

Austria Trend **COMFORT**

**HOTEL EUROPA
GRAZ ******

**BANQUET
FOLDER**



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

**AUSTRIA
TREND**
HOTELS



Member
of
Verkehrsbüro
Group



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.



Everything your heart desires.

When you visit Graz, you will find yourself in a place where Austrian hospitality harmonises seamlessly with contemporary living. And the same applies to the Hotel Europa Graz: the clean lines of the understated façade conceal a hotel which stands out for its creatively finished interiors, innovative amenities and excellent service. From the moment of arrival the scene is set for you to drop off your cases and start treating yourself. The central location of Hotel Europa Graz directly at the train station makes it ideal as a base for exploring everything the town has to offer at your own pace.

Morgenstund' – the nutritious Austrian breakfast.

Nothing expresses the essence of our region better than its culinary delights. Our breakfast includes freshly baked croissants

and a full range of locally produced specialities, with lactose-free, gluten-free and vegetarian options. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Far and away the best.

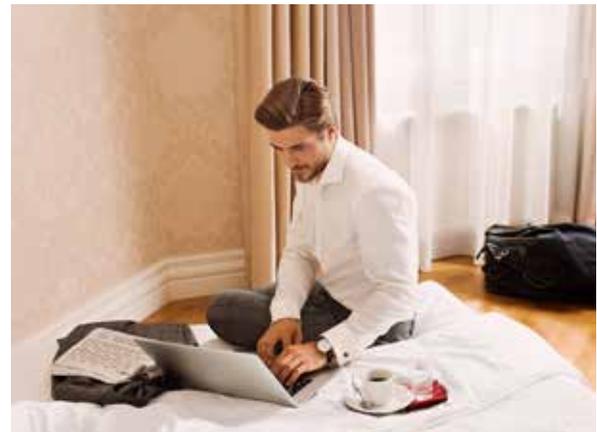
At the hotel restaurant, seminar guests can choose from a wide range of typical Styrian delicacies, as well as Austrian and international dishes.

Savour the moment.

Our lobby bar is the perfect place to see out the day in style with a relaxing drink in a laid-back atmosphere.



Free WiFi
access in all rooms!



116 rooms, including 2 suites

Our 116 modern rooms feature a fresh colour scheme and an authentic home-from-home atmosphere. They are soundproofed, come with adjustable air conditioning and a bathtub with integrated shower, flatscreen TV, safe, minibar and free WiFi.

Our 62 **Comfort rooms** (24m²) come with twin beds.

The 49 **Executive rooms** are available for a supplement of € 15.- per night on the Comfort room category. Upgrades include the following extras: Welcome drink voucher / complimentary alcohol-free drinks from the minibar / good night sweets / VIP equipment in room and

bathroom / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm

An upgrade from a Comfort room to one of our 3 **Superior Executive** rooms is available for a supplement of € 30.- per night. Particularly quiet, these 34m² rooms are located at the back of the hotel. Upgrades include all of the extras associated with the executive category.

Our 2 **suites** are available for a supplement of € 50.- per night on the Classic room category. The spacious 52m² suites come with separate living room and bedroom areas and 2 WCs. Bathrobes and slippers are also provided for guests to enjoy for the duration of the day.



The time is now. This is the place.

We believe that for a seminar or meeting to be truly effective, you need a location where new ideas can effortlessly take hold and blossom. The Hotel Europa Graz is the ideal location. Our 5 light-filled multipurpose meeting rooms provide a light and pleasant atmosphere. Soundproofing creates a quiet environment in each room, while air conditioning ensures that everyone will keep a cool head, no matter how heated the debate!

The Hotel Europa Graz and our dedicated team of event organisers are also available to help you plan weddings, company parties, anniversary celebrations and a host of other functions.

Capacity		m2						
Newton	✓	75	32	24	26	30	56	60
Einstein	✓	65	24	22	24	26	46	50
Da Vinci	✓	40	16	12	16	16	22	22
Kahlo	✓	40	16	12	16	16	22	22
Monroe	✓	69	32	22	24	24	45	50
Newton + Einstein	✓	141	84	38	38	90	150	160
Newton + Einstein + Da Vinci	✓	181	116	46	46	120	230	250
Einstein + Da Vinci	✓	105	64	30	30	70	110	120
Kahlo + Monroe	✓	109	64	30	30	70	110	120

Room hire		
available if you don't book one of our conference packages.		
Newton	385.-	490.-
Einstein/Monroe	275.-	420.-
Da Vinci/Kahlo	210.-	260.-
Newton + Einstein	560.-	860.-
Newton + Einstein + Da Vinci	720.-	1,120.-
Einstein + Da Vinci/Kahlo + Monroe	425.-	690.-

Room hire half day

Room hire full day



Cutting-edge cuisine



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

€ 42.-

Conference Package full day per person

€ 54.-

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 goody 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

€ 50.-

Conference Package PLUS full day per person

€ 66.-

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.



Austria Trend ladies package

Freshly squeezed welcome fruit juice / unlimited mineral water and infused water in the room / mid-morning snack with coffee, tea, wholemeal bread with fresh spreads, crudités / 3-course business lunch with balanced, light seasonal dishes (excl. drinks) / afternoon break with coffee, tea, fresh fruit salad, muesli, fruit yogurt.

per person

€ **52.-**





Cutting-edge cuisine

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



Coffee breaks

With our seminar packages you can either choose from the options on offer yourself or let our chef and service personnel surprise you.

Savoury breaks

Classic open sandwiches

- with ham ACGM
- with salmon ACDG
- with cheese ACG
- with salami ACGM

Filled savoury pretzel dough rolls

- with cheese, cucumber and tomatoes ACG
- with ham and fresh sweet pepper ACG
- with Neuburger and gherkin ACGM

Snacks

- Ham croissant ACG
- Herb pocket ACG
- Sausage roll ACG
- Quiche ACG

Sweet breaks

- Assorted filled pastries ACFGH
- Swiss roll ACGH
- Sacherwürfel cubes ACGH
- Punch cubes ACGH
- Muffins ACGH
- Éclairs ACG

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



Coffee breaks

Welcome coffee

Filter coffee from Meinl / selection of teas

per person

€ **2.50**

Sweet coffee break

Filter coffee from Meinl / selection of teas /
fresh fruit / sweet canapés
(1.5 pcs per person)

per person

€ **10.50**

Savoury coffee break

Filter coffee from Meinl / selection of teas /
fresh fruit / savoury snacks
(1.5 pcs per person)

per person

€ **10.50**

Vital coffee break

Filter coffee from Meinl / selection of teas /
fresh fruit salad / wholemeal bread with fresh
spreads and fruits of the season
(1.5 pcs per person)

per person

€ **13.-**

Drinks

Alcohol free

Römerquelle mineral water [○]	0.33 l	€ 2.70	0.75 l	€ 5.30
Cola, Fanta, Sprite, Almdudler	0.25 l		0.25 l	€ 3.40
Apple juice / orange juice			0.20 l	€ 3.20
Currant / strawberry / mango juice			0.20 l	€ 3.20
Tonic Water, Bitter Lemon			0.20 l	€ 3.60

Coffee

Americano ^G				€ 3.20
Small Espresso (with a shot of milk)				€ 2.50
Large Espresso (with a shot of milk)				€ 3.70
Cappuccino ^G				€ 3.40

Beer

Gösser Pils draught ^A	0.30 l	€ 3.00		
Gösser Pils draught ^A	0.50 l	€ 4.00		
Wheat beer unfiltered ^A	0.50 l	€ 4.40		
Shandy ^A	0.50 l	€ 4.20		
Schlossgold alcohol free ^A	0.50 l	€ 4.20		

Aperitif

Campari	2cl	€ 2.30		
Campari Soda				€ 5.00
Campari Orange				€ 5.20



Wine

Chardonnay Classic [○]	0.125 l	€ 4.10	0.75 l	€ 24.00
Weingut Wienerer Stammersdorf, Vienna	0.125 l	€ 4.20	0.75 l	€ 26.00
Riesling Federspiel Terrassen [○]				
Weingut Domäne Wachau Wachau Dürnstein	0.125 l	€ 4.60	0.75 l	€ 30.00
Welschriesling [○]				
Weingut Lackner Tinnacher, South Styria	0.125 l	€ 4.60	0.75 l	€ 30.00
Weißburgunder [○]				
Weingut Polz South Styria	0.125 l	€ 4.80	0.75 l	€ 31.00
Sauvignon Blanc Klassik [○]				
Weingut Hannes Sabathi South Styria	0.125 l	€ 5.60	0.75 l	€ 37.00
Gelber Muskateller [○]				
Weingut Tement South Styria	0.125 l	€ 5.60	0.75 l	€ 37.00
Morillon [○]				
Weingut Neumeister Southeast Styria	0.125 l	€ 4.60	0.75 l	€ 30.00
Zweigelt [○]				
Weingut Skoff South Styria	0.125 l	€ 5.60	0.75 l	€ 37.00
Zweigelt [○]				
Weingut Tement South Styria	0.125 l	€ 4.40	0.75 l	€ 29.00
Zweigelt [○]				
Weingut Umathum Neusiedlersee	0.125 l	€ 5.60	0.75 l	€ 37.00
Heideboden [○]				
Weingut, Nitthaus Neusiedlersee	0.125 l	€ 4.60	0.75 l	€ 30.00
Blaufränkisch DAC Hochacker [○]				
Weingut Gesellmann Horitschon, Burgenland	0.125 l	€ 5.60	0.75 l	€ 37.00
Cuvee Big John [○]				
Zweigelt, Blaufränkisch, Merlot, Cabernet Sauvignon Weingut Scheiblhofer Neusiedlersee	0.125 l	€ 4.10	0.75 l	€ 24.00
Schilcher Rosé [○]				
Weingut Reiterer West Styria				

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



Menu and buffet suggestions

We will serve your lunch or evening meal to suit your requirements as a set menu or buffet, or provide finger food for a quick break. To help you select your menu and the type of service, our kitchen team have put together the following suggestions.

Finger food buffet

min. 20 people
2 appetisers
2 main courses
(including 1 fish or vegetarian option) / 2 sides
2 desserts

per person from

€ **22.-**

Salad bar supplement € 3.- per person

3 course menu

min. 10 people
1 soup or appetiser
Choice of 2 main courses
(including 1 fish or vegetarian option) / 2 sides
1 dessert

per person from

€ **24.-**

Salad bar supplement € 3.- per person

Buffet

min. 20 people
1 appetiser / 1 soup
Choice of 2 main courses
(including 1 fish or vegetarian option) / 2 sides
Salad bar
1 dessert

per person from

€ **27.-**



Menu options

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!

Cold and hot appetisers

Shallow or pan fried chicken strips ^{ACG}
Leek and bacon quiche with herb dip ^{ACG}
Cream cheese terrine with smoked trout and seaweed salad ^{DM}
Filo pastry vol-au-vent with smoked salmon tartare ^{ACDGM}

Soups

Cream of potato soup ^{ACGLO}
■ Clear beef soup with semolina dumplings ^{CGL},
liver dumplings, meat strudel, sliced pancakes ^{ACGL}

Main courses

Vegeburgers with apple and horseradish and chive sauce ^{ACGLO}
■ Chicken Wiener schnitzel with mountain cranberries ^{ACG}
Salmon filet from the griddle with garlic butter ^{DG}
■ Stewed veal with Vichy carrots and creamed potato ^{AGLO}
Pumpkin soufflé with tomato risotto ^{ACG}
Pork medallions with polenta ^{AGLO}
Stuffed corn-fed chicken breast
with pasta and vegetables with cream sauce and spring onions ^{ACGO}

Side dishes

Parsley potatoes ^G / rice and peas ^G / Serviettenknödel
bread dumplings ^{ACG} / Ratatouille ^L / seasonal vegetables ^L

Salads

■ Warm white cabbage salad with crispy bacon
Potato and cucumber salad ^{LM}
Fresh leaf salads
Sliced cucumber
Sliced peppers
Greek salad with cucumber, tomato and sheep's cheese ^G
Selection of vinegars and oils

Desserts

■ Homemade Kaiserschmarrn shredded pancakes ^{ACGO}
■ Apple strudel with whipped cream ^{ACFGHNO}
■ Quark strudel ^{ACFGPO}
Fresh fruit salad
Esterhazyschnitte (butter cream and almond slices) ^{ACGH}
Quark and yogurt cream with stewed apple, served in a glass ^G
Yogurt and berry cream
wrapped in sponge with stewed sour cherries ^{ACGO}



Standing buffet suggestions

Standing buffet I

Smoked salmon tartare
Filo pastry vol-au-vents
 with smoked salmon tartare ACDGM
Marinated aubergine with cucumber dip GO
Sheep's cheese and ham crostinj ACGN

Lamb skewers
 with turmeric rice and beans AGLO
Chili chicken breast
 with wasabi creamed potato AG
Potato strudel with kohlrabi ACG

■ **Poppy seed dumplings** ACG
Nut and honey parfait CGH
Lemon and yogurt cream
 with sour cherries, served in a glass G

per person
€ 27.-

Standing buffet II

Cream cheese terrine
 with smoked trout and seaweed salad DGM
Bruschetta with tomatoes and basil ACGO
Leek and bacon quiche with herb dip ACG

Beef Stroganoff
 with Serviettenknödel bread dumplings ACGLMO
Pan-fried duck thigh with apple and red cabbage and potato croquettes ACGLO
Tagliolini with prawns and lime ACGB

Coconut tartlet ACG
Mango and mascarpone cream with mint CG
Chocolate muffins ACEGH

per person
€ 28.-

Standing buffet III

Vitello tonnato with capers DGLM
Tomato and mozzarella terrine
 with marinated vegetables and lamb's lettuce GO
Antipasti sticks with basil pesto GO

Mediterranean chicken sticks
Marinated filet of pork with herbs O
Savoury pasta salad with rocket CL
Mediterranean filo pastry pockets ACG

Tiramisu CG
Pannacotta with fruit purée, served in a glass G
Chocolate and almond slices ACGH

per person
€ 29.-

Buffet suggestions



Finger food buffet

Cottage cheese on wholemeal bread ^{ACG}
Beef tartare on baguette ^{ACGM}
Sheep's cheese mousse tartlets
with prawns ^{ACGB}
Greek salad, served in a glass ^{GO}
Serrano ham with grissini ^A

Spicy meatballs with potato purée ^{ACGM}
Mini spring rolls with spicy sauce ^{ACGL}
Chicken and vegetable sticks
Pork medallions with polenta ^G
Ground beef in filo pastry
served on potato creamed potatoes ^{ACGM}

Esterhazyschnitte
(butter cream and almond slices) ^{ACGH}
Fruit tartlet ^{ACG}

- Mini cream slices ^{ACG}
- Filled choux pastry doughnuts ^{ACG}

per portion

€ **3.10**

(we recommend 6-8 portions per person)

Buffet I

- Original Styrian spreads with cured ham ^{CG}
- Beef in aspic with pumpkin seed oil
vinaigrette and lamb's lettuce

Cream of pumpkin soup
with filo pastry sticks ^{ACG}

- Classic Austrian fried chicken
with parsley potatoes ^{ACG}
- Stroganoff filet with homemade
Butterspätzle dumplings ^{ACGO}
- Styrian potato strudel with kohlrabi sauce ^{ACG}

Assorted leaf lettuce
with homemade dressings
served with freshly baked rolls and butter

- Chestnut mousse with stewed sour cherries ^G
- Kaiserschmarrn shredded pancakes
with stewed plums ^{ACGO}

per person

€ **30.-**

Buffet II

Smoked duck breast
with Cumberland sauce ^O
Goose liver balls rolled in pumpkin seeds ^G

- Schilcher wine and cream soup
with blue potato chips ^{AGO}

Pan-fried leg of lamb with Serviettenknödel
dumplings and cranberries ^{ACG}
Barbecued pikeperch filet in filo pastry with
wild rice and vegetables in cream sauce ^{DACG}
Green spelt gnocchi with spring vegetables ^{CG}

Assorted leaf lettuce
with homemade dressings
served with freshly baked rolls and butter

- Assorted strudels ^{ACGH}
- Chocolate mousse
with caramelised kumquats ^G

per person

€ **32.-**

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. You can also print out documents and send faxes at reception.

Standard equipment in the seminar 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	€ 11.00
Flipchart	€ 16.00
TV station with DVD/VHS player	€ 50.00
CD player	€ 50.00
Video / data projector (2500 Ansi lumens)	€ 70.00
Laserpointer	€ 15.00
Projector table (for use with brought-in equipment)	free of charge
Sound system incl. loudspeakers	€ 50.00
Lectern	€ 40.00
Handheld radio microphone (1 available)	€ 50.00
Headset or clip-on microphone (1 of each available)	€ 50.00
Overhead projector with screens	free of charge
Laptop incl. mouse	€ 50.00
Podium (6 m x 1,80 m)	€ 80.00
Podium (3 m x 1,80 m)	€ 40.00

Technician, hourly rate*

Technician, hourly rate:	
Monday to Friday between 8am and 6pm	€66.00
Technician, hourly rate	
Saturdays, Sundays and public holidays, workdays after 7pm	€99.00

*permanent presence in room



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



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.

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.

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.

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.

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 the spaces in the immediate vicinity of the hotel. Parking permits are required from Monday to Friday (9am–8pm) and on Saturdays (9am–1pm). Alternatively, guests can park in the underground car park for €12 per day.

Staff

After midnight an additional €25.00 will be charged per member of staff for each hour or part of an hour.

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 eggs products
D Fish and fish products **E** Peanuts and peanuts products
F Soybeans and soybeans 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).