

studio67
EVENTS.SINCE 2009

FOL

X-Mas
Winter events

DER

2024/2025

English



EVERYTHING EXCEPT STRESS, WITH EVERYTHING IN SIGHT

We look forward to hosting your party and are pleased to offer the following specials included in our package:

- Decorations and Christmas tree in your company's colours
- "All-inclusive" food and drinks
- Festive sorbet & slushy welcome (homemade)
- Sweet Christmas bakery treats
- Fruit and chocolate corner
- Midnight snack (warm)
- Fresh popcorn
- Photo booth with unlimited prints
- 360° video booth supervised for 3 hours

EVERYTHING FOR A SPECTACULAR CELEBRATION

There are Christmas parties, and then there are Christmas parties at studio67. From culinary delights to dancing the night away with colleagues in our Hidden Club, we offer everything you need for a memorable event.

Size: 300 square meters

Max. Capacity Dinner Area: 150 people

Restaurant seating: up to 90 people

Max. Capacity Hidden Club: 80 people

€199,- Servicefee per hour

Includes doorman, attended cloakroom, service staff, bartender, final cleaning and available technology.

€129,- per Person "all in" food and drinks
"stress free" Package (from 30 Pers.)

Optional: DJ Service from €990,-
(up to 5 hours)

All prices are net, excluding VAT.




EVERYTHING ON YOUR WISH LIST

Our **catering** features both Austrian and international specialties, ensuring that all tastes are satisfied. We've already prepared a few culinary highlights, and the rest can be customized according to your preferences. 



EVERYTHING EXTRAORDINARY FOR YOUR CELEBRATION

Our **drinks package** includes wines from our extensive cellar, bottled and draft beers from Ottakringer, sparkling beverages from Kattus, coffee specialties, soft drinks, long drinks, fancy Christmas slushies, and up to three surprise cocktails of your choice. 



STARTERS (CHOOSE UP TO 2 - FLYING)

- Tuna on kimchi with horseradish cream and peanuts (D, E, M, O, C) PE
- Tataki of salmon or tuna on grilled seasonal vegetables and winter asparagus (D, F, O) PE
- Beef tartare on toast with herb butter (M, O, D, C, A) ME
- Roast beef on arugula with parmesan crisp (M, O, C) ME
- Beetroot tartare with candied leeks and lamb's lettuce (F, O, M) VG
- Potato casserole with basil cream sauce (GH) VE possible VG (M,H)

SALADS (CHOOSE 1 - BUFFET)

- Radish salad with sesame, fried tofu, and miso sauce (F, O, M) VG
- 67 Devil Caesar salad – Devil eggs, lollo rosso, frisée, dates, roasted almonds and red wine vinaigrette (D, H, O, C) ME
- Endive salad with mozzarella balls, dried tomatoes, roasted nuts, pickled figs, mayonnaise and balsamic (C, O, H, C) VE
- Studio67 salad with leeks, carrots, pears, apples, endive, nuts and ginger vinaigrette (H, M, O) VG
- Pumpkin salad with sesame and caramelized onions (N, O) VG

SOUPS (CHOOSE 1- FLYING)

- Celery cream soup with airy walnut foam (G, H, L) VE
- Parsnip cream soup with parmesan crisp (O, C, L) VE
- Beetroot cream soup with croutons and leek oil (L, A) VG
- Cauliflower-almond soup with bean crisp and beetroot oil (H, O, L, A) VG

MAIN COURSES (CHOOSE UP TO 3 - BUFFET)

- Pork medallions in pistachio crust with arugula and celery puree (H, L, O, M, C) ME
- Lamb ribs with parsnip puree and pumpkin chips (H, L, O, M, C) ME
- Beef fillets in red wine sauce with sautéed mushrooms, onions, and long-grain rice (O, G, L) ME
- Seafood risotto with a sweet carrot sauce (R, B, O, C) PE
- Farfalle with grilled chicken OR pumpkin and broccoli with pesto (O, H) PE OR VG
- Grilled salmon on lemon mashed potatoes with broccoli, almond flakes and browned butter (D, H, O, C) PE
- Grilled hake on pumpkin gnocchi with lemon sauce (D, F, H) PE
- Red cabbage steak with hazelnut dressing and roasted potatoes (H, O, F) VG
- Vegan filet Wellington made from celeriac with mashed potatoes (N, O, M, H) VG
- Celeriac steak, beetroot jus with lentils and aioli(O, L, H, F) VG

DESSERT (CHOOSE UP TO 2 INCLUDING LIQUID - FLYING)

- Pumpkin crème brûlée (H) VG
- Tiramisu della Nonna (C, G, H) VE
- Cheesecake with wild berry jelly (G, C, O) VE
- Baked apple in a jar with mascarpone cream and apple crumble (O, G) VE
- Beetroot cheesecake mousse (A, F, H) VG

LIQUID DESSERT

- Affogato with bourbon vanilla ice cream, pistachios, Nutella, and grated nuts (H, G) VE
- Limoncello with lemon cake and mint (O, H) VE
- Sorbet, sparkling and light – as an interlude or refreshing finish VG

MIDNIGHT SNACK

- Mini Leberkässemel (A, O) OR Käseleberkäs-Sliders (A, O, G) ME
- Falafel on hummus with tomatoes and red onions (N,O) VG



REFERENCES



BakerHicks.

LITHOZ BCG

Magenta

SWATCH GROUP

Heute



go relate

etc.

SECIS STOREBOXkontron

VG VEGAN VE VEGETARISCH PE PESCATARIAN ME MEAT

A GRAIN CONTAINING GLUTEN / B CANCER / C EGGS / D FISH / E PEANUTS / F SOY / G MILK / H BOWL FRUITS / L CELERY / M MUSTARD / N SESAME / O SULFUR DIOXIDE, SULFITE / P LUPINES