

Cooking Makes You Happy.
Eating Too.
Catering at the Cologne Studierendenwerk

Dear guests,

We have been offering our catering services for years with great success. We know this because of the praise we receive. We would like to thank you for this. This positive response has prompted us to expand our catalogue and offer you a wider selection of food and beverages. Whether you are hosting a university event, conference or reception - we are happy to support you. You can freely combine all the food and drinks listed in this Catering Catalogue. Detailed information on order quantities and deliveries can be found in our General Terms and Conditions section. In addition to our delicious and high-quality food, we focus on individual advice. Of course we are open to your wishes and suggestions and are available for a personal consultation. Simply contact us. We look forward to your inquiry!

Contact

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General Terms and Conditions

Conference Coffee Breaks

per break - 30 or more people

Mini: 4,00 € per person

- Coffee/Tea
- Mini Croissants
- Soft-Pretzel Bites
- Fruit

Classic: 6,00 € per person

- Coffee/Tea
- Open-Faced Sandwiches
- Fruit
- Biscuits

Healthy: 6,50 € per person

- Coffee/Tea
- Mixed Soft-Pretzel Bites
- Crudit  with dip
- Yoghurt with fruit

Sweet: 5,00 € per person

- Coffee/Tea
- Small Sheet Cake
 - apricot / cherry / apple / butter / cheese crumble,
 - plum, cheesecake, poppy seed
- Brownie

Conference Breaks | 6

Conference Lunch

You can combine one of our coffee breaks with one of these lunch variations:
per break - 30 or more people

Standard: 6,50 € per person

- Coffee/Tea
- Stew - changes daily
- Sandwich Variation
- Healthy Fruit Salad

Business: 14,00 € per person

- Coffee/Tea
- Finger Food (7 pieces per person)
- Salads in a jar
- Cake Minis

Business Vegetarian and Vegan: 10,50 € per person

- Coffee/Tea
- Vegan Soup
- Finger Food (7 pieces per person, vegan and vegetarian)
- Vegan Muffins

Conference Lunch | 7

Coffee Break

Hot Drinks

Cup of Coffee - Café Intención, Fairtrade, Organic: 1,40 €.

Cup of Tea - ChariTea, Fairtrade, Organic: 1,40 €

wild fruit, arabian mint, chamomile, green himalaya, darjeeling, roiboos, detox

Organic Soy Milk: 0,25 l | 0,60 €

We provide china, organic cane sugar, sugar and coffee cream.

Cold Drinks

Rheinfels Quelle - carbonated: 0.25 l | 1.50 €

Rheinfels Quelle - still: 0,25 l | 1,50 €

Sinalco Apple Spritzer: 0.20 l | 1.50 €

Orange Juice: 0,20 l | 1,70

Apple Juice: 0,20 l | 1,70

Light and Tasty, per piece

Mini Croissants: 1,00 €

Mixed Mini Croissants "les petits": €1.50

filled with: ham and cheese, cream cheese, chocolate cream, nougat cream

Soft-Pretzel Bites - oven fresh: 1,00 €

Mini Brioche, mixed - oven fresh: 1,50 €

filled with: smoked salmon, cream cheese, salmon ham

Biscuits (kg): 18,00 €

Fruit Basket (kg) - seasonal: 6,50 €

Yoghurt with fruit: 1,50 €

Yoghurt with muesli: 1,50 €

Fruit Skewers: 3,50 €

Soy Yoghurt with fruit: 1,50 €

Coffee Break | 8

Snacks

Treat yourself to an extra portion of super food. Simply build your own snack for the meeting break.

Brain Food

Bananas: piece | 1,00 €

Bars and Chocolates (GEPA)

Organic Fairetta Quinoa Crisp: 45 g | 1,20 €

Fairetta Black & White: 45 g | 1,20 €

Organic Milk & Creamy Coconut: 37,5 g | 1,20 €

Chocolate PUR 44% - vegan: 100 g | 2,20 €

Snacks | 9

Savoury Baked Goods

Minimum order quantity: 20 pieces, per piece

Open-Faced Plain Bread Rolls

topped and garnished with

Gouda, Emmental, brie, cream cheese: 1,50 €

cooked ham, turkey, smoked ham, turkey salami: 1,50 €

smoked salmon: €2.30

Open-Faced Rye Bread Rolls

topped and garnished with

Gouda, Emmental, brie, cream cheese: € 1.60

cooked ham, turkey, smoked ham, turkey salami: 1,60 €

smoked salmon: €2.40

Open-Faced Multigrain Bread Rolls

topped and garnished with

Gouda, Emmental, brie, cream cheese: € 1.60

cooked ham, turkey, smoked ham, turkey salami: 1,60 €

smoked salmon: €2.40

Savoury Baked Goods

Minimum order quantity: 20 pieces per variety, per piece

Pumpernickel Rounds

topped and garnished with
Gouda, Milanese salami, brie: 1,40 €
smoked salmon: €2.20

Soft-pretzel Rolls

topped and garnished with
cooked ham, smoked ham, Gouda, brie: 1,40 €
smoked salmon, Swiss cheese: €2.20

Sandwiches & Wraps, 20 pieces

Sandwich variations: 17,00 €
ham & cheese, sweet chili chicken, caprese, Italian salami, club
Tomato Mozzarella Sandwich: 17,00 €
Mini Wraps - sweet chili chicken: 17,00 €
Mini Wraps - tomato mozzarella: 17,00 €
Mini Wraps - ham & cheese: 17,00 €

Canapés

topped and garnished with
brie, turkey, cream cheese, cooked ham, Emmental, tomato mozzarella: 1,30 €
smoked salmon: €2.10

Finger Food - Meat and Fish

Minimum order: 20 pieces per variety, per piece / portion

Party Meatballs: € 0.60

Mini Bifteki with feta cheese and creamy dip: € 0.90

Mini Meatloaf with sweet mustard: € 0.90

Mini Schnitzel: € 1.00

Mini Schnitzel "Chik'n": 1.00 €

Crispy Dough Rolls "Thai Chik'n": 1.40 €

Chicken Sticks "Yakitori": € 1.40

Chicken Stick "Pineapple": 1.40 €

Chicken Sticks "Coconut": € 1.40

Chicken Sticks "Thai Red Curry": € 1.40

Mini Chicken Burger - BBQ: € 1.90

Mini Chicken Burger - Honey Mustard: € 1.90

Mini Chicken Burger - Chipotle: € 1.90

Mini Quiche with bacon: € 2.20

Mini Salmon Duet with spinach and cream cheese: € 3.20

Finger Food | 12

Finger food - vegetarian and vegan

Minimum order: 20 pieces per variety, per piece / portion

Vegetarian

Thai Samosa: € 0.80

Fried Jalapeños with cream cheese: € 0.90

Cherry Tomato Skewers with mini mozzarella: € 1.30

Tomato and Cheese Balls: € 0.60

Mozzarella Sticks: € 0.90

Börek with spinach and cheese: € 0.90

Börek with cheese: € 0.90

Mini Quiche: € 2.20

Pad Thai: € 1.80

Cheese Skewers: € 1.50

Vegetable Sticks with herb cream: € 1.80

Bread with dips: € 1.80

ciabatta, rye baguette, small rolls, butter, herb butter, herb cream

Vegan

Mini Spring Rolls: € 0.60

Antipasti Skewers: € 1.50

Salad Tacos: € 3.50

Falafel Balls: € 0.60

Chinese Glass Noodles - Sweet & Sour: € 1.80

Japanese Udon Noodles - Teriyaki: € 1.80

Olives: € 1.80

Finger food | 13

Salads

Minimum order: 20 servings per variety, per serving 80 - 90 g

"Traditional" Potato Salad with mayonnaise and pickles: € 1.50

Crayfish Salad with apple vinaigrette: € 2.10

Salmon Potato Salad: € 2.10

Frutti di Mare: € 2.10

Mango Coconut Shrimp Salad: € 2.10

Chicken Breast Salad "Mango-Coconut": € 1.80

Mushroom Salad with bacon: € 1.80

Salads | 14

Salads - vegetarian and vegan

Minimum order: 20 servings per variety, per serving 80 - 90 g

Vegetarian

Mixed Salad: € 1.50

Leek and Apple Salad: € 1.50

Potato Salad "Viennese Style" with vinegar and oil: € 1.50

Summery Potato Salad with sour cream dressing: € 1.50

Spanish Farm Salad with feta, bell pepper and olives: € 1.80

Mediterranean Pasta Salad: € 1.80

Indonesian Rice Salad: € 1.50

Cucumber Wasabi Salad: € 1.60

Jacket Potato Salad: € 1.60

Glass Noodle Salad: € 1.60

American Picnic "Cole Slaw": 1.60 €

Fresh Seasonal Salads with two dressings: € 3.50

dressings: vinaigrette, French, balsamic, yoghurt

Vegan

Coleslaw: € 1.50

Chickpea and Carrot Salad: € 1.60

Carrot Salad with maple-orange-chilli marinade: € 1.60

Sweet Potatoes in maple and ginger marinade: € 1.60

Algae Salad "Sesame": € 2.10

Bulgur Wheat with vegetables: € 1.60

Soups and stews

Minimum order: 10 litres per variety, per litre

Lentil Soup: € 5.80

Pea Soup: € 5.80

Goulash Soup with beef: € 7.00

Chili con Carne with beef: € 7.00

Cheese and Leek Cream Soup with minced beef or pork: € 7.00

Potato Soup with bacon: € 5.80

Vegetarian

Wild Mushroom Soup: € 5.80

Tomato Orange Soup with ginger: € 5.80

Cheese-Chili Cream Soup with leek: € 6.50

Potato Soup: € 5.80

Vegan

Minestrone: € 5.80

Chili sin Carne: € 6.50

Sweet Potato Soup with sage: € 5.80

Extras, per piece

Vienna Sausages: € 1.50

Poultry Vienna Sausages: € 1.50

Bread Rolls: € 0.30

Soups and Stews | 16

Cakes

Minimum order: 20 pieces per type, per piece

Cake Minis: € 0.80

raspberry, carrot, chocolate, nut, lemon

Small Sheet Cake: 1.20 €

apricot / cherry / apple / butter / cheese crumble,
plum, cheesecake, poppy seed

Raspberry Cheesecake: € 1.20

Chocolate Mousse: € 1.50

Mango Crème Fraîche: € 1.50

Brownie: € 1.00

Cream Cake: € 3.20

Fruit Tarts: € 3.20

Mini Danish: € 1.20

nut swirls, pudding cakes, apple tarts, marzipan croissants,
raisin swirls, cream tarts

Vegan Apple-Granola Slice: € 1.20

Vegan Banana-Currant Slice: € 1.70

Gluten-Free Raspberry Brownie: € 1.70

Lactose-Free Peach and Cream Cheese Slices: € 1.50

Vegan Muffins: € 1.30

blueberry, currant, double chocolate

Cakes | 17

Desserts

Minimum order: 20 pieces per type, per piece

Yogurt with Fruits: € 1.50

Yogurt with Muesli: € 1.50

Chocolate Mousse: € 1.50

Altländer Red Fruit Compote: 1.60 €

Rhubarb and Strawberry Compote (seasonal): € 1.80

Vegan Apple Compote: € 1.50

Soy Yogurt with fruit: € 1.50

Healthy Fruit Salad: € 1.60

Fruit Skewers: € 3.50

Desserts | 18

Vegetarian Buffet
50 or more people

Falafel with bulgur wheat salad and mint
Toasted Bread with goat cheese and onion chutney
Lentil Salad with marinated fennel
Tomato Mozzarella with basil pesto
Carrot Sesame Sticks on potato and cucumber salad
Fresh Salads with different dressings
Bread and Dips

Spinach Lasagne
Meatless Valess Steak au Gratin on tomato ragout
Vegetable Quiche
Pepper and Potato Goulash
Cauliflower and Broccoli
Rosemary Potatoes

Orange Cream Pudding
Chocolate Brownies

per person
€ 29.00

Vegetarian Buffet | 20

Cologne Bratwurst Buffet

50 or more people

Meat Loaf Salad with tomatoes and cucumbers

Potato Salad with bacon and chives

"Flönz" (Black Pudding) in marinade

Salmon Tartare with honey mustard sauce

Pickled Herring with onion and black bread

Green Salad

Fresh Salads with different dressings

Cheese Selection with aged Gouda

Soft-Pretzel and Rye Rolls with butter and dips

Potato Soup with julienned leek

Selection of Grilled Sausages

(poultry, pork, Krakauer)

Two Curry Sauces

Rhenish Sour Beef Goulash with potato dumplings and red cabbage

Potato Pancakes and New Potatoes with herb cream

Apple Cake with cinnamon

Red Fruit Compote with vanilla sauce

Vanilla Cream with morello cherries

per person

€ 24.00

Cologne Bratwurst Buffet | 21

Mediterranean Buffet

50 or more people

Grilled Vegetables with balsamic vinegar and pecorino
Tomato and Bread Salad with basil
Fennel Salami with pickled olives and artichokes
Tortellini Salad
Pesto Potato Salad
Rocket Salad with cherry tomatoes and sliced parmesan

Minestrone

Brasato al Barolo - Braised Beef
Chicken Breast à la Milanese with tomato sauce
Spinach Lasagna with herb cream sauce
Vegetable Selection
Rosemary Potatoes

Tiramisu

Panne Cotta with raspberry puree
Mascarpone with red wine pears

per person

€ 32.50

Mediterranean Buffet | 22

Campus Buffet
50 or more people

Grilled Zucchini and Peppers in a spicy oil marinade
Chicken Salad made from chicken breast, dried tomatoes, olives and peppers
Fried Salmon on seaweed salad
Fresh Seasonal Salads
Various Raw Salads
Tomato and Chili Dressing
Mustard Dressing
Bread Basket with mojo and basil dip

Sweet Potato Cream Soup with crème fraîche and sage

Stuffed Turkey Rolls with bacon in rosemary sauce
Veal Cream Ragout with fresh mushrooms
Tilapia Fillet in tomato stock
Market Vegetables swirled in butter
Fried New Potatoes
Potato and Pea Mash

Vanilla Cream Pudding with berries
Tiramisu
Coconut Cream with pineapple compote

per person
€ 33.50

Campus Buffet | 23

Beverages

Soft Drinks

Rheinfels Quelle - carbonated: 0.25 l | € 1.50

Rheinfels Quelle - still: 0.25 l | € 1.50

Sinalco Cola: 0.20 l | € 1.50

Sinalco Cola Light: 0.20 l | € 1.50

Sinalco Apple Spritzer: 0.20 l | € 1.50

fritz-kola, Cola: 0.33 l | € 2.10

Mixed Cola: 0.33 l | € 2.10

fritz limo, orange: 0.33 l | € 2.10

fritz limo, lemon: 0.33 l | € 2.10

fritz-spritz, organic apple spritzer: 0.33 l | € 2.20

fritz-spritz, organic rhubarb juice spritzer: 0.33 l | € 2.20

Orange Juice: 0.20 l | € 1.70

Apple Juice: 0.20 l | € 1.70

Beer

Kölsch on tap (incl. tap): liter | € 4.50

Reissdorf Kölsch: 0.33 l | € 1.70

Reissdorf Kölsch, non-alcoholic: 0.33 l | € 1.70

Bitburger Pils: 0.33 l | € 1.70

Sparkling Wine

Private label sparkling wine Bernard Massard, dry: 0.75 l | € 10.50

We provide sufficient glasses and bottle openers.

Wines, by the bottle

German

White Wine

Riesling, Rheingau: 0.75 l | € 12.00

Quality wine, dry

Wegeler Wineries

Red Wine

Pinot Noir Palatinate: 0.75 l | € 13.00

Quality wine, dry

Thorsten Krieger Winery

France

Red Wine

Merlot: 0.75 l | € 11.00

IGP Vin de Pays de Vaucluse, dry

Cellier de Marrenon

Rhône

Wines | 25

Wines, by the bottle

Italian

White Wine

Pinot Grigio: 0.75 l | € 11.50

Azienda Agricola Cavazza, dry

Veneto

White Wine

Gerbino Chardonnay: 0.75 l | € 13.00

IGT BIO, dry

Di Giovanna, SRL

Sicily

Red Wine

Sangiovese: 0.75 l | € 12.50

IGT Carparzo, dry

Tenuta Borgo Scopeto & Carpazo

Tuscany

Wines | 26

General Terms and Conditions

§1 General

All deliveries, services and offers are exclusively based on the following general terms and conditions. Individual arrangements and supplementary agreements must be put in writing.

§2 Offers/Prices

Agreed upon offers are binding, in their execution details may be subject to change. All prices include Value Added Tax.

1. The minimum purchase for non-alcoholic beverages is 50 %.
2. When ordering food and drinks, we provide you with the corresponding equipment free of charge.
3. On weekends and public holidays individual arrangements must be made.
4. In the case of food, fluctuations in portion, appearance, weight, consistency, taste, smell and other properties are unavoidable. Possible deviations from the ideas of the client must therefore be tolerated within industry standards and product-specific variances.

§3 Conclusion of Contract

To be legally binding, the service contract requires the written confirmation of both contracting parties. The contractual basis is the agreed upon and accepted offer.

The order confirmation must be submitted to the Cologne Studierendenwerk generally 14 working days (except Saturday) before the event begins otherwise, smooth delivery is not guaranteed. This information is the basis of the invoicing. Other agreements must be made in writing. (§1).

§4 Terms of Delivery

1. The following delivery conditions are valid during semester opening hours until 2:30 pm:

- Delivery and the set up are free of charge with an invoice amount of at least 300 euros.
- Invoices under 300 euros are charged a one-time delivery fee, including assembly of 45 euros.

Delivery without assembly costs a flat rate of 20 euros. Price includes ground level delivery, up to the first door of the event location.

2. Deliveries outside of our business hours must be made by special arrangement.

3. The Kölner Studierendenwerk provides the products to the delivery address on the agreed delivery date +/- half an hour. Delivery is carried out with normal business practices and in compliance with legal regulations. The Cologne Studierendenwerk will take the greatest care to accommodate time differences but there is no liability.

4. Delivered meals will be delivered for intended consumption. Complaints and mistakes in the food and drink must be noted immediately at handover or delivery.

The buyer is aware that food is easily perishable, so that complaints made later are not acceptable. Drinks that are damaged as a result of improper storage or treatment will not be replaced.

5. Disassembly has to be carried out by the customer except where a staff has been retained. As a rule the collection of the provided materials are usually picked up the first working day (except Saturday) after the event. Materials must be transportable, be packed and placed at ground level. We reserve the right in case of non-performance, to charge for personnel costs. In cases of client pick-up and return, the return must be made at the latest by the next working day after the event (except Saturday) until 11:00 am. In case of non-performance we reserve the right to charge personnel costs on the invoice.

6. in case of particularly complex conditions at the place of delivery additional expenses can be agreed upon and invoiced.

7. individual contractual agreements remain unaffected by this.

§5 Terms of Delivery for Buffets and Warm Dishes

In-house events:

Buffets and hot meals for 30 people or more can be ordered from our daily menu during our business hours.

Outside events:

Buffets and hot meals for 50 people or more can be ordered from our daily menu during our business hours. Delivery and assembly are free of charge. Buffets and hot meals are served outside of our opening hours only according to individual agreement.

§6 Service Personnel

The client and the Cologne Studierendenwerk can agree upon the hiring of service personnel (25 € per hour, minimum stay: 4 hours)

§7 Bringing Food and Beverages

It is not permitted to bring food and beverages or third-party catering into our canteens, bistros and coffee bars.

§8 Cancellation

Cancellation can be made up to 3 working days (except Saturday) before the day of the event. We charge 75% of the invoiced amount of the food.

§9 Liability

The materials provided (china, cutlery, bar tables etc.) will be invoiced at replacement value in the event of loss or damage.

In case of intended and/or gross negligence, the Kölner Studierendenwerk is liable without limitation. The Kölner Studierendenwerk is only liable for simple and slight negligence if these are duties that are essential to the contract. In this case, liability is limited to the average damage foreseeable at the time the contract is concluded. Any further liability is excluded. This limitation and limitation of liability also applies to our agents and assistants. This limitation and exclusion of liability shall not apply to product liability claims or damages resulting from injury to life, body and/or health.

§ 10 Ownership

Offers or concepts provided by the Cologne Studierendenwerk during contract negotiations or the conclusion of the contract remain the property and copyright of the Studierendenwerk. The client is therefore not entitled to use them other than for the purpose of the contract without the consent of the Studierendenwerk.

§ 11 Payment

The invoice amount is payable 30 days after the invoice is issued.

§ 12

Location of jurisdiction is Cologne.

Contact

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