

Austria Trend

**HOTEL SAVOYEN
VIENNA** ****S

**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.



Step into the limelight.

From the very first glance you will see that the Hotel Savoyen – just like the prince that it is named after – has a highly distinctive personality. Located in a revitalised building that was once home to the state printworks, any stay at this hotel with its natural lightfilled atrium quickly turns into an unforgettable lifestyle experience.

Morgenstund’ – the nutritious Austrian breakfast.

Staying at our hotel makes it easy for you to get the most out of the day. Our breakfast includes freshly baked croissants and a full range of 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.

Dining with Prince Eugene.

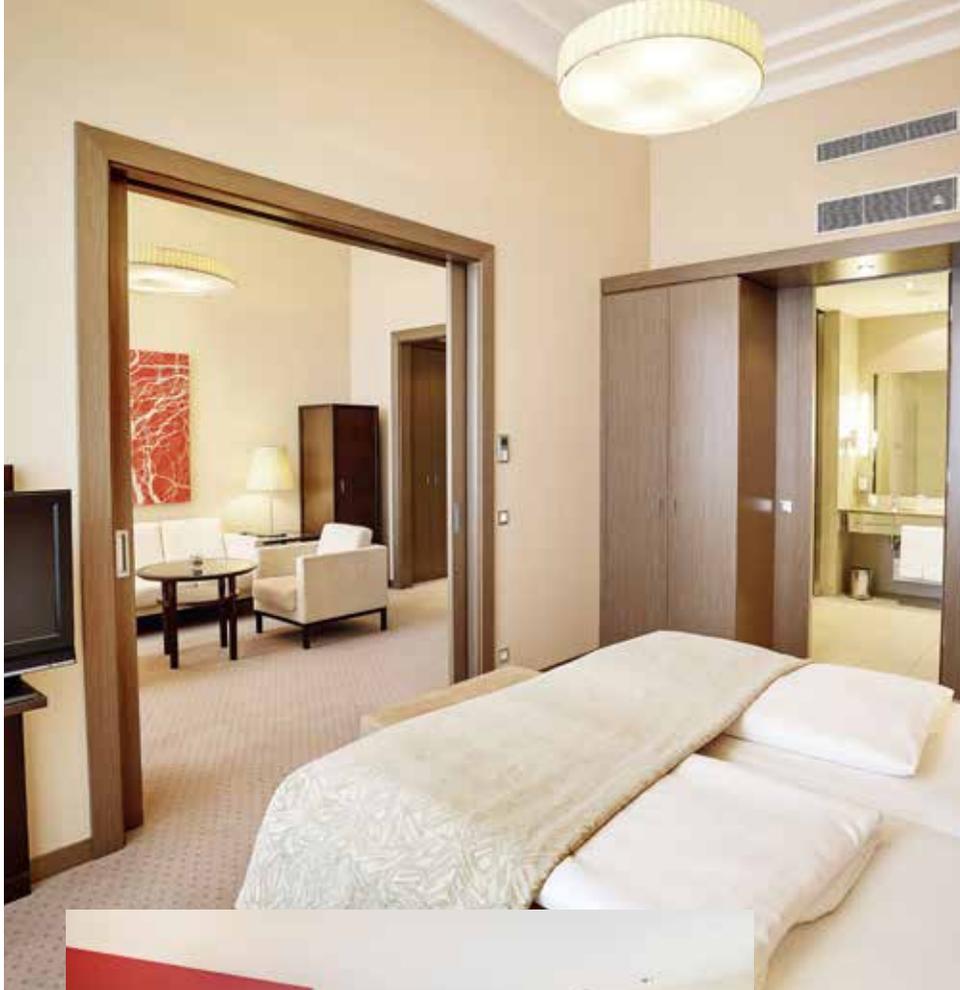
At the Prinz von Savoyen restaurant, the chef de cuisine treats guests to the very best in local Austrian delicacies and fabulous Mediterranean dishes.

A byword for fine dining.

At our Gault Millau 2014 toque-winning restaurant 'Eugenio' on the seventh floor you can savour fabulous views of Vienna's rooftops while you are treated to some culinary flights of fancy.

Your solo.

Bar Soissons is the perfect place to enjoy a relaxing drink with friends or business associates.



Free WiFi
access in all rooms!



309 rooms, including 43 suites

Our 309 rooms feature classical architecture with a contemporary twist, attractive decor and include virtually unlimited service. The Executive floors (seventh and eighth floors) are a special highlight, with uninterrupted views of the Belvedere palace. All rooms on the Executive floor come with access to the exclusive Executive lounge. Guests can look forward to a delicious breakfast as well as fresh meals and snacks, alcohol-free drinks and coffee and tea which are available throughout the day.

The 238 **Deluxe rooms** range in size from 32-37m² and come with adjustable air conditioning, flatscreen TV, laptop safe and free WiFi.

Upgrades to our 28 **Executive rooms** are available for a supplement of € 50.– per night on the Deluxe room rate. Executive rooms have luxury bathrooms with bathtub and separate shower. This upgrade also includes the following extras: access to the Executive lounge with exclusive breakfast / welcome drink voucher / complimentary

alcohol-free drinks from the minibar / early check-in from 10am / late checkout until 3pm (both according to availability).

At 50m² our 20 spacious **suites** feature luxury bathrooms. They are available for a supplement of € 85.– per night on the Deluxe room rate.

Each of the 15 **Executive suites** has fantastic views of Vienna. These light-filled spaces are divided into separate living and bedroom areas. This category includes our standard amenities as well as the extras that come with the Executive category. Executive suites are available for a supplement of € 125.– per night on the Deluxe room rate.

Individually decorated and measuring up to 110m², the eight **themed suites** offer an exclusive experience. Options include the Panorama Suite, Fitness Suite and Business Suite. They are available for a supplement of € 235.– per night on the Deluxe room rate.



Bringing the whole world closer.

The decision to name our function rooms after key milestones in Prince Eugene of Savoy's life reflects our commitment to bringing a touch of international class to every event that we host. Whatever the size or focus, at the Hotel Savoyen your event will be transformed into a truly memorable occasion for your guests.

Impressive, larger events and conferences are hosted at the Hotel Savoyen's Olympia-Mancini ballroom. This unique space can hold up to 1,000 people. Thanks to an innovative layout the space can be subdivided, meaning that smaller get-togethers can also make use of the hall's cutting-edge amenities. Anything's possible at the Hotel Savoyen – from conferences to balls and large-scale international events.

Capacity	☀	m2	⚙	🏠	👥	📊	📅	📄	🍷
Olympia-Mancini		1056	700	-	-	-	600	1000	1000
Olympia-Mancini 1		227	170	52	102	60	132	200	200
Olympia-Mancini 1a		114	80	23	42	36	48	90	100
Olympia-Mancini 1b		112	80	26	42	36	48	90	100
Olympia-Mancini 2		413	240	74	144	80	220	380	400
Olympia-Mancini 3		402	240	74	144	80	220	380	400
Olympia-Mancini 3a		199	120	46	66	56	96	165	180
Olympia-Mancini 3b		202	120	46	66	56	96	165	180
Laura Mancini		29	-	10 5	-	12 6	-	16 -	-
Paris	✓	40	20	16	12	18	18	28	30
Wien	✓	46	30	18	18	24	24	36	30
Turin	✓	54	40	22	24	28	30	45	40
Paris + Wien	✓	86	50	30	30	36	56	72	60
Wien + Turin	✓	100	70	34	42	40	66	90	70
Paris + Wien + Turin	✓	140	90	-	54	-	80	120	100
Ludwig	✓	37	20	14	12	16	16	24	20
Philipp	✓	40	20	14	12	16	16	24	20
Johanna	✓	35	20	14	12	16	16	24	20
Louise	✓	20	14	12	16	16	24	20	20
Maurice	✓	24	-	12	-	-	-	-	-



Room hire

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

	●	●
Olympia-Mancini	6,000.–	10,000.–
Olympia-Mancini 1	1,350.–	2,240.–
Olympia-Mancini 1a/1b	675.–	1,120.–
Olympia-Mancini 2/3	2,700.–	4,500.–
Olympia-Mancini 3a/3b	1,350.–	2,250.–
Paris	340.–	500.–
Wien/Turin	470.–	670.–
Paris + Wien/Wien + Turin	700.–	1,000.–
Paris + Wien + Turin	1,200.–	1,680.–
Ludwig/Philipp/Johanna/Lousie	340.–	500.–
Maurice	500.–	620.–

- Room hire half day
- Room hire full day

Prices are subject to change without notice.



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

€ **72.-**

Conference Package full day per person

€ **82.-**

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

€ **79.-**

Conference Package PLUS full day per person

€ **89.-**

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.

Prices are subject to change without notice.



Boardroom Maurice

The new boardroom offers a quiet location in the hotel, where you can hold your seminar for up to 12 people. The room has a size of 24 m² and is ideal for your meeting with the arrangement of the seats as a block panel.

The boardroom is available from 8:00 a.m. to 7:00 p.m. and offers the following facilities:

- 75 inch HD screen
- Barco Clickshare (wireless presentation system)
- Free WiFi in the conference room (standard bandwidth)
- 1 Whiteboard
- Notepad & pens
- VIP welcome goodie at each participant's place

We are happy to provide your seminar participants with the necessary energy with our wide range of beverages (coffee & tea, premium beverage selection). You are also well catered at the Hotel Savoyen Vienna and enjoy the following delicacies when booking this boardroom:

- Morning break with exquisite finger food according to the chef's choice in the room: sweet and savory, with fresh fruit
- Business lunch: depending on availability buffet or alternatively à la carte in the „Prince of Savoy“ restaurant
- Afternoon coffee break with exquisite finger food according to the chef's choice in the room: sweet and savory, with fresh fruit
- Candybar

Half-day flat rate
from at least 5 people, per person

€ 84.–

Full-day rate
from at least 5 people, per person

€ 94.–



Press conference packages

Space rental / flipchart / pin board / pads and pens / projector including screen are included in the press conference package as standard.

Vital package

Specially prepared and equipped meeting room for max. 3 hours

Welcome coffee and selection of teas 30 mins. before event starts, served outside the room

Refreshments in the meeting room

2 small bottles per person, coffee and tea

Wholemeal tin loaf ^{AGCLND} with healthy sandwich toppings (fresh spreads, mozzarella and tomato, various cheeses, fish)

Freshly baked filled croissants

Crudités and dips ^G

Selection of freshly baked cakes

(potato and carrot cake, apple and spelt cake, and pumpkin cake) ^{ACGH}

Freshly cut fruit

per person from

€43.-

Hearty Package

Specially prepared and equipped meeting room for max. 3 hours

Welcome coffee and selection of teas 30 mins. before event starts, served outside the room

Refreshments in the meeting room

2 small bottles per person, coffee and tea

Mini filled ciabatta ^{ACGDMNH}

Freshly baked filled croissants ^{ACGDMNH} with delicious fillings

Fruit cake ^{ACG} / **nut cake** ^{ACGH} /

Mini doughnuts ^{ACG}

Freshly cut fruit

per person from

€43.-



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 our chef surprise you.

Morning coffee break

Selection of teas and coffee / freshly cut fruit
 Filled rolls, savoury filled mini bread rolls ^{ACFGMNLO}, savoury filled Tramezzini ^{ACDEGLMNO} or savoury filled filo pastry pockets ^{ACFGNO}

Coffee break upgrade

Our chef will be happy to additionally offer a selection of: mini croissant / yoghurt / „bircher“ muesli

per person from
€ 7.-

Afternoon coffee break

Selection of teas and coffee / freshly cut fruit
 Fine pastries ^{ACEGNO} or Mini-Guglhupf ^{ACG} or seasonal flat cake ^{ACGO} or coconut and chocolate cake ^{ACFGH}



Seminar breakfast and extended coffee breaks

Seminar breakfast

Coffee and tea / fruit juice / mineral water / hot and cold milk / selection of hams and cold cuts with vegetable garnish / cheese board ^G / selection of sliced Austrian cheeses ^G / freshly cut fruit / muesli ^A / yogurt ^G / butter ^G / jam / nougat creme ^{AO} / honey / savoury spread ^G / assorted rolls ^{ACGF} / 2 varieties of sliced bread ^{ACGF}

per person from

€ **27.-**

Petit Fours

Coffee and tea / fruit juice / mineral water / freshly cut fruit / selection of Petit Fours ^{ACFGHO}

per person from

€ **17.50**

'Belvedere' coffee break

Coffee and tea / fruit juice / mineral water / fresh fruit / choice of croissants ^{ACEGHO} or pastries ^{ACGOHE} or muffins ^{ACFGO}

per person from

€ **9.80**

Tea and coffee corner

Coffee and selection of teas for the full duration of your event

per person from

€ **14.50**

'Rennweg' coffee break

Coffee and tea / fruit juice / mineral water / fresh fruit / selection of filled mini rolls or open sandwich ^{ACGFMNLO}

per person from

€ **10.50**

Drinks

Alcohol free

Mineral water	0.33 l	€ 4.00
Mineral water	0.75 l	€ 7.60
Coca Cola/light, Sprite, Almdudler	0.33 l	€ 5.00
Red Bull	0.25 l	€ 6.00
Apple juice / orange juice	0.25 l	€ 4.50
Tonic Water, Bitter Lemon, Ginger Ale	0.20 l	€ 5.80

Coffee & tea

Espresso ^G		€ 3.50
Double Espresso ^G		€ 5.50
Viennese melange ^G		€ 5.20
Cappuccino ^G		€ 5.20
Variety of teas		€ 5.50
Pot of coffee (1 liter)		€ 15.00

Beer

Ottakringer draughts ^A	0.30 l	€ 4,70
Trumer bottled ^A	0.33 l	€ 5,40
„Null Komma Josef“ alcohol free ^A	0.33 l	€ 5.40

Wine

Riesling ^o	0.75 l	€ 40.90
Göttweiger Berg Edlinger, Kremstal, Niederösterreich		
Gelber Muskateller ^o	0.75 l	€ 40.90
Rabl Kamptal, Niederösterreich		
Grüner Veltliner, GrüVe ^o	0.75 l	€ 40.90
Jurtschitsch Kamptal, Niederösterreich		
Zweigelt ^o	0.75 l	€ 40.90
Martin Pasler Leithaberg, Burgenland		
Blaufränkisch ^o	0.75 l	€ 40.90
Reumann Mittelburgenland		

Sparkling wine & Champagne

Moët & Chandon Brut Imperial ^o	0.75 l	€ 145.00
Gobillard Brut Tradition ^o	0.75 l	€ 135.00
Bründlmayer Sekt Brut Rosé ^o	0.75 l	€ 72.00
Schlumberger Sparkling ^o	0.75 l	€ 54.00
Breganze Prosecco ^o	0.75 l	€ 41.00
Kattus Haussekt ^o	0.75 l	€ 36.00

Aperitifs

Sparkling wine & cranberry juice ^o	€ 7.10
Sekt sparkling wine / Buck's fizz (Sekt and orange juice) ^o	€ 6.90
Prosecco sparkling wine / with orange juice ^o	€ 7.20





Drinks packages

Cocktail reception package

Sparkling wine / house wine / beer / mineral water / alcohol free drinks / salty snacks

30 minutes per person from

€ **14.-**

each additional 15 minutes
€ 6.- per person (as per number agreed)

Drinks package, 2 hours

House wine / beer / mineral water / alcohol free drinks / Coffee & tea

per person from

€ **29.-**

each additional hour
€ 10.- per person (as per number agreed)

Drinks package, 4 hours

House wine / beer / mineral water / alcohol free drinks / Coffee & tea

per person from

€ **39.-**

each additional hour
€ 10.- per person (as per number agreed)



Snacks & finger food

Feel free to leave the choice of Snacks to our chef. For €28,00 per Person he will prepare a selection of three different starters, three hot snacks and three desserts per person. Min. 10 persons

Mini bagels filled with

Cream cheese and smoked salmon ^{AG}	€ 4.80
Curried chicken salad and rocket ^{DG}	€ 4.20
Tuna and olives ^{GM}	€ 4.20
Tomato, mozzarella and basil pesto ^{CDGL}	€ 4.20
,St. Severin' cheese, grapes and walnut ^{AGHO}	€ 4.20

Mini baguettes with

Smoked salmon and capers ^{AGDO}	€ 3.50
Hungarian salami and mild chili peppers ^{AGMNO}	€ 3.50
Turkey ham and mango ^{AGMN}	€ 3.50
Pepper ham and mustard pickle ^{AGMO}	€ 3.50
Creamy brie and grapes ^{AGENH}	€ 3.50
Roast beef and silverskin onion ^{AGDM}	€ 3.50
Ham on the bone with pickled vegetables ^{AGMNO}	€ 3.50
Antipasti and olives ^{AGO}	€ 3.50

Ciabatta filled with

Mozzarella and tomatoes ^{AGFCLO}	€ 3.70
Prosciutto and parmesan ^{ACGL0}	€ 3.70
Smoked salmon and rocket ^{AGD}	€ 3.70
Ricotta and pepper ^{AG}	€ 3.70
Creamy tuna paste ^{AGCLND}	€ 3.70
Salami and artichokes ^{AGMN}	€ 3.70

Price per piece, please note that the minimum order for each variety is 5 pieces.

Prices are subject to change without notice. Please find a full description of all allergens on the last page.

Cold canapés with

Roast beef, mustard pickles and sauce remoulade ^{MCLA}	€ 4.20
Salmon tartar, quails eggs and Keta caviar ^{MCLAD}	€ 4.20
Wine cheese and grape and walnut chutney ^{MCLDAON}	€ 4.20
Ham on the bone, horseradish quark and capers ^{MCLAGO}	€ 4.20
Prawn cocktail with dill ^{MCLDAGB}	€ 4.20

Hot snacks

Baked prawns with sesame and almonds ^{ABCGHO}	€ 3.90
3x Mini chicken or vegetarian spring rolls	€ 3.60
Filo pastry salmon croissants ^{ADG}	€ 3.90
Sausage roll ^{AG}	€ 3.60
Mini cheeseburger ^{ACGMLO}	€ 3.90
Spinach quiche ^{ACG}	€ 3.60

Petit Fours

Coffee and chocolate tartlet ^{ACFGHO}	€ 3.50
Mini Kardinalschnitte cream and meringue slice ^{ACG}	€ 3.50
Praline slice ^{ACGF}	€ 3.50
Crème brûlée with mandarin filets ^{ACG}	€ 3.50
Dobos cube (chocolate buttercream and caramel) ^{ACGFH}	€ 3.50
Pariser Spitz chocolate confectionary ^{ACGF}	€ 3.50
Raspberry and mascarpone cream with brownie crumble ^{ACFGHO}	€ 3.50





Lunchbox

We are offering lunch boxes.

Mineral water / apple juice or orange juice / sandwiches (veggie / meat) / piece of fruit / sweet snack ACFGHO

per box from

€ **18.-**

Standing buffet

We have put together a number of cocktail buffet suggestions to show the options available for your reception (minimum for 25 persons). The individual dishes are presented in a buffet format. Prices for walk through service available on request, depending on number of guests.

Veggie buffet

Wholemeal bread
 Crudités ^{FGLMO}
 Guacamole
 Vegetarian Spread ^G
 Antipasti ^{GO}
 Marinated feta cheese and mozzarella ^{GO}

Mediterranean vegetable crespelle
 with cheese and herb dip ^{ACGO}
 Buckwheat and saffron risotto
 with mushrooms ^{GLMO}
 ■ Stuffed bell pepper and zucchini
 with coriander and tomato-salsa ^{ACGLO}

Sweet curd cheese and lemon tarte ^{ACGHFO}
 ■ Carrot and blueberry cake ^{ACGHFO}
 Yoghurt mousse
 with apple and pear compote ^{GO}

per person from

€ **38.-**

Premium buffet

Roast beef rolls
 with herb cream cheese ^{GM}
 Halibut slice
 with apple and dill gelée ^{DGLMN}
 Tomato and mozzarella
 with olive and basil pesto ^{BCGO}

■ Spinach and sheep's cheese dumplings
 with tomato ragout ^{ACFGO}
 Veal saltimbocca
 with green pepper sauce ^{LMO}
 Prawn kebabs
 with hot glass noodle salad ^{ABFGO}

Strawberry-white chocolate roulade ^{ACFGHO}
 Dobos cubes (chocolate buttercream
 and caramel) with whipped cream ^{ACEFGH}
 Passion fruit and mango-mousse
 with lime meringue ^{CGO}

per person from

€ **40.-**

.....
 ■ **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!



Menu options

Choose from the options below, put together your own menu or let our chef surprise you.

Cover charge

Assorted rolls and butter, individual menu cards and candles, € 4.– per person on top of the menu price.

Menu option I

- **Flavoursome clear beef soup** with vegetable pearls and semolina dumplings ^{ACGL}
- Pullet breast** with creamy leaf spinach and fine band noodles ^{ACG}
- Double chocolate mousse** with strawberry sauce and sponge finger ^{CFGGA}

per person from

€ **37.–**

Menu option II

- Cream of parsnip soup** with caramelised apple ^{LAGO}
- Trout filet** with peas and celery, baked risotto and cheese balls with ^{ACDGO}
- Nougat dumplings** rolled in buttery bread-crumbs ^{ACGHF} and sour cherry ragout

per person from

€ **41.–**

Menu option III

- Clear vegetable soup** with vegetable strips ^L and sliced herb pancakes ^{ACG}
- Stewed sirloin** with green bean bundle and Butternockerl dumplings ^{AGLMOC}
- Cream slice of pistachios and sweet curd cheese** with lime and mint-sorbet ^{ACGHFO}

per person from

€ **43.–**

Menu option IV

- Savoury tomato and sour cream-terrine** with shallot chutney ^{AF}
- **Clear chicken soup** with Kaiserschöberl (unsweetened sponge-cake baked in a tin and cut into strips) garnish ^{ACL}
- **Fried pork filet** with savoy cabbage and sweet potato and leek au gratin ^{CGO}
- **Quark dumplings dusted** with pumpkin seed crumbs, pear purée and marinated berries ^{AGC}

per person from

€ **45.–**

Menu option V

- Mixed leaf salad** with pan fried sheep's cheese in bacon ^{GO}
- Cream of courgette soup** with ham strips ^{AGL}
- Stuffed veal in capers and cream sauce** with sweet pepper and gnocchi ^{AGLMOC}
- **Warm nut bake soufflé** with stewed grapes ^{ACGH}

per person from

€ **47.–**

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

Buffet suggestions

Austrian buffet

- **Beef in aspic** with pumpkin seed oil marinade and salad ^{LO}
- **Tyrolean cured ham** with pickled vegetables and horseradish quark ^{GO}
- **Smoked salmon mousse** with lamb's lettuce and dill sauce ^{DCGM}

Salad buffet

Potato and lamb's lettuce salad ^O / cabbage salad ^O / dill cucumber salad ^O / tomato salad ^O with onion marinade / 2 leaf salad varieties / Vinegar and oil bar / pumpkin seeds / pumpkin seed oil / crispy bacon
Assorted rolls and butter from the buffet

- **Chicken soup** ^L with noodles ^{AC}, chicken pieces and vegetable cubes ^L
- **Cream of potato soup** ^{AG} with greaves pockets ^A
- **Pan-fried catfish** ^D with green beans and dill ^{AG} and rice with cloves ^G
- **Boiled Tafelspitz (premium boiled beef)** ^D with cream spinach ^{AG}
Apple horseradish ^O and Rösti potatoes ^G
- **Chicken pieces off the bone** with fried parsley ^{ACFG}
- **Potato and vegetable Rösti** ^G with fresh horseradish

- **Apple strudel** ^{ACFGH} and **quark strudel** ^{ACGO} with vanilla sauce ^{CG}
- **Sacher slices** with whipped cream ^{ACFG}
- **Fresh fruit salad** with yogurt cream ^G

per person from

€ **46.-**

available for groups of 25 or more

Savoyen buffet

Variation of pastrami and beef ham ^{FGLMO}

Fennel and crayfish terrine with ginger and pineapple compote ^{CDFGLM}
Tomato and mozzarella cocktail with basil pesto ^{CGO}

Salad buffet

Potato salad ^{MO} / tomato salad ^O / green salad / cucumber salad ^O / cabbage salad ^O with bacon / green bean salad ^O / lamb's lettuce / 3 different dressings / vinegar and oil bar / croutons / lardons / pumpkin seeds / sunflower seeds / herbs or cress
Assorted rolls and butter from the buffet

Fish tomato soup ^{DL} with celery and crayfish ^B

- **Cream of pumpkin soup** ^{AGLO} with black bread chips ^A and pumpkin seed oil

- **Veal butter schnitzel** ^{ACM} with thyme gravy ^{ACGMO}
with puréed parsnips ^G and peas and sweetcorn

Pan-fried salmon filet ^D with soy beans ^{FG} and basmati rice ^G

Mediterranean vegetable lasagne ^{ACG} with tomato and chili dip

Panna cotta with plums and almond-biscuit ^{ACFGHO}

Coffee cream slice ^{ACFG}

Sour cream and poppy seed mousse with cherries ^G

- **Sweet Buchteln** (Austrian style brioche) filled with damson jam, with vanilla sauce ^{ACG}

per person from

€ **46.-**

available for groups of 25 or more

Buffet suggestions



Maurice buffet

Variation of roast beef with cumberland sauce ^{MO}

- Pumpkin and sheep milk cheese terrine with tomaties, horseradish and bell pepper-onion vinaigrette ^{GLMO}
- Mussel and tuna fish cocktail with capers and olives ^{CGFMOR}

Salad buffet

Potato salad ^{MO} / tomato salad ^O / green salad / cucumber salad ^O / cabbage salad ^O with bacon / green bean salad ^O / lamb's lettuce / 3 different dressings / vinegar and oil bar / croutons / lardons / pumpkin seeds / sunflower seeds / herbs or cress
Assorted rolls and butter from the buffet

- Beef broth with semolina dumplings and root vegetables ^{ACGLMO}
- Sweet corn cream soup with cardamom and Parmesan crostini ^{ACGFOL}

Veal with wild mushroom sauce, „Palfy“ dumplings, bell pepper and Brussel sprouts ^{ACDGLMO}

Fried gunnel with prawn and white wine sauce, carrots, peas and polenta with tomatoes ^{BCDGLO}

Chickpea ragout, coriander and rice with almonds ^{HLO}

- Potato and mushroom strudel with chervil and sour cream dip ^{ACGO}

- Pear and sweet curd cheese soufflé with meringue and rhubarb sauce ^{ACGO}

Coffee, caramel and mascarpone cream slice with mandarins ^{ACGFHO}
Marzipan-panna Cotta with sesame biscuit ^{ACGFHO}

per person from

€ 51.-

available for groups of 25 or more

Olympia Mancini buffet

Chicken galantine with mushrooms and leek ^{ACGO}

- Savoury rocket salad cream slice with radish-relish ^{ACFGH}
- Spinach and salmon-terrine with lime and ginger-chutney ^{DGO}

Salad buffet

Potato salad ^{MO} / tomato salad ^O / green salad / cucumber salad ^O / cabbage salad ^O with bacon / green bean salad ^O / lamb's lettuce / 3 different dressings / vinegar and oil bar / croutons / lardons / pumpkin seeds / sunflower seeds / herbs or cress
Assorted rolls and butter from the buffet

„Agnes Sorel“ chicken cream soup with roasted almonds ^{GHLMO}
French onion soup with cheese-cROUTONS ^{ACGLMO}

- Pork tenderloin with bacon, mushroom-cream sauce and sweet potato au gratin ^{AGLMO}

Dover sole with orange, fennel and dill-potatoes ^{DG}

Gilthead seabream fillet, vegetables Asian style and pearl barley-risotto with saffron ^{CDFGLO}

Stuffed zucchini and eggplant with couscous and tomato-honey sauce ^{ACGLO}

Swiss roll with coffee and chocolate ^{ACGFHO}

Peach-mousse with mango jelly and sesame biscuit ^{ACFGHO}

Peach and semolina soufflé with almond-sauce ^{ACFGHO}

per person from

€ 54.-

available for groups of 25 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. The following overview is intended to give you an idea of the technical equipment available for your event. 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

- Partly with Natural light
- Individual temperature controls
- Dimmable lighting
- Video projector including screen (extra fee may apply)
- Flipchart (extra fee may apply)
- Pin board (extra fee may apply)
- WiFi
- Telephone in meeting room
- Power connections for standard equipment
- Extension leads with multiple plugs for speakers
- Signage for seminar room

Internet access

There is an open network in place throughout the building which gives guests free access to the WiFi network in their rooms, meeting areas and all other parts of the hotel. We would be happy to organize an exclusive bandwidth for you or adapt our WiFi according to your requirements. Please announce your technical requirements and specification latest three weeks prior your event in order to send you a detailed offer. Costs depend on your requirements.

Audiovisual equipment

Slide Advancer with Laserpointer	€ 25.00
Screen according to room size	€ 35.00
Presenter	€ 30.00
Flipchart	€ 36.00
Pin board	€ 36.00
Double sided pin board	€ 36.00
Lectern	€ 108.00
Digital lectern	€ 216.00
Stage element incl. carpet (2x1m) (20, 40, 60 or 80cm high)	€ 60.00
Bose soundboxes	€ 90,00

Equipment supplied by external partner*

Laptop with mouse	€ 120.00
DVD player	€ 30.00
Full HD data projector, 2000 lumens	on request
Full HD data projector, 9500 lumens	on request
Full HD data projector, 15,000 lumens	on request
Full HD data projector, 8,500 lumens	on request
Screen 325x183cm	€ 84.00
Screen 405x229cm	€ 120.00
55" to 103" flatscreen, incl. table stand	on request
43" flatscreen	€ 120.00
Interpreting technology	on request
Hybrid technology	on request
Sound technic	on request

Additional equipment

We will be happy to provide a quotation from our partner suppliers based on your precise specifications.

Options (selection):

Stage lighting / ambient lighting / voting system / interpreting booth / sound recording / live camera / video recording / Dance floor / slip covers / plant decor

* All prices excl. transport, set up and technical support.
Prices subject to change.





Green Hotel

The Austria Trend Hotel Savoyen Vienna has been awarded with the Austrian Ecolabel. The hotel is committed to sustainability, seeks to conserve resources and makes every effort to raise environmental awareness.



Additional conference services

Cloakroom

The cloakrooms are permanently installed at the hotel and are operated by us. Please budget € 38.00 per employee per hour or part of an hour, based on a minimum period of four hours.

Lectern

Would you like to display your company logo on the lectern? Send us your company logo or other image a week before you event starts and we will produce a custom sign that can be securely attached to our lectern. Robust and reusable, you can simply reattach it at your next 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.

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.

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.

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.

Underground parking

Please note that the underground garage adjoining the hotel is run by a private company. Parking costs € 2.90 per hour, or € 18.00 per day.

Staff

After midnight an additional € 38.00 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 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).