

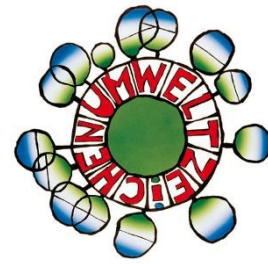
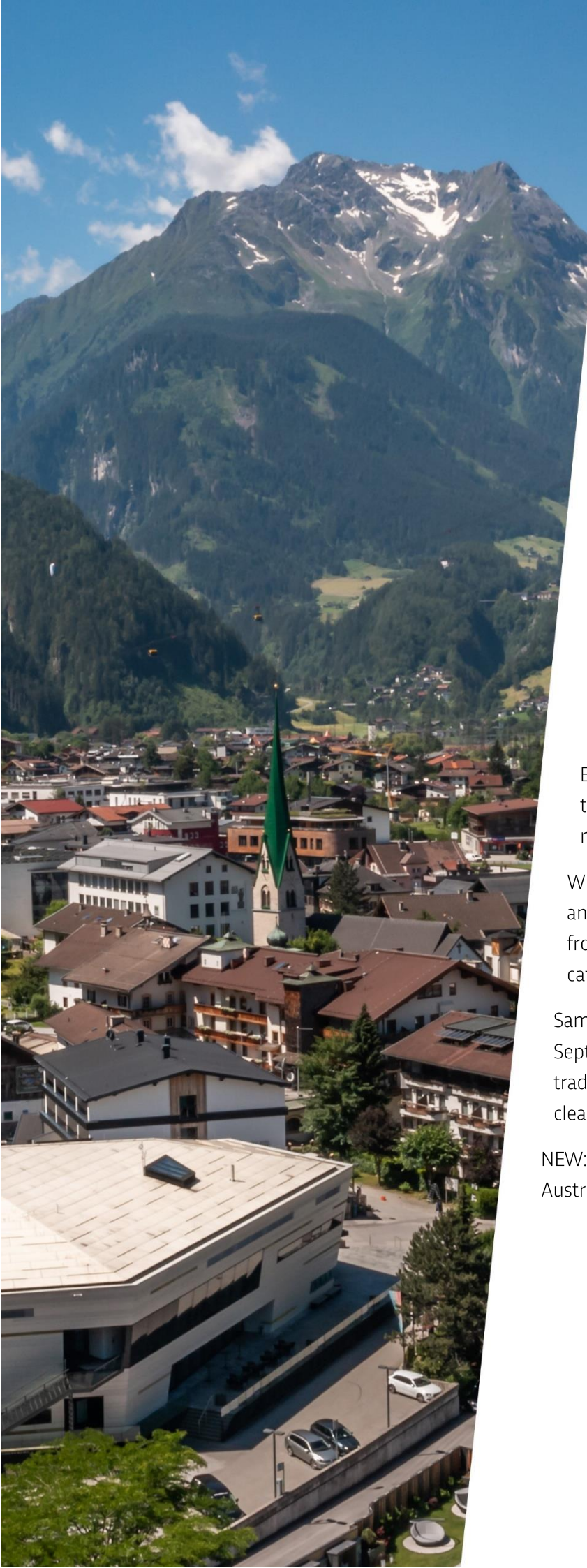


# CATERING OPTIONS

congress.zillertal

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, where business & mountains are only separated with a window!

Within untouched nature you'll find unique products and specialties on your plate. Taste where it comes from! Our guests & clients enjoy local and authentic catering.

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.

NEW: We have been a certified GREEN LOCATION by the Austrian Eco Label since January 2023!

## „GRIASS ENK“ & WELCOME

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 their needs & requirements.

## „Z'TRINKEN“

### DRINKS IN MEETING ROOMS

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

The essentials for meetings < 20 persons
Montes mineral water 0,3 l with   without gas
Rauch fruit juices 0,2 l
Fresh ground coffee from Cald'oro: Espresso Americano Milk & plant-based drinks

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!
Water fountain in rooms Europa or Zillertal and catering area
incl. glass bottle „Mayrhofen“
or bring your own bottles (please note that NO glasses will be provided)



# „NEUNANG“ & „UNTANG“

## COFFEE BREAKS IN THE MORNING & AFTERNOON

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

„Neunang“ in the morning Changing selection of:	„Untang“ in the afternoon Changing selection of:
<ul style="list-style-type: none"> <li>- Crisp fruit bites</li> <li>- Ham, salmon &amp; cheese</li> <li>- Fresh bread</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>

During coffee breaks and lunch we can set up a drink buffet:

Drink flat rate	+ Add-on according to use
<ul style="list-style-type: none"> <li>- Filtered coffee &amp; tea</li> <li>- Milk, oat &amp; soy drink</li> <li>- 3 different sugars &amp; sweetener</li> <li>- Fresh water infused with mint, lime, ginger</li> </ul>	<ul style="list-style-type: none"> <li>- Espresso &amp; Americano</li> <li>- Rauch fruit juices 0,2 l</li> </ul>

Staff is included in breaks up to 30 minutes.



# „HAUSMANNSKOST“

## LOCAL SPECIALTIES

Typical dishes in Zillertal valley use local produce, we'd like to say it's a vegetarian's heaven with the variety of cheese involved! Experience regional traditions through food by incorporating a cold or warm buffet into your itinerary.

Snack buffet (cold)	Specialty buffet (warm)
<ul style="list-style-type: none"> <li>- Ham, bacon/speck, alpine cheese</li> <li>- Vegetables, spreads, butter</li> <li>- Fresh bread</li> </ul>	<ul style="list-style-type: none"> <li>- Hearty broth with "frittaten" (sliced pancakes)</li> <li>- Roast &amp; smoked pork</li> <li>- "Käsespätzle" baby cheese-dumplings</li> <li>- Dumplings &amp; Sauerkraut</li> <li>- Sweet "Krapfen" filled with jam</li> </ul>

Staff is included for up to 1,5 hours.



# „Z’MITTOG & GSCHNOCHTS“

## LUNCH & DINNER BUFFET

Mealtime is social time. Our buffets are set up in the restaurant area on the ground floor, combined with our café area and terrace. 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 yourself 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 FOOD FOR FRESH IDEAS

Always a staple: our colourful salad buffet with a selection of dressings, oils, vinegars & toppings.

Buffet basics	+ Add-on
- Salad buffet	- Soup
- 3 main courses (meat   fish   vegetarian)	- Ice cream
- 3 sides	- Dessert(s)

Staff is included at lunch or dinner up to 1,5 hours.



## HOW ABOUT A TASTE?

Light lunch	
<p>Salad /// Grilled steak with herb butter wedges   grilled vegetables Fried trout fillet   vegetable rice Gnocchi in tomato sauce   parmesan cheese /// apple strudel   cream   ice cream</p>	<p>Salad /// Fried chicken breast   parsley potatoes Plaice fillet Parisian style   buttered rice seasonal vegetables Vegetable strudel   herbs /// Warm chocolate cake   chocolate sauce   cream ice cream</p>
Hearty dinner	
<p>Salad /// Braised onion roast from local beef roasted potatoes   beans with bacon Vegetable spinach spaetzle in cream sauce with Zillertal mountain cheese au gratin /// Crème brûlée caramelized with cane sugar Mixed ice cream of your choice</p>	<p>Salad /// Pork filet wrapped in bacon creamy mushrooms   butter spaetzle   broccoli Fillet of Zillertal lake trout with almond butter parsley potatoes   leaf spinach /// Zillertal "Kaiserschmarr'n" with applesauce fluffy cut-up pancake</p>



# „Z“TRINKEN“

## WELCOME DRINKS

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

The choice of drinks may be simplified depending on the number of visitors, drinks are billed transparently according to consumption at local prices.

Drink options
Zillertal beer   „radler“ shandy 0,3 l
Wheat beer   non-alcoholic 0,3 l
Glass of wine 1/8 l
“Spritzer” wine & soda 0,25 l
Mineral water with   without gas 0,3 l   0,7 l
Tirola Kola   light 0,3 l
Midi’s apple & soda   ginger-lemon & soda 0,3 l
Rauch fruit juices 0,2 l
Espresso   double espresso
Americano
Espresso macchiato
Cappuccino   latte macchiato
Tea
Gin/tonic   Bacardi/coke 4 cl
Schnaps 2 cl

Specials
Crisps, nuts & grissini with spoon on standing tables
Beer barrel tapping by Zillertal beer with hammer & 10 mugs excl. drinks

Staff is included at reception for up to 30 minutes.





## CELEBRATE GOOD TIMES

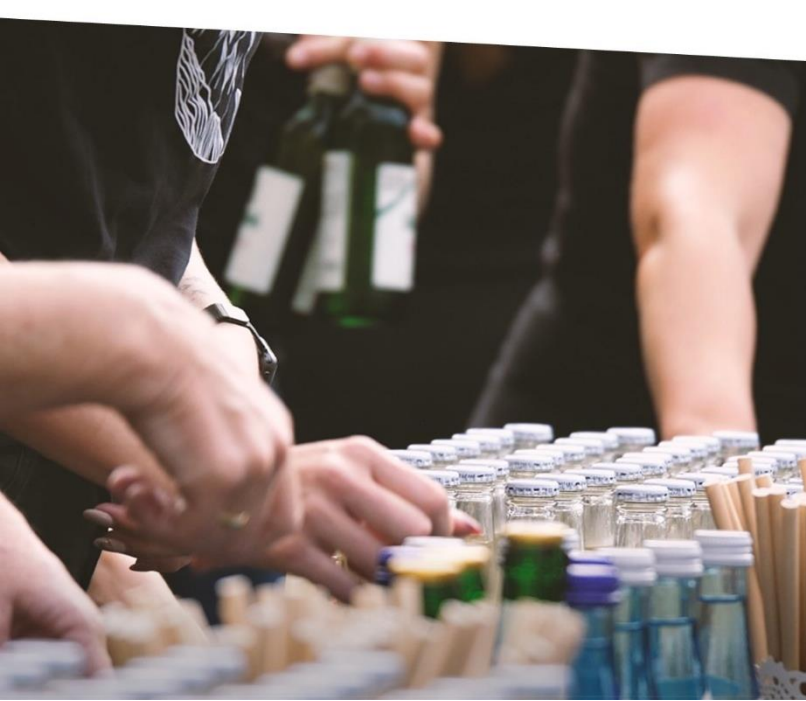
As a „grande finale“ after your meeting we can transform our main hall EUROPA into a ball room. Our staff only need a few hours to change the set-up from meeting to gala! We offer square or round tables for 8-10 persons each. The entire walls on the first floor can be opened to create one large space, 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 options	
Basil spread   tomato concassée   ciabatta ///	Alpine butter   Liptov spread   trout spread oven-fresh pastries ///
Goat cheese wrapped in prosciutto melon salad   puff pastry stick ///	Tartare of Zillertal lake char   avocado lettuce   pomegranate   bread crisp ///
Grilled chicken breast truffle puree   parsnip cream fine vegetables   rosemary jus ///	Red pepper cream soup gin cream   croutons ///
Panna cotta with wild berries caramelized nuts	Roast beef of Tyrolean Angus cattle rosemary potatoes   vegetable cubes ///
	Pear yoghurt terrine   raspberries

### “G’SUNDHEIT!”

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! For a swift service, we recommend also to have wine and water ready before arrival.

Staff is included in gala dinners up to 4 hours.



# 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 filling meal! We recommend taking your time with this option.

Walking dinner options
<ul style="list-style-type: none"> <li>- Saffron risotto with alpine prawns</li> <li>- Roasted duck breast on a bed of lentils and vegetables</li> <li>- Pork tenderloin wrapped in bacon with onion confit</li> <li>- Potato and celery gratin on parsley foam</li> <li>- Venison ragout with walnut spaetzle &amp; "Grantn" (lingonberries)</li> </ul>

## 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 options
<ul style="list-style-type: none"> <li>- Roastbeef rolls</li> <li>- Tatar of smoked salmon</li> <li>- Ravioli with vegetable julienne</li> <li>- Caprese skewer</li> <li>- Vegetarian spring roll</li> <li>- Confectured char with potato straw</li> <li>- Mushroom risotto with parmigiano crisp</li> </ul>



# 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 120 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 caterer as in Europahaus, our exclusive chef Samuel Pinter ensures a high standard in quality and a variety of meals throughout your event. We recommend branded cups for two reasons: sustainability and a personal souvenir for your clients!

Drinks served from one of the huts
Red mulled wine 0,25 l
Non-alcoholic orange punch 0,25 l
Zillertal beer   shandy   wheat beer 0,3 l
Mineral water with/without gas   softdrinks 0,3 l

Food served from one of the huts
- Zillertaler Krapfen (dough filled with potatoes & cheese)
- Käsespätzle (baby-cheese dumplings) with roasted onions
- Tiroler Gröstl (roast potatoes with pork & vegetables) with fried egg
- Kaiserschmarr'n (fluffy shredded pancake) with apple or plum sauce
- Baked apple

Staff is included up to 3 hours.



## AUSTRIAN ECO-LABEL

### GREEN LOCATION

As a public company, we always try to combine our traditional roots with thinking outside the box. We take responsibility and contribute our part to sustainable development! Since January 2023 we have officially been allowed to bear the Austrian eco-label as a GREEN LOCATION, more information: [www.europahaus.at/en/corporate-social-responsibility-en](http://www.europahaus.at/en/corporate-social-responsibility-en)

### GREEN CATERING

Our caterer Samuel Pinter, as an independent entrepreneur, is not (yet) certified with the eco-label, but he has given his written consent to work for the Europahaus according to the Green Location criteria. This means, among other things:

- Incorporating regional suppliers
- Seasonal adjustments to the menu
- No plastic packaging
- Drinks in returnable glass bottles
- Coffee-to-go is a no-go!
- Regrowing herbs at the buffet
- Varied utilization of food

### GREEN EVENT FROM A TO Z?

We would like to point out that external service providers such as furniture rental or decoration are NOT necessarily certified with the Austrian eco-label. However, there is the possibility of planning a GREEN EVENT according to the official catalog of measures, further information: [www.greenevents-tirol.at](http://www.greenevents-tirol.at)





## VALLEY OF MUSIC

Zillertal 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 equipment, they may use our in-house sound system free of charge.



## TABLE DECORATION

Standard meeting (free of charge)	Round placemat in grey/dark red Reusable green plant Sustainable napkins made from recycled paper
+ Add-on (costs apply)	Fresh seasonal cut flower in vase
Standard gala (costs apply)	White tablecloth incl. cleaning Tea candle   wooden table number Sustainable napkin made from recycled paper
+ Add-on (costs apply)	Fresh floral arrangement Cloth napkin



## AVAILABLE

## EQUIPMENT & TABLEWARE



- 800 orange chairs
- 200 black chairs
- 200 meeting tables white (73 cm/h 60 cm/w 125 cm/l)
- 70 meeting tables white (74 cm/h 45 cm/w 125 cm/l)
- 50 round gala tables à 8-10 persons (diam. 198 cm) – NO tablecloths
- 20 high tables black (indoor only, diam. 77,5 cm) with covers black/white
- 10 high tables aluminium (outside use)
- 30 high tables „lunch-size“ (diam. 100 cm) with covers black/white (advance order)
- 4 red lounge units (2 lounge seats & small round table)
- Reusable flowers (green with silver/golden pots)
- Standard glasses, cutlery & tableware for max. 300 persons



Additional equipment needs to be hired by the lessee. We recommend our partner Eventwide in Innsbruck: <https://tirol.eventwide.com/kontakt.html>

## **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 %, except 10 % for food.

### **FROM A-Z**

#### **Allergies**

Kindly let us know food intolerances 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. Participants 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 fridge with drinks 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**

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.). For longer meetings and evening events lasting several hours from a certain number of people, we prescribe a toilet service, the tenant bears the costs.

#### **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.

#### **Menu**

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

#### **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**

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. Please find the cancellation policy in our terms & conditions: [www.europahaus.at/en](http://www.europahaus.at/en)



### Smoking

The entire Europahaus is non-smoking. There are designated smoking areas with ashtrays 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.

***SEE YOU SOON IN MAYRHOFEN!***

