

Austria Trend **PREMIUM**

**HOTEL
LJUBLJANA ****S**

**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.



Where luxury knows no bounds.

The Austria Trend Hotel Ljubljana is part of our premium category. Everywhere you look, the hotel exudes international atmosphere. Stay in one of the largest rooms in Ljubljana and enjoy high-class and pampering service that caters to your every wish. And in just a few minutes by public transport you will be right in the heart of the old town.

Morgenstund' – traditional breakfast created by Austria Trend.

At the Austria Trend Hotel Ljubljana you will be singing the praises of every day long before the evening comes. Featuring a full range of locally produced specialities, our Morgenstund' traditional breakfast also includes a host of options for people with special dietary requirements.

Taste sensation.

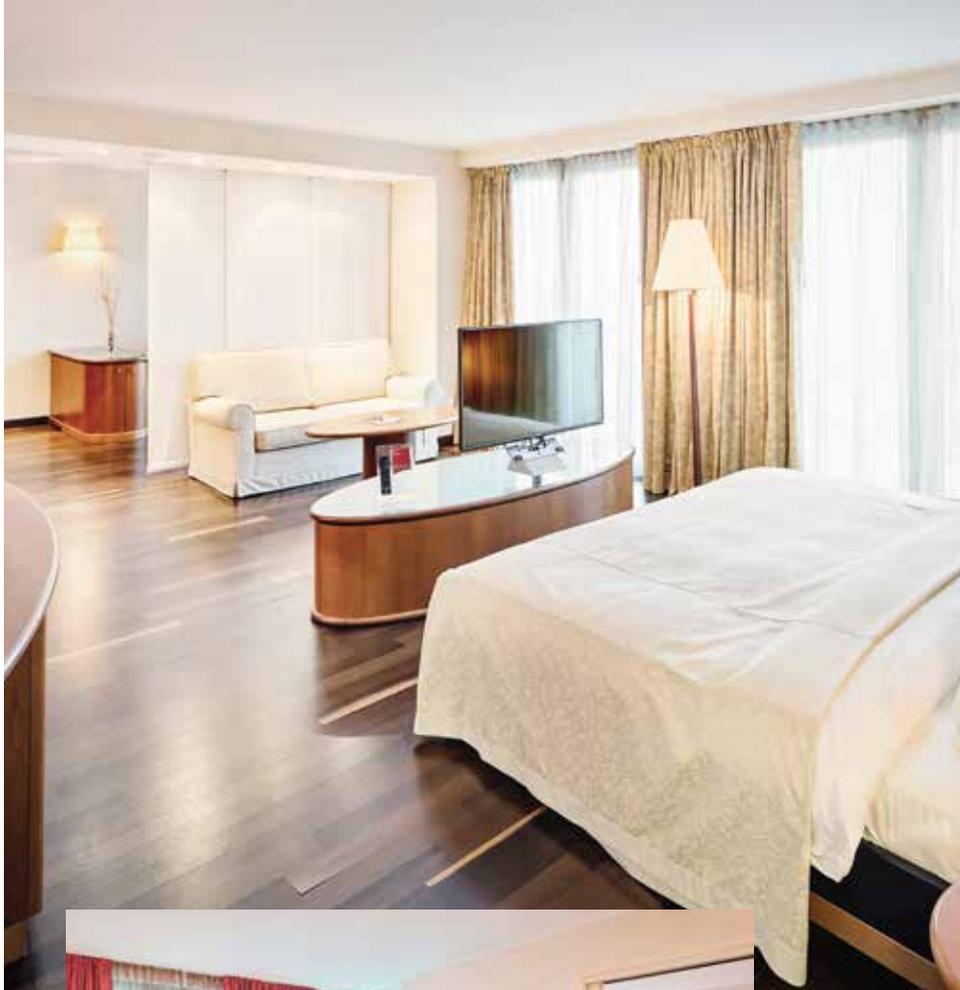
Embark upon a culinary odyssey at the hotel restaurant, Marco Polo, and let the chef de cuisine's signature dishes cast a spell on you.

Time for enjoyment.

Featuring its own wine cellar, our restaurant will treat you to the very best in à la carte cuisine and slow food delicacies.

The perfect conclusion.

Bring your day to the perfect end with a glass of fine Slovenian or international wine in the laid-back atmosphere of the lobby bar.



Free WiFi
access in all rooms!



214 rooms, including 12 suites

Designed to create a sense of space and comfort, our 214 rooms and suites offer guests an ambience of modern understated elegance. Each room features city or mountain views, flat-screen TV's, air conditioning, minibar, safe and complimentary WiFi access. Guests staying in one of our executive rooms or suites can enjoy the complimentary use of a shuttle service to the Ljubljana city centre and access to the „Sense Wellness Club“.

96 Deluxe rooms

30sqm, king-size or twin beds, bathtub or shower and views of the mountain and/or city.

92 Executive rooms

40sqm, separate sleeping area, king size or twin beds, sofa bed, bathtub and views of the mountains and/or the city. These rooms are situated on the 5th, 6th, 7th and 8th floor.

10 Suites

57sqm, two bedrooms, two king size beds, two bathrooms, bathtub. Located on the 9th floor with views of the mountains and/or the city.

2 Presidential suites

160sqm, consists of three areas: sleeping area with a king size bed, sauna and jacuzzi, a living area and a dedicated meeting area.

Upgrades (from a deluxe room)

To an executive room for an additional charge of €19,00 per room per night or to a suite or presidential suite for an additional charge of € 149.00 per room per night and take advantage of the following included services: Voucher for a welcome drink / non-alcoholic mini-bar / bedtime candy / bathroom toiletries and amenities by „ADO“, bathrobe and slippers / early check-in from 10 am and late check-out from 3pm subject to availability / 50% discount on sauna use and whirlpool in Sense Wellness center.



Reach for the stars.

Ideas and discussions really start to flourish when the mind is free of distractions – in a setting like the Austria Trend Hotel Ljubljana. The names of our seminar rooms are taken from well-known constellations making a clear reference to the abundance of space. A total of 11 conference rooms are available for events of all kinds.

Capacity		m2						
Ubiquitus (Janus+Horus+Kronos)		554	300	120	100	240	600	450
Janus		260	140	60	30	120	250	250
Horus		147	60	30	30	60	150	100
Kronos		147	60	30	30	60	150	100
Andromeda	✓	108	30	40	40	70	100	50
Orion	✓	53	-	18	20	27	36	30
Centaurus	✓	55	-	15	12	27	20	30
Cassiopea	✓	105	36	32	30	45	60	50
Aquila	✓	18	-	-	10	-	-	10
Suite 905	✓	29	-	-	10	-	-	-
Suite 912	✓	29	-	-	10	-	-	-
Vinotheque	✓	16	-	-	8	-	-	10



Room Hire Rates

	●	●
Ubiquitus (Janus+Horus+Kronos)	1,490.-	2,720.-
Janus	710.-	1,340.-
Horus / Kronos / Andromeda / Cassiopea	390.-	690.-
Orion / Centaurus	290.-	540.-
Aquila / Vinotheque	210.-	440.-
Suite 905 / Suite 912	240.-	490.-

● Half Day Rate
● Day Rate



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

€ 49.-

Conference Package full day per person

€ 59.-

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

€ 59.-

Conference Package PLUS full day per person

€ 69.-

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

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

Coffee breaks are the perfect way of providing delegates with an energy boost. We have created the following selection for you:

Coffee Break Smoothie

Coffee and milk ^G / tea selection / still and mineral water / Selection of three fruit smoothies

per person

€ 6.-

Standard coffee break with snacks

Coffee and milk ^G / tea selection / still and mineral water / choice of two fruit juices / Croissants and mini Danish pastry ^{ACGH}

per person

€ 5.-

Coffee Break Ljubljana

Coffee and milk ^G / tea selection / still and mineral water / choice of two fruit juices / Croissants and mini Danish pastry ^{ACGH} / sliced fresh fruit

per person

€ 6.-

Coffee Break Austria Trend

Coffee and milk ^G / tea selection / still and mineral water / choice of two fruit juices / Croissants and mini Danish pastry ^{ACGH} / Salty snacks three flavours ^{ACGEH} / sliced fresh fruit

per person

€ 7.-

Reception Emona

Mini sandwiches with karst pork ham and olive paste ^{AG} / buckwheat canapés with a salmon and chive cream cheese ^{ACDG} / Bruschetta with tomatoes, grilled vegetables and basil ^A / homemade Sacher mignons ^{ACGH} / sliced fresh fruit

per person

€ 7.-

Reception Royal

Breadsticks with pancetta ^A / small garden vegetable salad with mustard ^M / Quiche with goats cheese and courgettes ^{ACG} / Sardine and cherry tomato skewers ^D / Crème Brulee with raspberry coulis ^{CG} / homemade Sacher mignons ^{ACGH} / sliced fresh fruit

per person

€ 9.-

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

Beverages

Non-alcoholic

Still water	0.25 l	2.60
Sparkling water	0.25 l	2.60
Still water	0.75 l	3.60
Sparkling water	0.75 l	3.60
Evian water	0.50 l	3.60
Ice Tea	0.20 l	2.60
Coca Cola/ Zero, Fanta, Cocta	0.25 l	2.90
Bitter Lemon, Tonic	0.25 l	2.90
Red Bull	0.25 l	3.60
Various fruit juices	0.20 l	3.10
Fresh Orange	0.10 l	2.00
Fresh Orange	0.20 l	4.00
Fresh Lemonade	0.20 l	3.00

Hot Beverages

Small espresso	1.60
Small espresso with milk ^G	1.60
Coffee with cream or milk ^G	1.80
Cappuccino ^G	1.80
Caffè latte macchiato ^G	2.10
Cocoa ^G	2.10
Coffee take away ^G	2.10
Hot chocolate ^{ACG}	2.30
Teas (fine selection of infusions)	2.60

Beers

Non-alcoholic beer ^A	0.50 l	3.10
Radler ^A	0.50 l	3.10
Union bottle ^A	0.33 l	3.10
Laško bottle ^A	0.33 l	3.10
Laško draught ^A	0.30 l	3.10
Laško draught ^A	0.50 l	3.60
Heineken bottle ^A	0.33 l	3.60
Heineken draught ^A	0.25 l	3.10
Heineken draught ^A	0.50 l	3.60
Guinness ^A	0.50 l	4.30

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





Banqueting

Based on the schedule of your event and number of participants, we offer the choice of either a set or a buffet menu. We have created a small selection of menus, which can be adjusted to suit your preferences and tastes. Buffet menus are available for a minimum of 25 participants. Please note that the menus are subject to change due to seasonal availability.

Finger food

(min. 25 persons)
3 appetizers
3 main dishes
3 desserts

per person

€ **18.-**

Hot and cold buffet

(min. 25 persons)
3 appetizers
1 soup
3 main dishes
3 desserts

per person

€ **20.-**

Three Course set menu

(min. 8 persons)
1 appetizer
1 main dish with side dish
(meat or vegetarian dish)
1 dessert

per person

€ **20.-**



Standing finger food

Buckwheat blinis with marinated salmon and herbed cream cheese ^{ACDG}
Mozzarella with cherry tomato and basil ^G
Crispy breadsticks with pancetta ^A
Small garden vegetable salad with mustard ^M

Veal balls with meat jus and shallots ^G
Potato crisps with aromatic cheese from Pustotnik farm ^{ACG}
Spicy chicken wings

Apple tart with cinnamon ^{ACG}
Chocolate mousse with hazelnuts ^{CGH}
Sliced fresh fruit

per person

€ **18.-**

Hot and cold buffet 1

Thin sliced pork loin with tuna sauce and capers ^{DL}
Barley with pumpkin oil and onions ^A
Fresh salad selection

Vegetable soup with mixed vegetables ^{LG}

Penne with tomato and basil ^L
Turkey breast with mushroom and leeks ^{LG}
Poached white fish with olives, capers and herbs ^{DL}
Mashed potatoes ^G
Garden vegetables ^G

Homemade fruit tart ^{ACG}
Crème caramel ^{CG}
Sliced fresh fruit

per person

€ **20.-**

Hot and cold buffet 2

Karst pork ham with olives, pickled mushrooms and cucumbers
Homemade poultry pâté ^G
Octopus and potato with olive oil ^R
Grilled and marinated vegetables
Fresh salad selection

Cream of green asparagus soup ^{LG}

Potato gnocchi with salmon and saffron ^{AGD}
Braised beef with Karst Teran wine and shallots ^{OL}
Chicken roulade with cep mushrooms ^L
Potatoes au gratin ^{CG}
Broccoli and cauliflower with cayenne pepper

Chocolate mousse ^{CGH}
Homemade apple strudel ^{ACG}
Vanilla cream ^{CG}
Sliced fresh fruit

per person

€ **25.-**



Served menu 1

Potato soup with wild garlic ^L

Braised beef
with Karst Teran wine and shallots, grilled
polenta with herbs ^{ACGLO}

Homemade apple strudel ^{ACG}

per person

€ **20.-**

Served menu 2

Octopus with citronette
and salad bouquet ^R

Chickpeas soup with cep mushrooms ^L

Crispy skin chicken breast with rosemary
and lemon, broccoli with potato ^G

Panna cotta with forest berries ^G

per person

€ **25.-**

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



Technical equipment

We work closely together with technical professionals, to provide your event with the latest in technical equipment and the best technical support. We are happy to request a customised offer based on your detailed requirements.

Standard technical equipment in the seminar room:

- Set-up
- Projector and screen
- Flipchart
- Free WiFi
- Promotional movies in the public area

Conference rooms Ubiquitus, Janus, Kronos and Horus also include:

- Conference sound system
- Three microphones (two fixed and one portable)
- Technical support at the beginning of the event (when connecting)

Additional technical equipment and services:

Technical support at half day rental (up to 4 hours)	€ 99.00
Technical support at daily rental (up to 10 hours)	€ 219.00
Laptop / day	€ 69.00
Additional fix microphone / day	€ 19.00
Additional portable microphone / day	€ 29.00
Plasma display with stand / day	€ 149.00
Portable conference sound system with two microphones / day	€ 149.00
Portable vocal sound system with two microphones / day	€ 289.00
Discussion system with 20 microphones / day	€ 589.00
Audio recording	
up to 4 hours	€ 89.00
up to 10 hours	€ 169.00
Video recording – one cameraman	
up to 4 hours	€ 319.00
up to 10 hours	€ 639.00
Translation booth with 50 receivers (two languages) / day	€ 649.00
Additional receiver / piece	€ 3.00
Translator (slovene – foreign) / person / hour	€ 129.00
Translator (foreign – foreign) / person / hour	€ 149.00



Additional conference services

Parking

Our hotel features an underground parking garage with direct access to the hotel conference centre. This garage provides space for up to 700 vehicles and costs € 6.00 per day. Furthermore, we offer the conference organisers two complimentary parking spaces in front of the hotel for the duration of the event; the reservation should be made prior to the event with the guest's name. Heavy duty objects (including cars) can be transported into the meeting rooms via our service elevator.

Wardrobe / Hostesses

We will be happy to assist you with professional wardrobe and help-desk staff.

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).