

Austria Trend **COMFORT**

HOTEL BOSEI ****

BANQUET FOLDER



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

**AUSTRIA
TREND**
HOTELS





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.



Vienna, naturally.

Whether you are in Vienna on a city break or a business trip, the Hotel Bosei is the ideal base for you. Located in the heart of the Wienerberg recreation area the contemporary hotel makes it easy for you to relax or recharge your batteries before embarking on the next point on your itinerary. And although the hotel is surrounded by greenery, Vienna's historic city centre is just a few minutes away by public transport. Put simply, you've never been this comfortable and close to nature at the same time.

Morgenstund' – the nutritious Austrian breakfast.

Bosei will take you closer to nature, in every sense of the word. The Morgenstund' breakfasts include freshly baked croissants and a full range of locally produced specialities, with lactose-free,

gluten-free and vegetarian options also available on request. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Pleasure or indulgence.

At the Hotel Bosei's Pastell and Grünes Eck restaurants you will be spoilt for choice with a wide variety of international and Austrian specialities. Whether it's an exclusive business lunch or romantic dinner – you can always look forward to a culinary treat.

Savour the essentials.

Bring the evening to the perfect close with one of our cocktails or whiskeys in the laid-back atmosphere of the Pinto Bar.



Free WiFi
access in all rooms!



195 rooms, including 8 suites

Our rooms offer excellent views of the south of Vienna, the golf course and the Businesspark Vienna skyline. All rooms come with adjustable air-conditioning, flatscreen TV, minibar and free WiFi.

The 81 **Classic rooms** (20m²) are furnished with twin beds.

Our 106 **Executive rooms** measure 23m² and are equipped with additional tea and coffee making facilities. They are available for a supplement of € 20.- per night on the Classic room rate. Upgrades

include the following extras: Welcome drink voucher / complimentary alcohol-free drinks from the minibar / good night sweets / VIP equipment in room and bathroom / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm.

Our spacious **suites** measure 40m² and feature a king size bed, separate living room and bedroom areas, 2 flatscreen TVs, bathrobe as well as a kettle with a selection of teas and coffees.



Idyllic venue.

From meetings and presentations to private functions, the Hotel Bosei provides the ideal setting – whatever you are planning. Surrounded by green space, your event is bound to take you places – and at the Hotel Bosei you could be forgiven for thinking that all the hard work takes care of itself. Choose between nine banquet rooms for up to 180 people, each with direct access to one of our terraces. Flooded with natural light, the fully-equipped seminar rooms provide the perfect starting point for a successful presentation of your latest projects.

Capacity		m2						
Picasso A/B + C	✓	100	45	30	45	50	80	80
Picasso B	✓	50	15	16	20	21	35	35
Picasso C	✓	50	15	16	20	21	35	35
Picasso A+B+C	✓	220	100	60	70	120	180	180
Dali	✓	44	15	16	20	20	30	30
Klimt	✓	44	15	16	20	20	30	30
Schiele	✓	44	15	16	20	20	30	30
Kokoschka	✓	44	15	16	20	20	30	30
Monet	✓	20	-	-	8	-	-	-
Renoir	✓	20	-	-	8	-	-	-



Room hire

available if you don't book one of our conference packages

	●	●
Picasso A / B + C	from 490.-	from 725.-
Picasso B / C	from 250.-	from 390.-
Picasso A + B + C	from 725.-	from 1.250.-
Dali / Klimt / Schiele / Kokoschka	from 250.-	from 390.-
Monet / Renoir	from 150.-	from 250.-

- Half day rate
- Full day rate

Prices may be subject to change due to seasonal reasons.



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

€ 50.-

Conference Package full day per person

€ 60.-

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

€ 56.-

Conference Package PLUS full day per person

€ 67.-

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



Extended coffee breaks

We would be pleased to serve you a welcome coffee of your choice before the beginning of the seminar.

Welcome coffee

Coffee and tea on arrival

per person

€ **3.90**

Welcome coffee „Wienerberg“

Coffee, tea, Viennese sugared croissants ^{ACG}

per person

€ **5.80**

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

Drinks

Alcohol free

Still or sparkling mineral water	0.33 l	€ 3.00
Still or sparkling mineral water	0.75 l	€ 5.90
Coca Cola / light, Almdudler, Sprite	0.33 l	€ 3.90
Apple juice	0.20 l	€ 3.60
Orange juice	0.20 l	€ 3.60
Apple / orange spritzer	0.50 l	€ 4.20
Red Bull	0.25 l	€ 4.70

Hot drinks

Espresso	€ 2.80
Double espresso	€ 4.30
Espresso with a shot of milk ^G	€ 2.80
Large espresso with a shot of milk ^G	€ 4.30
Viennese melange ^G	€ 3.80
Café Latte ^G	€ 3.80
Cappuccino ^G	€ 3.80
Americano ^G	€ 3.50
Hot chocolate ^G	€ 4.30
Tea	€ 3.50

Beer

Gösser Märzen draught ^A	0.30 l	€ 3.30
Gösser Märzen draught ^A	0.50 l	€ 4.30
Zipfer draught ^A	0.30 l	€ 3.30
Zipfer draught ^A	0.50 l	€ 4.30
Zipfer lime shandy ^A	0.50 l	€ 4.40
Heineken bottled ^A	0.50 l	€ 5.40
Wheat beer unfiltered ^A	0.50 l	€ 4.70
Gösser Naturgold alcohol free ^A	0.33 l	€ 4.30
Gösser Kracherl alcohol free ^A	0.33 l	€ 4.30

Sparkling wine

Sparkling wine Kattus Cuvee ^O	0.1 l	€ 5.90
Buck's Fizz (Sekt Kattus Cuvee and orange juice) ^O	0.1 l	€ 5.90
Prosecco sparkling wine ^O	0.1 l	€ 4.80
Prosecco Spumante ^O	0.75 l	€ 35.00
Moët & Chandon Brut ^O	0.75 l	€ 185.00
Veuve Clicquot Vintage ^O	0.75 l	€ 197.00



Menu suggestions

Our head chef will be happy to create seasonal set meal and buffet suggestions for your event.

3-course menu

Appetiser or soups

Main course

Dessert

per person excluding drinks from

€ **32,00**

4-course menu

Soup

Appetiser

Main course

Dessert

per person excluding drinks from

€ **39,50**

5-course menu

Soup

Cold appetiser

Warm appetiser

Main course

Dessert

per person excluding drinks from

€ **55,50**

All set meals include an amuse bouche (mixed rolls and butter or spreads) and individual menu cards which can be embellished with your logo or lettering.

We will be happy to prepare a set meal for up to 30 people.
For more than 30 people we add a surcharge (depending on the total number).

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



Buffet suggestions

Buffet

A timeless classic, ideal for any time of day and any kind of event

3 appetisers
3 main courses
3 desserts

per person excluding drinks from

€ **32,50**

Snack buffet

Mini canapés, also suitable for the end of the event or for a standing buffet

4 appetisers
4 main courses
4 desserts

per person excluding drinks from

€ **38,50**

Gala-Buffer

Exquisite and fine dishes suitable for evening events

From
4 appetisers
4 main courses
4 desserts

per person excluding drinks from

€ **52,50**

All buffets include individual menu cards which can be embellished with your logo or lettering.

We will be happy to prepare a buffet for a minimum of 30 people.
For more than 30 people we add a surcharge (depending on the total number).

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





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

- Video projector including screen
- 1 Flipchart
- 1 Pin board
- Telephone in meeting room (calls will be billed)
- WiFi
- Aircondition
- Daylight

Additional equipment available at the hotel

Flipchart with paper and pens	€ 20,-
Pin board	€ 20,-
CD Player	€ 20,-
Lectern	free
Notebook	on request
Sound system (incl. mixing desk, 2 pairs of speakers with stand, 2 microphones)	from € 350,-
Podium per element (2m x 1m)	€ 90,-

All prices listed are inclusive of taxes and fees and are per item and day. Prices are subject to change.



Additional conference services

Free parking

Seminar customers are welcome to use the parking spaces (subject to availability) in front of and near the hotel 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.

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.

Signage

Simply send us your logo if you would like customised signage at your event.

Photography or Photobooth

If you would like a souvenir photo of your event or special occasion we can provide a photographer or put you in touch directly with one of our trusted providers.

Staff

After midnight an additional € 27.00 will be charged per member of staff for each hour or part of an hour.

Green Hotel

The Austria Trend Hotel Bosei has been awarded with the Austrian Ecolabel. The hotel is committed to sustainability, seeks to conserve resources and makes every effort to raise environmental awareness.

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 egg products **D** Fish and fish products **E** Peanuts and peanut products **F** Soybeans and soybean 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).