

Austria Trend **PREMIUM**

**HOTEL SCHLOSS  
LEBENBERG** \*\*\*\*S

**BANQUET  
FOLDER**



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

**AUSTRIA  
TREND**  
HOTELS



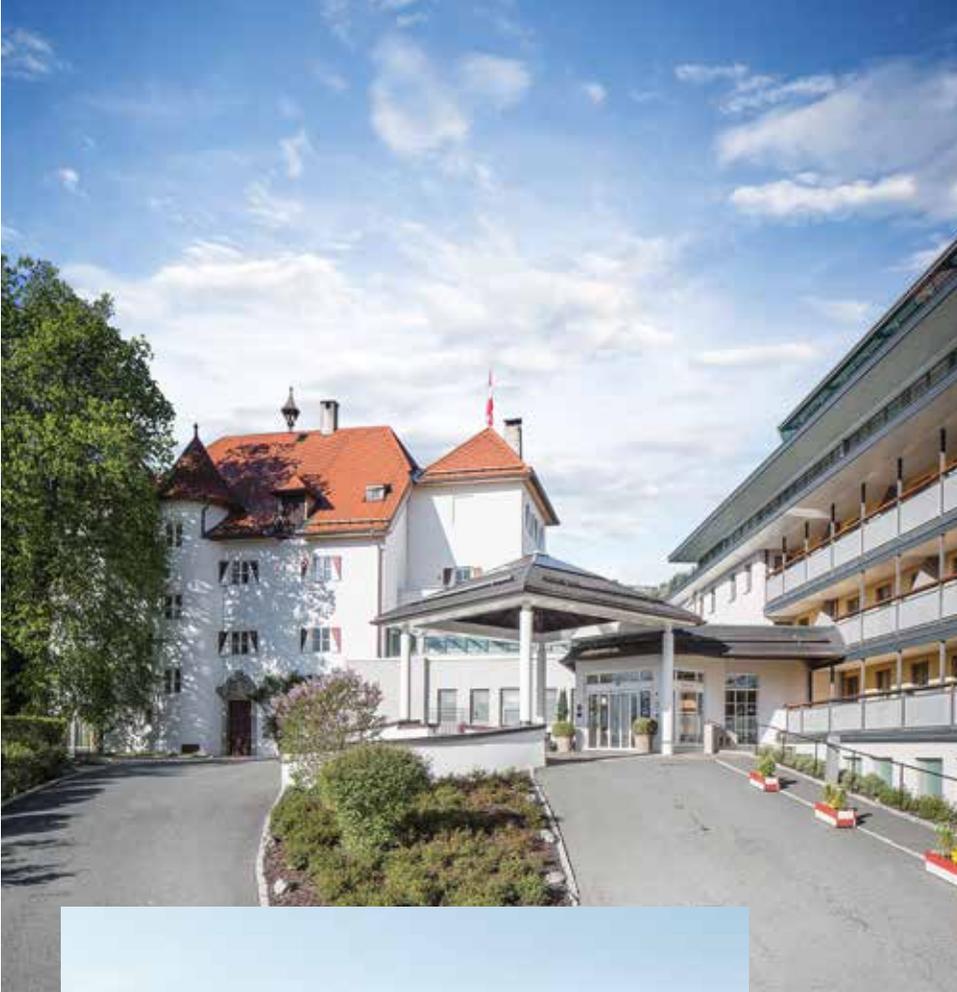
Member  
of  
Verkehrsbüro  
Group



## 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.



## No place for false modesty.

For more than 400 years Schloss Leobenberg has held court high above the rooftops of Kitzbühel below. In 1967 it opened as a hotel, following the addition of an extension adjoining the original building. In 2008 the entire ensemble was carefully restored. Ever since, the hotel has combined the magic of a bygone era – reflected by its heritage-listed tower – with the luxury and lifestyle of a new century.

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

At our hotel excellent breakfasts provide the ideal transition between a restful night’s sleep and the great day ahead. Our breakfast offers freshly baked croissants and a full range of locally produced specialities with lactose-free, gluten-free and vegetarian options on request. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

### **Dine like the gods.**

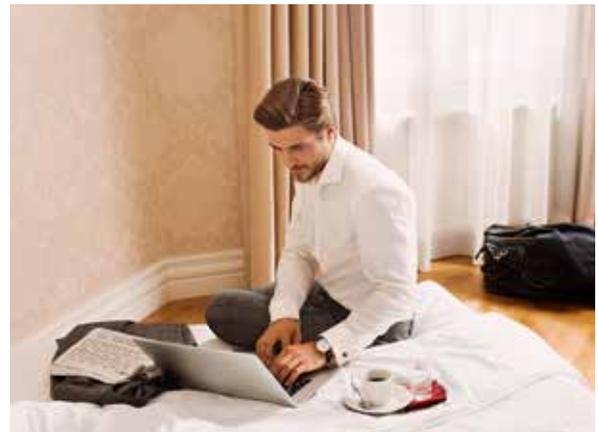
Several times a week our guests are treated to heavenly arrangements of Tyrolean specialities and international creations at the Restaurant Residenz – accompanied by zither or piano music. The four-course dinner is topped by a salad and cheese buffet that has something to suit every taste.

### **Fine wines and spirits.**

See out the day in style: with a fire roaring in the grate at our lobby bar.



**Free WiFi**  
access in all rooms!



#### 150 rooms, including 21 suites

A choice of 150 rooms including 21 suites is available for an experience fit for royalty in this stately residence which was once home to the landed gentry. All rooms are secluded from the outside world and have fantastic views of the mountains, the town of Kitzbühel and the surrounding woodlands. Luxury design, and contemporary fixtures and finishes reflect the imperial aspirations of days gone by.

The 38 **Classic rooms** (28-30m<sup>2</sup>) come with twin beds and are located on the side of the hotel closest to the woods. All rooms come with bathtub, flatscreen TV with integrated radio, and free WiFi.

The 62 **Lebenberg Classic rooms** offer breathtaking views of the Kitzbühel Alps and the town of Kitzbühel in the distance. They come with either balcony or terrace. Lebenberg Classic rooms are available for a supplement of € 30 per person and night on the Classic room rate.

The 13 spacious **Panorama rooms** offer 41m<sup>2</sup> of space and beautiful views of the mountains and world-famous Streif piste. A freestanding bathtub and spa shower add to the feeling of luxury. Panorama rooms are available for a supplement of € 40 per person and night on the Classic Lebenberg room rate.

The 11 **Junior suites** measure 42-49 m<sup>2</sup> and comprise partitionable living room and bedroom areas. They are available for a supplement of € 30 per person and night on the Panorama room rate.

A choice of five generously proportioned **Maisonette suites** (60m<sup>2</sup>) offer separate sleeping and living quarters on two levels. They also come with terrace, bathtub and shower and two WCs. They are available for a supplement of € 30 per person per night on the Junior suite rate.



## The right decision.

The Hotel Schloss Leoben is not only the perfect place to bring body, mind and soul back into alignment. It is also the ideal location for unforgettable meetings, seminars and events for up to 400 people. Five rooms ranging in size from 32 m<sup>2</sup> to a total of 420 m<sup>2</sup> equipped with state-of-the-art conferencing equipment are available for a full range of uses.

The impressive spaces – including the striking Gobelinsaal – are also available for private functions.

Capacity		m <sup>2</sup>						
Hahnenkamm 1	✓	32	18	10	18	16	30	30
Hahnenkamm 2	✓	35	24	12	18	18	32	30
Hahnenkamm 3	✓	36	24	12	18	18	32	32
Kitzbüheler Horn	✓	180	100	46	56	90	180	150
Alpenblick (Hahnenkamm 1-3 + Kitzbüheler Horn + Foyer)	✓	420	230	105	105	190	210	400
Panoramaterrasse	✓	130	-	-	-	-	80	120
Gobelinsaal	✓	81	30	30	30	40	60	60
Wintergarten	✓	30	16	6	14	-	20	25
Das Lambergs	✓	100	40	14	20	40	80	80

Room hire		
Hahnenkamm 1	130.-	210.-
Hahnenkamm 2	150.-	230.-
Hahnenkamm 3	180.-	250.-
Kitzbüheler Horn	390.-	600.-
Alpenblick	600.-	1,000.-
Gobelinsaal	220.-	290.-
Panoramaterrasse, Wintergarten, Das Lambergs	on request	

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

€ 48.-

Conference Package full day per person

€ 60.-

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

€ 56.-

Conference Package PLUS full day per person

€ 68.-

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.





## Coffee break snacks

You can also choose one additional dish per Your way coffee break.

### Savoury snacks

- Savoury pastries ACDGHFN
- Savoury open sandwiches ACG
- Savoury mini strudel with dip ACDGHFN
- Assorted filled mini bread rolls ACDGHFN
- Assorted pretzel dough sandwiches ACDGHFN

### Sweet snacks

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

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

## Fingerfood

### Canapés with

Prosciutto crudo / salami / ham on the bone / smoked salmon / soft cheese / selection of sliced cheeses / roast beef ACDGH

per piece

€ **3.50**



# Drinks

Hot drinks are available with milk <sup>G</sup>, sugar, sweetener and homemade biscuits <sup>ACHO</sup>. Other drinks are served with a choice of peanuts <sup>E</sup> or salty snacks <sup>ACGE</sup>.

## Alcohol free

Mineral water sparkling or still	0.33 l	€ 3.90
Mineral water sparkling or still	0.75 l	€ 5.90
Coca Cola / light, Fanta, Sprite, Mezzo Mix, Almdudler	0.33 l	€ 4.40
Red Bull	0.25 l	€ 5.90
Apple/orange juice	0.20 l	€ 3.90
Freshly squeezed orange juice	0.25 l	€ 5.60
Mango, pineapple, multi-vitamin, strawberry, cherry, tomato juice	0.20 l	€ 4.40
Tonic water, bitter lemon, ginger ale	0.20 l	€ 4.40
Fuzetea	0.33 l	€ 4.40

## Hot drinks

Espresso with a shot of milk <sup>G</sup>	€ 2.90
Ristretto	€ 2.90
Espresso Macchiato <sup>G</sup>	€ 3.50
Large espresso with a shot of milk <sup>G</sup>	€ 4.90
Americano	€ 3.50
Cappuccino <sup>G</sup>	€ 4.20
Latte Macchiato <sup>G</sup>	€ 4.50
Hot chocolate <sup>G</sup>	€ 4.50
Pot of tea	€ 5.90
Assam, English Breakfast, Earl Grey, Darjeeling, peppermint, camomile, fruit tea, green tea, blood orange, Rooibos vanilla, morning herbs, revitalising herbs	

## Beer

Zipfer Urtyp, draft <sup>A</sup>	0.20 l	€ 2.90	0.30 l	€ 3.90
Edelweiß, draft <sup>A</sup>			0.30 l	€ 4.30
Zipfer lime shandy, bottle <sup>A</sup>			0.33 l	€ 3.90
Gösser, bottle <sup>A</sup>			0.33 l	€ 3.90
Gösser Naturgold alcohol free, bottle <sup>A</sup>			0.33 l	€ 3.90

## Wine

Red or white wine spritzer <sup>O</sup>	0.25 l	€ 4.90
Sweet spritzer <sup>O</sup>	0.25 l	€ 4.90
Aperol spritzer <sup>O</sup>	0.25 l	€ 7.90
Prosecco Aperol <sup>O</sup>	0.25 l	€ 7.90
Hugo elderflower and mint spritzer <sup>O</sup>	0.25 l	€ 7.90
<b>Grüner Veltliner Stephanus 2017</b> <sup>O</sup> Weixelbaum, Kamptal	0.25 l	€ 4.70
<b>Riesling Federspiel 2017</b> <sup>O</sup> Weingut Domäne Wachau, Weissenkirchen	0.25 l	€ 5.20
<b>Chardonnay Felsenstein 2017</b> <sup>O</sup> Brigit Braunstein, Leithaberg	0.25 l	€ 5.30
<b>Gelber Muskateller 2017</b> Vorspannhof Mayr, Kremstal	0.25 l	€ 5.50
<b>Kitz The Legend weiß 2015</b> <sup>O</sup> Weingut E. Scheiblhofer, Andau, Neusiedlersee	0.25 l	€ 5.20
<b>Rosé Salzl 2017</b> <sup>O</sup> Seewinkelhof, Illmitz	0.25 l	€ 4.80
<b>Merlot Wendelin</b> <sup>O</sup> Gols, Burgenland	0.25 l	€ 5.30
<b>Zweigelt Selection 2017</b> <sup>O</sup> Neusiedlersee, DAC	0.25 l	€ 4.90
<b>Cabernet Sauvignon Selection 2017</b> <sup>O</sup> Salzl, Neusiedlersee	0.25 l	€ 5.50
<b>Kitz The Legend rot 2015</b> <sup>O</sup> Scheiblhofer, Andau, Neusiedlersee	0.25 l	€ 6.60

## Prosecco, Sekt & Champagne

Prosecco Rivani <sup>O</sup>	0.10 l	€ 5.70
Kattus Sekt <sup>O</sup>	0.10 l	€ 5.00
Drappier Brut <sup>O</sup>	0.10 l	€ 14.50
Drappier Rosé <sup>O</sup>	0.10 l	€ 14.50
Prosecco Rivani <sup>O</sup>	0.75 l	€ 39.00
Bründelmayer Rosé <sup>O</sup>	0.75 l	€ 54.00
Champagner Drappier Brut <sup>O</sup>	0.75 l	€ 85.00
Champagner Drappier Rosé <sup>O</sup>	0.75 l	€ 85.00
Dom Brut Schlumberger <sup>O</sup>	0.75 l	€ 55.00



# Menu suggestions

We will serve you lunch or evening meal either as a set menu or as a buffet according to your specifications. To help you select your menu, our kitchen team has put together the following suggestions. Alternatively, you can let our chef surprise you with his seasonal dishes. We also offer a full salad buffet.

## Starters

- Tomato mozzarella salad with pine nuts, mango and pesto AGLHO
- Octopus with watermelon, green onions, chorizo, shallot and garlic bread ADFGOR
- Beef tartare with salted butter, capers, salad and Tramezzini ACGLMO
- Tyrolean Mix with horseradish, pickles and onion bread AGMO
- Avocado cucumber tartare with pepper-salsa and rucola pesto FGHO
- Feta flambé with couscous salad, figs, honey and frisée lettuce AFGLO

## Soups

- Beef broth with sliced pancakes and chives ACGLO
- Chicken broth with profiteroles and leeks ACGLO
- Parsley root soup with crayfish and pesto BGLHO
- Tomato cream soup with croutons and basil AGLO
- Porcini mushroom consommé with sautéed mushrooms and chervil LO
- Cucumber cream soup with dill FGLO

## Entremets

- Prawns with glass noodles, cucumber, peanuts and sprouts BEFNO
- Truffle pasta with wild herbs salad ACGL
- Black pudding ravioli with creamy coleslaw, bacon foam and candied tomato ACGLMO

## Main dishes

- Meat:
  - Guinea fowl breasts with Pearl barley risotto, beetroot and leeks AGLO
  - Fried chicken with potato-cucumber salad, cranberries with rosemary and lambs lettuce ACGLMO
  - Fried beef and onions in gravy, beans with bacon, roast potatoes and fried onions ALMO
  - Pork tenderloin with pretzel dumplings, savoy cabbage salad and beer jus ACGLMO
  - Stewed cheek of beef with parsnip, broccoli, pepperoni and port wine sauce GLMO
  - Roast beef with corn cream, corn, popcorn and BBQ sauce GLMO
  - Veal gulash with sour cream, spaetzle and broccoli ACGLO
  - Lamb crown roast with tomato ravioli, grapes, olive tapenade, tomato stock and chervil ACGLMO

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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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## Main dishes

- Fish:
  - Trout with saffron risotto, sautéed spinach with pine nuts and lemon foam DFGLHO
  - Seafood risotto with pak choi, curry foam and wan tan BFDEGLNOR
  - Ravioli with salmon, white tomato sauce, red onions and rucola ACDGLO
  - Sea bass with two sorts of quinoa, orange-fennel and beetroot foam ADFGO
  - Char with lemongrass risotto, sugar snaps and balsamico foam DFGLO
  - Hake with cucumber, corn muffin and lime foam ACDFGLO

Vegetarian:

- Mushroom ragout with semolina dumplings and cress ACGLO
- Schutzkrapfen with brown butter, cheese, tomatoes and chives ACGLO
- Baked potato with sour cream, fermented garlic and tomatoes GLMO
- Cheese spaetzle with fried onions and coleslaw ACGLO
- Fried potatoes with creamy pickled cabbage, parsley cream and radish AGLM

## Desserts

- Panna cotta with oranges and mint pesto GHO
- Chocolate-lime-brownie with mojito-cream and chocolate ACFGHO
- Chocolate variations with caramel and crunch ACFGHO
- Vanilla crème brûlée with hazelnuts CGH
- Cheesecake with pomegranate and rosemary ACGHO
- Apple strudel with vanilla sauce ACGHO

3-course menu from	€ 35.-
4-course menu from	€ 55.-
5-course menu from	€ 70.-

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

# Buffet suggestions

Our Buffets are perfect from 40 persons, but not under 30 persons.

## Tyrolean buffet

per person

€ **54.-**

### Appetizer plates

- **Bacon** with cheese, Beiserl, Grammelschmalz and spicy cheese spread <sup>GLMO</sup>  
**Different types of aspic** (pork, beef, mushroom) with pumpkin seed oil and red onions <sup>LO</sup>  
**Smoked fish terrine** with honey mustard and lamb's lettuce <sup>DGLMO</sup>  
**Pickled vegetables** with fresh horseradish, butter and bread <sup>AGM</sup>

### Salads

Potato salad, Extrawurst with oil and vinegar, coleslaw, beetroot salad <sup>LMO</sup>  
Carrot salad, bean salad, lentil salad, pasta salad <sup>ACGO</sup>  
Seasonal lettuce  
Three different dressings and toppings <sup>CGLMO</sup>

### Soups

- **Beef broth** with liver dumplings and vegetables <sup>ACGLO</sup>  
**Garlic soup** with bread croutons and parsley <sup>AGLO</sup>

### Meat and fish

- **Prime boiled beef, blackpudding, white pudding, roast pork** <sup>LMO</sup>  
▪ **Fried chicken** covered with pumpkin and cranberries <sup>ACG</sup>  
**Brook trout** with lemon <sup>DG</sup>

### Vegetarian

- **Cheese spaetzle** with fried onions and chives <sup>ACG</sup>  
**Pearl barley risotto** with beetroot and mangel <sup>AGLO</sup>

### Side dishes

Bread dumplings, roast potatoes with vegetables, buttered rice, roast potatoes <sup>ACG</sup>  
Pickled cabbage, broccoli, creamed spinach <sup>GLMO</sup>

### Sauces

Elder-beer-gravy, horseradish sauce, lime sauce <sup>LMO</sup>

### Desserts

- **Caramelized Kaiserschmarrn** with apples and stewed fruits <sup>ACGH0</sup>  
**Semolina cake** with fruit sauce and mint <sup>ACGH0</sup>  
**Poppy-seed-currant-cake** with fresh fruits <sup>ACGH</sup>

# Buffetvorschläge

Unsere Buffets eignen sich ideal ab 40 Personen, aber nicht unter 30 Personen.

## Mediterranean buffet

per person

€ **49.-**

### Starters

**Prosciutto** with honeydew and rucola <sup>HO</sup>  
**Anchovies** with gremolata and garlic bread <sup>ADGO</sup>  
**Antipasti** <sup>O</sup>

### Salads

Tomato and mozzarella with basil, seafood salad, pasta-olive-salad, bread salad <sup>ABCDGLMOR</sup>  
Lettuce (rucola, lamb's lettuce, lollo bianco, lollo rosso, romana)  
Balsamic vinegar dressing, fig mustard vinaigrette, caesar dressing <sup>CDFGLMO</sup>

### Soups

**Minestrone** with parmesan <sup>ACGLO</sup>  
**Beef broth** with sliced vegetables <sup>CGLO</sup>

### Meat and fish

**Chicken** with lemon, rosemary and garlic  
**stewed lamb, saltimbocca** <sup>MO</sup>  
**Prawns, sea bass, salmon** <sup>BDGO</sup>

### Vegetarian

**Zucchini** with feta cheese and couscous with vegetables <sup>AGL</sup>  
**Pasta** with truffle cream sauce <sup>ACGLO</sup>

### Gemüse und Beilagen

Mediterranean vegetables, mushrooms, potatoes with rosemary, risotto <sup>GLO</sup>

### Desserts

**Tiramisu** <sup>ACGHO</sup>  
**Panna cotta** with raspberry sauce <sup>GO</sup>  
**Seasonal fruits**

# Buffetvorschläge

Unsere Buffets eignen sich ideal ab 40 Personen, aber nicht unter 30 Personen.

## Grill buffet

per person

€ **56.-**

### Starters

**Roast beef** with tatar sauce and radishes <sup>ACDGMO</sup>  
**Smoked salmon** with sauce claudio and lemon pepper <sup>DGLMO</sup>  
**Mozzarella** with avocado and tomato pesto <sup>GHO</sup>

### Salads

Potato salad, pasta salad, cucumber salad, tomato salad, coleslaw, bean salad <sup>ACGLMO</sup>  
Four different types of seasonal lettuce and 3 dressings <sup>GLMO</sup>

### Soups

**Iced melon-chili-soup** with prosciutto <sup>ACGLO</sup>  
**Beef broth** with profiteroles <sup>ACGLO</sup>

### Grilled meat and fish

**Beef brisket mediterranean style, grilled chicken, nuremberger, black pudding**  
**Pork steak** with roasted onions, **tomahawk steak, lamb chop** <sup>ACGLO</sup>  
**Prawns** with lemon grass and lime <sup>BG</sup>  
**Cooked sea bass** with herbs <sup>DG</sup>

### Vegetarian

**Baked potato** with garlic and sour cream <sup>GO</sup>  
**Couscous** with vegetables, stewed tomatoes and rucola <sup>AGLO</sup>  
**Pasta** with tomato-olive-sauce and parmesan <sup>ACGLO</sup>

### Vegetables and side dishes

Corn on the cob, roasted vegetables, potatoes with rosemary, rice <sup>G</sup>

### Dipping sauces

Barbecue sauce, cocktailsauce, mustard, ketchup, curry <sup>CDFGLMNO</sup>

### Desserts

**Panna cotta** with fruity sauce <sup>GO</sup>  
**Fruit plates**



## 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.

### Standard equipment in the seminar rooms

- Permanently installed projector with retractable screen
- Electronic blackout blinds
- Flipchart
- Pin board
- Hospitality desk
- Powerstrip and extension cable
- Telephone in meeting room (calls will be billed – € 0.25 per unit)
- Free WiFi
- Standard sound system incl. speakers
- Multimedia presenter

### Additional equipment in the hotel

Handheld radio microphone	€ 35.00
Headset per day	€ 48.00
Laptop	€ 140.00
Lectern	for free



## 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.

### 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.

### 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.

### Photography

If you would like a souvenir photo of your event or special occasion we can provide a photographer or put you in touch directly with one of our trusted providers.

### Parking

Ample free parking is available.

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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 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).