



accente
CATERING & HOSPITALITY

Catering Packages

at Kap Europa

Messe Frankfurt Group

Green Catering

Green Catering from Accente is especially conscientious. Our sustainable catering packages for events at Kap Europa are based on seasonal and regional products. The following principles additionally apply:

- We serve mineral water from the local region
- We avoid juices from subtropical fruits
- Our coffees and tea are Free Trade
- We do not serve milk, sugar, salt and pepper in single-portion packaging
- We prepare our dishes from regional and seasonal ingredients to the greatest extent possible
- We offer cold dishes for self-service and individual portioning
- Upon request our cooks can present and apportion warm dishes for guests live à la minute
- In our efforts to avoid waste we calculate realistic portion quantities
- We prepare our foods on-site, which reduces packaging, transport and waste
- We use resource-friendly equipment along with tableware and glassware from sustainable production manufacturers

Enjoyment with a clear conscience.

Contact

Our Team will be glad to help you:

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Mail catering@accente.com

Status: 11.2015

Prices include service and are subject to statutory VAT.

The Best from Our Region



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Package „Premium“

Our highlight: Culinary diversity awaits you. For lunch we serve freshly prepared dishes presented to perfection. And uncompromising quality is also on hand for the two coffee breaks: Our fresh, healthy products will make every guest smile. And now: Enjoy!

Breakfast Break

- Bircher muesli
- Locally baked mini croissants
- Baguette sandwiches, mixed, with savoury toppings

Lunch Buffet

Appetisers

- Caipirinha salmon, lime, Piña-Colada horseradish
- Vitello Tonnato, classic
- Porcino mushroom-tiramisu square, sour cherry relish
- Couscous salad, aubergines, bell pepper, mint coriander dip
- Caesar's salad, parmesan, croûtons, spring onions, corresponding dressing

Main Dishes

- Freshly cut pink roasted roast beef, Barolo-shallot sauce, seasonal vegetables, fried rosemary potatoes
- Asian wok-fried vegetables, basmati rice, optional with chicken breast strips
- Monkfish filet, vegetables and tomatoes, lemon grass sauce, green noodles

Dessert

- Two-melon salad with fresh mint
- Warm apple tartelette with vanilla sauce
- Tapioca crème

Coffee Break

- Premium cake buffet with freshly baked tray cakes
- Yogurt with fresh seasonal fruits

Regional mineral water and healthy juices are available in the conference rooms at all times. During the breaks we also serve Fair Trade coffee and organic tea specialties along with cold beverages.

85,- € per person from 100 persons upwards

For an event lasting up to 10 hours



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Package „Classic“

Our Classic package combines tradition and freshness for you. Start your day with freshly baked, generously topped rolls. Reenergise yourself at lunch with an elaborate light buffet. And in the afternoon enjoy the select baked specialties from our confectionery shop.

- Breakfast Break**
- A variety of topped breakfast roll halves fresh from the local bakery
 - Exclusive, sustainably baked "Carrot-Apple-Mint" KAP-Cakes

Lunch Buffet

Appetisers

- Seasonal leafy salads fresh from the market with a generous selection of toppings: Tomatoes, cucumbers, bell pepper strips, carrots, corn kernels, chopped boiled eggs, etc. with two different dressings along with oil & vinegar
- Antipasti – Original Parma ham, aubergines, zucchini & mushrooms in rosemary oil
- Pink roasted roast beef, seven-herb sauce
- Chicken salad, potatoes, beans, fennel, honey-mustard marinade
- Party rolls & butter

Main Dishes

- Pasta selection: Vegetarian stuffed dumpling / Penne Tricolore
- Potato-vegetables gratin
- Rice with herbs, all with your choice of:
 - Sirloin strips, cognac cream
 - Green asparagus & candied cherry tomatoes, light sauce
 - Salmon filet in a mustard crust, leafy spinach, Riesling sauce
 - Breast of spring chicken in natural au jus

Dessert

- Small chocolate-milk cream square on a crunchy crust
- Panna Cotta, puréed fruit, mint leaf

Coffee Break

- Mixed selection of freshly baked tray cakes
- Small pretzel pastry specialties

Regional mineral water and healthy juices are available in the conference rooms at all times. During the breaks we also serve Fair Trade coffee and organic tea specialties along with cold beverages.

77,- € per person from 100 persons upwards

For an event lasting up to 10 hours



quick

enjoy

Package „Easy“

The light alternative with pastries and fruit for the breakfast break and baked pastry goods in the afternoon. Crispy fresh salads and savoury soups for lunch. A lunch highlight: Freshly made sandwiches bring back fond memories and keep guests energised for the rest of the day.

- Breakfast Break**
- Small pretzel pastry specialties
 - A variety of seasonal fruits

Lunch Buffet

Appetisers

- Seasonal leafy salads fresh from the market with a generous selection of toppings: Tomatoes, cucumbers, bell pepper strips, carrots, corn kernels, chopped boiled eggs, etc. with two different dressings along with oil & vinegar
- Party rolls & butter

Main Dishes

- A variety of sandwich choices to please everyone
 - Seasonal & regional vegetable cream soup
 - Chicken consommé, small dumplings
 - Spicy goulash
- With the soups: Crème fraîche & chive rolls

Dessert

- Frankfurter apple wine mousse
- Fresh fruit salad with honey-sour cream

Coffee Break

- Small, sweet pastry goods fresh from the oven

Regional mineral water and healthy juices are available in the conference rooms at all times. During the breaks we also serve Fair Trade coffee and organic tea specialties along with cold beverages.

66,- € per person from 100 persons upwards

For an event lasting up to 10 hours



enjoy express

Package „Quick“

Our compact package for your half-day event with an option to include fine baked goods and fresh fruits for the morning and afternoon. The lunch features seasonal salad variations and hot delicacies from the cooking station.

- Breakfast or
Coffee Break**
- Small pastry goods fresh from the oven
 - A variety of seasonal fruits

Lunch Buffet

Appetisers

- Seasonal leafy salads fresh from the market with a generous selection of toppings: Tomatoes, cucumbers, bell pepper strips, carrots, corn kernels, chopped boiled eggs, etc. with two different dressings along with oil & vinegar
- Veal strips, celery, fennel
- Chicken strips salad, olives, bell pepper
- Cherry vine tomatoes, small mozzarella balls, basil pesto
- Party rolls & butter

Main Dishes

- Roast beef, Pinot Noir sauce, pan-fried vegetables and “Spätzle” noodles
- Redfish filet, two types of zucchini, lime sauce, parmesan potatoes
- Spinach-ricotta dumpling, sage butter, dried tomatoes

Dessert

- Coconut-mango “Baumkuchen” cake mousse
- Homemade berry jelly with vanilla sauce

Regional mineral water and healthy juices are available in the conference rooms at all times. During the breaks we also serve Fair Trade coffee and organic tea specialties along with cold beverages.

55,- € per person from 100 persons upwards

For an event lasting up to 6 hours



Booking Terms for Kap Europa Catering Packages

- The food and beverages specified in the package descriptions are fixed elements in each of these package deals. Package deals cannot be used in the event of special wishes regarding the different design or contents of a catering package. Accente will be happy to provide you with an individual offer in such cases.
- Any additional personnel expenses (in excess of 6 or 10 event hours) and/or additional beverages (in excess of 7 beverages per person for a 10-hour event or 5 beverages per person for a 6-hour event) will be additionally invoiced according to the actual expenses/consumption.
- The package deals also apply for events held over more than one floor at Kap Europa. Accente specifies how many buffet and beverage stations will be provided for the event. The desired location of these stations will be determined in consultation with the Kap Europa team.
- The supply of cold beverages in the rooms is conducted at beverage stations, not at the guest tables. Hot beverages are not served in the rooms. Moderator beverages in the lecture rooms are included in the packages.
- Please notify us well in advance if Flying Service is desired for beverages and/or food. This service will be invoiced separately according to the actual expenses.
- Additional catering for artists, the crew (set-up and breakdown as well as during the event), board members, VIPs, etc. will be invoiced separately according to the actual expenses.
- The packages include the supply of the required buffet elements and the use of permanently installed bars for serving beverages. Additional mobile beverage stations are only required from a minimum attendance figure of 300 persons per floor and are provided at no extra charge for events of this size. If additional mobile bars are desired they can be provided at a surcharge.

Furthermore, the Accente General Terms and Conditions apply and can be viewed at www.accente.com

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