

Austria Trend **COMFORT**

**HOTEL
RATHAUSPARK ******

**BANQUET
FOLDER**



Still an hour to go before the
event and everyone's ready.
Including me.

**AUSTRIA
TREND**
HOTELS



Member
of
Verkehrsbüro
Group



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.



Sleep like a baby.

Is it the typical Viennese Neo-Renaissance style or the cosy rooms and comfortable beds? Perhaps it's down to a combination both that you will feel so at ease during your stay at the Austria Trend Hotel Rathauspark. The quintessentially Viennese charm of this former city palace is not just a façade. Inside the hotel, our guests can always expect a very warm welcome and excellent, attentive service.

Morgenstund' – the nutritious Austrian breakfast.

At the Hotel Rathauspark each new morning is better than the last – with the first highlight of the day coming in the form of the delicious Morgenstund' breakfast, which includes everything the heart desires. Our buffet is not only laden with freshly baked croissants and the finest selection of locally-produced specialities – it also takes a wide range of dietary requirements into account, with lactose-free, gluten-free and vegetarian options all available. When it comes to

100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Always at your service.

Open round the clock, our cosy bar is the place for Viennese coffee specialities, chilled drinks and small snacks. But if you prefer to retire to the comfort of your room, then call the room service and have your order brought to your door.

Culinary delights.

Our restaurant is not only available for business lunches, we also cater for individually created dinner buffets on request. You can also round off the business day with a cocktail reception and finger foods for your guests in either the restaurant, our lobby lounge or the hotel bar.



Free WiFi
access in all rooms!



117 rooms, including 3 suites

Our 117 rooms combine style and elegance with traditional architecture and offer every comfort for your stay in Vienna. The hotel's 3 Junior suites, with bay windows, are ideal for small meetings or private talks.

Our 12 **Classic single rooms** (12m²) come with 120cm-wide beds as well as bathrooms with showers..

The 43 **Classic double rooms** (15m²-18m²) have 140-cm-wide queen size or twin beds.

An upgrade from a Classic room to one of our 21 **Comfort rooms** is available for a supplement of € 20.- per night. Rooms in the Comfort category are 20m²-24m² with twin beds.

Our 32 **Executive rooms** are available for a supplement of € 30.- per night on the Classic double room category. Executive rooms offer the following additional amenities and services:

Welcome drink voucher / complimentary alcohol-free drinks from the minibar / tea and coffee making facilities (replenished daily) / good night sweets / VIP equipment in room and bathroom / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm.

An upgrade from a Classic double room to one of our 6 **Superior Executive rooms** is available for a supplement of € 40.- per night. Superior Executive rooms (28m²-32m²) enjoy the benefit of a cosy seating area and all the extras included in the Executive category.








Our 3 **suites** are available at a fixed price from € 234.- to € 350.-, depending on the season. These spacious corner suites (46m²) feature intricate stucco work, 2 bay windows and a cosy seating area. Optional extras: Nespresso machine (replenished daily)/bottle of mineral water (replenished daily).



Where charm reigns supreme.

Located in the heart of the government district, close to the Rathaus, Hofburg and countless embassies and international business headquarters, the Austria Trend Hotel Rathauspark provides the ideal location for get-togethers in a charming setting. The air-conditioned Stefan Zweig seminar room is available for meetings, while our spacious, fully-equipped suites are perfect for smaller gatherings.

Our seminar restaurant is also available for your exclusive use by prior arrangement. Meanwhile our team will be in the background ensuring that everything runs smoothly.

Capacity		m ²						
Stefan Zweig	✓	46	-	20	20	25	40	35
Junior Suite	✓	45	-	10	8	-	15	15

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

€ **210.-**

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

€ **350.-**



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

€ **51.-**

Conference Package full day
per person

€ **59.-**

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 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

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

€ **64.-**

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 our 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



Coffee breaks

We serve fresh filter coffee from Meinl. A Nespresso coffee machine can be provided for an additional charge of € 3.- per person (2 capsules per person).

Welcome coffee

Coffee and selection of teas from Sonnentor / tap water

per person

€ **4.50**

including Nespresso coffee machine
(2 capsules per person) € 4.-

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**

Savoury 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 / speciality teas / 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	€ 5.70
Apple / orange juice	0.20 l	€ 3.50
Multivitamin juice	0.20 l	€ 3.50
Coca Cola / light, Sprite	0.33 l	€ 3.80
Tonic water	0.20 l	€ 3.90

Hot drinks

Espresso	€ 2.70
Double Espresso	€ 4.20
Espresso with a shot of milk ^G	€ 2.70
Large espresso with a shot of milk ^G	€ 4.20
Americano	€ 3.70
Viennese melange ^G	€ 3.90
Cappuccino ^G	€ 3.90
Café Latte ^G	€ 3.90
Hot chocolate ^G	€ 4.00
Pot of tea	€ 3.70
Pot of coffee (large Thermos)	€ 15.90
Pot of tea (large Thermos)	€ 12.90
Nespresso coffee with machine (supplement per person, 2 capsules)	€ 3.00

Decaffeinated coffee and lactose free milk available on request.

Beer

Gösser Spezial ^A	0.33 l	€ 3.80
Zipfer Pils ^A	0.33 l	€ 3.80
Edelweiß wheat beer ^A	0.50 l	€ 4.70
Zipfer lime shandy ^A	0.50 l	€ 4.50
Gösser Kracherl alcohol-free shandy ^A	0.50 l	€ 4.50
Gösser Naturgold alcohol-free ^A	0.50 l	€ 4.70

Sekt sparkling wine

Prosecco [○]	0.20 l	€ 7.90
Sekt Schlumberger [○]	0.20 l	€ 8.70
Sekt Schlumberger [○]	0.75 l	€ 31.90
Buck's Fizz (Sekt and orange juice) [○]	0.10 l	€ 6.00

Wine

White wine spritzer [○]			0.25 l	€ 3.50
Red wine spritzer [○]			0.25 l	€ 3.50
Wiener Gemischter Satz [○]	0.125 l	€ 3.50	0.75 l	€ 20.00
Zahel				
Mauer, Vienna				
Grüner Veltliner [○]	0.125 l	€ 3.50	0.75 l	€ 23.00
Mayer am Pfarrplatz				
Nußdorf, Vienna				
Riesling Federspiel Terrassen [○]	0.125 l	€ 3.50	0.75 l	€ 26.00
Domäne Wachau				
Dürnstein / Wachau, Lower Austria				
Sabathini [○]			0.375 l	€ 13.00
Sabathi				
Pössnitz, South Styria				
Sauvignon Blanc Steirische Klassik [○]			0.75 l	€ 32.00
Sabathi				
Pössnitz , South Styria				
Cuvee Classic [○]	0.125 l	€ 3.70	0.75 l	€ 25.00
Aumann				
Tribuswinkel, Thermenregion, Lower Austria				
Zweigelt Classic [○]	0.125 l	€ 3.70	0.75 l	€ 27.00
Netzl				
Göttlesbrunn, Carnuntum, Lower Austria				
Pinot Noir [○]	0.125 l	€ 3.70	0.75 l	€ 29.00
Scheiblhofer				
Andau / Neusiedlersee, Burgenland				
Zweigelt [○]			0.375 l	€ 13.30
Umathum				
Frauenkirchen, Neusiedlersee, Burgenland				
Blaifränkisch Vitikult [○]			0.75 l	€ 30.00
J.Heinrich				
Deutschkreutz, Midle Burgenland				





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. 15 people
2 appetisers
2 main courses
2 sides
2 desserts

per person

€ **21.-**

Salad bar supplement € 3.- per person

3 course menu

Served or buffet
1 soup or 1 appetiser
Choice of 2 main courses
(including 1 fish or vegetarian option)
2 sides
1 dessert

per person

€ **27.-**

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

€ **29.-**





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
Overhead projector
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

There is a public garage near to the hotel. The fee per day is € 25.-. Public parking in the streets surrounding the hotel is short stay only and requires a parking permit. Restrictions are in place from Monday to Friday 9am-10pm).

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).