

Meetings & Events



RADISSON
MEETINGS

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*Images are illustrative only and do not reflect the actual food or presentation

INTRODUCTION

WELCOME TO OUR KITCHEN

Tempting, healthy and sustainable food for Radisson Meetings. Our flexible concept can be tailored to events of any size, delivering universally high-quality ingredients across menus mixed with localized touches and inspiring presentation.

We take the worry out of catering decisions, ensuring a memorable and local experience for every type of dietary need.

Our delicious, healthy menus are designed to fuel productive gatherings, with just the right amount of tempting touches thrown in to keep the mood positive and the conversation flowing.

We use the best ingredients we can find, designed around regional ingredients and underpinned by our 'Think Planet' Responsible Business strategy, meaning you and your clients values are always upheld.

With Radisson Meetings, F&B becomes an integral part of your event, beautifully presented and perfectly timed to help attendees leave feeling inspired, satisfied and energized.



MEETING PACKAGES



WÄHLEN SIE IHRE TAGUNGS- PAUSCHALE

**Wählen Sie aus einem unser
sorgsam erstellten
Tagungspauschalen als Basis
für Ihr erfolgreiches Meeting.**

**Alternativ erstellt unser
erfahrenes Meeting & Events
Team eine maßgeschneiderte
Lösung für Ihre
Veranstaltung.**

**Preise variieren je nach
Saison.**

**Tagungspaschalen sind als
Gantztages- und
Halbtagespackages verfügbar.**

**Mindestteilnehmerzahl 10
Personen.**

♥ BESONDERS BELIEBT

01 KEEP IT SIMPLE

- Raummiete des Haupttagungsraums
- Kaffeepause am Vormittag
- Kaffeepause am Nachmittag
- Mittagessen nach Wahl des Küchenchefs

MITTAGESSEN à la Chef:

- 3-Gang Menü oder Buffet
- Im Meetingfoyer oder Restaurant

02 TUNE UP

- Raummiete des Haupttagungsraums
- Mineralwasser & Fruchtsäfte unlimited im Tagungsraum
- Kaffeepause am Vormittag
- Kaffeepause am Nachmittag
- Mittagessen nach Wahl des Küchenchefs

MITTAGESSEN à la Chef:

- 3-Gang Menü oder Buffet
- Im Meetingfoyer oder Restaurant
- Mineralwasser & 1 Soft drink

03 GO PRO

- Raummiete des Haupttagungsraums
- Permanente Kaffee- & Teestation
- Mineralwasser, Fruchtsäfte & Soft Drinks unlimited im Tagungsraum
- Willkommenskaffeepause
- Kaffeepause am Vormittag
- Kaffeepause am Nachmittag
- Mittagessen nach Wahl des Küchenchefs

MITTAGESSEN à la Chef:

- 3-Gang Menü oder Buffet
- Im Meetingfoyer oder Restaurant
- Mineralwasser, Fruchtsäfte & Soft Drinks unlimited

IN DER TAGUNGSPAUSCHALE ENTHALTEN

Raummiete des Haupttagungsraums

Flip Chart

High Speed Internetzugang

Präsentationsequipment

Schreibutensilien

COFFEE BREAK



COFFEE BREAK

Whether a creative workshop or a boardroom strategy meeting, enjoy a refreshment break of thirst-quenching drinks and a selection of scrumptious snacks

Tea & Coffee Service Only

Sparkling and still water

Espresso, espresso-based drinks, decaf coffee & americano

Four types of tea

White sugar, brown sugar and sugar substitute

Cold milk

One plant-based milk

Sweet bowl with fruit flavoured candies.

PRICING

Unlimited Full Day €22 per person

Unlimited Half Day €15 per person

Per Serving €12 per person*
**Timings arranged during final details.*



COFFEE BREAK

All breaks have the tea & coffee inclusions and the additional items noted below.

MORNING

Either a fresh juice OR a detox water of the day.

Fruit basket with three seasonal whole fruit.

One type of cookie or biscuit.

One sweet OR Savory snack.

MID- MORNING

Either a fresh juice OR a detox water of the day.

Three types of whole fruit.

Two sweet OR Savory snack.



AFTERNOON

Either a fresh juice OR a detox water of the day.

Three types of whole fruit.

Two sweet OR Savory snack.

Selection available on the day will be Chef's choice.

If there are specific dietary needs, we can ensure these are accommodated if the information is provided during final details.

Minimum number of attendees per break: 10

In case of smaller group, price will be adjusted.

ELEVATE YOUR EXPERIENCE

Local Ham and Salami Tray €10
per 100g

Selection of Local Cheeses €16
per 100g

Filleted Fruit €7 per 100g



LUNCH



*Images are illustrative only and do not reflect the actual food or presentation

LUNCH BUFFET MENU

Whether a creative workshop or a boardroom strategy meeting, enjoy a buffet lunch break to fuel you throughout the rest of your meeting.

€45
Per Person

SALAD BAR

A variety of fresh vegetables and leafy greens

Three types of salad toppings
e.g. nuts/seeds/croutons

Two types of protein

Three house dressings

Two Chef's preprepared
vegetarian or vegan* salad of the
day

Breads and spreads

HOT SELECTION

A hot meat or fish dish

A hot vegetarian or vegan* dish

A hot seasonal vegetable side
dish.

Hot seasonal carbohydrate dish
to pair with the hot main options

DESSERTS

Dessert of the day

Prepared fruit for those looking
for a healthy choice.

Selection available on the day will be Chef's choice.

If there are specific dietary needs, we can ensure these are accommodated if the information is provided during final details.

Minimum number of attendees, 25.

In case of smaller group, price will be adjusted



Lunch

PLATED MENU

Each dish is elegantly presented, expertly timed, and built around fresh, seasonal ingredients—offering an elevated dining experience that respects both taste and schedule.

2 Course Plated Lunch

Chef's Choice Main and Dessert

Served in the hotel restaurant

Menu will be fresh and seasonal

€32
Per Person

Dishes available on the day will be Chef's choice.

If there are specific dietary needs, we can ensure these are accommodated if the information is provided during final details.

Minimum number of attendees: 20

Maximum number of attendees: 45

In case of smaller group, price will be adjusted.



Lunch

PLATED MENU

Each dish is elegantly presented, expertly timed, and built around fresh, seasonal ingredients—offering an elevated dining experience that respects both taste and schedule.

3 Course Plated Lunch

Chef's Choice Main and Dessert

Served in the hotel restaurant

Menu will be fresh and seasonal

€40
Per Person

Dishes available on the day will be Chef's choice.

If there are specific dietary needs, we can ensure these are accommodated if the information is provided during final details.

Minimum number of attendees: 20

Maximum number of attendees: 45

In case of smaller group, price will be adjusted.



DINNER



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DINNER BUFFET MENU

Gather around and enjoy a chef-crafted buffet that brings people together—an inviting selection of dishes prepared fresh for your group to share, explore, and enjoy

SALAD STATION

A variety of fresh vegetables and leafy greens.

Three types of salad toppings e.g. nuts/seeds/croutons.

Two types of protein.

Three house dressings.

Three Chef's preprepared vegetarian or vegan* salad of the day.

Breads and spreads.

SOUP & STARTERS

A seasonal vegetable soup.

Mezze Board

Assorted platter of 2 types of cold cut and assorted vegetables or the meat-free assorted vegetable platter*.

HOT SELECTION

A hot meat or fish dish.

A hot vegetarian or vegan* dish.

A hot seasonal vegetable side dish.

Hot seasonal vegetable, potato or rice dish to pair with the hot main options.

DESSERT

Dessert of the day

Prepared fruit for those looking for a healthy choice.

€50

Per Person

Selection available on the day will be Chef's choice.

If there are specific dietary needs, we can ensure these are accommodated if the information is provided during final details.

Minimum number of attendees: 25

In case of smaller group, price will be adjusted.



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DINNER

CHEF'S PLATED MENU / 3-COURSE

For your private dinning event, select one starter, one main and one dessert from our Premium Menu dishes.

STARTER

Marinated Salmon, avocado, radish, lime and wakame

Beef carpaccio, parsnip, shallot, roasted cauliflower, arugula ⁷

Goat cheese mousse, beetroot, olives, salad, walnut vinegarett and pickled grapes ^{7,8}

MAIN

Sous vide Corn Fed Chicken Breast, potato gratin, leek, baby carrot and Thyme jus ^{1,3,7}

Duck breast, pumpkin puree, glazed shallot, roasted baby carrots, fig ^{1,8}

Guinea Fowl, celery, honey thyme roasted root vegetable, rosemary jus ⁷

DESSERT

Chocolate Brownie, with berries ^{1,3,5,7}

Classic Tiramisu ^{1,3,7}

Homemade tartlet baked, with almond cream and marinated pears, whipped ganache with vanilla pod, pear coulis ^{1,3,7,8}

€48
Per Person

Please communicate allergens, dietary requirements and any nutritional intolerance upon availability & prior to your event. Should you wish to offer your diners a choice of two main courses, from the menu options on the simple menu, there is a supplement of 2 € per person (Pre-Selection required latest four days prior to your event).
V- Vegetarian PB – Plant-based



Minimum number of attendees, 20
Maximum number of attendees, 45

In case of smaller group, price will be adjusted

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DINNER

CHEF'S PLATED MENU / 4-COURSE

For your private dinning event, select one starter, one soup, one main and one dessert from our Premium Menu dishes.

STARTER

Marinated Salmon, avocado, radish, lime and wakame

Beef carpaccio, parsnip, shallot, roasted cauliflower, arugula ⁷

Goat cheese mousse, beetroot, olives, salad, walnut vinegarette and pickled grapes ^{7,8}

SOUP

Pheasant consommé, root vegetables, estragon dumplings ^{1,3}

Consomé with roasted onions, brandy, duck liver, forest mushrooms ^{7,9}

Jerusalem artichoke velouté, pickled chestnuts ⁷

MAIN

Sous vide Corn Fed Chicken Breast, potato gratin, leek, baby carrot and Thyme jus ^{1,3,7}

Duck breast, pumpkin puree, glazed shallot, roasted baby carrots, fig ^{1,8}

Guinea Fowl, celery, honey thyme roasted root vegetable, rosemary jus ⁷

DESSERT

Chocolate Brownie, with berries ^{1,3,5,7}

Classic Tiramisu ^{1,3,7}

Homemade tartlet baked, with almond cream and marinated pears, whipped ganache with vanilla pod, pear coulis ^{1,3,7,8}

€54
Per Person



Minimum number of attendees, 20
Maximum number of attendees, 45

In case of smaller group, price will be adjusted

Please communicate allergens, dietary requirements and any nutritional intolerance upon availability & prior to your event.
Should you wish to offer your diners a choice of two main courses, from the menu options on the simple menu, there is a supplement of 2 € per person (Pre-Selection required latest four days prior to your event).
V- Vegetarian PB – Plant-based

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DINNER PACKAGE – MENU SELECTOR



DINNER MENU PACKAGES

You are kindly invited to create your own menu for your inspiring Event

For a **3-course menu** please select one starter, one main course and one dessert from the slide ***“CHEF’S PLATED MENU / 3-COURSE”***.

For a **4-course menu** please select one starter, one soup, one main course and one dessert ***“CHEF’S PLATED MENU / 4-COURSE”***.

Includes:

Drink Package for 3 h.

(House wine, beer, soft drinks, water, coffee & tea)

Room Rental with serving staff for 3 h.

Table decoration

(Flower arrangement on tables, menu cards, napkins)

Dinner Package (3 Course) €129 / Person

Dinner Package (4 Course) €139 / Person



FINGER FOOD PACKAGES

Delectable bites, tempting flavours, whether it be corporate networking or part of your social event

BLU DELIGHT

COLD DISHES

Smoked duck breast with Waldorf salad ¹²

Gazpacho in a half-cup

Beetroot hummus with Arabic bread ^{1,7,11,12}

WARM DISHES

Mini chicken and pork Schnitzel ^{1,3,7,12,13}

Baked salmon with hollandaise sauce ^{3,4,10,12}

Vegetable samosa ^{1,3,11}

€38 per package
per person

BLU SIGNATURE

COLD DISHES

Salmon Gravalax with herb cottage cheese ^{4,7,12}

Goat cheese foam with marinated beetroot ^{7,8}

Avocado tartare with tuna slice ⁴

WARM DISHES

Mini burger ^{1,7,8,9,10,12,13}

Tiger shrimp in tempura ^{1,2}

Spring rolls with sweet chili sauce ^{1,3,12,13}

€44 per package
per person

Complement your event with the below drink package

House Wine – White or Red	39 € per person (For 2 hours)
Draft beer	15 € per person (Every additional hour)
Soft drinks	



CANAPÉS



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CANAPÉS

Delectable bites, perfect to serve at a drink's reception, whether a corporate networking or part of your social event.

Minimum order of 10 pieces per canapés option.

Maximum order of 5 different canapés options.

CANAPÉS

Roast beef,
with arugula 1,5,6,7,12,13

Veal vitello,
with tuna sauce 1,3,4,6,7,12,13

Prosciutto crudo,
garlic aioli and capers 1,3,5,6,7,9,12,13

Chorizo,
garlic-herb aioli 1,6,7,8,9,12,13

Brie on whole grain bread ,
with grapes and nuts 1,5,6,7,8,12,13

Salmon tartare,
with capers 1,4,5,6,7,12,13

**Tomato, mozzarella and
avocado salad** 1,5,6,7,12,13

Marinated feta,
with sun-dried tomatoes 1,5,6,7,8,12,13

Goat cheese,
with onion marmalade 1,5,6,7,8,12,13

Smoked duck,
with orange marmalade 1,5,6,7,12,13

Smoked salmon,
with tzatziki salad and salmon
caviar 1,4,5,6,7,8,12,12,13

Tiger shrimps,
with mango salsa 1,2,5,6,7,12,13

SWEET CANAPÉS

Brownie 1,3,5,6,7,8

Profiterols 1,3,5,6,7,8,13

Macarons 3,5,6,8

Mini Cheesecake 1,3,7,8,13

Mini Fruit Cake 1,3,7,12,13

€4 per Canapés



DRINKS



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DRINKS PACKAGES

NON-ALCOHOLIC - €19 P.P / 2 HRS

Rauch Apple Juice

Rauch Orange Juice

Coca Cola & Cola Zero

Ice Tea

Still & Sparkling Water

PACKAGE 1 - €39 P.P / 2 HRS

White Wine, Grüner Veltliner,
Weingut Artnar

Red Wine, Zweigelt, Markowitsch

Beer Ottakringer

Rauch Apple Juice

Rauch Orange Juice

Coca Cola & Cola Zero

Ice Tea

Still & Sparkling Water

PACKAGE 2 - €63 P.P / 4 HRS

White Wine, Grüner Veltliner,
Weingut Artnar

Red Wine, Zweigelt, Markowitsch

Beer Ottakringer

Rauch Apple Juice

Rauch Orange Juice

Coca Cola & Cola Zero

Ice Tea

Still & Sparkling Water



DRINKS

WINE SELECTION

WHITE

	per 750ml Btl
Grüner Veltliner - Domäne Wachau, Federspiel, Wachau 2024	€25.00
Pinot Grigio – Bennati, Veneto, Italien 2024	€36.00
Riesling – Schloss Gobelsburg Urgstein, Kamptal 2024	€42.00
Lugana - Olivini, Lombardei, Italien 2024	€42.00

ROSE

Blaifränkisch Rosé – Pia Strehn, Mittelburgenland 2024	€34.00
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RED

Zweigelt – H&A Nittnaus, Leithaberg 2023	€36.00
Chianti Classico – Bucci Nera, Toskana, Italien 2022	€45.00
Barbera d’Asti – Marchesi Alfieri La Tota, Piemont, Italien 2023	€51.00

SPARKLING & CHAMPAGNE

Prosecco – Col Sandago, Valdobbiadene superiore	€42.00
Shikimiki Brut Rosé Sekt - Strehn, Mittelburgenland	€45.00
Gosset Extra Brut	€115.00

Please let us know if there are any specific dietary needs and we can replace / suggest alternatives



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ALLERGENS

1	Gluten
2	Crustaceans
3	Eggs
4	Fish
5	Peanuts
6	Soy
7	Milk
8	Nuts
9	Celery
10	Mustard
11	Sesame
12	Sulphites
13	Lupin
14	Molluscs



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