

Hungry  
for good ideas?



“Anyone can serve up  
food and drink....

We celebrate  
hospitality.”

We are delighted at your interest in working together with the catering team at Messe Stuttgart.

# As hosts we stand for:

- *the use of mainly seasonal products*
- *the use of regional produce suppliers who meet our quality requirements, e.g. Keltenhof, Metzgerei Schneider, Bäckerei Unrath*
- *sustainable fishing and fish farming*
- *the use of sustainable packaging materials*
- *a precise food production process designed to prevent food waste*



**You will find a presentation of our banquet portfolio on the following pages.**

We don't just want to whet your appetite for our culinary delights, but also to create an overall feeling of anticipation – for a successful event with Aramark by your side.

**We will be happy to address your individual requirements and are already looking forward to our continued dialogue.**

# We are here for you

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# Artisan breads from the region

Freshly baked artisan bread, cut into slices and topped with the finest farm produce. Garnished with fresh vegetables, herbs or salads to taste as good as it looks. It becomes a source of fibre, calcium, proteins and vitamins thanks to a selection of sourdough, wholemeal flour, seeds, grains, spreads and toppings.

A real superfood, but a slice of culture as well.

## SANDWICHES

per person 6.50 €

- Whole grain spelt
- Our wood-fired oven-baked cottage loaf
- Focaccia

## SPREADS

Please choose 3 spreads from:

- Cream cheese natural
- Sweet cream butter
- Obazda (spiced cheese spread)
- Cottage cheese
- Avocado crème | lime | garlic | chilli
- Braised aubergine | tomato | honey | balsamic | parsley
- Beetroot | cream cheese | honey | thyme

## TOPPINGS

Please choose 3 components from:

- Allgäu cheese
- Sausage and ham cold cuts, locally produced
- Liver sausage
- Sour cherry preserve
- Plum purée
- Honey from meadow orchards

## GARNISHES

Please choose 3 garnishes from:

- Cress
- Radish
- Fresh herbs
- Cherry tomatoes
- Nuts
- Chilli threads



# Tasty bites

(Available for order in the specified quantities only)

## WHOLE

**Bagel** (10 items/type) Item 4.50 €

- Turkey
- Mozzarella

**Multigrain mini baguette** (10 items/type) Item 5.20 €

- Salami
- Cream cheese

**stone-baked bread roll** (10 items/type) Item 4.20 €

- Salami
- Ham
- Hard cheese

**Pretzel roll** (10 items/type) Item 4.20 €

- Ham
- Turkey
- Hard cheese

**Pretzel mini baguette** (10 items/type) Item 3.20 €

- Salami
- Ham
- Hard cheese

**Soft pretzel** (10 items/type) Item 2.00 €

**Pretzel with butter** (10 items) Item 2.50 €

**Pretzel croissant** (10 items) Item 3.50 €

**Pretzel bite** (10 items) Item 2.80 €  
Filled with cream cheese

## HALF

**Artisanal spelt-potato-pumpkin roll** (10 items/type) Item 3.80 €

- Salami
- Ham
- Hard cheese

**Spelt-chia roll** (10 items/type) Item 3.80 €

- Turkey
- Mozzarella
- Grilled vegetables

**Stone-baked bread** (10 items/type) Item 3.50 €

- Salami
- Ham
- Hard cheese

**Granary roll** (10 items/type) Item 3.80 €

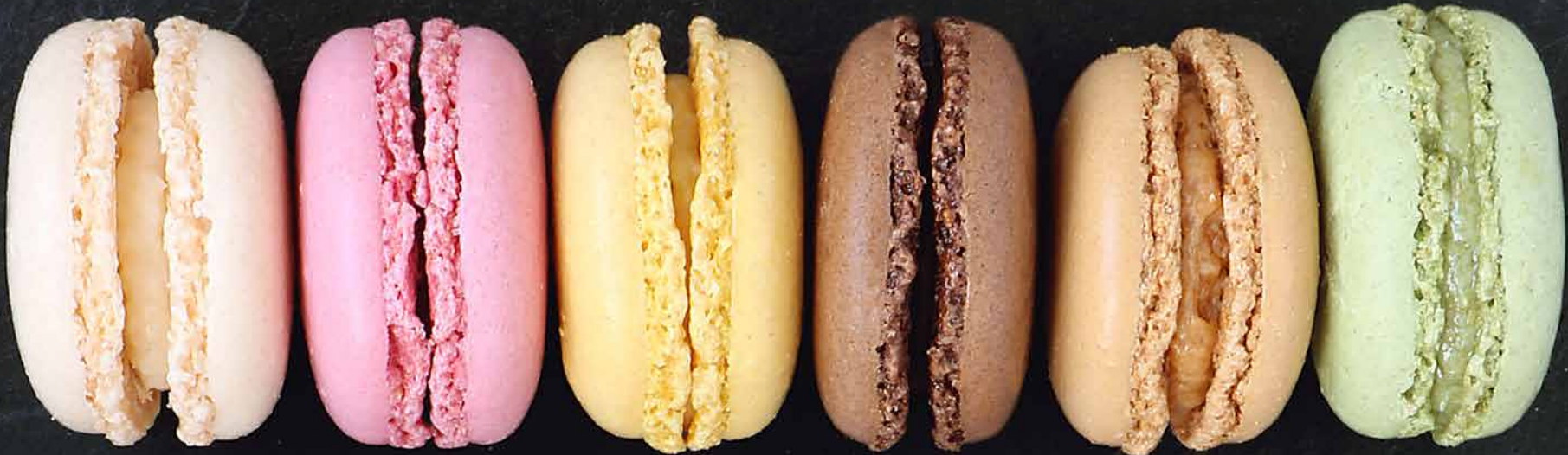
- Salami
- Turkey
- Mozzarella

**Pretzel roll** (10 items/type) Item 3.80 €

- Ham
- Turkey
- Hard cheese



# Moments of pleasure



## PETIT

Seasonal tray bake cakes (from 10 items/type) Item 3.00 €

Mini Danish pastries (from 10 items) Item 2.10 €

Chocolate puff pastry pockets (from 10 items) Item 2.10 €

Doughnut (from 10 items) Item 2.30 €

Mini quark balls (from 10 items) Item 1.40 €

Croissants with sweet filling (from 10 items) Item 2.10 €

Chocolate brownies (from 10 items) Item 2.20 €

Pastries 250 g 7.20 €

## GRAND

Chocolate muffin (from 10 items) Item 2.80 €

Blueberry muffin (from 10 items) Item 2.80 €

Doughnut (from 10 items) Item 2.50 €

# Mini delicacies | cold



(from 10 items/type) Item 3.80 €

- Small mixed salad in a Weck jar
- Marinated grilled vegetables  
*Smoked almond crunch*
- Alb lentil hummus  
*Toasted cottage loaf*
- Grissini  
*Italian ham*
- Feta cheese  
*Water melon | cucumber*
- Pasta salad  
*Pesto | tomatoes | capers | olives in a Weck jar*
- Herb crepes  
*Cream cheese | carrots*

(from 10 items/type)

Item 4.80 €

- Boiled rose veal  
*Creamy tuna sauce | baked capers | preserved lemon*
- Polenta savarin  
*Bell pepper | wild herbs*
- Marinated tuna fish  
*White beans | oxheart tomato*
- Smoked fillet of trout  
*Cucumber | apricot*
- Swabian sausage salad in a Weck jar
- Goat cheese spread  
*Pretzel crackers*
- Smoked salmon  
*Mustard pickle | cream cheese*
- Knuckle in aspic  
*Sour vegetables*
- Pink roast beef wrap  
*Radish | butterhead lettuce*
- Panna cotta  
*Roasted cauliflower | harissa*



# Mini delicacies | hot

(from 10 items/type)

Item 3.80 €

- Parmesan raviolo  
*White tomato sauce | soft tomato*
- Baked salmon fish cake
- Schnitzel bites  
*Potato salad*
- Alpine cheese spirals  
*Freshly baked*
- Warm onion tart
- Mini quiche
- Baked meatballs  
*Smoky vegetable salsa*
- Mini sausage rolls  
*Wrapped in pastry*

(from 10 items/type)

Item 4.90 €

- Baked falafel  
*Tomato-lentil dahl*
- Quinoa burger  
*Braised cucumbers*
- Truffled potato-praline  
*Cauliflower purée*
- Maultasche (pasta pocket)  
*Potato salad | red onion compote*
- Meatball  
*Warm Alb lentil salad*
- Baked chicken thigh  
*Sweetcorn purée*
- Cannstatt barbecue sausage  
*in a bread roll*
- Chorizo & almonds  
*Braised in sherry*
- Baked cheese noodles  
*Fried onions*
- Potato-cruste shrimp  
*Mango salsa*



# Mini delicacies | sweet

(from 10 items/type)

Item 3.50 €

- Chocolates  
*Hazelnut | raspberry*
- Panna cotta  
*Caramel | oat granola | physalis*
- Ofenschlupfer (bread and apple pudding)  
*Custard*
- Marinated berries  
*Tonka bean sauce*
- Semolina flummery  
*Redcurrants*
- Superfood  
*Chia | coconut | mango | cacao*
- Cherry brownie  
*Caramel | pecan*
- Seasonal fruit salad





# Swabian specialties

*(Minimum order per dish 15 portions)*

## **SERVED HOT**

- **Lentil stew** *portion 12.90 €*  
*Spaetzle (egg noodles) |  
Saiten (Vienna sausage) | pork belly*
- **Gaisburger Marsch (beef stew)** *portion 13.50 €*  
*Boiled beef | root vegetables | potatoes |  
spaetzle (egg noodles) | hearty beef broth |  
lard-fried onions | chives*
- **Ewald's meatballs (2 items)** *portion 11.90 €*  
*Mustard jus | potato-cucumber salad*
- **Maultaschen (pasta pockets) made to our own recipe**  
**In root vegetable stock** *portion 8.50 €*  
*lard-fried onions | chives*
- **Lard-fried** *portion 12.50 €*  
*Trollinger wine sauce | onions | potato-cucumber salad*

## **SERVED COLD**

- **Besen Vesper** *portion 15.50 €*  
*Ham and sausages of Swabian-Hall pork  
Choice of cheese  
Pickled vegetables  
Sausage salad  
Grapes | Fruit mustard  
Stone-baked bread | Vesper bread | pretzel knot*

# Our lunch bags



## **LUNCH BAG I**

*per item 9.50 €*

- 1 x spelt-chia roll with turkey or mozzarella
- 1 x apple
- 1 x muesli bar
- 1 x 0.5 l mineral water PET

## **LUNCH BAG II**

*per item 12.50 €*

- 1 x bagel filled with turkey or mozzarella
- 1 x banana
- 1 x apple
- 1 x muesli bar
- 1 x 150 g Hofmilch fruit yoghurt
- 1 x 0.5 l mineral water PET

## **LUNCH BAG III**

*per item 12.50 €*

- 2 x artisanal spelt-potato-pumpkin roll with ham or hard cheese
- 1 x apple
- 1 x muesli bar
- 1 x 0.5 l mineral water PET

## **LUNCH BAG IV**

*per item 15.50 €*

- 1 x multigrain mini baguette with ham or hard cheese
- 1 x Greek salad with feta and olives
- 1 x banana
- 1 x muesli bar
- 1 x 150 g Hofmilch fruit yoghurt
- 1 x 0.5 l mineral water PET

“Whoever eats well  
should also drink well.”

# Beverages

## TEINACHER MINERAL WATER

<i>Mineral water gourmet medium</i>	0.75 l	5.90 €
	0.33 l	2.90 €
<i>Mineral water gourmet still</i>	0.75 l	5.90 €
	0.33 l	2.90 €

## TEINACHER CARBONATED DRINKS

<i>Johannisbeer-Holunder (blackcurrant &amp; elderflower)</i>	0.75 l	6.00 €
	0.33 l	3.60 €
<i>Apple spritzer</i>	0.75 l	6.00 €
	0.33 l	3.60 €
<i>Rhabarber-Mirabelle (rhubarb &amp; mirabelle)</i>	0.75 l	6.00 €
	0.33 l	3.60 €
<i>Zitrone (lemonade)</i>	0.75 l	6.00 €
	0.33 l	3.60 €
<i>Pink grapefruit</i>	0.75 l	6.00 €

## BEER

<i>Stuttgarter Hofbräu, Herrenpils</i>	0.33 l	3.50 €
<i>Rothaus Tannenzäpfle</i>	0.33 l	3.50 €
<i>Malteser wheat beer</i>	0.50 l	4.50 €
<i>Clausthaler, alcohol-free</i>	0.33 l	3.50 €

## Freshly tapped

<i>Stuttgarter Hofbräu, Herrenpils</i>	30 l keg	275.00 €
<i>Rothaus Tannenzäpfle</i>	30 l keg	275.00 €
<i>Malteser wheat beer</i>	30 l keg	275.00 €

## JUICES

<i>Apple juice</i>	1.00 l	7.50 €
<i>Orange juice</i>	1.00 l	8.00 €
<i>Apple juice</i>	0.20 l	3.20 €
<i>Orange juice</i>	0.20 l	3.20 €

## Soft drinks

<i>Coca-Cola</i>	1,00 l	6.00 €
<i>Coca-Cola zero</i>	1.00 l	6.00 €
<i>Fanta</i>	1.00 l	6.00 €
<i>Coca-Cola</i>	0.20 l	3.10 €
<i>Coca-Cola light</i>	0.20 l	3.10 €

## HOT BEVERAGES

<i>Coffee</i>	1.00 l	13.50 €
<i>Tea</i>	1.00 l	11.50 €

## From our coffee bar

<i>Café crème</i>	cup	3.00 €
<i>Espresso</i>	cup	2.70 €
<i>Cappuccino</i>	cup	3.20 €
<i>Café au lait</i>	cup	3.20 €
<i>Latte macchiato</i>	cup	4.00 €





# Our Personnel

## Our team, your success

<i>Event manager</i>	<i>per hour</i>	48.00 €
<i>Service employee</i>	<i>per hour</i>	34.00 €
<i>Drinks bar employee</i>	<i>per hour</i>	32.00 €
<i>Barkeeper</i>	<i>per hour</i>	48.00 €
<i>Logistics expert</i>	<i>per hour</i>	34.50 €
<i>Chef</i>	<i>per hour</i>	45.00 €
<i>Kitchen assistant</i>	<i>per hour</i>	32.00 €

# References

## Motor Presse Stuttgart GmbH & Co. KG

Two of our annual highlights are the "Best Cars" award ceremony with 300 to 400 people and the "auto motor sport-Kongress" with 300 people. Aramark oversees both events.

"As a catering partner, Aramark never fails to impress us every year with its professional organisational skills and the quality of its food. The variety of dishes on offer regularly exceeds our expectations. We look forward to continuing this excellent working relationship."



## The Outperformers GmbH

Having been reappointed by our customer Parametric Technology GmbH (PTC) to organise the "PTC LiveWorx Europe 2015" user conference – Europe's leading forum for dialogue between PTC, its sales partners, customers and users – we worked with Aramark once again and enjoyed the same success as the previous year. Up to 1,500 people a day met up at Landesmesse Stuttgart during the two-day corporate event and exhibition in November 2015.

"As ever, we were very happy with how the event was run, the preparations, the supervision on site and the wrap-up. We got on very well and felt involved. Our ideas were very well implemented and our expectations were even exceeded. We would therefore be delighted to run activities, events and conferences at Landesmesse Stuttgart with Aramark at any time and we have no hesitation in recommending Aramark as a catering partner."