



Conference Center Nürnberg Airport

BEST IDEAS AT
EXQUISITE ENJOYMENT



7 rooms for up to
200 people
unique catering

conferences with airport flair

Dear guests,

Many thanks for your interest in our Mövenpick Conference Center at Nürnberger Airport. Meet where the world meets and the pulse of time can be felt. Enjoy the incomparable design of our conference rooms with a unique airport flair.

Mövenpick is known for the highest quality and flexibility, enabling us to respond to your individual needs. We would like to give you the opportunity of gaining an insight into the wide range of products we offer on the following pages. So that you feel completely comfortable, you can change and combine our menu according to your wishes and ideas - depending on the requirements of your event. We are happy to advise you at our centrally located reception.

A special ambience for meetings, conventions, presentations, conferences and receptions is provided by our 330 m² event area with a view of the runway. We will be happy to provide professional and individual support for your event. Our Mövenpick restaurant is available to your guests for catering.

We are looking forward to personally assist you with the gastronomic planning of your event and to welcome you soon.

You can reach us from Monday to Friday 8 am - 5 pm.

We are looking forward to your inquiry!

Mövenpick Nürnberg Airport, Conference Center

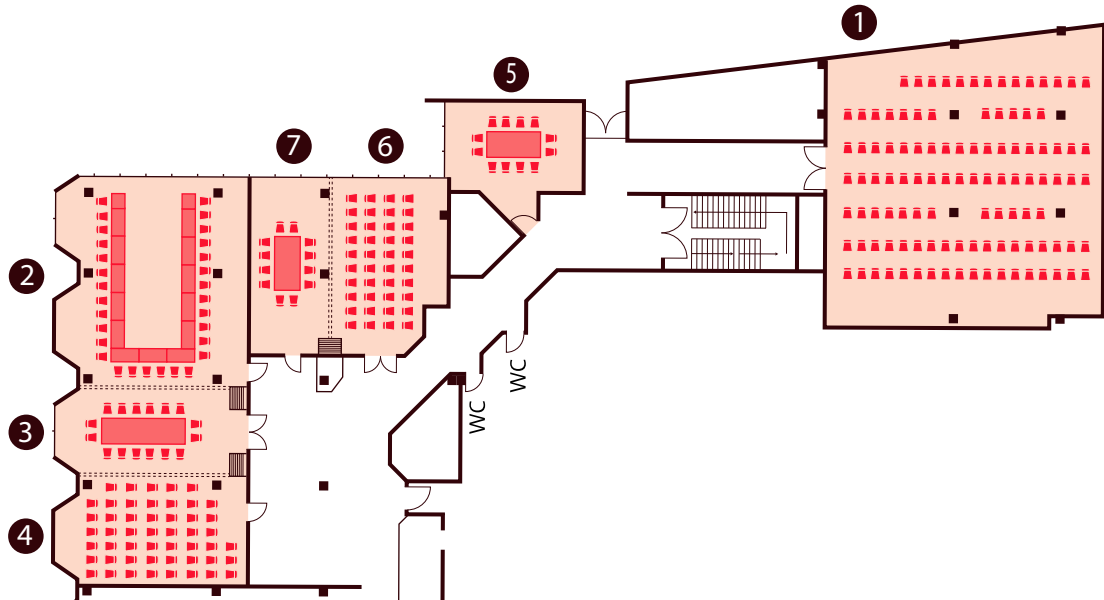
Flughafenstraße 100, 90411 Nürnberg, Germany





phone: +49 911 95 28 618

e-mail: nue-conference@marche-int.com

moevenpick-restaurant-nue.com

event rooms & price overview



rooms	size	seating				costs		
		classroom 	U-shape 	cinema 	boardroom 	up to 4 hours	up to 8 hours	every extra hour
1 Würzburg	200 m ²	110	40	200	–	€ 550	€ 850	€ 100
2 Nürnberg*	110 m ²	50	30	120	25	€ 450	€ 750	€ 80
3 Erlangen*	55 m ²	20	15	50	15	€ 250	€ 350	€ 30
4 Fürth*	65 m ²	30	25	80	25	€ 300	€ 400	€ 30
5 Bamberg	45 m ²	–	14	25	12	€ 250	€ 350	€ 30
6 Bayreuth*	55 m ²	16	18	40	12	€ 250	€ 350	€ 30
7 Hof*	45 m ²	–	–	20	12	€ 250	€ 350	€ 30

* These rooms can be combined with each other.



↑ Nürnberg



↑ Erlangen



↓ Fürth

↑ Nürnberg + Erlangen + Fürth merged

↓ Nürnberg + Erlangen





minimum
10 persons

conference packages

€ 64,00 half daily rate

- ♦ conference package per person up to 4 hours
- ♦ conference technology & equipment: flipchart, screen and beamer, 1 pinboard, 1 moderator's case, free WLAN, paper and pens
- ♦ drinks: mineral water, apple spritzer
- ♦ Coffee break with organic/fairtrade coffee and tea as well as fresh fruit and a snack.

€ 80,00 daily rate

- ♦ conference package per person and day
- ♦ Conditions of half daily rate plus lunch buffet by our chef made with high quality, regional ingredients.
- ♦ Additional coffee break: organic/fairtrade coffee and tea as well as one hearty or sweet snack per person.

Any other food and drinks will be charged as taken.

Our „all inclusive option“ for **€ 5,90 per person** offer you Mövenpick coffee specialities as a welcome drink and during the entire event for all participants in the lobby without limitation.

We are happy to create an individual conference package according to your wishes!



Our caffeinated coffee specialities are all made from Mövenpick organic/fairtrade coffee beans.



unforgettable service

We accompany your individual event and give it your personal touch. Whether meetings, conventions, presentations, conferences and receptions - we guarantee exquisite cuisine and a stress-free atmosphere tailored to your needs. Enjoy the wonderful hospitality with your guests, with a courteous service in a unique ambience.

We will gladly rent additional devices and technical resources for you through our technology partners.

bookable equipment:

monitor screen 75 inch	€100,00
beamer	€50,00
flipchart	€18,00
pinboard	€17,00
moderator's case	€18,00
DIN A4 copy b/w	€0,50
DIN A4 copy coloured	€1,20
DIN A3 copy b/w	€1,20
E-mail reception / printout per page	€0,70



hot & cold drinks

mineral water

Bad Brückenauer Medium	0,50 l bottle	€ 4,80
Bad Brückenauer Still	0,50 l bottle	€ 4,80

soft drinks

Coca-Cola ^{2,14}	0,50 l bottle	€ 4,80
Coca-Cola Light ^{1,2,714}	0,50 l bottle	€ 4,80
Proviant organic rhubarb juice spritzer	0,33 l bottle	€ 3,90

juices

fruit juices	0,20 l bottle	€ 3,50
orange juice freshly squeezed	0,25 l glass	€ 5,50

hot drinks

coffee*	1,20 l pitcher	€ 18,00
coffee*	cup	€ 3,90
tea - different types	0,25 l pot	€ 3,90



*Our caffeinated coffee specialities are all made from Mövenpick organic/fairtrade coffee beans.



culinary delicacies

snacks - minimum order quantity 5 pieces/type	crostini ^{Aa, F}	canapé ^{Aa, F}	petit roll ^{Aa, L, F}
tomato-mozzarella, pesto ^{F, Gh}	€3,70	€4,10	€4,10
olive tapenade and smoked peppers	€3,70	€4,10	€4,10
Brie and cranberries ^F	€3,70	€4,10	€4,10
Serrano ham, arugula, pesto, Parmesan cheese ^{Aa, F}	€4,10	€4,50	€4,50
salami (special sausage) and pickled tomatoes ^{F, 1, 3, K}	€3,70	€4,10	€4,10
beef pastrami ^{1, 3, 4, 10, F}	€4,10	€4,50	€4,50
ham ^{F, 1, 3, 4, 10}	€4,10	€4,50	€4,50
turkey ham ^{1, 3, 4}	€3,70	€4,10	€4,10
smoked salmon and horseradish cream ^{C, F}	€4,10	€4,50	€4,50
shrimp cocktail with dill cream ^{C, F, D, K}	€4,10	€4,50	€4,50
other delicacies			
fruit plate according to the season			€4,50 p.P.
pretzel/butter pretzel/cheese pretzel/ ^{1, 3, 4, Aa, Ad, F, D, E, 10}		€3,50	€4,10
granola (homemade muesli mix with yoghurt) ^{Ab, Gb, Gh}		€5,50	€6,50
chocolate-muffin ^{Aa, D, F, E}			€5,90
blueberry-muffin ^{Aa, D, F}			€4,50
cookies, 100g ^{Aa, F, E, Ad, Gh}			€4,50

additives & allergens

additives

1	contains preservatives
2	contains artificial colourants
3	contains artificially added anti-oxidants
4	contains flavour enhancers
5	contains phosphate
6	contains sweeteners
7	contains a source of phenylalanine
8	contains nitrite curing salts
9	contains nitrate
10	contains stabilizers
11	sulfurized
12	blackened
13	waxed
14	contains caffeine
15	contains quinine

allergens

A	cereals and grains containing gluten
Aa	wheat
Ab	oats
Ac	rye
Ad	barley
Ae	spelt
Af	kamut
B	crustaceans
C	fish
D	eggs
E	soy
F	milk and lactose
G	nuts
Ga	hazelnuts
Gb	walnuts
Gc	pecans
Gd	brazil nuts
Ge	macadamia-/queensland nuts
Gf	cashew
Gg	pistachios
Gh	almonds
H	peanuts
I	celery
K	mustard
L	sesame
M	mollusks
O	lupins
P	sulphur dioxide and sulphite

our terms and conditions for events

1. Scope of applicability

1. These Terms and Conditions govern contracts for the rental of the restaurant's / constructors conference, banquet and convention rooms for events such as banquets, seminars, conferences, exhibitions and presentations, etc., as well as all other associated services and goods connected therewith provided by the restaurant.
2. The restaurant's prior written consent is required if the rooms, areas, or display cases are to be rented or sublet to a third party, or if invitations are issued for introductory interviews, sales promotions, or similar events, as the customer is not a consumer.
3. The customer's general terms and conditions shall apply only if this is previously agreed in writing.

2. Conclusion of contract, parties, liability

1. The contract shall come into force upon the restaurant's acceptance of the customer's application. They are the parties to the contract.
2. If the customer/ordering party is not the event organizer itself, or if a commercial agent or organizer is being used by the event organizer, then these parties shall be liable together with the event organizer as joint and several debtors for all obligations arising from the contract.
3. The customer has to obtain all regulatory approvals at his own cost. He alone is also responsible regarding GEMA, fireguard and likewise. He has to prove compliance the obligations if asked.
4. The legislation regarding police, fireguard and authority have to be obliged by the customer. The restaurant and its representative may give instructions for compliance with obligations..
5. The restaurant shall be liable to exercise the duty of care of an ordinary merchant with the performance of its obligations arising from the contract. Claims of the customer for reimbursement of damages are precluded except for such which result from injury to life, body or health and the restaurant is responsible for the breach of the obligation, other damage which is caused from an intentional or grossly negligent breach of obligation and damage which is caused from an intentional or negligent breach of obligations of the restaurant which are typical for the contract. A breach of obligation of the restaurant is deemed to be the equivalent of a breach of a statutory representative or employee. Should disruptions or defects in the performance of the restaurant occur, the restaurant shall act to remedy such upon knowledge thereof or upon objection without undue delay by the customer. The customer shall be obliged to undertake actions reasonable for him to eliminate the disruption and to keep any possible damage at a minimum. In addition, the customer shall be obliged to notify the restaurant in due time if there is a possibility that extraordinarily extensive damage may be incurred.
6. All claims against the restaurant shall be generally time-barred one year after the statutory commencement of the contract. Reimbursement of damage claims shall be time-barred after three years, independent of knowledge. The reduction of the statute of limitation periods shall not apply for claims which are based on an intentional or grossly negligent breach of obligation by the restaurant.

3. Services, prices, payment

1. Value-added tax as required by law is included in the agreed prices. In case that the quote stated net prices the value-added tax has to be added for payment. An increase in the Value-added tax after the contract is payable by the customer. If the period between conclusion of the contract and the event exceeds four months and if the price generally charged by the restaurant for such services increases, then the agreed price may be raised to a reasonable degree, not, however, to exceed ten percent.
2. The restaurant is entitled to require a reasonable advance payment at any time.
3. Invoices under EUR 150.00 must be paid immediately after the event. Bills of the contractor without a due date have to be paid within 10 working days of receipt of the invoice without deduction. Deduction retention are excluded unless the claim is undisputed or judicially justified. During the delay, the contractor is entitled interest on the outstanding receivable for the year with five percentage points above the base rate (§ 288 Abs. 1 BGB).

4. Repudiation by the restaurant

1. Should an agreed advance payment not be paid, then the restaurant shall also be entitled to cancel the contract.
2. Furthermore, the restaurant is entitled to rescind the contract for justifiable cause, i.e.:
 - If force majeure or other circumstances beyond the restaurant's control render fulfillment of the contract impossible;
 - If events are booked using misleading or false representation of material facts such as the customer or purpose;
 - If the restaurant has good reason to assume that the event might jeopardize the restaurant's smooth operations, security, or public reputation without these being attributable to the restaurant's sphere of dominion or organization;
 - If there is a breach of the item: I. Nr. 2 supra.
3. The Contractor must notify the organizer of the exercise of the resignation without delay.
4. Upon justified cancellation by the restaurant, the customer shall have no claim to reimbursement of damage.

5. Repudiation by the customer

1. In case of cancellation of the organizer no later than 22 working days before the event, the Contractor shall be entitled to charge the agreed rental fee, if a subletting is no longer possible..
2. If the customer withdraws less than from 22 working days before the event, the rent will be charged at 100 %.
3. If the customer withdraws from 14 working days to 7 working days before the event the Contractor shall be entitled to charge to the agreed rent plus 33 % of the lost food sales, for any later cancellation 66% of food sales. If no qualifier between the parties with respect to a beverage sales is made, an amount equal to 20 % of food sales is considered lost revenue from drinks, to be paid for by the customer.

4. The calculation of food sales is made using the following formula:
Minimum - Menu Price - banquet x number of persons.
5. Expenses saved by 2. and 3. are satisfied with it. The customer must provide proof of a lower, the Contractor of a greater damage.

6. Changes in number of participants and time of event

1. The final number of participants, the choice of food and beverages shall be provided to the Contractor no later than 7 working days before the event, to assure careful preparation.
2. If the number of participants changes by more than 5 %, the restaurant must be informed at the latest 5 business working days before the start of the event. Such change must be approved in writing by the restaurant.
3. A reduction in the number of participants of no more than 5 % by the customer shall be acknowledged by the restaurant in its charges. For changes exceeding this amount, the originally agreed number of participants minus 5 % will be used. The customer shall have the right to reduce the agreed price by the expenses saved by him as proved due to the reduced number of participants.
4. 3 working days before the event, the last entered number of persons is binding. If the number of participants exceeds the entered number, the actual number will be charged.

7. Bringing of food and beverages/sales guarantee

The customer may not bring food or beverages to events. Exceptions must be agreed in writing with the restaurant. In such cases, a charge will be made to cover overhead expenses.

For à la carte events, the Contractor shall be entitled to establish a revenue guarantee. If the sales do not reach that amount, the difference will be charged to the organizers account.

8. Technical facilities and connections

1. To the extent the restaurant obtains technical and other facilities or equipment from third parties for the customer at the customer's request, it does so in the name of, with power of attorney and on the account of the customer. The customer is responsible for the careful handling and proper return of the equipment. The customer shall indemnify the restaurant from all third-party claims arising from the provision of the facilities or equipment.
2. Written consent is required for using the customer's electrical systems on the restaurant's electrical circuit. The customer shall be liable for malfunctions of or damage to the restaurant's technical facilities caused by using such equipment, to the extent that the restaurant is not at fault. The restaurant may charge a flat fee for electricity costs incurred through such usage.
3. If suitable restaurant equipment remains unused because the customer's own equipment is connected, a charge may be made for lost revenue.
4. Malfunctions of technical or other equipment provided by the restaurant will be remedied immediately whenever possible. To the extent the restaurant was not responsible for such malfunctions, payment may not be withheld or reduced.
5. When renting visual, sound or other conveyor systems the terms and conditions of the relevant provider apply. In case of cancellation of the rented conveyor systems cancellation fees apply according to the terms and conditions of the respective third-party.

9. Loss of or damage to property brought in

1. Customer shall bear the risk of damage or loss for objects for exhibit or other items including personal property brought into the event rooms/restaurant. The restaurant assumes no liability for loss, destruction, or damage to or of such objects, also not for property damages, with the exception of cases of gross negligence or intent on the part. Excepted herefrom are cases of damage caused as a result of injury to life, body or health.
2. Decorations brought in must conform to the fire protection technical requirements. The restaurant is entitled to require official evidence thereof. In case of damage caused by these attached / exhibited objects the organizer is liable for renovation / repair costs. The customer's general terms and conditions shall apply only if this is previously agreed in writing.
3. Objects for exhibit and other items must be removed immediately following the end of the event. If the customer fails to do so, the restaurant may remove and store such at the customer's expense. If the objects remain in the room used for the event, the restaurant may charge a reasonable compensation for use for the period that they remain there. The customer is free to prove that the above-mentioned claim was not created or not created in the amount claimed.

10. Customer's liability for damage

1. The customer shall be liable for all damage to buildings or furnishings caused by participants in or visitors to the event, employees, other third parties associated with the customer and the company itself.
2. The restaurant may require the customer to provide reasonable security (e.g., insurance, security deposits, sureties).

11. Final Provisions

1. Amendments or supplements to the contract, the application acceptance, or these General Terms and Conditions for Events should be made in writing. Unilateral amendments and supplements by the customer are invalid.
2. Place of performance and payment is the location of the restaurant's registered office.
3. In the event of litigation, the courts at the location of the restaurant's registered office shall have exclusive jurisdiction for commercial transactions, including disputes regarding checks and bills of exchange. To the extent a party fulfills the requirement of the German Code of Civil Procedure, § 38, para. 2, and does not maintain a general domestic venue, the courts at the location of the restaurant's registered office shall have exclusive jurisdiction.
4. The contract is governed by and construed in accordance with German law.
5. Should individual provisions of these General Terms and Conditions for Events be invalid or void, the validity of the remaining provisions shall remain unaffected thereby. Moreover, the statutory provisions apply.



find us & contact

by car:

- ◆ A9/A6 from Berlin/München/Heilbronn
→ exit Nürnberg-Nord
- ◆ A3/A73 from Frankfurt/Würzburg/Fulda
→ exit Nürnberg-Tennenlohe

Please follow the airport signs.

Benefit from our discounted parking fee: **€ 8,00** day and car. Please use the car parks P1 and P2 opposite the airport departure hall.

train/regional transport:

- ◆ from the main station with the underground line 2 „airport“
→ travel time 12 minutes without changing trains
→ last stop directly in front of the building

You will find us on the first floor in departure hall 1.

For overnight stays, the Mövenpick Hotel Nürnberg Airport is directly opposite.

Mövenpick Nürnberg Airport, Conference Center

Flughafenstraße 100, 90411 Nürnberg, Germany

phone: +49 911 95 28 618

e-mail: nue-conference@marche-int.com

moevenpick-restaurant-nue.com