

Austria Trend **COMFORT**

**HOTEL BOSEI \*\*\*\***

# 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.



## Vienna, naturally.

Whether you are in Vienna on a city break or a business trip, the Hotel Bosei is the ideal base for you. Located in the heart of the Wienerberg recreation area the contemporary hotel makes it easy for you to relax or recharge your batteries before embarking on the next point on your itinerary. And although the hotel is surrounded by greenery, Vienna's historic city centre is just a few minutes away by public transport. Put simply, you've never been this comfortable and close to nature at the same time.

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

Bosei will take you closer to nature, in every sense of the word. The Morgenstund' breakfasts include 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.

### **Pleasure or indulgence.**

At the Hotel Bosei's Pastell and Grünes Eck restaurants you will be spoilt for choice with a wide variety of international and Austrian specialities. Whether it's an exclusive business lunch or romantic dinner – you can always look forward to a culinary treat.

### **Savour the essentials.**

Bring the evening to the perfect close with one of our cocktails or whiskeys in the laid-back atmosphere of the Pinto Bar.



**Free WiFi**  
access in all rooms!



**195 rooms, including 8 suites**

Our rooms offer excellent views of the south of Vienna, the golf course and the Businesspark Vienna skyline. All rooms come with adjustable air-conditioning, flatscreen TV, minibar and free WiFi.

The 81 **Classic rooms** (20m<sup>2</sup>) are furnished with twin beds.

Our 106 **Executive rooms** measure 23m<sup>2</sup> and are equipped with additional tea and coffee making facilities. They are available for a supplement of € 20.- 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.

Our spacious **suites** measure 40m<sup>2</sup> and feature a king size bed, separate living room and bedroom areas, 2 flatscreen TVs, bathrobe as well as a kettle with a selection of teas and coffees.



## Idyllic venue.

From meetings and presentations to private functions, the Hotel Bosei provides the ideal setting – whatever you are planning. Surrounded by green space, your event is bound to take you places – and at the Hotel Bosei you could be forgiven for thinking that all the hard work takes care of itself. Choose between nine banquet rooms for up to 180 people, each with direct access to one of our terraces. Flooded with natural light, the fully-equipped seminar rooms provide the perfect starting point for a successful presentation of your latest projects.

Capacity	☀	m2	⚙	🏠	📊	📅	📄	🍷
Picasso A/B + C	✓	100	45	30	45	50	80	80
Picasso B	✓	50	15	16	20	21	35	35
Picasso C	✓	50	15	16	20	21	35	35
Picasso A+B+C	✓	220	100	60	70	120	180	180
Dali	✓	44	15	16	20	20	30	30
Klimt	✓	44	15	16	20	20	30	30
Schiele	✓	44	15	16	20	20	30	30
Kokoschka	✓	44	15	16	20	20	30	30
Monet	✓	20	-	-	8	-	-	-
Renoir	✓	20	-	-	8	-	-	-



## Room hire

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

	●	●
Picasso A / B + C	from <b>490.-</b>	from <b>725.-</b>
Picasso B / C	from <b>250.-</b>	from <b>390.-</b>
Picasso A + B + C	from <b>725.-</b>	from <b>1.250.-</b>
Dali / Klimt / Schiele / Kokoschka	from <b>250.-</b>	from <b>390.-</b>
Monet / Renoir	from <b>150.-</b>	from <b>250.-</b>

● Half day rate

● Full day rate

Prices may be subject to change due to seasonal reasons.



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

€ 49.-

Conference Package full day per person

€ 59.-

## 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

€ 55.-

Conference Package PLUS full day per person

€ 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

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



## Extended coffee breaks

We would be pleased to serve you a welcome coffee of your choice before the beginning of the seminar.

### Welcome coffee

Coffee and tea on arrival

per person

€ **3.90**

### Welcome coffee „Wien“

Coffee, tea, freshly baked croissants <sup>ACG</sup>

per person

€ **5.80**

### Welcome coffee „Green Power“

Coffee, tea, freshly baked croissants <sup>ACG</sup>, muesli bar <sup>AFGHO</sup> and green power smoothie <sup>GO</sup>

per person

€ **8.90**

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

# Drinks

## Alcohol free

Still or sparkling mineral water	0.33 l	€ 3.00
Still or sparkling mineral water	0.75 l	€ 5.90
Coca Cola / light, Almdudler, Sprite	0.33 l	€ 3.90
Apple juice	0.20 l	€ 3.60
Orange juice	0.20 l	€ 3.60
Apple / orange spritzer	0.50 l	€ 4.20
Red Bull	0.25 l	€ 4.70

## Hot drinks

Espresso	€ 2.80
Double espresso	€ 4.30
Espresso with a shot of milk <sup>G</sup>	€ 2.80
Large espresso with a shot of milk <sup>G</sup>	€ 4.30
Viennese melange <sup>G</sup>	€ 3.80
Café Latte <sup>G</sup>	€ 3.80
Cappuccino <sup>G</sup>	€ 3.80
Americano <sup>G</sup>	€ 3.50
Hot chocolate <sup>G</sup>	€ 4.30
Tea	€ 3.50

## Beer

Gösser Märzen draught <sup>A</sup>	0.30 l	€ 3.30
Gösser Märzen draught <sup>A</sup>	0.50 l	€ 4.30
Zipfer draught <sup>A</sup>	0.30 l	€ 3.30
Zipfer draught <sup>A</sup>	0.50 l	€ 4.30
Zipfer lime shandy <sup>A</sup>	0.50 l	€ 4.40
Heineken bottled <sup>A</sup>	0.50 l	€ 5.40
Wheat beer unfiltered <sup>A</sup>	0.50 l	€ 4.70
Gösser Naturgold alcohol free <sup>A</sup>	0.33 l	€ 4.30
Gösser Kracherl alcohol free <sup>A</sup>	0.33 l	€ 4.30

## Sekt sparkling wine

Sekt Schlumberger <sup>O</sup>	0.1 l	€ 5.90
Buck's Fizz (Sekt Schlumberger and orange juice) <sup>O</sup>	0.1 l	€ 5.90
Prosecco sparkling wine <sup>O</sup>	0.1 l	€ 4.80
Prosecco Spumante <sup>O</sup>	0.75 l	€ 35.00
Moët & Chandon Brut <sup>O</sup>	0.75 l	€ 185.00
Veuve Clicquot Vintage <sup>O</sup>	0.75 l	€ 197.00

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



# Snacks & finger food

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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!

.....

## Warm snacks

■ Puff pastry salmon crescents ACDGM	€ 3.60
Sausage roll ACGM	€ 2.80
Quiche with spinach ACGM	€ 3.40
Dates wrapped in bacon CGM	€ 2.40
Crispy prawns in a potato crust CGMR	€ 3.10
Mini spring-rolls with vegetables AFGM	€ 2.40
Mini meatballs with tomato salsa ACGLM	€ 3.10

All snacks served with a dip.

## Open bread roll sandwiches

... with ham, gherkins and horseradish ACGMO	€ 3.50
... with roast beef and cranberry chutney ACGM	€ 4.10
... with smoked salmon, dill-mustard sauce and Keta caviar ACDGM	€ 4.10
... with tuna spread and quail egg ACDGM	€ 3.50
... with Rambol cheese and glacé grapes ACGHLM	€ 3.50
... with turkey ham and rocket ACGM	€ 3.10
... with camembert and marinated Williams pears ACGMO	€ 3.10

## Petit Fours

Mini meringue-filled pastry rolls ACFG0	€ 3.10
Punch fancies ACGH	€ 3.10
■ Chocolate „Sacher“ fancies ACGH	€ 3.10
Chocolate ganache „Pariser Spitz“ ACFGH	€ 3.10
Esterházy cake fancies ACFGH	€ 3.10
Vanilla fancies ACFGH	€ 3.10
Mini cardinal slices ACG	€ 3.10
Nut fancies with Amarena cherries ACFGH	€ 3.10

## Yin & Yang chocolate fountain

As a highlight for your event, we offer our popular chocolate fountain with white and dark chocolate FG together with seasonal fruits, for € 8.90 per person.

## Filled wraps

... with chicken breast and salsa AGM	€ 3.90
... with tuna and olives ADGM	€ 3.90
... with smoked turkey breast and rocket AGLM	€ 3.30
... with roast beef and cranberry chutney AGM	€ 4.20
... with smoked salmon and dill-mustard sauce ADGM	€ 3.90
... with cured ham and melon-chili salad AGLM	€ 3.90
... with gouda cheese and celery ACGHLM0	€ 3.30

All wraps are filled with a spread and crunchy salad.

## Filled bread rolls

... with mozzarella, tomato and basil pesto ACFG	€ 3.60
... with smoked salmon, rocket and a dill-mustard sauce AGFM	€ 4.30
... with roast beef and artichokes ACFM	€ 4.60
... with ham and horseradish ACFMO	€ 3.60
... with camembert and apple ACFGM	€ 3.60
... with cured ham and chili peppers ACFLM	€ 3.60
... with Emmental cheese and celery salad ACFGHLM0	€ 3.60

Price per piece / Minimum order for snacks, wraps and petit fours:  
5 pieces per sort

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



# Menu suggestions

Cover charge

Assorted rolls and butter, individual menu cards  
€ 2.80 per person on top of the menu price

## 3 course menu

Soups:

- **Hearty beef soup**  
with noodels, liver dumplings,  
semolina dumplings, vegetables <sup>ACGL</sup>
- **Cream of chicken soup**  
with market vegetables <sup>CGLO</sup>
- Cream of potatoe soup** with bacon chips <sup>GL</sup>

Appetizers:

- Mini vegetable aspics** with tomato-egg  
vinaigrette and little salad towers <sup>CLO</sup>
- Prosciutto** with honeydew melon,  
balsamic glaze and lamb's lettuce <sup>LO</sup>
- Smoked salmon rose** with dill-mustard  
sauce and a salad of meadow herbs <sup>CDM</sup>

Main courses:

- Pork cheek** in balsamic-onion sauce with  
potato croquettes and braised tomatoes <sup>ACGLO</sup>
- Stewed roast beef** in a shallot sauce with  
green beans and bacon, and fried potatoes <sup>LO</sup>
- Fried fillet of hoki** on grilled vegetables,  
pesto potatoes and herb butter <sup>ACDG</sup>
- Sautéed chicken breast** on ratatouille  
vegetables and fried potatoes
- Vegetable soufflé** on a carpaccio of  
beetroot and a cream foam <sup>ACGLO</sup>
- **Roast beef and onions** with fried potatoes  
and pickled gherkins <sup>ALMO</sup>
- Sautéed fillet of salmon** on baby spinach with  
saffron linguini and a tomato foam <sup>ACDGO</sup>
- Warm vegetable terrine** on Swiss chard  
and balsamic tomatoes <sup>ACGLO</sup>

Desserts:

- **„Topfenockerl“ fromage frais dumplings**  
with cinnamon crumble and fruit purée <sup>ACGO</sup>
- Semolina pudding**  
with raspberry ragout <sup>AFGO</sup>
- „Mohr im Hemd“ chocolate pudding** with  
chocolate sauce and apple crisps <sup>ACFGH</sup>
- Apfelstrudel** with vanille sauce and cream <sup>AG</sup>

per person

€ **29.50**

## 4 course menu

In addition to the 3 course menu, you can  
select from the following dishes:

Soups:

- Cream of carrot and ginger soup**  
with puff pastry straws <sup>ACG</sup>
- Consommé of beef**  
with vegetable dumplings <sup>ACL</sup>

Appetizers:

- Salad of young spinach** with truffle  
marinade and sautéed salmon strips <sup>CDGLM</sup>
- Roast beef rolls filled** with ricotta, rocket  
towers and a mustard vinaigrette <sup>GLMO</sup>

Main courses:

- Saltimbocca of farm-raised chicken**  
with linguini and tomato ragout <sup>ACGL</sup>
- Pork fillet** with a thyme jus, parmesan  
bake and broccoli <sup>ACGHLO</sup>
- Pike-perch fillet** on spinach with wild rice  
and a bacon foam <sup>ADG</sup>

Desserts:

- Chocolate parfait** on a fruit coulis <sup>CFGO</sup>
- Nougat dumplings** in a pumpkin seed  
crumble coat on a raspberry ragout <sup>ACFGHO</sup>
- Forest fruits jelly** with caramel sauce and  
mint cream <sup>GO</sup>

per person

€ **39.50**

## 5 course menu

In addition to the 3 and 4 course menus,  
you can select from the following dishes:

Soup:

- Tomato consommé**  
with basil dumplings <sup>ACGL</sup>

Appetizers:

- Fine sepia noodles** with crayfish and  
a cognac sauce <sup>ADGR</sup>
- Medium-rare Barbary duck breast**  
with blackcurrant sauce <sup>GLO</sup>

Intermediate course:

- Lime sorbet** with Prosecco
- Basil sorbet** with sparkling wine

Main courses:

- Medallions of saddle of veal** in a Madeira jus  
with potato gratin and young vegetables <sup>CGLO</sup>
- **Pork fillet under a hood of crackling** with  
a port wine sauce, potato strudel and  
Brussels sprouts <sup>ACGLO</sup>
- Saltimbocca of Dover sole** on oyster  
mushroom risotto with a saffron foam <sup>ACDGO</sup>
- **Highland beef steak** with parmesan soufflé and  
baby carrots drizzled with a rosemary jus <sup>ACGLO</sup>

Desserts:

- Crème brûlée** with fresh fruits <sup>CG</sup>
- Coffee terrine** on a forest fruits chutney <sup>GO</sup>

per person

€ **55.50**

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





## Standing buffet and buffet suggestions

### Standing buffet I

**Baby mozzarella** in a glass with tomato jelly and basil pesto <sup>CGO</sup>

**Caesar salad** <sup>ACDGMO</sup>

**Chilled tomato soup**

with parmesan cracker <sup>CG</sup>

**Honeydew melon** wrapped in cured ham <sup>LO</sup>

**Salmon tartar** on a spoon, served with

Keta caviar <sup>DGM</sup>

**Tuna vol-au-vent** <sup>ACDFG</sup>

**Smoked duck breast**

on a Waldorf salad <sup>CHLMO</sup>

**Sautéed pike-perch** on wok vegetables <sup>ADFG</sup>

■ **Mini schnitzel with potato-lamb's  
ettuce salad** <sup>ACGL</sup>

**Warm spinach quiche** with feta cheese <sup>ACG</sup>

**Mini meatballs**

with tomato salsa <sup>ACLM</sup>

**Rice burger** with camembert <sup>CGO</sup>

**Sauteed filet of trout** on spinach

with herb butter <sup>ADG</sup>

**Mini vegetable soufflé**

on a carpaccio of beetroot <sup>ACGLO</sup>

**Cardinal slice** <sup>ACG</sup>

■ **Chocolate „Sacher“ fancies** <sup>ACGO</sup>

**Fruit salad in a glass**

**Semolina pudding** on a raspberry coulis <sup>AFGO</sup>

**Shortcrust pastry boats**

filled with eggnog cream <sup>ACFG</sup>

■ **Mini cream slices** <sup>AFG</sup>

per person

€ **31.50**

(3 appetisers, 4 main courses and 3 desserts)

### Standing buffet II

In addition to the standing buffet I, you can select from the following dishes:

**Mini spring-rolls** on a wakame salad <sup>AFN</sup>

**Vitello tonato** <sup>DM</sup>

**Medium-rare roast beef**

with a mustard vinaigrette <sup>MO</sup>

**Prawns in a potato nest** with a panga dip <sup>GR</sup>

**Iced lime soup** with mussel skewers <sup>R</sup>

**Yakitori chicken skewers**

with mango chutney <sup>AFHLMNO</sup>

**Fine veal ragout** in a vol-au-vent <sup>ACGMO</sup>

**Filet of catfish** on a curry-lemongrass

sauce <sup>ACDGLM</sup>

**Piccata Milanese** of farmyard chicken <sup>ACG</sup>

**Black Forest gateau** in a glass <sup>ACFGHO</sup>

■ **Apfelstrudel in a glass with strawberry  
topping** <sup>ACGO</sup>

**Forest fruits jelly** with caramel sauce <sup>GO</sup>

**Crème brûlée** <sup>CG</sup>

per person

€ **38.50**

(4 appetisers, 5 main courses and 4 desserts)

### BBQ-Buffer

Cover charge

Assorted rolls and butter, individual menu cards

€ 2.80 per person on top of the buffet price

**Salads:**

Coleslaw <sup>CGMO</sup>, corn & bean salad <sup>MO</sup>,  
tomato salad, potato salad <sup>M</sup>, cucumber  
cream salad <sup>G</sup>

Mixed salad leaves and rocket,

Caesar salad <sup>ACDGMO</sup>

**From the grill:**

Georgia spare ribs <sup>AO</sup>

Prime rib <sup>O</sup>

Burger <sup>ACGMN</sup>

Chicken wings

Duet of bratwurst sausage & Bernese

sausage <sup>CG</sup>

Vegetable skewers

**Sides:**

Grilled corn-on-the-cob <sup>G</sup>, baked beans,

baked potatoes with herb cream <sup>CGM</sup>,

Chili rice <sup>G</sup>, potato wedges

**Sauces:**

Blue cheese dip <sup>CGM</sup>, herb cream <sup>CGM</sup>,

barbecue salsa, BBQ sauce, honey glaze

**Desserts:**

Mini quiche with pear and cheese <sup>ACG</sup>

Mini muffins <sup>ACFGH</sup>

Fresh fruit salad with Marsala

Variety of donuts <sup>AFG</sup>

per person

€ **48.50**

(available for groups of 35 or more)



## 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
- 1 Flipchart
- 1 Pin board
- Telephone in meeting room (calls will be billed)
- WiFi

## Additional equipment available at the hotel

Flipchart with paper and 2-3 pens	€ 20,-
Pin board	€ 20,-
CD Player	€ 20,-
Lectern	free
Notebook	on request
Sound system (incl. mixing desk, 2 pairs of speakers with stand, 2 microphones)	from € 350,-
Podium per element (2m x 1m)	€ 90,-

All prices listed are inclusive of taxes and fees and are per item and day. Prices are subject to change.



## 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.

### **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.

### **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.

### **Signage**

Simply send us your logo if you would like customised signage at your event.

### **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.

### **Staff**

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

### **Parking**

Seminar customers are welcome to use the parking spaces (subject to availability) in front of and near the hotel 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 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).