

Austria Trend

**HOTEL CONGRESS
INNSBRUCK ******

BANQUET FOLDER



Still an hour to go before the
event and everyone's ready.
Including me.

**AUSTRIA
TREND**
HOTELS





Let us take care of planning your event – don't leave anything to chance.

What kind of events do you enjoy most? Probably the ones where everything comes together perfectly – from the programme to the service and location. We do everything we can to meet any special requirements, while putting your wellbeing first and making sure that your event goes off smoothly. Your designated contact person and a team of dedicated event professionals are always on hand to give advice and support when it comes to planning and hosting your event, and make sure you reap the benefits of our experience. Everyone

knows that seminars, meetings and conferences can all too easily end up going nowhere unless they are organised properly – right down to the last detail. Austria Trend Hotels create the perfect setting to ensure that your event is a resounding success. State-of-the-art equipment and the very best in bespoke meeting services complete the picture. All you have to do is focus on what matters most to you and leave the rest of the planning and hosting to us. Let us look after your guests in the run-up to the event and provide follow-up support.



Taking you closer to your goals.

Whatever brings you to Innsbruck the Hotel Congress Innsbruck is the ideal base during your stay. Located just a short distance from the old town in the Saggen district with its impressive villas, and framed by the triking backdrop of the Tyrolean Alps, the hotel is a byword for comfortable accommodation. After an eventful day, you can sit back, relax and feel the tension leave your body in the hotel spa.

Morgenstund' – the nutritious Austrian breakfast.

As the crisp fresh Tyrolean mountain air will inspire you to make the most of every minute, our breakfast will get your day off to the ideal start. Laden with freshly baked croissants and a range of locally produced specialities, it also includes options for people with special dietary

requirements. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Old favourites & new approaches.

A quick glance at the hotel restaurant's menu soon reveals how well traditional dishes and contemporary cuisine complement each other. Choose from down-to-earth Tyrolean specialities and a range of nouvelle cuisine-inspired creations.

A source of inspiration.

Our lobby bar is the perfect place to reflect on your day and enjoy a relaxing drink in a laid-back atmosphere.



Free WiFi
access in all rooms!



106 rooms, including 2 suites

Treat yourself to exclusive luxury in our 104 double rooms and 2 suites, featuring decor that combines quality wood finishes with elegant design. All rooms are non-smoking and come with bathtub/shower, hairdryer, make up mirror, flatscreen TV, laptop safe and free WiFi.

Our 70 **Classic rooms** range in size from 23-30m² and come with twin or king size beds.

The 8 **Comfort rooms** (32m²) are available for a supplement of € 10.– per night on the Classic room rate. Welcome drink and bathrobe are included.







Located on the top floor and with fantastic views of the surrounding mountains beyond, the 26 **Executive rooms** (24-27m²), are available for a supplement of € 25.– per night on the Classic room rate. Upgrades include the following extras: garage parking / minibar with alcohol free drinks / welcome drink / bathrobe / good night sweets / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm

In the two exclusive **suites** a private rooftop terrace provides excellent views of the breathtaking mountain panorama in the distance. These generously proportioned suites (55m²) are the embodiment of luxury, offering separate living room and bedroom areas, king size bed, bathtub and shower and a separate WC.






For summit meetings and other occasions.


The fresh Tyrolean mountain air helps you keep a clear head, and the awe inspiring backdrop of the Tyrolean Alps will soon usher in new ways of thinking. In short, the Hotel Congress Innsbruck is the ideal setting for conferences, seminars and corporate events. Three partitionable, light-filled conference rooms with flexible state-of-the-art equipment and a large garden are available. You can also book our exclusive suites for meetings high above Innsbruck's rooftops.

Capacity		m2					
Tyrol I	✓	55	-	10	20	20	40
Tyrol II	✓	85	-	25	30	30	60
Tyrol III	✓	70	-	20	30	30	50
Tirol II+III	✓	155	-	40	60	60	110
Tyrol I+II+III	✓	210	-	55	80	80	180

Room hire
available if you don't book one of our conference packages.

		
Tyrol I	175.–	265.–
Tyrol II	265.–	410.–
Tyrol III	220.–	340.–
Tyrol I+II+III	660.–	1,000.–
Restaurant	345.–	500.–
Panoramasuite I	on request	
Panoramasuite II	on request	

 Room hire half day

 Room hire full day



Austria Trend Conference Package

Room rental and standard technical equipment
Soft drinks in the conference room
Coffee break in the morning and/or in the afternoon
Seasonal Business lunch / dinner

Conference Package half day
per person from

€ **59.–**

Conference Package full day
per person from

€ **69.–**

The **AUSTRIA TREND CONFERENCE PACKAGE** includes rental for the conference room of your choice from 08:00 am to 07:00 pm, 08:00 am to 12:30 pm or 01:00 to 07:00 pm / projector and screen / 1 pin board / 1 flipchart / free WiFi / Notepad, pen and goodie for every participant / 1-2 soft drinks per person in the conference room / Coffee break in the morning and/or in the afternoon with fruits and snacks / seasonal business lunch or dinner incl. 1 non-alcoholic drink per person

Austria Trend Conference Package PLUS

Welcome coffee and tea before the seminar starts
Unlimited soft drinks in the main conference room
Unlimited drinks at lunch or dinner (non-alcoholic, coffee, tea)

Conference Package PLUS half day
per person from

€ **66.–**

Conference Package PLUS full day
per person from

€ **76.–**

Prices per person and day, starting from 10 participants.

We keep abreast of current nutritional trends and include these in all our conference packages at no extra cost to you. Cutting-edge cuisine.



Energy for the body

We offer high-energy foods, such as wholemeal products, nut-based snacks and healthy muesli. Our salads contain a variety of vital grains, such as pumpkin, flax and sunflower seeds for healthy energy.



A clear head for clear thinking

Drinking encourages concentration. As well as traditional cold drinks, we also now offer ginger tea as standard, along with water enriched with fruit and/or herbs.



Brain food makes you smart

Fruit and vegetables improve concentration, so fruit, yoghurt drinks and fruit and vegetable smoothies are also now available during coffee breaks.



Vegan cuisine creates diversity

Vegetarian and vegan dishes are available during coffee breaks, as well as at lunch and dinner.



Cutting-
edge
cuisine

- Smoothie or yoghurt drinks
- Wholemeal products
- Vegan snacks
- Ginger tea



Coffee breaks

Classic and filling

Coffee, tea / mineral water / fruit juices /
fresh fruit / 1 mini roll with savoury
filling ACDGHFN / 1 piece of cake ACGHF

per person

€ **13.-**

Healthy boost

Coffee, tea / flavoured water / Bircher
muesli AEFG / wholegrain roll with
turkey ham AFGN / fresh fruit salad

per person

€ **14.-**

Your way

Coffee, tea / mineral water / fruit juices /
fresh fruit / 1 snack of your choice

per person

€ **12.50**

Tyrolean break

Coffee, tea / mineral water / fruit juices /
snack with Tyrolean bacon, cheese ACEFHMN
and season vegetables

per person

€ **15.-**



Cutting-edge cuisine

- Smoothie or yoghurt drinks
- Wholemeal products
- Vegan snacks
- Ginger tea



Coffee break snacks

You can also choose one additional dish per coffee break.

Savoury snacks

Savoury pastries ACDGHFN
Savoury spread on whole wheat bread ACG
Savoury mini strudel with dip ACDGHFN
Assorted filled mini bread rolls ACDGHFN
Assorted pretzel dough sandwiches ACDGHFN
Vegetables sticks with 2 dips ACDGHFN

We are happy to provide you with vegan snacks upon requests.

Please find a full description of all allergens on the last page.

Sweet snacks

Mini Swiss rolls ACGHF
Assorted slices ACGHFN
Assorted pastries ACFGHN
Assorted strudels ACGO
Assorted cakes ACGHF

Drinks

Alcohol free

Mineral water sparkling or still	0.33 l	€ 3.20
Mineral water	0.75 l	€ 5.70
Almdudler	0.35 l	€ 3.80
Coca Cola / light, Mezzo Mix, Sprite, Fanta	0.33 l	€ 3.80
Tirola Kola	0.33 l	€ 4.30
Red Bull	0.25 l	€ 4.90
Apple juice / orange juice	0.20 l	€ 3.20
Apple juice / orange juice spritzer	0.30 l	€ 3.20
Tonic Water, Bitter Lemon	0.20 l	€ 4.20
Eistee Pfirsich	0.33 l	€ 3.50

Hot drinks

Espresso	€ 2.80
Double Espresso	€ 4.10
Latte Macchiato ^G	€ 3.60
Cappuccino ^G	€ 3.30
Americano	€ 3.10
Hot chocolate ^G	€ 3.60
Hot chocolate with rum ^G	€ 4.60
English Breakfast tea	€ 3.50
Earl Grey tea / Assam tea	€ 3.50
Green tea	€ 3.50
Peppermint / herbal / camomile tea	€ 3.50
Fruit selection	€ 3.50
Organic Mountain Herbs	€ 3.50
Organic Ginger Lemon	€ 3.50

Beer

Ottakringer vom Fass ^A	0.30 l	€ 3.80	0.50 l	€ 4.90
Zillertaler Pils ^A	0.33 l	€ 3.80	0.50 l	€ 4.90
Zillertaler Bio Zwickl ^A			0.33 l	€ 4.10
Radler ^A	0.30 l	€ 3.30	0.50 l	€ 4.30
Gösser alkoholfrei ^A			0.33 l	€ 3.70
Edelweiß Naturtrüb ^A			0.50 l	€ 5.00
Weizenbier alkoholfrei ^A			0.50 l	€ 4.00

Wine

Hauswein gespritzt ^O	0.25 l	€ 3.50
Hauswein gespritzt süß ^O	0.25 l	€ 3.50
Weißgespritzt mit Aperol ^O	0.25 l	€ 6.50
Grüner Veltliner „Nimmervoll“ ^O	0.25 l	€ 4.20
Weingut Nimmervoll, Niederösterreich Wagram		
Sauvignon Blanc Scheiblhof ^O	0.25 l	€ 5.00
Weingut Scheiblhof, Burgenland Andau		
Rose Salzl ^O	0.25 l	€ 4.20
Weingut Salzl, Neusiedlersee		
Zweigelt Schneider ^O	0.25 l	€ 5,50
Weingut Schneider, Niederösterreich		

Sekt sparkling wine & Champagne

Sekt Schlumberger ^O	0.20 l	€ 16.50	0.75 l	€ 58.00
Prosecco ^O	0.10 l	€ 3.80	0.75 l	€ 26.50
Prosecco Aperol ^O			0.10 l	€ 6.50
Moët & Chandon Brut ^O			0.75 l	€ 110.00

Prices are subject to change.





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■ **A piece of Austria begins...**
...where taste and variety meet.

To recognize at first glance, which typical Austrian classics should not be missing on any menu, we have marked them for you with the flag icon.

Enjoy your meal!

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Suggestions for your standing buffet

Hotel Congress standing buffet

Prawns with an avocado mousse and saffron jelly ^{GH}
 Oriental salad with goat's cheese ^{GO}
 Chicken curry with sprouts ^{AFG}

Mini rolls and butter ^{ACG}

Vegetable lasagne ^{ACGO}
 Grilled catfish fillet with Tyrolean field vegetables ^{GO}
 BBQ beef sticks ^{ACFGLMO}
 Rösti potatoes ^{AC} / basmati rice ^G / vegetables ^G

Chocolate mousse ^{GH}
 Brownies ^{ACGH}
 Doughnuts ^{ACGH}
 Seasonal fruit salad

per person

€ **29.-**

(available for groups of 20–max. 40)

Tyrolean standing buffet

■ **Boiled beef brawn with brunoise vegetables** ^{ACFGLM}
 Slice of roast beef with potato salad ^{ACFGLM}
 Smoked trout with vegetables ^{DGLO}

Mini rolls and butter ^{ACG}

■ **Tyrolean Gröstl (fried bacon and potatoes)**
 Pork medallions with Bacon and caraway jus ^{ACFGLM}
 Char fillet with horseradish sauce ^{ACDGO}
 Serviettenknödel bread dumplings ^{ACG} / parsley potatoes ^G /
 root vegetables ^{GL}
 Creamy porcini risotto with rocket salad

■ **Assorted strudels** ^{ACG}
 Fresh fruit salad
 Yogurt mousse ^G

per person

€ **28.-**

(available for groups of 20–max. 40)



Finger food buffets

Tyrolean finger food

Roast beef rolls stuffed with vegetables
 Mini Wiener Schnitzel with organic potato salad ACFGEM
 Colorful buckwheat salad FGLMO
 Mini burger variations ACEFGHLNOP
 Stuffed Zucchini rolls with Tyrolean cream cheese AGHO

Mousse variations | served in a glass ACFGHP

per person

€ 26.–

Trend finger food

Spicy muffins ACG
 Mozzarella balls with cherry tomatoes GO
 Melon balls with prosciutto
 Mixed meat balls with sesame seeds AGHO
 Shrimp skewers with garlic dip GHO
 Mini turkey breast Piccata ACG

■ Sacher cube ACFGHP
 Tiramisu slice ACFGHP

per person

€ 25.–

Snacks

Assorted canapés ACDGHLM

per piece

€ 3.10

Filled mini bread rolls ACFGHLMN
 Freshly baked pastries ACFHLN

per piece

€ 3.50



Menu options

You can find some suggested menu option below. If you prefer, our chef will compose a special menu according to your precise requirements or the season.

Cold appetisers

Selection of smoked and marinated trout

with horseradish and creamy cucumber ^{DGO}

■ **Prime beef in aspic with pumpkin seed oil and lamb's lettuce** ^{ACFGLMO}

Tomato gazpacho with mozzarella and basil ^{GO}

Leaf salad with Caesar dressing and grilled chicken strips ^{CGM}

Soups

■ **Clear beef soup with semolina dumplings**

or **sliced pancakes with brunoise vegetables** ^{ACG}

Cream of potato soup with sauteed mushrooms ^{GO}

Coconut curry soup with prawns ^{ABGO}

Muscat squash soup with chili oil ^{AGO}

Main course

Meat dishes:

Filled pork medallions with pepper sauce

herb Spätzle dumplings and vegetable medley ^{ACGLMO}

Tender filet of veal with herb crust

placed on steamed vegetables and potato gratin ^{AG}

Grilled entrecôte with red wine gravy,

green beans wrapped in bacon and garlic mashed potatoes ^{GLMO}

Fried chicken breast in a rosemary gravy,

with butter rice and market vegetables ^{GLO}

Fish dishes:

Grilled filet of catfish with spiced butter, leaf spinach,

and parsley potatoes ^{ADGO}

Crispy pan-fried hake filet with herb milk,

Rösti potatoes and cauliflower potato bread ^{DGM}

John Dory fish fillet and salmon skewer with herb butter,

lemon polenta and early leek ^{DG}

Desserts

Honey parfait with Neapolitan crumble and cardamom cherries ^{ACGO}

Chocolate mousse and nougat dumplings on chilled vanilla sauce ^{CFGH}

Vanilla pannacotta and tiramisu dumplings with marinated berries ^{ACG}

2-course menu, per person € 29,–

3-course menu with soup, per person € 36,–

3-course menu with appetiser, per person € 36,–

4-course menu, per person € 46,–

Please find a full description of all allergens on the last page.

Buffet suggestions



Lunch buffet I

Seasonal salad buffet with homemade dressing ^{GMO}

- **Tafelspitz** with roasted potato, spinach leaves and apple horseradish ^{ACFGLMO}
- Tyrolean trout fillet** with spiced butter and parsley potato
- Vegetarian noodle pan** ^{ACGO}

Homemade cakes and desserts ^{ACFGHP}

2-course, optional salad or dessert buffet per person

€ **28.-**

3-courses per person

€ **32.-**

(available for groups of 25 or more)

Lunch buffet II

Seasonal salad buffet with homemade dressing ^{GMO}

- Grilled corn chicken breast** with rosemary jus, polenta and Tyrolean field vegetables ^{ACFGLO}
- Grilled pike-perch fillet** with tomato-zucchini risotto ^{GO}
- Homemade Schlutzkrapfen** with rocket salad and Parmesan shavings ^{ACG}

Homemade mini apple strudel | Vanilla foam ^{ACEGHP}

per person

€ **28.-**

(available for groups of 25 or more)

Buffet suggestions

Austria Trend buffet

Beef with red onion and pumpkin seed oil ACFGLM
Smoked fish selection

with horseradish cream DGO

- **Deep fried chicken strips** with leaf salad ACGO

- **Farmer's style roast pork with bacon** and pickled vegetables LM

Dumpling salad with cocktail tomatoes and scallion ACGO

Leek and potato soup GHO

Spinach Spätzle dumplings topped with melted Bergkäse cheese ACFGLMO

Beef roulade

in red wine sauce ACFGLMO

Pike-perch and salmon trout

with paprika butter ADG

Pork medallions

with pepper cream sauce ACFGLMO

Serviettenknödel bread dumplings ACG

Potatoes roasted in dripping G

Vegetables in cream sauce ACFGLMO

- **Apple and quark strudel** ACG

- **Kaiserschmarrn shredded pancakes** with stewed plums ACG

Fruits of the forest mousse FG

per person

€42.–

(available for groups of 25 or more)

Mediterranean buffet

Mozzarella and tomato with basil pesto GO

Honeydew melon with serrano ham

Antipasti

Grilled courgette with chili and anchovies D

Grilled vegetables with goat cream cheese and herbal oil G

Tomato lasagne ACGO

Chicken breast

with olives, sweet pepper and bacon ACFGLMO

Sliced filet of pork with a light wild

mushroom sauce and herbs AGL

Sea fish selection

in saffron sauce ACDFGLMO

Herb risotto with parmesan GO

Oregano potatoes G

Mediterranean vegetables

Pannacotta G

Tiramisu ACG

Lemon cake ACFGHP

Orange mousse FG

per person

€39.–

(available for groups of 25 or more)

Austria buffet

Seasonal salad buffet with homemade dressings GMO

Tyrolean beef soup with Kaspress or Spreck dumplings ACGHO

Pork tenderloin of local young pork in herb coating

Tyrolean organic Beef with shallot jus AG

Grilled trout fillet D

Tyrolean Spätzle with roasted onion and chives ACG

Local rosemary potato

Tyrolean field vegetables

Potato and leek gratin CG

Cranberry gnocchi ACGH

Apple wheel ACG

Powidlkrapfen ACGH

per person

€44.–

(available for groups of 25 or more)

Audiovisual equipment

We work with external technical specialists to ensure that the equipment at your event always represents the state of the art. We will be happy to prepare a detailed quotation for you once we have your specifications.

Business service

A computer with internet connection and printer is available for hotel and seminar guests to use.

Standard equipment in the meeting rooms

- Screen
- Permanently installed projector
- WiFi
- Flipchart
- Pin board
- Powerstrip
- Hospitality desk
- Telephone in meeting room (calls will be billed)

Additional equipment in the hotel

Pin board	€ 12.00
Flipchart	€ 12.00
Flipchart paper	€ 5.00
TV station with DVD	on request
Sound system incl. loudspeakers free	free of charge
Lectern	€ 99.00
Handheld radio microphone (1 available)	€ 32.00
Headset or clip-on microphone (1 of each available)	€ 48.00
Laptop incl. mouse	€ 140.00
Multimedia presenter incl. USB stick	€ 19.00
Podium (600 cm x 200 cm x 30 cm)	€ 450.00
Podium (300 cm x 200 cm x 30 cm)	€ 300.00

Technician, hourly rate*

Technician, hourly rate:

Monday to Friday between 8am and 6pm	€ 86.00
Saturdays, Sundays and public holidays, workdays after 7pm	€ 119.00

*permanent presence in room

All prices are per item and per day, and include all taxes.





Green Hotel

The Austria Trend Hotel Congress Innsbruck has been awarded with the Austrian Ecolabel. The hotel is committed to sustainability, seeks to conserve resources and makes every effort to raise environmental awareness.



Additional conference services

Hospitality Desk

We will be happy to set up a hospitality desk in reception free of charge so that you can welcome your guests in style.

Decorations

The final design depends on your individual package. We will be more than happy to help you select the ideal decorative elements or put you in touch with one of our trusted partner enterprises who will take your requirements into account when creating the perfect solution for your event.

Entertainment

We will be happy to help you plan your fringe programme and provide tips and contact details of the artists that match your criteria.

Menu cards

We will be more than happy to help you design your menu cards for your event. All of our standard templates are available free of charge.

Cloakroom

We provide free-standing coat racks at no extra charge. If you would like to provide a staffed cloakroom service, we can make the necessary arrangements, for an additional fee.



Staff

After midnight an additional € 25.– will be charged per member of staff for each hour or part of an hour.

Cleaning

Basic cleaning is included in the room price. Additional cleaning services will be invoiced separately, if necessary. Please note that it is difficult to precisely define such costs in advance as they vary according to the amount of work required.

Parking

Please note that parking restrictions are in place for all of the spaces in the immediate vicinity of the hotel. Parking permits are required from Monday to Friday (9am–7pm) and on Saturdays (9am–1pm). Alternatively, guests can park in the underground car park for € 5.– per day.

ALLERGENS:

The letter code following the dish refers to allergens that may occur in the meal

A Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and products made of them **B** Crustaceans and products made of them **C** Eggs and egg products **D** Fish and fish products **E** Peanuts and peanut products **F** Soybeans and soybean products **G** Milk and dairy products, including lactose **H** Nuts, which are almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts and their products **L** Celery and celery products **M** Mustard and mustard products **N** Sesame seeds and sesame products **O** Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l **P** Lupin and lupin products **R** Molluscs and molluscs products

Ingredients shall be clearly indicated on the food information when the food product contains the ingredient itself or products thereof.

The 14 potential allergens should be indicated in accordance with the statutory provisions (Regulation EU No 1169/2011 on the provision of food information to consumers). In addition to these 14 allergens, there are other substances that may also trigger food allergies or cause food intolerances.

Please note that despite meticulous care, our dishes may contain other substances that are used in the kitchen during food preparation (apart from the ingredients indicated in the food information).