

A warm welcome to Private Aviation Catering Service

We appreciate your interest in our services which are available 365 days a year including on-time delivery to your aircraft.

How to contact us:

Our office in EDDM is open from 06:00am to 10:00pm CET. In case of urgent requests outside office hours your call will be redirected to the Hilton Munich Airport. The staff will take your message or contact the Private Aviation Catering team directly.

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You are welcome to make your selection from the menu and send it to us. We will provide you with a first cost estimate afterwards.

You can settle your catering invoice together with all other services with your handling partner. With this there is just one final invoice for your accounts department and you can take advantage of a swift payment run.

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For questions regarding allergens and ingredients, please ask our service staff.

Please remember to order the following items if required:

Coffee | hot water | ice cubes (2kg bags) | dry ice | newspapers | magazines | flowers | beverages hot & refreshing towels | garbage bags

VIP TRAYS

The following meals are designed for short flights and ready to serve. All trays come with napkins and cutlery.

BREAKFAST MENU | COLD



Menu A (Continental)

Assorted cheeses and cold cuts, selection of sliced fruits, hard-boiled egg, mini plain croissant, honey, jam and Nutella, Danish pastry, two bread rolls, one slice of bread and two portions of butter



Menu B

Smoked salmon with egg and cream cheese, two small quiches, selection of cheese, salad from citrus fruits, one plain bagel, one small bread roll and two portions of butter



Menu C

Small tomato-mozzarella skewers, Chia pudding with nuts, honey and mango sauce, vegan redcurrant muffin, two small mediterean bread rolls and two portions of margarine



The packaging was made from renewable raw materials and is compostable and biodegradable.

VIP TRAYS

The following meals are designed for short flights and ready to serve. All trays come with napkins and cutlery.

LUNCH | COLD



Menu A

Three filled bread rolls with pastrami, Tete de Moine cheese and smoked salmon, selection of sliced fruits, carrot cake, small cookies selection



Menu B

Chicken Caesar salad, baby leaf salad with small prawns, citrus fruits and cocktail sauce, blueberrycheesecake, two bread rolls with two portions of butter



Menu C

Homemade Greek farmer's salad, ½ poached lobster on couscous salad, assorted macarons, two small bread rolls with two portions of butter



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VIP TRAYS

The following meals are designed for short flights and ready to serve. All trays come with napkins and cutlery.

DINNER | COLD



Menu A

Selection of canapés with picandou cheese, smoked duck breast, grilled antipasti, graved salmon, Tete de Moine cheese and marinated scallop, goat cheese panna cotta with crayfish salad and lime, petit fours, two small bread rolls with two portions of butter



Menu B

Grilled and marinated tuna slices in sesame coating with mango ragout and shiso cress salad mix, colorful quinoa salad with grilled corn fed chicken breast, lemon tart with raspberries, two small bread rolls with two portions of butter



Menu C

Bavarian specialty "Brotzeit" platter, with local ham and sausage from the region, meatloaf, ham, Landjäger sausages, Obatzda, cubes of alpine cheese, small radish, pickles, crackling fat and butter served with potato salad, apple strudel with vanilla sauce and two pretzel breadsticks



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READY TO SERVE PLATTERS

Sliced Seasonal & Exotic Fruits

A choice of sliced fruits

Assorted Crudités

Raw vegetable sticks served with hummus and sour crème dip

Vegetarian Antipasti Platter

Roasted red and yellow bell peppers, marinated artichoke heart, grilled zucchini, mushrooms & egg plants, sundried tomato, mini mozzarella and Mediterranean olives

Assorted Cold Cuts

Selection of cold cuts and ham

International Cheeses

A delicious assortment of international gourmet cheeses, served with fruit mustard, nuts, crackers, dry fruits and grapes

Please indicate if you prefer large or bite-size pieces.

Triple Salmon selection

With smoked, graved and Ikarimi salmon, capers, lemon wedges, cream cheese and horseradish

Seafood Platter

Assorted prawns, marinated scallops, ½ lobster, crayfish salad served with cocktail sauce

Smoked Fish Platter

Halibut, trout, mackerel, salmon and a selection of fish confect served with honeymustard-dill, horseradish dips garnished with lime wedges and black olives

Please indicate the number of passengers for each dish.





BREAKFAST | COLD

Yoghurt Berry Granola Parfait layered with Greek yoghurt, mixed

berries, granola and physalis

Chia Pudding

with mango sauce, honey and nuts

Fruit Salad

in a plastic bowl

Bircher Muesli

Fruit basket (per person)

Plain Yoghurt Low Fat

Greek Yoghurt Full Fat

Assorted fruit yoghurts

also Minus-L lactose free yoghurts

"Mountain Hub Alps Granola"

Berry Granola

...Do you need milk for the cereals?

Jams & Spreads

(individual portions)

Jams & Marmalades | Nutella | Honey

Cream Cheese | Butter | Margarine

Selection of cold cuts and ham

Selection of international cheeses

Two kinds of smoked & graved salmon



How about newspapers or magazines?
Let us know which language you prefer.



BREAKFAST | BEVERAGES

Freshly squeezed juices

0.5 Litre

Orange Grapefruit

Apple

Carrot

Fruit Cocktail

Pineapple

Mango

Lemon

Juices

0.5 Litre

Orange

Grapefruit

Apple

Pineapple

Mango

Lemon

Milk

Full fat milk (3.5% fat)

Semi-skimmed milk (1.5% fat)

Skimmed milk (0.5% fat)

Oat milk

Almond milk

Soy milk

Minus-L milk (lactose free)

Coffee cream I single portion



BREAKFAST | HOT

Omelette

We offer a delicious array of omelets made of 3 eggs.

If you have different fillings in mind we will be delighted to prepare the fillings of your choice.

Plain omelet
Cheese omelet
Omelet with mushrooms & tomatoes
Omelet with ham or turkey
Truffle butter omelet with chives

Scrambled eggs

(3 eggs)

Boiled egg

Crispy bacon

(5 pieces)

Roasted Nuernberg sausages

(5 pieces)

Pancakes with maple syrup

(3 pieces)

Grilled tomatoes (2 halves)

Hash browns (3 pieces)

Sautéed mushrooms

Baked beans

in tomato sauce

Do you need any coffee, espresso, hot water or tea for your flight?

Just let us know if you would prefer it served in our thermos flasks or filled up on board of the aircraft.



BAKERY

Selection of bread and bread rolls for 1 person

Gluten & Lactose free

Selection of sliced bread for 1 person

Gluten & Lactose free

Selection of bread rolls for 1 person

Gluten & Lactose free

Baguette whole or sliced

wheat or whole grain

Croissants plain

Mini | big

Pain au Chocolate

Mini I big

Bagels plain | Vital (multi grain)

Danish pastries

Chocolate or fruity

Muffin

Chocolate | Blueberry | Redcurrant (Vegan)

Bavarian pretzel

Plain I with butter



SANDWICHES

Baguette (15cm) Triangle | Finger sandwich (4 x 10cm)

These are just a few recommendations.

To please all tastes we will be delighted to prepare and serve different types and styles of sandwiches at your delight.

Hummus with grilled vegetables

Ham & Cheddar Cheese

Chicken Caesar

Turkey breast

Roastbeef with cornichons

Pastrami with horseradish cremé

Brie cheese with cranberries

Smoked Salmon

Tuna salad

Club sandwich | 2 layers *Minimum order of 2 pieces*



FINGER FOOD | COLD

Cold canapés | per piece on a selection of bread, pumpernickel or crostini

Rocket salad and air-dried ham
Cilantro and marinated scallop
BIO Tete de Moine
Salmon, cream cheese and dill
Duck breast and grape
Goat cheese and eatable dried flowers
Crostini with foie gras mousse and raspberry
Marinated prawn with sesame seeds
Ikarimi salmon with horseradish cream
Antipasti and hummus

Mini Tartelette | per piece

Salmon, cream cheese and dill Antipasti and hummus

Cold Classic Skewers | per piece

Antipasti skewer with roasted vegetables
Skewer with cheese and grapes
Tomato & mozzarella skewer
Mini meatball with mustard
King prawn with sesame
Air-dried ham with basil mascarpone
Filled zucchini roll with hummus and dried tomatoes
Filled salmon roll with cream cheese and rocket salad
Fruit skewer 10cm or 20cm

Do you need some refreshing towels? We can provide these if required.



FINGER FOOD | HOT

Vegetable spring roll
Chicken satay skewer
Mini Beef skewer
Mini Quiche
Broccoli | Lorraine | Vegetable
Gyoza filled chicken and vegetables
Mini Cheeseburger
Mini Cheeseburger with falafel filling
Cheddar cheese Jalapenos
Whole fried torpedo Shrimps

Freshly prepared Pizza
Ø 26–30cm
min. 24 hours' notice required

Chicken strips "Tikka" style

Dips for Finger Food | per 40ml Sweet chili BBQ Sweet sour Guacamole

Sauces in individual portions Ketchup (39g) Mayonnaise (39g) Sweet mustard (100g) Hot mustard (39g)

Do you need some refreshing towels? We can provide these if required.





SOUPS

Creamy pea and mint soup

Clear chicken broth with vegetable strips

Shellfish soup with crayfish

Creamy mushroom soup

Pumpkin soup with orange flavour and pumpkin seeds

Tomato cream soup with croutons

Carrot coconut ginger cream soup with coriander pesto (vegan)



Would you like some bread with the soup?



APPETIZERS | COLD STARTERS

Beef carpaccio

with rocket salad, parmesan, balsamic vinaigrette

Sliced smoked duck breast

with lentil-bulgur salad, a small spinach bouquet and orange mustard dressing

Wine leaves

filled with rice on mixed salad and feta

1/2 poached lobster

on couscous salad

Homemade foie gras terrine

with port wine onions chutney and mini pear

Goat cheese panna cotta

with crayfish salad and lime

Grilled marinated tuna slices

in sesame coating with mango ragout and shiso cress salad mix

Tomato & Buffalo Mozzarella

served with pesto & balsamic olive oil vinaigrette

Prawn Cocktail

Marinated prawns with cocktail sauce served with lettuce and lemon wedges



SALADS

Fresh homemade Greek farmer's salad

with olives, cow milk cheese cubes, cucumber, bell peppers, onion and cherry tomatoes

Quinoa Power Bowl

with pomegranate seeds, mixed nuts, olives, chickpeas, bell peppers, dried tomatoes, artichokes, lemon wedges and raspberry dressing

Oriental chickpea salad

with falafel balls

Marinated Asian glass noodle salad

with five half grilled large prawns

Couscous Salad

with cucumber, tomatoes, bell peppers, parsley, mint and lemon juice



Caesar Salad

with parmesan, ham chips and bread croutons

Mixed Green Salad

with cucumber, cherry tomatoes and crostini Your choice of dressing: yogurt | sour cream | balsamic

Rocket and baby spinach leaves

Parmesan, cherry tomatoes, pine nuts and balsamic dressing

Your choice of dressing: yogurt | sour cream | balsamic

Add chicken Add 3 king prawns Add beef strips



TYPICAL BAVARIAN

Bavarian pretzel

Plain I with butter

Bavarian Specialty Platter

Specials from the region including meatloaf, ham, Landjäger sausages, Obatzda, cubes of alpine cheese, small radish, gherkins, crackling fat and butter

Homemade "Obatzda"

Typical Bavarian cheese dip garnished with radish, parsley and onion rings

Two Munich-style white sausages

Served hot with typical Bavarian sweet mustard

Munich-style sausage salad

Marinated sliced sausage with pickles, onions, cherry tomatoes and salad bouquet

Bavarian potato salad

Marinated boiled potatoes with onions

Apple strudel

Served hot with vanilla sauce and berry garnish





BAVARIAN SPECIALS

Traditional Bavarian pork roast in beer sauce, served with a pretzel dumpling

1/2 grilled pork knuckle
with white cabbage and bread
dumpling

Orders from this section are subjet to a delivery fee of EUR 25.00

1/4 roast of duck

served with red cabbage, potato dumpling, breadcrumb butter and cranberries



MIX & MATCH FROM THE GRILL

Fillet of beef (250g)
Rumpsteak (300g)
Chicken breast plain (ca 200g)
Grilled Atlantic salmon fillet (ca 180g)
Stuffed chicken breast with spinach
"Florentine style"
Monkfish medaillons
Cod fillet with roasted prawns

You are welcome to let us know how you would like to have your meat cooked.

All dishes are served with two sides and one sauce of your choice.

Side dishes

Parsley potatoes I roasted thyme potatoes potato gratin I mashed potatoes Basmati rice I wild rice I beetroot gnocchi Tagliolini I sweet potato wedges hash browns I Spaetzle

Vegetables

Green asparagus I grilled vegetables steamed vegetables I sautéed spinach green beans I parsley root puree

Sauces for meat

Herb butter | basil pesto | truffle flavored jus | red wine sauce | pepper cream sauce

Sauces for fish

Herb butter I basil pesto crème sauce Riesling sauce I saffron sauce lemon caper sauce



MEAT MAIN COURSES

Red Thai Curry

with wok vegetables, grilled chicken strips and basmati rice

"Wiener Schnitzel"

with farmer's vegetables and roasted potatoes

Beef Stroganoff

with beetroot, sautéed vegetables and rice

Lasagne Bolognese

gratinated with cheese

Duck breast

with red cabbage, small potato dumplings and cranberry flavored jus

Chicken breast in parmesan egg coating

with spaghetti and tomato sauce

Loin of Irish lamb

with rosemary sauce, green beans and potato gratin

Grilled corn-fed chicken breast

with mushroom sauce, spinach and spätzle

Spaghetti

with Bolognese sauce





FISH MAIN COURSES

Poached salmon fillet

with pesto cream sauce, gnocchi and vegetables

Pike Perch

with Mediterranean sauce, colorful quinoa-vegetable ragout

Two grilled fillets of sea bass

with Chardonnay sauce, tagliolini noodles and grilled vegetables

Turbot

Pan fried with saffron risotto, green asparagus and confit cherry tomatoes

King Prawn baked in tempura

with wasabi mayonnaise, wok vegetables and "Mie" noodles





VEGETARIAN COURSES

Tomato & Buffalo Mozzarella

Served with pesto & balsamic olive oil vinaigrette

Wine leaves filled with rice

Served on mixed salad and feta

Fried Tofu

With vegetables in red Thai curry and steamed rice

Cheese spätzle

With roasted onions

Gnocchi (gluten free)

With truffle flavoured sauce and sautéed cherry tomatoes

Ravioli filled with ricotta & spinach

With grilled artichokes, cherry tomatoes and sage butter

Or create your favorite pasta with pasta and sauces of your choice.

Penne | Spaghetti | Tagliolini

Tomato I spicy all'arrabbitata lemon-capers

Tonka bean Crème brûlée

With Bourbon Vanilla served in a ceramic bowl

Granola tray-baked-cake





VEGAN COURSES

Oriental chickpea salad with falafel balls

Couscous salad
with cucumber, tomato cubes, bell
peppers, parsley, mint and lemon juice

Carrot coconut ginger cream soup with coriander pesto

Quinoa Power Bowl

with pomegranate seeds, mixed nuts, olives, chickpeas, bell peppers, dried tomatoes, artichokes, lemon wedges and raspberry dressing

Falafel

with vegetable couscous and Humus – also a pleasure cold

Chickpea bean ragout

in tomato sauce with small oven potatoes

Beetroot gnocchi

with spinach, dried tomatoes and pine nuts

Muffin

Redcurrant with berry garnish

Chocolate brownies | two pieces

Chocolate mousse

with strawberry basil ragout lactose I gluten free

Fruit salad





DESSERTS

Tonka bean Crème brûlée with Bourbon Vanilla served in a ceramic bowl

Apple strudel with vanilla sauce and berry garnish

Panna cotta
with sweet mint pesto and mango

Homemade Tiramisu without alcohol

Vegan Chocolate mousse with strawberry basil ragout lactose I gluten free

Cherry flavored "Grießflammerie" with Vanilla-apple compote

Duet of chocolate mousse with berry ragout

Biscuit roulade with Yuzo Cream

Small Petit Fours per piece | six pieces

Small macarons per piece | six pieces

Éclairsper piece I four pieces
24 hours' notice required





CAKES & TARTS

Chocolate tart

Flourless I gluten free

Vegan chocolate brownies

Two pieces

Tartelette citron

Blueberry-cheesecake

Plum crumble cake

Carrot cake

Belgium Waffle

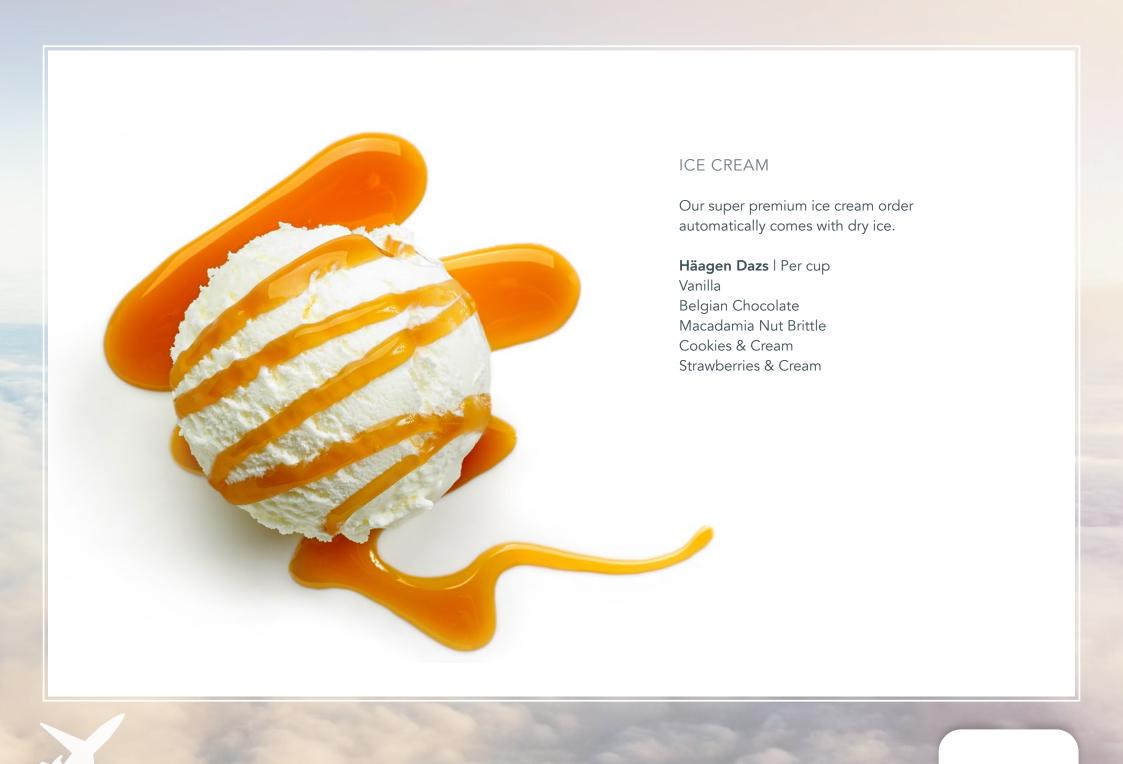
with berry ragout

Granola tray-baked-cake

Apple tartelette

Are you looking for a cake? Our Pastry Chef will be more than happy to prepare a cake to suit your personal needs and taste.

Please note that special wishes can only be accommodated for whole cakes and require a notice of 3 days before delivery.





INTERNATIONAL CUISINES

For those looking for a wider choice, we offer a varied menu of international specialties. To prepare each dish in the most authentic way possible, we have partnered with exceptional Asian, Arabic and Indian restaurants in Munich and the surrounding area.



For travelers who choose to keep kosher, we offer a delicious range of dishes prepared strictly in accordance with Jewish dietary laws.

If you would like to order from our international menu, please contact our Catering agents.



SUSHI

Nigiri

Minimum order of 1 piece

Sake I salmon

Maguro I tuna

Ebi I prawn

Unagi l aal

Hotagei I scallop

Salmon Aburi I

flambéed salmon with avocado

Maki

Minimum order of 6 pieces

Sake I salmon

Sake Avo I salmon, avocado

Maguro I tuna

Ebi Avo I prawn, avovado

Grilled Salmon

Kappa I cucumber

Avocado

Inside Out

Minimum order of 8 pieces

Salmon I salmon, avocado, tobiko

Tuna I tuna, avocado, sesam

California I surimi, avocado, tobiko

Kappa-Philadelphia I cucumber,

cream cheese, sesam

Avocado-Philadelphia I avocado, cream

cheese, sesam

Veggie l'avocado, cucumber, green asparagus, sesam

Crunchy Rolls

Minimum order of 6 pieces

Sake Aburi I grilled salmon, avocado, leek Salmon I marinated salmon, avocado, leek

Tuna I marinated tuna, avocado, leek

Veggie l'avocado, cucumber, green asparagus, sesam, bellpepper

Sashimi

Minimum order of 6 pieces

Salmon

Tuna

We also offer additional special varieties as well as selections from these dishes. If you are interested we will be happy to send you a choice.

Orders from this section are subject to a delivery fee of EUR 25.00







ARABIC CUISINE

Hummus

Chickpea puree with sesame

Mutabbal

Eggplant puree with sesame and yogurt

Tabbouleh

Lebanese parsley salad with kibbled and boiled wheat seeds, tomatoes and onions

Fattousch

Lebanese salad with roasted pita bread, vegetables, lettuce of the season and mint

Warak Inah

Wine leaves filled with rice and fresh vegetables

Falafel (served warm)

Deep fried balls of broad beans and chickpea puree served with sesame sauce

Sujuc

Spicy beef sausage with garlic

Meschwi Mschakal

3 kinds of grilled meat (chicken, lamb, beef) with pita bread, tomatoes, bell peppers, onions and parsley

Firri

2 grilled quails with Lebanese spices

Khobs

Pita bread

Baklawa

Puff pastry filled with almonds and nuts

Orders from this section are subject to a delivery fee of EUR 80.00





INDIAN CUISINE

Vegetable or Mutton Samosa

2 patties stuffed with vegetables or minced meat (warm)

Tandoori Selection (served two)

Mixed tandoori

Tandoori-Tikka (main dish)

Chicken, lamb, beef, fish, king prawn or mixed

Biryani

Chicken, lamb, beef, king prawn, vegetable or mixed served with basmati rice

Alu Baingan

Grilled eggplant and potatoes in curry served with basmati rice

Okra Curry

Ladyfingers

Dal Tarka or Dal Makhani

Yellow or black lentil curry

Naan

Naan bread

Papadam

Mixed Raita

Yogurt with potatoes, onions, tomatoes, cucumbers and ground cumin

Chicken Chat (cold starter) Chicken, yogurt, salad, tamarind

Orders from this section are subject to a delivery fee of EUR 40.00





CAVIAR

We serve caviar with classic side dishes such as blini, buttered toast, egg, onions, capers, crème fraiche and parsley.

Orders from this section are subject to a delivery fee of EUR 70.00



Please note that caviar has to be ordered at least 36 hours in advance. Kindly be advised that availability is limited during weekends and public holidays.

BEVERAGES

Mineral Water

Sparkling

S. Pellegrino glass bottle 0.25 litre | 0.75 litre

Still

Evian PET bottle 0.33 litre | 1.25 litre Volvic PET bottle 1.5 litre Aqua Panna 0.25 litre | 0.75 litre

Freshly squeezed juices 0.5 litre

Orange | Grapefruit | Apple | Carrot | Fruit Cocktail | Pineapple | Mango | Lemon

Juices 0.5 litre

Orange | Grapefruit | Apple | Pineapple Mango | Lemon

Soft Drinks

Coca Cola | Light | ZERO | Fanta | Sprite Can 0.33 litre

Schweppes

Bitter Lemon | Ginger Ale | Tonic Water

Glass bottle 0.2 litre

Red Bull | Red Bull sugar free

Can 0.25 litre

Hot Beverages (per liter)

Coffee | espresso | hot water premium tea selection

Milch

Fresh milk (3.5% fat)

Semi-skimmed milk (1.5% fat)

Skimmed milk (0.5% fat)

Oat, almond and soy milk

Minus-L milk (lactose free)

Coffee cream I single portion

Beer I glass bottle

Erdinger

Wheat I 0.5 litre Dark wheat I 0.5 litre Non-alcoholic | 0.5 litre

Weihenstephan

Pils I 0.33 litre Helles (lager) | 0.5 litre Wheat I 0.5 litre Stout (dark) | 0.5 litre

Hofbräu

Helles (lager) | 0.5 litre Stout (dark) | 0.5 litre Wheat I 0.5 litre

Münchner Augustinerbräu

Helles (lager) | 0.5 litre



Are you looking for something else?

Sparkling wine, champagne, wine or spirits:

We are pleased to offer international brands available. Our catering team will be happy to make recommendations – or simply let us know your preferred brands.

Do you require glasses or other equipment?

SERVICES We take care of your needs and

your needs and requests.

NEWSPAPERS & MAGAZINES

EUROPEAN | ARABIC | ENGLISH | BUSINESS | DOMESTIC AND INTERNATIONAL MAGAZINES OR JOURNALS

Please note availability as follows:

- German and English newspapers as of 06:00am daily
- Russian newspapers (weekly newspapers, available every Monday as of 10:00am)
- Magazines (English and German), wide selection of various topics
- Magazines (other languages), limited selection

CABIN SUPPLIES

TRAY LINERS | HOT TOWELS | LINEN | ASSORTED TOILETRIES (ON REQUEST) | CHINAWARE | CUTLERY DRY AND WET ICE

Please note that dry ice has a minimum order of 9 pieces.

GIFT BASKETS

GOURMET CULINARY SELECTION | CHILDREN'S TOYS SPA ESSENTIALS & EUROPEAN DELIGHTS | ENTER-TAINMENT ITEMS SUCH AS DVDS, CDS, CONSOLE **GAMES, ETC. | CIGARS & CIGARETTES**

Butlerservice: We source all kinds of gifts and presents in a given budget upon request.

FLORAL DISPLAYS

EUROPEAN DESIGNS | LOOSE FLORAL STEMS AND EXOTICS | FLOWER ARRANGEMENTS

Please provide us with the following information: theme of the flowers, preferred colors type of flower, size of arrangement, budget

SERVICES

CUSTOM PRINTED MENUS | SPECIALIZED CAKES | TEMPORARY STORAGE OF FOOD AND BEVERAGE IN FRIDGE AND FREEZER | CLEANING OF BOARD EQUIP-MENT SUCH AS DISHES, GLASSES AND CUTLERY |

Personalized shopping





LAUNDRY SERVICE

LINEN CLEANING | LAUNDRY | PRESSING SERVICE | DRY CLEANING

For cleaning on weekends and public holidays there is a surcharge of 50%, if even less than 12 hours, 100% will be charged.

Please contact our service team for further information.

General Terms & Conditions

1. Fees

The following fees apply to all orders:

I) Airport fee

An airport fee of 6% is charged to the final total net value of any order.

II) Delivery | Pick-up charges for EDDM An amount of EUR 30.00 is charged per aircraft delivery | EUR 25.00 pick-up. This also applies to any additions made to an order upon delivery.

III) Delivery I Pick-up charges for EDMO A delivery fee of EUR 125.00 and pick-up fee of EUR 85.00 applies to services provided at Airport Oberpfaffenhofen. Please note that a 24 hours' notice is required.

IV) Late night I Early morning charge For all services between 10:00pm and 06:00am local time, a fee of EUR 60.00 will be charged.

V) Rush order fee

All services requested twelve (12) hours or less prior to delivery will be subject to the surcharges below.

Time prior to delivery	Percentage of total catering order amount
< 12 hours	5%
< 10 hours	10%
< 8 hours	15%
< 6 hours	25%
< 4 hours	40%

Requests should be placed at least 12 hours prior to the desired delivery time in order to guarantee availability and on time delivery. Last minute catering requests are subject to availability and workload.

2. Payment Methods

Direct billing is possible for all services provided by Private Aviation Catering. We accept all major credit cards such as Visa, Mastercard, Diners Club and American Express. Payment for all services may also be settled via your handling partner. Please note that this is subject to a surcharge.

3. Price Quotation

Please note that all prices quoted are NET. The current rate of VAT, airport fee as well as possible handling surcharges will be added to the amount quoted. If you are exempted from VAT by the LBA or the EU, please provide us with proof of such an exemption. This applies only if paying direct to Private Aviation Catering.

4. Cancellation Policy

I) Cancellation – stock items

Cancellations may be made to stock items, such as cold foods, beverages and other goods in stock. Cancellation free of charge depends on the volume of the catering order. Please call us regarding any cancellations less than 12 (twelve) hours prior to scheduled delivery.

II) Cancellation - cooked items

Cooked items are those freshly prepared for your convenience. Cancellation free of charge depends on the volume of the catering order. Please call us regarding any cancellations less than 12 (twelve) hours prior to scheduled delivery.

III) Special orders

Special orders involve items which have been sourced or supplied by a third party due to exclusivity or limited availability. Cancellation free of charge depends on the volume of the catering order. Please call us regarding any cancellations less than 24 (twenty-four) hours prior to scheduled delivery.

IV) Rush orders

If there are less than 6 (six) hours between order placement and delivery, we are unable to guarantee the availability of all requested items. In such a case you will be informed upon delivery. With the exception of stock beverages, cancellation of rush order items is not accepted. Therefore all charges and fees will apply.

5. Food Safety Regulations

All food is prepared and stored in accordance with FDA, HACCP and German federal hygiene and sanitation rules and regulations.

6. General Terms & Conditions

All general terms & conditions of Allresto Flughafen München Hotel und Gaststätten GmbH c/o Hilton Munich Airport also apply.

7. Contacts and Operating Hours

I) Contact details

You can reach us by telephone, fax or email from 06:00am to 10:00pm local time:

T: +49 89 9782 2000 F: +49 89 9782 2013

E: munich@private-aviation-catering.com W: www.private-aviation-catering.com

II) Operating hours

The office in EDDM is open from 06.00am until 10.00pm CET. Please leave a message outside office hours which we will answer the following morning.

8. Regular Distributor

All necessary approvals by the Federal Aviation Office and the airport operator are on hand and available. We guarantee a secure supply chain!

LBA – regimented supplier – license number – DE.RSC.029 FMG – established supplier – confirmation number – DE.MUC.0049 Private Aviation Catering
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