

*S.O.C. Catering UG
CSSC Building 36
Stuttgarter Straße 199
89081 Ulm*



CONFERENCES · EVENTS · RECEPTIONS · CATERING

Conference & Event Catering CSSC Ulm

BANQUETING

BROCHURE '26



REQUEST YOUR
INDIVIDUAL QUOTATION!

Welcome to S.O.C. Catering!

With our catering and event services at the CSSC in Wilhelmsburg Barracks, we provide the ideal solution for conferences, meetings, receptions and events.

Our aim is to combine high-quality cuisine with professional organisation and reliable service.

Whether hosting a small meeting or a large-scale event... with several hundred guests, we support you from planning through to execution.



S.O.C.
Catering

Our Commitment

At S.O.C. Catering, we combine high-quality cuisine with the professional planning and execution of events.

Our objective is to deliver seamlessly organised events and premium catering services — from the initial enquiry through to flawless on-site delivery.



We place particular emphasis on the following:

- fresh, carefully selected produce
- structured planning and transparent communication
- flexible solutions tailored to a wide range of event formats
- reliable execution, even for large-scale events

Company History

S.O.C. Catering UG was established in December 2023 and specialises in catering and event services across multiple locations.

Prior to its formal incorporation, catering operations were managed within a broader corporate structure. With the founding of the company, these activities were consolidated and further developed under the S.O.C. Catering brand.

Today, the company operates several sites in the fields of contract catering, conference catering and event management across a range of facilities.

Current locations include, among others:

- Wilhelmsburg Barracks, Ulm
- Rhön Barracks, Wildflecken
- Saaleck Barracks, Hammelburg
- Reinhardt Barracks, Ellwangen
- German Armed Forces Hospital, Berlin

Company History

The management team and selected members of staff bring over 20 years of experience in the international hospitality and events industry. Team members have held positions at renowned five-star hotels and international catering operations, including:

- Hotel Sacher, Austria
- Kempinski Hotels
- Hyatt Hotels
- Hilton Hotels
- Käfer Service GmbH, Munich
- Schloss Vollrads, Oestrich-Winkel
- Kuffler Catering, Frankfurt am Main

Our culinary team also possesses extensive international experience, with our chefs having worked in hospitality establishments in Italy, Dublin and other European locations.

In addition, the team has substantial experience in delivering catering for large-scale events (including LPS and creative catering concepts), trade fairs (Frankfurt, Hanover, Cologne) and specialist industry events across Germany, including involvement in the Culinary Olympics and various gastronomy-focused industry events.

Today, we combine this expertise with a modern catering concept, professional organisation and the reliable delivery of events across our locations.

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Conference Catering

Basic Coffee Break

1,50€ net/ Pax

- Selection of sweet pastries
- *

Business Coffee Break

6,20€ net/ Pax

- A small sweet treat, such as cake, a muffin, a doughnut or similar
- Fresh fruit
- *

Premium Coffee Break

9,80€ net/ Pax

- A small sweet treat, such as cake, a muffin, a doughnut or similar
- Fresh fruit
- Savoury snacks, for example mini sandwiches or wraps
- *

**Recommended: "Business" beverage package - see page 16 "Beverages" for details*

Conference Catering

Conference Lunch

11,80€ net/ Pax

- Filled sandwiches / baguettes
- Small salad or antipasti
- Dessert or fresh fruit
- *

Lunch buffet Business

13,80€ net/ Pax

- A hot main course with a meat option and a suitable vegetarian alternative, accompanied by selected side dishes and salad
- Dessert or fresh fruit
- *

**Recommended: "Business" beverage package - see page 16 "Beverages" for details*



Should none of the listed packages meet your requirements, we would be pleased to provide a tailored quotation for your event.

Group Breakfast

From 8 guests // Advance booking only (minimum 5 working days' notice)

Bavarian Breakfast

14,20€ gross/ Pax

Traditional white sausages with freshly baked pretzels, served with classic Obazda, a fine selection of cheeses, smoked ham and rustic farmhouse bread.

French Breakfast

14,20€ gross / Pax

A crisp croissant with jam and honey, salami, ham, cheese and butter, fresh fruit and muesli with yoghurt.

English Breakfast

14,20€ gross/ Pax

Baked beans, toast, crispy bacon, black pudding, grilled tomatoes and mushrooms, fried eggs with savoury sausages.

American Breakfast

14,20€ gross/ Pax

Fluffy pancakes with crispy bacon, hash browns, toast, fried eggs and sausages, served with fresh fruit.

BBQ Packages

Packaged for takeaway, without side dishes or equipment

Classic BBQ Package

9,05€ gross / Pax

- 1 pork sausage (100 g)
- 1 pork neck steak / chop (160 g)
- 1 turkey steak or escalope (160 g)

Poultry BBQ Package

9,20€ gross/ Pax

- 1 poultry sausage (100 g)
- 1 chicken breast (160 g)
- 1 turkey steak or escalope (160 g)

Vegetarian BBQ Package

10,90€ gross/ Pax

- 1 vegetarian soy steak (150 g)
- 1 soy sausage (100 g)
- 1 corn on the cob (100 g)
- Grilled cheese (100 g)

**1 bottle of ketchup / mustard /
mayonnaise**

2,50€ gross

500-800 ml

Lunch and Dinner Menu

Menu I -Classic

22,20€ net/ Pax

Starter

Soup of the day with garnish

Main Course

Sliced chicken in a cream sauce served with rice and buttered vegetables

Vegetarian Alternative

Creamy mushroom ragout served with rice and buttered vegetables

Dessert

Bavarian cream with fruit coulis

Menu II -Regional

24,90€ net/ Pax

Starter

Cream of potato and leek soup with optional meat garnish

Main Course

Swabian onion roast beef with Spätzle and green beans

Vegetarian Alternative

Spätzle pan with crispy fried onions

Dessert

Apple crumble with vanilla sauce

The menu selection is provided as a guideline and can be adapted depending on the event, seasonal availability and operational requirements.

Lunch and Dinner Menu

Menu III -Mediterranean

22,80€ net/ Pax

Starter

Antipasti selection

Main Course

Mediterranean pasta with poultry, tomatoes, herbs and roasted Mediterranean vegetables

Vegetarian Alternative

Mediterranean pasta with roasted vegetables

Dessert

Panna cotta with fruit sauce

Menu IV -Business

23,50€ net/ Pax

Starter

Crudités and mixed salad selection with a light vinaigrette

Main Course

Chicken breast with a light herb jus,
served with rosemary potatoes and seasonal vegetables

Vegetarian Alternative

Pan-fried vegetables with a light herb jus,
served with rosemary potatoes and seasonal vegetables

Dessert

Chocolate mousse

The menu selection is provided as a guideline and can be adapted depending on the event, seasonal availability and operational requirements.

Lunch and Dinner Menu

Menu V -Premium

26,90€ net/ Pax

Starter

Seasonal refined soup

Main Course

Braised beef with a rich jus,
served with herb-infused mashed potatoes and fine root
vegetables

Vegetarian Alternative

Pan-fried mushrooms and vegetables with a jus,
served with herb-infused mashed potatoes and fine root
vegetables

Dessert

Crème brûlée

The menu selection is provided as a guideline and can be adapted depending on the event, seasonal availability and operational requirements.

Finger Food & Receptions

Classic Canapé Package

9,20€ net/ Pax

A traditional accompaniment for receptions, carefully curated savoury selections.

Typically includes:

- Canapés with fine cold cuts
- Canapés with ham
- Canapés with a variety of cheeses
- Canapés with cream cheese or vegetarian spreads

*Standard selection: 4 canapés per person. An extension of two additional varieties is available at a surcharge of €3.90 net per person.

Ideal for short receptions, meetings or classic standing events.

Regional Canapé Package

10,50€ net/ Pax

Hearty, rustic and with a strong regional character.

Typically includes:

- Pretzel-based pastries and mini pretzel variations
- Mini white sausages with sweet mustard
- Bites featuring regional sausage and cheese specialities
- Rustic bread and pretzel-based canapés

*Standard selection: 4 canapés per person. An extension of two additional varieties is available at a surcharge of €3.90 net per person.

Particularly suitable for events with a regional focus, informal evening functions or traditional reception formats.

Finger Food & Receptions

Premium Canapé Package

10,80€ net/ Pax

For high-end receptions and special occasions with a more exclusive selection.

Typically includes:

- Canapés with smoked salmon
- Canapés with roast beef
- Canapés with selected cheese specialities
- Vegetarian premium canapés with refined components

*Standard selection: 4 canapés per person. An extension of two additional varieties is available at a surcharge of €4.50 net per person.

Ideal for anniversaries, upscale receptions, delegations or formal evening events.

Finger Food & Receptions

Add-ons & Additional Components

All packages can be supplemented with additional finger food options upon request.

Cold Add-ons

- Mini wraps in a varied selection *4,10€ net/ Pax*
- Fruit skewers with a selection of seasonal fruits *3,80€ net/ Pax*
- Crudités with herb dip *3,70€ net/ Pax*
- Mini sandwiches with a variety of savoury fillings *4,10€ net/ Pax*
- Caprese skewers with basil *4,10€ net/ Pax*
- Cheese and grape skewers *3,90€ net/ Pax*
- Mediterranean antipasti selection *4,30€ net/ Pax*
- Couscous salad with vegetables (served in a glass) *3,90€ net/ Pax*
- Mediterranean pasta salad (served in a glass) *3,80€ net/ Pax*
- Potato salad with herbs *3,55€ net/ Pax*
- Coleslaw - creamy cabbage salad *3,55€ net/ Pax*
- Cucumber salad with dill *3,60€ net/ Pax*
- Tomato and basil salad *3,70€ net/ Pax*
- Leaf salad with vinaigrette (served in a glass) *3,60€ net/ Pax*

Finger Food & Receptions

Add-ons & Additional Components

All packages can be supplemented with additional finger food options upon request.

Hot Add-ons

- Flammkuchen slices in a varied selection *3,60€ net/ Pax*
- Potato rösti with herb quark *3,60€ net/ Pax*
- Mini quiches in a savoury selection *4,20€ net/ Pax*
- Mini meatballs *3,50€ net/ Pax*
- Mini schnitzel bites *3,90€ net/ Pax*
- Chicken nuggets *3,50€ net/ Pax*
- Chicken wings *3,90€ net/ Pax*
- Onion rings *2,50€ net/ Pax*
- Mozzarella sticks *3,20€ net/ Pax*
- Poultry skewers *3,90€ net Pax*
- Oven-baked potato wedges *3,30€ net/ Pax*
- Puff pastry parcels with various savoury fillings *4,20€ net/ Pax*
- Mini pizza slices *3,90€ net/ Pax*
- Vegetable tempura *3,80€ net/ Pax*

Finger Food & Receptions

Hot Dishes & Served Dishes

For longer events or more extensive reception formats, hot dishes or served dishes can be incorporated as an additional option.

- Hearty beef, chicken or vegetable broth with vegetables and fresh herbs *4,20€ net/Pax*
- Savoury tomato soup with Mediterranean herbs *4,40€ net/Pax*
- Creamy potato soup with fresh herbs + optional meat garnish *0,60€ net/Pax* *4,60€ net/Pax*
- Spiced goulash soup with paprika *5,80€ net/Pax*
 - vegetarian alternative: hearty vegetable stew with paprika
- Rich chilli con carne with beans *5,50€ net/Pax*
 - vegetarian alternative: aromatic chilli sin carne
- Swabian lentil stew in the South German style + optional meat garnish *0,60€ net/Pax* *4,90€ net/Pax*
- Hearty farmhouse stew with potatoes and vegetables *5,50€ net/Pax*
 - vegetarian alternative: farmhouse stew with seasonal root vegetables

Event Stations & Special Formats

For special occasions or more informal event formats, we offer a range of culinary event stations. These are particularly suited to summer parties, evening events, receptions or larger functions, creating an interactive atmosphere where guests can assemble their meals individually.

Event stations can be booked individually or combined with our buffet and finger food offerings.

Hot Dog Station

8,55€ net/ Pax

A popular event format where guests can customise their own hot dog.

Typically includes:

- Hotdog-Buns
- Sausages
- A variety of sauces
- A selection of toppings

Ideal for summer parties, informal evening events or casual functions.

Event Stations & Special Formats

Pasta Station

from 14,90€ net/ Pax

Freshly prepared pasta with a variety of sauces and ingredients.

Typically includes:

- Selection of pasta
- Various sauces (e.g. tomato or carbonara)
- Vegetable or meat components
- Vegetarian options

Particularly suitable for evening events or larger functions.

BBQ Station

from 22,90€ net/ Pax

Grill station for outdoor events.

Typically includes:

- A variety of grilled items
- Side dishes and salads
- Sauces and toppings

Ideal for summer parties or outdoor events.

Beverages

For events, beverages are typically offered as per-person packages. Pricing is based on the duration of the event, providing a transparent and reliable basis for cost planning.

Consumption-Based Billing (on request only)

Billing based on actual consumption is generally possible; however, it is offered exclusively upon request and specified individually within the quotation.

Add-ons & Brand Preferences

Additional options (e.g. wine and sparkling wine selections, long drinks, cocktails) as well as specific brand preferences can be arranged upon request.

**Equipment note: A standard selection of glassware, including wine and champagne glasses, is available on site (see page 18 for details).*

Beverage Packages

Our
Recommendation

Essential

- Coffee
- Tea

from 3.50€ net/ pax

Business

- Coffee
- Tea
- Still and sparkling water
- Soft drinks

from 6.90€ net/ pax

Essential +

- Coffee
- Tea
- Still and sparkling water

from 4.90€ net/ pax

Business Reception

- Coffee
- Tea
- Still and sparkling water
- Soft drinks
- Beer

from 8.90€ net/ pax

Refreshment

- Still and sparkling water
- Soft drinks

from 4.90€ net/ pax

Refreshment Reception

- Still and sparkling water
- Soft drinks
- Beer

from 6.90€ net/ pax

Additional Services

Service & Staffing

We are pleased to provide experienced service staff to professionally support your event.

- Professional supervision of buffets, receptions and evening events
- Service at beverage stations and serving points, as well as table service
- Discreet and attentive support throughout the entire event

Billing is arranged individually and based on the level of effort required.

Event Modules & Special Requests

For bespoke events, additional modules can be arranged, for example:

- Food trucks
- Beverage carts / mobile bars
- Special catering stations
- Tailor-made concepts for receptions or events

Equipment & Setup

Included as standard:

- White crockery
- Standard cutlery
- Glassware, including wine and champagne glasses
- White paper napkins
- Presentation platters and buffet setups



Additional Services

- Special crockery or cutlery
- Specialised glassware (e.g. cocktail glasses, long drink glasses, speciality tumblers)
- Cloth napkins
- Table linen and chair covers
- High tables and event furniture
- Decoration & event styling



We would be pleased to support you beyond the listed additional services in the bespoke planning and design of your event.

Additional Services

Table Decoration

- Seasonal or thematic decoration
- Candle and floral arrangements
- Custom event styling
- Decoration provided subject to effort and requirements

Delivery & Logistics

- Delivery within the barracks is possible (additional walking/transport costs apply, depending on effort)
- Transport and handling by prior arrangement
- Collection from the CSSC is available

Location

Building 36 · Wilhelmsburg Barracks

Our events take place at the CSSC (Building 36) within Wilhelmsburg Barracks. The premises are ideally suited for conferences, meetings, receptions and evening events. The main function room can be used flexibly and divided into several areas by fixed partition walls.

Room Capacity

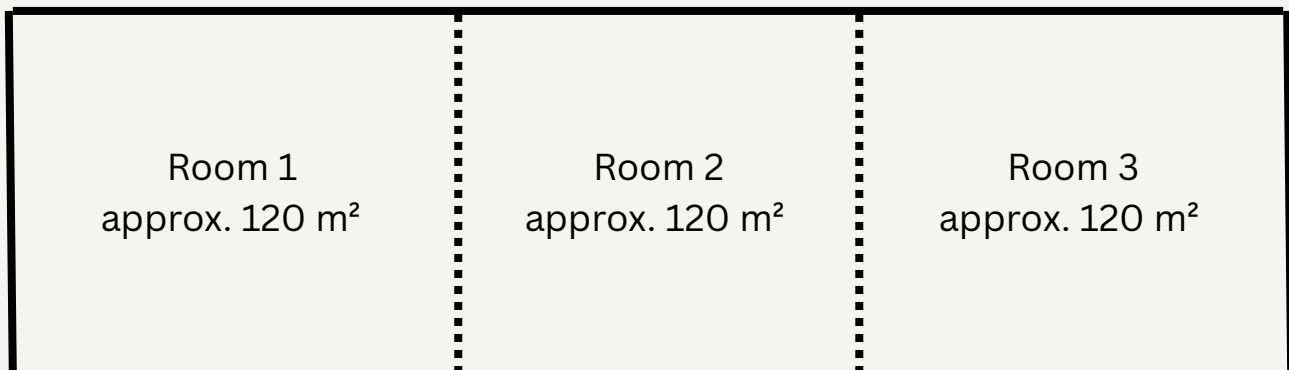
- Flexible event space
- Events for up to approximately 200 guests

Facilities

- Wi-Fi available within the building
- Terrace access
- On-site sanitary facilities
- Flexible room layout through fixed partition walls
- Suitable for conferences, receptions and events

Room Layout

Three flexible event rooms of approximately 120 m² each – configurable to suit your individual event requirements.



The room configuration allows for versatile use — from small meetings to large-scale events.

Flexible Usage Options

- Can be used individually or as a combined space
- Flexible room configuration through fixed partition walls
- Ideal for conferences, meetings and receptions
- Parallel events can be accommodated without difficulty

Layout - Function Room 1



Facilities:

- 3 × rectangular tables
- 3 × square tables
- 2 × lounge tables
- 1 × lounge bench
- 5 × lounge armchairs
- 30 × chairs
- 3 × room dividers

Layout - Function Room 2



Facilities:

- 4 × high tables
- 10 × bar stools
- 3 × square tables
- 12 × chairs
- 4 × lounge tables
- 2 × lounge benches
- 9 × lounge armchairs
- 2 × room dividers

Layout - Function Room 3



Facilities:

8 × rectangular tables

1 × round table

50 × chairs

2 × room dividers

Outdoor Area



Facilities:
15 × tables
57 × chairs
3 × parasols

Terms of Use

- As a general rule, the layout of the function rooms must not be altered.
- Any changes to the layout must be carried out by authorised personnel of the unit, in prior coordination with the operator.
- Following the event, the original layout must be restored without delay.
- Any damage to or defects in the furniture must be reported immediately to the barracks command.
- Bookings for the facility must be made through S.O.C. Catering UG.

Organisation & Operations

We support your event professionally and reliably from initial enquiry through to execution. Upon receipt of your request, we will provide a tailored quotation within 48 hours.

Planning

Consultation and coordination of the catering concept.

Selection of food, beverages and additional services
Tailored adaptation of packages available.

Confirmation & Amendments

Changes to the number of guests and adjustments to the menu can be made up to 10 working days prior to the event.

The final number of guests forms the basis for billing.

Organisation & Operations

Event Location

Our catering services are provided at the CSSC (Building 36) as well as throughout the entire premises. Upon request, we are pleased to deliver your order directly to the desired event location for an additional charge, or make it available for collection.

Setup & Room Organisation

Setup, dismantling and arrangement of the event space are generally the responsibility of the organiser, unless separately commissioned.

Notes

Catering services are generally available from a minimum of 15 persons.

Unless otherwise stated, all prices are quoted net of VAT and on a per-person basis.

Additional services and bespoke requirements can be arranged upon request.

Pricing

Our pricing is transparent and tailored to your requirements. Depending on the event format, number of guests and schedule, we offer per-person packages and—where more complex requirements apply—an individually calculated overall quotation.

Pricing is determined in particular by:

- Number of guests (Pax)
- Type of event and scope of services
- Timeframe and duration of the event
- Delivery and logistics within the barracks
- Additional services



Tailored Quotations

Should none of our packages fully meet your requirements, or if specific organisational or service needs arise, we would be pleased to provide a bespoke quotation. This ensures that services, scheduling and pricing are reliably planned and precisely aligned with your event.

Payment Methods & Terms

Payment Terms

Billing will take place after the event by invoice, with a payment term of 7 days, unless otherwise agreed in the quotation or order confirmation.

Alternatively, payment may be made on site in cash or by card.

For NATO or official clients, different payment arrangements may apply. These will be agreed on a case-by-case basis and specified in the quotation.

Payment Options

- Payment by invoice
- On-site card payment (including contactless)
- Cash payment on site
- Advance payment (by prior arrangement)

Cancellation

In the event of cancellation, the provisions set out in the Terms and Conditions shall apply. From 7 working days prior to the event, 50% of the agreed contract value will be charged; from 3 working days prior to the event, 100% of the agreed contract value will be payable.

Hygiene & Quality

Food Safety, Hygiene and Standards

Food safety and the consistent quality of our services are of the highest priority at S.O.C. Catering. All processes — from goods receipt and storage to production and service — are carried out in accordance with clearly defined procedures and in compliance with all applicable legal requirements.

HACCP & Internal Controls

Our operations are aligned with the HACCP concept (Hazard Analysis and Critical Control Points). This ensures that hygiene-related risks are systematically identified, monitored and documented.

Personnel & Training

Our team receives regular training, particularly in the areas of:

- Food hygiene and occupational safety
- Infection control (in accordance with statutory requirements)
- Internal standards for the safe preparation and service of food

Product Quality & Supply Chain

We place particular emphasis on:

- Carefully selected products and suppliers
- Proper storage and temperature-controlled processes
- Structured quality controls during ongoing operations

Allergens & Labelling

Information on allergens and additives is provided as part of the quotation and event planning process, and is available upon request.

Extract from Terms & Conditions

The following provisions constitute an extract from the General Terms and Conditions of S.O.C. Catering UG. The full Terms and Conditions will be made available to the client upon request.

Offer and Contract Formation

All offers are subject to change and non-binding. A binding contract is concluded only upon written confirmation of the offer by the client.

Number of Guests

The final number of guests must be communicated no later than 10 working days prior to the event. This figure forms the basis for billing.

Prices

Unless otherwise stated, all prices are quoted net of the applicable statutory VAT.

Payment Terms

Billing will take place after the event by invoice, with a payment term of 7 days. Alternatively, payment can be made on site in cash or by card.

Cancellation

In the event of cancellation, the following terms apply:

From 7 working days prior to the event: 50% of the agreed contract value

From 3 working days prior to the event: 100% of the agreed contract value

Liability

The client is liable for any damage to premises, equipment or inventory caused by themselves, their employees or guests. Any damage must be reported immediately to the barracks command.

Final Provisions

The law of the Federal Republic of Germany shall apply.

Booking Form

For a prompt and structured processing of your event enquiry, we kindly ask you to use our online booking form.

Simply scan the QR code and complete the form. Our team will review your request and, as a rule, provide a tailored quotation within 48 hours.



Booking Form

Should the online form not be available, or should you prefer to contact us directly, you may also send your enquiry by email:

event@catering.soc-group.eu

Please ensure that you include the information listed below so that we can process your request promptly.

- Name / Organisation
- Contact Person
- Email Address and Telephone Number
- Type of Event
- Date and Time of the Event
- Number of Guests (Pax)
- Preferred Catering or Beverage Package
- Event Location within the Barracks (if different from the CSSC)
- Special Requests or Requirements
- Dietary Requirements or Allergies

Contact

S.O.C. Catering UG
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89081 Ulm

Ulm@catering.soc-group.eu
+49 (0) 69 2475 446-70



Request your quotation quickly and easily online
and receive a response within 48 hours.

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+49 (0) 69 2475 446-71



