

Austria Trend

**HOTEL EUROPA  
SALZBURG**

**BANQUET  
FOLDER**



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

**AUSTRIA  
TREND**  
HOTELS



Member of  
VERKEHRSBUERO  
HOSPITALITY



## 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.



## The ideal venue for your dream concert.

Are you looking for a hotel in Salzburg that ticks all the boxes? Exceptional comfort, first-class service, prime location and impressive views of the city: the Hotel Europa Salzburg offers all of this and much more besides. Located in the heart of the city of Mozart's birth, this charming cosmopolitan hotel is the ideal base if you want to explore Salzburg on foot, or return to your room to relax between business appointments.

### **Morgenstund' – the nutritious Austrian breakfast.**

Your stay at the Hotel Europa Salzburg opens with a perfect composition at the start of the day: Our breakfast includes freshly baked croissants and a full range of locally produced specialities, with lactose-free, gluten-free and vegetarian options also available

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

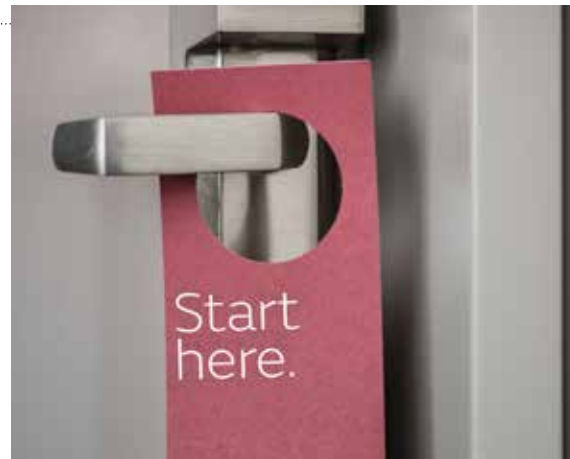
### **Every mouthful a masterpiece.**

At the hotel restaurant, our team will treat you to a range of delicacies while you savour the views of the city of Mozart's birth. From light business lunches to romantic dinners, our dishes never fail to strike the right note.

### **The perfect coda.**

The special atmosphere of the café bar transforms every champagne glass into a magic flute! Take some time out to unwind after a busy day.





**Free WiFi**  
access in all rooms!



#### 103 rooms, including 4 Superior Executive rooms

Our 103 rooms come with everything you need for a comfortable stay: a warm ambience, first-class service, air-conditioning, radio, cable TV, telephone, internet, minibar, hairdryer and free WiFi. Choose between Classic, Executive and Superior Executive rooms on 13 floors, the majority of which offer fantastic views of Salzburg's historic city centre.

The 71 **Classic rooms** range in size from 24-27 m<sup>2</sup> and come with twin beds or a queen size bed.

The 28 **Executive rooms** (24-27 m<sup>2</sup>) are available for a supplement of € 35.00 per night on the Classic room rate. 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








Enjoy the breathtaking views of Salzburg's old town from our 4 **Superior Executive rooms** on the 10<sup>th</sup> to 14<sup>th</sup> floors. The 45 m<sup>2</sup> rooms are available for a supplement of € 45.00 per night on the Classic room rate and include all of the amenities associated with the Executive category.







## Whether it's a corporate event or a wedding – we've got it covered.


We know that everything has to work in perfect harmony so that your event is cast in the best possible light on its way to becoming a true success. The business floor of the Hotel Europa Salzburg is a case in point, with three differently sized function rooms for you to choose from. All meeting rooms are filled with natural light and air conditioning.


The panoramic restaurant can also be booked for your event. From champagne receptions and corporate get-togethers to private parties – you set the tone.


Capacity		m2						
Böhm	✓	26	10	8	8	8	20	20
Reinhardt	✓	40	30	20	16	16	40	50
Jedermann	✓	88	60	20	20	40	80	100


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

				
Böhm	120.–	160.–	100.–	200.–
Reinhardt	140.–	180.–	120.–	260.–
Jedermann	210.–	280.–	190.–	400.–
Panorama-Restaurant	300.–	600.–	600.–	

 Room hire half day

 Room hire half day

 Room hire evenings

 Exhibition



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 from

€ 56.–

Conference Package full day  
per person from

€ 66.–

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

€ 61.–

Conference Package PLUS full day  
per person from

€ 71.–

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.



### 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.



### 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.



### Vegan cuisine creates diversity

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

# Drinks

## Alcohol free

Römerquelle still / sparkling	0.33 l	€ 2.90
Römerquelle still / sparkling	0.75 l	€ 5.50
Coca Cola, Zero, Fanta, Sprite, Spezi	0.33 l	€ 3.90
Red Bull	0.25 l	€ 4.40
Rauch various fruit juices	0.20 l	€ 3.40

## Coffee

Espresso <sup>G</sup>	€ 2.70
Americano <sup>G</sup>	€ 3.70

## Beer

Shandy <sup>A</sup>	0.30 l	€ 3.90
Draft beer <sup>A</sup>	0.30 l	€ 3.90
Alcohol free beer	0.30 l	€ 4.00
Wheat beer light / dark <sup>A</sup>	0.50 l	€ 4.90

## Wine

Grüner Veltliner <sup>O</sup>	0.125 l	€ 3.70
Zweigelt <sup>O</sup>	0.125 l	€ 3.70

## Aperitif

Prosecco sparkling wine <sup>O</sup>	0,20 l	€ 7.00
Aperol Spritzer <sup>O</sup>	0,25 l	€ 7,50
Hugo Spritzer <sup>O</sup>	0,25 l	€ 7,50

## Drinks package ALL INCLUSIVE

Alcohol free drinks / beer /  
wine / coffee / tea

4 hours per person

€ **34.50**

7







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!

## Cocktail reception snacks

### Cold canapés

Spicy filled jour biscuits <sup>ACGM</sup>	€ 2.80
Rolls with vegetable spread (vegan) <sup>AG</sup>	€ 2.30
Hummus with grilled vegetables (vegan) <sup>AN</sup>	€ 2.50
Bruschetta with tomato and basil (vegan) <sup>A</sup>	€ 2.50
Cream-Brie with grapes and fig mustard <sup>AGM</sup>	€ 2.80
Melon prosciutto skewer	€ 3.20
Blinis with salmon and honey mustard <sup>ACM</sup>	€ 2.80

### Small soups served in a glass

Cold gazpacho with olive skewer (vegan) <sup>L</sup>	€ 3.50
Cold cucumber soup with dill (vegan) <sup>G</sup>	€ 3.50
Warm pumpkin soup with pumpkin seed oil <sup>G</sup>	€ 3.50

### Warm cocktail snacks

Veal cream goulash with dumplings <sup>ACGL</sup>	€ 4.50
Mini escalope with potato salad <sup>ACLM</sup>	€ 4.50
Mini Kofte with hummus in a glass <sup>ACGN</sup>	€ 4.20
Thai chicken curry with rice <sup>EHLM</sup>	€ 4.20
Quinoa vegetable pan with herb dip (vegan)	€ 3.80
Chickpea Tikka Masala with rice (vegan) <sup>FHL</sup>	€ 4.20

### Desserts and pastries

Coconut panna cotta with mango (vegan)	€ 3.20
Chocolate mousse with berries <sup>CEGH</sup>	€ 3.20
Crème brûlée <sup>CG</sup>	€ 3.20
Small cakes <sup>ACGH</sup>	€ 2.80





## 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 <sup>DGO</sup>

■ **Prime beef in aspic with pumpkin seed oil and lamb's lettuce** <sup>ACFGLMO</sup>

**Tomato gazpacho** with mozzarella and basil <sup>GO</sup>

**Leaf salad** with Caesar dressing and grilled chicken strips <sup>CGM</sup>

### Soups

■ **Clear beef soup with semolina dumplings**

or **sliced pancakes with brunoise vegetables** <sup>ACG</sup>

**Cream of potato soup** with sauteed mushrooms <sup>GO</sup>

**Coconut curry soup** with prawns <sup>ABGO</sup>

**Muscat squash soup** with chili oil <sup>AGO</sup>

### Main course

Meat dishes:

**Filled pork medallions** with pepper sauce

herb Spätzle dumplings and vegetable medley <sup>ACGLMO</sup>

**Tender filet of veal with herb crust**

placed on steamed vegetables and potato gratin <sup>AG</sup>

**Grilled entrecôte** with red wine gravy,

green beans wrapped in bacon and garlic mashed potatoes <sup>GLMO</sup>

**Fried chicken breast** in a rosemary gravy,

with butter rice and market vegetables <sup>GLO</sup>

Fish dishes:

**Grilled filet of catfish** with spiced butter, leaf spinach,

and parsley potatoes <sup>ADGO</sup>

**Crispy pan-fried hake filet** with herb milk,

Rösti potatoes and cauliflower potato bread <sup>DGM</sup>

**John Dory fish fillet and salmon skewer** with herb butter,

lemon polenta and early leek <sup>DG</sup>

### Desserts

**Honey parfait** with Neapolitan crumble and cardamom cherries <sup>ACGO</sup>

**Chocolate mousse and nougat dumplings** on chilled vanilla sauce <sup>CFGH</sup>

**Vanilla pannacotta and tiramisu dumplings** with marinated berries <sup>ACG</sup>

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



## Austrian delicacies buffet

**Beef salad** with pumkin seed oil LMO  
**Beet root carpaccio** with feta cheese and walnuts GH  
**Smoked trout** with marinated apple coleslaw DGHO

**Beef soup** with semolina dumplings CGHLO

**Escalope from turkey** with parsley potatoes and cranberries ACG

**Cheese spaetzle** with fried onions ACG

■ **Trout** with root vegetables and horseradish ADHLO

**Apple strudle** with whipped cream ACGH

**Sliced pancake** with apple puree ACG

■ **Sacher cake** with whipped cream ACGH

■

■ per person from

€ **46.–**

## Italian buffet

**Anti pasti** with melon, prosciutto, parmesan and olive GO

**Beef carpaccio** with rocket salad, parmesan and pesto GHO

**Tomato-mozzarella** with rocket salad and pesto GHO

**Vegetarian minestrone** with lemon AGO

**Piccata alla Milanese** with tomato sauce and spaghetti ACGO

**Dorade** with olives, carpers, tomatoe and polenta-thaler ACDGO

**Backed Gnocchi** with spinach and gorgonzola ACGO

**Panna Cotta** with seasonal fruits G

**Profiterol** with chocolate mousse ACGO

**Espresso cream** with cantuccini ACGH

per person from

€ **46.–**

# Buffet suggestions

## Vitality light buffet

Bulgur salad with pomegranate and mint <sup>AGH</sup>  
Hummus with flatbread <sup>AN</sup>  
Grilled mediterranean vegetables with feta cheese <sup>GO</sup>

Carrot-ginger-coconut soup (vegan) <sup>H</sup>

Lentil Dal with rice <sup>FGHO</sup>  
Hawaiian Poké with bulgur and marinated salmon <sup>DFHMN</sup>  
Zucchini-oatmeal patties with Tzatziki <sup>ACG</sup>

Chia coconut pudding with seasonal fruits <sup>H</sup>  
Fresh fruits

per person from

€41.-

## Salzburg buffet

Loin bacon with horseradish  
Trout mousse with horseradish cream and mixed salad <sup>DGO</sup>  
■ Premium boiled beef in aspic with tomato vinaigrette <sup>LO</sup>  
Pickled char fillet with pickled mushrooms <sup>DO</sup>

- Traditional Salzburg cream of garlic soup with black bread croutons <sup>AGO</sup>
- Salzburg Festtagssuppe soup <sup>ACGL</sup>

- Warm marinated premium cut of beef with fine root vegetables <sup>L</sup>

Salad bar <sup>GO</sup>

Salzburger Bierfleisch (pork in beer sauce) <sup>AGO</sup>  
Pan-fried breast of veal with bread dumpling stuffing <sup>ACGLO</sup>  
Kalbsbeuscherl (veal lung soup) <sup>AMO</sup>

Spinach spätzle dumplings / breadcrumb dumplings / roast vegetables <sup>ACG</sup>

- Apple strudel with rum vanilla cream sauce <sup>AG</sup>
- Scheiterhaufen (apple and milk pastry) <sup>ACG</sup>
- Plum cream, served in a glass <sup>G</sup>
- Chocolate pear cake <sup>ACGO</sup>
- International cheese selection <sup>IG</sup>

per person from

€41.-





## 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

- Video projector including screen (2 m x 2 m)
- Flipchart
- Pin board
- Speaker's table
- Telephone in meeting room
- Moderator's case
- WiFi

## Technician, hourly rate

Inhouse technician

€ 75.00



## 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.

### 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.

### 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.

### Staff

After midnight an additional € 49.- 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

Spaces are available in the private car park, which is accessible directly from the hotel. A flat rate of € 8.- is applied for stays of 2 hours or longer. Stays of 12 hours are charged at the daily maximum of € 15.-.

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# ALLERGENS:

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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).