

Austria Trend **COMFORT**

**HOTEL
SALZBURG WEST ******

**BANQUET
FOLDER**



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

**AUSTRIA
TREND**
HOTELS



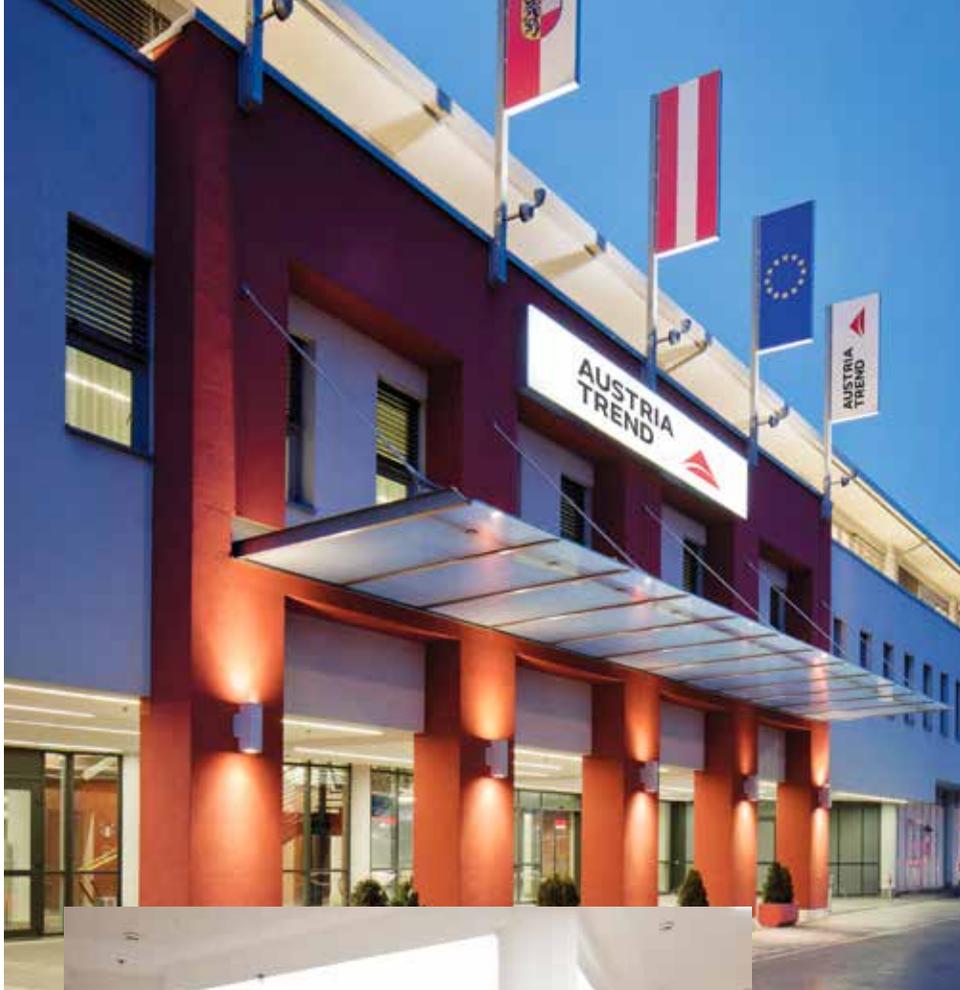
Member
of
Verkehrsbüro
Group



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.



Welcome to the mild west.

Are you visiting Salzburg and prefer not to be surrounded by the hustle and bustle of the tourist centre, yet still want to have everything at hand whenever you feel like it? Welcome to the Hotel Salzburg West! This contemporary hotel is seamlessly integrated into the Designer Outlet Salzburg, which opened in 2009. All of the attractions and cultural gems to be found in Salzburg's historic centre are just 15 minutes away by public transport.

Morgenstund' – the nutritious Austrian breakfast.

Everyone knows that the sun rises in the east, but the Hotel Salzburg West will have you beaming from the moment you wake. Our breakfast includes freshly baked croissants and a full range of locally produced specialities, with lactose-free, gluten-free and vegetarian options.

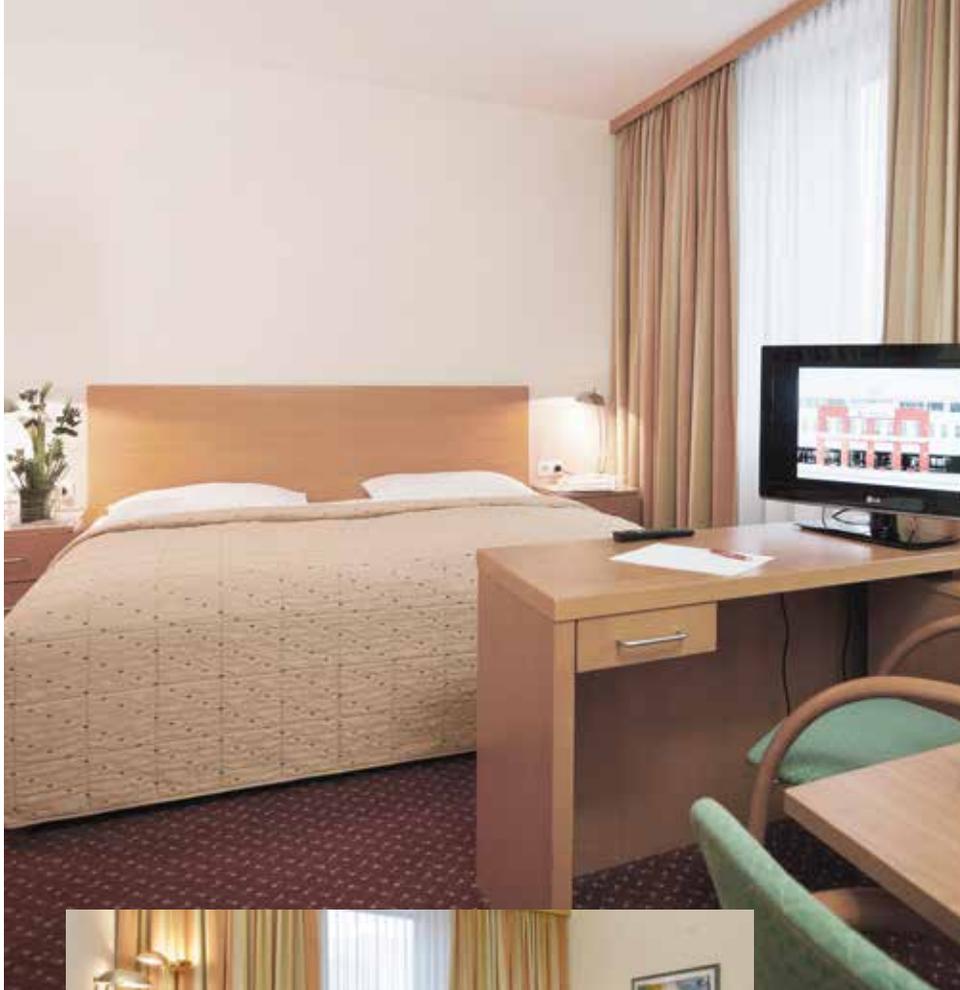
When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Everything under the sun.

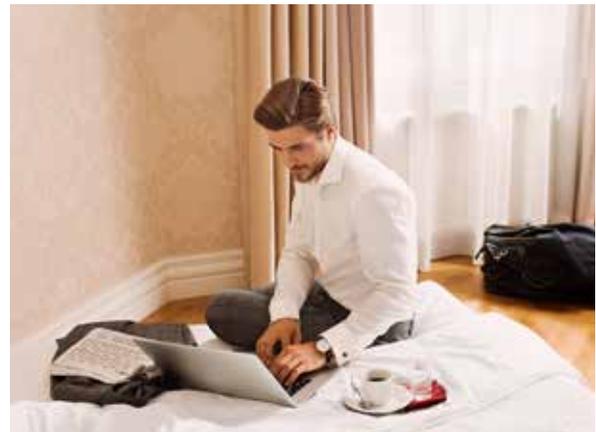
From business lunches and themed buffets to laid-back evening meals: at the Globetrotter restaurant you can choose from a potpourri of regional, national and international specialities.

Red sky at night.

Watch the sun go down at the Hotel Salzburg West in the private lounge bar with a glass of wine or one of our fabulous cocktails.



Free WiFi
access in all rooms!



152 rooms, including 13 suites

Savour the comfort of our 152 classically decorated rooms. Each comes with flatscreen TV, air conditioning, minibar, underfloor heating, heated mirrors in the bathroom and free WiFi access.

The 92 **Classic rooms** are 20m² and come with single, double or twin beds.

The 36 **Executive rooms** (23m²) are available for a supplement of € 10.- per night on the Classic room rate. Upgrades include the following extras: welcome drink voucher / complimentary alcohol free drinks from the minibar / fruit bowl / good night sweets / VIP equipment

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

The 11 **Superior Executive rooms** (29m²) are available for a supplement of € 20.- per night on the Classic room rate. Upgrades include all of the extras associated with the executive category.

The 13 spacious **suites** measure 34m² and feature separate living room and bedroom areas and a sofa bed. Suites are available for a supplement of € 30.- per night on the Classic room rate and include all of the amenities associated with the Executive category.



Always the right direction.

The Hotel Salzburg West is the ideal location for trend-setting meetings, seminars and conferences. Choose between 7 seminar rooms.

The Hotel Salzburg West is also a popular venue for corporate events and private functions.

Capacity		m2						
Gatwick	✓	145	80	45	50	90	130	130
Leonardo	✓	132	80	45	50	70	120	120
Schwechat	✓	77	40	25	30	36	60	65
Kloten	✓	144	90	45	50	90	160	130
Rhein-Main	✓	144	90	45	50	90	160	130
Orly A	✓	52	30	20	24	24	40	55
Orly B	✓	53	30	20	24	24	40	55
Orly A+B	✓	105	60	40	48	50	100	110

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

Gatwick / Kloten / Rhein-Main	240.-	460.-	680.-
Leonardo	220.-	420.-	600.-
Schwechat	135.-	250.-	370.-
Orly A / Orly B	105.-	180.-	260.-

Room hire half day

Room hire full day

Exhibitions



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

€ 47.-

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 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

€ 51.-

Conference Package PLUS full day per person

€ 58.-

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

'Savoury vitality'

Coffee / selection of teas / fruit juice / mineral water / fruit salad served in a glass / choice of filled mini rolls, open sandwiches, tramezzini or savoury pastries

per person
€ 7.50

'Sweet and fruity'

Coffee / selection of teas / fruit juice / mineral water / fruit salad served in a glass / choice of pastries, cakes, strudels or muffins

per person
€ 7.50

Drinks

Alcohol free

Still or sparkling mineral water	0.33 l	€ 2.80
Still or sparkling mineral water	0.75 l	€ 5.50
Coca Cola, Zero, Fanta, Sprite, Mezzo Mix	0.33 l	€ 3.60
Red Bull different flavours	0.25 l	€ 4.40
Rauch various fruit juices	0.20 l	€ 3.30

Coffee

Espresso	€ 2.70
Americano G	€ 3.60

Beer

Shandy A	0.30 l	€ 3.30
Gösser draught A	0.30 l	€ 3.10
Gösser alcohol free A	0.33 l	€ 4.00
Edelweiß wheat beer A	0.50 l	€ 4.60

Aperitif

Prosecco sparkling wine ^o	0.10 l	€ 3.80
Aperol Spritzer ^o	0.125 l	€ 6.50
Campari Soda	4 cl	€ 5.20
Campari Orange	4 cl	€ 5.50

Wine

Winzer Krems Grüner Veltliner ^o	0.125 l	€ 2.80
Winzer Krems Blauer Zweigelt ^o	0.125 l	€ 3.00
Grüner Veltliner Terrassen ^o	0.75 l	€ 22.00
Weingut Jurtschitsch, Langenlois		
Grüner Veltliner „Freiheit“ ^o	0.75 l	€ 31.00
Weingut Nigl, Senftenberg		
Riesling Federspiel Terrassen ^o	0.75 l	€ 26.00
Weingut Domäne Dürnstein		
Wachau, Lower Austria		
Welschriesling ^o	0.75 l	€ 23.00
vom Pössnitzberg		
Weingut Tscheppe		
Pössnitzberg/South Styria		
Chardonnay Classic ^o	0.75 l	€ 28.00
Weingut Fritz Wieninger		
Stammersdorf/Vienna		
Sabathini ^o	0.375 l	€ 12.30
Weingut Erwin Sabathi		
Leutschach, South Styria		

Cuvée Franz ^o	0.75 l	€ 23.00
Cuvée Blaufränkisch, Merlot		
Weingut Weninger		
Horitschon/Middle Burgenland		
Zweigelt Riedencuvée ^o	0.75 l	€ 23.00
Weingut Glatzer, Göttlesbrunn		
Zweigelt ^o	0.75 l	€ 25.00
Weingut Umathum Frauenkirchen		
Neusiedlersee, Burgenland		
Blaufränkisch ^o	0.75 l	€ 32.00
Weingut Umathum		
Frauenkirchen/Neusiedlersee		
St. Laurent ^o	0.75 l	€ 32.00
Weingut Umathum, Neusiedlersee		
Zweigelt ^o	0.375 l	€ 12.30
Weingut Umathum Frauenkirchen		
Neusiedlersee, Burgenland		
Pinot Grigio ^o	0.75 l	€ 25.00
del Veneto IGT Cantina Sacchetto		
Trebaseleghe/Venetien		
Sangiovese ^o	0.75 l	€ 27.00
Umbria IGT		
Azienda Vinicola Falesco		
Montefiascone/Umbrien		
Mompertone Monferrato Rosso D.O.C. ^o	0.75 l	€ 34.00
60% Barbera, 40% Syrah		
Casa Vinicola Alfredo Prunotto, Alba		
Antinori Villa Rosso IGT ^o	0.75 l	€ 40.00
60% Sangiovese, 20% Cabernet Sauvignon,		
15% Merlot, 5% Syrah		
Toscana IGT, Marchesi Antinori, Firenze		

Drinks package ALL INCLUSIVE

Alcohol free drinks / beer /
wine / coffee / tea

4 hours per person

€ **29.-**





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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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Cocktail reception snacks

Cold canapés

Wholemeal bread topped with herb cream cheese ^{AFGM}	€ 2.00
Rolled ham filled with pepper and nut quark ^{GHL}	€ 2.00
Weinkäse cheese and grapes ^{GH}	€ 2.00
Savoury poultry cocktail ^{ACFGML}	€ 2.00
Salzburger Schinkenspeck cured ham with honeydew melon ^G	€ 2.50
Beef salad with pumpkin seed oil ^{LM}	€ 2.50
Marinated mozzarella with cherry tomatoes ^{GL}	€ 2.50
Rolled roast beef filled with tangy vegetable tartare ^{ACFLM}	€ 3.50
Smoked salmon roses with horseradish cream and potato fritters ^{CDGLMO}	€ 3.50

Canapés

with house salami ^{CFGLM}	€ 3.00
with smoked salmon ^{CDFGLM}	€ 3.00
■ with tangy Liptauer spread ^{GM}	€ 3.00
■ with cured Salzburger Rohschinken ham ^{CFGLM}	€ 3.00

Warm cocktail snacks

Meatballs with potato and cucumber salad ^{ACGL}	€ 2.50
Fried mozzarella sticks in bread crumbs ^{ACG}	€ 2.50
Salmon croissant ^{ACDG}	€ 3.00
Chicken and pepper snack ^{ACFGL}	€ 3.00
Mini pizza ^{AFGM}	€ 3.00
Ham croissant with herb dip ^{ACFG}	€ 3.00
Spring rolls and stir-fried vegetables ^{ACFGLO}	€ 3.00
Chicken nuggets (breast) with potato and cucumber salad ^{ACL}	€ 3.00

Desserts and pastries

Assorted cakes ^{ACFGH}	€ 2.00
Chocolate mousse with stewed berries ^{CGO}	€ 2.50
Creamy quark with stewed mango ^{GO}	€ 3.00
Assorted cheese cubes with grapes and olives ^{GH}	€ 3.50

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



Suggestions for your standing buffet

Buffet

Rolled roast beef with tangy vegetable salad ^{ACFLM}
Smoked salmon roses with horseradish cream and potato fritters ^{CDGLMO}
Marinated mozzarella with cherry tomatoes ^{GL}

Spring rolls and stir-fried vegetables ^{ACFGLO}
Meatballs with potato and cucumber salad ^{ACGL}
Ham croissant with herb dip ^{ACFG}
Mini pizza ^{ACG}

Selection of cakes ^{ACFGH}
Chocolate mousse with stewed berries ^{CGO}
Creamy quark with stewed rhubarb ^{GO}

per person

€ **25.-**

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



Menu and buffet suggestions

We have put together a selection of buffet suggestions and menu plans to give you an idea of the choices available to you. Our banquet team will be more than happy to help you put together your ideal menu.

3 course menu

1 soup or appetiser
1 main course
1 dessert

per person from

€ **20.-**

4 course menu

1 soup
1 appetiser
1 main course
1 dessert

per person from

€ **25.-**

Business dinner buffet

Salad
1 soup
3 appetisers
3 main courses
3 desserts

per person from

€ **32.-**



Menu options

Appetisers

Smoked salmon and gravlax

with horseradish cream and potato fritters CDGLMO

Cream cheese and vegetable terrine with cress cream FGL

- **Salzburger Rohschinken cured ham** with honeydew melon G

Tomato and mozzarella with basil pesto G

Soups

- **Beef soup** with sliced pancakes ACEFGHL or semolina dumplings ACFH

Cream of tomato soup with whipped cream AFGLO

Broccoli soup with croûtons AFGLO

Main courses

Steamed tilapia filet

with root vegetable sauce and vegetable rice DGLO

Stuffed pork filet with pepper cream sauce

and garden vegetables with pan-fried potato wedges AGO

- **Zwiebelrostbraten beef steak** with green beans wrapped in bacon and Serviettenknödel bread dumplings ACGLMO

Turkey medallions in herb cream sauce

with carrots and Butterspätzle dumplings ACGLO

Spinach and feta strudel

with pepper and tomato ragout and salted potatoes DFGL

Desserts

- **Apple strudel** with vanilla sauce ACFGHNO

Quark and nougat dumplings

rolled in nut crunch served with stewed berries ACEFGHO

White and dark chocolate mousse with raspberries CGO

Pumpkin seed parfait with stewed elderberries CGO

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



Buffet suggestions



Austrian delicacies buffet

- **Homemade pork in aspic** ^{LO}
- **Smoked trout filet** with horseradish cream ^{DG}
- **Salzburger Schinkenspeck cured ham**
- **Salmon** with honey and mustard sauce ^{DM}

- **Clear soup** with semolina dumplings ^{AGL}

Salad bar

- **Tafelspitz (premium boiled beef)**
with horse radish bread sauce and potato Röstl ^{AGLO}
- **Marinated breast chicken fried in breadcrumbs**
with potato and bean salad ^{ACFGL}
- **Pan fried filet of pike-perch**
with almond butter and parsley potatoes ^{AGHL}
- **Vegetable strudel** with chive sauce ^{ACFGL}
- **Apple strudel** with vanilla sauce ^{ACFGHNO}
- **Sachertorte** with whipped cream ^{ACFG}
- **Kaiserschmarrn shredded pancakes** with apple purée ^{ACG}
- **Austrian cheese selection** ^G

per person from

€ **36.-**

For groups of 50 or more the appetisers will be served at tables.

Venezia Italian buffet

- **Parma ham** with melon
- **Vitello tonnato** with capers ^{ACDFGL}
- **Vegetable anti-pasti** ^L
- **Mozzarella** with tomatoes and basil pesto ^G

- **Minestrone** with freshly grated parmesan ^{FGL}

Salad bar

- **Saltimbocca alla romana**
(veal escalope with Parma ham served with butter rice) ^{GLO}
- **Chicken thigh in olive sauce** with creamy polenta ^{AGLO}
- **Tilapia filet**
with courgette and sweet peppers and penne rigate ^{ACDGO}
- **Spinach and ricotta cannelloni**
in parmesan sauce with sautéed cherry tomatoes ^{ACG}

- **Pannacotta** ^G
- **Tiramisu** ^{ACGH}
- **Ameretto cherry slices** ^{ACFGO}
- **Italian cheese selection** ^{GH}

per person from

€ **36.-**

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

Buffet suggestions

Vitality light buffet

Beetroot carpaccio with balsamic vinegar and horseradish sauce ^{GO}
Cream cheese and vegetable terrine with cress cream ^{FGL}
Turkey cone with cottage cheese ^{CFGL}
Mozzarella and tomatoes with basil pesto ^G

Cream of apple and celeriac soup ^{AFGLO}

Salad bar

Filled turkey schnitzel in lemon jus with puréed parsley potatoes ^{FGLO}
Poached salmon in a light Riesling sauce
with vegetable and ginger pasta ^{ACDGO}
Spelt and tomato risotto
with fresh parmesan ^{AGFLO}
Spinach and feta strudel with yogurt dip ^{ACFGL}

Light semolina pudding with raspberries ^{AGO}
Fine fruit ragout with mint yogurt ^{GO}
Assorted fruit tarts ^{ACEFGHNO}
Selection of low-fat cheeses ^{GH}

per person from

€ 36.-

For groups of 50 or more the appetisers will be served at tables.

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

Globetrotter buffet

Rolled roast beef with tangy vegetable salad ^{ACFGLM}
Gravlax with dill and mustard sauce ^{DM}
Mozzarella and tomatoes with basil pesto ^G
Cured ham with honeydew melon ^G

Cream of broccoli soup ^{AFGLO}

Salad bar

Braised lamb knuckle with rosemary sauce and olive polenta ^{FGLO}
Pork steak in pepper cream sauce
with garden vegetables and croquettes ^{AGO}
Saffron risotto with fruits de mer ^{DGLOR}
Fine onion and leek tart ^{ACGLO}

- Assorted strudels ^{AFGH}
- Tiramisu ^{ACGH}
- Sachertorte ^{ACFG}
- International cheese selection ^{GH}

per person from

€ 36.-



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

- Video projector at the ceiling
- Screen
- Flipchart
- Pin board
- Speaker's table
- Telephone in meeting room
- High speed internet connection in all seminar rooms

Additional equipment at the hotel

Microphone / Headset	€ 50.00
Flatscreen 42"	€ 100.00
Podium (2m x 6m)	€ 100.00
Lectern	€ 30.00
Flipchart	€ 20.00
Pin board	€ 20.00

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



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.

Staff

After midnight an additional €30.00 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

Guests can park in the Designer Outlet underground car park. When accessing the garage via the P1 entrance take the right hand entrance and drive down to the 2nd below ground level, where you will find the lifts leading directly to the hotel.

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).