

Organised by the Heart Failure Association of the ESC

HEART FAILURE | 2018

including the World Congress on Acute Heart Failure

26-29 MAY

VIENNA

Heart Failure: classical repertoire,
modern instruments



www.escardio.org/heartfailure



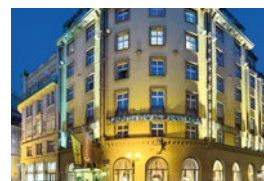
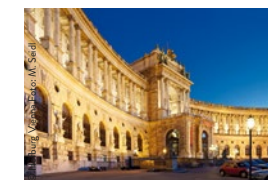
Heart Failure 2018 Industry Catering Offer

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2017/2018

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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 Sandwich with turkey ham and cheese¹
- 1 Piece of apple
- 1 Cereal bar
- 1 Bottle of still water 0,5l

Price per box € 12,50

Lunch Box 2

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

Price per box € 13,50

Lunch Box 3

- 1 Sandwich with turkey ham and herbs
- 1 Piece of fruit
- 1 Salad (Chef's choice)
- 1 Bottle of still water 0,5l

Price per box € 15,75

If you would like to go for a second beverage, please calculate with a supplement of € 1,00 per box. All prices are incl. 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 € 28,50. 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 € 2,50 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. You could also go for environmentally friendly packaging at a surcharge of € 0,50.



¹Also available: turkey ham with herbs, ham from pork with herbs, turkey breast, roastbeef, tomato-mozzarella, spring cheese with cucumber and salad

Breakfast Box



Breakfast Box

- 1 Croissant
- 1 Piece of roll
- Butter
- Jam
- Cereal
- 1 Bottle of orange juice 0,20l

Price per box € 11,95

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 € 20,40
incl. delivery

Working Lunch 2

- 1 Filled mini roll
- 1 Filled wholemeal croissant with turkey & cheese
- 1 Wrap with salad, bell peppers & chili
- 1 Piece of fruit
- 1 Donut

Price per person € 17,50
incl. delivery

Both options are also provided for vegetarian—just let us know!



Working Lunch 1



Working Lunch 2

Coffee Break

To make the most of your coffee breaks, please choose one from the following packages. All of them include service staff & catering flat rate.

A stands for disposables¹, **B** stands for proper china and glasses.

Classic Coffee Break

Filter Coffee, tea, tap water

A € 4,95 per person

B € 6,20 per person

Small Coffee Break

Filter Coffee, tea, tap water, 3 pieces pre-packed tea biscuits

A € 7,10 per person

B € 8,55 per person

Viennese Coffee Break

Filter Coffee, tea, tap water, 1 glass softdrink²
1 piece Danish Pastry or „Gugelhupf“

A € 8,20 per person

B € 9,65 per person

Viennese Coffee Break De luxe

Filter Coffee, tea, tap water, 1 glass soft drink²
1 piece „Gabelbissen“ and 2 pieces Viennese Temptations

A € 12,90 per person

B € 14,55 per person

Additional

Fresh fruits
€ 1,20 per piece

Freshly sliced fruits (100g)
€ 2,50 per person

Yoghurts
€ 1,50 per piece

Donut
€ 1,90 per piece

Cereal bar
€ 1,20 per piece

Danish pastries
€ 1,90 per piece

Small cookies
€ 1,75 for 3 pieces

Brownie
€ 1,90 per piece

Nibbles
€ 1,80 per person

Petit Fours
€ 1,95 per piece

Home made “Strudels“
€ 1,95 per piece

Nuts (30g)
€ 2,90 per person

Crudites with hummus
€ 2,90 per person

Large cookies
€ 2,20 per piece

¹A only for a minimum order of 100 pax

²soft drinks are:

Mineral water still & sparkling, Orange- & Apple Juice

Snacks & Fingerfood

BAGELS with cream cheese & ...

Prosciutto crudo & rocket salad
Salami & Gouda
Spinach & sheep's milk cheese
Roastbeef & Sauce Tartar
Ham & eggs
Pesto, mozzarella & tomatoes
Cucumber & radish

á € 2,45 per piece

Smoked salmon with creamy horseradish

á € 3,40 per piece

JOUR ROLLS filled with ...

Ham & pickles
Roastbeef & Sauce Tartar
Salami & peperoni
Smoked salmon
Brie with strawberry
Prosciutto & melon

á € 2,65 per piece

JOUR CIABATTA filled with ...

Prosciutto, Manchego cheese & rocket salad
Honey-mustard cream cheese & smoked salmon

á € 2,90 per piece

Pesto, mozzarella & tomatoes

á € 2,65 per piece

VEGETARIAN OPTIONS on wholegrain bread

Mixed seasonal vegetables
Herbal curd cheese spread
Vegetable spread
Spinach with roasted onions
Brie with fruit
Gouda with nut
Mozzarella & tomato

á € 2,20 per piece



Bagels

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
- Horseradish-nut gervais with grapes
- Humus, feta cheese and grilled peppers

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 with pineapple
Shrimps with olive
Roastbeef with baby corn
Herbed ham with fresh horseradish
Basil –Gervais with a pearl of Mozzarella
Pastrami, rocket salad and tomato
Chicken breast with cole slaw and tomato

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

CATEGORY III

Smoked salmon with capers
Prosciutto & pepperoni
Salmon Tartar
Trout caviar with lemon slice
Westphalian ham with melon
Duck breast with filets of oranges
Crayfish with cress

per piece: Medaillons € 2,50 / Gabelbissen € 2,65 / Sandwiches € 3,25



Cold Cocktail Snacks

CATEGORY I

Small cheese sticks on whole wheat bread
Mozzarella sticks with cherry tomato and Pesto
Short crust tartlets with vegetables
Vegetables sticks with dip variations
Small ham cubes with cream horseradish
Beef polpetti with small onion
Choux pastry balls filled with avocado and tomato cream
„Vulcano“ ham with figs and Grana on a slice of wholemeal bread

per piece € 1,95

CATEGORY II

Short crust tartlets with rocket mousse
Tortilla wrap with chicken, curry cream and salad
Tortilla wrap with Camembert, rocket salad and olive tapenade
Marinated boiled beef with beans and pumpkin seed vinaigrette
Praline of cream cheese with cream of beetroot
Rolls filled with cream cheese and pepper
Crêpes with cream cheese and ham
Antipasti skewer
Potato fritter with ham and horseradish mayonnaise
Feta skewer with lemon and mint

per piece € 2,90

CATEGORY III

Marinated prawn with lemongrass
Fig coated in Prosciutto with Grana
Artichoke coated in Prosciutto with dried tomato
Breast of duck with pumpkin chutney and sauce Cumberland
Blini with salmon
Roastbeef roll with celery-pear salad
Melon with „Serrano“ ham skewer
Parmesan- rosemary pastry with cherry tomato and feta cheese
Spicy muffin with smoked ham

per piece € 3,80

Warm Cocktail Snacks

Soups—served in a mocca cup

Pumpkin-melon soup

Watercress foam soup

Carrot-pear foam soup

Tomato-coconut soup with mango

per piece € 2,50

Please note that we have a minimum order quantity of 10 portions per soup.



Warm Cocktail Snacks

Category I

Small soy and cabbage-, spinach-, feta cheese-,
or potato strudel made from puff pastry
Quiche Lorraine, vegetable quiche, spinach quiche
Meat balls from veal with sauce Diable (hot)
Falafel skewer with mint yoghurt
Vegetable skewer with basil dip
Mini spring rolls with sweet chili sauce

per piece € 1,95

Category III

Small beef medallions with sauce Tyrolienne
Prawn skewer in Tempura with lemon-chili marinade
Small roulade of veal filled with ham and Gorgonzola
Lamb skewer with coriander and cumin
Yakitori skewer of salmon with zucchini
Fried scampi with tomato-cognac sauce
Tandoori prawn with panko, zucchini and coriander yoghurt

per piece € 3,80

Category II

Skewer from curry-coconut chicken
Chicken Saté spike with peanut sauce
Viennese escalope of pork with sauce tartar
Suckle pig with passion-fruit sauce
Salmon in tempura with soy sauce
Fillet of pork coated in bacon
Roulade of chicken filled with basil and Parmesan and herb dip
Pork medallions with peanut sauce
Tarte with mangold, feta cheese and pine nuts

per piece € 2,90

Desserts

Chocolate mousse with honey sour cherries	á	€ 3,10
Crème brûlée	á	€ 2,50
Gerstner macaroons	á	€ 1,70
Pear and almond paste in strudel leaf	á	€ 1,70
Seasonal fruit salad	á	€ 3,30
Tiramisu cream	á	€ 3,10
Gerstners Petit fours	á	€ 1,95



Petit Fours



Crème brûlée



Tiramisu cream

Gerstner's Sweet World

Sisi Torte in wooden box	€ 23,03
Apple strudel chocolate	€ 3,55
Punschkrapferl chocolate	€ 4,82



Sisi Torte in wooden box



Punschkrapferl chocolate



Apple strudel chocolate

Basic Buffet



STARTERS

Pasta salad with chicken strips and bell peppers
Couscous salad with sweet corn, chili, feta cheese and vinaigrette
Mini rolls & butter

MAIN DISHES

Sautéed chicken strips with paprika cream sauce and herb spaetzle
Quinoa with fried vegetables

DESSERTS

Curd-yoghurt cream with marinated berries
Seasonal fruit cake

Price per Person € 33,50

Incl. 1 glass 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 lunch time of 1,5 hours. If your lunch 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%.

Austrian Buffet I



STARTERS

Pasta salad with herbs and vegetables
Gerstner sausage salad with cheese
Salad with feta cheese, bell peppers and olives
Leaf salad with various dressings
Mini rolls & butter

MAIN DISHES

Boiled beef with fried potatoes, chive sauce and horseradish apple sauce
Veal fricassee with mashed potatoes and fried onions
Curd cheese and potato ravioli

DESSERTS

Selection of seasonal fruit cake
Curd cream with berries
Small Sacher slice

Price per Person € 40,50

Incl. 1 glass soft drink per person
(mineral water still / sparkling / orange- & apple juice)
Incl. Staff & Catering Flat Rate

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Austrian Buffet II



STARTERS

Styrian beef-salad with runner beans, bell peppers and pumpkin seed oil
Selection of fish and sausages out of the smoke house with pickled vegetables
Pearl barley salad with leek and carrots
Leaf salad with various dressings
Mini rolls & butter

MAIN DISHES

Escalope of chicken with potato salad
Roasted trout fillet with vegetable „Gröstl“ and pilav rice
Spinach dumplings with onion butter

DESSERTS

Apple pie
Yoghurt-curd cream
Selection of handmade strudels

Price per Person € 40,50

Incl. 1 glass 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 lunch time of 1,5 hours. If your lunch 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

Marinated beef with pumpkin seed vinaigrette
Herring salad with mustard remoulade
Fried chicken strips on leaf salad with herb cream sauce
Cream cheese mousse with rocket salad and lime dressing
Leaf salad with various dressings
Mini rolls & butter

MAIN DISHES

Creamy veal goulash with cress dumplings
Roasted chicken breast with lentils-bacon vegetables and fried potatoes
Penne with stewed cherry tomatoes, pine nuts and basil sauce

DESSERTS

Selection of Gerstner's Vienna Temptations
Yoghurt-vanilla terrine with berry ragout
Tiramisu slice
Milchrahm strudel with vanilla sauce

Price per Person € 42,50

Incl. 1 glass 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 lunch time of 1,5 hours. If your lunch 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%.

International Buffet I



STARTERS

Feta cheese covered in bacon with onion-thyme jam
Lentil bulgur salad with olives and marinated chicken stripes
Meat balls with rocket salad, bell peppers and chili
Salad with spinach, artichokes, cherry tomatoes and cress
Mini rolls & butter

MAIN DISHES

Chicken stew with turmeric, lemon grass and pine nuts
Grilled hoki fillet with green beans, tamarind sauce and pineapple-avocado salsa
Basil gnocchi with braised vegetables

DESSERTS

Raspberry-coconut cake
Curd slice
Apple pie

Price per Person € 40,50

Incl. 1 glass 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 lunch time of 1,5 hours. If your lunch 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%.

International Buffet II



STARTERS

Quinoa salad with spring onions, beetroot and goat's cheese
Sauteed beef strips with soy vegetables, peanuts and papaya
Falafel with iceberg lettuce and mint yoghurt
Chicken with cole slow
Mini rolls & butter

MAIN DISHES

Grilled chicken breast with carrot-couscous and balsamic butter
Salmon trout with pesto beans and rosemary potatoes
Zucchini fritter with halloumi cheese and mint

DESSERTS

Poppy seed butter crumble cake
Vanilla Panna Cotta with berries
Brownies

Price per Person € 41,50

Incl. 1 glass 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 lunch time of 1,5 hours. If your lunch 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

Marinated boiled beef with runner beans in a glass
Pretzel stick filled with radish-cream cheese and ham with herbs
„Vulcano“ ham with figs and parmesan on a slice of wholemeal bread
Mousse of “Waldviertler” feta cheese with meadow herbs Pesto and dried tomatoes

MAIN DISHES

Chicken escallops with potato salad
Tarte with swiss chard, feta cheese, pine nuts and dried tomatoes
Fillet of char with lentils-bacon vegetables
Grilled skewer of vegetables with basil cream

DESSERTS

Viennese Melange with ice cream, chocolate mousse and vanilla foam
Duett of chocolate with portwine cherries
Selection of Gerstner's Temptations

Price per Person € 38,75

We serve 4 cold, 3 warm & 3 sweet snacks per person

Incl. 1 glass 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 lunch time of 1,5 hours. If your lunch 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

Strawberry Bloody Mary with celery and Wodka foam
Beef tartar macaroon
Tuna raw and roasted with ceps ice cream

MAIN DISHES

Sea bass with lemon risotto and bell pepper foam
Fillet of veal with ginger carrots and parsley sauce
Beetroot pancake filled with feta cheese and onion sprouts

DESSERTS

Selection of tartes—apple, mango, chocolate
Lemon-nougat slice
Mango cream with coconut foam

Price per Person € 48,75

We serve 4 cold, 3 warm & 3 sweet snacks per person

Incl. 1 glass 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 lunch time of 1,5 hours. If your lunch 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	€ 2,60
Pepsi/ Diet Pepsi	0,33 l	€ 3,00
Mineral water still, with gas	0,33 l	€ 2,60
Mineral water still, with gas (PET)	0,50 l	€ 3,50
Mineral water still, with gas	0,75 l	€ 4,60
Juices	1,00 l	€ 5,40
Pepsi	1,00 l	€ 5,40
Diet Pepsi	1,50 l	€ 8,10
Freshly-squeezed orange juice	1,00 l	€ 15,00

HOT BEVERAGES

Filter Coffee	1,00 l	€ 14,90
Tea water with BIO tea selection	1,00 l	€ 14,90
Espresso machine, international		€115,00*
Espresso Tab	per Tab	€ 0,95
Coffee beans	1kg	€ 52,00
Fresh Milk	1,00 l	€ 2,20

WATER DISPENSER

Water dispenser	€ 75,00*
Gallon 18,9l incl. Plastic cups	€ 20,00

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- and Orange juice

Per person and hour € 6,05

PACKAGE II

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

Per person and hour € 8,50

WINES

On demand

BEER

On demand

SPARKLING WINE

On demand

Additional costs

STAFF

Service staff	€ 28,50
Supervisor	€ 36,00
Catering Service Manager	€ 41,00
Cook	€ 36,00
Manipulant/Logistician	€ 28,50
Barkeeper	€ 38,00

All rates are quoted per hour.

EQUIPMENT

Cocktail tables incl. table cloth	€ 26,50
High table „Vegas“	€ 45,00

no table cloth needed; space for up to 10 people

Bar stools	starting from	€ 8,75
Banqueting chairs	starting from	€ 4,50

Table cloth (140x140cm)	€ 4,00
Table cloth (300cm round)	€ 4,50

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!

CATERING FLAT RATE

For lunchboxes	€ 1,75
For glasses	€ 1,50
For coffee break (china)	€ 2,50
For coffee break (disposable)	€ 1,50
For permanent coffee break	€ 5,00
For cocktails, buffets	€ 6,50

All rates are quoted per person.



General conditions



Deadline for orders: Friday, 27th of April 2018

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.
BACA ACCT. NO. 405 034 000, bank code 12000, IBAN: AT 461200000405034000, BIC: BKAUATWW
or
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 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.

Rule for Alcoholic beverages:

Companies will have the right to serve alcoholic beverages during the receptions organised at the following dates and times only:

- Saturday, 26th of May 2018 after 19.00
- Sunday, 27th of May 2018 after 19.45
- Monday, 28th of May 2018 after 18.00