

YOUR BOOTH IS YOUR STAGE

With high-quality food, attentive service, and a keen sense of atmosphere, we transform encounters into lasting experiences.

For a strong brand presence. For delighted guests. For your success.



WHO WE ARE

We have been committed to an authentic culture of hospitality for over 50 years – with a keen sense of quality, reliable processes, and a team that knows exactly how exhibitions work. As a subsidiary of NürnbergMesse, we are based on-site – and that is precisely why we are real professionals when it comes to exhibitions.

What makes us so special:

We are a one-stop shop – on the exhibition grounds:

- Our sales, kitchen, warehouse, and service teams work hand in hand on-site. For taste that always goes down well – without the long journeys.
- A named contact person assists you personally with all matters from planning to billing and is also on hand during the exhibition.
- · Fast reaction times to spontaneous requests.
- · Honest. Regional. Modern.
- Maximum impact with minimum space requirements. We provide booth catering that adapts to your exhibition booth.
- We see ourselves as an ambassador for your brand. We bring your product to life with individual catering.
- Right on the exhibition grounds. No extra journeys, no authorization needed, no additional costs.
- Climate-friendly booth catering regional, seasonal, responsible. With fresh, seasonal ingredients from the region, all certified organic with carbon offsetting, we create good food with a clear conscience – to be enjoyed at your exhibition booth.

Fresh, regional - and an experience

We produce everything on the exhibition grounds and are committed to freshness, organic quality, and creative vegetarian and vegan highlights – using ingredients from the region. We not only deliver good food, but the whole event feeling.



Our promise to you:

Everything individually tailored to your wishes and personal support geared toward your needs.

YOUR GUESTS ARE AS DIFFERENT AS OUR CATERING OPTIONS ARE INDIVIDUAL

Catering solutions for your exhibition booth – whether for 20, 200, or 2,000 guests: We make sure that everyone is well catered for. Reliably, tastefully, and in keeping with your presence.

What we offer:

- Breakfast, lunch, and snacks:
 Freshly filled rolls, bowls, warm lunch dishes,
 and sweet afternoon classics
- Flying food and booth parties:
 From finger food to theme party geared toward your guests' culinary tastes
- Coffee specialties:
 With a barista at the booth, if required
- Service staff and equipment:
 Our exhibition staff are accredited,
 experienced, and instantly at your service at no additional cost to you
- Regional wines and beers:
 In keeping with your event carefully selected, sustainably sourced
- Drinks supplied on a sale-or-return basis:
 Maximum flexibility for your drinks order
- Food boxes and giveaways:
 Individually put together as a gift or to accompany meetings
- Short-notice reordering possible:
 Since we are based on-site, we can react at short notice



The benefits for you:

 No additional costs for accreditation or delivery authorizations

We are already based on-site – no extra logistics work for you.

- Catering without sacrificing space
 We remain in the background so that your booth comes to the fore for products, interaction, and impact.
- A named contact person
 You have a direct contact at all times for swift solutions and smooth processes.
- Your one-stop shop

 Whether the package is complete or individually put together you save time and effort by leaving the organization to us.



REFERENCES

Numerous notable companies use our exhibition catering services – and many have done so for a number of years.





SCHAEFFLER

WHAT MAKES US PARTICULARLY HAPPY

Customer comments that show what really matters:

The Lehrieder team was always on hand – discretely, flexibly, professionally. Our guests were delighted.

- Exhibition management of an international customer

CONTACT

INQUIRE NOW & LEAVE A LASTING IMPRESSION

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YOUR CONTACT PERSON

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