



congress.zillertal

# CATERING OPTIONS



Food  
for thought(s)

Our exclusive caterer & chef  
Samuel Pinter likes to indulge  
our guests with a fusion of modern  
cuisine & Zillertal traditions!



# *LOCAL SPECIALTIES FROM ZILLERTAL VALLEY*

at Europahaus Mayrhofen

Europahaus Mayrhofen | Congress.Zillertal lies in the heart of the Zillertal valley. Business & mountains are only separated through a window! Our guests & clients enjoy local and authentic catering.

Within untouched nature you'll find unique products and specialties on your plate. Taste where it comes from!

Samuel Pinter has been our exclusive caterer since September 2018 and knows how to combine Zillertal traditions with culinary trends. Nourishing meals for a clear mind, individually tailored to your needs & vision.



## ***WELCOME TO MAYRHOFEN!***

On the following pages we'd like to give you a 'taste' of our catering options and recommendations. All clients receive an individual offer based on your needs & requirements.

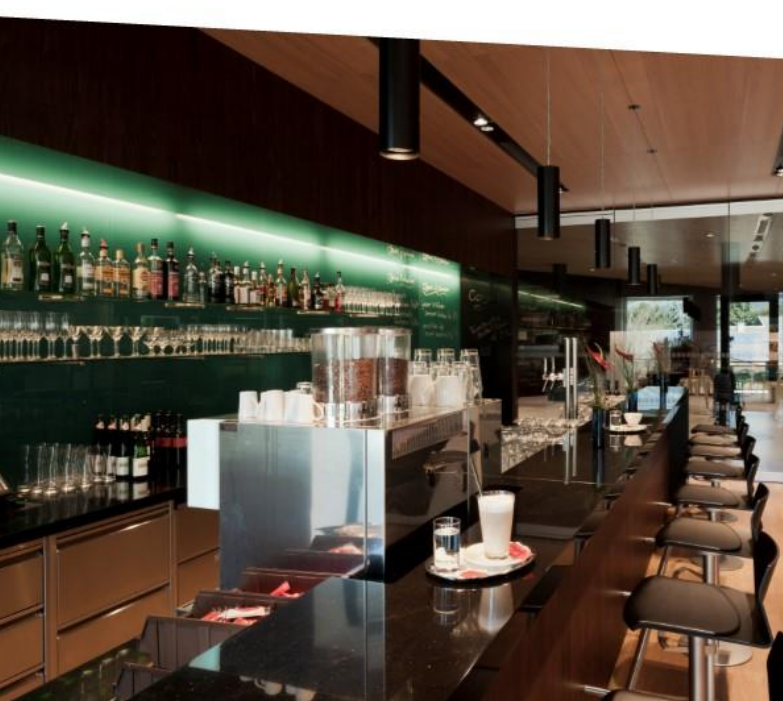
## ***DRINKS IN MEETING ROOMS***

Drinks can be placed on the tables in the meeting room/s and charged according to use.

Our green alternative instead of bottled water & sugared juices: Every participant receives their personal glass bottle, maybe with branding even. We offer a drinking fountain in the plenary room and catering area for free refills of our water, straight from the Zillertal Alps!

Go green!	Flatrate per person
Water fountain in catering area incl. glass water bottle	€ 5,00

The essentials for meetings < 20 persons	According to use
Montes mineral water 0,3 l with/without gas	€ 2,09
Rauch fruit juices 0,2 l	€ 2,34
Fresh ground coffee from Cald'oro	
Espresso	€ 1,67
Americano	€ 2,09



## COFFEE BREAKS

In Mayrhofen, we call our coffee breaks in the morning „Neunang“ (from “nine o'clock”) with rather savoury snacks and our afternoon breaks “Untang” (from “during/beneath the day”) where we like to indulge in some sweet options. Most importantly, breaks between meetings & work need to be fresh, nourishing fuel for thoughts.

„Neunang“ in the morning	„Untang“ in the afternoon
<ul style="list-style-type: none"> <li>- Crisp fruit bites</li> <li>- Canapés with ham, salmon, cheese &amp; vegetables</li> <li>- Vegetable sticks with dip</li> <li>- Non-gluten &amp; vegan alternatives</li> </ul>	<ul style="list-style-type: none"> <li>- Crisp fruit bites</li> <li>- Choice of pies, cakes &amp; croissants</li> <li>- Yoghurt with nuts &amp; toppings</li> <li>- Non-gluten &amp; vegan alternatives</li> </ul>

You can choose between the options deluxe (enjoy the entire list of options with all breaks) and light (just a selection of the list, eg. fruit & vegetables sticks only, etc.).

During coffee breaks (30 minutes) and lunch (1,5 hours) we can set up a drink buffet:

Drink buffet 1	Drink buffet 2	Drink buffet 3
<ul style="list-style-type: none"> <li>- Filtered coffee &amp; tea</li> <li>- Infused water with mint, lime, ginger</li> <li>- Fresh water from Zillertal valley</li> </ul>	<ul style="list-style-type: none"> <li>- Filtered coffee &amp; tea</li> <li>- Fresh ground coffee machine</li> <li>- Milk &amp; plant-based drinks</li> <li>- Infused water with mint, lime, ginger</li> <li>- Fresh water from Zillertal valley</li> </ul>	<ul style="list-style-type: none"> <li>- Filtered coffee &amp; tea</li> <li>- Fresh ground coffee machine</li> <li>- Milk &amp; plant-based drinks</li> <li>- Infused water with mint, lime, ginger</li> <li>- Fresh water from Zillertal valley</li> <li>- Rauch fruit juices</li> </ul>



## LUNCH & DINNER

**Meal time is social time.** Our buffets are set up in the restaurant area on the ground floor, optionally our qualified staff can prepare the plates in front of the guests. In our experience, a mix of seating and standing tables is best for networking – plus, most participants have been sitting all day anyway!

Our caterer uses local & seasonal products where possible to offer light and nourishing meals for our guests. You're not you when you're hungry!

The drink buffets from the coffee breaks can be applied for lunch/dinner as well, or we can serve additional softdrinks, charged according to use or paid individually.

### FRESH PRODUCE FOR FRESH IDEAS

Build your custom menu according to your needs and requests, just like TETRIS! All our menus include an extensive salad buffet with a selection of dressings, oils, vinegars & toppings.

Lunch 1	Lunch 2	Lunch 3
<ul style="list-style-type: none"> <li>- Salad buffet</li> <li>- Choice of 2 main courses</li> </ul>	<ul style="list-style-type: none"> <li>- Salad buffet</li> <li>- Choice of 3 main courses</li> <li>- Ice cream selection</li> </ul>	<ul style="list-style-type: none"> <li>- Salad buffet</li> <li>- Choice of 3 main courses incl. veal &amp; fish specialties</li> <li>- Selection of 2 desserts</li> </ul>
from € 15,00	from € 20,00	from € 30,00





## WANT A TASTE?

Menu 1	Menu 2
Salad buffet /// Pork fillet wrapped in bacon, creamy champignons, buttered baby dumplings & broccoli /// Fillet of Zillertal lake trout, almond butter, parsley potatoes & leaf spinach /// Zillertal „Kaiserschmarr'n“ fluffy scrambled pancake with apple sauce	Salad buffet /// Braised roast beef with onions with roasted potatoes and bacon-wrapped beans /// Baby spinach-dumplings with vegetables and creamy sauce, with mountain cheese au gratin /// Crème Brûlée caramelised with cane sugar Ice cream selection
Menu 3	Menu 4
Salad buffet /// Carrot-apricot-soup with sour cream & rosemary croutons /// Tender veal goulash with chanterelles, bread dumpling and pea pods /// Baked pikeperch fillet with white wine-foam, spring potatoes and carrot cubes /// Zillertal „Schlutzkrapfen“ Pasta with a tasty potato-cheese-filling, brown butter and creamy Sauerkraut /// Mousse of organic Zillertal curd cheese with stewed forest berries	Salad buffet /// Chicken broth with semolina dumpling, vegetables julienne and chive /// Boiled „Tafelspitz“ of young bull with horse radish cream, roastet potatoes and root vegetables /// Baked cod loins, sauce tartare and pea-rice /// „Krautfleckerl“ Pasta with cabbage refined with garden herbs /// Apricot-curd-dumplings with sweet breadcrumbs



# WELCOME DRINKS & APÉRITIF

Our entrance area with the bar area and terrace is a perfect setting for a casual welcome drink with drink buffets and/or flying service, bar tables and ambiance music.

Drink buffet	Flying service	As you wish
All drinks are presented on a buffet for self-service. /// Beer, red & white wine, water & organic apple juice	All drinks are served by our staff. /// Beer, red & white wine, water & organic apple juice Sparkling wine with/out pine syrup /// Crisps & nuts (on bar tables)	All drinks are ordered & served at the bar. /// Bar menu put together individually for your event!

Drink options	Rate per unit
Austrian sparkling wine with/out pine syrup 0,1 l	€ 3,50
Welcome schnapps 2 cl	€ 3,00
Zillertal beer/shandy/wheat beer 0,3 l	€ 2,93
Franziskaner wheat beer (non-alcoholic) 0,5 l	€ 3,50
Rosecco 0,1 l	€ 3,50
Die Zillertalerin 1/8 l (Grüner Veltliner) – white wine	€ 4,03
Der Zillertaler 1/8 l (Cuvée of Cabernet Franc, Merlot, Zweigelt) – red	€ 4,03
Spritzer (red or white wine with mineral water or lemonade)	€ 2,75
Montes mineral water 0,3 l with/out gas	€ 2,09
Organic apple juice with gas 0,3 l	€ 2,59
Tirola Kola/Tirola Kola light/Frucade (lemonade) 0,3 l	€ 2,59
Rauch fruit juices 0,2 l	€ 2,34
Longdrinks 2 cl (Gin & Tonic, Bacardi & Cola, etc.)	€ 6,00

Specials	Rate
Small snacks (crisps, nuts, grissini, etc.)	Flatrate per person € 1,50
Beer barrel tapping (excl. drinks)	Flatrate € 99,00



## TRY SOMETHING DIFFERENT

### WALKING DINNER

It's all business during the day so we spend most of it sitting. What a nice change to mingle after work without a fixed seat? Walking dinners are perfect for networking. All meals are prepared on small plates or in cups in style, but think bigger than your usual finger food – this is an entire meal served by our staff throughout the evening! We recommend taking your time with this option, our chef can even show some live cooking in front of your guests!

#### Walking Dinner

- Saffron risotto with alpine prawn
- Grilled duck chest with lentil-vegetables
- Pork fillet wrapped in bacon with onion confit
- Potatoes & celery au gratin with parsley foam
- Deer ragout with walnut-baby dumplings & "Grantrn" (lingonberry jam)

### FLYING FINGERFOOD

Perfect for a little bite in between and an experience for eyes and belly. Fingerfood is recommended for free spaces with only some high tables and is consumed only with your fingers. This either works as buffet for self service or flying service by our qualified staff.

#### Flying Fingerfood

- Roastbeef rolls
- Tatar of smoked salmon
- Ravioli with vegetable julienne
- Caprese skewer
- Vegetarian spring roll
- Confectured char with potato straw
- Mushroom risotto with parmigiano crisp





## CELEBRATE GOOD TIMES

As a „grande finale“ we can change up our main hall EUROPA into a ball room. Our staff only needs two hours to change the setting from meeting to gala! We offer round tables for 8-10 persons each. The entire walls on the first floor can be opened to create one large space, use one of the breakout rooms as a bar/loung area. The main stage may be used for bands/DJs, the mobile stage for speeches before melting back into the dance floor.

### GALA DINNER

Our experience shows that bread & spreads should already await the guests on the tables as they've spent a bit of extra time getting ready and might feel a bit hungry already!

Gala 1	Gala 2
Basil spread, tomato concassé & ciabatta ///	Alpine butter, liptauer & trout spread with corn bread ///
Goat cheese wrapped in prosciutto, melon salad & pie stick ///	Tatar of Zillertal lake char with avocado, leafy greens, pomegranate and bread crisp ///
Grilled corn-fed chicken chest with truffled potato mash & parsnip cream, vegetables & rosemary jus ///	Creamy soup of red bell pepper with gin cream & croûtons ///
Panna cotta with wild berries, caramelized nuts	Roast Beef of Tyrolean Angus with portwine onions, rosemary potatoes & vegetable cubes ///
	Terrine of pears & yoghurt with raspberries

### „PROST!“

Along with spreads and bread, mineral water and wine are the essentials already set-up on the table. Wine and other drinks will additionally be served by our staff. The drink selection will be finalized before according to your wishes, it can either be all-inclusive, paid individually or we can even implement a voucher system.



# WALDFEST.PLATZ

This magical outdoor location is situated at the edge of the forest but still within easy walking distance from anywhere in town, only 500 m from Europahaus. We like to take our clients through a hidden path in the woods with torches. For over 100 years, this spot is used for festivals, open air events, concerts & the unique Christmas market.

The trees function as a natural roof, the atmosphere is mystical and magical – day or night. The space is framed by wooden huts which function as bars as well as a wooden stage for bands and speeches. Enjoy typical specialties as 'glühwein'/mulled wine, punch & fingerfood. This is a cozy meeting point after work with bonfires, blankets & fairy lights.

## CATERING

Our clients may use the same catering as in Europahaus, our exclusive chef Samuel Pinter ensures a high standard in quality and a variety of meals throughout your event. We recommend the use of branded cups for two reasons: sustainable alternative to plastic cups and a personal souvenir for your clients!

Drink options	Price per unit
Red mulled wine and/or orange punch with rum	€ 3,75
Non-alcoholic orange punch	€ 2,92
Beer PET 0,3 l	€ 2,93
Mineral water with/out gas PET 0,5 l	€ 2,09
Apple/orange juice PET 0,5 l	€ 2,34

Zillertal specialties
<ul style="list-style-type: none"><li>- Zillertaler Krapfen (dough filled with potatoes &amp; cheese)</li><li>- Käsespätzle (baby-cheese dumplings) with roasted onions</li><li>- Tiroler Gröstl (roast potatoes with pork &amp; vegetables) with fried egg</li><li>- Kaiserschmarr'n (fluffy shredded pancake) with apple or plum sauce</li></ul>





## *THE VALLEY OF MUSIC*

The Zillertal valley is home to more than 100 bands, music is an important part of our traditions and social gatherings. We offer a vast network of musicians, bands & DJs – whether traditional folk with harmonica, big band or dance music. Most musicians already know the Europahaus and its technical conditions, they may use our in-house sound system free of charge.

## *EQUIPMENT*

We offer our clients the following furniture, equipment & tableware free of charge:

- 800 chairs orange
- 200 chairs black
- 200 meeting tables white (73 cm/h 60 cm/w 125 cm/l)
- 70 meeting tables black (74 cm/h 45 cm/w 125 cm/l)
- 50 round tables for 8-10 persons each (diam. 198 cm) + white round tablecloths
- 20 high tables black (inside use, diam. DM 77,5 cm) with covers black/white
- 10 high tables aluminium (outside use)
- 50 high tables „lunch-size“ (diam. 100 cm) with covers black/white (advance order)
- 4 red lounge units (2 lounge seats & small round table)
- Re-usable flowers (green with silver/golden pots)
- Standard glasses, cutlery & tableware for max. 450 persons

Additional equipment needs to be hired by the lessee.





## *GOOD TO KNOW*

### RATES

All rates mentioned are per person and unit/break/re-fill. Included in the rate are all necessary staff of kitchen & service team if not declared differently. Rates are net excl. VAT 20 %, with the exception of 10 % for food.

### FROM A TO Z

#### Allergies

Kindly let us know food incompatibilities of your participants so we can prepare a healthy and balanced diet for everyone. To prevent food waste, we need to know the numbers of vegan/gluten- & lactose intolerant guests as well. Participant with special dietary requirements may pick up their meals directly from our service staff (instead of the buffet) to prevent cross-contamination. Additional costs may apply according to expenses.

#### Backstage drinks

We can set up a small drinks fridge in the backstage area and/or wardrobes for self-service, charged according to use. Special requests need to be communicated up to 1 month prior to event, these will be charged whether used or not.

#### Cleaning

Cleaning of our white table cloths is € 5,- per piece. Standard cleaning and use of the toilets throughout the building according to number of participants is included in the room rate, additional cleaning is charged per hour (vandalism, increased soiling, etc.).

#### Closing time

The town of Mayrhofen can extend the standard closing time from 01.00 am to 04.00 am with a month's notice. There are no sound regulations within the building.

#### Covid-19

All our events are held according to the current safety measures issued by the Austrian government. Additional costs may apply for required staff, pre-packaging and increased space. We have successfully held events throughout 2020-21, our hygiene concepts & plans are tried & tested. All our clients may profit from our experience and know-how!

#### Decoration

Our standard decoration free of charge at galas: round tables, white table cloths (excl. cleaning), single-colour napkins. Business lunch does not include table cloths. Cleaning is charged according to use at € 5,00 per table cloth.

#### Equipment

Please see our list of furniture and equipment for everything our clients may use of charge. Our partner of choice for hire furniture is Eventwide in Innsbruck: <https://tirol.eventwide.com/>

## Menu

Please view all mentioned menus/buffets/arrangements as options. Our caterer tailors our offer to your wishes and budget. You may use our tried & tested menus as components of your individual menu! Pricing is according to number of participants.

## Number of participants/calculation basis

Our catering rates are individually priced according to the number of participants; room rates & technical equipment are set rates independent from the number of participants. The calculation basis needs to be known 7 days prior to the event. All rates mentioned are net, excl. VAT and include all necessary staff (service & kitchen) as well as cutlery & tableware – if not stated differently.

## Payment & cancellation

Deposits or bank guarantees are due latest on the contractually agreed date. All invoices are payable within 14 days of receipt without deduction. In case of default payment, interest will be charged corresponding to current bank interest rates.

Deposit: 50 % up to 14 days prior to event; remaining amount due after event.

Should the Lessee withdraw from the agreement and date(s) arranged, cancellation charges and already incurred additional costs **for catering** will be charged as follows: up to 30 days prior to event 50 %, full payment afterwards.

## Smoking

The entire Europahaus is non-smoking area. There are designated smoking areas with ash trays in front and on the side of the building, as well as the terrace.

## Staff

We've included the necessary number of service staff in the menu rate, that's why these rates are based on the number of participants. Additional staff will be charged according to use per hour, this also applies if there is a delay in the timetable. More information on that in your individual offer.