

Austria Trend **SMART**

HOTEL LASSALLE ****

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.



In the thick of it.

What matters most to you when selecting a hotel? Presumably that it enables you to achieve all of the things that you have set out to do during your stay. Which is why you will find everything you need at the Hotel Lassalle, and nothing to slow you down: a comfortable room in the heart of one of Vienna's most up-and-coming districts with fantastic local amenities. And with the underground just a short distance away, there is nothing in the way of a spontaneous trip to another part of the city.

Morgenstund' – the nutritious Austrian breakfast.

A busy day requires a good foundation. Which is why we put so much thought into getting the most important meal of the day exactly right. Our Morgenstund' breakfasts include freshly baked croissants and a

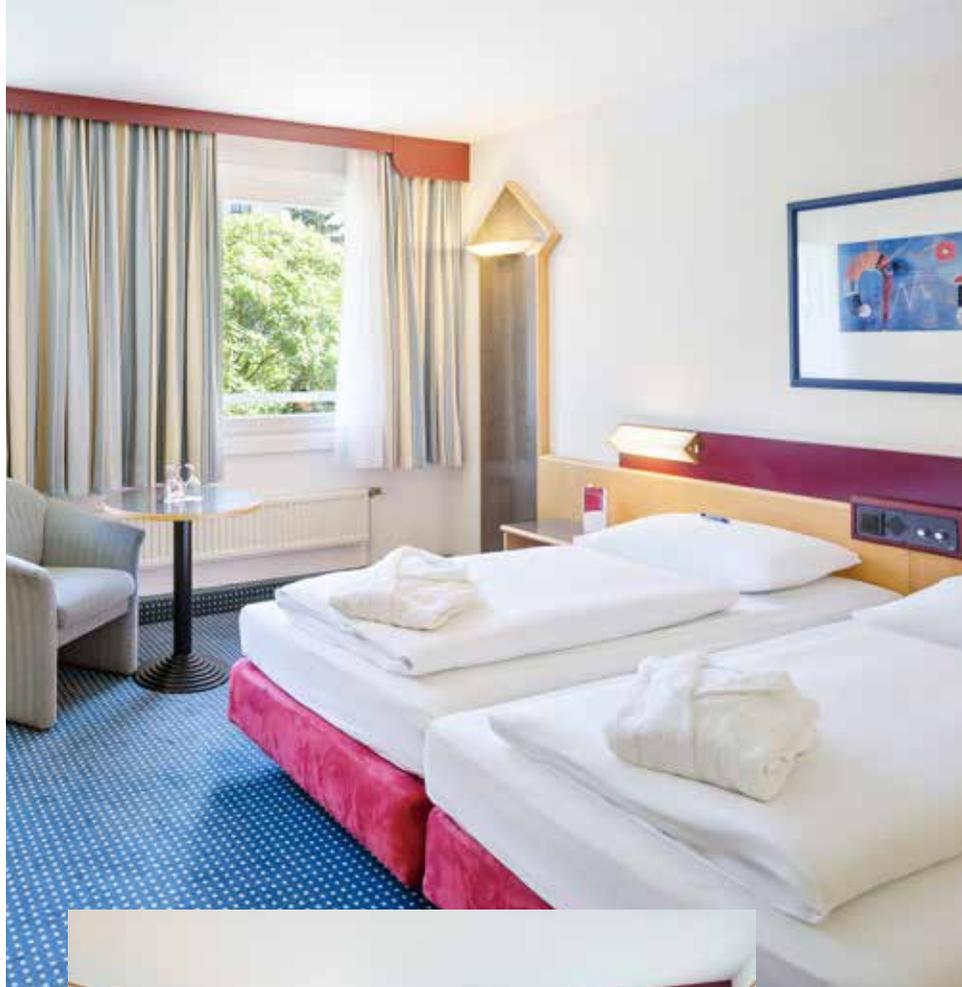
full range of organic and locally produced specialities – with lactose-free, gluten-free and vegetarian options also available on request to get your day off to the perfect start! When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Lavish lunches.

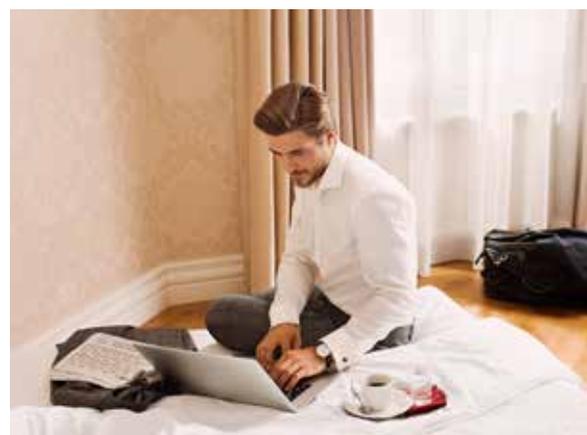
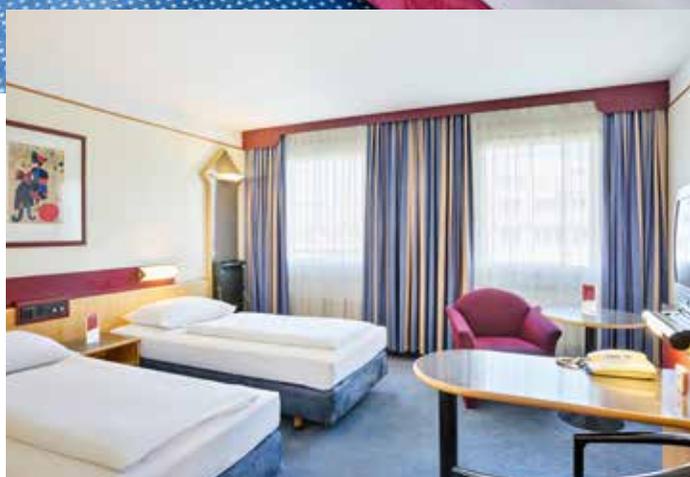
Our restaurant is available for private functions or business lunches.

Calafatti Bar.

See out the day with a relaxing drink? Not a problem in the laid-back setting of the Calafatti bar.



Free WiFi
access in all rooms!



140 rooms, including 4 suites

Our 140 rooms feature classic, comfortable decor and provide the ideal environment for relaxing after your event. All rooms come with flatscreen TV, minibar, safe and free WiFi.

The 110 **Classic Zimmer** rooms offer 23m² of space – 7 of which are triples. Guests can choose between smoking or non-smoking room.

An upgrade from a Classic room to one of our 26 **Executive rooms** is available for a supplement of € 20.- per night. This upgrade also 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

The four 40m² **suites** are a particularly spacious option, with separate living and bedroom areas. They also include two flatscreen TVs, a double basin and all of the services and amenities that come with the Executive room category. Suites are available for a supplement of € 40.- per night on the Classic room rate.



A meeting doesn't always have to feel like a meeting.

While our hotel is synonymous with rest and relaxation, there's no danger of anyone falling asleep in a meeting at the Hotel Lassalle. There's much more to our meeting rooms, Donau and Remise, than just spaces to hold seminars – even if you are in town strictly on business. Like you, we want to make sure your event is as successful as it can possibly be. Which is why you will find each of the rooms equipped with all the basic equipment you need as standard including projector, screen, pin board, flipchart and free WiFi.

Beyond the purely functional aspects, both rooms conjure up a particularly pleasant atmosphere thanks to oceans of natural light and excellent services for a memorable seminar, conference or meeting.

Capacity	☀	m ²	⚙	🏠	📊	📄	📅	🍷
Donau	✓	60	-	20	20	24	40	60
Remise	✓	30	-	12	12	12	24	25

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

Donau
€ **400.-**

Remise
€ **200.-**

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

Donau
€ **300.-**

Remise
€ **150.-**

Seminar rooms and the restaurant can also be reserved after 6pm.



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.-

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

€ 54.-

Conference Package PLUS full day per person

€ 65.-

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

The Donau seminar room is the perfect choice in fine weather, with direct access to the garden and pavilion where you can arrange to have your coffee breaks.

'Lassalle' coffee break

Coffee and tea/fruit juice/fresh fruit/pastries ABCEFGH

per person

€ **6.00**

'Remise' coffee break

Coffee and tea/fruit juice/fresh fruit/sandwiches ABCEFL

per person

€ **6.20**

'Alt Wien' coffee break

Coffee and tea / fruit juice / fresh fruit / Gugelhupf cake ACFG0 / quark strudel AEG / Brioche croissant with butter & selection of jams CAGF

pro Person

€ **8.00**

'Mediterran' coffee break

Coffee and tea / fruit juice / fresh fruit / mini bread rolls with grilled vegetables ABLO / Crostini ABCDFGL / panettone ABCFGL

pro Person

€ **9.50**

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



Drinks packages

Welcome coffee

We will serve a variety of teas and coffees with a premium selection of biscuits to welcome your participants. ^{AFGH}

per person

€ **3.-**

Conference drinks in the seminar rooms

We will provide four drinks per participant (mineral water and a selection of fruit juices)

per person

€ **10.-**

NESPRESSO flat rate

including selection of coffee for the whole day

per person (up to 20)

€ **7.00**

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



Drinks

Alcohol free

Still or sparkling mineral water ^o	0.33 l	€ 2.60
Still or sparkling mineral water ^o	0.75 l	€ 5.00
Coca Cola / light, Sprite, Almdudler	0.33 l	€ 3.20
Tonic Water, Bitter Lemon	0.20 l	€ 3.60
Red Bull	0.25 l	€ 4.00
Orange juice	0.20 l	€ 3.00
Apple juice	0.20 l	€ 3.00
Apple spritzer, Orangen spritzer	0.20 l	€ 3.60
Current juice	0.20 l	€ 3.00
Apricot juice	0.20 l	€ 3.00
Multivitamin juice	0.20 l	€ 3.00
Soda with lemon juice	0.25 l	€ 1.70
Soda with raspberry syrup	0.25 l	€ 1.80

Hot drinks

Espresso		€ 2.50
Double espresso		€ 3.70
Espresso with a shot of milk ^G		€ 2.50
Large espresso with a shot of milk ^G		€ 3.60
Viennese melange ^G		€ 3.40
Café Latte ^G		€ 3.40
Cappuccino ^G		€ 3.40
Hot chocolate ^G		€ 3.50
Pot of tea ^G		€ 3.20

Beer

Gösser draught ^A	0.20 l	€ 2.30
Gösser draught ^A	0.30 l	€ 2.90
Gösser draught ^A	0.50 l	€ 3.90
Gösser Märzen bottled ^A	0.30 l	€ 3.20
Gösser Naturradler shandy ^A	0.50 l	€ 4.00
Zipfer lime shandy ^A	0.30 l	€ 3.00
Wheat beer unfiltered ^A	0.50 l	€ 3.90
Gösser Kracherl alcohol-free ^A	0.30 l	€ 3.50
'Null Komma Josef' alcohol-free ^A	0.30 l	€ 3.60

Sekt sparkling wine

Sekt Schlumberger ^o	0.10 l	€ 5.10
Buck's fizz (Sekt and orange juice) ^o	0.10 l	€ 3.60
Sekt and Aperol ^o	0.10 l	€ 4.50

Wine

White wine spritzer ^o	0,25 l	€ 3,30
Landler Weiß – Hauswein ^o	0,125 l	€ 2,70
Weingut Tschepp, South Styria		
Grüner Vetliner – Pepp Green ^o	0,125 l	€ 3,10
Weingut Gruber, Lower Austria		
Welschriesling ^o	0,125 l	€ 3,60
Weingut Tschepp, South Styria		
Cuvee Sabathi 2012 ^o	0,125 l	€ 3,70
Weingut Erwin Sabathi, South Styria		
Altemura Fiano 2012 ^o	0,125 l	€ 4,60
Masseria Alemura – Alqulien, Italy		
Blauer Zweigelt ^o	0,125 l	€ 2,80
Weingut Tschepp, South Styria		
Merlot ^o	0,125 l	€ 3,70
Weingut Wendlin, Burgenland		
Zweigelt 2012 ^o	0,125 l	€ 3,50
Weingut Umathum, Burgenland		
Blauer Zweigelt ^o	0,25 l	€ 5,70
St. Paulus, Lower Austria		
Blaufränkisch 2011 ^o	0,125 l	€ 3,70
Weingut Goldenits, Burgenland		
Tollo Montepulciano 2010 ^o	0,125 l	€ 4,40
Cantina Tollo – Abbruzzen, Italy		
Rosé Zweigelt 2013 ^o	0,25 l	€ 4,50





Menu and buffet suggestions

We will serve your lunch or evening meal to suit your requirements as a set menu or buffet.

3 course menu

min. 7 people
1 soup or appetiser
1 main course
1 dessert

per person

€ **25.-**

Buffet

Min. 15 people
1 soup or appetiser
Choice of 2 main courses
Salad bar
1 dessert

per person

€ **31.-**





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 including screen
 Pin board
 Flipchart
 WiFi
 Hospitality desk
 Presentation kit
 Air-conditioned
 Natural light

Additional technical equipment and service

Pin board	free of charge
Flipchart	free of charge
TV-station with DVD	€ 45.-
CD-player	free of charge
Databeamer	half day € 45.-
Databeamer	full day € 90.-
Beamerdesk	free of charge
Laptop incl. mouse	free of charge
Spiderphone (excl. telephone costs)	per day € 150.-



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.

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.

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

36 garage parking spaces are available for hotel guests to use at a reduced rate of just € 9.- per day. The streets around the hotel are short stay only and require a parking permit. Restrictions are in place from Monday to Friday (9am-7pm) and on Saturday (9am-1pm).

Staff

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

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).