

# EVENT<sup>®</sup> LABORATORY

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STAND CATERING  
STAND PARTY  
COFFEE SERVICE  
VEGGIE / VEGAN  
SPECIALS  
EQUIPMENT  
STAFF





# STAND CATERING TRADE FAIRS 2025 – YOUR PARTNER FOR CULINARY EXCELLENCE

Since 2007, we have been your full-service partner for trade fair and event catering.

We offer everything from a single source: first-class food, professional service staff, selected beverages, and high-quality equipment – all tailored to your event.

Our expertise extends far beyond Germany – we now support our clients throughout Europe.

 [WWW.EVENT-LABORATORY.COM](http://WWW.EVENT-LABORATORY.COM)

Our passion for excellent coffee led to the opening of our first roastery in London, UK, in 2011. Since 2013, we also roast with dedication in Schönaich, Germany.

 [WWW.MISSION-COFFEE.COM](http://WWW.MISSION-COFFEE.COM)

The growing demand for rental machines and baristas for events and trade fairs inspired us to launch our rental service.

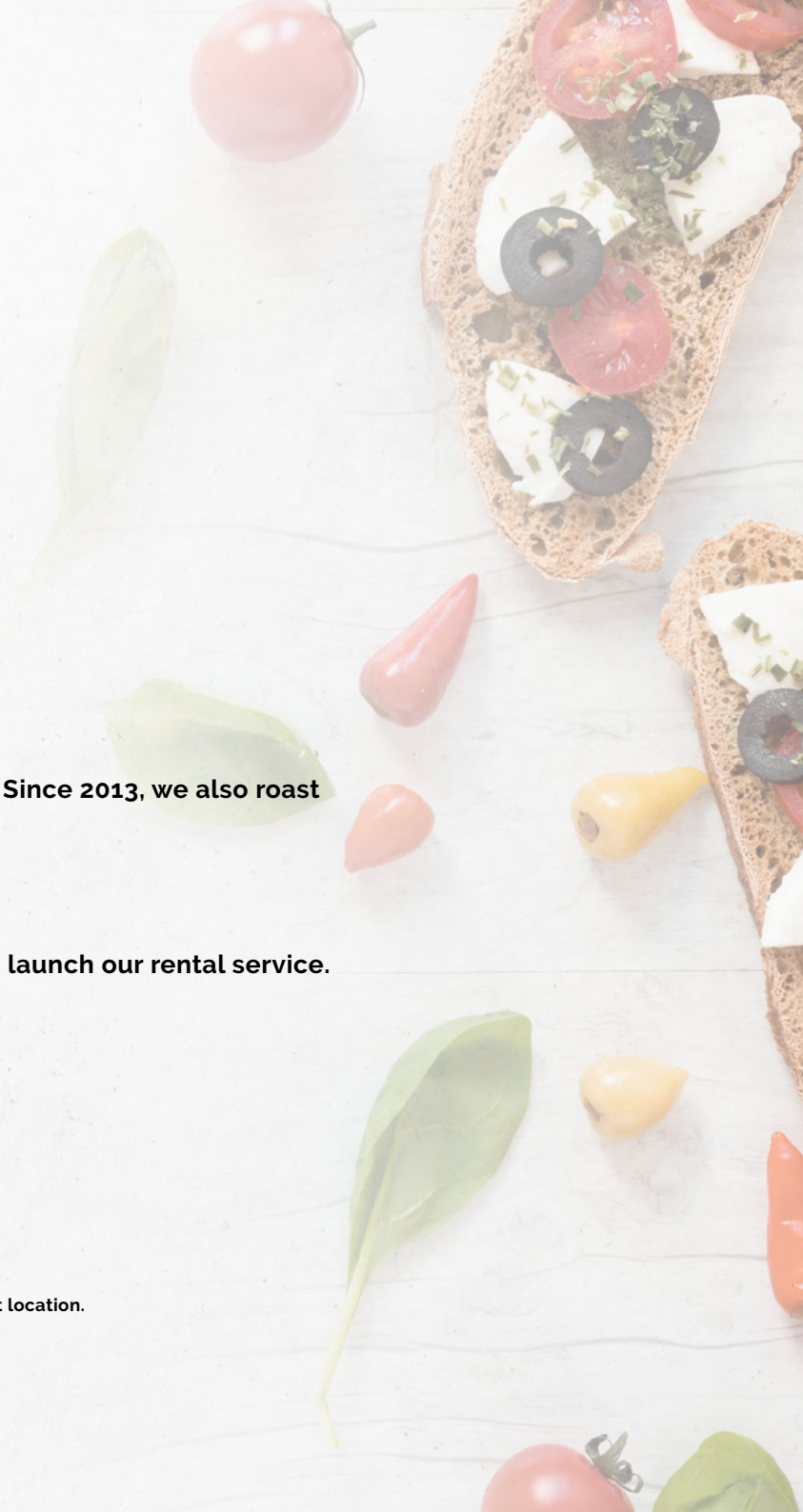
 [WWW.KAFFEE-DIENSTLEISTUNGEN.DE](http://WWW.KAFFEE-DIENSTLEISTUNGEN.DE)

On the following pages, you will find an overview of our “standard range”.

Of course, we also provide the right team for your booth or event.

**Do you have special requests or ideas? We are happy to make them a reality!**

 All prices listed are net prices and apply to our home base in Stuttgart. Prices may vary slightly depending on the trade fair or event location.




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EVENT LABORATORY IS  
YOUR FULL-SERVICE-PARTNER  
FOR SOLUTIONS AROUND  
YOUR TRADE FAIR OR EVENT

## CONTACT

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## COFFEE BEANS & MORE.

COFFEE FROM OUR OWN LOCAL ROASTERY : [WWW.MISSION-COFFEE.COM](http://WWW.MISSION-COFFEE.COM)

Espresso & Café Crème – “Romeo” Bean **23,90 € per/KG**

Filter Coffee – “Tango” Bean **19,90 € per/KG**

Consumables Package “All-in” **250,00 €**

✂ Includes: Milk (3.5% fat), tea, hot chocolate, portioned milk, sugar sticks, to-go cups (4 oz, 8 oz, 12 oz), coffee biscuits, homemade Cantuccini.

✂ Includes 3 kg of coffee in the package; each additional kg: €29.90

## COFFEE MACHINES FROM OUR OWN FLEET : [WWW.KAFFEE-DIENSTLEISTUNGEN.DE](http://WWW.KAFFEE-DIENSTLEISTUNGEN.DE)

✂ Choose your ideal machine here – we’re happy to advise you. On our website, you’ll find data sheets and lots of helpful information

Entry-level	Nespresso	<b>We don’t offer this, out of love for the environment!</b>
Bean-to-cup	Franke A300 link	<b>Compact, easy to use</b>
Portafilter	Crem EX3	<b>In combination with one of our baristas</b>

## TRADE FAIR COFFEE MACHINE RENTAL PRICES

	Bean-to-cup	Portafilter	Price
Coffee machine category 1	<b>Franke A300</b>	<b>Crem EX3</b>	<b>450,00 €</b>
Coffee machine category 2	<b>Franke A600</b>	<b>Slayer V3</b>	<b>600,00 €</b>
Filter coffee machine (Bonamat incl. 2.2 l pot & introduction)			<b>90,00 €</b>
Filter papers (pack)			<b>6,95 €</b>



**COFFEE & MORE  
– LOCAL & FAIR**

# 02.1

## NON-ALCOHOLIC BEVERAGES I

### LARGE BOTTLES (plus deposit)

Coca-Cola	(12 x 1 l, PET-bottles)	crate	27,00 €
Coca-Cola light	(12 x 1 l, PET-bottles)	crate	27,00 €
Coca-Cola zero	(12 x 1 l, PET-bottles)	crate	27,00 €
Fanta Orange	(12 x 1 l, PET-bottles)	crate	27,00 €
Sprite	(12 x 1 l, PET-bottles)	crate	27,00 €
Orange Juice	(6 x 1 l, glass bottles)	crate	20,50 €
Apple Juice	(6 x 1 l, glass bottles)	crate	19,50 €
Mineral Water Classic	(9 x 1 l, PET-bottles)	crate	13,00 €
Mineral Water Medium	(9 x 1 l, PET-bottles)	crate	13,00 €
Mineral Water Natural	(9 x 1 l, PET-bottles)	crate	13,00 €
Apple Spritzer	(9 x 1 l, PET-bottles)	crate	19,50 €

### ICE

Crushed Ice	5 liters	bag	13,90 €
Ice Cubes	5 liters	bag	13,90 €

### WATER DISPENSERS

Available on request

✦ All beverages are delivered on consignment. Only full crates will be accepted for return.



# DRINKS



# 02.2

## NON-ALCOHOLIC BEVERAGES II

### SMALL BOTTLES (plus deposit)

#### Ensinger Gourmet Mineral Water

Natural / Medium / Classic	(20 x 0,25 l, bottles)	crate	17,50 €
Orange Juice	(24 x 0,2 l, glass bottles)	crate	26,50 €
Apple Juice	(24 x 0,2 l, glass bottles)	crate	24,50 €
Coca-Cola	(24 x 0,2 l, glass bottles)	crate	20,50 €
Coca-Cola light	(24 x 0,2 l, glass bottles)	crate	20,50 €
Coca-Cola zero	(24 x 0,2 l, glass bottles)	crate	20,50 €
Fanta Orange	(24 x 0,2 l, glass bottles)	crate	20,50 €
Diez Bio Teaz			
Organic Black Tea Cranberry	(20 x 0,33 l, glass bottles)	crate	29,50 €
Organic Green Tea Lemon-Ginger	(20 x 0,33 l, glass bottles)	crate	29,50 €
Organic Rooibos Tea Passion Fruit	(20 x 0,33 l, glass bottles)	crate	29,50 €
Organic Matcha Tea Peppermint	(20 x 0,33 l, glass bottles)	crate	29,50 €
Diez Twice Spritzers			
Apple Spritzer	(20 x 0,33 l, glass bottles)	crate	29,50 €
Red Currant Spritzer	(20 x 0,33 l, glass bottles)	crate	29,50 €
Rhubarb Spritzer	(20 x 0,33 l, glass bottles)	crate	29,50 €
Red Bull Energy Drink	(24 x 0,25 l, cans)	pack	49,90 €



# DRINKS

# 03.1

## ALCOHOLIC BEVERAGES I – WINE

### WHITE WINE

Diehl Grauburgunder „EINS ZU EINS“	Germany	(0,75 l, btl)	bottle	14,50 €
Torre Zambra Madia, Incastro Bianco	Italy	(0,75 l, btl)	bottle	13,50 €
Bodegas Volver Paso a Paso Macabeo-Verdejo	Spain	(0,75 l, btl)	bottle	16,00 €

### RED WINE

Ramon Bilbao Crianza Rioja DOCA	Spain	(0,75 l, btl)	bottle	18,00 €
Paso a Paso, Tempranillo Tinto	Spain	(0,75 l, btl)	bottle	14,90 €
Terre di Montelusa Brindisi Riserva	Italy	(0,75 l, btl)	bottle	16,80 €

### ROSÉ

Karl Haidle „Good Vibes“ Organic	Germany	(0,75 l, btl)	bottle	15,50 €
Ca dei Frati DOC Italy	Italy	(0,75 l, btl)	bottle	16,50 €

### SPARKLING WINE & CHAMPAGNE

Prosecco	Italy	(0,75 l, btl)	bottle	17,50 €
Sekt   Kessler	Germany	(0,75 l, btl)	bottle	15,50 €
Alkoholfrei Sekt	Germany	(0,75 l, btl)	bottle	16,50 €
Champagne Moët & Chandon / Veuve	France	(0,75 l, btl)	bottle	79,50 €

More wines and  
champagnes  
available upon  
request.



# WINE & SPARKLING



# 03.2

## ALCOHOLIC BEVERAGES II – BEER

### BOTTLED BEER (plus deposit)

Meckatzer Weiss-Gold	(24 x 0,33 l, bottle)	crate	38,00 €
Meckatzer Weiss-Gold alcohol-free	(24 x 0,33 l, bottle)	crate	38,00 €
Meckatzer Leichtes Hell	(20 x 0,5 l, bottle)	crate	38,00 €
Meckatzer Natur-Radler	(24 x 0,33 l, bottle)	crate	38,00 €
Meckatzer Weiss-Gold	(30-l-keg)	crate	155,00 €
Meckatzer Weiss-Gold alcohol-free	(30-l-keg)	crate	155,00 €
Rothaus Tannenzäpfle Pils	(24 x 0,33 l, bottle)	crate	38,00 €
Rothaus Hefeweizen	(24 x 0,33 l, bottle)	crate	38,00 €
Rothaus Radlerzäpfle	(24 x 0,33 l, bottle)	crate	38,00 €

### BEER TAPS & ACCESSORIES

#### Double-Line Tap System (countertop)

Auftischgerät (for rent) item 492,00 €\*

#### Single-Line Tap System (countertop)

Auftischgerät (for rent) item 482,00 €\*

#### Bier-Zapfanlage

#### Swan-Neck Tap System (under-counter)

Under-counter (for rent) item 517,00 €\*

CO<sub>2</sub> Bottle (10 kg / plus deposit) item 54,50 €\*

\* Includes setup, breakdown, and inspection in accordance with beverage dispensing regulations.

We work with  
regional breweries  
– premium beer  
enjoyment from  
Southern  
Germany!



# BEER



# 04.1

## BAKED BASICS / WOOD-FIRED PANINI / WRAPS

### BASICS

Freshly baked pretzel	1,20 €
Freshly baked pretzel with butter	2,30 €
Freshly baked pretzel with cream cheese	2,50 €
Freshly baked French croissant	1,70 €
Freshly baked French croissant with pistachio cream	2,50 €
Freshly baked French croissant with Nutella (the original)	2,50 €

### WOOD-FIRED PANINI 4,90 €

- „New York Style“  
Pastrami, pickles & homemade mustard sauce
- „Spanish“  
Chorizo, sun-dried tomatoes & homemade red chili pepper
- „Italian“  
Parma ham, arugula & homemade green pesto
- „Classic“  
Turkey ham, cheese & homemade relish

We are happy to  
provide a panini grill  
upon request!

### WRAPS (half Wrap 15 cm)

4,90 €

- „Veggie“  
Tomato, mozzarella & homemade eggplant chutney
- „Greek“  
Feta cheese, tomatoes & olive paste
- „Mare“  
Salmon, spinach & cream cheese / dill relish
- „Chicken“  
Grilled chicken breast, bell peppers, tomatoes  
& homemade caramelized pepper

„EARLY BIRDS &  
AFTERNOON  
SNACKS“



# 04.2

## GRAIN ROLLS / SANDWICHES

### FILLED LAUGEN & GRAIN ROLLS

Plain	1,50 €
Butter	2,30 €
Cream Cheese	2,50 €
Soft Cheese	2,90 €
Mozzarella	3,50 €
Ham	3,90 €
Cooked Ham & Cheese	4,50 €
Milano Salami	3,90 €
Milano Salami & Cheese	4,50 €
Turkey Breast	3,90 €
Turkey Breast & Cheese	4,50 €

### FILLED WOOD-FIRED / LAUGEN & DARK BUNS

Plain	1,00 €
Butter	1,30 €
Cream Cheese	1,50 €
Hard Cheese	2,50 €
Mozzarella	3,00 €
Ham	3,50 €
Cooked Ham & Cheese	4,00 €
Milano Salami	3,50 €
Milano Salami & Cheese	4,00 €
Turkey Breast	3,50 €
Turkey Breast & Cheese	4,00 €



Two long sandwiches made with dark, seeded bread, filled with spinach, cheese, and meat, served on a wooden cutting board. They are garnished with fresh figs and almonds.

**„EARLY BIRDS &  
AFTERNOON  
SNACKS“**



# 05.1

## LUNCH

### SIMPLE & UNCOMPLICATED

**Homemade Quiche** (must be cut/portioned – 12 pieces per tray) 12 pieces **42,00 €**

- with onions and bacon
- with savoy cabbage and tomato
- with spinach and feta cheese

**„READY TO EAT“ DISHES** (each served with potato or cabbage salad)

**Butcher-style meatball (veal or pork)** portion **9,90 €**

**Swabian Maultaschen** (also available vegetarian) portion **9,90 €**

**Cordon Bleu** (turkey or pork) portion **9,90 €**

**Schnitzel** (turkey or pork) portion **9,90 €**

optional in a roll portion **6,90 €**

includes: mustard / ketchup / mayo

### HOMEMADE SIDE DISHES

price per kg **9,90 €**

- Swabian potato salad
- Classic cabbage salad
- Coleslaw
- Carrot salad
- Tomato salad
- Colorful pasta salad (with or without mayo)



LUNCH

# 05.2

## HOT BOWLS

Lentils with Spätzle

price per portion 9,90 €

Lentils with Spätzle & traditional sausages

price per portion 12,90 €

Chilli con / sin Carne

price per portion 9,90 €

Mushroom risotto

price per portion 9,90 €

✦ Minimum order: 10 portions

## FRONTCOOKING

Tagliolini from a parmesan wheel

price per portion 14,90 €

happily served with shaved truffle (optional)

on request

Pink roast beef with seasonal vegetables

price per portion 19,90 €

Grilled king prawns with spinach

price per portion 19,90 €

+ Chef service on site

Event flat rate 490,00 €

## SHARING PLATTERS

Cold cuts & cheese platter

price per kg 39,00 €

mixed or separate,

includes baguette and fig mustard / dips

Vegetarian antipasti platter

price per kg 45,00 €

Vegan antipasti platter

price per kg 49,00 €

More  
frontcooking /  
serving options  
like roastbeef etc.  
on request



# LUNCH



## SALADS &amp; BOWLS

## MIXED SALAD

- with feta cheese or grilled halloumi
- with chicken breast, parmesan & croutons
- with boiled egg and tuna

## COUSCOUS SALAD WITH FRESH MINT

- with feta cheese or grilled halloumi

## TOMATO SALAD

- with feta cheese or grilled halloumi
- with boiled egg and tuna

## FRUIT SALAD &amp; FRUIT BASKETS

Seasonal fruit salad

Seasonal fruit selection

Smoothies &amp; ginger shots

## OTHER SNACKS

Other snacks and extras available upon request

Powerbars / organic fig / sesame bar

Nut mixes

## SIDE DISH

5,00 €

+ 2,50 €

+ 3,50 €

+ 3,50 €

6,00 €

+ 2,50 €

+ 2,50 €

+ 3,50 €

portion

per kg

on request

## MAIN DISH

7,50 €

+ 3,50 €

+ 4,50 €

+ 4,50 €

9,00 €

+ 3,50 €

+ 3,50 €

+ 4,50 €

3,90 €

14,00 €

1,90 €

2,50 €

Served in  
eco-friendly cups  
– based on seasonal  
availability

SALADS &amp; BOWLS



## PASTRY & DESSERTS

### SHEET CAKES

(Delivered as full trays, 16 slices per tray)

per slice **2,70 €**

- Double Chocolate
- Nut Cake
- Poppy Seed Slice
- Apple Cake
- Lemon Slice
- Strawberry Slice
- Forest Fruit Slice

### HOMEMADE DESSERTS IN A GLASS

Greek yogurt with walnuts and honey

per glass jar **3,90 €**

Tiramisu

per glass jar **3,90 €**

Chocolate mousse / Mousse au Chocolat

per glass jar **3,90 €**

Panna cotta with wild berries

per glass jar **3,90 €**

Crema Catalana with caramelized sugar

per glass jar **3,90 €**

Macarons in your desired colors

48 pieces **75,00 €**

### SWEET BITES

Homemade Pasticcini

per piece **1,90 €**

Homemade profiteroles with various fillings

per piece **2,50 €**

Artisan cinnamon rolls also available vegan

per piece **3,50 €**

We exclusively  
use fresh ingredients  
from our pastry chef –  
Frozen products only  
upon request!



# BAKERY & CONFECTIONERY



## VEGGIE / VEGAN / GLUTEN-FREE

**Asia Slider Veggie Mushroom** *vegan*

Hand-shaped, Asian-style mini snack made from Uruchi rice, filled with king oyster mushrooms and crunchy vegetables, enhanced with savory soy sauce.

**Asia Stick Thai Veggie** *vegan*

Crispy mini dumplings on a bamboo skewer, vegan-filled with crunchy vegetables, served in a spicy curry sauce.

**Breaded Mozzarella Sticks**

Mozzarella sticks with Mediterranean herbs and an irresistibly crispy coating.

**Broccoli & Cheese Nuggets**

Crunchy broccoli baked in creamy cheese, encased in a golden tempura batter.

**Cauli Wings** *vegan*

Veggie wings made from cauliflower with a spicy BBQ-style crispy coating.

**Funky Falafel Edamame & Herbs** *vegan*

Vegan falafel balls made from trendy edamame, green peas, fresh herbs and coated in crunchy beetroot breading.

**Funky Falafel Ginger & Beetroot** *vegan*

Vegan falafel snack made from protein-rich chickpeas, beetroot, and ginger, coated in a crunchy carrot breading with quinoa pops.

**Funky Falafel Harissa & Grilled Pepper** *vegan*

Vegan chickpea falafel with grilled bell pepper and traditional harissa spice, wrapped in a crispy carrot breading.

**FVZ Gemüseschnitzel vorgebraten** *vegan*

A schnitzel made from broccoli, carrots, peas, and whole spelt grains, coated in a crispy breading.

**FVZ Paprika Vital roh**

Red bell pepper halves filled with a spicy mix of vegetables, grains and cheese.

More  
dishes and  
prices upon  
request!

We're happy to  
accommodate  
individual requests –  
just reach out to us  
directly!

VEGGIE / VEGAN  
GLUTEN-FREE



## COCKTAILS & AFTERWORK CLASSICS

### Aperol Spritz

Refreshing and light – Aperol, Prosecco and a splash of soda make this popular drink.

### Gin Tonic

A timeless classic with a simple mix of gin and tonic, often garnished with a slice of lime or lemon.

### Mojito

This Cuban cocktail blends rum, fresh mint, lime, sugar and soda for a refreshing mix.

### Caipirinha

Brazil's national drink – made with Cachaça, fresh limes and sugar, delivering an intense, fruity flavor.

### Cuba Libre

Also known as "Rum and Coke" – a simple combination of rum, cola and a splash of lime juice.

### Margarita

A refreshing mix of tequila, triple sec, and lime juice – often served with a salted rim.

### Whiskey Sour

A smooth blend of whiskey, lemon juice and sugar, sometimes refined with egg white for a silky texture.

### Moscow Mule

A drink combining vodka, ginger beer and lime juice – traditionally served in a copper mug.

### Old Fashioned

A classic cocktail made by mixing whiskey with sugar, bitters and a splash of water, garnished with an orange peel.

### Negroni

An intense mix of gin, Campari and sweet vermouth – characterized by its bitter note and finished with an orange slice.

### Daiquiri

A refreshing cocktail made with rum, lime juice and sugar – classic or frozen.

### Martini

An elegant mix of gin (or vodka) and dry vermouth – often garnished with an olive or lemon twist.

### Manhattan

Whiskey, sweet vermouth, and bitters combined into this classic cocktail, served with a maraschino cherry.

### Cosmopolitan

A modern favorite blending vodka, triple sec, cranberry juice and lime juice in style.

### Bloody Mary

A spicy tomato-based cocktail with vodka, lemon juice, Worcestershire sauce and a touch of spice.

### Espresso Martini

A perfect blend of vodka, coffee liqueur, and freshly brewed espresso – ideal for coffee lovers seeking an afterwork energy boost.

More drinks available upon request!

Our bar team is happy to create a custom signature drink in your colors

GIN tasting (also available alcohol-free) – on request.

# STAND PARTY



# 09.2

## MOCKTAILS & NON-ALCOHOLIC DRINKS

### Virgin Mojito

Fresh mint, lime juice, sugar and soda – the classic Mojito without the rum.

### Virgin Pina Colada

A creamy blend of coconut cream, pineapple juice and ice – pure tropical vacation vibes.

### Virgin Mary

A savory tomato juice cocktail with lemon juice, Worcestershire sauce and Tabasco garnished with celery.

### Shirley Temple

Refreshing ginger ale or Sprite mixed with grenadine and topped with a maraschino cherry.

### Arnold Palmer

The perfect mix of iced tea and lemonade – light and refreshing.

### Virgin Daiquiri

Whether strawberry or lime – a fruity classic without alcohol.

### Virgin Margarita

Fresh lime juice, agave syrup and a salted rim make this drink a sparkling pleasure.

### Roy Rogers

Cola meets grenadine garnished with a cherry – simple, yet a beloved classic.

### Cinderella

A fruity mix of various juices (e.g. orange, pineapple, lemon) with a splash of grenadine.

### Fruit Punch

A colorful punch made from a variety of fruit juices – perfect for any party.

### Sparkling Apple Cider

Sparkling apple juice – a refreshing drink that evokes a festive atmosphere.

### Basil Lemonade

Homemade lemonade enhanced with fresh basil – an unusual but delicious twist.

### Cucumber Cooler

Cucumber lemonade often combined with mint for a particularly fresh taste.

### Blueberry Fizz

Blueberries, lemon juice and sparkling water blended into a tangy and fruity refreshment.

### Tropical Sunrise

A mix of pineapple and orange juice rounded off with a dash of grenadine – reminiscent of a tropical sunrise.

More drinks available upon request!

Our bar team is happy to create a custom signature drink in your colors

GIN tasting (also available alcohol-free) – on request.



# STAND PARTY



## BAR- & FINGERFOOD

### AMERICAN STYLE

- COLD Bagels with various fillings, chicken wings
- HOT Mini club sandwiches, mini burgers
- SWEET Muffins / donuts or Ben & Jerry's ice cream

### ITALIAN STYLE

- COLD Various antipasti selections such as mini panini, grilled vegetables, artichoke hearts, olives, and tomato-mozzarella served in a glass
- HOT Tagliolini from the Parmesan wheel (optionally with shaved truffles)
- SWEET Homemade pasticcini / desserts in a glass: tiramisu & panna cotta / sorbet and ice cream from the ice bar at the booth

### SPANISH STYLE

- COLD Various tapas such as montaditos – homemade mini rolls with chorizo, serrano ham, manchego, vegetables, garnished with olives and sun-dried tomatoes
- HOT Albondigas in tomato sauce, homemade tortilla
- SWEET Crema catalana in a glass & churros freshly prepared at the booth

### GERMAN STYLE

- COLD Charcuterie and cheese platters (also available pork-free)
- HOT Currywurst with bread rolls
- SWEET Apple fritters or Black Forest cherry dessert in a glass

### ASIAN STYLE

- COLD Shrimp Sesame Wan-Tan – Filled sesame pastry pockets with juicy shrimp, refined with aromatic coriander
- COLD Chik'n Money Bag – A real eye-catcher! Pastry sachets filled with tender chicken, Chinese cabbage, and shrimp
- COLD Duck Spring Roll – Filled spring rolls with duck, onions, and spring onions in Asian hoisin sauce
- COLD Vegetable Thai Samosa – Pastry pockets from Thailand with fine glass noodles, vegetables, and a fresh hint of lemongrass
- HOT Pork Belly Chunks with Korean cucumber salad, sesame oil, and chili
- SWEET Mochis & mango dessert in a glass

Prices  
upon  
request!

More  
fingerfood  
variations  
upon  
request!



# BAR & FINGER FOOD



# 10.1

## EQUIPMENT

### CUPS / GLASSES / PLATES / CUTLERY

#### COFFEE SETS

(sets contain 30 pieces each)

Espresso Set

cup / saucer / espresso spoon

Coffee Set

cup / saucer / coffee spoon

Latte Set

cup / saucer / latte spoon

**Complete Set**

**100,00 €**

#### GLASSES

Water / Long drink glasses

rack of 36

Sparkling wine glasses

rack of 36

Wine glasses

rack of 25

Beer tulip glasses

rack of 25

Wheat beer glasses | 0,3 l

rack of 25

**Complete Set**

**150,00 €**

#### PLATES

Soup Set

set of 12

Dessert Plates

box of 30

Dinner Plates

box of 30

Bowls

box of 30

**Complete Set**

**150,00 €**



EQUIPMENT

# 10.2

## CUTLERY (FOR RENT)

Knives	25-piece bundle
Forks	25-piece bundle
Spoons	25-piece bundle
Cake Forks	25-piece bundle
Espresso Spoons	25-piece bundle
Coffee Spoons	25-piece bundle
Complete Cutlery Set	150,00 €

## NAPKINS IN CUSTOM COLOR

Classic 1/8 fold / Cutlery pockets / Cocktail napkins

## CUTLERY DISPOSABLES (SUSTAINABLE)

Disposable snack plates	pack of 50	7,50 €
Disposable forks	pack of 50	7,50 €
Disposable knives	pack of 50	7,50 €
Disposable spoons	pack of 50	7,50 €
Disposable soup bowls 500 ml	pack of 50	10,90 €

A decorative still life in the bottom right corner featuring a grey linen napkin, a silver fork and knife, and several dried orange slices and small white flowers.

EQUIPMENT



# 10.3

## ADDITIONAL EQUIPMENT

Glass display case for panini etc.	per item	50,00 €
Large champagne bowl incl. lighting	per item	9,50 €
Sausage warmer 220 V incl. tongs	per item	50,00 €
Chafing dish K-Pot electric Rieber incl. attachment	per item	21,50 €
Standing tables (from 10 tables)	per item	14,00 €
Dishwasher Hobart incl. installation	per item	400,00 €
Rinse aid and salt (cleaning agents charged separately)	flat rate	100,00 €

## OTHER ITEMS

Thermo jug   1,0 l	per item	4,00 €
Thermo jug Bonamat   Bonamat 2,2 l Pump	per item	9,90 €
Electric kettle	per item	15,00 €

## CLEANING SUPPLIES

complete set 100,00 €

(includes: kitchen roll, cleaning cloths, dish soap, sponge, glass cleaner, polishing cloths, trash bags)

✂ Waste disposal is handled directly by the trade fair organizer. Additional charges may apply.



EQUIPMENT



## OUR STAFF STRUCTURE

### FOR PLANNING AND ORGANISATION

- **Project Manager**  
Complete trade fair organisation – stand planning including stand construction and implementation of customer requirements on site
- **Site Coordinator**  
Stand setup, personnel coordination, and supervision on site

### AT THE BOOTH

- Reception hostess
- Model hostess
- Product hostess
- Service hostess
- Night shift
- Barista (latte art skills for portafilter machines)
- Bartender / Tap personnel
- Chef
- Show cook (front cooking)
- Kitchen assistant
- Dishwasher

We assemble  
our team  
individually and  
according to  
your needs!

# STAFF



## TEAM & GENERAL INFORMATION

Dear clients,


Please note that our trained staff is always able to act professionally and confidently, even in stressful situations.


For larger booth setups and stand parties, we recommend adding an experienced site coordinator who handles communication between guests, catering staff, and you as the client.

Respectful cooperation remains our top priority – especially during the high demands of a trade fair.

Thank you for your trust!

## GENERAL INFORMATION

 **Food Orders:** Orders must be placed daily by 12:00 noon for the following day.

 **Deposit:** A deposit is only charged if borrowed equipment is not returned after the trade fair.

 **Multiple Deliveries:** Available upon request.





**DEPOSIT COSTS**

All prices are net, plus applicable VAT.

<b>BOTTLES</b>	
Glass bottle	0,15 €
PET bottle	0,25 €
Beer bottle	0,08 €
Beer keg	40,00 €
CO <sub>2</sub> bottle	30,00 €

<b>CRATES</b>	
20 glass bottles 0.25 l	4,50 €
24 glass bottles 0.20 l	5,10 €
24 glass bottles 0.33 l	3,42 €
20 glass bottles 0.5 l	3,10 €
6 glass bottles 1 l	2,40 €
6 PET bottles 1.5 l	3,00 €
9 PET bottles 1 l	3,75 €
12 PET bottles 1 l	4,50 €

# ADDITIONAL COSTS