

Austria Trend **SMART**

HOTEL ANATOL ****

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.



Make the most of your day.

Staying at the Hotel Anatol makes it easy for you to achieve every point on your itinerary thanks to its central location in one of Vienna's most popular districts. Just 200 metres from Mariahilferstrasse – Vienna's busiest shopping street – and only a few minutes from the Westbahnhof railway station, it is the ideal base for exploring the Austrian capital. The local area is full of trendy bars, cafés and restaurants. Vienna's historic city centre is a few minutes' walk away.

Our Morgenstund' – breakfast buffet with freshly baked croissants, pastries and bread, regional food products, 100% organic coffee, tea and muesli from the organic grocery store Sonnentor, egg in a glass and a selection of delicacies gives you power and energy for the day. As a matter of course, we watch out for all our guests who pay parti-

cular attention to organic, lactose free or vegetarian products. This is why gluten free products are specifically labelled at Austria Trend Hotels. On request we serve lactose free milk and yoghurt as well as gluten free pastries and bread – all freshly baked and packed separately for each guest. Our restaurant can host both business lunches and dinners. Our Chef is happy to create an individual menu, tailored to suit your tastes or you can select the dishes yourself.

The choice is yours – refreshing drink or a bite to eat. Whether you are an early riser or a night owl – you can enjoy delicious snacks at our lobby bar whatever the time of day or night. It is also the perfect place to raise a glass at the end of a successful day.



Free WiFi
access in all rooms!



62 rooms, including 13 Executive rooms

The hotel's 62 modern, cosy rooms are a perfect place to retreat to after a long day – whether our guests are enjoying their free time, on a business trip or taking part in a training seminar. All rooms are equipped with shower or bathtub, flatscreen TV, laptop safe with internal electrical socket, minibar, hair dryer and cosmetic mirror. They also have direct dial telephones, desks and ample wardrobe space.

Our 6 **Classic double rooms** (18m²) come with 140-cm wide queen size beds.

The 43 **Classic twin rooms** (22m²) feature twin beds that can be moved apart to create two singles.

An upgrade from a Classic room to one of our 13 **Executive rooms** is available for a supplement of €25.00 per night. These spacious 30m² rooms have a cosy seating area with sofa. Optional extras: Welcome drink voucher/complimentary alcohol-free drinks from the minibar/good night sweets/electric kettle available on request/VIP equipment in room and bathroom/early check-in (according to availability) from 10am/late checkout (according to availability) until 3pm.



All you have to do is decide what you want.

We've all been there at some stage or another: meetings gradually lose sight of their original purposes and at best it's a long hard struggle to get back on track.

But things are different at the Hotel Anatol: our 100m² meeting room is the ideal setting for constructive and productive conferences. It has everything that you need to make your meeting a success. No matter who is involved or what you are looking to achieve, one thing is certain: it's bound to hit the right note at the Hotel Anatol.

Our meeting room is located on the same floor as the reception, providing easy access to the room and making it convenient for the transport of conference materials, decoration or further meeting utensils. Furthermore, the lift travels directly from the parking garage to the seminar floor and the guest rooms.

Capacity		m2						
Anatol	✓	100	-	25	20	35	60	-

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

€ **220.-**

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

€ **350.-**



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

€ 50.-

Conference Package full day per person

€ 60.-

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

€ 65.-

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



Coffee breaks

With our seminar packages you can either choose from the options on offer yourself or let the tour chef surprise you.

Savory breaks

Austrian mini bread rolls

Mini Wachauer roll ^A with ham ^L of the season, fresh horseradish ^O and gherkin ^M

Mini Vinschgerl roll ^A with salami ^C, egg ^C and tomato

Mini Kornspitz bread roll ^{AF} with gouda ^G, grapes and coarsely ground pepper

Mini pumpkin seed roll ^{AF} with egg spread ^{AGM} and cucumber

Mini Salzstangerl bread roll ^A with bacon ^L and fresh peppers

Mini wholemeal bread roll ^A with salmon ^D and dill mustard sauce ^M

Mini spelt roll ^A with ewe's milk cheese, olives and zucchini

Open sandwiches on Schwarzbrot wholemeal bread

Wholemeal bread ^A with tangy Liptauer spread ^{GM} and red onion

Wholemeal bread ^A with ham spread ^{GM} and pearl onions

Filled Pancakes ^{ACG}

with eggspread ^{CGM}, fresh leaf salad, cucumber and dill

with tangy Liptauer spread ^{GL}, leaf salad and fresh peppers

with fine herbes spread ^{GML}, leaf salad and cucumber

with ham spread ^{GL}, salad, horse radish and gherkin ^M

with salmon ^D, leaf salad, dill and dill mustard sauce ^M

with ewe's milk cheese ^G and grilled vegetables ^L

Warm sandwiches

Sandwich ^A with tomato sauce ^L, grilled zucchini, carrots and Parmesan ^G

Sandwich ^A with stuffed button mushroom ^L and Parmesan ^G

Sandwich ^A with salmon ^D, fresh spinach ^L and garlic

Sweet breaks

Mini apple strudel ^{ACFGHO} and mini quark cheese strudel ^{ACGPO}

Mini marbled Guglhupf cake ^{ACFGO} and mini chocolate-marzipan

Guglhupf cake ^{ACFGHO}

Apricot- and plum crumble cake ^{ACGO}

Mini Sacher chocolate cake ^{ACGF} and mini Punschwürfel rum cake ^{ACGF}

Butter croissant ^{ACG} with jam

Homemade seasonal cake ^{ACG} with fruits



Extended coffee breaks

Welcome coffee

Coffee and selection of teas from Sonnentor / tap water

per person

€ **6.00**

Small coffee break

Coffee and selection of teas from Sonnentor / tap water / croissants ^{ACG}

per person

€ **7.50**

Sweet coffee break

Coffee and selection of teas from Sonnentor / alcohol free drinks / infused water / fruit salad served in a glass / sweet break (1.5 pcs per person)

per person

€ **9.50**

Savory snacks coffee break

Coffee and selection of teas from Sonnentor / alcohol free drinks / infused water / fruit salad served in a glass / savoury break (1.5 pcs per person)

per person

€ **10.50**

Combination coffee break

Coffee and selection of teas from Sonnentor / alcohol free drinks / infused water / fruit salad served in a glass / sweet and savoury breaks (1 pc per person)

per person

€ **13.50**

Drinks

Alcohol free

Still or sparkling mineral water [○]	0.33 l	€ 2.90
Still or sparkling mineral water [○]	0.75 l	€ 5.90
Apple juice	0.20 l	€ 3.40
Orange juice	0.20 l	€ 3.40
Multivitamin juice	0.20 l	€ 3.40
Coca Cola/light, Sprite	0.33 l	€ 3.70
Tonic Water	0.20 l	€ 3.70

Hot drinks

Espresso	€ 2.70
Double Espresso	€ 3.90
Espresso with a shot of milk ^G	€ 2.70
Large espresso with a shot of milk ^G	€ 3.90
Americano ^G	€ 3.50
Cappuccino ^G	€ 3.60
Café Latte ^G	€ 4.00
Hot chocolate ^G	€ 4.10
Pot of tea	€ 3.80

Decaffeinated coffee and lactose free milk available on request.

Beer

Gösser Spezial ^A	0.5 l	€ 4.30
Gösser Naturgold alcohol free ^A	0.5 l	€ 4.00
Gösser Kracherl alcohol free shandy ^A	0.5 l	€ 4.00
Puntigamer ^A	0.5 l	€ 3.90
Edelweiß wheat beer ^A	0.5 l	€ 4.70

Sekt sparkling wine

Sekt Schlumberger [○]	0.20 l	€ 10.50
Sekt Schlumberger [○]	0.75 l	€ 37.00
Buck's fizz (Sekt and orange juice) [○]	0.10 l	€ 5.50

Wine

White wine spritzer [○]	0.25 l	€ 2.90		
Red wine spritzer [○]	0.25 l	€ 2.90		
Wiener Gemischter Satz [○]	0.125 l	€ 4.50	0.75 l	€ 27.00
Zahel Mauer, Vienna				
Grüner Veltliner [○]	0.125 l	€ 4.50	0.75 l	€ 27.00
Mayer am Pfarrplatz Nußdorf, Vienna				
Riesling Terrassen Kamptal [○]	0.125 l	€ 6.50	0.75 l	€ 39.00
DAC 2016, Bründlmayer Dürnstein Wachau, Lower Austria				
Sabathini [○]			0.375 l	€ 12.50
Sabathi Pössnitz, South Styria				
Cuvee Classic [○]	0.125 l	€ 3.90	0.75 l	€ 23.40
Aumann Tribuswinkel/Thermenregion, Lower Austria				
Zweigelt Classic [○]	0.125 l	€ 4.50	0.75 l	€ 27.00
Netzl Göttlesbrunn/Carnuntum, Lower Austria				
Pinot Noir [○]	0.125 l	€ 5.00	0.75 l	€ 30.00
Scheibelhofer Andau/Neusiedlersee, Burgenland				
Zweigelt [○]			0.375 l	€ 12.50
Umatham Frauenkirchen/Neusiedlersee, Burgenland				

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





Menu and buffet suggestions

We will serve your lunch or evening meal to suit your requirements as a set menu or buffet, or provide finger food for a quick break. To help you select your menu and the type of service, our kitchen and service team have put together the following suggestions.

Finger food buffet

min. 20 people
2 appetisers
2 main courses
(including 1 fish or vegetarian option) / 2 sides
2 desserts

per person

€ **19.-**

Salad bar supplement € 3.- per person

3 course menu

min. 10 people
1 soup or appetiser
Choice of 2 main courses
(including 1 fish or vegetarian option) / 2 sides
1 dessert

per person

€ **25.-**

Salad bar supplement € 3.- per person

Buffet

min. 20 people
1 appetiser/1 soup
Choice of 2 main courses
(including 1 fish or vegetarian option) / 2 sides
Salad bar
1 dessert

per person

€ **28.-**





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

Natural light
Individual temperature controls
Power connections for standard equipment
Extension leads with multiple plugs for speakers
Custom signage for seminar room
Video projector including screen (2.50m x 2.50m)
1 Flipchart incl. paper and marker pens
1 pin board incl. pins
WiFi
Telephone in meeting room (calls will be billed)
CD player
Pads, pens
Name tags



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.

Parking

Guests can use the parking garage directly connected to the hotel. Please note that parking space is limited. Public parking in the streets surrounding the hotel is short stay only and requires a parking permit.

Costs for hotel parking:

€ 22.- for 24 hours

For training seminar guests who are not staying overnight: € 11.-

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).