



PRIVATE AVIATION

CATERING

Serving you 24/7, 365 day a year

Contact Us

Phone: +49 89 9782 2000

Mail: munich@private-aviation-catering.com

Hilton.

MUNICH AIRPORT



A WARM WELCOME

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:

You are welcome to contact us at any time via the email address below. In the case of a last-minute order, you can also contact us by telephone!

Terminalstrasse Mitte 20
85356 Munich | Germany

E: munich@private-aviation-catering.com

T: +49 89 9782 2000

W: www.private-aviation-catering.com

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.

VIP TRAYS

READY TO SERVE PLATTERS

BREAKFAST

BAKERY

SANDWICHES

SOUPS

FINGER FOOD

APPETIZERS | COLD STARTERS

SALADS

MAIN DISHES

DESSERTS

INTERNATIONAL CUISINE

BEVERAGES

SERVICES

TERMS & CONDITIONS

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

VIP TRAYS

BREAKFAST – COLD

*Designed for short flights and ready to serve.
All trays come complete with napkins and cutlery.*



Menu A (Continental)

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

Menu B

Smoked salmon | horseradish | cream cheese
five small quiches antipasti platter (cold cuts
and vegetables) | Parmesan | mediterranean
fruit salad | olive ciabatta | two portions of
butter



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



VEGETARIAN



VEGAN



GLUTEN FREE

VIP TRAYS

LUNCH – COLD

*Designed for short flights and ready to serve.
All trays come complete with napkins and cutlery.*



Menu A

Roast beef | rocket salad | pine nuts
Parmesan | macaroni salad | chocolate cake
(gluten-free) | two small bread rolls
two portions of butter

Menu B

Frego la Sarda salad (a type of pasta)
apple pie | cream cheese dumplings | colorful
cherry tomatoes | basil pesto | two small
bread rolls (vegan) | two portions of
margarine



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



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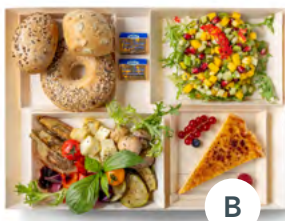


GLUTEN FREE

VIP TRAYS

DINNER – COLD

*Designed for short flights and ready to serve.
All trays come complete with napkins and cutlery.*



Menu A

Bavarian cold cuts | potato-cucumber salad
apple strudel vanilla sauce | Obazda
crackling fat and butter | pretzel
breadsticks | two small bread rolls

Menu B

Mango-cucumber salad | pomegranate
mediterranean vegetables | fried halloumi
Crème Brûlée tartlette | two small bread
rolls | bagel | two portions of butter



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



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READY TO SERVE PLATTERS

Sliced Seasonal Fruits

A choice of sliced fruits

Assorted Crudités

Raw vegetable sticks | tomatoes
hummus | cream cheese

Antipasti Platter

Zucchini | aubergine | red peppers
roasted mushrooms | olives
sun-dried | tomatoes Parmesan
Italian salami | Parma ham

also possible as a vegetarian option on request

Assorted Cold Cuts

Selection of international cold cuts
hams | pickles

Triple Salmon Selection

Smoked salmon | Nori salmon | wild blueberry
salmon | capers | lemon wedges | cream cheese
horseradish

International Cheeses

Assortment of international gourmet
cheeses | fruit mustard | nuts | crackers
dry fruits | grapes

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



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BREAKFAST COLD

Berry smoothie bowl

Ocean bowl

Banana | figs | dates | apple | blue spirulina

Dragon bowl

Pitaya | mango | ginger | passion fruit cashew
nuts | mint

Fruit salad

Fruit basket (per person)

Plain yoghurt low fat

Greek yoghurt full fat

Assorted fruit yoghurts

also Minus-L lactose free yoghurts



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BREAKFAST COLD

Jams & Spreads

(individual portions)

Nutella

honey

jams

cream cheese

butter

margarine

Berry porridge

"Mountain Hub Alps Granola"

Selection of cold cuts and ham

Selection of international cheeses

Triple Salmon Selection



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BREAKFAST BEVERAGES

Freshly squeezed juices **0.5 litre**

Orange
Grapefruit
Apple
Carrot
Lemon

Juices **0.5 litre**

Orange
Grapefruit
Apple
Pineapple
Mango
Lemon
Peach
Cranberry
Multivitamin
Grape
Rhubarb
Cherry
Maracuja
Currant
Banana

Smoothie **0.5 litre**

Berries (chef's choice)
Vital (chef's choice)

Milk **0.5 litre**

Full fat milk (3.5% fat)
Semi-skimmed milk
(1.5% fat)
Oat milk
Almond milk
Soy milk
Minus-L milk
(lactose free)

Coffee cream **single portion**



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BREAKFAST HOT

Omelette

We offer a delicious array of omelettes made of 3 eggs. If you have different fillings in mind, we will be delighted to prepare the fillings of your choice.

Egg-white omelette

Cheese omelette

Plain omelette

Omelette | smoked salmon strips

Omelette | ham

Omelette | mushrooms & tomatoes

Scrambled eggs (3 eggs)

Boiled egg

Assorted mini quiche (5 pieces per portion)

Crispy bacon (5 pieces)

Roasted Nürnberger sausages

mustard (5 pieces)

Two Munich-style white sausages (2 pieces)

Sweet mustard | typical Bavarian pretzel



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GLUTEN FREE

BAKERY

Selection of bread and bread rolls for 1 person

Selection of sliced bread for 1 person

Selection of bread rolls for 1 person

Olive ciabatta whole or sliced

Baguette whole or sliced

Danish pastries | Chocolate or fruity

Croissants plain | Mini or big

Chocolate croissants | Big

Pain au chocolat | Mini

Bavarian pretzel | Plain or with butter

Pretzel breadsticks

Pretzel roll

Individual bread roll

Individual bagel

*If you are looking for gluten-free products,
please contact us here.*



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SANDWICHES

Baguette (15cm) | Finger sandwich

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.

Antipasti | hummus

Iberico ham

Bresaola | Parmesan

Tomato | mozzarella | basil

Wild blueberry salmon | dill cream

Cheese | orange mustard

"Leberkäse" (Bavarian cold cut) | cornichons

Turkey breast

Club sandwich | 2 layers

Chicken | egg | bacon | salad | mayonnaise

Minimum order of 2 pieces



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SOUPS

Thai coconut soup

Vegetables | tofu | coriander – vegan

Tomato-basil soup | croutons

Clear chicken soup

Noodles | vegetable strips | chives

Clear beef consommé

Vegetable strips | chives

Choice of additions:

Pancake strips

Liver dumplings

Semolina dumplings

Would you like
some bread with
the soup?



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FINGER FOOD COLD

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

Antipasti | hummus

Goat cheese mousse | figs

Iberico ham | pine nut | salsa

Dried tomato | mozzarella | basil

Bio "Tête de Moine"

Ikarimi Noir salmon | horseradish cream

Assorted canapés

Cold Snacks

Assorted mini quiches (5 pieces)

Honeydew melon | serrano ham

Edamame falafel (5 pieces)



Cold Classic Skewers | per piece

Antipasti skewer with roasted vegetables

Tomato & mozzarella skewer

Skewer with cheese and grapes

Fruit skewer 10cm or 20cm

Mini Tartelette | per piece

Antipasti | hummus

Wild salmon tartare

Duck salad with tomato | basil



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FINGER FOOD HOT

Assorted mini quiches (5 pieces)

Halloumi skewer 10cm

Halloumi vegetables  

Halloumi chicken 

Halloumi beef 

Edamame falafel (5 pieces)

Buffalo chicken hot wings (5 pieces)

Crispy chicken wings (5 pieces)

Freshly prepared Pinsa

(min. 24 hours' notice required)

Pinsa Alpine

Salami | gorgonzola | cress

Pinsa Margherita

Tomato | mozzarella | basil



Dips for finger food | per 40ml

Sweet chili / BBQ / Sweet & sour

Hummus / Curry

Sauces in individual portions

Ketchup (39g) / Mayonnaise (39g)

Sweet mustard (100g) / Hot mustard (39g)



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APPETIZERS COLD STARTERS

Macaroni salad 🌱

Sun dried tomatoes | olives | onions
rocket salad | Parmesan

Caprese salad 🌱 🌾

Cherry tomatoes | buffalo mozzarella
basil pesto | olive oil vinaigrette

Octopus carpaccio 🌾

Orange-fennel salad | dill | capers

Roastbeef salad 🌾

Rocket salad | Parmesan | pine nuts
cranberry-horseradish dip

Wild salmon tartar 🌾

Capers | onion | dill | cream cheese



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SALADS

Homemade Greek farmer's salad

Olives | cow milk cheese cubes | cucumber red onions | colorful cherry tomatoes

Mango cucumber salad

Pomegranate | spring onions | lime | chili mint | honey

Asian seaweed salad with King Prawns

Seaweed salad | King Prawns | sesame garlic | wasabi | rice vinegar

Surf & Turf salad

Beef fillet strips | King Prawns | mixed leaf salad BBQ pineapple vinaigrette

Udon noodle bowl

Udon noodles | carrot | red cabbage broccoli | edamame | peanuts



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GLUTEN FREE

SALADS

Caesar salad

Parmesan | ham chips | bread croutons

Rocket salad

Parmesan | pine nuts | creamy balsamic

Wild herb salad

Cucumber | cherry tomatoes | crostini

Add chicken

Add 3 king prawns

Add beef strips

Your choice of dressing:

Balsamic | Caesar | BBQ pineapple

Peanut



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ALPINE & BAVARIAN DISHES

Wiener Schnitzel

Traditional sides farmer's vegetables
roasted potatoes

Leberkäse

Fried egg | potato salad | mustard

Zwiebelrostbraten

Sirloin steak | Port wine sauce
Käsespätzle (German cheesy egg noodles)
roasted onions

Char fillet –

from the clean, cold waters of Germany

Lemongrass risotto | vichy carrots
lemon caper sauce

Traditional slow-boiled beef "Tafelspitz"

Broth vegetables | roasted potatoes
horseradish sauce



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ALPINE & BAVARIAN DISHES

Bavarian specialty platter

Specials from the region including meatloaf ham
Landjäger sausages | Obatzda | cubes of alpine
cheese | small radish | gherkins butter | selection
of bread and rolls | served on a wooden board

Homemade Obatzda

Typical Bavarian cheese dip | radish | parsley

Two Munich-style white sausages

Pretzel | Bavarian sweet mustard

Bavarian potato salad

Marinated boiled potatoes | onions

Kaiserschmarrn

Stewed plums | apple compote

Bavarian Crème

Chocolate coating | raspberry glaze

Apple strudel

Served hot with vanilla sauce | berry garnish



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BAVARIAN SPECIALS

Traditional Bavarian pork roast

in beer sauce, served with a bread dumpling

½ Grilled pork knuckle

with white cabbage and potato dumpling

¼ Roast of duck

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

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



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PASTA

Spaghetti Bolognese

Beef | vegetables | Parmesan

Pad Thai Chicken

Stir-fried noodles | chicken | egg
vegetables | soy | peanuts

Risotto Seafood 🌾

Crayfish | mussels | king prawns
lemongrass | herbs

Lasagne Bolognese

Beef | vegetables | béchamel sauce | mozzarella

Pasta Primavera 🌿

Sautéed spring vegetables | olive oil garlic
Parmesan

Penne Arrabbiata 🌿

Chili | garlic | olive oil | tomato sauce herbs
Parmesan

Pasta al Pomodoro 🌿

Tomato sauce | herbs | Parmesan



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MIX & MATCH FROM THE GRILL

"Osso Buco"

Traditional Italian slow braised veal

Braised root vegetables | tagliatelle | gremolata
(parsley, lemon zest, garlic)

Corn-fed chicken breast

Mashed potatoes | wild broccoli
lemon bell pepper sauce

Filet Mignon

Chimichurri | potato gratin
grilled corn on the cob | herb butter

Beef Stroganoff 🌾

Beef | mushrooms | cream | rice

Tuna steak – kimchi sesame crust

Sepia noodles | cherry tomatoes
lobster cognac sauce

Wild salmon fillet 🌾

Herb potato crush | lemon zest
almond broccoli | Riesling dill sauce

Thai Curry 🌿 🌾

Vegetables | pink ginger



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GLUTEN FREE

MIX & MATCH FROM THE GRILL

Wild salmon fillet

Herb potato crush | lemon zest
almond broccoli | Riesling dill sauce

Thai Curry

Vegetables | pink ginger
seaweed | basmati wild rice

Side dishes

Roasted potatoes
Bavarian potato gratin
Mashed potatoes
Steamed seasonal vegetables
Grilled corn on the cob
Basmati wild rice
White parboiled rice
Pasta
Grilled vegetables
Mini zucchinis

Sauces for meat and fish

Port wine sauce
Riesling sauce
Lemon caper sauce
Veal jus
Vegetable velouté
Tomato sauce
Tomato butter
Garlic butter



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VEGETARIAN COURSES

Tomato-basil soup | croutons ♣

Vegetable patties ♣

Vital seed crust | celery potato purée
mixed salad | sour cherry dressing

Lemongrass risotto ♣ 🌾

Herbs | Parmesan

Käsespätzle (German cheesy egg noodles) ♣

Cheese | roasted onions

Macaroni salad ♣

Sun-dried tomatoes | olives | onions
rocket salad | Parmesan

Goat cheese rolls ♣

Mixed wild herbs salad | cherry tomatoes
tahini chili sauce

Noodle bowl ♣

Udon noodles | carrot | red cabbage
broccoli | edamame | peanuts



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GLUTEN FREE

VEGAN COURSES

Thai coconut soup 🌱 🌾

Vegetables | tofu | coriander

Frego la sarda (kind of pasta) salad 🌱 served cold

Mediterranean vegetables | rocket salad

Chili sin carne 🌱 🌾

Kidney beans | corn | rice

Thai curry 🌱 🌾

Vegetables | pink ginger | seaweed
basmati wild rice

Mango cucumber salad 🌱 🌾

Pomegranate | spring onions | lime
chili mint | honey

Falafel Bowl 🌱

Bulgur | vegetables | edamame
mint | tahini chili sauce

Apple pie 🌱 🌾



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DESSERTS

Small Petit Fours

per piece
six pieces

Apple strudel

Served hot with vanilla sauce
berry garnish

Chocolate dome

Chocolate mousse | cherry jelly

Small macarons

per piece
six pieces

Bavarian Crème

Chocolate coating | raspberry glaze

Kaiserschmarrn

Stewed plums | apple compote



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CAKES

Apple pie  

New York cheesecake

Zwetschgendatschi

Traditional plum cake

Crème Brûlée tartelette

Flourless Chocolate tart  

Flourless | gluten-free

Assorted cakes

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 2 days before delivery.



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GLUTEN FREE

ICE CREAM

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

Black Forest | Per cup

Black Forest

White chocolate & Wild Berrys

Hazelnut sorbet 🌱

Raspberry spruce sorbet 🌱

Vanilla

Chocolate



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GLUTEN FREE

SUSHI



Nigiri

Minimum order of 1 piece

Sake | salmon 🍣

Maguro | tuna 🍣

Ebi | prawn 🍣

Unagi | eel

Hotagei | scallop 🍣

Salmon Aburi |

flambéed salmon with avocado 🍣

Tobiko | flying fish roe

Zuwaigani | expensive crab 🍣

Maki

Minimum order of 6 pieces

Sake | salmon 🍣

Sake Avo | salmon, avocado

Maguro | tuna 🍣

Ebi Avo | prawn, avocado 🍣

Grilled salmon 🍣

Kappa | cucumber 🌱 🍣

Avocado 🌱 🍣

Oshinko | radish 🌱 🍣

Kanpyo | pumpkin 🌱



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GLUTEN FREE

SUSHI

Inside Out | *Minimum order of 8 pieces*

Salmon | salmon, avocado, tobiko

Tuna | tuna, avocado, sesame

California | surimi, avocado, tobiko

Kappa-Philadelphia | cucumber,
cream cheese, sesame

Avocado-Philadelphia | avocado,
cream cheese, sesame

Veggie | avocado, cucumber,
green asparagus, sesame

Crunchy Rolls | *Minimum order of 6 pieces*

Sake Aburi | grilled salmon, avocado, leek

Salmon | marinated salmon, avocado, leek

Tuna | marinated tuna, avocado, leek

Veggie | avocado, cucumber, green asparagus,
sesame, bell pepper



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GLUTEN FREE

SUSHI

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.

Please allow a minimum of 36 hours' notice.



VEGETARIAN



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GLUTEN FREE

CAVIAR



We are happy to serve the caviar of your choice with classic sides such as blini, buttered toast, egg, onions, capers, crème fraîche 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.



VEGETARIAN



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GLUTEN FREE

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

Meschwi Mschakal

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



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ARABIC CUISINE

Khobs

Pita bread

Baklawas

Puff pastry filled with almonds and nuts

Cold mezze platter

Hot mezze platter

Falafel

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

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

Please allow a minimum of 36 hours' notice.



VEGETARIAN



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GLUTEN FREE

INDIAN CUISINE



Vegetable Samosa 🌱

2 patties stuffed with vegetables

Tandoori Selection (served for two) 🌾

Mixed tandoori

Tandoori-Tikka (main dish) 🌾

Chicken	King prawn
Lamb	Vegetables 🌱
Fish	Mixed

Biryani 🌾

served with basmati rice

Chicken	Vegetables 🌱
Lamb	King prawn
Mixed	

Alu Baingan 🌱 🌾

Grilled eggplant and potatoes in curry
served with basmati rice



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GLUTEN FREE

INDIAN CUISINE

Mutton Samosa

2 patties stuffed with minced meat

Dal Tarka

Yellow lentil curry

Dal Makhani

Black lentil curry

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*

Please allow a minimum of 36 hours' notice.



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BEVERAGES

Mineral Water

Sparkling

S. Pellegrino glass bottle 0.25 litre

S. Pellegrino glass bottle 0.75 litre

Still

Evian PET bottle 0.5 litre

Evian PET bottle 1.5 litre

Aqua Panna 0.25 litre

Aqua Panna 0.75 litre

Volvic PET bottle 1.5 litre

Freshly squeezed juices 0.5 litre

Orange | Grapefruit | Apple

Carrot | Lemon

Juices 0.5 litre

Orange | Pineapple | Peach | Grape

Grapefruit | Mango | Cranberry | Rhubarb

Apple | Lemon | Multivitamin | Cherry

Maracuja | Currant | Banana

Soft Drinks 0,33 litre

Coca Cola | ZERO | Fanta | Sprite

Schweppes Glass bottle 0.2 litre

Bitter Lemon | Ginger Ale | Tonic Water

Red Bull 0,25 litre can

Red Bull sugar free 0,25 litre can

BEVERAGES

Hot Beverages (per litre)

Coffee | espresso | hot water
premium tea selection

Milk 0.5 litre

Full fat milk (3.5% fat)
Semi-skimmed milk (1.5% fat)
Oat milk
Almond milk
Soy milk
Minus-L milk (lactose free)
Coffee cream | single portion

Beer | glass bottle

Pils 0.33 litre
Stout (dark) 0.5 litre
Helles (lager) 0.5 litre
Wheat 0.5 litre
Dark wheat 0.5 litre
Non-alcoholic 0.5 litre

*Sparkling wine, champagne, wine or spirits:
Do you require glasses or other equipment?*

*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.*

SERVICES

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
- Magazines (English and German),
wide selection of various topics
- Magazines (other languages),
limited selection

PERSONALIZED SHOPPING

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

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

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.*

SERVICES

GIFT BASKETS

**GOURMET CULINARY SELECTION | CHILDREN'S TOYS SPA
ESSENTIALS & EUROPEAN DELIGHTS | ENTERTAINMENT
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.*

LAUNDRY SERVICE

**LINEN CLEANING | LAUNDRY
PRESSING SERVICE DRY CLEANING**

Additional costs may apply for weekend service.

*Please contact our service team for
further information.*



TERMS & CONDITIONS

1. Fees

The following fees apply to all orders:

I) Airport fee

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

II) Delivery | Pick-up charges for EDDM & EDMO

Additional costs are charged for deliveries, but also for pick-ups at aircraft or FBOs.

III) Late night | Early morning charge

Additional costs may apply for deliveries between 10pm and 6am, but these are clearly marked on the invoice. Please feel free to contact us for more information.

IV) Rush order fee

Additional costs may apply for deliveries under 24 hours, but these are clearly marked on the invoice. Please feel free to contact us for more information.

Time prior to delivery	Percentage of total catering order amount
< 10–12 hours	10%
< 8–10 hours	30%
< 0–8 hours	50%

TERMS & CONDITIONS

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

Cancellations of stock & cooked items can be cancelled free of charge up to 24 hours before the agreed delivery time.

Special requests are excluded from this, but this will be communicated in advance by email.

TERMS & CONDITIONS

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

Contact details

You are welcome to contact us at any time via the email address below. In the case of a last-minute order, you can also contact us by telephone!

T: +49 89 9782 2000

E: munich@private-aviation-catering.com

W: www.private-aviation-catering.com

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!

TERMS & CONDITIONS

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

Private Aviation Catering
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