

Austria Trend **COMFORT**

**HOTEL EUROPA
SALZBURG******

**BANQUET
FOLDER**



Have I thought of everything?
I think so.
Really? Doesn't matter.





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.



The ideal venue for your dream concert.

Are you looking for a hotel in Salzburg that ticks all the boxes? Exceptional comfort, first-class service, prime location and impressive views of the city: the Hotel Europa Salzburg offers all of this and much more besides. Located in the heart of the city of Mozart's birth, this charming cosmopolitan hotel is the ideal base if you want to explore Salzburg on foot, or return to your room to relax between business appointments.

Morgenstund' – the nutritious Austrian breakfast.

Your stay at the Hotel Europa Salzburg opens with a perfect composition at the start of the day: Our breakfast includes freshly baked croissants and a full range of locally produced specialities, with lactose-free, gluten-free and vegetarian options also available

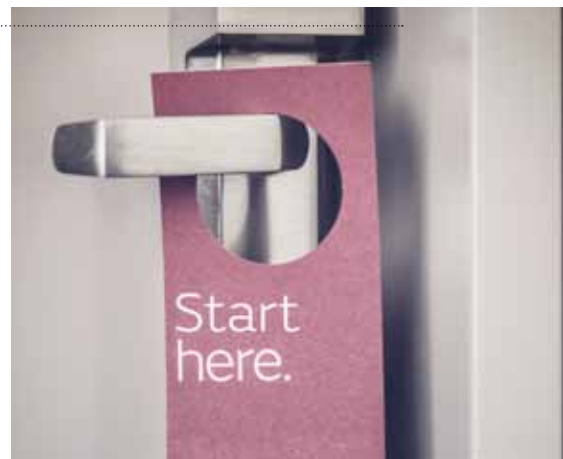
on request. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Every mouthful a masterpiece.

At the hotel restaurant, our team will treat you to a range of delicacies while you savour the views of the city of Mozart's birth. From light business lunches to romantic dinners, our dishes never fail to strike the right note.

The perfect coda.

The special atmosphere of the café bar transforms every champagne glass into a magic flute! Take some time out to unwind after a busy day.



Free WLAN
access in all rooms!



103 rooms, including 4 Superior Executive rooms

Our 103 rooms come with everything you need for a comfortable stay: a warm ambience, first-class service, air-conditioning, radio, cable TV, telephone, internet, minibar, hairdryer and free WLAN. Choose between Classic, Executive and Superior Executive rooms on 13 floors, the majority of which offer fantastic views of Salzburg's historic city centre.

The 71 **Classic rooms** range in size from 24-27m² and come with twin beds or a queen size bed.

The 28 **Executive rooms** (24-27m²) are available for a supplement of € 30.- 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

Enjoy the breathtaking views of Salzburg's old town from our 4 **Superior Executive rooms** on the 10th to 14th floors. The 45m² rooms are available for a supplement of € 40.- per night on the Classic room rate and include all of the amenities associated with the Executive category.



Whether it's a corporate event or a wedding – we've got it covered.

We know that everything has to work in perfect harmony so that your event is cast in the best possible light on its way to becoming a true success. The business floor of the Hotel Europa Salzburg is a case in point, with three differently sized function rooms for you to choose from. All meeting rooms are filled with natural light and air conditioning.

The panoramic restaurant can also be booked for your event. From champagne receptions and corporate get-togethers to private parties – you set the tone.

Capacity		m2						
Böhm	✓	26	10	8	10	10	20	20
Reinhardt	✓	40	30	20	30	25	40	50
Jedermann	✓	88	60	25	60	40	80	100

Please find the room plans at the following link austria-trend.at/plans

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

Böhm	90.-	120.-	60.-	200.-
Reinhardt	110.-	150.-	100.-	260.-
Jedermann	130.-	200.-	140.-	400.-
Panorama-Restaurant	300.-	600.-	600.-	

- Room hire half day
- Room hire half day
- Room hire evenings
- Exhibition

Start
here.



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

€ **46.-**

Conference Package full day
per person

€ **52.-**

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

€ **49.-**

Conference Package PLUS full day
per person

€ **55.-**

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 WLAN / Notepad, pen and goody 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.

Drinks

Alcohol free

Römerquelle still / sparkling	0.33 l	€ 2.80
Römerquelle still / sparkling	0.75 l	€ 5.50
Coca Cola, Zero, Fanta, Sprite, Spezi	0.33 l	€ 3.60
Red Bull	0.25 l	€ 4.40
Rauch various fruit juices	0.20 l	€ 3.30

Coffee

Espresso ^G		€ 2.70
Americano ^G		€ 3.60

Beer

Shandy ^A	0.30 l	€ 3.30
Stiegl ^A	0.30 l	€ 3.60
Alcohol free beer	0.30 l	€ 4.00
Wheat beer light / dark ^A	0.50 l	€ 4.60

Wine

Grüner Veltliner ^O	0.125 l	€ 3.60
Zweigelt ^O	0.125 l	€ 3.60

Aperitif

Prosecco sparkling wine ^O	0,10 l	€ 3.80
Aperol Spritzer ^O	0.25 l	€ 5.60

Drinks package ALL INCLUSIVE

Alcohol free drinks / beer /
wine / coffee / tea

4 hours per person

€ **31.-**

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





Cocktail reception snacks

Cold canapés

Rolled ham on the bone with herb cream cheese ^G	€ 2.80
Crudités with dip ^G	€ 2.80
Salami cones with olives	€ 2.80
Creamy brie with grapes ^G	€ 2.80
Smoked trout filet with lime and cream sauce ^{DG}	€ 2.80
Mozzarella and tomato salad served in a glass ^{GH}	€ 2.80

Canapés

House salami with olives ^{AG}	€ 2.50
Camembert with nuts ^{AGH}	€ 2.50
Smoked salmon with dill cream ^{ADG}	€ 2.50
Tangy Liptauer spread on wholemeal bread ^{AGH}	€ 2.50
Pepper Karree Ham with gherkin ^{AGM}	€ 2.50

Warm cocktail snacks

Sate sticks on dill and cucumber salad ^{FGH}	€ 2.90
Spicy meatballs in tomato sauce ^{ACG}	€ 2.90
Chicken curry, served in a glass ^G	€ 2.90
Sausage roll ^{AG}	€ 2.90
Pan-fried mozzarella sticks ^{ACG}	€ 2.90
Prawns in batter ^{AB}	€ 3.50
Mini burger ^{ACG}	€ 3.50
Ham croissant ^{AG}	€ 3.50
Spring roll with chili sauce ^{AM}	€ 3.50
Cocktail sausage ^{ACG}	€ 3.50

Desserts and pastries

Mini cake selection ^{ACG}	€ 3.10
Cream, served in a glass ^G	€ 3.10
Chocolate mousse ^{AGH}	€ 3.10



Menu and buffet suggestions

We have put together a selection of buffet suggestions and menu plans to give you an idea of the choices available to you. Our banquet team will be more than happy to help you put together your ideal menu.

3 course menu

- 1 soup or appetiser
- 1 main course
- 1 dessert

per person from

€ **20.-**

4 course menu

- 1 soup
- 1 appetiser
- 1 main course
- 1 dessert

per person from

€ **27.-**

Business dinner buffet

- Salad
- 1 soup
- 3 appetisers
- 3 main courses
- 3 desserts
- Cheese platter

per person from

€ **29.-**



Menu options

Appetisers

Sautéed oyster mushrooms on lamb's lettuce ^{GO}
Smoked salmon tartare with dill and mustard sauce ^{DGMO}
Prosciutto with honeydew melon
Caprese with basil pesto ^{GH}

Soups

Beef soup with sliced pancakes or semolina dumplings ^{ACGL}
Cream of spinach soup with pine nuts ^{GH}
Salzburg-style cream of garlic soup ^{AGO}
Carrot and ginger soup ^G

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

Main courses

Grilled char filet with dill sauce ^{ADG}
and leaf spinach and basmati rice with herbs
Pan fried pork medallions (rare) in pepper sauce ^{AGO}
with vegetables and potato balls
Steamed beef
with crispy fried onions and Kräuterspätzle herb dumplings ^{ACGOL}
Stuffed poulard breast on chervil sauce with tagliatelle ^{ACGO}
Spinach and feta strudel with tomato and courgette ragout ^{ACG}

Desserts

Chocolate soufflé ^{ACG}
Quark and nougat dumplings with sweet breadcrumbs ^{ACFGH}
Light mousse au chocolat with fruit ragout ^{AGH}
Ice cream pancakes with chocolate sauce ^{ACG}



Buffet suggestions



Austrian delicacies buffet

Homemade boiled beef in aspic ^{LO}
Smoked fish dumplings with rocket salad ^{DGO}
Cured Salzburger Schinkenspeck ham
Pickled salmon with mustard and dill sauce ^{DMO}

Cream of pumpkin soup with parsley foam ^{GO}
Beef soup with traditional Schinkenschöberl ham garnish ^{ACG}

Potato and salmon strudel with tomato ragout ^{AO}

Fresh seasonal salad bar ^{GO}

Succulent boiled premium veal ^L
Chicken pieces off the bone in pumpkin seed coating ^{ACG}
Grilled catfish fillet in white wine sauce ^{ADO}

Rösti potatoes / cream spinach / wild rice / potato and cucumber salad ^{AGMO}

Quark and strawberry strudel ^{ACG}
Sachertorte with whipped cream ^{ACGH}
Kaiserschmarrn shredded pancakes with stewed plums ^{ACG}
Battered apple rings ^{AG}
Austrian cheese selection ^G

per person from

€ 38.-

Venezia Italian buffet

Goats cheese with Parma ham ^G
Vitello tonnato with capers ^{DO}
Grilled tomatoes with bruschetta ^A
Caprese ^{GH}

Tuscan tomato soup with garlic croutons ^{AGO}
Beef soup with parmesan garnish ^{ACG}

Gnocchi in oyster mushroom sauce with parmesan ^{ACG}

Fresh seasonal salad bar ^{GO}

Osso bucco with capers ^{LO}
Stuffed leg of lamb ^{ACGLO}
Sea bass al forno with tomatoes and olives ^{DGO}

Rosemary potatoes / polenta soufflé / stewed Mediterranean vegetables ^{AG}

Tiramisu ^{ACEFGHO}
Strawberry panna cotta ^G
Amaretto parfait ^{CGO}
Cappuccino cream ^{GO}
Italian cheese selection ^G

per person from

€ 38.-

Buffet suggestions

Vitality light buffet

Glass noodle salad with fried shrimps ^{FGR}
Fried tofu cubes with seasonal salad ^{FGO}
Homemade ravioli with lobster butter sauce ^{CGOR}

Chicken consommé with julienne vegetables ^{LM}
Cream of broccoli soup with toasted almonds ^{GH}

Mussels in vegetable broth with garlic ^{GOR}

Light salad bar ^{GO}

Wholegrain patties with saffron foam ^{AG}
Exotic vegetable curry with beansprouts ^{FGO}
Steamed sole on young leek ^{ADG}

Bouillon potatoes / leaf spinach / wholewheat penne /
aromatic jasmine rice ^{ACG}

Stewed apricots ^O
Quark mousse with fresh berries ^{GO}
Light and airy baby pineapple cream ^G
Strawberry dumplings with fruits of the forest sauce ^{AGHO}
Selection of low-fat cheeses ^G

per person from

€ 34.-

Salzburg buffet

Smoked salmon with plums
Trout mousse with horseradish cream and mixed salad ^{DGO}
Premium boiled beef in aspic with tomato vinaigrette ^{LO}
Pickled char fillet with pickled mushrooms ^{DO}

Traditional Salzburg cream of garlic soup with black bread croutons ^{AGO}
Salzburg Festtagssuppe soup ^{ACGL}

Warm marinated premium cut of beef with fine root vegetables ^L

Salad bar ^{GO}

Salzburger Bierfleisch (pork in beer sauce) ^{AGO}
Pan-fried breast of veal with bread dumpling stuffing ^{ACGLO}
Kalbsbeuscherl (veal lung soup) ^{AMO}

Spinach spätzle dumplings / breadcrumb dumplings / roast vegetables ^{ACG}

Apple strudel with rum vanilla cream sauce ^{AG}
Scheiterhaufen (apple and milk pastry) ^{ACG}
Plum cream, served in a glass ^G
Chocolate pear cake ^{ACGO}
International cheese selection ^{I G}

per person from

€ 34.-



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 (2m x 2m)
- Flipchart
- Pin board
- Speaker's table
- Telephone in meeting room
- Moderator's case
- WLAN

Technician, hourly rate

Inhouse technician

€ 75.00



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.

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.

Staff

After midnight an additional € 29.- will be charged per member of staff for each hour or part of an hour.

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

Spaces are available in the private car park, which is accessible directly from the hotel. A flat rate of €6 is applied for stays of 6 hours or longer. Stays of 12 hours are charged at the daily maximum of € 10.-.

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).