

FBO EXPERIENCE

presents

CARLOS AVIATION CATERING



We had the privilege and opportunity to sit down with Martin Henschel, the driving force behind Carlos Aviation Catering, to learn more about the incredible setup they are building to offer German private aviation nothing but the best in VIP catering.



FOR THE CULINARY PART OF YOUR FLIGHT!

Carlos Aviation Catering stands out in the aviation industry with its all-encompassing service offerings. From gourmet meals crafted by top chefs to laundry, dishwashing, flower arrangements, and concierge services, they cater to every detail required on board. This holistic approach ensures that every flight experience is seamless and luxurious.

Founded in 2009, Carlos Aviation Catering builds on the robust foundation laid by its founder, Carlos, who had been successfully running an event catering business since 1989. This rich history in catering expertise has been seamlessly transitioned into the aviation sector, creating a brand synonymous with quality and reliability. What sets Carlos Aviation Catering apart from other aviation caterers in Germany is its

extensive reach. With three large production kitchens strategically located across Germany, they can supply all major and many smaller airports. Their kitchens operate nearly 24 hours a day, staffed by trained chefs ready to respond to last-minute requests, ensuring passengers are always delighted with gourmet meals.



THE AVIATION CATERING NETWORK IN GERMANY



VERSATILITY IN AIRCRAFT CATERING

Carlos Aviation Catering's capabilities are not limited by the type or size of the aircraft. They can cater to all types, including large airplanes, facilitated by their specialized catering high loaders available at most airports. For VIP clients, customization is key. Carlos Aviation Catering excels in creating bespoke menus tailored to individual tastes and dietary requirements.

Regular clients can enjoy special menus featuring signature dishes that reflect their preferences, making every flight a personalized culinary journey.

COMMITMENT TO QUALITY & FRESHNESS

Quality is non-negotiable. All employees receive rigorous training and possess qualifications from upscale gastronomy and by 5-star hotel industries.

They work with carefully selected suppliers to ensure every dish leaving the kitchen meets the highest standards. Any discrepancies are promptly addressed with suitable alternatives.



SIGNATURE DISHES AND POPULAR MENU ITEMS



Among the most popular items are their signature dishes, such as prawns on beetroot citrus salad with coriander and tuna in sesame crust with mango salsa. These dishes exemplify their culinary excellence and creativity. Carlos Aviation Catering seamlessly accommodates various dietary requirements, including vegetarian, vegan, gluten-free, and kosher meals. Food intolerances and special dietary needs are managed expertly, ensuring all passengers can enjoy their meals without concern.



SAMPLE VIP FLIGHT MENU

A typical three-course VIP menu might include:

- Appetizer: Beef fillet tartare with sour cream and Oscietra caviar
- Main Course: Grilled sea bream with lemon-butter sauce, potato-dill puree, and sautéed carrots
- Dessert: Cheesecake with fresh berries and mint

EFFICIENT AND SAFE LOGISTICS

Logistics are meticulously handled, with meals picked, labeled, and delivered in sealed refrigerated vehicles directly to the aircraft. This ensures the cold chain and aviation safety are maintained at all times. Orders are typically placed 1-3 days in advance, allowing ample time for meticulous preparation and delivery.



RIGOROUS FOOD SAFETY AND HYGIENE

Their kitchens adhere to the international HACCP concept, ensuring food safety and hygiene. Regular inspections by local food authorities further guarantee compliance and quality.



Beyond food and drinks, Carlos Aviation Catering offers a range of additional services, including providing cell phones, laptops, cosmetics, bathrobes, and bed linen, enhancing the overall travel experience for crew and passengers.

Adhering to Industry Standards: Carlos Aviation Catering is approved by the European Union and the German Aviation Safety Authority, allowing them to deliver catering at all European airports. They are also recognized by the German Food Safety Authority.

Staying Ahead with Industry Trends: They stay updated with the latest trends and regulations through memberships in key associations like EBAA, NBAA, and GBAA, and by participating in industry events and trade fairs.

Future Expansion and Innovation: Continuously expanding, they recently opened a new kitchen in Frankfurt am Main to better serve their customers. They are always exploring new ways to enhance their services and stay ahead of industry trends.

Carlos Aviation Catering is poised to cater to both long, luxurious owner flights and short, functional trips. Their skilled staff and innovative menu designs ensure they can meet the diverse needs of their clients, providing exceptional dining experiences above the clouds. In conclusion, Carlos Aviation Catering's commitment to excellence, innovation, and customer satisfaction sets them apart in the aviation catering industry, making them the preferred FBO EXPERIENCE choice for VIP catering in German private aviation.



CONTACTS & LOCATIONS

EDDB - Berlin-Brandenburg

EDDF - Frankfurt/Main

EDDK - Cologne/Bonn

EDLW - Dortmund

EDDC - Dresden

EDDL - Dusseldorf

EDFE - Egelsbach

EDDP - Halle/Leipzig

EDLN - Mönchengladbach

Other locations upon request.

Head office

Carlos Aviation Catering Network GmbH

Managing Director: Martin Henschel

Phone: +49 3020 8475 700

Email: order@aviation-catering.com

