

# Exhibition & Congress Catering Industry Catering Offer

DEADLINE FOR ORDERING CATERING 19TH NOVEMBER 2014\*

www.escardio.org/EACVI



\*Orders after the deadline aren't guaranteed, only after consultation with Mrs. Jann (Email to: jann@gerstner.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 centre 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 Double turkey-ham sandwich with cheese
- 1 Piece of apple
- 1 Cereal bar
- 1 Bottle of still water 0,5l

Price per person € 10,25

## Lunch Box 2

- 1 Mozzarella & tomato salad
- 1 Piece of roll
- 1 Grandma's cake
- 1 Bottle of still water 0,5l

Price per person € 12,25

#### Lunch Box 3

- 1 Baguette with roastbeef
- 1 Piece of banana
- 1 Yoghurt
- 1 Muffin
- 1 Bottle of still water 0,5l

Price per person € 14,25



# **Working Lunch**

## **Working Lunch 1**

- 1 Bagel with salmon & horseradish cream
- 1 Ham & Cheese Sandwich
- 1 Caesar Salad with Parmesan
- 1 Piece of fruit
- 2 Petit Fours

Price per person € 16,90

## Working Lunch 2

- 1 Filled jour roll
- 1 filled wholemeal croissant with ham & chesse
- 1 Wrap with salad, bell peppers & chili
- 1 Piece of fruit
- 1 Donut

Price per person € 14,00



# **Coffee Break**

#### **Small Coffee Break**

Coffee, Tea with 3 pieces tea biscuits Price per person € 5,70

#### Viennese Coffee Break

Coffee, Tea, 1 piece Danish Pastry <u>or</u> "Gugelhupf" Price per person € 6,95

#### Classic Coffee Break

Coffee, Tea, 1 piece strudel <u>or</u> Grandma`s cake with fruits Price per person € 8,15

## Coffee Break "American Style"

Coffee, Tea, Orangejuice 1 piece Donut <u>or</u> Brownie Price per person € 9,75

#### Viennese Coffee Break De luxe

Coffee, Tea, Mineralwater, Orange- & Applejuice 1 piece "Gabelbissen" and 2 pieces Viennese Temptations <u>or</u> 2 pieces of Sacher cake slices Price per person € 12,05

#### **Vital-Wellness Break**

Coffee, Tea, Orange- & Applejuice 1 piece fresh fruit, Yoghurt & wholemeal bread with herbal quark Price per person € 13,80

#### Additional

Fresh fruits € 1,20 per piece	Cereal bar € 1,20 per piece	Nibbles € 1,80 per person
Freshly sliced fruits	Danish pastries	Petit Fours
(100g)	€ 1,90 per piece	€ 1,95 per piece
€ 2,50 per person	0.1:	TT 1
	Cookies	Home made
Yoghurts	€ 1,75 for 3 pieces	"Strudels"
€ 1,50 per piece		€ 1,95 per piece
	Brownie	
Donut	€ 1,90 per piece	
€ 1,90 per piece		

## Only drink options (up to 2 hours – minimum of 10 pax

#### Option 1

Coffee, tea, milk

€ 5,10 per person

#### Option 2

Coffee, tea, milk, mineral water

€ 6,75 per person

#### Option 3

Coffee, tea, milk, orange & apple juice, mineral water

€ 8,35 per person



# **Snacks & Fingerfood**

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: are round exceled white-, pumkin seed- or sunflower seed bread pieces, Ø 4 cm

Gabelbissen: are 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**

Spring gervais with peppers
"Liptauer" (paprika) spread
Tuna with corn\*
Smoked loin of pork with small corn
Farmer ham with pickles\*
Carrot-Ginger spread, topped with styrian pumpkinseeds

per piece: Medaillons € 2,10 / Gabelbissen € 2,30 / Sandwiches € 2,65



# **Snacks & Fingerfood**

#### **CATEGORY II**

Salami and onions\*
Brie on pumpkinseed bread\*
Rocket mousse with ham and Grana\*
Turkey ham with pineapple\*
Shrimps with olive\*
Roastbeef with small corn
Herbed ham with fresh horseradish
Basil -Gervais with a pearl of Mozzarella

per piece: Medaillons € 2,25 / Gabelbissen € 2,45 / Sandwiches € 2,95

#### **GERSTNER CULINARY SPOON**

#### **CATEGORY I**

Eggplant caviar with estragon Shrimps with ginger & coriander Boiled rump of beef in aspic with vinaigrette Zucchini tartlets with couscous

per piece € 2,50



# **Cold Cocktail**

**CATEGORY I** 

per piece € 1,85

Small cheese sticks on whole wheat bread\* Mozzarella sticks with cherry tomato & Pesto\* Short bread tartlets with vegetables\* Vegetables sticks with dip variations\*

**CATEGORY II** 

per piece € 2,90

Short bread tartlets with rocket mousse
Bacon rolls filled with cream cheese
Tartlet with tartar of smoked fish\*
Tortilla wraps with hot peppers and cream cheese
Tortilla wrap with chicken and soy
Stuffed choux pastry balls with cream cheese and spicy Ajvar\*
Stuffed choux pastry balls with Gorgonzola cream\*
Olives coated in feta cheese
Crepes with ricotta and sage

**CATEGORY III** 

per piece € 3,80

Marinated prawn with lemongrass\*
Fig coated in Prosciutto\*
Tuna covered in Nori with Wasabi-peas purée



# **Warm Cocktail**

At any event your guests will be surprised by our warm Cocktail Snacks. Freshly made in the location, depending on the possibilities, we prepare a lot of those small snacks in front of your guests. There are numerous possibilities to choose from the right presentation and we are always glad to make your occasion an "unique" event.

### Category I

per piece € 1,85

Kroketos (potato batter balls with bacon or cheese)
Roasted Tofu in sesame oil and elderberry sauce
Small soy and cabbage-, spinach-, feta cheese-,
or potato strudel made from puff pastry
Quiche Lorraine, vegetable quiche, spinach quiche \*
Ham croissants\*
Meat balls from veal with sauce Diable (hot)
Croissant with smoked salmon \*



#### Category II

per piece € 2,30

Skewer from curry-coco chicken Viennese escalope of pork with sauce tartar Filet of pork coated in bacon Yakitori skewer from salmon with courgettes Suckle pig with passion-fruit sauce Gratinated polenta-zucchini turret

## **Category III**

per piece € 3,80

Beef medaillons with cocktail sauce Grilled scallop shells skewer with saffron dip Veal roulade with and yoghurt-pesto-sauce Prawn skewer in Tempura with lemon-chili marinade

Please note that we have a minimum order quantity of 20 pieces. Selections noted with "\*" are available in smaller amounts.



# Vital Buffet

## **STARTERS**

Carpaccio of prime boiled beef served with Pumpkin cream
Variation of Antipasti
Fine vegetables stuffed with feta cheese
Marinated turkey breast attended by a homemade papaya sauce
Fine asian glass noodle salad with sliced chicken breast
Raw vegetable salads and spreads
Along with wholemeal bread and rolls

#### **MAIN DISHES**

Tofu – vegetable goulash served with wholemeal elbow pasta Rosé roasted Sirloin, topped with herb butter served with vegetable Ratatouille and oven baked potato and chives sour cream sauce Grilled chicken breast with spinach and wild rice Small spelt –vegetables loaf served with herb sauce

#### **DESSERTS**

Yoghurt terrine with fruit pulp

Fresh fruit salad

Homemade curd-dumplings with sweet breadcrumbs and berry ragout

Carrot cake

Flambé pineapple with meringue cap Flavoured Melon-Mint-Salad

Price per Person € 33,50 Excl. staff



# **Austrian Buffet**

## STARTERS

North Tyrolean bacon with melon Beef-salad with Styrian pumpkin seed oil Selection of fish and sausages out of the smoke house Delicious variation of "Waldviertler" cheese Marinated filet of char served with cherry tomatoes

#### MAIN DISHES

Roasted rectangle from pork served with sauerkraut and bread dumplings
Typical Austrian ribbon vermicelli with ham
Beef stew "Styrian style" with fresh horseradish and potatoes
Viennese breaded fried chicken served with creamy potato—corn salad
Goulash from veal with Spaetzle
Fried pike perch filet served on tomato-caper ragout with parsley potatoes
Red cabbage strudel served with range-lentils
Carinthian cheese noodles with brown butter

(Please choose 3 Main dishes)

#### **DESSERTS**

Esterhazy Slice Selection of handmade strudels Wine-cream "Grinzing" style Fresh fruit salad Viennese Temptations

Typical Austrian "Kaiserschmarren" (browned omelette) served with stewed apricots
Curd strudel with vanilla sauce
Potato noodles with melted butter and poppy seeds served with honey flavored sour cherries

Price per person € 29,90 Excl. Staff

# Beverages

## NON ALCOHOLIC BEVERAGES

Orange, Apple, Apricot, Peach juice	0,201	€ 2,50
Coca-Cola	0,33 1	€ 2,90
Coca Cola light	0,331	€ 2,90
Mineral water still, with gas	0,331	€ 2,50
Mineral water still	0,75 1	€ 4,60
Mineral water with gas	0,75 1	€ 4,60
Orange juice/Apple juice	1,001	€ 5,40
Freshly squeezed orange juice	1,001	€ 15,50
Freshly squeezed grapefruit juice	1,001	€ 15,50

## NON ALCOHOLIC BEVERAGES / PET bottles

Orange, Apple, Apricot, Peach juice	0,331	€ 2,90
Apple juice, spattered	0,501	€ 3,50
Icetea lemon / peach	0,501	€ 3,50
Coca Cola	0,501	€ 3,50
Coca Cola light	0,501	€ 3,50
Mineral water still	0,501	€ 3,50
Mineral water with gas	0,501	€ 3,50

## **HOT BEVERAGES**

Coffee / Tea	1,00 1	€ 14,40

## **COFFEE MACHINE**

Espresso machine, international	€ 112,70
Tab	€ 0,95

## **PACKAGE**

Mineral water, Coca Cola, Coca Cola light, Apple juice, Orange juice

Per person and hour € 5,65

# **Additional costs**

## **STAFF**

Service staff	€ 27,50
Supervisor	€ 36,70
Catering Service Manager	€ 41,00
Cook	€ 34,60
Manipulant/Logistician	€ 27,50

All rates are quoted per hour.

## **CATERING FLAT RATE**

For glasses	€ 1,50
For coffee break	€ 2,50
For permanent coffee break	€ 5,00
For cocktails, buffets	€ 6,50

All rates are quoted per person.

All rates are quoted NET, excluding VAT.

## **EQUIPMENT**

Cocktail tables	€	18,00
Table cloth (140x140)	€	4,00
Table cloth (3m round)	€	4,50



# **Order Form**

We will adress the invoice at the end of your event to the following details. Please fill in legible & with capital letters, thank you!

company:	administrator:	
address:	zip, city:	
e-Mail:		fax:
*hall, room:	*referee on the spot:	
*invoice address:		
	*card holder:	
*number:	*expiry date:	
place, date:		
		*company stamp & legally binding signature
	Your signature on this form confirms	uour order



# **Order Form**

	company	: delivery date	:		
	Hall/Roo	om:			
	Time: fro	m: till:			
Lunch Box	Quantity:	Drink Options (up to 2hours / minimum of 10 person)		Quantity:	
Lunch Box 1	€ 10,25	Option 1 (Coffee, Tea, Milk)	per person € 5,10		
Lunch Box 2	€ 12,25	Option 2 (Coffee, Tea, Milk, Mineral water)	€ 6,75		
Lunch Box 3	€ 14,25	Option 3 (Coffee, Tea, Milk, Mineral water, orange & apple juice)	€ 8,35		
Working Lunch		Snacks & Fingerfood			
Working Lunch 1	€ 16,90	Category I			
Working Lunch 2	€ 14,00	☐ Medaillons € 2,10			
Coffee Breaks		□ Gabelbissen $\in 2,30$ □ Sandwiches $\in 2,65$			
Small Coffee Break	€ 5,70	Spring gervais with peppers			
Viennese Coffee Break	€ 6,95				
Classic Coffee Break	€ 8,15				
Coffee Break "American Style"	€ 9,75	Smoked loin of pork with small corn			
Viennese Coffee Break De luxe	€ 12,05				
Vital Wellness Break	€ 13,80 ————	Carrot-Ginger spread topped with styrian pumpkinseeds			
Additional		Category II			
Fresh Fruit	€ 1,20	☐ Medaillons € 2,25			
Freshly sliced fruits (100g)	€ 2,50	☐ Gabelbissen € 2,45			
Cereal Bar	€ 1,20	☐ Sandwiches € 2,95			
Nibbles	€ 1,80	C-1*			
Danish Pastry					
Petit Fours	€ 1,90 € 1,95	Brie on pumpkinseed bread* Rocket mousse with ham & Grana*			
Yoghurts	€ 1,50				
Cookies (3 pieces)	€ 1,75	Turkey ham with pineapple* Shrimps with olive*			
Homemade strudels	€ 1,95	Roastbeef with small corn			
Donut	€ 1,90	Herbed ham with fresh horseradish			
Brownie	€ 1,90	Basil-Gervais with a pearl of mozzarella			
		bush Gervals with a pear of mozzarena			



€ 2,30

€ 2,30

€ 2,30

€ 2,30

# **Order Form**

Short bread tartlets with rocket mousse

Tortilla wraps with hot peppers and cream cheese

Stuffed choux pastry balls with gorgonzola cream\*

Stuffed choux pastry balls with cream cheese and spicy Ajvar\*

Bacon rolls filled with cream cheese

Tartlet with tartar of smoked fish\*

Tortilla wraps with cicken and soy

Olives coated in feta cheese

	I	Hall/Roo	: om: m: till:	delivery date:	
Gerstner Culinary Spoon Eggplant caviar with estragon Shrimps with ginger & coriander	€ 2,50 — € 2,50 —	Quantity:	Warm Cocktail Category I Kroketos (potato batter balls with bacon or cheek Roasted tofu in sesame oil and elderberry sauce		Quantity:  € 1,85
Boiled rump of beef in aspic with vinaigrette Zucchini tartlets with couscous  Cold Cocktail	€ 2,50 — € 2,50 —		Small soy & cabbage strudel Small soy & spinach strudel Small soy & feta cheese strudel		€ 1,85 € 1,85 € 1,85
Category I Small cheese sticks on whole wheat bread* Mozzarella sticks with cherry tomato & pesto* Short bread tartlets with vegetables*	€ 1,85 _ € 1,85 _ € 1,85 _		Small soy & potato strudel Quiche Lorraine* Vegetable Quiche* Spinach Quiche* Ham Croissants*		€ 1,85 € 1,85 € 1,85 € 1,85 € 1,85
Vegetable sticks with dip variations*  Category II	€ 1,85 _		Meat balls from veal with Sauce Diable (spicy) Croissant with smoked salmon*	1	€ 1,85 € 1,85 € 1,85

Category II

Skewer from curry-cocos chicken

Suckle pig with passion fruit sauce

Gratinated polenta-zucchini turret

Filet of pork coated in bacon

Viennese escalope of pork with Sauce Tartar

Yakitori skewer from salmon with courgettes

Crepes with ricotta and sage	€ 2,90	 Category III	
Category III  Marinated prawn with lemongrass* Fig coated in prosciutto Tuna covered in Nori with wasabi-peas purée	€ 3,80 € 3,80 € 3,80	Beef medaillons with cocktail sauce Grilled scallop shells skewer with saffron dip Veal roulade with yoghurt pesto sauce Prawn skewer in Tempura with lemon-chili marinade	€ 3,80 € 3,80 € 3,80

€ 2,90

€ 2,90

€ 2,90

€ 2,90

€ 2,90

€ 2,90

€ 2,90

€ 2,90



delivery date: \_

€ 2,50

€ 5,00

€ 6,50

# **Order Form**

Peach Juice Apricot Juice

Orange Juice

Apple Juice

Ice Tea Lemon

Ice Tea Peach

Coca Cola Light

Mineral water still

Mineral water sparkling

Coca Cola

Apple Juice, spattered

	Hall/Room:					
			Time: fro	m: till:		
Buffet			Quantity:	Hot Beverages		Quantity:
Vital Buffet		€ 33,50		Filter Coffee	1,001	€ 14,40
Austrian Buffet		€ 29,90		Tea	1,001	€ 14,40
Beverages				Coffee Machine		
Non Alcoholic Beverages (glass bottles)				Espresso Machine		€ 112,70
Peach Juice	0,201	€ 2,50		Tab		€ 0,95
Apricot Juice	0,201	€ 2,50				
Orange Juice	0,201	€ 2,50		Package (Mineral water, Coca Cola/Light, Apple-& Orange Juice)		€ 5,65
Apple Juice	0,201	€ 2,50				
Coca Cola	0,331	€ 2,90		Equipment		
Coca Cola Light	0,331	€ 2,90		Cocktail Tables		€ 18,00
Mineral water still	0,331	€ 2,90		Table cloth (140x140)		€ 4,00
Mineral water sparkling	0,331	€ 2,90		Table cloth (3m round)		€ 4,50
Mineral water still	0,751	€ 4,60				
Mineral water sparkling	0,751	€ 4,60		Staff (per hour) **		
Orange Juice	1,001	€ 5,40				€ 27,50
Apple Juice	1,001	€ 5,40		Supervisor		€ 36,70
Coca Cola	1,001	€ 5,40				€ 41,00
Coca Cola Light	1,001	€ 5,40		Cook		€ 34,60
Freshly squeezed orange juice	1,001	€ 15,50				€ 27,50
Freshly squeezed grapefruit juice	1,001	€ 15,50				
				Catering Flat Rate **		
Non Alcoholic Beverages (PET bottles)				For glasses		€ 1,50

0,331

0,201

0,201

0,201

0,501

0,501

0,501

0,501

0,501

0,501

0,501

€ 2,90

€ 2,90

€ 2,90

€ 2,90

€ 3,50

€ 3,50

€3,50

€ 3,50

€ 3,50

€ 3,50

€ 3,50

For coffee break

For cocktails, buffets

For permanent coffee break

company: \_

<sup>\*\*</sup>Please note: Service Staff & Catering Flat Rate will be added to your order from Mrs. Jann.



# **General Terms & Conditions**

## Octicial Tellis & Collaition

1.	General	4
1.1.	The client reaches an agreement with Gerstner Catering Betriebs GmbH that only these general terms and conditions	4
	apply for this event. If differing agreements are made, these must be done so in writing, and only take effect once signed	

- 1.2. Agreements on services and deliveries are only binding once confirmed in writing by the event organiser.
- 1.3. The last offer made by Gerstner Catering Betriebs GmbH, or any written modification, is considered as being the subject of the agreement.
- 1.4. In the event of discrepancies between the verbal and written order and the resulting written order confirmation from 4.3. Gerstner Catering Betriebs GmbH, the latter is deemed definitive.
- 1.5. By sending the initial offer, the General Terms and Conditions are automatically considered as having been accepted. 4.4
- 1.6. The hourly staff rate can vary if the maximum capacity of service workers has been exhausted. Staff costs are thus a variable share, including during a quotation process. The staff cost percentage stated in the last offer is the one used as the basis for accounting.
- 1.7. The event organiser is generally liable for damages directly or indirectly caused by its guests. This particularly affects 5. furniture, fittings and equipment, regardless of whether or not these are contributed by Gerstner, or are a fixed compo- 5.1. nent of the premises hosting the event. The customer can take out event liability insurance in order to accept these risks. 5.2.
- 1.8. Gerstner's extensive range is subject to constant seasonal fluctuations. If, therefore, individual items are temporarily 5.3. unavailable, Gerstner reserves the right to replace these with items of at least an equivalent value.

  5.4.
- 1.9. Any complaints by the client regarding the rendered and agreed service must, without exception, be raised in writing 5.5. and signed by the client immediately (if possible, in person), but no later than 2 working days after the service has been 5.6. rendered. Complaints after this time frame cannot be taken into account. Gerstner is not liable for incorrect storage of items by the client.

#### 2. Payment conditions

by both business partners.

- 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.
  - BACA ACCT. NO. 405 034 000, bank code 12000, IBAN: AT 461200000405034000, BIC: BKAUATWW 7. 7.1.
  - **BAWAG ACCT. NO. 04410 705 350**, bank code 14000, IBAN: AT 891400004410705350, BIC: BAWAATWW; UID: ATU 61417577.
  - Upon request, we also accept your credit card, for the purposes of pre-authorisation (card holder's name, credit card 8.1 company, credit card number, security code).
- 2..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.
- 2.3. The items remain the property of Gerstner Catering Betriebs GmbH until full payment.
- 2.4. In the event of a payment delay, 9% default interest at the Euribor rate p.a., as well as conventional expenses, is charged.

#### Guaranteed number

- 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.
- 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.
- If the guaranteed number increases before these 72 hours, the actual number of guests serves as the accounting basis.
- 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.

#### Cancellation conditions

- No costs are charged for cancellations made at least 30 days before the event day.
- 40% of the latest offer is charged for cancellations made at least 14 days before the event day.
- 80% of the latest offer is charged for cancellations made at least 4 days prior to the event day.
- 100% of the latest offer is charged for cancellations made in the last 72 hours prior to the event day.
- The conditions listed under point 3 apply for invoice cancellations.
- 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.

#### Registration requirement

Food and drink prices at events legally subject to entertainment tax (such as balls, fashion shows, music events etc.) are increased by 8%.

#### urisdiction

Vienna is the place of fulfilment and jurisdiction.

#### Final provisions

If certain provisions of this agreement are or become invalid, this shall not affect the validity of the remaining provisions.