

events.since.2009

STUDIO67
B2B

2025
ENGLISH

www.studio67.at
The Unique Business Venue.

THE LOCATION FOR INSPIRATION & SUCCESS

For over 15 years, studio67 has been the home of successful business events for up to 80 guests. Our elegant design, combined with a welcoming atmosphere, makes studio67 an exceptional event venue. After all, your event is our business. The versatility of studio67 and our all-inclusive service are our greatest strengths.

THE TECHNOLOGY PLUG & PLAY

The studio67 is equipped with top-tier technology for both gastronomic and business events, including: high-speed Wi-Fi, photobooth & videobooth, air conditioning, projector & screen, smart screen TV, mirror screens, DJ equipment, wireless microphones ...and much more!

Please note: If using your own technical equipment or media, we strongly recommend a prior test to ensure a smooth experience.



THE CATERING EXQUISITE & CUSTOMIZED

The studio67 offers a diverse culinary experience with catering tailored to your preferences. Our head chef looks forward to delighting you and your guests with exquisite flavors.

ON THE MAP CENTRAL & ACCESSIBLE

Thanks to its prime location, studio67 is the ideal venue for your business event, with parking facilities and public transportation just steps away.

DAS KONTAKT

studio67
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WHY STUDIO67?

Flexible space design– Customizable setups (U-shape, theater seating, group workstations) with curtains for space separation, natural light, or blackout options.

State-of-the-art technology– Plug & Play: projector, 4K screens, microphones, speakers, high-speed Wi-Fi and more.

Premium Catering – Breakfast, lunch, brunch, finger food, dinner – fully flexible & tailored to your needs.

Personalized Service – Over 15 years of experience, 1,600+ events. We support you with expertise & passion.

Sustainability – Our eco-friendly event concept is continuously evolving.



REFERENCES



FULL DAY

UP TO 9 HOURS

- venue & service staff
- extensive breakfast buffet
- rich lunch buffet
- sweet & savory coffee break
- unlimited hot & cold beverages
- 3 mirror screens
- 86" Smart TV screen
- 62" TV screen with stand
- projector & screen
- flipchart & moderation kit
- lighting & sound system
- lectern & clicker
- stage & lounge chairs
- custom seating arrangements
- entertainment upon request

NO ADDITIONAL COSTS!

from 10 guests: €99,- pP net



HALF DAY

UP TO 5 HOURS

from 10 guests: €79,- pP net



BIZ BREAKFAST

UP TO 3 HOURS

- venue & service staff
- extensive breakfast buffet
- unlimited hot & cold beverages
- technical equipment
-
-
- custom seating arrangements

UP TO 5 HOURS

from 10 guests: €59,- pP net

SPRING SPECIAL

Book by May 1st and receive a complimentary After-Work Drink!

Whether you prefer a refreshing pint of beer, a sparkling glass of prosecco, or a fine wine from our house vintner, we believe every collaboration deserves the perfect toast.

... because success is meant to be celebrated!

BREAKFAST MENU

(MAX. 5 DISHES, INCL. 1 EGG DISH)

Basics

Assorted pastries with jam, lemon butter & honey (A, G) VE
Organic cheese platter with dried fruits, nuts & olives (G, E, H) VE
Assorted spreads with fresh vegetable sticks (L) VG
Cold cuts platter with chorizo, cured ham & prosciutto, served with grissini, horseradish & pickles (A) ME
Mini butter croissant selection, savory & sweet (A, G) VE

Canapés & Small Bites

Canapés (VE, VG, PE, ME)
Bruschetta with tomato salsa (A) VG & Caprese
Bruschetta (A, G) VE
Pinsa Romana "Greek Style" (G, O, A) VE & "Italian Style" (G, O, H, A) VE
Arancini mix (O, G, A) VE

Toast & Tramezzini

Ricotta & berry toast (A, G, H, N, C) VE
Tramezzini with salmon & mint-balsamic dressing (D, A, O) PE
Tramezzini with mushrooms & honey butter VE

Egg Specialties

Omelet variations – Classic, with bacon, spinach, or potatoes (C, G) VE
Shakshuka – Classic (C, H) VG or with cheese (G) VE
Boiled eggs – Classic or stuffed (C) VE

VE Vegetarian / VG Vegan / PE Pescetarian / 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

FOR MORE INFORMATION ABOUT ALLERGENS AND INTOLERANCES, PLEASE CONTACT OUR SERVICE STAFF.

LUNCH MENU

(MAX. 1 SOUP, 1 SALAD, 2 MAIN COURSES, 1 DESSERT)

Salads

Caesar salad with chicken & croutons (O, A, D) ME
67 Green Salad with herbs & lemon vinaigrette (O, M) VG

Soups

Tomato soup with grilled cheese toast (O, G, A) VE
Creamy seasonal vegetable soup (O, N) VG

Main courses

Mini beef burger with cheddar & chili mayo (O, G, C) ME
67 Pulled chicken with potato-celery purée (L, O, G) ME
Campanelle pasta with olive pesto, tomatoes, Manchego & crispy capers (G, A, H, O) VE
Vegetarian lasagna with roasted eggplant, zucchini & spicy tomato sauce (O, N) VE
Falafel on hummus with pickled vegetables (N) VG
Cheese "spaetzle" with crispy onions (A, C, G) VE

Desserts

Kaiserschmarrn with plum compote (A, G, C) VE
Mini Gugelhupf cakes (A, G, C) VE
Tiramisu della Nonna (A, G, C) VE

BRUNCH MENU

MAX. 6 DISHES FROM BOTH MENUS.

— *Bon Appetit!* —

PHOTOS

