

events.since.2009

STUDIO67  
B2B

2025  
ENGLISH

[www.studio67.at](http://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

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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



Barmherzige  
Schwestern  
Krankenhaus Wien



Bundesministerium  
Bildung, Wissenschaft  
und Forschung





# 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**

# SUMMER SPECIAL

**Book by July 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

