

TABLEME

GASTRONOMIE

EVENT

CATERING

WELCOME

HERE IS OUR INFORMATION
BROCHURE ABOUT
CELEBRATIONS, CATERING,
CONFERENCES AND
EXPERIENCES.

AT THE BEST CATERING
LOCATIONS IN THE REGION.

WE ARE TableME

We are there for you when it comes to catering, events, food trucks and everyday - but especially good - food & drink.

Since September 1, 2024, we have been managing the gastronomic locations at BILSTER BERG, in the LWL open-air museum in Detmold and a modern food truck - as a mobile food truck for your events.

We also offer you a catering experience exactly where you need it: At your location. Our team is professional, committed, and looks forward to making your stay with us your stay with us as a day guest and every event perfectly and and really tasty.

WELCOME

in the most exciting locations of TableME.

Whether you like it fast and sporty, like in our restaurant at the BILSTER BERG race track, or quiet and in historical surroundings in our restaurant in the LWL open-air museum Detmold "Im Weißen Ross". Or would you prefer to eat at home or in your company, with our food truck or our catering service?

On the following pages we will inform you about the various possibilities for your event with us. Whether large celebrations, small parties, business events, product presentations or conferences and seminars. In this service folder you will find initial ideas and suggestions, and we will be happy to discuss the rest with you: **In person.**



BILSTER BERG DRIVE RESORT
BAD DRIBURG



LWL OPEN AIR MUSEUM
DETMOLD



TableME-TRUCK
FOODTRUCK



TableME-ON SITE
CATERING

PETROL IN YOUR BLOOD? 4.2 KILOMETERS LONG, 19 BENDS, 26 PERCENT GRADIENT

This is what awaits the drivers on one of the most demanding race tracks in Europe.

AND WE? WE COOK.

In our trackside restaurant Turn One, for example, we offer trackside tenants and guests at our many themed events a daily menu that is always right for them. Located directly on the first bend (hence the name: TURN ONE), our guests sit in the very first row on the start-finish straight while they enjoy the fast-paced action on the track from the large, high-quality wooden terrace. Enjoyment with a racetrack atmosphere.

With the **Clubhaus**, the event location at BILSTER BERG, we can offer our customers a very exclusive location for high-quality events. Also located directly on the track, with a large wooden terrace and direct access to the track. And with a beautiful sunset.

We are not a normal restaurant that is open to the public and open every day. But we would like to bring you closer to this unique location with our themed and business events and look forward to your visit to us "on the mountain".

WELCOME TO BILSTER BERG

OUR CATERING AT THE RACE TRACK RESTAURANT TURN ONE - CLUBHOUSE - PIT CATERING

Our services for trackdays and driving events

The track has been rented and the track day is taking shape? The only thing missing is a transparent offer from the caterer. It should be simple, functional but tasty. We are happy to show you four packages as "basic care" for the trackday, which we offer at BILSTER BERG.

It is important to note that these packages are reserved **exclusively for track hirers**, that the modules must be available and that we are within the season from March to December.



BASIC-LUNCH

FOR SELF-PAYERS IN THE TURN ONE RESTAURANT

Weekdays.....12.00 - 14.00 h
Sundays and public holidays13.00 - 15.00 h

- 3 dishes of the kitchen team's choice
- plus drinks, coffee and popsicles
- Prices according to notice

SPORTS-LUNCH

SEASONAL LUNCH BUFFET AT TURN ONE
1.5 hours flat rate

- Salad-Buffer
- 3 main courses (fish, meat, vegetarian)
- Dessert of the day
- Regional selection of bread
- Mineral water on the tables

Only after prior order and offer.



TERRACE-BBQ

LIVE GRILLED FOR YOU AND YOUR GUESTS

Supplements:

- Potato salad with radishes, cucumber and parsley
- Coleslaw with sour cream and pineapple
- Pasta salad with zucchini, tomato, peppers, vinegar & oil
- Leaf salad with seeds & dressing
- Baguette in different varieties
- Various dips & sauces

Main course:

- Various sausages: beef, pork, veggie
- Tender chicken breast fillet with orange, tomato and rosemary
- Fish from the smoker with lime, lemon balm & ginger
- Ratatouille & seasonal vegetables

Dessert:

- Dessert of the day in two variations

Buffet time at Turn One: 1.5 hours

Only after prior order and offer.

Drinks at lunch on total bill according to restaurant prices



PASTA

Starters:

- Antipasti, salmon with orange, horseradish and thyme
- Mozzarella with tomato and white balsamic vinegar
- Air-dried ham with melon and mint
- Bread & Dips

Main course:

- Fine pasta from the Parmesan loaf with ...
- ... Buerre Blanc, truffle curd and lime
- ... Panicle tomato sauce, olive & basil
- ... Prawns in Pernod & herbs de Provence
- ... Cubes of rump steak, marinated with whiskey, coarse pepper and sea salt
- ... Oyster mushrooms with maple leek

Dessert:

- Dessert of the day in two variations

Buffet time at Turn One: 1.5 hours

Only after prior order and offer.

Drinks at lunch on total bill according to restaurant prices

**YOU ARE INTERESTED IN
OUR SELECTION?**

Send us an inquiry and we will create an individual offer with current prices based on your possibilities and wishes.

HELLO@TableME.DE

DRINKS FOR THE PIT GARAGE

We provide you with a basic range of drinks in your box. You will then be billed according to actual consumption on the organizer's total bill. If you know in advance that more drinks are required, please order them in advance. The prices will be calculated especially for you in the offer.

We are also there for you in the box during your event. In the event that the drinks run out or the coffee machine needs refilling, please inform the customer advisor on site.

Coke, iced tea, apple spritzer, ISO-Sport in PET 0,5l

Mineralwater in PET 0,5l

Fully automatic coffee machine according to meter reading

Refrigerator can be booked as an option.

Plus flat rate for delivery and cleaning of coffee machine/fridge per event day. Deposit will only be charged if the bottles are not returned. Delivery of the ordered quantity directly into the box.

WOULD YOU LIKE A LITTLE MORE?
Order snacks for the box!

*Die schönsten 3 Worte, die eine
Frau einem Mann sagen kann:
"Essen ist fertig!"*

*Zwiebelstange
Tomatenciabatta
Käse-Schinken*

OUR SNACKS

Trackday treats

The normal range is not enough for you and you would like to sweeten the trackday a little or supplement it with caffeine? We are happy to offer you the following products by the piece, which we will bring into the box and charge for. Cakes and rolls must be pre-ordered from our partner bakery, as not every variety is always in stock.

For example:

Seasonal cake cubes

Country sandwiches

Gratinated pretzel sticks with Parmesan & Pesto

1/2 stuffed wraps, Crunchy topping and well filled

Muesli bar, individually packaged

Mini brand chocolate bar, individually packaged

Fruit in hand Apple or banana

Fully automatic coffee machine *Calculated according to the number of units based on the meter reading*

Order the required quantity and type early to hello@tableme.de
Bookable from 10 pieces per variety.



EXCLUSIVE EVENTS

Attractive evening events

Of course, we also offer attractive evening events outside of the regular route experience.

From a rustic BBQ to fine dining: we make your exclusive event special.

For evening events, we supplement our own team with trained staff from external service providers. This is due to the working hours of our employees, who are also on duty during the track operation for the breakfast and lunch buffets as well as the catering in the paddock.

Please note that the individual locations and premises, such as the clubhouse, are allocated by the BILSTER BERG sales department itself and that you will then receive the perfect catering offer from us.

Please enquire by e-mail:

HELLO@TABLEME.DE



BBQ-MENU #1

Barbecue time 1.5 hours (max. 2 hours)

Our BBQ offer is set up in such a way that we list food, staff & services and kitchen staff in a total package, depending on the scope of the request.

Drinks, decoration and special requests are listed separately in the offer. Service until max. 2.00 am.

STARTERS & SIDE DISHES

- Plucked buffalo mozzarella, mango chilli vinaigrette and rocket salad
- Marinated salmon with herbs and sea salt
- Various marinated grilled salads
- Bresola with parmesan on melon and basil
- melon and basil foam
- Selection of bread, baguettes and various dips

MAIN COURSE FROM THE BBQ LIVE STATION

- Live plucked country pork neck in a Roman pot with Chianti cranberry sauce
- Chicken breast with pear, pine nuts & maple syrup
- Slices of beef rump
- Grilled prawn, marinated with lime & brown sugar
- Green asparagus with sea salt, oranges & pistachios
- Seasonal vegetables from the Dutch oven
- Friesian cheese with herbs
- Macaroni with parmesan foam from the loaf

DESSERT

- „BILSTER BERG Icecream-Bar“ with fresh berries & sweet toppings

BBQ-MENU #2

Barbecue time 1.5 hours (max. 2 hours)

Our BBQ offer is set up in such a way that we list food, staff & services and kitchen staff in a total package, depending on the scope of the request.

Drinks, decoration and special requests are listed separately in the offer. Service until max. 2.00 am.

STARTERS & SIDE DISHES

- Various marinated grilled salads
- Vitello tonato of veal
- Carpaccio of beetroot with walnut
- Regional antipasti
- Farmhouse bread & baguette, various dips

BARBECUE FOOD

- Beef back steaks, marinated in whiskey, with coarse pepper & sea salt
- Spanish beef sausage and New Zealand lamb sausage
- Whole side of salmon with lime, lemon balm, Pernod & orange
- Porcini mushroom risotto
- Melted tomatoes
- Grilled porcini mushrooms
- Spring leeks with honey
- Gratin potatoes with spinach leaves & cheddar
- Greek country cheese with tomato pesto from the iron pan

DESSERT

- „BILSTER BERG Icecream-Bar“ with fresh berries & sweet toppings



WELCOME TO BILSTER BERG

BILSTER BERG Drive Resort CONFERENCES

MODERN AND FAST-PACED

A conference at BILSTER BERG is of course also possible. Even if it gets a bit noisy on the route. BILSTER BERG is happy to make the conference rooms in the East and West Loop available to you from March to December, from 20 to a maximum of 50 people.

Please always contact the BILSTER BERG Drive Resort (info@bilster-berg.de) first, as this is where room capacities and track utilisation are managed and planned.

We are your catering partner and offer catering during the conference. Unfortunately, we are therefore unable to make any promises regarding free room or track capacities. We ask for your understanding.



OFFER CONFERENCE CATERING

PACKAGE 1 - available on the Ostschleife

- Coffee and tea buffet with pastries
- Various soft drinks, regional juices & spritzers,
- Bad Meinberg mineral water during the conference
- You choose from our lunch buffets - put together by our kitchen team
- Conference room with standard technology
- Free WLAN
- Free parking spaces
- Duration 09.00 am to 17.00 pm
- Bookable from 20 persons
- Extra hours:
Early start: 07.30 am - 09.00 am and
Extra round: 17.00 - 19.00 per person €12.50
(charged per 30 minutes or part thereof)

PACKAGE 2 - available on the Westschleife

- Coffee and tea buffet with pastries
- Various soft drinks, Regional juices & spritzers,
- Bad Meinberg mineral water during the conference
- You choose from our lunch buffets - put together by our kitchen team
- Conference room with standard technology
- Free WLAN
- Free parking spaces
- Duration 09.00 am to 17.00 pm
- Bookable from 30 persons
- Extra hours:
Early start: 07.30 am - 09.00 am and
Extra round: 17.00 - 19.00 per person €12.50
(charged per 30 minutes or part thereof)

Professionals for technology and equipment
Do you need more technology, special furniture, outstanding lighting and impressive sound? Visit our partner directory at
WWW.TABLEME.DE

WELCOME TO BILSTER BERG



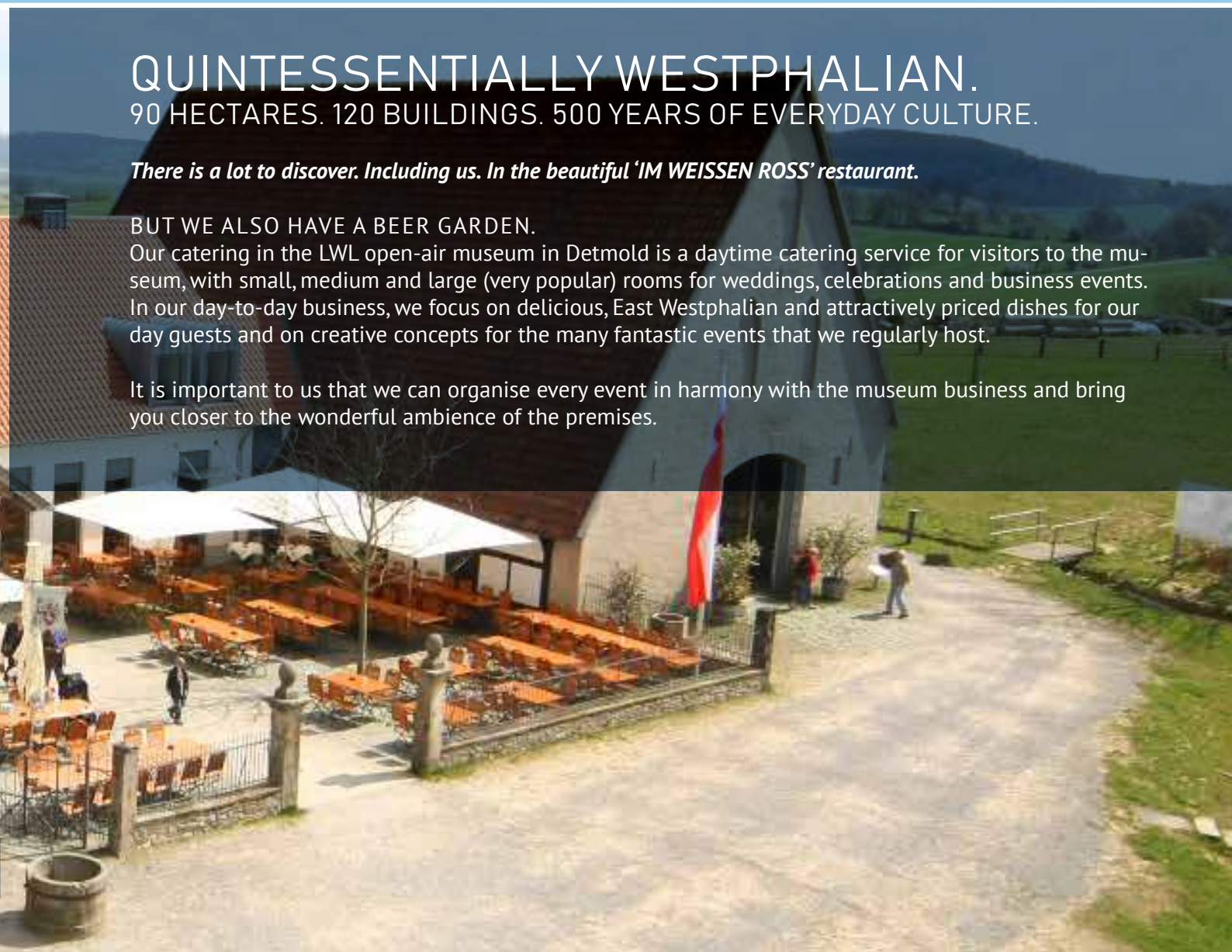
QUINTESSENTIALLY WESTPHALIAN. 90 HECTARES. 120 BUILDINGS. 500 YEARS OF EVERYDAY CULTURE.

There is a lot to discover. Including us. In the beautiful 'IM WEISSEN ROSS' restaurant.

BUT WE ALSO HAVE A BEER GARDEN.

Our catering in the LWL open-air museum in Detmold is a daytime catering service for visitors to the museum, with small, medium and large (very popular) rooms for weddings, celebrations and business events. In our day-to-day business, we focus on delicious, East Westphalian and attractively priced dishes for our day guests and on creative concepts for the many fantastic events that we regularly host.

It is important to us that we can organise every event in harmony with the museum business and bring you closer to the wonderful ambience of the premises.



WILLKOMMEN IM WEISSEN ROSS

A LITTLE YEAH OR A BIG PROMISE. BOTH ARE POSSIBLE AT THE OPEN-AIR MUSEUM.

celebrating in the museum

Small parties of up to 30 people are very welcome in our 'Small Ballroom', while parties with guests of 70 people or more can call the large 'Hof Kuhlmeier' their own for the 'Big Prom'. And as there are more important things than decorating a banqueting hall, we will make your hall available to you free of charge from 4.00 pm to 6.00 pm the day before for the set-up.

Confirmations are not neglected either. With us, however, you don't stumble from the church pew to the dining table. We start with a walk from the museum entrance to the restaurant through the beautiful museum. So that the guests at your confirmation are really hungry when you open the buffet. If older guests are attending your event, the LWL Open Air Museum offers beautiful carriage rides to Paderborn village or - in exceptional cases - allows direct access to the restaurant by car

BUSINESS EVENT - CONFERENCE - WORKSHOP PERFECT! IT'S QUIET HERE.

Our premises are perfect for this. And a new building is still to come.

Where better to switch off and concentrate on the essentials than where time runs backwards? Here in the LWL open-air museum with its many historic houses and forward-looking new building.

Add to this our pinch of salt: our event organisation with delicious food, good drinks, the best service and ambitious chefs who really want to make your wedding, your celebration or your business event unforgettable in culinary terms.

You are very welcome to enquire with us. HELLO@TABLEME.DE

As a museum caterer, we always have to concentrate on the day-to-day business of catering to visitors, which is why we always create individual offers for all events.

ENJOYABLE BUILDING BLOCKS FOR YOUR EVENT

With us, your menu doesn't come off the peg. It comes from our chefs.
With us, you don't get a ready-made menu or buffet. The choice is yours! Your event, your wishes, your selection - and therefore also your pricing. Our catering modules make your event something special.

And we also differentiate between events.

- **EVENTS-DURING THE DAY:**
 - During opening hours
 - Bookable from 20 people
 - Room subject to availability
- **EVENTS STARTING DURING THE DAY AND CONTINUING INTO THE EVENING**
 - until max. 22.00 hrs
 - bookable from 40 personsn
 - Room subject to availability
- **EVENTS WITH PARTY CHARACTER INTO THE NIGHT**
 - until max 2.00 am
 - from 70 persons
 - Room subject to availability

IMPORTANT INFORMATION
During the opening hours of the museum, direct access to the restaurant is not possible. The restaurant is of course within walking distance. The notice does not apply to celebrations that begin after 6.00 pm.

OUR PRICES LIKE OUR CREDO HONEST, FAIR AND TRANSPARENT.

Our prices are made up as follows: The food and service price naturally includes the food, the working hours of the chefs, the pro rata working and preparation time of the waiters, the LWL waybill, the table linen, cleaning costs, room hire and other internal catering services.

Drinks, decoration, chair covers, chairs for a free wedding ceremony, professional lighting, DJs and various services from the event industry are not included in our prices.

As an event location, we concentrate on the food and drinks. For all other wishes, our partners and colleagues from the event and catering industry are at your disposal. If you need support, you are welcome to search for colleagues in our online directory and contact them: www.TableME.de.

LET'S TALK ABOUT FOOD THAT'S HOW IT WORKS FOR US:

In the afternoon or at midnight.
Whether you're partying into the night or stopping by at lunchtime - hunger will return at some point, be it for a coffee break or at midnight. That's why we've also included optional snacks for the reception, the break or for later hunger pangs.

Appetisers
With us, everything starts in a relaxed manner. The guests take their seats in the room and the host opens the event. But before everyone rushes to the buffet, we have a plan: we start with our TableME starters.

Our table buffet is placed directly on the guest's table - just like at home. Everyone takes what they like. No ready-made starter plates with half left over. There's instant conversation at the table - and that's essential for a successful event.

Main course
Now it gets exciting - the guests can finally move around freely and meet old acquaintances, business partners or friends at the delicious live buffet. Because one thing is certain: food brings people together! Our live main courses are designed to withstand wind and weather and are always served warm and in top quality

Our kitchen crew creates the right ambience and stands directly at the buffet during the meal instead of hiding in the kitchen. This is particularly important to us, as only the team of chefs can answer your questions about ingredients, preparation or special requests directly.

Dessert
The best is almost saved for last: we serve our sweet desserts in a glass directly to the table. After the main course, most guests are full and not everyone wants to run to the dessert buffet three times - even if they love desserts!

So we make it simple: we bring the treats directly to you.



WELCOME TO "IM WEISSEN ROSS"

THREE COMPONENTS FOR EVERY EVENT

STARTER - YOUR APPETISERS

Children: 0-3 years free, 4-7 years 25%, 8-13 years 50%

- #1
 - Plucked trout fillet** from the smoke, with red lentil salad and avocado cream avocado cream
 - Marinated beetroot** with spinach salad, pine nuts & redcurrant dressing (v)
 - Slices of marinated beef loin** with cherry tomatoes, cucumber & parmesan cream
 - Rapunzel salad** with roasted seeds and potato vinagrette
- #2
 - Buffalo mozzarella & melon** with rocket (vg)
 - Salmon** marinated with curry & lime on lettuce hearts with mango vinaigrette
 - Vitello tonnato** with tuna cream, capers and pickled red onions
 - Chickpea salad** with peppers, celery and red onions with mint (v)
- #3
 - Carpaccio of roasted chicken breast** on romaine lettuce with herb crème fraîche and pomegranate seeds
 - Grilled watermelon** with feta cheese, rocket and mint oil (v)
 - Vitello tonnato** with tuna cream, capers and pickled red onions
 - Chilli prawns** with colourful leaf salad, avocado, mango and passion fruit dressing
- #4
 - Tartare of raw marinated vegetables** with cottage cheese, olive oil and basil
 - Anti pasti vegetables ‘Heimat’** with feta cheese and herb pesto (vg)
 - Oriental cous cous** with grapes, mint and pomegranate
 - Lentil salad** with sweet potatoes and coriander (v)

We serve our fresh bread selection with regional caraway bread, baguette, salted butter, herb quark and organic salsa to nibble on with the starters.

MAINCAST - YOUR MAIN COURSE

Children: 0-3 years free, 4-7 years 25%, 8-13 years 50%

- #1
 - Tender beef rump** cooked whole with herbs and sliced live at the buffet, served with smoked Bernaise sauce
 - Tender breast of poulard** on braised carrot and kohlrabi vegetables with parsley
 - Fillet of sea bass** fried on a tepanyaki platter
 - Stuffed peppers** with cous cous and mint (v)
 - Spinach leaves** with vegan beurre blanc and coarse mustard
 - Fine colourful vegetables** from local gardens (v)
 - Schupfnudeln** with roasted cauliflower and hazelnut butter
 - Small potatoes** roasted in their skins with herbs (v)
- #2
 - Prawns** with ginger and orange, fried live on the tepanyaki plate
 - Green asparagus** with maple syrup and sea salt (v)
 - Tender breast of poulard** with sage and white wine sauce
 - Whole country pork loin** with mustard and onion crust
 - Sweet potato gnocchi** with courgette, dried tomatoes and thyme oil and thyme oil (v)
 - Ratatouille** vegetables with Friesian cheese and lemon (vg)
 - Melted tomatoes (v)**
 - Asian rice noodles** with sprouts, soya & chilli
- #3
 - Saddle of veal** wrapped in herbs, roasted pink with savoury jus
 - Mushroom and pearl onion vegetables**
 - Whole side of salmon** with saffron, coarse pepper and lime
 - Fennel vegetables** with chive sauce Lentil lasagne (v)
 - Fine smoky vegetables** with aubergines, courgettes & peppers
 - Potato gratin** with spicy cheddar
 - Rice** with herb stock
- #4
 - Fine pasta** & sauce with truffle curd or vine tomatoes, from the Parmesan loaf
 - Fried oyster mushrooms** with young leeks and red shallots
 - Hake** with aniseed marinade and rosemary
 - Strips of beef loin** with a light olive tapenade
 - Vegan nut roast** with pumpkin and carrot sauce
 - Spinach dumplings** with mushroom cream, rocket and parmesan
 - Sugar snap peas** and radish vegetables

SO SWEET! - YOUR DESSERT

Children: 0-3 years free, 4-7 years 25%, 8-13 years 50%

- #1
 - Coconut panna cotta** with passion fruit (v)
 - Curd cream** with apricot compote and soaked sponge base
 - Chocolate and cherry duet**
- #2
 - Tonka bean** crème brulee
 - Small cheesecake** with blueberry compote
 - White chocolate mousse** with mango and pomegranate
- #3
 - Semolina pudding** with orange and raspberry
 - Dark chocolate cream** with latte sauce
 - Apple compote baked with crumble and vanilla sauce
- #4
 - ‘Lippische Tiramisu’** with mint coffee & chocolate
 - Berry salad** with mint
 - Iced melon salad** with almond

- (vg) = vegetarian
- (v) = vegan

SHRIMP TRUMPS HAKE!
Would you like to swap individual ingredients from the selection? No problem!
We will be happy to take the time to discuss your wishes in detail and, if possible, exchange the components according to your ideas and you will receive an individual offer for your entire selection.

EXTRAS

OPTIONS - OPTIONALLY BOOKABLE

Children: 0-3 years free, 4-7 years 25%, 8-13 years 50%

- RECEPTION SNACK

#1
 - Classic sandwich** topped with cheese, sausage and ham
- #2
 - Mini tarte flambée** ‘Alsatian style’, with bacon and onions and ‘Mediterranean’, with shepherd’s cheese and pepperoni
- #3
 - Mini Pickert** - Lippischer Pickert, traditional with butter, turnip slaw and liver sausage of your choice
- #4
 - Panini Cuts** - Delicious panini with various toppings such as diced tomatoes and basil, trout and paprika cream, herb hummus, grilled mushrooms, herb pesto, parmesan and more)

MIDNIGHT & AFTERNOON

#1

- Coffee break**, home-baked sheet cake, cream for the afternoon and your guests

#2

- Lye sticks deluxe with...**
... Parmesan & Parma ham au gratin
... Parmesan, tomato pesto & basil
... Mountain cheese and parsley
... Tuna and gorgonzola

#3

- Currywurst!** with tear-off rolls, vegan currywurst and chips

#4

- Pizza Snails** simply delicious and easy to pack alongside dancing. With cheese & tomato, vegetables and just cheese

WELCOME TO „IM WEISSEN ROSS“

AND NOW THERE’S SOMETHING TO DRINK OUR BEVERAGES

These drinks will be charged to the organizer’s total bill after consumption.
You can find the prices in your individual offer:

RECEPTION & APERITIF

Lillet Wild Berry | Limoncello | Aperol Spritz Glass 0,2l
Alcohol-free Lemon Juniper Spritz Glass 0,2l

REGIONAL MINERAL SPRINGS

Bad Meinberger Water med. & still Bottle 0,25l / Glass 0,3l
Bad Meinberger Water med. & still Bottle 0,75l

SOFTDRINKS

Coca Cola Sortiment & Spritzer Bottle 0,33l / Glass 0,3l

BEER FROM THE BOTTLE & DRAUGHT BEER

Pilsener & Pilsener non-alcoholic Bottle 0,33l / Glass 0,3l
Weizen & Weizen non-alcoholic. Bottle 0,5l / Glass 0,5l

WINES

House wine white or red Bottle 0,7l

JOLIENTE COFFEE SPECIALTIES | BIO & FAIRTRADE

Café Crema Cup
Espresso Cup
Espresso double Cup
Cappuccino Cup
Milkcoffee Cup
Latte Macchiato Cup

LONGDRINKS

We are also happy to make long drinks at the bar from the available spirits. We charge a mixing price per long drink (normal mix). We will have lemons, oranges, limes and mint in stock for the long drinks if required (0,2l each).

SPIRITS | OPEN BAR WITH:

Jack Daniels Whiskey, Three Sixty Vodka, Havana Club (3 years), Ramazotti, Tanquery Gin, Jägermeister, Lillet, Aperol (0.2l each).

INFORMATION IN ADVANCE
We do not offer flat rates for drinks; drinks will be charged afterwards according to actual consumption. So it's fair for both sides.



WELCOME TO “IM WEISSEN ROSS”



TableME-FOODTRUCK



MODERN. VERSATILE. SELF-SUFFICIENT.
„THE FLAVOR CRUISER“ BY TABLEME

IT'S DELICIOUS WHERE IT GOES.

Enjoy our food truck assortments at your event. Private or business - wherever you need it, our food truck offers you, in addition to a professional team, various assortments, all of which, no matter which one you choose, are really delicious!

You can choose between: Burgers, pasta, poutine or panini.

The only thing you can't do is mix and match. You can easily book the food truck via our website and then select the appropriate range there.

You can find all the information you need at www.TableME.de

TableME-CATERING

Whether at your home, at your dream location or in your company - when you invite our TableME catering team, it's a special sign of trust. We say thank you for that! You choose us to celebrate an event in a place that is close to your heart. We support you with high-quality live catering to make this moment unforgettable.

VALUATION

We want the appreciation we receive from you to be reflected in our catering. That's why we examine every request carefully and - depending on availability - create an individual concept that perfectly matches your wishes. We take the time for an open conversation to discuss the best options together. With our gastronomic experience, we will ensure that your event is exactly as you want it to be.

COOPERATIONS

Need even more support for your event? No problem! Thanks to our strong partners in the event industry, we can provide you with exactly the right professionals - from event planners to service staff, bartenders and DJs to a second food truck. Together we make sure that everything runs perfectly!

POSSIBILITIES

Off-the-peg catering? Not with us! Every event is unique, and that's exactly how we design our offer. So that we can tailor your catering perfectly to you, we have created an inquiry form at www.tableme.de/catering. This allows us to start thinking about you before the first meeting and find a solution that suits you perfectly.



THEME-EVENTS

Tickets for the most enjoyable events

We offer numerous culinary themed events at each of our gastronomic locations. These range from racetrack breakfasts and culinary after-work events to Advent and Christmas events. And the TableME food truck will also be there.

You can find a complete overview of the events at our locations on our website TableME.de. There you can book your tickets directly online and secure your coveted seats in good time.

<https://TableME.de>



MUSEUMS-
FRÜHSTÜCKSBRUN...
32760 Detmold



RENNSTRECKEN-
FRÜHSTÜCK...

TableLINO - MENUS FOR KIDS

For school groups & younger guests up to 12 years old

Not only the kids will be happy: Exclusively in our location "Im Weißen Ross" in the LWL Open Air Museum Detmold, we have two new children's menus on the menu for school groups & our little guests (up to 12 years) - both for only €5.00.

The LWL Open-Air Museum Detmold is always the destination for school classes, kindergarten and excursion groups. And when the groups take a break at "Im Weißen Ross", usually at lunchtime, and want something to eat, the queue of children grows, some get grumpy and the break, which was actually planned to be short, drags on unnecessarily because everyone orders individually.



Here we are: TableME

TableME Locations:

BILSTER BERG Gastronomie
Bilster Berg 1
33014 Bad Driburg

IM WEISSEN ROSS
Krummes Haus
LWL Freilichtmuseum Detmold
32760 Detmold

And of course:
TableME-Foodtruck

TableME HQ:

Owner:
Thorsten Federschmid
Neußer Weg 8
32758 Detmold

Tel.: 0 52 31 305 105 7
Mail: hello@tableme.de
Web: www.tableme.de
Insta: [instagram.com/tableme.de](https://www.instagram.com/tableme.de)



GIFT VOUCHERS

With our value & special good vouchers!

Do you also like to give experiences instead of stuff that's gathering dust in a cupboard somewhere? Then we have the perfect idea for you: our value vouchers and special good vouchers! Not only will you be giving the gift of joy, but also a bit of a wow effect - whether at Bilster Berg or Im Weißen Ross.

VALUE VOUCHERS - FLEXIBLE, PRACTICAL, INGENIOUS

Our vouchers are always the right choice! You decide the amount and the recipient decides what they want to treat themselves to: perhaps an aromatic coffee, a delicious meal or even participation in one of our unforgettable events. It couldn't be more flexible!

SPECIAL GOOD VOUCHERS - MORE THAN JUST A GIFT

Looking for a special highlight? Then our special gift vouchers are just the thing! You can give the gift of unforgettable moments - such as two tickets for a breakfast at the race track. And the best thing is that the recipient can choose the date of their event. Simply select the right experience at www.tableme.de/events and enter the voucher number and date of issue in the order form. The place is reserved - and of course there's no bill.

WHY TABLEME VOUCHERS?

- **Flexibility:** the recipient chooses the date and event themselves.
- **Variety:** Value vouchers or themed events - there's something for everyone here.
- **Unique locations:** Our Bilster Berg and Im Weißen Ross locations offer the perfect ambience.

YOUR GIFT. YOUR WAY OF GIVING.

L I T T L E I N F O - G U I D E

Important information about our event locations.

There are a few things to bear in mind at our locations that we would like to share with you here.

We have summarized and answered the most frequently asked questions from our guests and customers here. This will make it much easier for you and of course for us to plan and organize your events so that you feel comfortable with us.

And if you still have questions: Feel free to bring them to us for a detailed discussion.

1. CAN I BOOK ROOMS WITH US AT ANY TIME?

BILSTER BERG:

Every request must first be sent to the BILSTER BERG Drive Resort (info@bilster-berg.de). They will check the available capacities based on the track occupancy. Only after their confirmation will we get involved and create the right gastronomic offer with and for you.

IN THE WHITE ROSS:

You can book with us all year round. Depending on the availability of our premises, you will then receive a confirmation or the suggestion of an alternative date - if possible for you.

2. WHEN CAN YOU CELEBRATE?

Events can be held all year round at the BILSTER BERG and "IM WEISSEN ROSS" locations in the LWL open-air museum in Detmold. Please note that the BILSTER BERG is closed during the cold season. Otherwise, we are happy to welcome weddings, Christmas parties and any other event.

3. IS THERE A CURFEW AT YOUR VENUE?

For all locations and all events, a closing time of 2.00 a.m. applies.

4. WHEN CAN YOU SET UP AND DECORATE?

BILSTER BERG:

On the day of the event, the location is available from 9.00 a.m. for exclusive bookings. Arrangements will be made in advance. If an employee is required on site for set-up, additional costs may be incurred.

IM WEISSEN ROSS:

On the day before your big event at Hof Kuhlmeier, we will make the room available to you from 16:00 - 18:00 to set up and decorate. Our day shift will be on site from this time and will grant you access. On the day after the event you can then come and dismantle at the same time.

5. ARE THE VEHICLES ALLOWED TO STAY AT THE LOCATION OVERNIGHT?

BILSTER BERG:

You can leave your cars until 12.00 noon the following day. If necessary, you must park your vehicles in the administration parking lot.

IM WEISSEN ROSS:

Vehicles may not be left there overnight in the inner area of the open-air museum. Perhaps a "shuttle service" is also an option?

6. FIREWORKS, CONFETTI AND A FOG MACHINE?

Unfortunately, these beautiful, fun and environmentally harmful products are not permitted at any of our locations. And not because we don't want them ourselves. It's because using them poses considerable risks and the leftovers may cause damage to historical and high-quality floors, buildings or the surrounding nature. In addition, cleaning is very time-consuming and involves additional costs for you as the organizer, depending on the effort involved. A little tip from us: Perhaps you could consider using professional LED technology?

7. DOES TABLEME ORGANIZE YOUR ENTIRE EVENT?

When it comes to a birthday, a confirmation or a menu evening, we can handle it well. However, for large events you should get external support, such as a wedding planner or event manager. We concentrate on the culinary realization of the events and on the day-to-day business and do not offer event planning. However, we do have good and professional contacts for this, who we will be happy to name if required.

8. WHAT ARE TABLEME'S CANCELLATION CONDITIONS?

At TableME, we have fair cancellation conditions for both sides. You can read these in detail at www.tableme.de/storno (german).

9. WHEN WILL OUR INVOICE ACTUALLY COME?

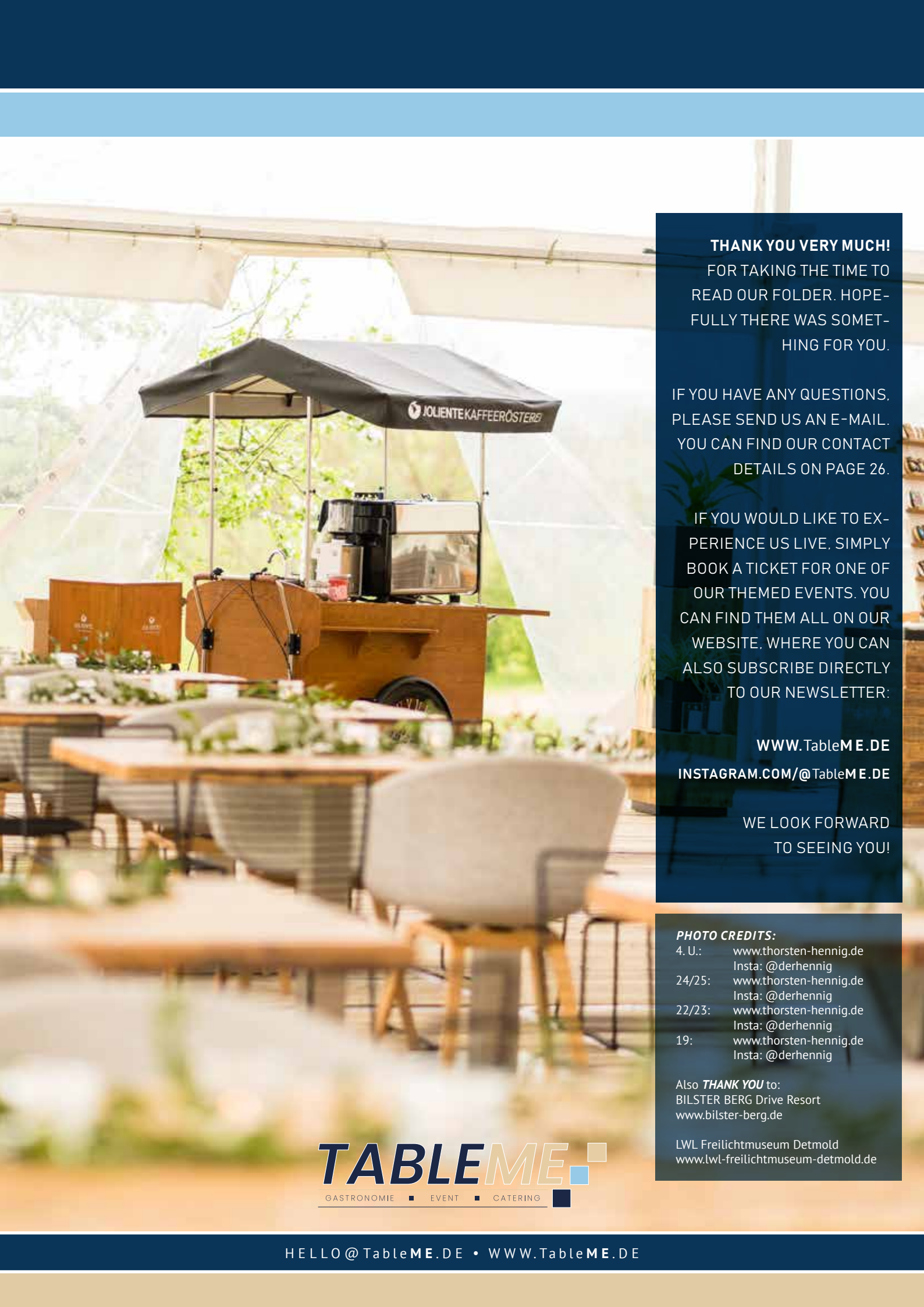
The invoice is issued within one week, is sent by email and contains the terms of payment. For large events, we reserve the right to request a deposit from the customer. If something on the invoice is not correct, please contact us, also by e-mail: HELLO@TABLEME.DE. And here is the well-known note: Please also check your spam folder!

10. DO THE PREMISES OFFER BARRIER-FREE ACCESS?

Quite simply: Yes. Access to the premises and toilets is also barrier-free for people with disabilities.

11. YOU DON'T LIKE OUR PLATES?

We can order special plates and unusual cutlery from our cooperation partners according to your wishes. You can choose the products you like and we will order the required quantity. The costs will be charged to you. We assume no liability for breakage or loss.



THANK YOU VERY MUCH!

FOR TAKING THE TIME TO
READ OUR FOLDER. HOPE-
FULLY THERE WAS SOMET-
HING FOR YOU.

IF YOU HAVE ANY QUESTIONS,
PLEASE SEND US AN E-MAIL.
YOU CAN FIND OUR CONTACT
DETAILS ON PAGE 26.

IF YOU WOULD LIKE TO EX-
PERIENCE US LIVE, SIMPLY
BOOK A TICKET FOR ONE OF
OUR THEMED EVENTS. YOU
CAN FIND THEM ALL ON OUR
WEBSITE, WHERE YOU CAN
ALSO SUBSCRIBE DIRECTLY
TO OUR NEWSLETTER:

WWW.TableME.DE

INSTAGRAM.COM/@TableME.DE

WE LOOK FORWARD
TO SEEING YOU!

PHOTO CREDITS:

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Also **THANK YOU** to:
BILSTER BERG Drive Resort
www.bilster-berg.de

LWL Freilichtmuseum Detmold
www.lwl-freilichtmuseum-detmold.de

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