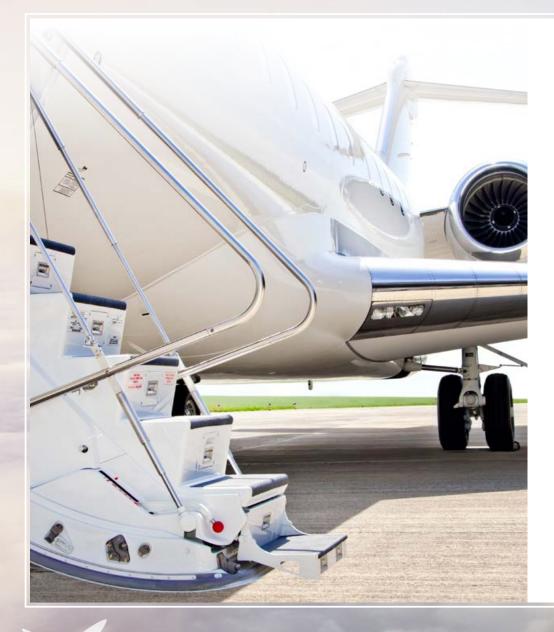


Munich



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.

Terminalstrasse Mitte 20 85356 Munich I Germany www.private-aviation-catering.com Email: munich@private-aviation-catering.com T: +49 89 9782 2000 F: +49 89 9782 2013

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

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

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, 1/2 poached lobster on couscous salad, assorted macarons, two small bread rolls with two portions of butter



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.

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



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

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

Selection of cold cuts and nam

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, 1/2 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

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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 I 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

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 3 pieces per portion Broccoli | Lorraine | Vegetable Fish | Mushroom Gyoza filled chicken and vegetables Mini Cheeseburger Mini Cheeseburger Mini Cheeseburger with falafel filling Cheddar cheese Jalapenos Whole fried torpedo Shrimps Chicken strips "Tikka" style

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

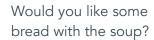
Creamy mushroom soup

Pumpkin soup with orange flavour and pumpkin seeds

Tomato cream soup with croutons

Carrot coconut ginger cream soup with coriander pesto (vegan)









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

Vegetables

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

Sauces for meat

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

Sauces for fish

Herb butter | basil pesto crème sauce Riesling sauce | 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 | 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

Éclairs per piece | 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.



ICE CREAM

Our super premium ice cream order automatically comes with dry ice.

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Häagen Dazs I Per cup Vanilla Belgian Chocolate Macadamia Nut Brittle Cookies & Cream Strawberries & Cream



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 I 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 I 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 I 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 | glass bottle **Erdinger**

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

Weihenstephan

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

Hofbräu

Helles (lager) | 0.5 litre Stout (dark) | 0.5 litre Wheat | 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 requests.

NEWSPAPERS & MAGAZINES EUROPEAN | 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 I Pick-up charges for EDDM An amount of EUR 30.00 is charged per aircraft delivery I 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 Allresto Flughafen München Hotel & Gaststätten GmbH Hilton Munich Airport Private Aviation Catering Terminalstrasse Mitte 20 85356 Munich | Germany T:+49 89 9782 0 | F: +49 89 9782 2610 E: munich@private-aviation-catering.com

Managing Director: Andreas Reichert General Manager: Markus Hussler Amtsgericht München HRB 52925, Steuernr. 115/115/40080 Ust.-ID-Nr. DE811414254



OPENING TIMES

TUESDAY Dinner only WEDNESDAY - FRIDAY Lunch and Dinner

VISIT US ONLINE & SCAN HERE



RESERVATIONS

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mountain.hub@hilton.com

FOR ONLINE RESERVATIONS SCAN HERE







Munich

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