

events.since.2009

STUDIO67

CATERING

2025
ENGLISH

www.studio67.at

Enjoyment that Lasts & Delights!

THE STAFF

Our warm and welcoming service team is excited to provide you and your guests with a stylish and memorable experience.

THE DRINKS

A top selection of beverages— from premium wines and draft Prosecco to spirits, cocktails, and homemade lemonades.

THE FOOD

Whether it's a flying dinner, buffet, or live cooking, we offer flexibility, variety, and the perfect fit for any occasion.

THE PRICE

Transparency guaranteed: Clear pricing with no hidden surprises.

THE EXPERIENCE

With over 1,600 successful events since 2009, we bring expertise you can taste.



FLAVORS, THAT STAY IN YOUR MEMORY!

Make your event unforgettable
— with catering that not only satisfies but also brings joy!

CATERING FOR 30 TO 100 GUESTS*

*Larger groups available upon request

3 PACKAGES
FUNKY
FRESH
FABULOUS

FIX
PRICES

CAREFREE

Food brings people together
— we make sure they stay!

PACKAGE 1 – FUNKY

THE DRINKS

House wines: 1x Red, 1x Rosé, 2x White
Bottled beer: Ottakringer Pils 0.3L
Prosecco: Kattus Blond, Rosé and Soft
Soft drinks
Coffee (fully automatic machine)

THE FOOD

Buffet
2 Starters
3 Main courses
2 Desserts

THE PRICE

€99,- net per Person

up to 6 event hours
Each additional hour:
€9 per booked person

PACKAGE 2 – FRESH

THE DRINKS

House wines: 1x Red, 1x Rosé, 2x White
Bottled beer: Ottakringer Pils 0.3L, Null
Komma Josef
Prosecco: Kattus Blond, Rosé and Soft
Soft drinks
Coffee (fully automatic machine)

ADD ON: Longdrinks

THE FOOD

Buffet OR Flying Tapas
2 Starters
3 Main Courses
2 Desserts

ADD ON: Live Cooking

Fresh Popcorn

THE PRICE

€139,- net per Person

up to 6 event hours
Each additional hour:
€12 per booked person

PACKAGE 3 – FABULOUS

THE DRINKS

House wines: 1x Red, 1x Rosé, 2x White
Bottled beer: Ottakringer Pils 0.3L, Null
Komma Josef
Prosecco: Kattus Blond, Rosé and Soft
Soft drinks
Coffee (fully automatic machine)

Longdrinks

ADD ON: 5 Cocktails choices

November - March Punsch

April - Oktober Bowl

THE FOOD

Buffet OR Flying Tapas
2 Starters
3 Main Courses
2 Desserts

Live cooking + Fresh Popcorn

ADD ON: Flying Dinner

+ BBQ OR

Pasta in Grana Padano Cheese Form

THE PRICE

€159,- net per Person

up to 6 event hours
Each additional hour:
€16 per booked person

PACKAGE 1 - FUNKY

VORSPEISEN

Canapés Mix (ADGHLM) VE, PE, VG, ME
Bruschetta Duo: Classic with tomatoes (A) VG & Caprese (AG) VE
Bruschetta with Gorgonzola and spinach (AG) VE
Pinsa Romana Greek Style with yogurt sauce, feta, red onions, and black olives (GOA) VE
Pinsa Romana Italian Style with tomato sauce, mozzarella, olives, and prosciutto (GOAH) ME
Falafel on hummus with tomatoes and red onions (NG) VG

FLEISCH

Pulled chicken with roasted potatoes (M)
Chicken schnitzel with parsley potatoes (GAC)
Mini beef burger with cheddar, lettuce, and chili mayo (OGC)

FISCH

Mojito salmon on steamed vegetables (OAG)

VEGGIE

Potato casserole Ratatouille-style (F) VE or VG
Vegetable curry with jasmine rice (L) VG

SALAT

Studio67 Salad with leeks, beets, pears, apples, endives, nuts, and ginger vinaigrette (HMO) VG

DESSERT

Cheesecake with wild berry marmalade (AGC) VE
Kaiserschmarrn with homemade apple-pear mousse (CGA) VE

PACKAGE 2 - FRESH

VORSPEISEN

Roast beef on arugula salad with parmesan crisp (OM)
Caprese with buffalo mozzarella, cherry tomatoes, arugula, and pesto (HGO) VE
Tramezzini with salmon, mint, and balsamic with Korean radish salad (DAO) PE
Tramezzini with schnitzel and coleslaw (AG) ME
Smoked salmon tartare with radishes and red onions on blinis (DOMAC) PE
Charcuterie and cheese selection in a glass (G) VE
Patatas Bravas with aioli / spicy sauce (GC) VE/VG

FLEISCH

Steak Tagliata on hand-mashed potatoes with pepper sauce (OG)
Roast pork with dumplings and coleslaw (AMC)
Beef roulades with jus and bread dumplings (CAL)

FISCH

Rebel Hot Poke Bowl with spicy fish, quinoa, beans, and coleslaw (DNF)

VEGGIE

Campanelle with pickled olive pesto, tomatoes, mancho, and crispy capers (OGL) VE
Käsespätzle with crispy onions (ACG) VE

SALAT

67 Devil Salad with deviled eggs, lollo rosso, dates, almonds, and red wine vinaigrette (DHOC) VE

DESSERT

Tiramisu della Nonna (AGC) VE
Panna Cotta with wild berry sauce (G) VE

PACKAGE 3 - FABULOUS

VORSPEISEN

Beef tartare with toast, herb butter, and pickled capers (DOMAC) ME
Pear carpaccio with gorgonzola, walnuts & honey (GOH) VE
Eggplant tartare with peanut oil, red onions, cornichons, and capers (OMEA) VG
Bresaola carpaccio with mushrooms, dried figs, walnuts, and arugula (OH) ME
King prawn sandwich with coleslaw, coriander, and cocktail sauce (BCA) PE

FLEISCH

Beef fillet with port wine jus, gratinated potatoes, and seasonal vegetables (OL)
Veal schnitzel with parsley potatoes or roasted potatoes (CA)

FISCH

Smoked fish fillet on arugula salad with vinaigrette, parmesan, and baby carrots (DO)
Cod steak on gnocchi with lemon sauce (ADG)

VEGGIE

Black truffle Mac n' Cheese (GCA) VE
Creamy farfalle with grilled pumpkin and broccoli with pea pesto (OH) VG

SALAT

Lamb's lettuce with pumpkin, sesame, and caramelized onions (NO) VG – with bacon optional ME

DESSERT

Crème Brûlée (AGC) VE
Guinness chocolate cake VG with cream cheese frosting (ACGH) VE

THE EXTRAS

Furniture rental (chairs, banquet tables, high tables, tablecloths, etc.) – On request

Exclusive cocktail bar – €39 per person

Coffee machine Espresso – €149 flat rate per event (incl. equipment)

Photobooth (props, personalized layout, unlimited prints, and digital photos) – €390 for up to 6 hours

Videobooth (props, instant video access) – €490 for up to 3 hours

Caricaturist (2-hour session, A3 portraits, approx. 5 min per portrait, incl. travel and materials) – €690 flat rate

Additional staff – €35 per hour

Hostess or doorman – €35 per hour

Show bartender – From €490 for up to 3 hours (excluding ingredients)

DJ service – €990 for up to 6 hours

Decoration – On request

Live acts – On request

Photographer – On request

All prices are net, excluding VAT.



...CATERING WITH THAT SPECIAL EXTRA—
BECAUSE YOUR EVENT DESERVES
SOMETHING EXTRAORDINARY!

OUR CATERING? SIMPLY UNBEATABLE — LIKE A FEAST FOR THE TASTE BUDS!

With studio67 Catering, you can celebrate around the clock—whether with friends, colleagues, or family.

For business events, garden parties, summer celebrations, or birthday parties: We offer seamless professionalism, cool vibes, and a cozy atmosphere.

studio67 Catering is the perfect solution for any occasion!



REQUEST CATERING NOW!

studio67

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REFERENCES



TERMS & CONDITIONS

1. Scope

These general terms apply to all catering services provided by Studio67. By placing an order, the client accepts these terms.

2. Offers & Orders

- Offers are non-binding and depend on availability.
- Prices may fluctuate due to market changes.
- Final guest count must be confirmed 14 days prior to the event.
- A 30% deposit may be required upon booking.

3. Cancellation Policy

- Up to 21 days before event: No charge.
- 21 to 14 days before event: 30% of the total price.
- Less than 14 days before event: 100% of the total price.

4. Payment Terms

- Full payment is due 7 days before the event.
- Late payments incur 1% interest per day.
- All prices are exclusive of VAT.

5. Guest Count

- The final guest count must be confirmed 14 days prior.
- Changes after this deadline may result in price adjustments.

6. Delivery & Setup

- Delivery times and setup are coordinated with the client.
- Delays due to unforeseen circumstances (traffic, weather, etc.) will be communicated promptly.
- The client is responsible for providing necessary facilities (kitchen access, power supply, etc.).

7. Liability

- Studio67 ensures proper preparation and delivery of food and beverages.
- The client is responsible for any damage to rented items (e.g., dishware, glasses).
- Studio67 is not liable for service disruptions due to unforeseen circumstances (strikes, natural disasters, etc.).

8. Hygiene & Safety

All food is prepared following the highest hygiene standards. Studio67 is not responsible for food safety once it has been delivered and accepted by the client.

9. Data Protection

Client data is kept confidential and used solely for catering purposes.

10. Jurisdiction

All legal disputes shall be handled in Vienna, Austria.

11. Additional Terms

- Breakage not included: Any broken dishware or glasses will be charged separately.
- Service area: Catering services are available only within Vienna.
- Live Cooking: Available upon request (grill or parmesan wheel).
- Additional services: Food trucks and midnight snacks are available upon request.

12. Final Provisions

If any provision of these General Terms and Conditions is or becomes invalid, the remaining provisions shall remain unaffected. Amendments to these terms must be made in writing.