



Chef Partie
LOCATIONS | CATERING | EVENTS

CONGRESS | ORGANIC | EVENTS

**SUSTAINABLE AND
GREEN MEETINGS**

OUR OFFER

CULINARY 2024



Chef Partie | EIN UNTERNEHMEN DER BIRNGRUBER GASTRONOMIE GMBH
Produktionsstandort: Am Messezentrum 6 | A-5020 Salzburg | Firmensitz: Lindenweg 11 | A-5310 Mondsee
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OUR ORGANIC DAY PACKAGES

Coffee break packages

Prices per person.

<p>Klassik</p> <p>Coffee break in the morning or afternoon</p> <p>small filled bread rolls OR ovenfresh pastries</p> <p>organic fruits in the basket</p>	<p>Premium</p> <p>Coffee break in the morning or afternoon</p> <p>heartly fingerfood OR sweets from the in-house patisserie</p> <p>organic fruits in the basket</p>
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Organic lunch packages

Prices per person.

<p>Klassik</p> <p>Lunch, 3-courses</p> <p>mixed field salad</p> <p>organic meat- & fish dish and a vegetarian vegan dish</p> <p>dessert from our in-house patisserie</p>	<p>Premium</p> <p>Lunch, 4-courses</p> <p>mixed field salad</p> <p>seasonal soup</p> <p>organic meat- & fish dish and a vegetarian vegan dish</p> <p>dessert from our in-house patisserie</p>
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Organic half day packages

Prices per person.

<p style="text-align: center;">Klassik</p> <p style="text-align: center;">Half day package</p> <p style="text-align: center;">coffee break in the morning or afternoon & served lunch or lunchbuffet</p> <p style="text-align: center;">See more details on page 2</p>	<p style="text-align: center;">Premium</p> <p style="text-align: center;">Half day package</p> <p style="text-align: center;">coffee break in the morning or afternoon & served lunch or lunchbuffet</p> <p style="text-align: center;">See more details on page 2</p>
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Organic full day package

Prices per person.

<p style="text-align: center;">Klassik</p> <p style="text-align: center;">Full day package</p> <p style="text-align: center;">coffee break in the morning & afternoon & served lunch or lunchbuffet</p> <p style="text-align: center;">See more details on page 2</p>	<p style="text-align: center;">Premium</p> <p style="text-align: center;">Full day package</p> <p style="text-align: center;">coffee break in the morning & afternoon & served lunch or lunchbuffet</p> <p style="text-align: center;">See more details on page 2</p>
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All drinks will be accounted by actual consumption!

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Additional organic snacks

SALTY SNACKS

price per piece

Tramezzini slices with ham-cream | smoked salmon-cucumber | cream cheese-prosciutto

Small wraps with cream cheese-romaine-peppers | smoked salmon-cream | chicken-mango-romaine

Small bagels topped with ham-cream | cream cheese-smoked salmon | egg-chives-bacon

Jour croissant filled with cream cheese-ham | camembert-fig mustard | egg-chives-bacon

TRADITIONAL

price per piece

Traditional bavarian veal sausage with pretzel and organic sweet mustard

Boiled sausages with organic rolls and Schilcher-horseradish-mustard

Oven fresh meat loaf with bread and mustard

Goulash soup classic or vegetarian potato goulash – vegan option possible

Original "Curry Sausage" – sliced, with organic rolls and original curry sauce

SWEET FINAL

price per piece

Fruity organic cakes slices or strudel slices à la Chef Partie

Oven fresh pastries with seasonal fruits

Jour croissants with sweet fillings

FRUITY & HEALTHY

price per piece

Yogurt with fresh organic fruits or berries in a glass

Fresh organic fruits in a basket

SWEET & CREAMY

price per piece

Tartelettes with berries

Tiramisu served in a glass

Cocos panna cotta with seasonal fruits served in a glass - vegan

Double chocolate mousse with caramelized nuts

*Adapt our packages according to your wishes,
with the above-mentioned expansion options.*

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Extras on top



BREAKFAST

“Scrambled eggs & co”, start the day with a breakfast buffet

FOR YOUR DEPARTURE

Farewell box – sandwich, fruits, muesli bar, 1 water PET

Additional courses for lunch

SOUP

Beef broth with filler

Creamy soup with puff pastry or croutons

STARTER

Appetizer variation á la Chef Partie

LUNCH

beef | chicken | pork | fish

DESSERT

Variation of homemade dessert

Drinks in the conference room

For your meeting, conference or seminar, we offer the following drinks packages as non-alcoholic, non-chilled drinks set at the table - price per person.

Package 1 (2x refilled)

Water still or sparkling 0,33 Lt.
organic juice or lemonade

Package 2 (3x refilled)

Water still or sparkling 0,33 Lt.
organic juice or lemonade

We will place drinks, including glasses, on the tables shortly before the start of the conference. Drinks can be refreshed during the breaks or lunch by prior arrangement.

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Flying fingerfood reception

You can choose from a selection of cold and warm, spicy, and sweet organic finger food delicacies which are flying served by our service staff.

Ask for your individual Chef's Menu.

FINGERFOOD COLD

Mini cones filled various sorts, in the "Cone Tablet" served – vegan options possible

Tramezzini slices various sorts, on the Tablet served – vegan options possible

Small heartily wraps various sorts, on the Tablet served – vegan options possible

STARTERS CLASSIC & VEGGIE

Honeymelon with raw ham homemade grissini

Salmon trout tartar with an algae chip and sprouts

Caprese from Goat cream cheese tomatoes and a pesto of herbs

Taboulé salad cucumber, onion, red pepper - vegan

MAIN COURSE TRADITIONAL & HEFTY

Butter Schnitzel from veal with creamed cucumber

Goulash from the local ox with mini bread dumplings

Pork cheek with micro vegetables and rolled yeast

Fried chicken with potatoe-cucumber salad

MAIN COURSE VEGGIE & HEALTHY

Spinach dumpling mushrooms and fresh chives

Homemade noodle dumplings with fillings e.g.: fresh cheese

Vegan Vegetable Curry with basmati rice

DESSERT HOMEMADE FROM OUR PASTRY

"Salzburger" macarons or petit fours

Buchteln with plum filling and vanilla cream – "Austria speciality"

Curd dumplings with buttered crumbs (with seasonally fruits filled) – "Austria speciality"

DESSERT SWEET & CREAMY

Cheesecake with berries

Tiramisu served in a glass

Cocos panna cotta with seasonal fruits served in a glass - vegan

Double chocolate mousse with caramelized nuts

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Organic dinner or event



Enjoy a 3-course or 4-course dinner menu or buffet in a relaxing, elegant atmosphere and while away the evening – price per person. Our team makes your individual wishes come true.

Our suggestion

Couvert	bread & butter
Starter	acc. to the recommendation of our chef
Soup	broth or creamy soup
Main course	meat dish local fish vegetarian alternative
Sweet final	acc. to the recommendation of our patisserie

Menu or buffet 3 courses without soup

Menu or buffet 4 courses

Beverage packages

For your evening event – per person per hour – minimum order 5 hours.

ALL-IN

Non-alcoholic drinks

per person per hour

includes:

still or sparkling water
Various fruit juice
Various lemonade
Coffee or tea

ALL-IN

Drinks

per person per hour

includes:

Aperitif
Draft beer
Organic house wine white | red
still or sparkling water
Various fruit juice
Various lemonade
Coffee or tea

Service charge for wine brought along (per person)
Service charge for spirits brought along (per person)

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Beverage assortment

All drinks are charged according to actual consumption.

Advanced
assortment
on request!

NON ALCOHOLIC DRINKS – by bottle

Mineral water "Montes" still or sparkling	0,33 Lt.
Mineral water "Montes" still or sparkling	0,75 Lt.
Organic fruit juice „Rauch“ apple black currant apricot - bottle	0,20 Lt.
Organic fruit juice „Rauch“ with sparkling water apple black currant rhubarb - bottle	0,33 Lt.
Red Bull Energy Red Bull sugarfree Red Bull Edition	0,25 Lt.
Organics by Red Bull various flavors	0,25 Lt.

NON ALCOHOLIC DRINKS – from the dispensing system

Spring water in the glas carafe	1,00 Lt.
Soda water in the glas carafe	1,00 Lt.
Organic fruit juice "Grapos" apple black currant	0,30 Lt.
Organic lemonade "Grapos" cola herbal lemonade	0,30 Lt.

STIEGL BEER

Stiegl Hell, from the draft or bottle	0,30 Lt.
Paracelsus Bio Zwickl organic beer, bottle	0,33 Lt.
Stiegl Radler shandy, from the draft or bottle	0,33 Lt.
Stiegl "Freibier" – non alcoholic beer, bottle	0,33 Lt.

WINE & SPARKLING WINE – by bottle or by glass

Chef Partie's organic houswine white	0,75 Lt.
Chef Partie's organic houswine red	0,75 Lt.
Organic frizzante "Perlenspiel" – vineyard „Kolkmann“	0,75 Lt.

DIGESTIVE

Organic fine brandies – Distillery Farthofer	2 cl
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HOT DRINKS - FAIRTRADE

Espresso
Americano
Double espresso
Cappuccino
Cup of tea different varieties from our Sonnentor assortment

We will send you an extended wine or bar card for longdrinks, cocktails and spirits on request.



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Employee

Share of services

Accounting to
actual expense

The employee costs are calculated for the specified event periods.

Each additional hour or part thereof will be charged according to actual effort & immediately communicated to you – see Terms and Conditions.

The staff are uniformly dressed (black trousers, black closed shoes, white shirt, or blouse) and can also communicate with international guests based on basic knowledge of English.

For each employee we charge the following net prices -

Construction Head

Construction Staff

Project Manager

Administration

Service Head

Service Staff

Chef

Cook

Kitchen Staff

Professional Bartender

Please note that the minimum working time per service, set-up and kitchen employee is 4 hours. If 8 hours are exceeded, overtime surcharges of 50% will be charged, whereby the maximum daily working hours stipulated in the collective agreement may not be exceeded.

In the case of larger events, all catering for the employees deployed, any travel costs incurred and any accommodation costs will be charged to the organizer at cost price.

Please also note that the stated hourly quantities/employee deployment times are based purely on estimates on our part and that invoicing is **based on actual consumption** and hours worked.

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Furniture & equipment

Please find the costs for the transport and the set up in our GTCs.

Set up and dismantling is charged according to hours and actual effort and is not taken into account in the cost calculation. Please find the costs for the transport and the set up in our terms and conditions.

OPTIONAL FURNITURE

Design-bistro table „Moderno“ - max. 4 persons – 75x75 cm	- square, incl. tablecloth
Design-high table „Niro“ - max. 4-6 persons – 140x70 cm	- square, incl. tablecloth
Design-high table „Moderno“ - max. 6-8 persons – 200x60 cm	- square incl. tablecloth
Design table „Moderno“ - max. 4 persons – 75x75 cm	- square, incl. tablecloth
Design table „Niro“ - max. 4-6 persons – 140x70 cm	- square incl. tablecloth
Design table „Moderno“ - max. 6-8 persons – 200x60 cm	- square incl. tablecloth
Bar table max. 5 persons – Ø 80 cm	- round, incl. tablecloth
Gala - table max. 10 persons – Ø 180 cm	- round, incl. tablecloth
Ellipse table max. 12 persons	- oval, incl. tablecloth
Design bar chair	- chrom/black
Modern chair	- white, leather look
Congress chair	- black, grey
“Heurigen” furniture max. 8 persons – 50x195 cm	- 1 table, 2 benches
Rattan chair incl. buffer	- various designs
Small table for rattan lounge	- various designs
buffet element or live cooking element	- various designs
Bar element and equipment	- variouse designs

TABLE CLOTH

Table cloth – extra	- different colours & sizes
Table cloth for bar table 300cm	- white, creme, bordeaux
Table cloth for bar table	- white, creme
Bar table cover	- white, creme
Table skirting	- white, creme
Cloth napkin	- different colours
Table cloth square 170x40 cm	- terrakotta, brown, creme
Chair cloth for modern chair	- various colours
Chair cloth for congress chair	- various colours

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GENERAL TERMS AND CONDITIONS

of 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 fixed in writing by the customer no later than 5 working days before the event. 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 € 450,00/ 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: For orders that are cancelled by the client from 10 working days before the start of the event, the entire order volume will be invoiced. In the case of orders cancelled by the client from 20 working days before the start of the event, 50% of the total order volume will be invoiced.

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.

5. MANIPULATION ROOM; BREAKAGE, LOSS & NOT REFUNDED: On the part of the catering industry, a manipulation room is required. After the order is placed the size is announced, any costs are borne entirely by the organisers. This is charged at approx. 1,5m² per person. Breakage, loss and not refunded is calculated at cost price to the client.

6. EMPLOYEE COSTS: The employee costs are billed according to actual effort and hours worked. According to the statement of our personnel service provider, the employee costs are invoiced separately, taking into account the collective agreement for personnel service providers in the current version. Please note that the minimum operating time per service, set-up and kitchen staff is 4 hours. Sundays and public holidays are charged at a 100% surcharge, overtime from 8 hours of work is charged at a 50% surcharge. These surcharges are not included in the offer. If 12 hours are exceeded, the maximum daily working time is exceeded by collective agreement. The catering of the employed employees is charged to the organiser at cost price. Any travel costs will be charged to the customer. All our service staff are dressed uniformly. For the following employees we charge: For service, event management, kitchen as well as set-up & dismantling management € 60,00. For chefs € 50,00. Service, bar staff, as well as set-up and dismantling assistants € 45,00. For assistants in the kitchen or at the buffet € 45,00. These prices are net per person/h.

7. TRANSPORT COSTS, SPECIAL FURNITURE & EQUIPMENT: For special furniture of the event outside of a radius of 30km as well as more than 14 pallet places, we calculate the transport costs according to actual effort, from our warehouse location at Exhibition Center Salzburg as follows: small trucks up to 3.5 tons € 1,50/kilometer for motor cars up to 24 tons € 2,25/kilometer. These prices are net excluding employee 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 package includes porcelain, glasses, cutlery as well as the necessary kitchen equipment from our standard offer. We are happy to offer individual solutions.

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.

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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.

PRIVACY POLICY: 1. Personal data collected from or transmitted by the customer may be used for the fulfillment 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.

January 2023

