

## A GERMAN MENU TAILORED TO DUBAI ANGERER & OBERMAYR MESSEGASTRONOMIE TO RUN THE GERMAN RESTAURANT AT EXPO 2020 DUBAI

**World Exhibitions give visitors the chance to travel the globe in one day, visiting countries' pavilions and learning about their innovations, problems, philosophies and cultures – and their food. Many pavilions have their own restaurant, and CAMPUS GERMANY is no exception. The winner of the catering tender conducted by Koelnmesse on behalf of the Federal Ministry for Economic Affairs and Energy for the German Pavilion at EXPO 2020 Dubai has now been revealed: Angerer & Obermayr Messegastonomie. They have a wealth of experience in catering for large events and will be providing the catering for the VIP lounge and running the souvenir shop as well as the restaurant.**

Fresh from their stint at the German Pavilion at EXPO 2017 Astana, the Munich-based family business, headed up by Gerhard and Gerlinde Obermayr, will be continuing their long tradition of providing catering services for large events such as expos and the Olympics. Without exception, the staff (restaurant managers, kitchen/office workers and buyers) that the husband-and-wife team are taking with them to Dubai bring expo experience to the table.

“We’re glad to have found such an experienced catering company in Angerer & Obermayr Messegastonomie,” emphasizes Dietmar Schmitz, who is acting as Commissioner General of the German Pavilion on behalf of the Federal Ministry for Economic Affairs and Energy. “It is quite a challenge to set up a restaurant at a World Expo and make a success of it. Just like the pavilion itself, these restaurants are temporary undertakings that have to work properly right from the start. There’s not much time to make adjustments if things go wrong.”

Even though the Obermayrs, who will be jointly responsible for the catering operations, have notched up several years of expo experience, every World Exhibition is different and the caterers have to start from scratch again every time. That entails buying a whole new set of kitchen equipment, customizing the crockery and glasses with the pavilion logo, sourcing certified retailers and suppliers and contacting the Expo Bureau early on to ascertain any compulsory requirements. “As far as possible, we will be working with fresh, seasonal products, which we will be looking to buy locally. And they’ll have to get to our restaurant’s cold store while they’re still fresh. To do that, we will have to know when and how our supplies can be delivered and by whom,” explains Gerhard Obermayr. These are just a few of the arrangements that have to be made for a restaurant with a capacity of 250+ and up to 600 meals per day at one of the world’s largest temporary events to run smoothly.

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The menu will feature typical dishes from across Germany, both with and without fish and meat. “At EXPO Dubai we will be in a Muslim country, so it was obvious that we would modify the menu in line with local customs. Pork is, quite literally, off the menu, of course but we still want to serve up something that will live up to Expo visitors’ expectations of German cuisine,” says Gerhard Obermayr. “Having said that, we are aware that lamb dishes are popular in the region,” he continues - a fact that will be reflected in the choices available.

A German restaurant wouldn’t be a German restaurant without beer and wine from back home and alcohol will be served at EXPO 2020 Dubai. Here too, however, the specific requirements will need to be discussed with the Expo organizers. And, of course, with the German Pavilion focusing on sustainability, waste avoidance will be a priority.

The German restaurant in Dubai will extend across three levels and, in a modern take on the German “Biergarten”, there will be benches and tables in the outdoor area on the ground floor. The second floor will also house three private dining rooms, each with seating for 15. The louvred facade will enable guests to see outside without being seen themselves.

“The restaurant reflects archetypical German restaurant settings,” says Tobias Wallisser of LAVA Architekten, explaining the idea behind the design. “From all three levels, guests will have a direct view of the atrium (the heart of the pavilion) and the stage but also what’s going on outside in the Expo grounds.” Open and inviting in style, the three-story restaurant complex will be accessible from outside, from the auditorium or from after the main show, enabling visitors to “refuel” before returning to the Expo action to continue their around-the-world trip.

#### **Background information:**

##### **EXPO 2020 Dubai and the German Pavilion**

The next World Expo will take place from 20 October 2020 to 10 April 2021 in Dubai, where the theme will be “Connecting Minds, Creating the Future”. More than 180 countries will be participating in what will be the first Expo to be held in the Arabic-speaking region. The organizers are expecting over 70% of the visitors to come from overseas.

Koelnmesse GmbH will be organizing and running the German Pavilion at EXPO 2020 Dubai on behalf of the Federal Ministry for Economic Affairs and Energy. The “German Pavilion EXPO 2020 Dubai Consortium”, comprising facts and fiction GmbH (Cologne) and NUSSLI Adunic AG (Hüttwilen, Switzerland), is in charge of concept design, planning and implementation. facts and fiction will be responsible for content, exhibition and media design, and the pavilion will be built by NUSSLI Adunic. The architecture and interior will be designed by LAVA – Laboratory for Visionary Architecture (Berlin).

For more information, visit [www.expo2020germany.de](http://www.expo2020germany.de).