

Dallmayr
EVENTCATERING



FROM SUPERB
TO OUTSTANDING.

Dallmayr Eventcatering

Modern, innovative, special, full of surprises!
So that your event really does deserve to be called **“unique”**.



TOP QUALITY DOES NOT APPEAR OUT OF NOWHERE.
IT COMES FRESH FROM OUR MUNICH DELICATESSEN.



Over 300 years of expertise

Sustainable quality

Skilled in organisation and
budget planning

Central production kitchen

Highly advanced quality
management

Gourmet kitchen

ISO 22000 certified

“Sustainable Company”

*FAMAB Verband Direkte Wirtschaftskommunikation
e.V.*

2006	Restructuring gastronomy operations at Dallmayr headquarter
July/August 2006	Café-Bistro Dallmayr and Restaurant Dallmayr are opened
January 2007	Restructuring and reorganisation measures are implemented for gastronomy and catering operations
2007	Expansion of services across Germany
February 2008	Sales office is opened in Berlin
May 2008	Implementation of the Dallmayr quality management system
October 2008	Awarded "Caterer of the Year 2008"
November 2008	Restaurant Dallmayr receives its second Michelin star
July 2009	EU traceability certification
June 2011	Sales office is opened in Düsseldorf
October 2011	ISO 22000 certification
April 2012	Takes over gastronomy and exclusive catering at the Museum Kunstpalast, Düsseldorf
January 2013	Certification "Sustainable Company powered by FAMAB"
September 2013	Introduction of the new sustainable "Simply Nature" product line
March 2015	Takes over gastronomy and exclusive catering at the Museum for Communication, Berlin
January 2016	Introduction of Dallmayr Food & Culture concept "Taste the Streets"
September 2016	Takes over gastronomie at the Bayerische Staatsoper, Munich
September 2017	The new „Bar & Grill“ gastronomy is opened at Dallmayr headquarter



EVERY PARTY AND EVERY CELEBRATION IS UNIQUE
AND THEREFORE DESERVES ITS OWN SPECIAL CONCEPT.



- ... experienced and motivated project managers
- ... passion and commitment
- ... selected team of dedicated service personnel
- ... creative event conception
- ... coordinated logistics

At Dallmayr Eventcatering
you can rely on experienced,
highly professional points of contact
who plan with absolute precision,
think quickly and creatively
and are there whenever you need them.



FLORIAN HETTLER
Head of F&B and Catering
Member of the executive board



ELLEN BUROW
Deputy Head of Catering



ELISABETH UNTERBERGER
Head of Sales, Catering



JULIA RUMSAUER
Assistant F&B
Project Manager Inhouse-Events



BENEDIKT BRUNING
Project Manager of Delivery Services



BARBARA SCHILLING
Senior Project Manager



THERESA REINLEIN
Junior-Project Manager



SOPHIA BAUS
Junior-Project Manager



FABIAN RIEGER
Team- & Project Manager



NIKOLAI RAUTENBERG
Project Manager



FLORIAN HILLER
Junior-Project Manager



UTE KLINGLER
Head of Catering, Berlin



MICHAEL ZACH
Project Manager



BURKHARD HARMS
Project Manager



MARTINA SCHILD
Project Assistant

EYE-CATCHER FOR THE TASTE BUDS

... more than 70 cooks

... ambitious experts

... broad range of experience

... creative, individual food concepts

... top quality Dallmayr products

The kitchen team at Dallmayr Eventcatering is made up exclusively of master chefs from our delicatessen who use only the best, top quality products.

Our cooks have experience in functions and events of all sizes. They ensure that each dish is a spectacular culinary experience and that your guests will be thrilled.





HERIBERT HANRIEDER
Executive Chef



FRANZ KUPLENT
Executive Chef
Eventcatering



STEFAN STÜCKLE
Quality Manager



KAY WAGNER
Assistant Executive Chef



HOLGER NEUGART
Chef Pâtissier

MORE THAN **70** COOKS

ENSURE THAT THE CHOICE OF PRODUCTS IS OF THE HIGHEST QUALITY AND PLACE PARTICULAR EMPHASIS ON USING THE FRESHEST FOODS.
NOT ONLY DO OUR CHEFS CREATE A CULINARY CONCEPT TAILORED TO YOUR EVENT, BUT ALSO WORK ONLY WITH SEASONAL AND REGIONAL INGREDIENTS.

FAMILY COMPANY

OVER **300** YEARS
of expertise

ONE HUNDRED %
SERVICE
AT ALL TIMES

EXCLUSIVE CATERING PARTNER
IN ONE MUSEUM
MUSEUM FOR COMMUNICATION, BERLIN

ZERO
COMPROMISE
ON QUALITY

800 m²

CENTRAL PRODUCTION KITCHEN IN THE HEART OF MUNICH GUARANTEES CONSISTENTLY HIGH QUALITY FOR YOUR EVENTS, WHEREVER THEY ARE IN EUROPE.

TWO sites
HEADQUARTERS IN MUNICH
BERLIN SINCE 2008

15 Royal warrants

MORE THAN **1200**
EVENTS PER YEAR

EACH STAGE MUST BE SET TO CAPTIVATE YOUR GUESTS.
WHETHER IT'S CLASSIC OR MODERN.

Sustainability -- No compromises on quality -- Creative competence
The unique basis for extraordinary catering.



SIMPLY NATURE

SUSTAINABILITY COMES NATURALLY
WITH THE RIGHT WAY OF THINKING

The product line “SIMPLY NATURE” is a logical development from our desire to live and do business in accordance with nature. Based on the use of regional and seasonal produce, this “simple” approach has evolved in harmony with the natural products.

The result is a new taste experience that is close to nature, perfected only by creative and careful preparation. In this way, the elements of sustainable production, regional producers, and thinking and acting ecologically come together to complete the fundamental value-added cycle at Dallmayr Eventcatering.



Street food is, quite literally, a topic on everyone's lips!

What started as a trend has now become a fundamental part of event catering.

Whether for corporate events or private festivities, **TASTE THE STREETS** by Dallmayr Eventcatering turns any occasion into an event highlight. Applying the principle of "ready to eat" and meeting your (company-) specific requirements are our top priorities. We attach great importance to tailor-made solutions. Street food is not only a concept, but also a way of life.

From the Far East to the West, from North to South – at our Street Market, cultural and culinary influences from around the world blend together to form a harmonious whole. We transport your guests to faraway regions and present them with typically local dishes – laid-back, modern, full of flavour and authentic – and do it with style. The freshest regional products are used to create delicious recipes – prepared à la minute and conveniently wrapped or packaged.

Cardboard, porcelain, plant leaves, tin cans, served on wooden skewers, wrapped in paper napkins, or simply eaten with your hands ... Anything goes – as long as it tastes good!



Food & Culture 2016
by Dallmayr Eventcatering

Dallmayr
EVENTCATERING

IT'S ALWAYS ABOUT YOU AND YOUR GUESTS.

Our service personnel
are specially trained
to have everything in their sight,
to recognise the needs of your guests,
and to be in the right place
at the right time.





Attentive, friendly and yet unobtrusive.

With a charming smile, our service staff make sure your event has a relaxed atmosphere and runs smoothly – upon arrival, at the buffet and at the table.

Yet another hallmark of Dallmayr Eventcatering.

Dallmayr Eventcatering focuses on your individual needs and will go beyond what you would expect of a top event caterer.









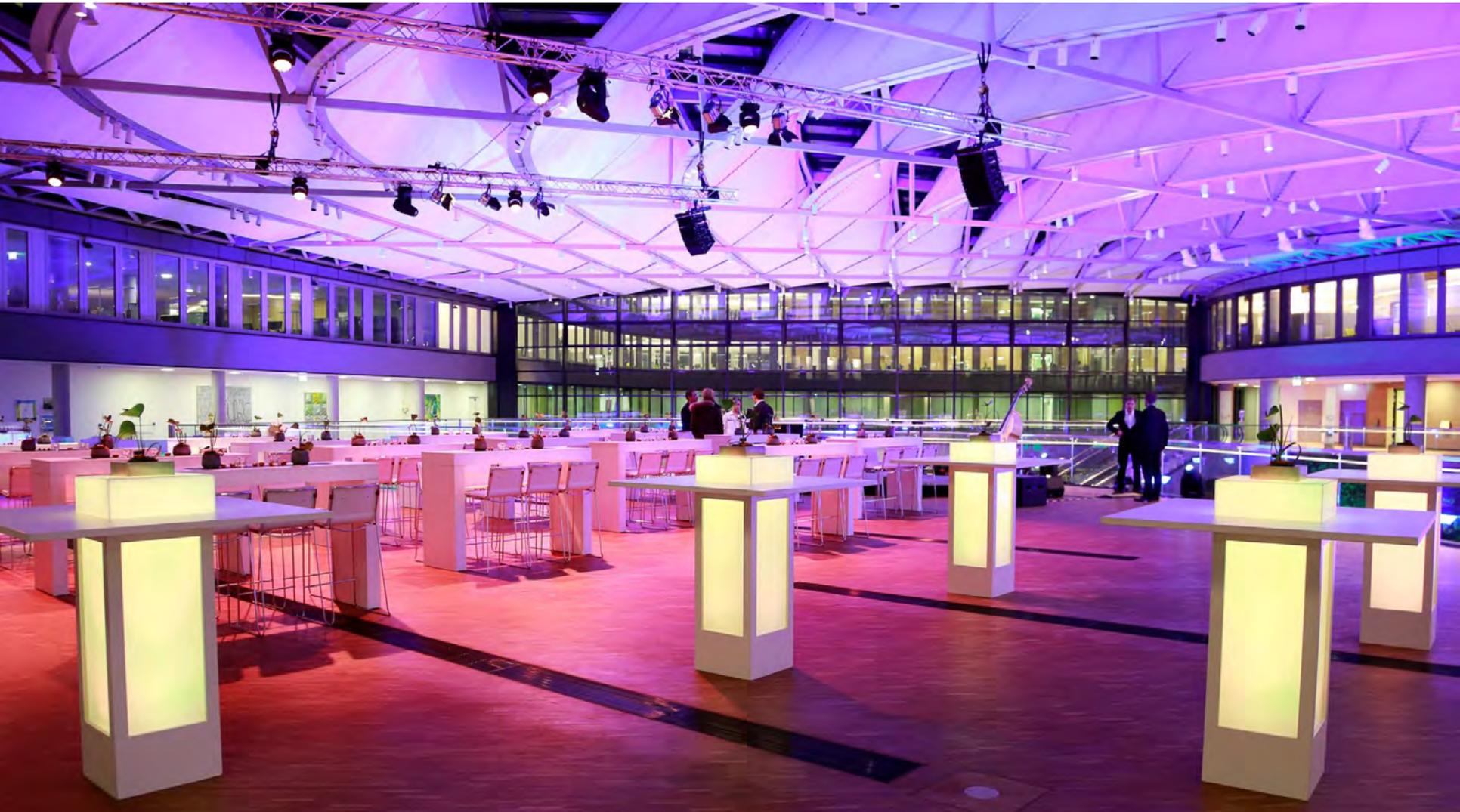




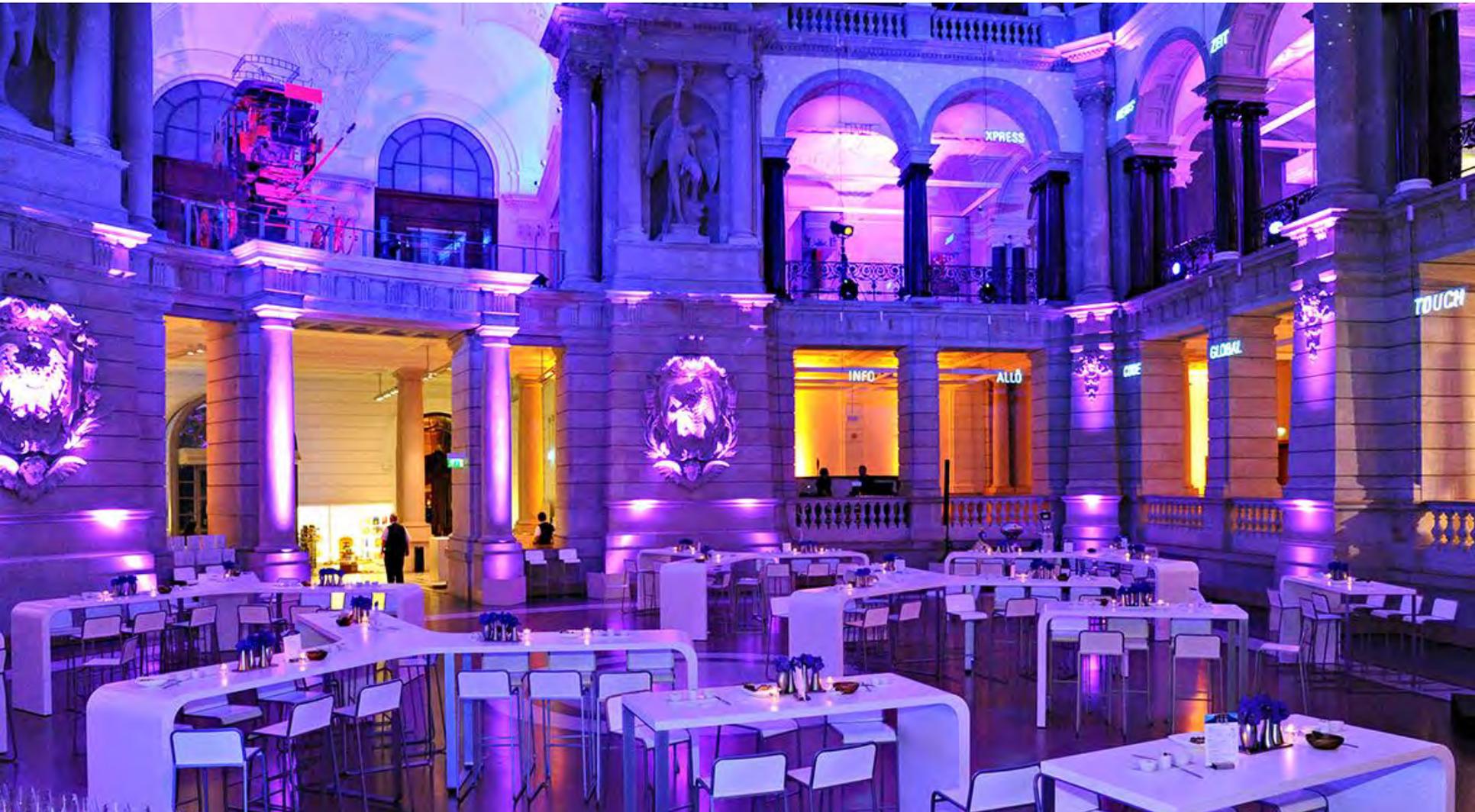








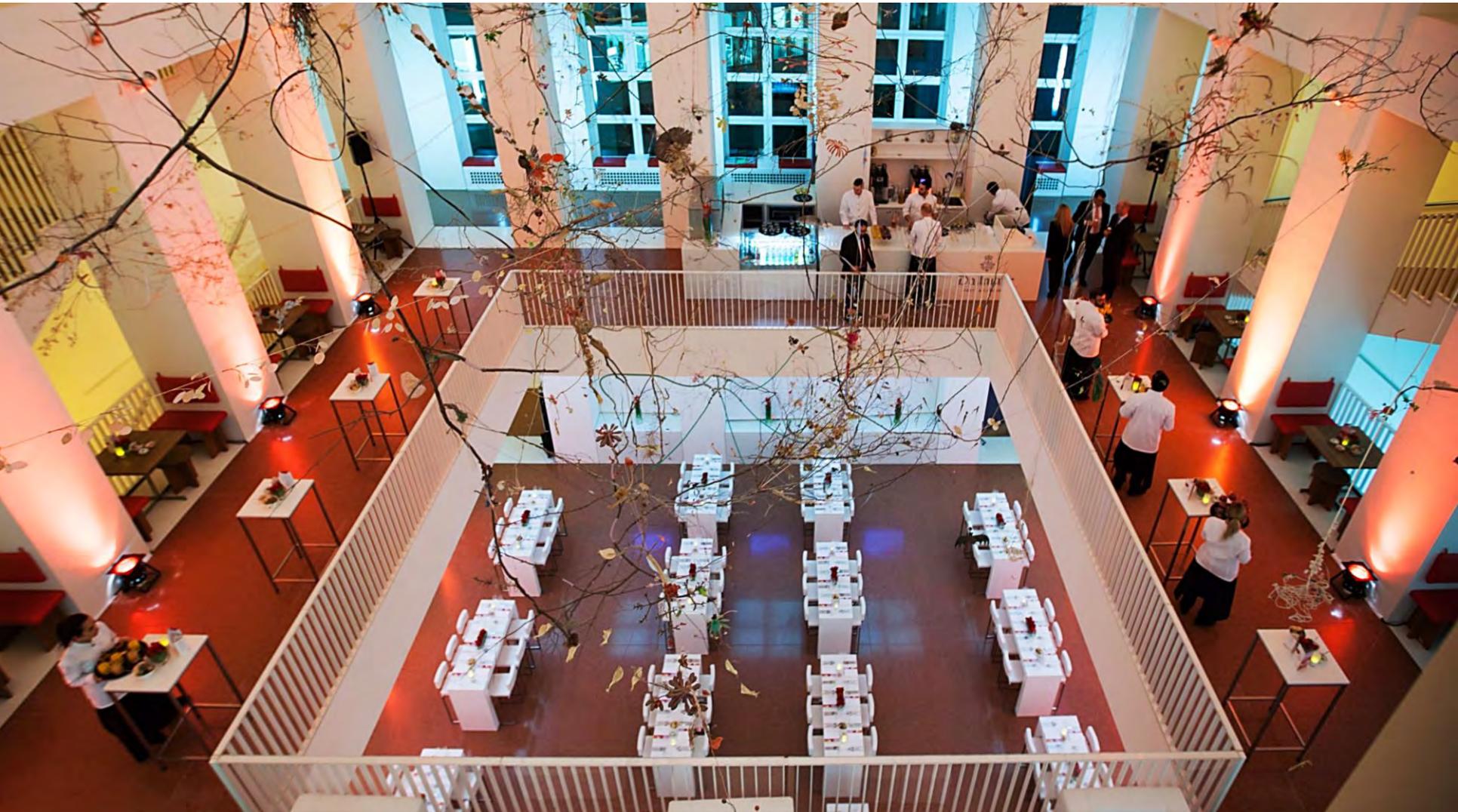
150 GUESTS, CUSTOMER GET-TOGETHER
MUSEUM FOR COMMUNICATION, BERLIN











220 GUESTS, FASHION SHOW & GET-TOGETHER MUSEUM FOR COMMUNICATION, BERLIN









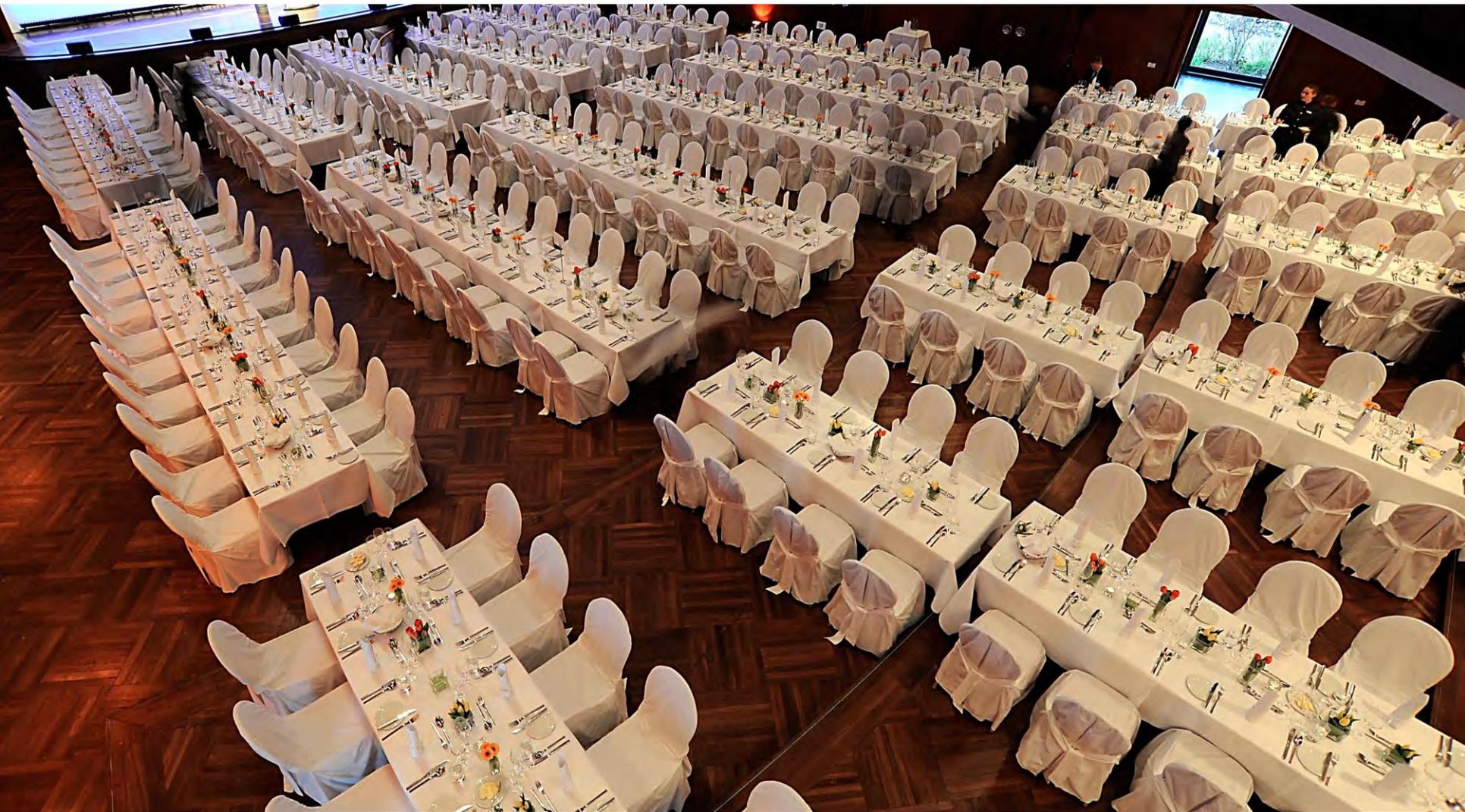














Munich

Dienerstrasse 14-15, 80331 Munich

Tel.: +49 (0) 89/2135-104

Fax: +49 (0) 89/2135-443

Email: eventcatering@dallmayr.de

Berlin

Am Zirkus 5, 10117 Berlin

Tel.: +49 (0) 30/2844 996-0

Fax: +49 (0) 30/2844 996-29

Email: eventcatering-berlin@dallmayr.de