

2022

Exhibition & Congress Catering Industry Catering Offer



Messeplatz 1 | 1020 Vienna
+43 1 316 65 2424 | ecc@gerstner.at
www.gerstner-congress.at

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We thank you for showing interest in exclusive Gerstner Exhibition & Congress Catering at Messe Wien. Gerstner Exhibition & Congress Catering, briefly mentioned as Gerstner ECC, is part of the Gerstner Exclusive Group, which operates a multiplicity of renowned enterprises in Vienna since 1847. Thus Gerstner can not only refer to a vast tradition, but also to large authority in organization and execution of meetings of any kind of event. Gerstner Exhibition & Congress Catering is directly located in the facilities of the congress center and is also with all their services locally and, for you and your guests, available around the clock; you can compare it to hotel services.

The following pages are merely suggestions, how we can make your meeting an unforgettable event. According to your needs, we gladly take your conceptions as well as necessary changes in order to offer you a custom made event.

Lunch Box

LUNCH BOX 1

- 1 Sandwich ¹
- 1 Piece of fruit
- 1 Cereal bar
- 1 Bottle of still water 0.50 l

¹Sandwich available with:

- Turkey ham | cheese
- Pork ham | pickled cucumbers | tomato | horseradish
- Tomato-mozzarella | basil pesto
- Gouda cheese | cucumber | salad | cress

€ 15.10 per box

LUNCH BOX 2

- 1 Dark bread | Gouda cheese | cucumber | tomato
- 1 Piece of fruit
- 1 Seasonal cake or fruit pie
- 1 Yoghurt 125g
- 1 Bottle of still water 0.50 l

€ 16.30 per box

Cleaning of the symposium room is included in the rate!

If you would like to go for a second beverage, please calculate with a supplement of € 1.50 per box.

All prices are incl. catering flat rate, delivery and service staff—but NO individual box hand out.

If you would like to go for that option, please calculate with one staff member per 100 boxes á € 32.00 per hour.

Please let us know, if you would like to have them delivered inside or outside the meeting room.

You could also go for jute bags at a surcharge of € 3.50 per bag. Branding of jute bags is not possible. If you would like to brand your paper boxes with a sticker get in touch with us and we will send you a tailor-made offer.

LUNCH BOX 3

- 1 Baguette | ham | cheese
- 1 Salad ²
- 1 Roll
- 1 Seasonal cake or fruit pie
- 1 Bottle of still water 0.50 l

²You can choose from:

- Salad | feta cheese
- Olives | cucumber | bell pepper
- Couscous salad | oriental spices | grilled vegetables
- Tomato-mozzarella salad | basil

€ 18.40 per box

LUNCH BOX 4

- 1 Wrap ³
- 1 Salad ²
- 1 Bread roll
- 1 Seasonal cake or fruit pie
- 1 Fruit salad
- 1 Bottle of still water 0.50 l

³Wrap available with:

- Grilled turkey breast | curry | salad hearts | bell pepper
- Pastrami | grilled vegetables | salad | mustard
- Seasonal vegetables | avocado | cream cheese | salad

€ 19.90 per box



Breakfast

Continental Breakfast

Coffee | tea
 Selection of local ham and cold cuts | cheese specialties
 Butter | jam | honey
 Bread | jour rolls

€ 11.20 per person

English Breakfast

Coffee | tea
 Scrambled eggs | bacon | little sausages
 Baked beans | grilled tomatoes
 Selection of local ham and cold cuts | cheese specialties
 Butter | jam | honey
 Bread | jour rolls

€ 19.10 per person

Power Breakfast

Coffee | tea | orange juice
 Variation of Austrian cheese | grapes | nuts
 Selection of local ham and cold cuts | hard-boiled eggs
 Fruit salad | yoghurt | cereals | variation of Danish pastries | "Gugelhupf"
 Butter | jam | honey
 Bread | jour rolls

€ 22.40 per person

Breakfast Box

1 Croissant
 1 Roll
 Butter | jam
 1 Cereal bar
 1 Bottle of orange juice 0.20 l

€ 15.10 per box
 (incl. catering flat rate)



All rates for breakfasts, except the box, include service staff as well as the catering flat rate.

Working Lunch

WORKING LUNCH 1

- 1 Bagel
- 1 Sandwich
- 1 Caesar Salad | Parmesan
- 1 Piece of fruit
- 2 Petits Fours

€ 21.20 per person
incl. delivery

WORKING LUNCH 2

- 1 Filled mini roll
- 1 Filled wholemeal croissant | turkey | cheese
- 1 Wrap | seasonal vegetables | avocado | cream cheese | salad
- 1 Piece of fruit
- 1 Homemade muffin

€ 18.80 per person
incl. delivery

Both options can also be provided for vegetarians - just let us know!



Coffee Break | 30 minutes | or | up to 8 hours

To make the most of your coffee breaks, please choose one from the following packages.

All of them include service staff & catering flat rate. We kindly inform you that this price is only available for a coffee break of **30 minutes**.

Classic Coffee Break | 30 minutes

Filter coffee | tea | tap water

€ 5.40 per person | disposables¹

€ 6.70 per person | china ware

Small Coffee Break | 30 minutes

Filter coffee | tea | tap water | 3 pieces pre-packed tea biscuits

€ 7.60 per person | disposable¹

€ 9.00 per person | china ware

Viennese Coffee Break | 30 minutes

Filter coffee | tea | tap water | 1 glass softdrink²

1 piece Danish pastry or „Gugelhupf“

€ 8.60 per person | disposable¹

€ 10.10 per person | china ware

Permanent Classic Coffee Break | for up to 4 hours

Filter coffee | tea | tap water

€ 10.90 per person | china ware

Permanent Classic Coffee Break | for up to 8 hours

Filter coffee | tea | tap water

€ 21.10 per person | china ware

Additional

Fresh fruit

€ 1.20 per piece

Nuts (30g)

€ 2.90 per person

Fresh seasonal fruit salad

€ 2.50 per person

Crudités with hummus

€ 2.90 per person

Yoghurt

€ 1.50 per piece

Large cookie

€ 2.20 per piece

Mini donut

€ 1.50 per piece

Homemade tray bake or seasonal fruit pie

€ 1.50 per piece

Cereal bar

€ 1.20 per piece

Macaron

€ 1.10 per piece

Danish pastry

€ 1.90 per piece

Mini apple-cinnamon bun

€ 1.70 per piece

Small cookies | prepacked

€ 1.75 for 3 pieces

Swiss roll | classic | chocolate

€ 1.50 per piece

Brownie

€ 1.90 per piece

Mini Mix* | 2 pieces per person

Mini muffin | fruit tartelette | mini choux

€ 2.20 per person

Petit Fours

€ 2.00 per piece

*Please note that we have a minimum number of 100 pieces.

Homemade seasonal "strudel"

€ 2.00 per piece

Twix, Kit Kat, M&M, etc.

€ 1.70 per piece

¹Only for a minimum order of 100 people

²Soft drinks are:

Mineral water still | sparkling | orange juice | apple juice

Snacks & Finger Food

Bread rolls | filled

Local ham horseradish pickled cucumbers cress	€ 2.70
Brie fig walnut	€ 2.70
Milan salami Ajvar pearl onion chilli pepper	€ 2.70
Mozzarella tomato basil cress	€ 2.70
Roast beef vegetables mustard-mayonnaise	€ 3.00
Serrano ham Cantaloupe melon parmesan	€ 3.00
Salmon smoked or marinated	€ 3.00

Price per piece

Bagels | filled

Smoked turkey ham lettuce hearts coleslaw	€ 3.20
Classic BLT [Bacon with iceberg lettuce & tomatoes]	€ 3.20
Caprese Style – Mozzarella vine tomato basil	€ 3.20
French camembert tomato lettuce hearts cranberry cream	€ 3.20
Smoked salmon horseradish cream cheese cucumber dill	€ 3.90
Pink roasted beef sirloin grilled vegetables onion mustard	€ 3.90

Price per piece



Ciabatta | filled

“Nizza” vegetables feta basil	€ 2.70
Buffalo mozzarella tomato rarities olive tapenade	€ 2.70
Smoked salmon lemon-horseradish emulsion garden cucumber dill	€ 2.90
Honey-glazed corn-fed chicken breast grilled vegetables rocket salad curry cream	€ 2.90
Roast beef antipasti tartare onion chutney Dijon mustard	€ 2.90

Price per piece

Vegetarian options | wholegrain bread

Farmer’s curd garden herbs cress radish	€ 2.20
Gouda walnut grape	€ 2.20
Mozzarella vine tomato basil	€ 2.20
Vegetable spread herbs colourful sprouts (vegan)	€ 2.20
Brie fig walnut cress	€ 2.20
Mediterranean ratatouille spread sheep’s cheese olives	€ 2.20
Hummus dried tomato curry parsley (vegan)	€ 2.20
Colorful „Liptauer“ paprika scallion	€ 2.20

Price per piece

Snacks & Finger Food

According to a vast tradition of the typical “Sandwicherei”, we separate 3 different kinds of sandwiches, that we offer depending on the occasion and need and gives you the possibility to choose from.

Medaillons	round exceled white-, pumpkin seed- or sunflower seed bread pieces, Ø 4 cm
Gabelbissen	oval slices of bread (white– or pumpkin seed bread) approximately 4 x 9 cm
Sandwiches	available with same kind of bread as Gabelbissen approximately 4 x 14 cm

CATEGORY I

Tuna | paprika | olive

Ham | horseradish | pickles

Egg spread | chive or curry

Herb cream cheese | paprika | cress

„Zigeuner“ spread | chive | chilli pepper

Carrot-ginger spread | sunflower seeds | orange | cress (vegan)

Sheep’s cheese-olive spread | basil cress

Vegetable spread | herbs | colourful sprouts (vegan)

Medaillons € 2.10 | Gabelbissen € 2.30 | Sandwiches € 2.70

Price per piece



Snacks & Finger Food

CATEGORY II

Marinated shrimps | cocktail sauce | pineapple
Smoked trout tartare | cucumber | dill
Turkey ham | pineapple | curry
Local farmers ham | horseradish | cucumber | cress
Salami | „Liptauer“ | paprika | pearl onion
Roast beef | grilled vegetables | mustard cream
Mozzarella | vine tomato | pesto
Basil spread | dried tomato | sheep's cheese
Brie | pumpkin seed bread | walnuts | grapes

Medaillons € 2.30 | Gabelbissen € 2.50 | Sandwiches € 3.00

Per piece

CATEGORY III

„Waldviertler“ crayfish tails | cress
Trout caviar from „Feld am See“ | lemon
Salmon tartare | dill | caviar
Smoked wild salmon | horseradish cream | caper berry
Westphalian ham | melon
Prosciutto | tomato pesto | olive
Smoked duck breast | orange confit

Medaillons € 2.50 | Gabelbissen € 2.70 | Sandwiches € 3.30

Per piece



Cold Cocktail Snacks

CATEGORY I

Crudité dips cress	€ 2.20
Tomato-mozzarella sticks basil infusion	€ 2.20
Tartelette crayfish cocktail pineapple tarragon	€ 2.20
Wrap corn-fed chicken breast lettuce hearts grilled bell pepper avocado	€ 2.20
Medjool dates crunchy bacon dip	€ 2.20
Mediterranean antipasti skewers	€ 2.20
Goat cheese-zucchini rolls farmers' bread crispy tomato flakes	€ 2.20
Filled artichoke hearts curry hummus	€ 2.20

Price per piece

CATEGORY II

Cantaloupe melon serrano ham	€ 2.90
Rolls of local ham vegetable salad horseradish farmers bread	€ 2.90
Buckwheat blinis sour cream chive	€ 2.90
Roast beef rolls green asparagus Dijon mayonnaise	€ 2.90
Baby oven potato trout tartare sour cream dill	€ 2.90
Filled champignons parmesan chips aioli	€ 2.90
Beetroot wrap wasabi Asian vegetables sesame	€ 2.90
Falafel-eggplant rolls mint yoghurt	€ 2.90
Olive focaccia corn-fed chicken breast vegetables mustard cream	€ 2.90
Farmers bread crostini Mangalitz Rillettes onion mustard garden cress	€ 2.90
Vulcano ham cracker pumpkin chutney	€ 2.90

Price per piece

CATEGORY III

Potato "rösti" pickled salmon horseradish dill	€ 3.90
Asian marinated prawns	€ 3.90
Lolly of Mojito salmon beetroots horseradish	€ 3.90
Sandwich of gold trout fennel orange	€ 3.90
Yellowfin tuna watermelon gazpacho jelly wasabi	€ 3.90
Duck breast praline carrot ginger chilli crispy duck skin	€ 3.90
Pulled beef rolls corn BBQ sauce	€ 3.90
Lamb skewer coriander cumin	€ 3.90

Price per piece



Hot Cocktail Snacks

CATEGORY I

Homemade mini spring rolls sweet chili and soy sauce	€ 2.20
Vegetable tempura wasabi dip sprouts	€ 2.20
Mini strudel vegetarian filling sautéed mushrooms dip	€ 2.20
Mediterranean vegetable skewers pesto cream olive crumble	€ 2.20
Baked Thai asparagus chili mayonnaise	€ 2.20
Homemade pumpkin tart goat cheese pine nuts	€ 2.20
Veal polpetti tomato ragout spring onion	€ 2.20
Chicken sate sesame Tandoori	€ 2.20

Price per piece

CATEGORY II

Fried chicken praline baby potato	€ 2.90
Mini veal Cordon bleu rosemary stick	€ 2.90
BBQ beef lolly baby corn from the charcoal grill	€ 2.90
Saltimbocca of Iberico pork rosemary polenta	€ 2.90
Potato-chorizo crispy rolls herb dip	€ 2.90
Fried risotto balls Mediterranean vegetables	€ 2.90
Crispy tiger prawns lemongrass-chili dip	€ 2.90
Pikeperch herb crust potato skewer lemon	€ 2.90

Price per piece

CATEGORY III

Crispy wild salmon curry sprouts	€ 3.90
Grilled Yellowfin tuna avocado bell pepper	€ 3.90
Pulled beef rolls red coleslaw baby leaf dip	€ 3.90
Venison sirloin spicy brittle with black Tasmanian pepper celery sour cherry	€ 3.90
Filled baby artichoke black truffle	€ 3.90

Price per piece



Sweets

CLASSIC

Tartelettes fruits berries	€ 2.00
Filled choux colourful toppings	€ 2.00
„Punschkräpferl“	€ 2.00
Chestnut hearts [light & dark] – seasonal	€ 2.00
Mini Swiss roll classic chocolate	€ 2.00
Mini apple strudel curd strudel	€ 2.00
Seasonal mini strudel	€ 2.00
„Opernwürfel“	€ 2.00
Dipped chocolate bananas	€ 2.00
Esterhazy slices	€ 2.00
Apple pie	€ 2.00
Dipped chocolate strawberries	€ 2.00
Dipped chocolate physalis	€ 2.00
Mini cream cake	€ 2.00
Gerstner cubes	€ 2.00

Price per piece



CONTEMPORARY

Strawberry tiramisu in a glass	€ 2.90
New York cheesecake blueberry	€ 2.90
Lemon tart meringue topping raspberry lemon chip	€ 2.90
Chocolate brownie caramel infusion	€ 2.90
Nougat “Ildefonso” nut brittle pear	€ 2.90
Banana chocolate cubes passion fruit	€ 2.90
Thai mango „Baumkuchen“ coconut chili	€ 2.90
Yoghurt Panna Cotta wild berries basil	€ 2.90
Chocolate tarte raspberry balsamic vinegar golden flakes	€ 2.90
Variation of Crème Brûlée chocolate and spices coconut and tonka bean raspberry and rosemary	€ 2.90

Price per piece



Gerstner's Sweet World

“Sweets for my sweet”

The sweetest souvenir for the dearest at home or the perfect give away for your clients.

- Sisi cake 12 cm | in wooden box **€ 26.40 per piece**
- Apple strudel chocolate **€ 3.80 per piece**
- “Punschkraperl” chocolate, 120g **€ 6.00 per piece**
- “Mozartkugel” chocolate, 120g **€ 6.00 per piece**
- “Sachertorte” chocolate, 120g **€ 6.00 per piece**



STARTERS

Marinated "Tafelspitz" of local beef | pumpkin seed oil | runner beans | lamb's lettuce | cress
Grilled & marinated vegetables | baby mozzarella | basil | lemon oil
Selection | marinated salads | leaf salads
Dressings | toppings
Mini bread rolls | butter

MAIN DISHES

Corn-fed organic chicken breast | pancetta | Mediterranean vegetables | rosemary polenta
Creamy potato gnocchi | asparagus | mushrooms | parmesan | cress

DESSERTS

Homemade strudel | vanilla sauce | whipped cream
Curd-poppy seed slice | raspberries

€ 38.50 per person

Incl. 2 glasses soft drink per person
(mineral water still | sparkling | orange- | apple juice)
Incl. staff | catering flat rate

We kindly inform you that this price is only available for a total meal time of 1.5 hours. If your break will be longer, please get in touch with us & we will send you an accurate offer! Please note that we have a minimum number of 20 people. If you do not reach the number of 20 people, there will be a surcharge of 15%.

STARTERS

Classic beef salad | runner beans | pumpkin seed oil
Marinated goat cheese | relish of pickled cucumbers | beetroot
Salad of carrots | orange | sunflower seeds
Salad of green beans | red onion
Selection | leaf salads | homemade dressings
Mini bread rolls | butter

MAIN DISHES

Traditional Austrian "Backhendl" | deep fried organic chicken | parsley potatoes | lemon
Roasted Mangalitzka pork | cabbage | grilled bread dumplings | beer gravy
Filet of salmon trout | root vegetables | lemon rice | horseradish velouté | chive
"Kärntner Käsnudeln" | brown butter | chive

DESSERTS

Classic "Kaiserschmarrn" | stewed plums (warm)
Filled curd pancakes | berries | pistachio
Gerstner sweet treats

€ 42.50 per person

Incl. 2 glasses soft drink per person
(mineral water still | sparkling | orange- | apple juice)
Incl. staff | catering flat rate

We kindly inform you that this price is only available for a total meal time of 1.5 hours. If your break will be longer, please get in touch with us & we will send you an accurate offer! Please note that we have a minimum number of 20 people. If you do not reach the number of 20 people, there will be a surcharge of 15%.

STARTERS

Pickled salmon trout | cucumber | wasabi | mashed potatoes | dill
Lemon marinated chicken breast | oriental couscous | salsa verde | chili cress
Braised pumpkin salad | local goat cheese | mushrooms | pomegranate
Selection | marinated salads | leaf salads | homemade dressings | toppings
Mini bread rolls | butter

MAIN DISHES

Grilled filet of pikeperch | colourful vegetable Gröstl | herb pesto | lemon
Braised veal shoulder | bell pepper cream | homemade "Spätzle" | sour cream | spring onion
Vegetable-millet loaves | wild broccoli | dip | colourful cress

DESSERTS

Nougat mousse | apricot | raspberry | macadamia nuts | in a glass
Homemade tartelettes | yoghurt & berries | chocolate & cherry | lemon & curd
Gerstner sweet treats

€ 43.00 per person

Incl. 2 glasses soft drink per person
(mineral water still | sparkling | orange- | apple juice)
Incl. staff | catering flat rate

We kindly inform you that this price is only available for a total meal time of 1.5 hours. If your break will be longer, please get in touch with us & we will send you an accurate offer! Please note that we have a minimum number of 20 people. If you do not reach the number of 20 people, there will be a surcharge of 15%.

STARTERS

Duet of salmon | mashed oven potato | cucumber | dill | caviar
Pink roasted veal sirloin | Dijon mustard emulsion | artichoke | Kenya beans | parsley
Honey glazed duck breast | glass noodle salad | papaya | peanut | coriander
Grilled vegetables | cream cheese Mille-feuille | olive tapenade | Mediterranean herbs
Selection | salads | leaf salads | dressings | toppings
Mini bread rolls | butter

MAIN DISHES

Filet of salmon trout | young spinach | red wine shallots | lemon potatoes
Corn-fed chicken breast | modern ratatouille | polenta | rosemary gravy
Homemade vegetable strudel | sautéed mushrooms | sour cream dip | chive

DESSERTS

Cocktail | white chocolate | strawberries | pistachio
Pumpkin seed biscuit | curd mousse | bourbon vanilla | blackberries | Whiskey
Pear tarte | nougat | macadamia nuts | caramel | cranberries
Gerstner sweet treats

€ 46.50 per person

Incl. 2 glasses soft drink per person
(mineral water still | sparkling | orange- | apple juice)
Incl. staff | catering flat rate

We kindly inform you that this price is only available for a total meal time of 1.5 hours. If your break will be longer, please get in touch with us & we will send you an accurate offer! Please note that we have a minimum number of 20 people. If you do not reach the number of 20 people, there will be a surcharge of 15%.

Cocktail I

We will serve through:

STARTERS

Smoked trout tartare | pumpernickel bread | beetroot | horseradish
Caviar blinis | sour cream | chive
Olive-rosemary focaccia | grilled chicken breast | vegetables | mustard cream
Roast beef | polenta | bell pepper | basil
Antipasti skewer | buffalo mozzarella | tomato flakes

MAIN DISHES

Pikeperch | herb crust | blue potato | lemon
Deep fried chicken breast | rosemary stick | cranberry dip
Smoked beef | farmers bread | chili mayonnaise | root vegetables
Tomato quiche | goat's cheese | pine nuts | rocket salad

DESSERTS

Chocolate tarte | vanilla | raspberry
Colorfoul macarons
Dipped exotic fruit skewers | berry skewers "Caipirinha" style
Gerstner sweet treats

€ 41.50 per person

We serve 4 cold | 3 warm | 3 sweet snacks

We kindly inform you that this price is only available for a total meal time of 1.5 hours. If your break will be longer, please get in touch with us & we will send you an accurate offer! Please note that we have a minimum number of 20 people. If you do not reach the number of 20 people, there will be a surcharge of 15%.

Cocktail II

We will serve through:

STARTERS

Modern salad Nicoise | grilled Yellowfin tuna | Kenya beans | quail egg
Sandwich of local char | fennel | orange | seagrass
Parma ham | melon | classic and modern style
Parmesan lolly | pink pepper | dip

MAIN DISHES

Carrot-lemongrass soup | crispy prawns | sprouts | coriander
Smoked brisket of local beef | Rossini Style
Mangalitza pork | carrot | ginger | pak choi | shiitake mushrooms | soy sauce
Crispy risotto dumplings | grilled Mediterranean vegetables | basil cream

DESSERTS

Gerstner sweet treats
Champagne slice | pistachio | Kir Royal infusion
Tarte Tatin | vanilla | Fleur de Sel
Curd tiramisu | chocolate biscuit | berries | port wine | lemon cress

€ 48.50 per person

We serve 4 cold | 4 warm | 4 sweet snacks

We kindly inform you that this price is only available for a total meal time of 1.5 hours. If your break will be longer, please get in touch with us & we will send you an accurate offer! Please note that we have a minimum number of 20 people. If you do not reach the number of 20 people, there will be a surcharge of 15%.

Beverages

NON-ALCOHOLIC BEVERAGES

Juices	0.20 l	€	2.90
Juices	1.00 l	€	6.60
Pepsi Diet Pepsi	0.33 l	€	3.10
Pepsi Diet Pepsi	1.50 l	€	8.20
Mineral water still sparkling	0.33 l	€	2.90
Mineral water still sparkling (PET)	0.50 l	€	3.60
Mineral water still sparkling	0.75 l	€	4.80
Freshly-squeezed orange juice	1.00 l	€	16.00

HOT BEVERAGES

Filter coffee	1.00 l	€	15.70
Tea water with BIO tea selection	1.00 l	€	15.70

Espresso machine, international		€	120.00*
Espresso tab	per tab	€	1.00
Coffee beans	1 kg	€	45.00
Fresh milk	1.00 l	€	2.20

WATER DISPENSER

Water dispenser	€	80.00*
Gallon 19l incl. plastic cups	€	22.00
Biodegradable plastic cups 100 pieces	€	42.50

If you would like to brand your water dispenser or gallons get in touch with us & we will send you a tailor-made offer!

*for the whole duration of your event

Beverages

PACKAGE I

Mineral water | Pepsi | Diet Pepsi
Apple- | Orange juice

€ 7.50 per person | hour

PACKAGE II

Mineral water | Pepsi | Diet Pepsi
Apple- | Orange juice
House wine | white | red
Draft beer

€ 10.50 per person | hour

BEER

Gold Fassl Pils bottle	0.33 l	€ 3.30
Gold Fassl draught	30 l	€ 210.00
Gold Fassl draught	50 l	€ 330.00
Null Komma Josef non-alcoholic bottle	0.33 l	€ 3.30

WHITE WINES

Grüner Veltliner

House wine | vineyard Burger | Langenlois 2020 **1.00 l € 12.50**

Grüner Veltliner

Hundschupfen | vineyard Hagn | Mailberg 2020 **0.75 l € 21.60**

Gemischter Satz

Vineyard Mayer am Pfarrplatz | Wien 2020 **0.75 l € 20.60**

RED WINES

Cuvée

House wine | vineyard Burger | Langenlois 2019 **1.00 l € 12.80**

Zweigelt

Vineyard Haider & Malloth | Illmitz 2019 **0.75 l € 21.40**

St. Laurent

Vineyard Norbert Bauer | Haugsdorf 2015 **0.75 l € 17.90**

SPARKLING WINE

Kattus, Cuvée No. 1	0.75 l	€ 23.20
Frizzante, J. Kattus	0.75 l	€ 18.40

Additional costs

STAFF

Catering Service Manager	€	45.00
Supervisor	€	40.20
Service staff	€	34.60
Barkeeper	€	45.00
Cook	€	40.20
Manipulator Logistician	€	34.60

All rates are quoted per hour.

EQUIPMENT

Cocktail table	€	17.40
Table cloth 140x140 cm	€	4.70
Table cloth 140x240 cm	€	7.80
Table cloth round 3 m	€	11.10

We have a wide range of furniture reaching from chairs, high tables over bar elements and lounge furniture.

If you wish special furniture just let us know and we will send you a tailor-made offer!

All rates are quoted NET, excluding VAT.

If you don't need service staff during your meeting, please calculate with a transport fee of € 10.00 per delivery—if service staff is not already included in the price!



General conditions

Deadline for orders: two weeks prior to the event

Guaranteed number:

1. A reduction/increase of more than 10% in the original number of guests ordered can only be taken into account up to 14 days prior to the event.
2. The organiser must advise final number (guaranteed number) of guests no later than 72 hours (3 working days) before commencement of the event.
This number is used as the accounting basis.
If the number of guests increases by more than 10% thereafter, i.e. within 72 hours, before commencement of the event, and this is feasible, a 20% surcharge is charged on the resulting difference.
3. If the guaranteed number increases before these 72 hours, the actual number of guests serves as the accounting basis.
4. In the event of a reduced/smaller number of guests, Gerstner reserves the right to charge for the variable costs, e.g. beverage consumption, as per the latest offer.

Payment conditions:

1. In order to make your reservation a guaranteed booking with us, we ask customers based in Austria to pay us an advance totalling 80% of the expected sales turnover as per the latest offer to one of the following accounts in the name of Gerstner Catering Betriebs GmbH at least 4 weeks prior to commencement of the event (which does not include the day of the event), and for customers based outside Austria, at least 6 weeks prior. Or, if the contract is only awarded within this time, at least 5 working days after it is awarded.
Raiffeisen Landesbank Oberösterreich ACCT. NO. 49.387, bank code 34000, IBAN: AT68 3400 0000 0004 9387, BIC: RZOOAT2L
Upon request, we also accept your credit card, for the purposes of pre-authorisation (card holder's name, credit card company, credit card number, security code).
2. The invoice can either be settled using the credit card details advised, or via transfer. The outstanding amount is payable in full and immediately upon receipt of invoice.
3. The items remain the property of Gerstner Catering Betriebs GmbH until full payment.
4. In the event of a payment delay, 9% default interest at the Euribor rate p.a., as well as conventional expenses, is charged.

General conditions

Cancellation conditions:

1. No costs are charged for cancellations made at least 30 days before the event day.
2. 40% of the latest offer is charged for cancellations made at least 14 days before the event day.
3. 80% of the latest offer is charged for cancellations made at least 4 days prior to the event day.
4. 100% of the latest offer is charged for cancellations made in the last 72 hours prior to the event day.
5. The conditions listed under point 3 apply for invoice cancellations.
6. In the event the organiser falls into default with a payment, advance payment or partial payment to Gerstner Catering Betriebs GmbH arising from this or another contract, or its poor financial circumstances become known (e.g. bill protests, non cashing of cheques, claims, execution orders), Gerstner Catering Betriebs GmbH reserves the right to withdraw from this agreement.