

studio67
EVENTS.SINCE 2009

FOL
X-Mas
Winter events
DER

2025/2026

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 CI colors
- "All-inclusive" food and drinks
- Festive sorbets & slushies welcome drinks (homemade)
- Sweet Christmas bakery treats
- Fruit and chocolate corner
- Midnight snack (warm)
- Fresh popcorn
- Photo booth with unlimited prints, layout in the CI colours and props
- 360° video booth supervised for 3 hours




EVERYTHING ON YOUR WISH LIST

Our **catering** offers a delightful selection of both Austrian and international specialties, ensuring there's something to satisfy every taste. We have already curated a few culinary highlights, but the rest can be customized to suit your preferences. 



EVERYTHING EXTRAORDINARY FOR YOUR CELEBRATION

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

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.



MENU *hofhofhof*

APPETIZERS (CHOOSE UP TO 2 DISHES - FLYING)

Bruschetta Duo – tomatoes, zucchini, and basil & pea purée with roasted chickpeas (A) VG
Tataki of salmon OR tuna on grilled seasonal vegetables and winter asparagus (D, F, O) PE
Beef tartare on toast with apple-horseradish and berry capers (M, O, D, C, A) ME
Roast beef on arugula with Dijon sauce and Parmesan crisp (M, O, G) ME
Carrot-pumpkin tartare with soy sauce and pumpkin seed oil reduction (F, O, M) VG
Potato gratin with basil cream sauce (G, H) VE - vegan option available (M, H) VG
Bulgur salad in a glass with beans, olives, spring onions and pomegranate (N) VG

SALADS (CHOOSE 1 DISH - BUFFET)

67 Devil Caesar Salad – deviled eggs, Lollo Rosso, dates, almonds, red wine vinaigrette (D, H, O, C) VE
Endive salad with mozzarella balls, sun-dried tomatoes, roasted nuts, pickled figs, mayonnaise and balsamic vinegar (G, O, H, C) VE
Studio67 Salad – leeks, beets, pears, apples, endives, nuts and ginger vinaigrette (H, M, O) VG
Lamb's lettuce with pumpkin, sesame and caramelized onions (N, O) VG, optional with bacon ME

SOUPS (CHOOSE 1 DISH - FLYING)

Celery cream soup VG with herb croutons (G, H, L) VE
Parsnip cream soup VG with Parmesan crisp (O, G, L) VE
Beef broth with garnish (O) ME
Cauliflower-almond soup with truffle oil (H, O, L, A) VG

MAIN COURSES (CHOOSE UP TO 3 DISHES - BUFFET)

Grandma's roast pork with sauerkraut and potato-celery purée (H, L, O, M, G) ME
Lamb ribs with parsnip purée and pumpkin chips (H, L, O, M, G) ME
Creamy farfalle with grilled chicken ME OR pumpkin and broccoli with pesto (O, H) VG
Grilled salmon on lemon-potato purée with broccoli, almond flakes and brown butter (D, H, O, G) PE
Cod steak on pumpkin gnocchi with lemon sauce (D, F, H) PE
Eggplant Parmigiana (O, G, L) VE
Vegan filet Wellington made from celeriac with potato purée (N, O, M, H) VG



OR:

MAIN COURSES (CHOOSE UP TO 3 DISHES - FLYING TAPAS)**

Beef fillet in red wine sauce with sautéed mushrooms, onions and long-grain rice (O, G, L) ME

Chicory salad with smoked meat (O, M, H) ME

Braised beef with green beans and bread dumpling (C, G, A, O, N) ME

Salmon Wellington with Beurre Blanc (G, O, C) PE

Pork loin stuffed with spinach and cheese, wrapped in bacon (G, O, M, L) ME

Zander on a bed of pointed cabbage (D, L, O) PE

Hake fillets with creamed spinach (D, G, M) PE

Beetroot Wellington with mushrooms and horseradish hollandaise (A, H, M) VG

**Table service available upon request, price depends on the number of guests.



DESSERT (CHOOSE UP TO 2 DISHES INCLUDING LIQUID - FLYING)

Crème Brûlée (H) VE or VG

Cannolo with mascarpone, pistachios and dulce de leche (G, H, A) VE

Grandma's tiramisu (C, G, H, A) VE

Cheesecake with wild berry jelly (G, C, O) VE

Baked apple in a glass with mascarpone cream and apple crumble (O, G) VE or 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) VG

Sorbet – sparkling and light, as an intermezzo or refreshing finish VG

MITTERNACHTSSNACK

Mini-Leberkässemmel (Meatloaf) (A, O) ME OR Käseleberkäs-Slider (cheese meatloaf) (A, O, G) ME

Falafel on hummus with tomatoes and red onions (N, O) VG

VG VEGAN VE VEGETARISCH PE PESCE TARIAN 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

REFERENCES

