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 cheese
- 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 Grandma’s 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

- 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!
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 disposables, B stands for proper china and glasses.

**Classic Coffee Break**
Filter Coffee, tea, tap water

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>€ 4.95 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>B</td>
<td>€ 6.20 per person</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>€ 7.10 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>B</td>
<td>€ 8.55 per person</td>
</tr>
</tbody>
</table>

**Viennese Coffee Break**
Filter Coffee, tea, tap water, 1 glass softdrink
1 piece Danish Pastry or „Gugelhupf“

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>€ 8.20 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>B</td>
<td>€ 9.65 per person</td>
</tr>
</tbody>
</table>

**Viennese Coffee Break De luxe**
Filter Coffee, tea, tap water, 1 glass soft drink
1 piece „Gabelbissen“ and 2 pieces Viennese Temptations

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>€ 12.90 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>B</td>
<td>€ 14.55 per person</td>
</tr>
</tbody>
</table>

**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

---

1 A only for a minimum order of 100 pax

2 Soft 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
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-, pumpkin 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 medaillons 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 medaillons with peanut sauce  
Tarte with mangold, feta cheese and pine nuts  
**per piece € 2,90**
# Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate mousse with honey sour cherries</td>
<td>€ 3.10</td>
</tr>
<tr>
<td>Creme brulée</td>
<td>€ 2.50</td>
</tr>
<tr>
<td>Gerstner macroons</td>
<td>€ 1.70</td>
</tr>
<tr>
<td>Pear and almond paste in strudel leaf</td>
<td>€ 1.70</td>
</tr>
<tr>
<td>Seasonal fruit salad</td>
<td>€ 3.30</td>
</tr>
<tr>
<td>Tiramisu cream</td>
<td>€ 3.10</td>
</tr>
<tr>
<td>Gerstners Petit fours</td>
<td>€ 1.95</td>
</tr>
<tr>
<td>Item</td>
<td>Price</td>
</tr>
<tr>
<td>-------------------------------</td>
<td>---------</td>
</tr>
<tr>
<td>Sisi Torte in wooden box</td>
<td>€ 23,03</td>
</tr>
<tr>
<td>Apple strudel chocolate</td>
<td>€ 3,55</td>
</tr>
<tr>
<td>Punschkrapferl chocolate</td>
<td>€ 4,82</td>
</tr>
</tbody>
</table>
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

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 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%.
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%.
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%.
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Juices</td>
<td>0,20 l</td>
<td>€ 2,60</td>
</tr>
<tr>
<td>Pepsi/Diet Pepsi</td>
<td>0,33 l</td>
<td>€ 3,00</td>
</tr>
<tr>
<td>Mineral water still, with gas</td>
<td>0,33 l</td>
<td>€ 2,60</td>
</tr>
<tr>
<td>Mineral water still, with gas (PET)</td>
<td>0,50 l</td>
<td>€ 3,50</td>
</tr>
<tr>
<td>Mineral water still, with gas</td>
<td>0,75 l</td>
<td>€ 4,60</td>
</tr>
<tr>
<td>Juices</td>
<td>1,00 l</td>
<td>€ 5,40</td>
</tr>
<tr>
<td>Pepsi</td>
<td>1,00 l</td>
<td>€ 5,40</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>1,50 l</td>
<td>€ 8,10</td>
</tr>
<tr>
<td>Freshly-squeezed orange juice</td>
<td>1,00 l</td>
<td>€ 15,00</td>
</tr>
</tbody>
</table>

## HOT BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filter Coffee</td>
<td>1,00 l</td>
<td>€ 14,90</td>
</tr>
<tr>
<td>Tea water with BIO tea selection</td>
<td>1,00 l</td>
<td>€ 14,90</td>
</tr>
<tr>
<td>Espresso machine, international</td>
<td></td>
<td>€115,00*</td>
</tr>
<tr>
<td>Espresso Tab</td>
<td>per Tab</td>
<td>€ 0,95</td>
</tr>
<tr>
<td>Coffee beans</td>
<td>1kg</td>
<td>€ 52,00</td>
</tr>
<tr>
<td>Fresh Milk</td>
<td>1,00 l</td>
<td>€ 2,20</td>
</tr>
</tbody>
</table>

## WATER DISPENSER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water dispenser</td>
<td>€ 75,00*</td>
</tr>
<tr>
<td>Gallon 18,9l incl. Plastic cups</td>
<td>€ 20,00</td>
</tr>
</tbody>
</table>

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.

**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.

**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!
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.
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