



BOOTH CATERING

EXHIBITION
ORGANIC CATERING
BOOTH HOSTING
ORDER FORM

www.chefpartie.at | www.mzs.at



VALID FOR 2027

STAND: 2026-1

BOOTH CATERING → OVERVIEW

DEAR CUSTOMER,

as an organic **certified catering partner** at **Messezentrum Salzburg** we provide professional catering with a sustainable impact. It is our aim to provide you with first-class organic dishes and drinks as well as attentive service to ensure that you are part of a very special culinary experience.

Regardless of whether you want to cater for your customers, guests or employees before, during or when closing an event with culinary, reviving or refreshing products – we see your wishes as our motivation to give our best.

We put our heart and soul into being hosts and provide all services in the catering sector. You can call us on the following number for personal advice and any questions about our range of services **+43 (0) 662 216012 42**. Or write your request to our email at office@chefpartie.at

We hope you have a good, enjoyable and successful time in Salzburg and look forward to working with you.

Yours Andreas Birngruber

and the Chef Partie team



ORDER FORM

QUALITY MEETS RELIABILITY.

We would be happy to receive your order in writing up to 5 business days before the exhibition | event begins.

Page 3

ORGANIC CATERING | STAND HOSTING

COLORFUL. MORE COLORFUL. ORGANIC

Serve your guests a wide range of savory and sweet snacks, freshly baked pastries, finger sandwiches, fruits, salads, soups and other delicacies!

Page 4

DRINKS

JUST WHAT YOU NEED.

Refreshing and reviving drinks, crushed ice or food and drinks vouchers? You want it. We've got it.

Page 5 - 6

OTHER CATERING SUPPLIES

WE'VE THOUGHT OF EVERYTHING.

Do you need rental equipment, furniture or cutlery and glasses?

We can provide the supplies you need on time and without fuss.

Page 7 - 8

DELIVERY CONDITIONS & GENERAL TERMS AND CONDITIONS

The delivery and service conditions, the general terms and conditions and other important information on Birngruber Gastronomie GmbH.

Page 9 - 10

This order form only contains an excerpt from our entire product range. We are of course happy to make you an individual offer in line with your wishes and ideas! Subject to changes, misprints and errors. We calculate a delivery flat rate of € 25 net per delivery (without assembly). **All prices stated are net prices plus 10% VAT for food & 20 % VAT for beverage and 20% VAT for equipment & supplies.**



The best choice with organic cuisine!

We would be happy to receive your order in writing up to 5 days before the exhibition | event starts
to office@chefpartie.at.

During the event you can reach us on the event hotline **+43 662 216012 42**.

BILLING CONTACT

Company name	
Contact person	Cost center
Street	Postcode City
Telephone	E-Mail
VAT ID number	

Contact info before the event

Contact person 1	Mobile number
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Contact info during the event

Event	Hall number
Company	Stand number

Order confirmation

☐ As the customer, I took note of everything.

Place and date Company stamp and legally binding signature	With our legally binding signature we fully and comprehensively accept the general terms and conditions and the specific service conditions for the company Birngruber Gastronomie GmbH.
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CONSUMPTION VOUCHERS - Vouchers that have already been handed out **CANNOT** be returned! Additional orders during the trade fair can be placed at any time. Unused vouchers can be redeemed at other fairs or in the next year. There is **NO** cash redemption for consumption vouchers.

Valid for the period 2025 at all trade fairs at the Salzburg Exhibition Centre and only at the gastronomic outlets of Birngruber Gastronomie GmbH!

BEVERAGE VOUCHER	_____ x € 3,-	_____ x € 5,-	
MEAL OR SNACK VOUCHER	_____ x € 3,-	_____ x € 5,-	_____ x € 10,-

Invoicing and conditions

The prices we list are net prices. We calculate a delivery flat rate of € 25,- net per delivery. For larger assembly and disassembly work, € 45,- net will be invoiced for each additional working hour started by a member of staff. Only original sealed and complete containers can be returned. The basic equipment you have ordered will be delivered on the last assembly day and must be accepted personally. We are happy to plan for earlier deliveries on request. Follow-up deliveries are also possible if required. Invoicing takes place in total after the exhibition | event has finished, via email or post.

Follow-up orders or changes

to an existing order should please be made, depending on operational activities, on the previous business day by 12:00 (for food) and 4:00 pm (for beverages) at the latest.

In the case of lastminute cancellations or changes we unfortunately have to charge 100% for perishables products, food and special orders. We kindly ask you to keep in mind that for operational reasons we cannot clean china or cutlery from an external source free of charge without prior notification and order. Thank you for understanding!

Thank you for your order and your trust! We and the best of nature will make your event unforgettable!

Your Chef Partie team!

BOOTH CATERING → SNACKS SAVORY & SWEET



Company name:			Delivery date:				
Stand number:			Delivery time:				

FILLED MINI WRAPS	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
☐ ham	1 item	€ 3,50					
☐ salmon	1 item	€ 4,00					
☐ vegan hummus	1 item	€ 3,50					
☐ vegetarian spread	1 item	€ 3,50					
☐ mozzarella & tomato	1 item	€ 3,50					

ORGANIC FILLED FINGER SANDWICH	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
☐ cheese	1 item	€ 3,50					
☐ ham	1 item	€ 3,50					
☐ salami	1 item	€ 3,50					
☐ roast beef	1 item	€ 4,00					
☐ salmon	1 item	€ 4,00					
☐ vegan hummus	1 item	€ 3,50					
☐ mozzarella & tomato	1 item	€ 3,50					

SWEET PASTRIES FROM THE ORGANIC BAKERY	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Roll, 50g	1 item	€ 1,60					
Pretzel big, 93g	1 item	€ 2,50					
Butter croissant, 45g	1 item	€ 2,90					
Muffin, 70g – gluten-free	1 item	€ 4,00					
Chocolate muffin, 70g – gluten-free	1 item	€ 4,00					
Sweet pastries, ca. 50g – homemade, with seasonal fruits	1 item	€ 3,60					

VITAMINES FROM OUR ORGANIC GARDEN	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Seasonal organic fruit, (pro portion/item approx. 50 g)	1 item	€ 1,90					

ORGANIC-SOUP FROM THE SOUP TUREEN incl. dishes and cutlery (20 Port. = approx. 4 Liter)	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Cream soup according to the season, incl. pastries	20 port.	€ 162,00					
Goulash soup, incl. pastries	20 port.	€ 185,00					

ORGANIC-SAUSAGES IN THE SAUSAGE COOKER Delivered and set up by a trained crew; incl. dishes and cutlery	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Frankfurter Schilcher Kren Mustard 20 g 1 pastry	10 pairs	€ 57,80					
Münchner Weißwürste Münchner Kindl Mustard 20 g pastry	8 pairs	€ 74,00					

STANDPARTY - ORGANIC DELICACIES „SNACKSIZE“ Freshly cooked & hot delivered - portioned ready-to serve

Whether cold or warm, spicy or sweet, hearty or light, vegetarian or with meat. The choice is yours: speak with us – everything is possible on request! Dishes vary depending on seasonal availability. Suggestions are welcome on request!

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We would be happy to offer you your individual party. Get in touch with us so that we can cater to your wishes!

BOOTH CATERING → DRINKS



Company name:	Delivery date:
Stand number:	Delivery time:

NON-ALCOHOLIC DRINKS / purchase per crate / without glasses*			Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Montes sparkling mineral water 0,33 Lt. bottle à € 2,67			20 items	€ 53,33					
Montes still mineral water 0,33 Lt. bottle à € 2,67			20 items	€ 53,33					
Montes sparkling mineral water 0,75 Lt. bottle à € 4,30			12 items	€ 51,60					
Montes still mineral water 0,75 Lt. bottle à € 4,30			12 items	€ 51,60					
Hasenfit organic apple juice 0,25 Lt. bottle à € 3,00			24 items	€ 72,00					
Hasenfit organic black currant juice 0,25 Lt. bottle à € 3,00			24 items	€ 72,00					
Hasenfit organic apple-orange-carrot juice 0,25 Lt. bottle à € 3,00			24 items	€ 72,00					
Makava – delighted ice tea 0,33 Lt. bottle à € 3,33			24 items	€ 80,00					
Red Bull Red Bull Sugar free Red Bull Edition 0,25 Lt. can à € 3,40			24 items	€ 81,60					
Organics by Red Bull 0,33 Lt. bottle à € 3,33 (Please choose your favorite flavor) Simply Cola Easy Lemon Black Orange Ginger Ale Tonic Water Bitter Lemon Ginger Beer			24 items	€ 80,00					
BEER / purchase per crate / without glasses*									
Stiegl-Hell beer 20 Lt. barrel			1 item	Price on request					
Stiegl-Hell beer 0,33 Lt. bottle à € 3,67			24 items	€ 88,00					
Stiegl-Naturradler lemon, shandy 0,33 Lt. bottle à € 3,67			24 items	€ 88,00					
Stiegl-Freibier, alcohol-free beer 0,33 Lt. bottle à € 3,67			24 items	€ 88,00					
Stiegl-Weisse, wheat beer 0,5 Lt. bottle à € 4,92			20 items	€ 98,40					
Gösser Biostoff 0,33 Lt. bottle à € 3,67			12 items	€ 44,00					
SPARKLING DRINKS / without glasses*									
Organic Frizzante 0,75 Lt. bottle			1 item	€ 24,00					
WINE / without glasses									
G'spritzter Weiss – White Wine mixed with soda 0,33 Lt. bottle à € 3,80			12 items	€ 45,60					
Chef Partie's House wine, White – 0,75 Lt. bottle			1 item	€ 21,00					
Chef Partie's House wine, Red – 0,75 Lt. bottle			1 item	€ 21,00					
An extended range of wines is available on request!									

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* Return of ONLY full, sealed containers is accepted (whole crates).



Company name:	Delivery date:
Stand number:	Delivery time:

Equipment & supplies

Can only be booked in combination with our catering.

COFFEE MACHINE INCLUDING SUPPLIES*	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
☐ COFFEE ALL-IN OFFER including coffee machine Organic coffee Organic sugar Organic milk coffee cups requires 220 V electrical connection L=50cm, B=60cm, H=160cm	1	On request and subject to availability.	for the duration of the exhibition <i>incl. 1 machine, organic coffee 1kg, 2 Lt. milk, 100 portions of sugar, 50x Espresso cup set, 50x Coffee cup set incl. spoons</i>				
FOLLOW UP ORDER							
☐ Segafredo Coffee - ORGANIC & Fairtrade	1 kg	€ 60,00					
☐ ORGANIC beet sugar portioned	100 items	€ 8,00					
☐ ORGANIC long-lasting milk 3,5% fat incl. milk jug	1 Lt.	€ 2,50					
☐ ORGANIC milk powder 750 mg, approx. 3-5g per port.	750 mg	€ 20,00					
☐ Organic “Sonnentor” tea assortment different varieties purchase per pack	24 Port.	€ 15,00					

***THERE ARE ONLY A LIMITED NUMBER OF COFFEE MACHINES AVAILABLE!**

ICE – minimum purchase 1 bag = 5kg	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Crushed Ice without ice box	5 kg	€ 25,00					
Ice cubes without ice box	5 kg	€ 25,00					
+ ice box deposit (Please order additionally if needed) (We only charge the deposit if you need the Box during the exhibition)		€ 20,00					

Please inform us in advance if a thermal box is required.

For single or multiple daily deliveries of ice throughout the entire event period, the delivery fee will only be charged twice in total.

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BOOTH CATERING → CATERING SUPPLIES



Company name:	Delivery date:
Stand number:	Delivery time:

Equipment & supplies

Can only be booked in combination with our catering.

Price applies per unit for the entire duration of the exhibition | event

INFRASTRUCTURE - by advance order - 10 workdays	Unit	Price	Day of delivery	Duration
Chafing dish incl. heating coil 220 V	1	€ 45,00		
Beer tender incl. CO ² b=95 cm, t=73,5 cm	1	€ 280,00		
Refrigerator 220 Lt. approx. 200 bottles à 0,25 - 0,33 Lt. 220 V	1	€ 90,00		
Refrigerator 49 Lt. approx. 25 bottles à 0,25 - 0,33 Lt. 220 V	1	€ 40,00		

Price applies per unit for the entire duration of the exhibition | event

FURNITURE - exclusive assembly and disassembly	Unit	Price	Day of delivery	Duration
Bar table round ø 80 cm without cover	1	€ 20,00		
Bar table round ø 80 cm with barrel cover	1	€ 30,00		
Bar table square ø 75 x 75 cm without table runner	1	€ 55,00		
Bar table rectangular ø 70 x 140 cm with table runner	1	€ 60,00		
Design barstool Chrome-black	1	€ 16,00		
Wooden corpus black or white Glass	1	€ 80,00		
Rattan chair incl. cushion	1	€ 35,00		
Rattan side-table	1	€ 15,00		

Price applies per rack | box

GLASSES RETURNABLE MUGS RENTAL FEE	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Minimum order amount 1 unit = 1 rack or box							
Universal glass Water Beer Wine 0,25 Lt. – 25 pieces	1 rack	€ 16,00					
Universal glass Water Beer Wine 0,25 Lt. – 30 pieces	1 rack	€ 19,00					
Zwiesel white wineglass 0,25 Lt. – 25 pieces	1 rack	€ 26,00					
Zwiesel red wineglass 0,25 Lt. – 16 pieces	1 rack	€ 17,00					
Champagne glass 0,10 Lt. – 36 pieces	1 rack	€ 38,00					
Recyclable To-Go coffee cups 0,20 Lt. – 20 pieces	1 box	€ 20,00					
Recyclable To-Go cups 0,30 Lt. – 20 pieces	1 box	€ 20,00					
Recyclable To-Go cups 0,50 Lt. – 20 pieces	1 box	€ 20,00					

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BOOTH CATERING → CATERING SUPPLIES

Company name:	Delivery date:
Stand number:	Delivery time:

Equipment & supplies

Can only be booked in combination with our catering.

PLATES, CUTLERY, please order in units	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Dessert plate ø 20 cm	1 item	€ 1,00					
Main course plate oval ø 23 cm	1 item	€ 1,50					
Main course plate round ø 26 cm	1 item	€ 1,50					
Coffee set Saucer & cup	1 item	€ 1,00					
Espresso set Saucer & cup	1 item	€ 1,00					
Coffee spoon: ☐ coffee spoon ☐ espresso spoon (Please select)	1 item	€ 0,60					
Cutlery: ☐ Fork ☐ Knife ☐ Soup spoon (Please select)	1 item	€ 0,60					
Bread basket	1 item	€ 5,00					
Cruet Salt & Pepper	1 item	€ 15,00					
Wine cooler	1 item	€ 25,00					

TABLEWARE WHITE MATERIAL please order in units	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Napkin white 50 x 50 cm	1 item	€ 2,00					
Setting napkin white 90 x 90 cm	1 item	€ 3,50					
Tablecloth white 180 x 130 cm	1 item	€ 8,00					
Tablecloth white 220 x 130 cm	1 item	€ 8,00					
Bar table cover white ø 80 cm	1 item	€ 25,00					
Round tablecloth white ø 300 cm – without seams	1 item	€ 25,00					
Table skirting white floor length	1 item	€ 25,00					
Tea towel loan (must be returned)	1 item	€ 2,00					

CONSUMABLE MATERIALS please order in units	Unit	Price	Day 1	Day 2	Day 3	Day 4	Day 5
Waste bags	1=10 items	€ 7,00					
Wettex cleaning rags	1=5 items	€ 2,00					
Cleaning agent 750 ml	1 bottle	€ 16,00					

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**IMPORTANT NOTE: THE ORDER IS ONLY VALID WHEN YOU RECIEVE AN ORDER CONFIRMATION!****ORDER**

We would be happy to receive your order in writing up to 5 work days (for food & beverages) and up to 3 work days (for furniture & equipment) before the exhibition | event begins. Depending on availability, repeat orders can be placed during the trade fair by calling our stand catering hotline on 0662 216012-42.

EQUIPMENT

In case of damage, loss or not returned we will charge the self-cost price.

DEPOSIT

Only original sealed and complete containers (whole boxes) can be returned. If bottles or crates are missing, we take the liberty of collecting the deposit of € 0.10 per bottle and € 5.00 per crate.

BREAKAGE, LOSS & NOT RETURNED

Is calculated at cost price.

COFFEE; PORTION OF SUGAR, MILK

and other packed Groceries are non-returnable. Thank you for your understanding!

CONSUMPTION VOUCHERS

We are happy to issue consumption vouchers for your customers, employees, etc., which can be redeemed at our open restaurants, bistros, and food outlets. A cash refund for the consumption vouchers is not possible. All vouchers distributed will be invoiced to you in total at the end of the trade fair/event. Please note that we CANNOT accept returned vouchers. You are welcome to redeem the vouchers at other trade fairs or next year.

FOLLOW-UP ORDERS OR CHANGES

to an existing order should please be made, depending on operational activities, on the previous business day by 12:00 (for food) and 4:00 pm (for beverages) at the latest. In the case of lastminute cancellations or changes we unfortunately have to charge 100% for perishables products, food and special orders. We kindly ask you to bear in mind that for operational reasons we cannot clean china or cutlery form an external source free of charge without prior notification and order. Thank you for your understanding!

Please feel free to call +43 662 216012 42 or +43 662 216012 40 for any (re-) orders or any information to your stand catering.

EMPLOYEES

Employees can only be hired by us, if Chef Partie takes over the management of your exhibition stand. For pure personnel leasing, we are happy to recommend personnel leasing companies that act as our partners.

INVOICING AND CONDITIONS

The prices we list are net prices. **We calculate a delivery flat rate of € 25,- net per delivery (without assembly).** Each additional working hour started by a member of staff is invoiced according to the prices listed on page 11, point 6 and will be charged according to actual expenditure. The ordered basic equipment will be delivered on the last assembly day and has to be accepted personally. We are happy to plan for earlier deliveries on request. Follow-up deliveries are also possible as required. Invoicing takes place in total after the exhibition | event has finished, via email or post.

Status 01/2026



GENERAL TERMS AND CONDITIONS

Birngruber Gastronomie GmbH, Lindenweg 11, A-5310 Mondsee

1. BILLING: We strive to present the costs to you as precisely and transparently as possible. Therefore, please note, that the cost breakdown is calculated based on the number of guests according to your information. Significant deviations from the assumed number of persons or short-term changes can cause additional costs in the area of variable costs, such as employees & beverages, which are calculated according to consumption. In order to ensure a smooth running of the event, we generally ask for the announcement of the desired changes in the offer as well as the final number of guests at the earliest time possible. Unless otherwise agreed in writing, the number of guests must be confirmed in writing by the client no later than 10 business days prior to the event for groups of 300 or more, and no later than 5 business days prior for smaller groups. Should the number of guests be adjusted upwards, we will try to cover the corresponding additional requirements to the best of our knowledge and belief when the customer announces the information. Any additional costs incurred as a result shall be borne by the customer. All prices are net, this means plus statutory vat. For self-paying events that have a total turnover of € 500,00/ net, we reserve the right to charge the client/organiser for the work done, including preparation and follow-up times.

2. SHIPPING AND PAYMENT: When placing an order, a down payment of 70% (seventy percent) of the order amount, including applicable taxes, must be transferred to the respective account. 35% (thirty five percent) after placing order and 35% (thirty five percent) latest 20 working days before the start of the event. If this deposit does not arrive no later than 10 working days before the start of the event, the contract shall be deemed to have been cancelled. The remaining sum is due with the accounting and transferred to the respective account. Our payment deadline is 10 business days after receipt of the invoice without deduction. In the case of no payment received within this payment deadline, we charge 9% default interest p.a. Our extensive organic range is subject to seasonal changes. If individual items are temporarily not available, we reserve the right to exchange for at least equivalent goods. The goods and prices offered are therefore subject to change.

3. CANCELLATION FEE: Orders up to a maximum of 100 guests: In the event of a cancellation by the client within 10 business days prior to the event, the full order amount (100 percent) will be charged. For cancellations within 20 business days prior to the event, 50 percent of the order amount will be charged.

Orders for 101 to 300 guests: If the client cancels within 20 business days before the event, the full order amount (100 percent) will be charged. For cancellations within 30 business days prior to the event, 50 percent of the order amount will be charged.

Orders of 301 guests or more: For these orders, individually agreed cancellation terms apply, which are set out in a separate contract.

4. ELECTRICITY, WATER, GARBAGE, OPERATING, INSTALLATION & FINAL CLEANING COSTS: Are taken over entirely by the organiser and commissioned directly. If the organiser does not order cleaning, a handling fee of 5% will be charged. Exact power request can be announced in detail after placing the order. The waste disposal is carried out entirely by the organiser. The resulting costs will be covered by the organiser.

4.1 Advance Payments: Furthermore, we would like to inform you that any advance payments, revenue shares, commission fees, or similar charges to be paid by the caterer to the event venue will be passed on to the event organizer in full (100%).

5. MANIPULATION ROOM; BREAKAGE & LOSS: A preparation area will be required by the catering team; the exact size will be communicated after the order has been confirmed. Any associated costs will be fully covered by the event organizer. Any loss or damage to equipment and inventory used during the event will be charged to the event organizer at the replacement cost.

6. EMPLOYEE COSTS: Staff costs will be billed based on actual hours worked. Charges will be invoiced separately according to our staffing service provider's accounting, taking into account the current collective agreement for personnel service providers. Please note that the minimum deployment time per service, set-up, or kitchen staff member is 4 hours. Sundays and public holidays are subject to a 100% surcharge, while overtime beyond 8 working hours is subject to a 50% surcharge. These surcharges are not included in the offer. Exceeding 12 hours of work violates the daily maximum working time as per the collective agreement. The cost of meals for the staff deployed will be charged to the event organizer at cost price. Any travel expenses incurred will be passed on to the customer. All our service staff are uniformly dressed. We charge the following rates per person per hour: Service, event management, kitchen management, and setup/teardown management: €60.00. Chefs: €50.00. Service, bar, beverage staff, and setup/teardown staff: €50.00. Kitchen or buffet assistants: €50.00. All prices are net per person/hour.

6a. NIGHT WORK SURCHARGE:

A night work surcharge is applied according to local labor laws. This surcharge is divided into three-time intervals:

12:01 AM – 2:00 AM | 2:01 AM – 4:00 AM | 4:01 AM – 6:00 AM

A surcharge will be charged per employee for each time slot started, in addition to the regular hourly rate.

7. TRANSPORT COSTS, SPECIAL FURNITURE & EQUIPMENT: For special event furniture required outside a 20 km radius and for deliveries exceeding 14 pallet spaces, transport costs from our warehouse at Messezentrum Salzburg to the event location will be charged based on actual expenses. All prices are quoted net, excluding personnel costs.

8. SETTING UP & DISMANTLING TIMES: The organiser undertakes to ensure that construction can be started by Birngruber Gastronomie GmbH at least 24h before the start of the event, as well as at least by 12 hours after the event. All resulting additional costs shall be borne by the organiser. Should exemptions be necessary with regard to delivery or removal, the organiser must ensure that these are requested in due time and that these are transmitted to Birngruber Gastronomie GmbH. Not including employee costs.

9. CATERING FLAT RATE: The catering flat rate includes porcelain, glassware, cutlery, and the necessary kitchen equipment from our standard range, as well as cleaning in accordance with HACCP standards. We are happy to offer customized solutions upon request.

10. BUFFET SIGNAGE, MENU CARDS: Buffet signage including allergen labels are included

in the price. If additional table or menu cards are desired, they are created at an extra cost.

11. DECORATION, LIGHT AND SOUND ENGINEERING, TENTSOLUTIONS, PLAN CREATION, MUSIC, PHOTOGRAPHY: Our offer does not include any of these additional services. However, we are happy to support you with our competent and proven partners in the implementation of your wishes.

12. COMPLAINTS: Complaints must be communicated to the event manager orally without delay. If the client fails to comply with his obligation to notify and the defects cannot be remedied in due time during or until the end of the event due to the conduct of the client, no claims for damages by the client can be derived from the defects found. After the end of the event, all internal control lists of the caterer will be presented to the client of the persons entitled to subscribe, which have been announced in advance and confirmed by his or her signature. If the client does not check the control lists of the caterer on site or immediately objects and no signature from the client is available, the internally maintained control lists of the caterer will be considered correct. Subsequent written complaints after accounting will therefore no longer be accepted.

13. LIMITATION: Any claims of the contractual partner against Birngruber Gastronomie GmbH must be asserted in writing within 2 weeks after the end of the event, otherwise they are considered time-barred.

14. REGISTRATION: As the organiser, you are responsible for any official authorisations, in the case of music performances, also for registration and billing with the AKM.

15. LIABILITY: Items brought along, in particular decorative material, must comply with fire police requirements. An assembly must be agreed with the event manager. The organiser is liable for the damages caused during assembly or disassembly. The organiser is liable for all the damages caused by external influence, the property of Birngruber Gastronomie GmbH, such as burglary, theft, fire, storm and higher forces of nature. The organiser must provide insurance cover on site. The promoter has appointed a person responsible for the current Covid-19 guidelines. The caterer must be held unharmed.

16. NON-FULFILLMENT: Strike, fire, terror, car accidents, as well as serious circumstances preventing the operation of the service of Birngruber Gastronomie GmbH, in particular cases of force majeure, entitles the latter to resolve the agreements concluded in any form without any obligation to pay damages. If the event is not possible due to a pandemic or by a decree of the Austrian Federal Government or the respective state government, the following regulation will enter into force. 1. If the organiser announces a postponement of the event up to 20 days before the start of the event, there will be no costs. If the event is postponed within 20 days before the start of the event, point 16.2 shall enter into force. If the promoter does not specify a new event date in any of the above points within a period of 14 days, point 16.2 shall enter into force. 2. In case of a cancellation from 14 days before the start of the event, the hours already worked according to the record and the goods already ordered (food and drinks, which cannot be returned to the respective supplier 100%) will be billed to the organiser. 3. In the event of cancellation on the date of the start of the event, the hours already worked shall be recorded (preparation, assembly and dismantling, implementation) | the costs defined according to the offer for the goods already ordered (food 100% and drinks, which cannot be returned to the respective supplier to 100%) | the round-trip transport for the infrastructure (equipment and furniture) as well as the cancellation fees of external service providers are to be paid by the organiser. 4. In the event of interruption of the event due to checks prescribed by security or health bodies to identify suspected cases among the participants (customers, guests, employees, etc.) in events based on self-payers | loss of revenue and the cancellation fees of external service providers is to be paid by the organisers. In the case of events on overall bill the cancellation fees of external service providers | 100% of the costs of the food already ordered and processed and 100% of the costs of the food that cannot be returned to the respective supplier, the costs for the infrastructure (equipment and furniture) and its outward and return transport, as well as the hours already worked and still incurred are invoiced according to the record.

17. PLACING OF ORDER: The order can only be placed in writing.

18. JURISDICTION: Austrian law applies exclusively, and the place of jurisdiction is the competent court for Mondsee.

19. PRIVACY POLICY: 1. Personal data collected from or transmitted by the customer may be used for the fulfilment of the business purposes of Birngruber Gastronomie GmbH within the scope of the statutory data protection regulations. 2. Birngruber Gastronomie GmbH and its affiliates are also entitled to use the personal data to contact you by letter, e-mail, telephone or fax. This consent can be revoked at any time in writing by e-mail to admin@chefpartie.at. 3. The customer must ensure the data protection requirements of the above uses by appropriate measures (e.g. consent of his employees). The customer is liable to Birngruber Gastronomie GmbH for the damages and expenses of this obligation and is obligated to breach Birngruber Gastronomie GmbH upon first request of corresponding claims of third parties. This consent can be revoked at any time in writing by e-mail to admin@chefpartie.at. 4. The customer accepts that all data of the customer, which will be disclosed at the time of placing the order, as well as all agreements and orders in this connection, will be passed on to the tax office or the tax advisor of Birngruber Gastronomie GmbH. The customer accepts that all his data, which will be disclosed at the time of placing the order, as well as all agreements and orders in this connection, all correspondence relating to the booking and its facts, will be passed on to suppliers, public authorities, tax office, courts, legal representatives and legal protection if necessary. This consent can be revoked at any time in writing by e-mail to admin@chefpartie.at.

20. PRICE ADJUSTMENT: Please note that the prices provided reflect the current market situation at the date of the offer. In the event of rising purchase prices at the time of the event, we reserve the right to adjust our listed prices accordingly.

STATUS January 2026