

Austria Trend

**HOTEL ASTORIA \*\*\*\***

# 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.



## Surrounded by dazzling highlights.

Want to experience the charm of imperial Vienna, without missing out on any of the things that make this city what it is today? Then the Hotel Astoria is your ideal choice. This elegant and comfortable turn of the century hotel is located right in the heart of the capital, directly on Kärntner Strasse.

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

Vienna has always been a city famed for its culinary delights. At the Hotel Astoria you can savour the finer things in life from the moment you wake up. Our delicious breakfast buffet is not only filled with freshly baked croissants and a selection of locally-produced specialities, it also offers a wide range of dietary requirements with lactose-free,

gluten-free and vegetarian options all available. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

### **Astoria Bar.**

There are numerous first class bars, cafés and restaurants just a stone's throw from our front door. But if you prefer to bring the evening to the perfect close at the hotel after a busy day, snacks and drinks can all be ordered from the elegant Astoria Bar.





**Free WiFi**  
access in all rooms!



#### 128 rooms, including 8 suites

Elegant rooms with fin de siècle furnishings. Charming, traditional and above all, comfortable. All of our rooms are non-smoking and come with parquet flooring, flatscreen TVs with radio, minibar, safe and free WiFi.

Our 42 **Classic rooms** range in size from 16-23 m<sup>2</sup> and are available for either single or double occupancy. They come with queen size mattresses or twin beds.

With classic décor and ranging from 24-28 m<sup>2</sup>, the 27 **rooms in the Comfort category** are particularly spacious and comfortable.

Finished in imperial red and gold, our 18 redesigned **Deluxe rooms** measure 28-35 m<sup>2</sup> and feature high quality marble bathrooms.

The 26 generously proportioned **Executive rooms** measuring 28-33 m<sup>2</sup> are located on the upper floors. Finished in imperial red and gold, they also have high quality marble bathrooms.

The 7 **Superior Executive rooms** range from 22-28 m<sup>2</sup> and are decorated in a quintessentially Viennese style. They are air-conditioned and have luxury bathrooms.

Our 8 **suites** are generously proportioned and range from 45-55 m<sup>2</sup>. The spacious fin-de-siècle style corner rooms have seating areas and some even boast statement fireplaces.

An upgrade from a Classic/Deluxe room costs € 25,- for rooms in the Comfort category and from a Comfort room € 45,- for rooms in the Executive category and € 65,- for rooms in the Superior Executive category and includes 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.










## Meet in style.

The past and present come together at the Astoria. The historic setting of our hotel creates the perfect backdrop for you to work on the ideas and concepts that will shape tomorrow's world.

Choose between four fully equipped, air-conditioned seminar rooms. With capacity for up to 100 people, each is flooded with natural light.

Events are turned into unforgettable experiences in a location where the turn of the century meets the new millennium. Make the most of our versatile spaces and book one of our salons to host your reception, corporate event or press conference.

Capacity		m2						
Führich	✓	94	-	35	40	40	90	100
Hanl	✓	40	-	14	14	12	20	35
Kleiner Salon	✓	43	-	16	20	12	25	40
Großer Salon	✓	92	-	35	35	40	80	80

**Room hire - half day**  
available if you don't book one  
of our conference packages

Kleiner Salon / Hanl  
**€ 300.-**

Großer Salon / Führich  
**€ 400.-**

**Room hire - full day**  
available if you don't book one  
of our conference packages

Führich  
**€ 680.-**

Hanl  
**€ 480.-**





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

€ 61.–

Conference Package full day  
per person

€ 71.–

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

€ 66.–

Conference Package PLUS full day  
per person

€ 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.



### 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.



Cutting-edge cuisine

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

# Coffee break snacks

Included in your package.

## Morning break

- Selection of coffee and tea
- Fresh fruit
- Savoury pastries <sup>ACG</sup>
- Savoury spread rolls <sup>ACGM</sup>
- Sweet snack <sup>ACGO</sup>

## Afternoon break

- Selection of coffee and tea
- Fresh fruit
- Various cakes or strudels <sup>ACGO</sup>
- Various pastries <sup>ACGO</sup>
- Savoury snack <sup>ACGO</sup>

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





## Extended coffee breaks

### Welcome coffee

Nespresso<sup>G</sup> / speciality teas from Sonnentor

per person

€ **4.60**

### Naschmarkt break

Nespresso<sup>G</sup> / speciality teas from Sonnentor / mineral water / fruit juice / premium pastries<sup>ACEG</sup> / fruit plate (1 pc per person)

per person

€ **12.-**

### Führich break

Nespresso<sup>G</sup> / speciality teas from Sonnentor / mineral water / fruit juice / premium pastries<sup>ACEG</sup> / seasonal sandwiches<sup>ACGM</sup> / pastry slices<sup>ACG</sup> / fruit plate (1 pc per person)

per person

€ **17.-**

### Vitamin break

Nespresso<sup>G</sup> / speciality teas from Sonnentor / selection of fruit juices / vegetable sticks with dip<sup>ACGM</sup> / seasonal canapés<sup>ACG</sup> / petit fours<sup>ACG</sup> / fruit yogurt<sup>G</sup> / muesli selection<sup>AEG</sup> (1 pc per person)

per person

€ **17.-**



# Drinks

## Alcohol free

Römerquelle still or sparkling mineral water	0.33 l	€ 3.00
Römerquelle still or sparkling mineral water	0.75 l	€ 5.90
Coca Cola, Cola Zero, Almdudler	0.33 l	€ 3.90
Apple / Orange juice	0.20 l	€ 3.70
Apple spritzer, Orange spritzer	0.25 l	€ 2.90
Currant, Apricot and Multivitamin juice	0.20 l	€ 3.70
Tomato juice	0.20 l	€ 3.70
Soda	0.25 l	€ 1.70
Soda with lemon	0.25 l	€ 1.90

## Hot drinks

Espresso	€ 3.10
Double Espresso	€ 4.50
Espresso with a shot of milk <sup>G</sup>	€ 3.10
Large espresso with a shot of milk <sup>G</sup>	€ 4.50
Viennese melange (light coffee with frothed milk) <sup>G</sup>	€ 4.20
Café Latte <sup>G</sup>	€ 4.00
Cappuccino <sup>G</sup>	€ 4.00
Americano (light coffee with or without milk) <sup>G</sup>	€ 3.80
Hot chocolate <sup>G</sup>	€ 4.50
English Tea Assam	€ 4.20
Black Tea Earl Grey	€ 4.20
Chinese green Tea	€ 4.20
Peppermint Tea	€ 4.20
Ginger lemon Tea	€ 4.20
Strawberry Tea	€ 4.20
Fruit tea	€ 4.20

Decaffeinated coffee and lactose free milk available on request.

## Beer

Ottakringer Helles <sup>A</sup>	0.30 l	€ 4.30
Heineken <sup>A</sup>	0.30 l	€ 4.30
Ottakringer lemon shandy <sup>A</sup>	0.50 l	€ 4,60
Ottakringer Null Komma Josef alcohol free <sup>A</sup>	0,33 l	€ 4,20

## Sekt sparkling wine & Champagne

Sekt Schlumberger <sup>○</sup>	0,10 l	€ 6.00
Sekt and orange juice <sup>○</sup>	0,10 l	€ 6.00
Prosecco <sup>○</sup>	0,10 l	€ 4.00
Prosecco Salatin <sup>○</sup>	0,75 l	€ 23.20
Schlumberger Gold <sup>○</sup>	0,75 l	€ 35.90
Gobillard Tradition brut <sup>○</sup>	0,75 l	€ 110.10

## Wine

White or red wine spritzer <sup>○</sup>			0.25 l	€ 3.40
<b>Chardonnay</b> <sup>○</sup>	0.125 l	€ 4.30	0.75 l	€ 25.00
Weingut Pasler Jois, Neusiedlersee, Burgenland				
<b>Grüner Veltliner</b> <sup>○</sup>	0.125 l	€ 4.70	0.75 l	€ 28.00
Mayer am Pfarrplatz, Nußdorf, Vienna				
<b>Riesling Federspiel</b> <sup>○</sup>	0.125 l	€ 7.20	0.75 l	€ 42.00
Jamek Joching, Wachau				
<b>Weißburgunder Vollmondwein</b> <sup>○</sup>	0.125 l	€ 5.40	0.75 l	€ 32.00
Christ, Jedlersdorf, Vienna				
<b>Zweigelt Zantho</b> <sup>○</sup>	0.125 l	€ 4.70	0.75 l	€ 28.00
Umathum&Peck Andau, Neusiedlersee, Burgenland				
<b>Wiener Trilogie</b> <sup>○</sup>	0.125 l	€ 5.40	0.75 l	€ 32.00
(Zweigelt-Merlot-Cabernet Sauvignon) Wieninger, Stammersdorf, Vienna				
<b>Beerenauslese</b> <sup>○</sup>	0,125 l	€ 7.80	0,75 l	€ 29.00
Weingut Ziniel St. Andrä, Zicksee, Burgenland				
<b>Blaufränkisch</b> <sup>○</sup>	0.125 l	€ 5.10	0.75 l	€ 30.00
Weingut J. Heinrich Deutschkreutz, Oberpullendorf				
<b>Pinot Noir</b> <sup>○</sup>	0.125 l	€ 5.10	0.75 l	€ 30.00
Scheiblhofer Andau, Neusiedlersee, Burgenland				





## Drinks packages

### Open Bar I

Prosecco <sup>○</sup> / Prosecco and orange juice <sup>○</sup> / house wine <sup>○</sup> (Gruber Green Pepp and Red Pepp, Gruber, Röschitz, NÖ) / beer <sup>A</sup> / soft drinks / fruit juices / mineral water

4 hours, per person

€ **44.-**

### Open Bar II

House wine (Gruber Green Pepp and Red Pepp, Gruber, Röschitz, NÖ) or Prosecco <sup>○</sup> / Prosecco and orange juice <sup>○</sup> / beer <sup>A</sup> / soft drinks / fruit juices / mineral water

4 hours, per person

€ **40.-**

### Open Bar III

Mineral water / fruit juices / coffee <sup>G</sup> / tea

4 hours, per person

€ **32.-**

Every additional hour: € 8.- per person

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





■ 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!

## Suggestion for your reception

### Finger food buffet Astoria

Mini rolls with ham and spreads <sup>AFG</sup>  
Smoked salmon on potato fritters with herb cream <sup>ACDGO</sup>  
Mini spring rolls with a dip <sup>AFL</sup>

Roasted chicken strips <sup>AC</sup>  
Butter escalope of veal with mashed potatoes <sup>ACFG</sup>  
Fried pieces of zander on creamy polenta <sup>ACDGL</sup>  
Marinated chilli pasta with smoked tofu <sup>ACEFHLNO</sup>

Baked nougat dumplings on fruits of the forest <sup>ACGO</sup>

■ Tray bake fruit cake à la viennoise <sup>ACG</sup>

per person

€ **29.-**

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





## Set meal/buffet suggestions for your full day/half-day package

We will serve a lunch or evening meal best suited to your requirements. Please select your menu from the following suggestions.

### Soups

- Clear, ingredient-rich beef broth <sup>ACGLO</sup>
- Cream of seasonal vegetable soup <sup>ACGO</sup>
- Cream of beer and garlic soup with croutons <sup>ACGO</sup>

### Appetisers

- Smoked salmon on potato fritters with herb cream <sup>ACDGO</sup>
- Beef aspic with a pepper and herb vinaigrette <sup>LO</sup>
- Vienna Woods smoked ham with melon and rocket pesto <sup>H</sup>
- Marinated chilli pasta with smoked tofu <sup>ACEFHN</sup>

### Vegetarian dishes

- Pasta with sweet and sour vegetables <sup>ACEFHL</sup>
- Styrian root vegetable broth with smoked tofu and salted potatoes <sup>DL</sup>
- Lentil coconut curry with wild rice <sup>AEFL</sup>

### Meat dishes

- Sous-vide saddle of pork on truffled creamy leek dumplings <sup>ACGO</sup>
- Classic Viennese fried beef and onions with fried potatoes <sup>AGO</sup>
- Chicken breast strips in a creamy mushroom sauce with herb rice <sup>AGO</sup>

### Fish dishes

- Fried salmon fillet on wasabi purée with green beans <sup>ADG</sup>
- Saltwater fish poached in a root vegetable broth served with salted potatoes <sup>ADGO</sup>
- Baked zander fillet with parsley potatoes <sup>ACDO</sup>

### Desserts

- Baked nougat dumplings on marinated fruits of the forest <sup>ACGO</sup>
- Apple or quark strudel with vanilla sauce <sup>ACGO</sup>
- Poppyseed dumplings with stewed damsons <sup>ACGO</sup>
- A selection of Viennese tray bake and crumble cakes <sup>ACGO</sup>

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

# Buffet suggestions



## ■ Buffet - National

**Cream cheese terrine** with beetroot <sup>GLO</sup>  
**Smoked salmon on potato fritters** with herb cream <sup>ACDGO</sup>  
**Braised root vegetables** with sheep's cheese, bacon and a herb salad <sup>GLMO</sup>

**Clear, ingredient-rich beef broth** <sup>ACGLO</sup>

**Prime boiled beef** with roast potatoes, creamy spinach, chive sauce and apple horseradish <sup>ACGLMO</sup>  
**Butter escalope of veal à la viennoise** with mashed potatoes <sup>ACFG</sup>  
**Fried red sheatfish** with warm herb butter and wild rice <sup>ADGL</sup>  
**Cheesy egg noodles** with crispy fried onions <sup>ACG</sup>

**Apple and quark strudel** with vanilla sauce <sup>ACGO</sup>  
**Yoghurt cream** with fruit <sup>GO</sup>  
**Shredded quark pancakes** with stewed damsons <sup>ACGO</sup>

per person

€ **40.-**

## Buffet - International

**Baby mozzarella** with tomato, rocket and sunflower seed pesto <sup>CGM</sup>  
**Roast beef** with Cumberland sauce and tartare sauce <sup>CGM</sup>  
**A selection of beef and salmon tartare** served with red onion jam and mustard mayonnaise <sup>CDGLMO</sup>

**Beef consommé** with root vegetables and tarhonya <sup>ACL</sup>  
**Creamy truffled soup** with herb oil <sup>AGO</sup>

**Roasted saddle of veal** on creamy mushrooms with Duchesse potatoes <sup>ACGLO</sup>  
**Chicken breast saltimbocca** on tagliatelle with tomato sauce <sup>ACGLO</sup>  
**Zander Fish & Chips** with lemon and vinegar <sup>ACDFO</sup>  
**Lentil coconut curry** with basmati rice <sup>AEFL</sup>

**Mousse au chocolat** with Amarena cherries <sup>CGO</sup>  
**Crema catalana** with fruit <sup>CGO</sup>  
**Warm iced cinnamon buns** <sup>ACG</sup>

per person

€ **46.-**



# 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 the reception.

# Standard equipment in the seminar rooms

- Natural light
- Individual temperature controls
- Projector incl. screen
- 1 flipchart
- 1 pin board
- WiFi
- Power connections for standard equipment
- Multi gang power connector
- Custom signage for seminar room
- Telephone in meeting room
- Moderator's case

# Additional equipment

Beamer + screen	€ 150.00
Flipchart with paper and pens	€ 30.00
Pin board	€ 30.00
Laptop	€ 200.00
Sound system with microphone	€ 150.00
Flatscreen TV with clickshare	€ 350.00







## Additional conference services

### 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.

### Flowers

Our florist will create colour coordinated and themed floral decorations for your event. Once the precise design has been agreed, based on the occasion and the spaces involved, we will provide you with a quotation for the arrangement of your choice.

### Staff

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

### 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.

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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).