



We love perfection.
FAIR CATERING

Diedloff

Catering

Business Lunch

We will offer three main dishes daily and your choice of a salad or a soup. Therefore, a stable strategy is provided. As a result of our careful planning, we ask that you choose your order approximately one week before the fair starts.

Wrapping possibilities

1. Meal prepping bowls

Your dishes will be sealed and delivered in portioned aluminum containers. These containers are able to be warmed up in the microwave or can be held warm on plate warmers.

2. Buffet

Starting from 10 orders per dish, we will also deliver all food items in catering containers. Those dishes are not portioned individually but will be delivered on hot plates in form of a buffet.

Diedloff

Catering

	classic menu € 9,40	fitness menu € 9,40	pasta menu € 8,60	daily soup 500 ml € 5,30	fresh salad 400g € 5,60
Sunday Set up DD.MM.YY	chicken fricassee with asparagus and peas on herb rice	turkey goulash with pepper and spaetzle	tomato-spirelli-pot with zucchini and feta cheese	chili con carne with beans and bread rolls	light salad with tomatoes, corn, mushrooms and bacon croûtons on yoghurt dressing with bread rolls
Monday DD.MM.YY	pork steak with rosemary jus, wild mushrooms and thyme potatoes	Asian chicken pan with vegetable strips, mushrooms, sprouts and soy sauce with basmati rice	pasta "provinciale": penne with fried Italian vegetables and pesto rosso	bean stew with beef and bread rolls	salad "Caprese": salad with tomato, mozzarella and basil, balsamic dressing, ciabatta bun
Tuesday DD.MM.YY	grandma's wrapped beef roulade with buttered vegetables and parsley potatoes	fresh vegetable plate with hollandaise sauce and gnocchi	lasagna "Bolognese" with a mixed salad and homemade dressing	savory minced meat and leek cream soup with bread rolls	Mediterranean salad with tuna, olives, boiled egg, feta cheese, homemade dressing and bread rolls
Wednesday DD.MM.YY	Mediterranean roast beef with steamed vegetables and potato gratin	baked potato with sour cream, grilled vegetables and mixed salad with yoghurt dressing	tortellini "carbonara" with peas	pea soup with sausage slices and bread	varied mixed salad with raw ham, Italian dressing and bread rolls
Thursday DD.MM.YY	turkey-roast with honey-sherry sauce, carrots and herbal potatoes	poached salmon filet on tomato and leek vegetables with lime sauce and colorful rice	macaroni and broccoli gratin to a mixed salad with dressing	Hungarian goulash soup with mushrooms and peppers with bread rolls	fresh mixed salad with chicken nuggets, American dressing and bread rolls
Friday DD.MM.YY	meatloaf with cream kohlrabi and parsley potatoes	herb chicken breast with balsamic jus, ratatouille vegetables and three types of potatoes	Stir-fried noodles with fresh tomatoes and green asparagus	tomato cream soup with basil and lye rolls	chef salad with boiled ham, cheese, egg, French dressing and lye rolls
Saturday DD.MM.YY	pepper roast with Bavarian cabbage, potato and bacon salad	potato and spinach casserole with gorgonzola cheese and cherry tomatoes	cannelloni with tomato sugo	chicken stew with vegetables and bread rolls	Caesar salad with parmesan dressing, cherry tomatoes, turkey strips and bread rolls

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Catering

Canapés

Minimum order quantity: 12 pieces

Mix: made of 6 different topped slices of white bread

Mix 1

Herbal cream cheese with spring onions

Smoked turkey breast with mango curry cream

Salami with pickle-relish

Gammon steak with remoulade and fried onions

Tomato and mozzarella with basil-cream and rocket

Cheese with fig mustard

11,40 €

Mix 2

Bell pepper cream with cress

Rolled fillet of turkey ham with plum chutney

Roast beef with remoulade and fried onions

Smoked salmon with horseradish cream

Oriental humus with tomato chutney

Muenster cheese with onion jam

13,20 €

Select Mix cut out bread

Parma ham with herbal cream and olives

Carpaccio of beef with cranberry dip

Slices of tuna with soy cream

Duck breast with apple ragout

Camembert with orange mustard

Smoked trout

16,80 €

Diedloff

Catering

Schnittchen

Minimum order quantity: 12 pieces = 2 Mix

Mix: made of 6 different topped slices of white bread, whole grain bread and rye bread

Mix1

Herbal cream cheese with spring onions

Smoked turkey breast with mango curry cream

Salami with pickle-relish

Gammon steak with remoulade and fried onions

Tomato and mozzarella with basil-cream and rocket

Cheese with fig mustard

11,40 €

Mix 2

Bell pepper cream with cress

Rolled fillet of turkey ham with plums chutney

Roast beef with remoulade and fried onions

Smoked salmon with horseradish cream

Oriental humus with tomato chutney

Muenster cheese with onion jam

13,20€

Select Mix

Parma ham with herbal cream and olives

Carpaccio of beef with cranberry dip

Slices of tuna with soy cream

Duck breast with apple ragout

Camembert with orange mustard

Smoked trout

16,80€

Diedloff

Catering

Lye Rolls

Minimum order quantity: 12 pieces = 2 Mix

Mix: made of 6 different topped slices of pretzel rolls

Mix 1

Herbal cream cheese with spring onions

Smoked turkey breast with mango curry cream

Salami with pickle-relish

Gammon steak with remoulade and fried onions

Tomato and mozzarella with basil-cream and rocket

Cheese with fig mustard

12,40 €

Mix 2

Bell pepper cream with cress

Rolled fillet of turkey ham with plum chutney

Roast beef with remoulade and fried onions

Smoked salmon with horseradish cream

Oriental humus with tomato chutney

Muenster cheese with onion jam

14,20€

Select Mix

Parma ham with herbal cream and olives

Carpaccio of beef with cranberry dip

Slices of tuna with soy cream

Duck breast with apple ragout

Camembert with orange mustard

Smoked trout

17,80€

Diedloff

Catering

Potato roll

Minimum order quantity: 12 pieces = 2 Mix

Mix: made of 6 different topped slices of potato rolls

Mix 1

Herbal cream cheese with spring onions

Smoked turkey breast with mango curry cream

Salami with pickle-relish

Gammon steak with remoulade and fried onions

Tomato and mozzarella with basil-cream and rocket

Cheese with fig mustard

12,40 €

Mix 2

Bell pepper cream with cress

Rolled fillet of turkey ham with plum chutney

Roast beef with remoulade and fried onions

Smoked salmon with horseradish cream

Oriental humus with tomato chutney

Muenster cheese with onion jam

14,20€

Select Mix

Parma ham with herbal cream and olives

Carpaccio of beef with cranberry dip

Slices of tuna with soy cream

Duck breast with apple ragout

Camembert with orange mustard

Smoked trout

17,80€

Diedloff

Catering

Half-rolls

Minimum order quantity: 12 pieces

Mix: made of 6 different half covered wheat and multi-grain rolls

Mix 1

Herbal cream cheese with spring onions

Smoked turkey breast with mango curry cream

Salami with pickle relish

Gammon steak with remoulade and fried onions

Tomato and mozzarella with basil cream and rocket

Cheese with fig mustard

12,00 €

Mix 2

Bell pepper cream with cress

Rolled fillet of turkey ham with plum chutney

Roast beef with remoulade and fried onions

Smoked salmon with horseradish cream

Oriental humus with tomato chutney

Muenster cheese with onion jam

13,20€

Select Mix

Parma ham with herbal cream and olives

Carpaccio of beef with cranberry dip

Slices of tuna with soy cream

Duck breast with apple ragout

Camembert with orange mustard

Smoked trout

16,80€

Wraps

Minimum order quantity: 12 pieces / even number per type

Differently filled wheat tortilla with:

Tomato and mozzarella with basil cream and rocket

Feta cheese with tomatoes, cucumber, red onions, olives and lettuce

Pulled turkey with onion-jam, lettuce, tomato and cucumber

Tuna with cucumber, lettuce, onions and capers

Smoked salmon with lettuce, tomato, cucumber and horseradish

Roast beef with pickle-relish, lettuce, remoulade and fried onions

Piece: 2,70 €

Mix of 12: 32,40 €

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Catering

Warm paninis from the contact grill

Minimum order quantity: 24 pieces = 4 mix

Mix: made of 6 different paninis

Mix 1

Smoked turkey breast with mango curry cream

Tomato and mozzarella with basil cream and rocket

Camembert with fig mustard

Salami with homemade remoulade and olives

Smoked salmon with horseradish cream

Gammon steak with orange mustard

16,20€

Mix 2

Roast beef with homemade remoulade and fried onions

Parma ham with herbal cream and olives

Grilled vegetables with basil pesto

Vitello tonnato of veal with tuna-lime-cream

Tuna with chili-soy cream

Graved salmon with honey-mustard-sauce

21,00€

Contact grill

rental/piece

49,00€

Optionally, we will gladly provide our trained staff.

per hour

33,00€

Diedloff

Catering

Swiss bread slices out of a continuous oven

Minimum order quantity: 24 pieces = 4 mix

Mix: made of 6 different different topped swiss bread slices

Mix 1

Smoked turkey breast with mango curry cream

Tomato and mozzarella with basil cream and rocket

Camembert with fig mustard

Salami with homemade remoulade and olives

Smoked salmon with horseradish cream

Gammon steak with orange mustard

16,20€

Mix 2

Roast beef with homemade remoulade and fried onions

Parma ham with herb crème and olives

Grilled vegetables with basil pesto

Vitello tonnato from the veal with tuna-lime-cream

Tuna with chili-soy cream

Graved salmon with honey-mustard-sauce

21,00€

Continuous oven

rental/piece

49,00€

Optionally, we will gladly provide our trained staff.

per hour

33,00€

Diedloff

Catering

Fresh Taste

One portion corresponds to 200g

Minimum order: 20 portions

Put together your own Caesar salad. The bar consists of:

One Large bowl of romaine salad hearts including homemade Caesar dressing
Parmesan, garlic croutons, halved cherry tomatoes, deep-fried capers, anchovies,
Ham chips, lime aioli, bell pepper salsa, baguette

portion 6,70 €

Choose between:

Grilled chicken strips

100 g portion 2,80 €

Grilled beef strips

100 g portion 3,90 €

Grilled shrimps / 5 pieces

100 g portion 5,50 €

Optionally, we will gladly provide our trained staff.

per hour 33,00 €

Poke Bowl „Hawaii“

Minimum order: 20 portions

Create your own salad. Just mix all your desired ingredients.

Classic Sushi rice, Yasmin rice

Topping Salmon cubes, chicken cubes, tofu

Flavor Maui Onion, wasabi Shoyu, honey-ginger

Health Avocado, tomato, cucumber, pineapple, cilantro, ginger, spring onion,
red onion, pea pear, asian pick and pluck lettuce, wakame, shisokresse

Spice Teriyaki-Mandarine-Dashi, Thaicurry-Mango, Wasabi-Mayo, Yuzu-Mayo

Finisher Almonds, coconut chips, jalapeño, chili, goji berry

Price per person 25,00 €

Diedloff

Catering

Lunch package

Minimum order quantity: 16 pieces

Lunch package standard

1 roll with salami and cheese

1 Wrap with pulled turkey with onion-jam, lettuce, tomato and cucumber

1 chocolate bar

1 fruits

1 drink

Napkin

Piece 8,30 €

Lunch package business

1 vital multi-grain roll with camembert and fig cream

1 large salad with grilled turkey strips, egg, tomato, cucumber, corn, roasted bread croutons and homemade caesar dressing

1 chocolate bar

1 fruits

1 drink

Napkin, fork

Piece 10,40 €

Optionally, we will gladly offer a vegetarian version.

Diedloff

Catering

Fingerfood

Minimum order quantity: 15 pieces per type

Poultry

Chicken crossies with texan dip	piece	0,90 €
Sate-peanut skewer with chili sauce	piece	1,70 €
Chicken breast skewer with sesame seeds and lentil salad	piece	1,80 €
Chicken skewer with dried cherry tomato and feta	piece	1,80 €
Chicken-pineapple-skewer with fruity curry dip	piece	1,90 €
Crêpe roll stuffed with curry chicken	piece	1,90 €
Farmer's salad with chicken nuggets	piece	1,90 €
Quail-skewer with basil-onion-jam	piece	2,30 €
Barberie duck breast with shallot and almond salad	piece	2,30 €

Vegetarian

Mini spring roll with chili sauce	piece	0,80 €
Cheese skewer with a grape	piece	0,90 €
Cream cheese and pumpernickel	piece	0,90 €
Potatoes filled with cream cheese	piece	1,00 €
Tomato and mozzarella skewer with basil	piece	1,60 €
Bruschetta with tomato and basil	piece	1,60 €
Zucchini roulade with ratatouille and smoked mozzarella	piece	1,60 €
Olive marinated in herbs with ciabatta-chip	piece	1,80 €
Crêpe roulade coated with pumpkin seed and dried tomato	piece	1,90 €

Vegan

Oriental humus with bell pepper and bread chip	piece	1,50 €
Falafel balls on tomato compote with mint	piece	1,60 €
Quinoa salad with almonds and coriander	piece	1,70 €
Mediterranean vegetable skewer with basil soy cream	piece	1,70 €
Aubergine roll with tabbouleh filling	piece	1,80 €
Juicy wrap roll with seasonal vegetables	piece	1,90 €

Diedloff

Catering

Fingerfood

Minimum order quantity: 15 pieces per type

Pork

Mini meatballs with mustard	piece	0,60 €
Schnitzel with tomato jam	piece	1,40 €
Sliced melon with Parma ham	piece	1,70 €
Marinated fillet of pork with root vegetable	glass	1,90 €
Goat cheese with ham and fig mustard	piece	2,10 €

Beef

Vitello tonnato with tuna cream and capers	piece	1,70 €
Stuffed beef roulade with cucumber on onion jam	piece	1,90 €
Spicy lamb salad with orient herbs	piece	2,00 €
Thai beef with lemongrass and chili	piece	2,10 €
Beef carpaccio with parmesan and olive oil	piece	2,50 €

Fish

Salmon confectionary with horseradish	piece	1,20 €
Sushi with wasabi and soya	piece	1,70 €
Herbal crêpe with cream cheese and grilled salmon	piece	1,90 €
Scampi with rice noodle coating	piece	1,90 €
Pumpnickel-burger with grilled salmon tatar	piece	1,90 €
Marinated prawn skewer with stewed pineapple	glass	2,20 €

Diedloff

Catering

Salads and starters – prepared on a daily basis

Minimum order quantity: 15 portions

One portion = 150g



Potato-bacon-salad with vinegar and oil	Portion	3,20 €
Chicken salad with mandarin and chicory	Portion	3,40 €
„Elsässer“ sausage salad with cheese strips and paprika in vinaigrette	Portion	3,40 €
Glass noodle salad with coriander, shrimp and mango	Portion	3,40 €
Vitello Tonnato with tuna sauce and caper	Portion	4,50 €
Pink roast beef on balsamic onions	Portion	4,90 €



Potato-salad with salad cream, cucumber, tomato and egg	Portion	2,90 €
Cucumber-salad with dill and yogurt dressing	Portion	2,90 €
Rocket with parmesan, pine nuts, confit cherry tomatoes and basil dressing	Portion	3,40 €
Greek farmer salad with feta	Portion	3,40 €
Penne-salad with grilles vegetables and rocket salad with feta	Portion	3,40 €
Marinated, grilled vegetables of the season	Portion	3,80 €
Tomato-mozzarella with basil and pesto	Portion	3,90 €



Quinoa salad with almonds and coriander	Portion	2,80 €
Fresh tomato salad with spring onions and balsamic	Portion	2,90 €
Oriental humus with raisins and peppers	Portion	2,90 €
Couscous salad with cucumber, pointed pepper and parsley	Portion	3,40 €
Falafel balls on Zucchini-Tomato Compote and Mint Dip	Portion	3,40 €
Aubergine rolls with Taboulée filling	Portion	3,60 €

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Catering

Soup

Minimum order quantity: 10 portions à 300 ml



Lower Saxony potato soup with beef (stew)	Portion	3,50 €
Spicy goulash soup with pepper and mushrooms	Portion	4,00 €
Chili con carne with corn and kidney beans	Portion	4,00 €
Leek-cheese soup with minced meat	Portion	4,00 €



Tuscanian Minestrone with rice noodles	Portion	2,90 €
Tomato cream soup with basil	Portion	2,90 €
Cream of parsnip and pear	Portion	2,90 €
Carrot-ginger-soup	Portion	3,20 €
Mushroom cream with fresh herbs	Portion	3,50 €



Curry-coconut-cream	Portion	2,80 €
Yellow lentil soup	Portion	2,80 €
Smoked cream of celery and apple with nuts	Portion	2,80 €
Sweet potato cream with lime	Portion	2,90 €
Tomato essence with basil and diced tomatoes	Portion	2,90 €

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Catering

Snacks

These products are no consignment goods.

„Bahlsen“ biscuits Coffee Collection	1.000 g	16,50 €
„Bahlsen“ collection on porcelain plates Coffee Collection	200 g 250 g	4,40 € 6,50 €
Celebration Pralines	190 g 1.500 g	4,40 € 33,20 €
Salty snacks Peanuts	250 g 50 g 1.000 g	5,60 € 2,00 € 9,50 €
Wasabi peanuts Pretzel sticks	1 kg 250 g	16,50 € 3,90 €

Small snack

Minimum order quantity: 10 portions

Bockwurst with mustard in a roll	portion	2,50 €
Homemade meatball with mustard in a roll	piece	2,80 €
Pork escalope with ketchup in a roll	piece	3,10 €
Chicken escalope with ketchup in a roll	piece	3,10 €
A pair of Bavarian sausages with sweet mustard and pretzel	portion	3,60 €
Slice of Bavarian meat loaf with coleslaw in a lye roll	portion	2,90 €
A pair of Vienna sausages with mustard and roll	pair	2,50 €

Fruit basket

Seasonal selection

Small basket/ 10 pieces	basket	11,00 €
Big basket/ 20 pieces	basket	19,80 €

Diedloff

Catering

Dessert

Minimum order quantity: 10 portion à 150g

Red berry compote with vanilla sauce	portion	2,40 €
Chocolate kahlua mousse	portion	2,70 €
Panna cotta with fruit from tonka bean with raspberry	portion	2,70 €
Bavarian cream with wild berries	portion	2,70 €
Semolina vanilla pudding with cherries	portion	2,70 €
Bourbon vanilla curd with fresh fruits	portion	2,70 €
Homemade tiramisu with after-eight-cream	portion	3,50 €
Mousse of yoghurt and lime	portion	3,50 €
White-chocolate-mousse with cassis	portion	3,50 €
“Schwarzwälder Kirsch”	portion	3,50 €

Our desserts are served in large bowls. For an additional charge of 1€ per glass, we will serve you the portions in small glasses.

Cake

Minimum order quantity: 10 pieces

Butter-sugar cake	piece	2,00 €
Crumble cake	piece	2,00 €
Grandmothers cheese cake	piece	2,00 €
Apple-crumble-cake	piece	2,00 €
Dark-plum-crumble-cake	piece	2,00 €
Different stuffed plunder parts	piece	2,00 €
Donuts (different types)	piece	2,00 €
Chocolate muffin	piece	2,00 €
Brownie	piece	2,30 €
Cheesecake	piece	2,30 €

Sweet mini mix

Minimum order quantity: 10 portions

One portion contains 4 pieces

Mini berliner, mini muffin, Mini donut and mini-sugar-waffle	portion	2,00 €
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Diedloff

Catering

Fingerfoodbuffet

„das Kleine“

Minimum order quantity: 20 persons

Chicken-pineapple-skewer with fruity curry dip
Zucchini roll with ratatouille and smoked mozzarella
Stuffed beef roulade with Spreewald" cucumber
Fruity trilogy of fruits covered in bacon
Mini meatball with mustard
Oriental humus with paprika and bread chip
Scampi coated in rice noodles
Chicken skewer with dried cherry tomato and feta
Mini-potatoes filled with cream cheese
Panna cotta with fruit from tonka bean with mint pesto

15,90 € per person

„Bodenständig“

Minimum order quantity: 20 persons

Chicken skewer with sesame and glass noodle salad
Chicken-pineapple-skewer with fruity curry dip
Cream cheese and pumpernickel in glass
Sliced melon with Parma ham
Thai beef with lemongrass and chili
Spicy-hot lamb salad with orient herbs
Sushi with wasabi and soya
Herbal crêpe with cream cheese and grilled salmon
Falafel balls on tomato compote with mint
Quinoa salad with almonds and coriander
Couscous salad with cucumber, pointed pepper and parsley
Mousse of yoghurt and lime
White-chocolate-mousse with cassis

19,90 € per person

Diedloff

Catering

Beverages

Beverages are goods on commission. Full and single-origin boxes as well as not-opened barrels will be taken back from our drivers the last day of the fair. We will charge 1,00 € per full container and 10,00 € per barrel as a handling fee. Please look at your order.

Mineral water

Mineral water PET with gas or without gas Plus deposit 3,30 €	12 / 1 l	9,80 €
Mineral water with gas or without gas Plus deposit 4,50 €	20 / 0,25 l	11,50 €
Mineral water with gas or without gas Plus deposit 3,30 €	12 / 0,75 l	13,30 €

Juices

Apple juice – 100% fruit content Plus deposit 2,40 €	6 / 1,0 l	13,80 €
Apple juice – 100 % fruit content Plus deposit 5,10 €	24 / 0,2 l	18,40 €
Orange juice, multivitamin juice, tomato juice Plus deposit 2,40 €	6 / 1,0 l	15,90 €
Orange juice, multivitamin juice, tomato juice Plus deposit 5,10 €	24 / 0,2 l	20,90 €

Soft drinks

Schweppes bitter lemon, ginger ale, tonic water Plus deposit 2,40 €	6 / 1,0 l	16,30 €
Schweppes bitter lemon Plus deposit 5,10 €	24 / 0,2 l	18,70 €
Pepsi, Pepsi light, Mirinda, Seven Up PET Plus deposit 3,30 €	12 / 1,0 l	19,10 €

Diedloff

Catering

Soft drinks

Goldberg Bitter Lemon, Ginger Ale, Tonic Water PET zzgl. Pfand 2,40 €	12 / 1,0 l	20,30 €
Goldberg Bitter Lemon zzgl. Pfand 5,10 €	24 / 0,2 l	18,70 €
Pepsi, Pepsi light, Mirinda, Seven Up PET zzgl. Pfand 3,30 €	12 / 1,0 l	19,10 €
Pepsi, Pepsi light, Mirinda, Seven Up zzgl. Pfand 5,10 €	24 / 0,2 l	17,70 €

Proviant Bio lemonade

Rhubarb lemonade Orange lemonade Apple lemonade Lemon-ginger lemonade Plus deposit 5,10 €	24 / 0,33 l	21,50 €
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Premix system

Please note that all premix systems are tagged with deposit notes. If you remove those notes intentionally or unintentionally we will have to charge the corresponding deposit sum. In case of loss of a premix container we will charge 10,00 € deposit.

Burgmannshofer water	20,0 l	38,10 €
Pepsi	20,0 l	43,10 €
Mirinda	20,0 l	43,10 €
Seven Up	20,0 l	43,10 €
Pepsi light	20,0 l	43,10 €
Apple spritzer	20,0 l	43,10 €
Carbonated bottle (6 kg) In case of loss of a carbonated bottle we will charge 75,00 €.	piece	39,50 €
Premix system – tabletop device	day	38,00 €
Premix system – under-counter device	day	38,00 €

The price does not include installation costs (will be charged at cost).

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bottled beer

Beck´s pilsner, Green Lemon, Gold, alcohol-free Plus deposit 3,42 €	24 / 0,33 l	24,00 €
Hasseröder pilsner Plus deposit 3,42 €	24 / 0,33 l	24,00 €
Radeberger pilsner Plus deposit 3,42 €	24 / 0,33 l	24,00 €
Schöfferhofer wheat beer original or alcohol-free Plus deposit 3,10 €	20 / 0,50 l	29,50 €

Draft beer – 30 or 50 liter

Sion Kölsch	1,0 l	3,20 €
Hasseröder pilsner	1,0 l	3,20 €
Schöfferhofer Hell	1,0 l	3,20 €
Beck´s	1,0 l	3,50 €
Radeberger pilsner	1,0 l	3,50 €

Sparkling wine

Prosecco Frizzante Marca Trevigiana	0,75 l	8,95 €
Schloss Rheinberg dry	0,75 l	12,00 €
Reichsrat von Buhl Pfalz Riesling sparkling wine	0,75 l	24,20 €

White wine

L'Ésprite de Mistral, Sauvignon Blanc	0,75 l	10,50 €
Candelli Amici, Pinot Grigio	0,75 l	13,45 €
Weingut Hammel Sissi & Franz, Weißcuveé, mellow	0,75 l	15,60 €
Weingut Lergenmüller, Gelber Muskateller	0,75 l	17,50 €
Teruzzi & Puthod, Vernaccia	0,75 l	18,50 €

Red wine

L'Ésprite de Mistral, Merlot	0,75 l	11,50 €
Candelli Amici, Sangiovese	0,75 l	13,45 €
Weingut Lergenmüller, Merlot	0,75 l	15,40 €
Weingut Hammel Sissi & Franz, Rotcuveé, lieblich	0,75 l	15,60 €
Cielo e Terra SpA "Gran Maestro", Primitivo	0,75 l	18,00 €

Diedloff

Catering

Coffee & More

Professional coffee machine

Connection 230 Volt with water tank
Or 360 Volt fixed connection

day 110,00 €

Set up and connecting

compl. 60,00 €

If you desire a different coffee machine please feel free to ask and we will then make another offer especially for your desired machine.

„Coffee package“

Innovative coffee machine brewing system with coffee grounds. This package includes the coffee machine, 1x 2,2l thermos jugs, 2 packages of coffee grounds, filter bags, measuring cups and coffee measuring spoons.

pack 99,50 €

Coffee grounds and coffee beans – no goods on commission

Coffee grounds	500 g	9,50 €
Espresso beans	1 kg	21,00 €
Coffee beans	1 kg	21,00 €

Sugar and Milk – no goods on commission

Milk 3,5% 1,0l	pack	1,95 €
Portioned coffee cream 240 pieces	pack	16,20 €
Sweetener in a dispenser 650 pieces	disp	4,40 €
Portioned sugar 100 pieces	pack	4,40 €
Portioned sugar 1000 pieces	pack	24,50 €
Portioned lemon 100 pieces	pack	12,70 €

Tea – no goods on commission

Meßmer Black, Fruits, Green, Rooibos Vanilla, Comomile, Peppermint	pack.	4,80 €
Mixture of different types of tea	Box	28,80 €

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Catering

Glasses

To ensure a safe transport of our glasses we will rent them in special boxes. The units will be as follows:

White and red wine glasses 0,2l	box 24 pieces	21,00 €
Beer tulip glass 0,3l Hasseröder	box 24 pieces	23,00 €
Wheat beer glass 0,5l Schöffelhofer	box 24 pieces	23,00 €
Champagne glass 0,1l Neutral	box 24 pieces	23,00 €
Cognac brandy glass	box 24 pieces	23,00 €
Cocktail glass (Grand Cru)	box 24 pieces	23,00 €
Caipirinha glass	box 24 pieces	23,00 €
Longdrink glass 0,2l	box 40 pieces	35,00 €
Water glass 0,2l Neutral „Willybecher“	box 40 pieces	35,00 €
Beer glass Star Cup 0,3l Beck's, Radeberger	box 40 pieces	38,30 €

Dishes porcelain, white

Dessert bowl	box of 25	15,70 €
Coffee cup with saucer	box of 20	22,50 €
Plate, small (bread plate)	box of 40	25,00 €
Plate, medium Ø19	box of 30	26,30 €
Plate, big Ø24	box of 30	26,30 €
Latte macchiato glass	box of 24	27,00 €
Tea glass	box of 24	27,00 €
Soup bowl and saucer	box of 20	27,50 €
Espresso cup with saucer	box of 30	22,50 €

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Catering

Cutlery 10 bunch

Knife	Pack	5,00 €
Fork	Pack	5,00 €
Spoon	Pack	5,00 €
Pastry fork	Pack	5,00 €
Teaspoon	Pack	5,00 €
Espresso spoon	Pack	5,00 €
Latte-Macchiato-spoon	Pack	5,00 €

Utensils

Ashtray	Piece	1,40 €
Salt- and pepper shakers (stuffed)	Piece	2,30 €
Waiter's knife	Piece	3,10 €
Serving tray neutral	Piece	3,10 €
Bottle cooler (Acryl neutral / Selters)	Piece	4,50 €
Glass carafe	Piece	4,50 €
Bar-Set (Shaker, stirring glass, measuring cup, etc.)	Piece	25,40 €

Cleaning utensils

Consumer article aren't goods in consignment

Dish cloth (rental free incl. Cleaning)	Pack	1,95 €
Sponge cloth (5 Pieces)	Pack	3,10 €
Dish soap 1 liter	Bottle	3,10 €
Kitchen paper (1 x 4 reel)	Pack	3,60 €
Window cleaner 1 liter	Bottle	4,50 €
Garbage bags (blue, 150l, 25 pieces)	Reel	8,60 €

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Equipment / Bar

Prices with installation and assembling costs are depending on amount of work.

Beer dispenser 1-pipe or 2-pipes – table-top-device Direct-cooling unit just in association with keg beer	Day	31,75 €
Beer dispenser 1-pipe or 2-pipes – table-top-device Direct-cooling unit just in association with keg beer	Day	44,25 €
Carbonic acid bottle (6 kg) In case of bottle loss we calculate	Piece	39,50 € 75,00 €

Furnishings

Buffet table banquet	Piece	10,10 €
Tall table	Piece	13,35 €
Marquee set (1 table, 2 benches)	Piece	16,55 €
Wardrobe incl. 30 coat hanger	Piece	22,75 €
Bar white	Piece	25,00 €
Bar stainless steel worktop	Piece	25,00 €

Kitchen stand equipment

Fuel paste (ca. 2 hours firing time)	Piece	0,99 €
Carving set (soup ladle, cutlery, tongs etc.)	Piece	1,50 €
Kettle	Piece	9,50 €
Réchaud with cover and insert	Piece	14,50 €
Bain Marie (electronic)	Piece	19,10 €
Soup Marmite 8 liter / electronic	Piece	19,10 €
Sausage warmer electronic	Piece	20,00 €
Microwave	Piece	25,00 €

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Damast-table cloth

Napkin, white	Piece	1,50 €
Napkin, white and folded	Piece	2,50 €
Tablecloth 1,70m x 1,30 m Rectangular, white	Piece	5,80 €

Slip covers

Slip covers for tall tables, white or black	Piece	12,00 €
Slip covers for chairs, white	piece	4,00 €
Slip covers for Marquee sets, white or yellow 3-piece (2 benches and 1 table)	Piece	14,00 €

Duni-table cloth

Chemical pulp napkin Dimensions 33 x 33 cm / 250 piece	Pack	15,90 €
Cocktail napkin Dimensions 24 x 24 cm / 250 piece	Pack	15,20 €
Chemical pulp table cloth, white Dimensions 1,25 x 10 m	Reel	27,30 €
Table cloth 1,27 x 1,27 m	Piece	3,80 €
Table cloth 1,27 x 1,80 m	Piece	5,20 €
Table cloth 1,27 x 2,20 m	Piece	6,30 €

Diedloff

Catering

Terms of delivery

The following regulation has proven itself due to many years of trade fair experience:

We divide your deliveries into tours.

Breakfast tour I:	07:00 – 09:00
Breakfast tour II:	08:00 – 10:00
Lunch tour:	11:00 – 13:00
Beverage tour:	14:00 – 17:00

Evening events: according to agreement

We accept beverage orders for the same day until 13:00. Beverage varieties, which we do not have in storage, will be delivered as soon as possible.

Our workers will take your empties and empty containers/ plates with them during their beverage deliveries.

Orders

Please announce your orders the day before until 14:00 Uhr.

For organizational reasons, changes or additions to existing orders can only be accepted until 14:00 the day before.

Personnel

We support you gladly with our specialized staff, so that you can take care of your guests in peace:

Fair Hostess
Chef-Hostess
Event director
Waiter/ Waitress
Tapper
Cocktail Mixer
Cook

The prices for day rates
and hours are available on request!

Diedloff

Catering

Terms and Conditions from Diedloff GmbH

Terms of Payment

The whole amount must be paid prior to the exhibition.
All prices are excl. VAT.
The delivered goods remain our property until full payment.
The prices are net-prices and to be subject to the German value added tax.

Price Increases

Due to the increase of the prices of raw material in the last few months, we reserve the right to possibly align our prices to the situation on the market for the coming year.

Complaints

Should a complaint arise, an immediate discussion of review shall take place - if necessary by phone. Claims for damages due to force will not be refunded. Legitimate claims for damages shall be reimbursed as part of the bill, not beyond.

Rental Information

All equipment items should remain as they were after the rental period. Rental basis is for the duration of the exhibition.

Dish deliveries must be inspected immediately upon delivery quantity and integrity, claims later will not be considered..

The Diedloff GmbH is not liable for any defects. The customer has to pay for the maintenance costs and repairs. Damages, loss, etc ... must be reported immediately to the supplier.

The equipment, apparatus or furniture remains the property of the supplier.

The customer is not entitled to leave it to third parties for use.

The customer is obliged to insure the equipment for the duration of the rental of items at their own expense. This must insure in replacement value of burglary, theft, fire and water damage. This insurance must be submitted to the supplier at the request of the insurance policy. It must also ask the insurance company to surrender the usual security certificates to the supplier. All insurance and claims acquired by the customer for loss or damage to the goods are hereby assigned to the supplier and they are transferred over to him.

If the customer breaches any of the above duties, the Supplier may terminate the lease without notice and demand the immediate return of the equipment, appliances and furniture.

If additional dishes or glasses are needed because you want a different design and our stock is exhausted in rental crockery, we must calculate the price again.

The delivery does not include possible assembly and dismantling.

The rented items are delivered locally and shall be provided by the tenant to a previously agreed location for pickup. If items are not properly cleaned and are mixed, the renter will be charged in connection.

Rental Information

The client agrees to provide a contact person at the time of delivery or pick up.

Allow us to take this opportunity to point out that we have to charge for breakage, loss or damaged equipment. Please take the replacement value into account.

Transport / Trade Driveway

Upon delivery, a tolerance of 30 minutes must be taken into account. We take no responsibility for late deliveries due to delays on the highway or in front of the hall access, and by force majeure.

The entrance fees charged by Messe AG will be charged to the client. In our offer letter, these costs will be charged separately depending on the respective order volume. The meeting and starting point for our personnel is near the fair booth.

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Order Confirmations

Acceptance and confirmation of the existence upcoming orders must be made in writing.
Withdrawals and cancellation agreed written orders are chargeable.

Jurisdiction

Hanover is the place of performance and jurisdiction for both parties.

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Our delivery will be recognized upon placement of your order.

All previous price lists and conditions are hereby invalid.

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