

Austria Trend **COMFORT**

**HOTEL CONGRESS
INNSBRUCK** ****

**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.



Taking you closer to your goals.

Whatever brings you to Innsbruck the Hotel Congress Innsbruck is the ideal base during your stay. Located just a short distance from the old town in the Saggen district with its impressive villas, and framed by the triking backdrop of the Tyrolean Alps, the hotel is a byword for comfortable accommodation. After an eventful day, you can sit back, relax and feel the tension leave your body in the hotel spa.

Morgenstund' – the nutritious Austrian breakfast.

As the crisp fresh Tyrolean mountain air will inspire you to make the most of every minute, our breakfast will get your day off to the ideal start. Laden with freshly baked croissants and a range of locally produced specialities, it also includes options for people with special dietary

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

Old favourites & new approaches.

A quick glance at the hotel restaurant's menu soon reveals how well traditional dishes and contemporary cuisine complement each other. Choose from down-to-earth Tyrolean specialities and a range of nouvelle cuisine-inspired creations.

A source of inspiration.

Our lobby bar is the perfect place to reflect on your day and enjoy a relaxing drink in a laid-back atmosphere.



Free WLAN
access in all rooms!



106 rooms, including 2 suites

Treat yourself to exclusive luxury in our 104 double rooms and 2 suites, featuring decor that combines quality wood finishes with elegant design. All rooms are non-smoking and come with bathtub/shower, hairdryer, make up mirror, flatscreen TV, laptop safe and free WLAN.

Our 70 **Classic rooms** range in size from 23-30m² and come with twin, queen size or king size beds.

The 8 **Comfort rooms** (32m²) are available for a supplement of € 10.- per night on the Classic room rate. Welcome drink and bathrobe as well as toiletries are included.

Located on the top floor and with fantastic views of the surrounding mountains beyond, the 26 **Executive rooms** (24-27m²), are available for a supplement of € 25.- per night on the Classic room rate. Upgrades include the following extras: garage parking / minibar with alcohol free drinks / welcome drink / bathrobe and toiletries / good night sweets / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm

In the two exclusive **suites** a private rooftop terrace provides excellent views of the breathtaking mountain panorama in the distance. These generously proportioned suites (55m²) are the embodiment of luxury, offering separate living room and bedroom areas, king size bed, bathtub and shower and a separate WC.



For summit meetings and other occasions.

The fresh Tyrolean mountain air helps you keep a clear head, and the awe inspiring backdrop of the Tyrolean Alps will soon usher in new ways of thinking. In short, the Hotel Congress Innsbruck is the ideal setting for conferences, seminars and corporate events. Three partitionable, light-filled conference rooms with flexible state-of-the-art equipment and a large garden are available. You can also book our exclusive suites for meetings high above Innsbruck's rooftops.

From sparkling wine receptions in the hotel garden to memorable wedding banquets in our restaurant – make your wedding dreams come true at the Hotel Congress Innsbruck.

Capacity		m2						
Tyrol I	√	55	-	10	20	20	40	40
Tyrol II	√	85	-	25	30	30	60	60
Tyrol III	√	70	-	20	30	30	50	50
Tirol II+III	√	155	-	40	60	60	110	150
Tyrol I+II+III	√	210	-	55	80	80	210	180

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.

Tyrol I	150.-	230.-
Tyrol II	230.-	350.-
Tyrol III	190.-	290.-
Tyrol I+II+III	570.-	870.-
Restaurant	300.-	500.-
Panoramasuite I	on request	
Panoramasuite II	on request	

Room hire half day

Room hire full day

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

€ **45.-**

Conference Package full day
per person

€ **56.-**

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

€ **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 WLAN / Notepad, pen and goody for every participant / 0.70 l mineral water per attendee in the seminar 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.



Coffee breaks

Classic and filling

Coffee, tea / mineral water / fruit juices / fresh fruit / 1 mini roll with savoury filling ACDGHFN / 1 piece of cake ACGHF

per person

€ **10.-**

Healthy boost

Coffee, tea / flavoured water / Bircher muesli AEFG / wholegrain roll with turkey ham AFGN / fresh fruit salad

per person

€ **10.50**

Hearty refreshments

Coffee, tea / mineral water / fruit juices / 1 alcohol free beer ^A / 1 pair of Frankfurter sausages with mustard and bread AFGMN

per person

€ **11.50**

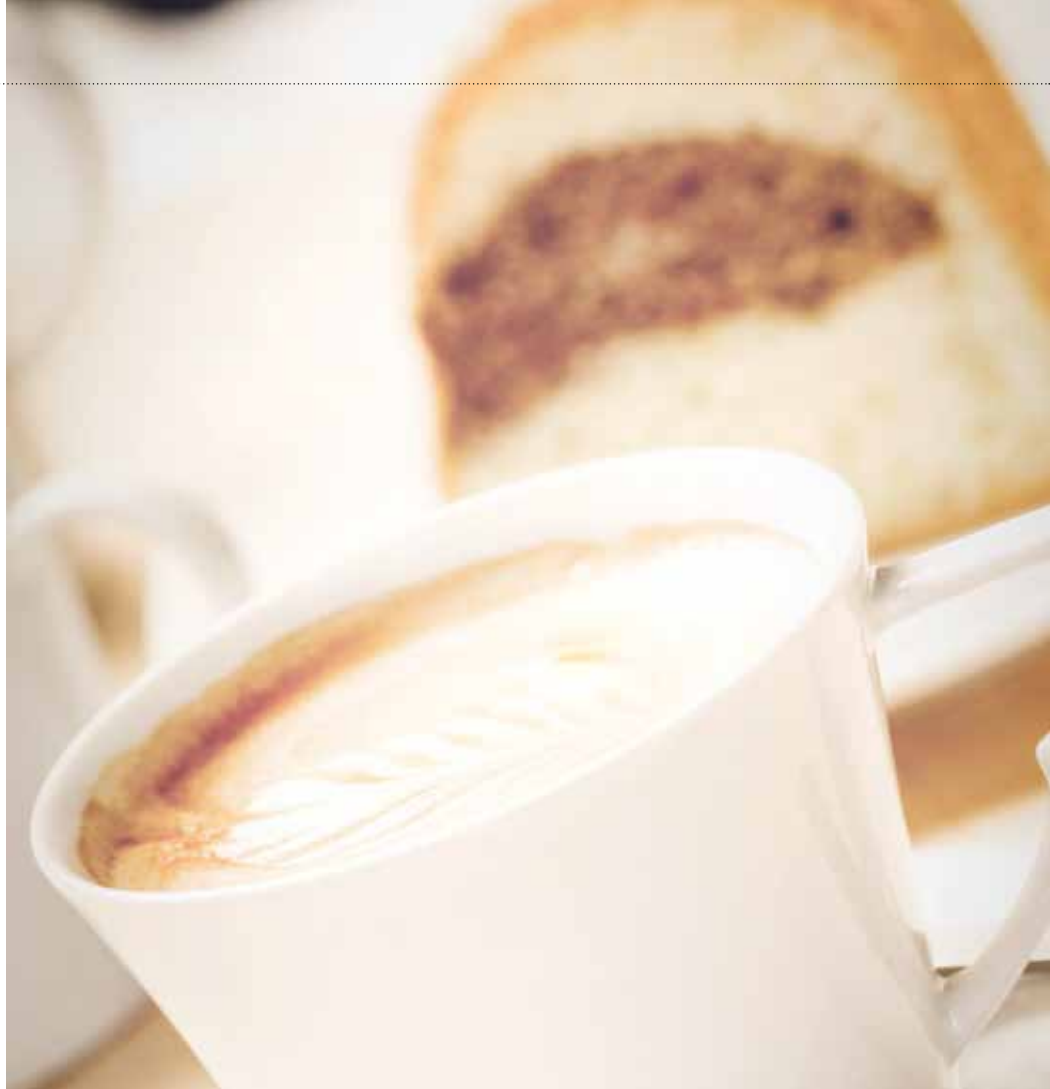
Your way

Coffee, tea / mineral water / fruit juices / fresh fruit / 1 snack of your choice

per person

€ **9.-**

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



Coffee break snacks

You can also choose one additional dish
per coffee break.

Savoury snacks

Savoury pastries ACDGHFN
Savoury open sandwiches ACG
Savoury mini strudel with dip ACDGHFN
Assorted filled mini bread rolls ACDGHFN
Assorted pretzel dough sandwiches ACDGHFN

Sweet snacks

Mini Swiss rolls ACGHF
Assorted slices ACGHFN
Assorted pastries ACFGHN
Assorted strudels ACCGO
Assorted cakes ACGHF

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



Drinks

Alcohol free

Mineral water sparkling or still	0.33 l	€ 2.70
Mineral water	0.75 l	€ 5.20
Almdudler	0.35 l	€ 3.50
Coca Cola / light, Mezzo Mix, Sprite, Fanta	0.33 l	€ 3.40
Red Bull	0.25 l	€ 4.20
Apple juice / orange juice	0.20 l	€ 3.10
Apple juice / orange juice spritzer	0.30 l € 3.20	0.50 l € 3.90
Currant juice	0.20 l	€ 3.10
Mango juice / multivitamin juice	0.20 l	€ 3.20
Tonic Water, Bitter Lemon	0.20 l	€ 3.50
Nestea Pfirsich	0.33 l	€ 3.40

Hot drinks

Espresso	€ 2.40
Double Espresso	€ 3.90
Espresso with a shot of milk ^G	€ 2.40
Large espresso with a shot of milk ^G	€ 3.90
Café Latte ^G	€ 3.20
Cappuccino ^G	€ 3.20
Americano	€ 2.80
Hot chocolate ^G	€ 3.50
Hot chocolate with rum ^G	€ 3.90
English Breakfast tea	€ 3.40
Earl Grey tea / Assam tea	€ 3.40
Green tea	€ 3.40
Peppermint / herbal / camomile tea	€ 3.40
Fruit selection	€ 3.40

Beer

Zipfer draught ^A	0.30 l	€ 3.00	0.50 l	€ 4.00
Gösser Märzen draught ^A	0.30 l	€ 3.00	0.50 l	€ 4.00
Shandy ^A	0.30 l	€ 3.00	0.50 l	€ 4.00
Gösser Naturgold alcohol free ^A			0.33 l	€ 3.70
Edelweiß wheat beer unfiltered ^A			0.50 l	€ 4.90
Wheat beer alcohol free ^A			0.50 l	€ 4.00

Wine

House wine spritzer ^o	0.25 l	€ 2.60
House wine spritzer sweet ^o	0.25 l	€ 2.80
White wine spritzer with Aperol ^o	0.25 l	€ 3.60
Grüner Veltliner „Steinfeder“ ^o	0.125 l	€ 3.70
Weingut Weissenkirchen, Wachau		
Cuvee Temento ^o	0.125 l	€ 4.50
Weingut Tement, Styria		
Rose ^o	0.125 l	€ 3.30
Weingut Hareter, Neusiedlersee		
Zweigelt Selection ^o	0.125 l	€ 3.80
Weingut Josef Salzl, Neusiedlersee		
Cuvée Burgenland ^o	0.125 l	€ 4.40
Weingut Nittnaus, Gols		

Sekt sparkling wine & Champagne

Sekt Schlumberger ^o	0.20 l	€ 16.50	0.75 l	€ 58.00
Prosecco ^o	0.10 l	€ 3.80	0.75 l	€ 26.50
Prosecco Aperol ^o			0.10 l	€ 4.30
Moët & Chandon Brut ^o			0.75 l	€ 110.00

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





Suggestions for your standing buffet

Hotel Congress standing buffet

Avocado mousse with prawns and saffron gelée ABGLO
 Oriental salad with goat's milk cream cheese AG
 Curried chicken with peanut cream GH

Mini rolls and butter ACG

Vegetable lasagne ACGO
 Monkfish medallions with red curry ADFGLMO
 BBQ beef sticks ACFGLMO
 Croquettes ACG / basmati rice G / vegetables G

Chocolate and ginger mousse GH
 Brownies ACGH
 Doughnuts ACGH
 Seasonal fruit salad

per person

€ 25.-

(available for groups of 20–max. 40)

Tyrolean standing buffet

Prime beef ragout with brunoise vegetables ACFGLM
 Slice of roast beef with potato salad ACFGLM
 Smoked trout with vegetable strips DGLO

Mini rolls and butter ACG

Tyrolean Gröstl (fried bacon and potatoes)
 Pork medallions with caraway gravy ACFGLM
 Char filet with horseradish sauce ACDGO
 Serviettenknödel bread dumplings ACG / parsley potatoes G /
 root vegetables GL
 Assorted strudels ACG
 Fresh fruit salad
 Yogurt mousse G

per person

€ 24.-

(available for groups of 20–max. 40)



Finger food buffets

Asia finger food

Mini spring rolls with soy sauce ACFL
Crispy prawns with sweet and sour sauce ABCF
Chicken wings with chili sauce ACG
Wan Tan basket ACFG

Milk-Schnitte slices with exotic stewed fruit ACG
Citrus mousse ACG

per person

€ 15.-

Trend finger food

Savoury muffins ACEGM
Mozzarella balls with cherry tomatoes GO
Melon balls with prosciutto

Meatballs with sesame seeds ACN
Mini Yakitori chicken skewers ACFGML
Mini turkey breast Piccata ACG

Sacher terrine ACFGHP

Latte Macchiato slice ACFGHP

per person

€ 19.-

Snacks

Assorted canapés ACDGHLM

per piece

€ 2.20

Filled mini bread rolls ACFGHLMN

Freshly baked pastries ACFHLN

per piece

€ 2.50



Menu options

You can find some suggested menu option below. If you prefer, our chef will compose a special menu according to your precise requirements or the season..

Cold appetisers

Selection of smoked and marinated salmon

with horseradish espuma ^{DGO}

Prime beef in aspic with pumpkin seed oil and lamb's lettuce ^{ACFGLMO}

Mozzarella and tomato towers with basil pesto ^{GO}

Leaf salad with Caesar dressing and grilled chicken strips ^{CGM}

Soups

Clear beef soup with semolina dumplings

or sliced pancakes with brunoise vegetables ^{ACG}

Cream of potato soup with sautéed mushrooms ^{ACFGLM}

Coconut curry soup with prawns ^{ABGO}

Muscat squash soup with chili oil ^{AGO}

Main course

Meat dishes:

Filled pork medallions with pepper sauce herb Spätzle dumplings and vegetable medley ^{ACGLMO}

Tender veal stake with sesame seed crust with steamed kohlrabi and potato gratin ^{ACGLMNO}

Grilled entrecôte with red wine gravy, green beans wrapped in bacon and polenta slices ^{ACGLMO}

Pan-fried corn-fed chicken breast with rosemary gravy butter rice and market vegetables ^{ACGLMO}

Fish dishes:

Grilled salmon fillet with spicy curry foam, Mediterranean vegetables and gnocchi ^{ACDGM}

Crispy pan-fried hake filet with herb oil, Rösti potatoes and sweet peppers ^{ACDGM}

Monkfish and king prawns with soy and ginger sauce, basmati rice and Asian-style vegetables ^{ACFGLM}

Desserts

Honey and almond parfait with amaretto cherries ^{CGH}

Chocolate mousse and nougat dumplings on chilled vanilla sauce ^{CFGH}

Vanilla pannacotta and tiramisu dumplings with marinated berries ^{ACG}

3-course menu with soup, per person € 27.-

3-course menu with appetiser, per person € 30.-

4-course menu, per person € 34.-

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

Buffet suggestions



Lunch buffet I

Salad bar with selection of dressings ^{GMO}

Vegetarian pasta dishes ^{ACGO}

Mini Wiener Schnitzel (pork) ^{ACG}

Grilled hake with herb butter ^{ADG}

Butter rice ^G / parsley potatoes ^G / vegetable medley ^G

Selection of cakes ^{ACFGHP}

Fresh fruit salad

per person

€ 24.-

(available for groups of 25 or more)

Lunch buffet II

Salad bar with selection of dressings ^{GMO}

Penne with leaf spinach and mushrooms ^{ACFGLMO}

Roast veal with mushrooms ^{ACFGLMO}

Fish in white wine sauce ^{ADFGMLMO}

herb Spätzle dumplings ^{ACG} / basmati rice ^G / vegetable medley ^G

Selection of cakes ^{ACFGHP}

Fresh fruit salad

per person

€ 24.-

(available for groups of 25 or more)

Buffet suggestions

Austria Trend buffet

Beef in aspic

with red onion and pumpkin seed oil ACFGLM

Smoked fish selection

with horseradish cream DGO

Deep fried chicken strips

with leaf salad ACMO

Farmer's style roast pork with bacon and pickled vegetables LM

Vegetable salad in cream sauce

with toasted nuts GHL

Leek and potato soup AGLO

Spinach Spätzle dumplings topped

with melted Bergkäse cheese ACFGLMO

Beef roulade

in red wine sauce ACFGLMO

Pike-perch and salmon trout

with paprika butter ADG

Pork medallions

with pepper cream sauce ACFGLMO

Serviettenknödel bread dumplings ACG

Potatoes roasted in dripping G

Vegetables in cream sauce ACFGLMO

Apple and quark strudel ACG

Kaiserschmarrn shredded pancakes

with stewed plums ACG

Fruits of the forest mousse FG

per person

€ 35.-

(available for groups of 25 or more)

Mediterranean buffet

Mozzarella and tomato with basil pesto GO

Honeydew melon with serrano ham

Antipasti

Grilled courgette with chili and anchovies D

Past salad with prawns ABC

Tomato lasagne ACGO

Chicken breast

with olives, sweet pepper and bacon ACFGLMO

Pork filets

in a light gorgonzola sauce ACFGLMO

Sea fish selection

in saffron sauce ACDGLMO

Herb risotto with parmesan GO

Oregano potatoes G

Mediterranean vegetables

Pannacotta G

Tiramisu ACG

Lemon cake ACFGHP

Orange mousse FG

per person

€ 33.-

(available for groups of 25 or more)

International buffet

Selection of smoked

and marinated salmon DGO

Rare roast beef

with tartare sauce CDFGLMO

Vitello Tonnato

with capers and silverskin onions CDO

Greenland prawns

on creamy vegetable salad BCG

Marinated grilled vegetables

Mexican chicken salad

with chili and coriander AGL

Penne with leaf salad, porcini mushrooms and tomatoes ACFGLMO

Guinea fowl breast

with herb cream sauce ACFGLMO

Saddle of veal medallions

in Calvados sauce ACFGLMO

Stewed leg of lamb

with thyme gravy ACFGLMO

Monkfish and salmon sticks

in lime butter ACDGO

Butter rice G

Kräuterspätzle herb dumplings ACG

Potato gratin GL

Medley of vegetables G

Selection of cakes ACFGHP

Dark and white chocolate mousse FGH

Tiramisu ACG

Pannacotta G

Fresh fruit salad

per person

€ 44.-

(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. 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

- Screen
- Permanently installed projector
- WLAN
- Flipchart
- Pin board
- Powerstrip
- Hospitality desk
- Telephone in meeting room (calls will be billed)

Additional equipment in the hotel

Pin board	€ 9.00
Flipchart	€ 9.00
Flipchart paper	€ 5.00
TV station with DVD/VHS player	€ 49.00
CD player	€ 22.00
Video / data projector (4000 Ansi lumens)	€ 99.00
Projector table (for use with brought-in equipment)	free of charge
Sound system incl. loudspeakers free	free of charge
Lectern	€ 99.00
Handheld radio microphone (1 available)	€ 32.00
Headset or clip-on microphone (1 of each available)	€ 48.00
Overhead projector with screens	free of charge
Laptop incl. mouse	€ 140.00
Multimedia presenter incl. USB stick	€ 19.00
Podium (600 cm x 200 cm x 30 cm)	€ 450.00
Podium (300 cm x 200 cm x 30 cm)	€ 300.00

Technician, hourly rate*

Technician, hourly rate:	
Monday to Friday between 8am and 6pm	€ 66,00
Saturdays, Sundays and public holidays, workdays after 7pm	€ 99,00

*permanent presence in room



All prices are per item and per day, and include all taxes.



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.

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.

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.

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.

Staff

After midnight an additional € 25.- 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

Please note that parking restrictions are in place for all of the spaces in the immediate vicinity of the hotel. Parking permits are required from Monday to Friday (9am–7pm) and on Saturdays (9am–1pm). Alternatively, guests can park in the underground car park for € 12.- per day.

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).