



ESSKLASSE
CATERING & GASTRONOMIE



OUR FOOD & OUR SERVICES



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WHY US?

In today's hectic times, any day or hour you can spend relaxing with your family, friends, and business partners to celebrate a special event is a gift.

You and your guests should be able to enjoy this day!

That's why before planning your event, you should carefully consider whether you are doing yourself and your guests a favour by taking on the role of "chief organizer" and handling things on your own.

Simply answer the following five questions:

- Am I an event professional who is well-versed in catering, event technology, and organization?
- Do I have enough helping hands for my event, whose professional qualities I can rely on 100%?
- Can I devote myself to my guests during my event, rested and relaxed, even if I take charge myself?
- Will I be able to enjoy my own event that I have been looking forward to?
- The day after: Do I want to take care of tidiness and cleanliness myself after a short night?

If you cannot spontaneously answer YES to any of these questions, contact us!

We would be delighted if you entrust us with your event. Hire us. Your guests are worth it!

Your EssKlasse Service Team



FILLED BAKED GOODS

Minimum order quantity 40 pieces (10 pieces per variety, for smaller quantities per variety we charge a surcharge of 20%)

Our baked goods are each topped with fresh salad and are individually decorated.

Half-filled rolls, half slice of bread (open-faced sandwiches), or half a pretzel stick.

Category A

2,40 €/Item

Topped with:

- Cooked ham
- Salami
- Turkey breast
- Ham
- Kasseler (smoked pork loin)
- Meat salad
- Onion mettwurst (a type of German sausage)

Half a grain roll	2,70 €/Item
Whole filled roll	2,60 €/Item
Whole filled grain roll	3,00 €/Item

Vegetarian toppings:

- Egg
- Sliced cheese
- Cream cheese with herbs
- Camembert
- Tomato-Mozzarella

Category B

3,20 €/Item

Topped with:

- Smoked salmon
- Trout fillet
- Parma ham
- Roast beef
- Fennel salami
- Pork loin
- Smoked salmon ham

Half a grain roll	3,60 €/Item
Whole filled roll	3,50 €/Item
Whole filled grain roll	3,80 €/Item

Vegetarian toppings:

- Manchego cheese



CANAPÉS

Category A

2,30 €/Item

Topped with:

- Turkey breast or chicken breast
- Cream cheese
- Peppered Ham
- Brussels liver pâté
- Cooked ham
- Salami
- Onion mettwurst (a type of German sausage)

Vegetarian toppings:

- Sliced Cheese
- Tomato-Mozzarella
- Sheep cheese with pepper and tomato
- Egg salad

Category B

2,50 €/Item

Topped with:

- Lachsschinken
- Schweinerücken
- Serrano-Schinken
- Roastbeef
- Fenchelsalami
- Forellenfilet
- Räucherlachs

Vegetarian toppings:

- Manchego cheese
- Gorgonzola cream and fig mustard

Category C

3,10 €/Item

Topped with:

- Beef tenderloin
- Smoked eel (**Preis on request**)
- Shrimps
- Game pâté with cranberries

SANDWICHES

Category A 2,50 €/Item

Topped with:

- Cooked ham & coleslaw
- Ham or salami & cheese

Vegetarian Toppings:

- Tomato-Mozzarella
- Cream cheese and cucumber slices
- Egg with mustard mayonnaise

Category B 2,90 €/Item

Topped with:

- Schweinerücken
- Putenbrust-Waldorfsalat

Category C 3,30 €/Item

Topped with:

- Smoked salmon and horseradish cream
- Roast beef remoulade

Raw vegetable cuts in half slice of whole wheat bread 2,40 €/Item

Topped with:

- Cream cheese with carrots
- Cream cheese with tomato
- Cream cheese with radishes
- Cream cheese with cucumber

WRAPS

Minimum order quantity 10 pieces per variety, for smaller quantities per variety we charge a surcharge of 20%

Half wraps with fresh salad & filled with:

- Turkey breast and curry cream cheese 3,50 €/Item
- Smoked salmon and honey mustard sauce 4,10 €/Item
- Egg and spicy cream cheese cream (vegetarian) 3,00 €/Item

Order By Email: partyservice@essklasse-catering.de
Order Hotline: 0511 338 16 25

All prices plus the applicable statutory. VAT

As of January 2024

LUNCH PACKAGES

Standard*

(min. 10 people)

9,00 €/Person

- 1 roll with cooked ham or salami, tomato & lettuce
- 1 grain roll with Gouda, cucumber & salad
- 1 apple
- 1 chocolate bar
- Napkins

XXL*

(min. 10 people)

12,90 €/Person

- 1 meatball with mustard
- 1 mini pretzel with cream cheese
- 1 grain roll with cooked ham and cheese, cucumber & salad
- 1 apple or banana
- 1 chocolate bar
- 1 fruit yogurt + disposable spoon
- Napkins

*Drinks available upon request!

MEETING PLATTER

(min. 10 people)

14,20 €/Person

... bakery goods with toppings from category A

- ½ Filled grain roll Kat A
- ½ Filled roll Kat A
- ½ Half a slice of bread Kat A
- 2 Hearty gourmet skewers
- 1 fruit skewers

... bakery goods with toppings from category A

16,20 €/Person

Raw vegetable platter with dip (min. 10 people)

4,20 €/Person

(100g/Person)

- Fresh peppers, tomatoes, cucumber, ...
- Herb dip



Fruit platter (min. 10 people)
(100g / Person, seasonal fruit in bite-sized pieces)

4,20 €/Person



FINGER FOOD

Minimum order quantity 10 pieces per type (except vegetable tortilla)

Little treats

- Beef tournedos generously garnished 4,70 €/Item
- Parma ham on melon cubes 2,40 €/Item
- Party meatball with potato salad 2,40 €/Item
- Roast beef involtini 3,00 €/Item
- Crispy pork medallion 3,00 €/Item
- Potato rosti with salmon tartare and caviar cream 3,60 €/Item
- Mini wraps 3,20 €/Item
- Mini Jägerschnitzel with chanterelles 3,20 €/Item
- Puff pastries with various fillings 2,20 €/Item
- Small pizzas with salami and ham 2,20 €/Item

Vegetarian

- Mini spring rolls 2,40 €/Item
- Mini patties with herb cream cheese 2,90 €/Item
- Bruschetta with sheep cheese, peppers & tomatoes 2,20 €/Item
- Baked Camembert wedges 2,20 €/Item
- Mini pretzels with cream cheese 2,20 €/Item
- Small pizzas with spinach 2,20 €/Item
- Vegetable tortilla (minimum order 20 pieces) 2,70 €/Item
- Marinated sheep's cheese wedges with chili honey 2,40 €/Item



FINGER FOOD IN JARS

Minimum order quantity 10 pieces per variety

We serve the finger food jars in a stylish and modern way

- Salami with fennel & olive oil **3,20 €/Item**
- Green asparagus with grilled tiger prawns **3,30 €/Item**
- Avocado salad with king prawns **2,90 €/Item**
- Salmon tartare with honey mustard sauce **3,00 €/Item**
- Red cabbage salad with smoked duck breast **3,20 €/Item**

Vegetarian

- White beans with dried tomatoes & herbs **2,90 €/Item**
- Buffalo mozzarella with peppered strawberries **3,20 €/Item**
- Roasted potatoes with herb cream cheese **2,70 €/Item**
- Fried mushrooms with chili honey **2,70 €/Item**
- Chickpea mousse with beetroot chips **2,90 €/Item**

FINGER FOOD SKEWERS

Minimum order quantity 10 pieces per variety

Our delicious gourmet skewers

- Party meatball with cornichon **2,00 €/Item**
- Chorizo with cornichon & olive **2,00 €/Item**
- Chicken fillet on a skewer with spicy sauce **2,40 €/Item**
- Date wrapped in bacon **2,40 €/Item**

Vegetarian

- Mozzarella with cherry tomato & olive **1,60 €/Item**
- Cheese cubes with fruit **1,90 €/Item**
- Manchego cheese with physalis & grape **2,60 €/Item**
- Fruit skewer **1,80 €/Item**



SWEET FINGER FOOD

Minimum order quantity 10 pieces per variety

Presented individually in the cuff.

- Mini fruit cakes **1,70 €/Item**
- Mini dry cake **1,70 €/Item**
- Stuffed mini croissants **1,70 €/Item**
- Mini Berliner **1,90 €/Item**
- Mini Muffin **1,70 €/Item**
- Mini Chocolate cake with whipped cream **2,00 €/Item**

FINGER FOOD – BUFFET A

From 10 people (9 pieces per person)

- Potato rosti with salmon tartare & caviar cream
 - Mini Jägerschnitzel with chanterelles
 - Mini pretzels with cream cheese
 - Bruschetta with sheep cheese, tomatoes & peppers
 - Party meatball with potato salad in a boat
 - Chicken fillet on a skewer with spicy sauce
 - Melon cubes with Parma ham
 - Puff pastries with various fillings
 - Cheese skewer with fruits
- 20,90 €/Person**

FINGER FOOD – BUFFET B

From 10 people (9 pieces per person)

- Canapé topped with smoked salmon
 - Canapé topped with fennel salami
 - Canapé topped with turkey breast
 - Canapé topped with cream cheese and radishes
 - Roast beef involtini
 - Party meatball with potato salad in a boat
 - Crispy medallion of pork fillet
 - Small pizzas with salami & ham
- 19,50 €/Person**



More finger food – On request we are happy to arrange buffets according to your wishes!



GOURMET BREAKFAST

(from 30 people)

- Smoked salmon with horseradish cream
- Cold cuts platter with ham, turkey or chicken breast & salami
- Mixed cheese platter with sliced cheese & Camembert
- Raw vegetable platter with vine tomatoes, cucumbers, mozzarella & balsamic vinegar
- Yoghurt, jam, honey, Nutella & butter
- Meat salad & egg salad
- Bread, rolls, croissants
- Scrambled eggs & bacon
- Mini meatballs

22,90 €/Person

BBQ BUFFETS

(from 30 people)

BBQ Buffet Standard

- Marinated neck steaks
- Marinated turkey steaks
- vegetable skewers
- Grilled bratwurst
- Ham grill
- Grilled cheese

- Potato salad with mayonnaise
- coleslaw
- Shepherd's salad with sheep's cheese

- Mustard & Ketchup
- Thai sauce
- Herb butter
- baguette

20,50 €/Person



MEDITERRANEAN BBQ BUFFET

(from 30 people)

BBQ Buffet

- Marinated neck steaks
- Rump steaks in pepper marinade
- Skewer with turkey breast & peppers
- Italian sausage
- Grilled salmon
- Shrimp skewers in a chili-garlic marinade
- Grilled cheese

From the Chaffing Dish

- Rosemary potatoes with aioli
- Grilled vegetables

Large Salad Buffet

- Potato salad
- Italian pasta salad with fried mushrooms
- Mediterranean salad platter with olives & house dressing
- Bulgur salad with feta cheese

Barbecue Sauces & Side Dishes

- Aioli
- pepper sauce
- Barbecue sauce
- Asian sauce
- Bread basket & herb butter

Desserts

- Fruit salad with fresh mint
- Panna Cotta with raspberries

34,90 €/Person



MEDITERRANEAN BBQ BUFFET „EXKLUSIVE“

(from 50 people)

From the Grill and from the Giant Pan:

- Pink grilled beef flank steak, carved at the buffet
- Crispy grilled racks of Swabian suckling pig
- Coarse grilled sausage
- Marinated corn-fed chicken breast with herbs
- Marinated pork neck steaks from Lübchin straw pig
- Shrimp skewers in a chili garlic marinade
- Steamed sea bream in a packet with smoke flavors
- Grilled halloumi pineapple

Out of the Oven

- Corn cobs marinated in honey
- Baked sweet potato slices gratinated with rosemary
- Mediterranean fried okra vegetables

Large Salad Buffet

- Summery couscous salad with mint
- Colorful quinoa pepper salad
- Watercress summer salad with mustard-honey dressing
- Mediterranean pasta salad

BBQ Sauces & Side Dishes

- Mild yogurt sauce
- Aioli
- Bbq sauce
- Avocado dip with chili
- Selection of bread with herb butter

Desserts

- Grilled banana with Baileys & vanilla ice cream
- Grilled peaches stuffed with cranberries

42,90 €/Person

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As of January 2024

LOWER SAXONY BUFFET

(from 30 people)

Cold Buffet

- Ham & Mettwurst platter
- Thuringian Mett with onions
- Fish platter with mackerel, trout fillet & smoked salmon
- Cheese plate
- Party meatballs
- Cucumber salad with dill cream sauce
- Leaf salads from the region with house dressing
- Selection of bread and rolls
- Butter

Soup

- Lower Saxony wedding soup

Main Course

- Juicy roast ham with a honey crust
- Sliced Oldenburg chicken with mushrooms
- Caramelized carrots
- Princess beans with a side of bacon
- Potato gratin, butter rice

Dessert in a Jar

- Red fruit jelly with vanilla sauce
- Hanoverian Guelph dish Welfenspeise

32,90 €/Person



ALPINE BUFFET

(from 50 people)

Soup

- Clear vegetarian fried potato soup with vegetable strips

Appetizers

- Various leaf salads with wild herbs and raw food variations, with a vinaigrette and mustard dressing
- Vegetarian lard with crispy onions and leeks
- Fresh radish with radishes & salt flakes
- Obazda with onions & caraway
- Small selection of cheese with grapes
- Smoked brown trout fillet with creamed horseradish
- Cheese and sausage salad à la Seehaus with leaf parsley and tomatoes
- Pepper bites from the board with pickled cucumber
- Bread basket with rustic farmer's bread, brown bread and pretzels, with butter

Main Course

- Spit and crusted roast, with meatloaf from the board, freshly carved in front of the guest on Bavarian cabbage with fried potatoes, with mustard and pepper sauce
- Small veal patties on Chevrons in cream with fried potatoes
- Fried chicken with baked cauliflower
- Bread dumplings (vegan) with chanterelles
- Kasspatzln with fried onions

Desserts

- Oven-fresh apple strudel with vanilla ice cream
- Bavarian cream with raspberry pulp & mint
- Apricot dumplings with melted butter & vanilla sauce
- Colorful fruit skewers

39,90 €/Person



MEDITERRANEAN BUFFET

(from 30 people)

Appetizers

- Minestrone
- Antipasti selection with grilled & marinated vegetables, smoked salmon & dill-honey-mustard sauce, melon with Parma ham, tomato-mozzarella & baguette

Main Course

- Pike perch fillet, fried on the skin with lemon butter
- Pork medallions in mushroom cream
- Caramelized carrots & green beans
- Potato gratin
- Wild rice

Desserts (in jars)

- Panna cotta with raspberry pulp
- Tiramisu

37,90 €/Person



VEGAN BUFFET

(from 30 people)

Soup (Please select one soup)

- Coconut curry soup with Maultaschen
- Minestrone

Appetizers

- Quinoa salad with celery, beetroot & romaine lettuce
- Lentil and avocado salad
- Filled taco shells with vegan mince, vegetable strips & ajvar dip
- Fried pak choy with curry sauce
- Raw vegetable salads with our vegan house dressing
- Salad with cucumbers, tomatoes, carrots & celery

Main Course (Please choose 3 main courses)

Eggplant schnitzel with peanut chili sauce

Thai vegetables with smoked tofu & jasmine rice

Paprika rice pan with yogurt lassi & mint

Stuffed peppers with fried vegetables & couscous

Stuffed eggplant with moussaka, vegan mince & mint pepper dip

Vegan pasta with almond sauce, watercress & vine tomatoes

Falafel balls with chickpea ragout & lettuce

Grilled corn on the cob with BBQ sauce

Hokkaido pumpkin ragout with cauliflower rice

Desserts

- Semolina flammerie with chocolate sauce
- Red cherry jelly with vegan vanilla sauce
- Rübli Dessert

44,90 €/Person



HOMEMADE SOUP & STEWES

(Minimum order quantity 5 liters)

Carrot-ginger soup

Strong pea or lentil soup with sliced sausages

Potato soup with sliced sausages

Minestrone

Italian tomato soup

Potato cream soup with chanterelles

Asian pumpkin cream soup with coconut milk (also vegan on request)

Asparagus cream soup with asparagus tips

14,50 €/Liter

- Hanover wedding soup
- Homemade goulash soup
- Chili con Carne

16,50 €/Liter

Optional zur Suppe

- Baguette, bread small buns
- Bockwurst

1,10 €/Person

2,20 €/Person



HOT ROASTS & SPECIALITIES

(Minimum order for 20 people)

Price per Portion

- Pork medallions with mushrooms in cream sauce **9,90 €/Person**
- Roast pork crust hot from the oven with pepper & mustard sauce **9,90 €/Person**
- Juicy roast ham with honey crust **9,90 €/Person**
- Sliced chicken with mushrooms **9,90 €/Person**

Side Dishes

- Vegetables **3,30 €/Person**
- Potatoes **3,30 €/Person**
- Side Salad **3,90 €/Person**
- Potato Gratin **3,90 €/Person**

OUR CASSEROLES

(Minimum order for 20 people)

- Baked cannelloni with cherry tomatoes, filled with Beef Bolognese or Ricotta Spinach **9,90 €/Person**
- Spinach gnocchi casserole with cream cheese sauce **9,90 €/Person**
- Minced potato casserole with spring leek & gravy **9,90 €/Person**
- Lasagna "Classic" with tomato sauce **9,90 €/Person**
- Lasagna with salmon and spinach **9,90 €/Person**
- Vegetarian lasagne with tomato sauce **9,90 €/Person**



DESSERTS

(Minimum order quantity 10 pieces per variety, served in a decorated jar!)

- Red jelly with vanilla sauce 2,80 €/Jar
- Mousse au Chocolat 2,80 €/Jar
- Two types of chocolate mousse 2,80 €/Jar
- Mango cream 2,80 €/Jar
- Welfenspeise 2,80 €/Jar
- White Mousse au Chocolat with fruit pulp 3,10 €/Jar
- Wine cream 3,10 €/Jar
- Apple tiramisu cream 3,10 €/Jar
- Seasonal fruit salad 3,10 €/Jar
- Fruit in bite-sized pieces (100g) 3,60 €/100g
- Fruit basket (seasonal fruit, 1 piece) 1,80 €/Item
- Eggnog cream with iced raspberries on cantuccini 3,60 €/Jar
- Panna Cotta with raspberries 3,60 €/Jar
- Small selection of cheese specialties, 100g 5,90 €/100g

The following desserts can also be ordered in small quantities!

- Holy Bim Bam - Bavarian cream with sponge cake 4,20 €/Jar
- Alpenkracher – curd cream with apricot compote 4,20 €/Jar
- Black Forest girl 4,20 €/Jar



CAKES & BAKED GOODS

Cakes (Minimum order quantity 10 pieces per variety)

- Butter almond cake 2,00 €/Item
- Apple crumble cake 2,50 €/Item
- Cherry crumble cake 2,50 €/Item
- Cheese-tangerine cake 2,50 €/Item
- Russian plucked cake 2,60 €/Item
- Moist chocolate cake 2,90 €/Item
- Danish pastries with various fillings 2,40 €/Item

Croissant (Minimum order quantity 10 pieces per variety)

- Chocolate croissant 2,00 €/Item
- Croissant with fruit filling 2,40 €/Item
- Mini croissants, filled (40g) 1,80 €/Item

Pretzel (Minimum order quantity 10 pieces per variety)

- Pretzel 2,20 €/Item
- Buttered pretzel 2,60 €/Item

BEVERAGES

Non-Alcoholic

• Premium mineral water (sparkling water, still)	12x 0,75 l	19,00 €/Crate
• Premium mineral water (sparkling water, still)	24x 0,25l	21,00 €/Crate
• Premium apple fizz, naturally cloudy	6x 1,0l	22,00 €/Crate
• Softdrinks (<i>Sinalco Cola, Sinalco Cola Light o. Zero, Sinalco Orange, Sinalco Zitrone, Sinalco Mix etc.</i>)	12x 1,0l	24,00 €/Crate
• Softdrinks (<i>Sinalco Cola, Sinalco Cola Light o. Zero, Sinalco Orange, Sinalco Zitrone, Sinalco Mix etc.</i>)	24x 0,2l	24,00 €/Crate
• Creydt fruit juice	12x 0,2l	24,00 €/Crate
• Creydt fruit juice	6x 1,0l	26,00 €/Crate

Beers

• Gilde Ratskeller, draft beer	(50l, 30l)	3,50 €/Liter
• Gilde Ratskelle, bottled beer	24x 0,33l	29,00 €/Crate
• Weihenstephaner Weizenbier	20x 0,5l	32,00 €/Crate

For drinks crates that have been ordered and not opened, we charge a delivery fee of 3.00 € per crate.
For unopened beer kegs we charge a delivery fee of 12.00 € per keg.

BEVERAGES

Wine

• Pinot Grigio	0,75l	18,00 €/Bottle
• Pinto Gris	0,75l	18,00 €/Bottle
• Riesling	0,75l	18,00 €/Bottle
• Merlot	0,75l	18,00 €/Bottle
• Dornfelder	0,75l	18,00 €/Bottle
• Tempranillo	0,75l	18,00 €/Bottle
• Portuguese White Autumn	0,75l	18,00 €/Bottle

Prosecco

• Prosecco Frizzante (house brand)	0,75l	18,00 €/Bottle
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We charge a logistics flat rate of 1.00 € per bottle for bottled goods ordered and not used.



GASTRONOMIC EQUIPMENT FOR YOUR EVENT

Glasses 'Classic' Line

• Longdrink glass, calibrated 0,2l	PU 40	0,40 €/Item
• Longdrink glass 0,3l	PU 24	0,50 €/Item
• Beer tulip, calibrated 0,3l	PU 24	0,40 €/Item
• Weizenbier glass, calibrated 0,5l	PU 24	0,50 €/Item
• Liquor tamber, calibrated 2cl	PU 24	0,40 €/Item
• Digestif glass, calibrated 2cl/4cl	PU 30	0,40 €/Item
• Cognac snifter, calibrated 2cl	PU 24	0,50 €/Item
• Whiskey tumbler 4cl	PU 24	0,40 €/Item
• Caipirinha glass 0,3l	PU 15	0,40 €/Item
• Cocktail glass "Grand Cru" 0,3l	PU 24	0,50 €/Item
• Cocktail glass "Martini" 0,2l	PU 15	0,50 €/Item
• Grappa glass 2cl	PU 40	0,50 €/Item
• Tea glass "Royal" with saucer 0,2l	PU 12	1,00 €/Item

Glasses 'Classico' Line

• Water glass	PU 24	0,50 €/Item
• Wine glass small, calibrated 0,1l	PU 24	0,50 €/Item
• Wine glass big, calibrated 0,2l	PU 15	0,60 €/Item
• Champagne glass, calibrated 0,1l	PU 24	0,50 €/Item

Further items on request!



Porcelain 'Classic' Line

Mindestbestellmenge 10 Stück

• Flat plate, white, round Ø 19 cm	0,40 €/Item
• Flat plate, white, round Ø 24 cm	0,40 €/Item
• Flat plate, white, round Ø 28 cm	0,50 €/Item
• Deep plate, white, round Ø 21cm	0,40 €/Item
• Flat plate with rim, white, round Ø 16cm	0,40 €/Item
• Flat plate with rim, white, round Ø 21cm	0,50 €/Item
• Flat plate with rim, white, round Ø 26cm	0,60 €/Item
• Deep plate with rim, white, round Ø 25cm	0,60 €/Item
• Espresso cup, white	0,30 €/Item
• Espresso cup saucer, white	0,30 €/Item
• Coffe cup, white	0,30 €/Item
• Soup cup, white	0,40 €/Item
• Coffe and Soup saucer, white	0,30 €/Item
• Coffee cup, white	0,40 €/Item
• Cappuccino cub, white	0,50 €/Item
• Cappuccino saucer, white	0,50 €/Item
• Milk jug, white	1,00 €/Item
• Sugar box with lid, white	1,70 €/Item
• Porcelain ashtray, white	1,00 €/Item
• "Royal" stainless steel round charger plate Ø 31cm, silver-colored with rolled edge	3,70 €/Item
• Porcelain egg cup with shelf, white	1,20 €/Item
• Porcelain salt shaker, white	1,00 €/Item
• Pepper shaker porcelain, white	1,00 €/Item



Porcelain 'Creative' Line

Minimum order quantity 10 pieces

• Plate 'Creative' flat, white, square Ø 21 cm	0,70 €/Item
• Plate 'Creative' flat, white, square Ø 27 cm	1,30 €/Item
• Plate 'Creative' flat, white, triangular Ø 20cm	0,60 €/Item
• Plate 'Creative' flat, white, triangular Ø 25cm	1,30 €/Item
• Plate 'Creative' deep, white, triangular Ø 30cm	2,60 €/Item
• Espresso cup 'Creative' upper, white	0,40 €/Item
• Espresso cup 'Creative' bottom, white	0,40 €/Item
• Coffee cup 'Creative' upper, white	0,40 €/Item
• Soup cup 'Creative' upper, white	0,50 €/Item
• Coffee/soup cup 'Creative' bottom, white	0,40 €/Item
• Milk jug 'Creative', white	1,70 €/Item

Cutlery 'Majestic' Line

• Appetizer knife,	PU 10	0,90 €/Item
• Appetizer fork,	PU 10	0,90 €/Item
• Appetizer spoon,	PU 10	0,90 €/Item
• Menu knife,	PU 10	0,90 €/Item
• Menu fork,	PU 10	0,90 €/Item
• Dinner spoon	PU 10	0,90 €/Item
• Dessert/cake fork,	PU 10	0,90 €/Item
• Dessert/cake spoon,	PU 10	0,90 €/Item
• Espresso spoon,	PU 10	0,90 €/Item
• Fish knife,	PU 10	1,00 €/Item
• Steak knives,	PU 10	1,00 €/Item
• Cutlery "buffet ready" Packed in a table basket & Hygienically shrink-wrapped, price per piece of cutlery		0,50 €/Item

Porcelain & cutlery in other versions available on request.

All rental prices include cleaning!



Table linen pure white

- | | |
|------------------------------------|---------------------|
| • Tablecloth white, 130 x 130 cm | 6,00 €/Item |
| • Tablecloth white, 130 x 190 cm | 7,00 €/Item |
| • Tablecloth white, 130 x 280 cm | 9,00 €/Item |
| • Tablecloth white, round Ø 150 cm | 11,00 €/Item |
| • Tablecloth white, round Ø 200 cm | 14,00 €/Item |
| • Tablecloth white, round Ø 240 cm | 20,00 €/Item |
| • Tablecloth white, round Ø 300 cm | 35,00 €/Item |
| • Cloth napkin 50 x 50 cm, white | 1,30 €/Item |

Napkins ready broken for your event, additional charge per napkin:

- | | |
|-------------------------------|--------------------|
| • Napkin broken into a fan | 3,00 €/Item |
| • Napkin broken as a candle | 3,00 €/Item |
| • Napkin broken as a star | 3,00 €/Item |
| • Napkin broken into a pocket | 3,00 €/Item |

The table linen is also available in the colours champagne & mocha

Bierzeltgarnituren

- | | |
|---|---------------------|
| • Bench 27 x 220 cm, beech top, foldable frame | 7,00 €/Item |
| • Long table 50 x 220 cm, beech top, foldable frame | 15,00 €/Item |
| • Long table 70 x 220 cm, beech top, foldable frame | 16,00 €/Item |
| • Bierzeltgarnitur 50 cm, 1 table 50 x 220cm,
2 benches 27 x 220 cm | 29,00 €/Item |
| • Bierzeltgarnitur 70 cm, 1 table 70 x 220 cm,
2 benches 27 x 220 cm | 30,00 €/Item |

Covers for beer tent sets are also available in various colours upon request.

All rental prices include cleaning!



Tables

(All tables on this page have a folding frame)

- Banquet table round 120cm, height 76 cm, or use with tablecloth, for approx. 6 people **15,00 €/Item**
- Banquet table round 150cm, height 76 cm, for use with tablecloth, for approx. 8 people **17,00 €/Item**
- Banquet table round 180cm, height 76 cm, for use with tablecloth, for approx. 10 people **25,00 €/Item**
- Banquet table 76 x 122cm, height 76 cm, for use with tablecloth, for approx. 4 people **10,00 €/Item**
- Banquet table 76 x 183cm, height 74 cm, with tablecloth, plastic plate (suitable for outdoor use) **13,00 €/Item**

Chairs

- “Classic” banquet chair with black upholstery, Frame hammered anthracite, (H/W/D) 93,5/41/39 cm **6,00 €/Item**
- Banquet chair “Classic” with blue upholstery, Frame hammered anthracite, (H/W/D) 93,5/41/39 cm **6,00 €/Item**
- Row tie banquet chair **0,80 €/Item**
- “Classic” seminar chair, black upholstery, Chrome-plated frame, (H/W/D) 82/52/42 cm **6,00 €/Item**
- Row binder seminar chair **0,80 €/Item**

We are happy to offer you additional tables and seating upon request.

Bar Tables

- Bar table “Classic” white, round Ø 70 cm, foldable frame, height 109 cm **15,00 €/Item**
- Bar table “Classic” white, round Ø 80 cm, Foldable frame, height 109 cm **15,00 €/Item**
- Wireless LED light bar table **79,00 €/Item**
Round bar table Ø 85cm, foldable frame, illumination lighting with the latest LED technology. Many standard colours and 16 additional colours. Colour gradient programs can be selected using the remote control. Synchronous colour gradient of all LED modules via radio network with a range of approx. 200m, battery operation for at least 8 hours. If desired, individual colour gradients can be created in advance.
Rent per complete set (bar table including white cover and LED battery kit)
- Bar table stretch covers for Ø 80 – 85 cm **20,00 €/Item**
Available in the colors white, champagne, black, red, dark blue, yellow, gray, orange, burgundy, chocolate brown, anthracite, blue.

All rental prices include cleaning!



Country House Parasols

- Round country house umbrella in bordeaux, white or gray
Ø 4 m, 40kg umbrella stand included **100,00 €/Item**
- Square country house umbrella in white or gray,
square 3,50 x 3,50m, 40kg umbrella stand included **100,00 €/Item**

Folding Tents 'Royal'

Waterproof covering in sand color, high-quality aluminum frame with a wood look, curved roof overhang, set up in just a few minutes using the scissor system with 2 people. When assembling, please be sure to follow the assembly instructions. In strong winds, the tent must be protected against damage or, if necessary, dismantled. The tenant is liable for damage.

- Folding tent "Royal" 3 x 3 m,
including 4 weight plates each weighing 30kg. **180,00 €/Item**
- Folding tent "Royal" 4 x 4 m,
including 4 weight plates each weighing 30kg. **230,00 €/Item**
- Folding tent "Royal" 3 x 6m,
including 4 weight plates each weighing 30kg. **230,00 €/Item**

Other accessories, such as closed side walls or with windows, are also available on request.

Chafing Dishes & Buffet Accessories

- Chafing Dish "Majestic" with roll top for GN container 1/1,
incl. 2 cans of fuel paste **40,00 €/Item**
- Chafing Dish for soup, contains 13,5l,
incl. 2 cans of fuel paste **20,00 €/Item**
- Soup kettle, electric with folding lid
with spoon recess, contents 9l
Temperature range 48°C - 94 °C **26,00 €/Item**

We would be happy to make you an individual offer for additional inventory to equip your event!

All rental prices include cleaning!



Important Information

Prices

The minimum order value is €120.00, on weekends and public holidays €500.00.

All prices in this catalog are **exclusive** of the applicable VAT. On public holidays that do not fall on a Sunday, we charge a surcharge of 20% on all meals and 80% on services.

Beverages

We will put together an extensive range of customized drinks for your event according to your wishes and deliver them directly to the event location at the appropriate temperature.

Furniture / Equipment

If you would like to rent furniture, crockery, glasses, cutlery or other inventory, we would be happy to make you an individual offer.

Transport, Assembly and Dismantling

Our delivery costs depend on the volume and distance.

Delivery fee 1 = cold meals without equipment

Delivery flat rate 2 = warm food without equipment including collection of empties

Distance	LP 1	LP 2
Up to 5km	38,00 €	59,00 €
5,1 – 10 km	49,00 €	65,00 €
10,1 – 15 km	59,00 €	75,00 €

For longer distances we will make you an individual offer. The assembly and dismantling of the food is not included in the delivery fee. If necessary, these services will be provided via time sheets.

The delivery, assembly and dismantling and collection of furniture, small inventory and other equipment takes place at an hourly rate of €39.50. We charge €0.90 per km driven for vehicle costs.

Cleaning is already included in the rental prices for dishes and equipment. Please ensure that any equipment you borrow is returned in full. **Late returns may incur additional costs. Unfortunately, we have to charge you for missing quantities.** The equipment is usually picked up on the next working day.

Our delivery flat rates are based on the fact, that we deliver the goods behind the first door. We assume that the goods and inventory will be delivered at ground level. In the case of special delivery situations, we ask that you inform us in advance. Please be advised that additional charges may occur if the circumstances on site deviate from the above.

Personnel Service

We would be happy to provide you with staff as part of our event service. We charge the following hourly rates.

▪ Service manager	46,50 €
▪ Service Staff	39,50 €
▪ Chef	41,50 €
▪ Kitchen help	34,50 €
▪ Employee for setup/dismantling	39,50 €

Die Mindestarbeitszeit je Mitarbeiter/in beträgt 4 Stunden. Feiertagsarbeiten werden mit einem Feiertagszuschlag in Höhe von 80% berechnet. Je Mitarbeiterinsatz berechnen wir eine Fahrtkostenpauschale von 17,00 €.

Order By Email: partyservice@essklasse-catering.de
Order Hotline: 0511 338 16 25



Terms and Conditions

Please consider the following terms as the basis of our business relationship. You only accept these terms once you have accepted our offer, in which the conditions are disclosed, either orally or in writing.

Offer and Delivery

Our offer is subject to change. We deliver all goods and services after the order has been placed and confirmed. Dishes, cutlery, glasses, decorations, etc. remain our property. Borrowed equipment must be returned to us within the agreed rental period. Otherwise, we reserve the right to charge rental costs for the additional borrowing duration. Loss of dishes will be charged at the purchase price plus 10% handling fee.

Payment Terms

The payment term is immediate net cash from the invoice date unless another agreement has been made. For initial orders, we reserve the right to request a deposit of 50% of the agreed order volume. In case of payment delay, we are entitled to charge default interest at the current discount rate.

Withdrawal Agreements

The customer is entitled to cancel free of charge up to 14 calendar days before the event. If canceled 13 to 8 days before the event, 50% of the expected order volume must be paid. If canceled 7 to 1 day before the event, 80% of the expected order volume must be paid. In case of cancellation on the day of the event, the full costs must be settled.

If special goods have been purchased for the respective event by the time of cancellation, e.g., a special wine, these goods will be invoiced separately to the customer and handed over for their free disposal. For orders over €2,000 net, we will invoice the costs incurred up to that point plus a 10% handling fee.

Complaints

If our service should give cause for complaint, it must be reported immediately, in writing or by fax or email to

EssKlasse GmbH & Co. KG

Fax 05130 9 28 18 11

E-Mail info@essklasse-catering.de

If complaints must be rectified directly, our event management on-site should be informed immediately. We will address the complaint at once because nothing is more important to us than a satisfied customer!

Liability Agreements

Upon delivery of the goods and equipment, the risk of loss, damage, reduction, and deterioration, including liability towards third parties, is transferred to the customer.

Special Agreements

Additional agreements that modify and/or supplement these conditions require written form.

EssKlasse GmbH & Co. KG

– Regionsbüro Wedemark –

Rabensberg 2

30900 Wedemark

E-Mail: info@essklasse-catering.de