

events.since.2009

STUDIO67

B2B

2026

www.studio67.at

More than just a business venue.

THE LOCATION

FOR INSPIRATION & SUCCESS

For over 16 years, studio67 has been the trusted venue for successful business events.

Contemporary design, a welcoming atmosphere, and a flexible space concept create the perfect setting for professional, efficient, and memorable events. Your vision is our priority — with a full-service experience covering everything from planning and budgeting to flawless execution.



THE EQUIPMENT

PLUG & PLAY

studio67 provides the ideal technology setup for business events: smart TVs, mirror screens, high-speed Wi-Fi, professional sound and lighting systems, wireless microphones, air conditioning, photo booth, video booth, and much more.

If you plan to use your own equipment or media devices, we recommend a short technical check in advance to ensure a smooth and seamless event experience.

THE CATERING

TASTE & STYLE

studio67 stands for diverse cuisine and tailor-made catering experiences. From business breakfasts and lunch options to finger food and elegant flying dinners — our kitchen creates customized menus perfectly suited to your event. Our head chef looks forward to delighting you and your guests with exceptional culinary creations.

THE LOCATION

CENTRAL & CONNECTED

Thanks to its central location in Vienna's 6th district, studio67 is the ideal venue for your business event — with parking garages and public transport just moments away.

In short: easy to reach, perfectly connected, and right in the heart of Vienna.



CONTACT

ENQUIRE NOW!

studio67
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WHY STUDIO67?

FLEXIBLE SPACE DESIGN

Individually adaptable setups: U-shape, theater seating, group work arrangements, and much more — including room partitioning, natural daylight, or full blackout options tailored to your needs.

PERSONAL SUPPORT

Over 1,600+ events by studio67 — delivering expertise, service, and passion for every occasion.

SMOOTH EVENT TECH

Plug & Play: 4K screens, mirror screens, microphones, professional sound and lighting systems, high-speed Wi-Fi, and much more.

SUSTAINABILITY

Our concept for environmentally conscious events is continuously evolving. Circular Catering — why not?!

CULINARY EXPERIENCE

Breakfast, lunch, brunch, finger food, or dinner — flexible catering solutions from a single source, including Brain Food & Liquid Transition concepts.

BUILT ON TRUST

Expertise Since 2009
Proudly delivering 16 years of event excellence — giving you the confidence that every detail is handled seamlessly.



REFERENCES



FULL-DAY EVENTS

Up to 9 Hours

- Location & service staff
- Breakfast buffet
- Lunch buffet
- Sweet & savory pastry break
- Flat-rate hot & cold beverages
- 3 mirror screens
- 86" Smart TV screen
- 62" mobile TV screen
- Flipchart & presentation kit
- Lighting & wireless audio technology
- Lectern & presentation clicker
- Furniture setup upon request
- Entertainment options

No Additional Costs!
From 10 guests — €99 net per person.



HALF-DAY EVENTS

Up to 5 Hours

- Location & service staff
- Breakfast or brunch buffet
- Sweet & savory pastry break
- Flat-rate hot & cold beverages
- ...
- ...
- Furniture setup upon request

No Additional Costs!
From 10 Guests — €79 Net per Person



**FULL-DAY BOOKINGS
UNTIL AUGUST 1, 2026
SUMMER SPECIAL**

SHORT- EVENTS

Up to 3 Hours

- Location & service staff
- Sweet & savory pastry break
- Flat-rate hot & cold beverages
- ...
- ...
- Furniture setup upon request

No Additional Costs!
From 10 Guests — €69 Net per Person



Our Aperol cart brings authentic Italian Dolce Vita directly to studio67: Aperol Spritz with Prosecco, draft Prosecco, and alcohol-free Prosecco create the perfect sparkling after-work atmosphere.
...because sometimes business simply calls for an aperitivo!

BREAKFAST MENU

(MAX. 5 DISHES INCLUDING 1 EGG DISH)

Basics

- Organic cheese selection served with dried fruits, nuts & olives (C,E,H) VE
- Spread platter with crunchy vegetable sticks (L) VG
- Cold cuts platter with chorizo, ham & prosciutto, served with grissini, horseradish & cornichons (A) ME
- Filled mini croissants, savory & sweet (A,G) VE
- Pastry selection with jam, butter & honey (A,G) VE

Canapés & Small Bites

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

Toasts & Tramezzini

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

Egg Dishes

- Omelet variations (C,G) VE
- Classic shakshuka (C,H) VG or with cheese (G) VE
- Boiled eggs: classic or stuffed (C) VE

BRUNCH MENU

(MAX. 6 DISHES FROM BOTH MENUS COMBINED)



COFFEE &
PASTRY BREAK

LUNCH MENU

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

Salads

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

Soups

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

Main Courses

- Pork loin stuffed with spinach & cheese, served with port wine jus (O,G,C) ME
- Pulled chicken with potato & celery purée (L,O,G) ME
- Chicken saltimbocca with creamy Grana risotto ME
- Campanelle pasta with olive pesto, tomatoes, Grana & capers (G,A,H,O) VE
- Vegetarian lasagna with zucchini & tomato sauce (O,N) VE
- Falafel on hummus with pickled vegetables (N) VG
- Cheese spaetzle with crispy fried onions (A,C,G) VE
- Gnocchi with creamy mushroom sauce (G,F,A) VE or VG

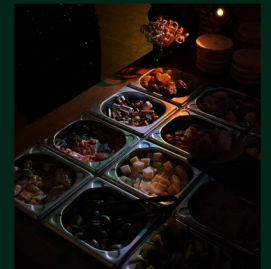
Desserts

- Kaiserschmarrn with plum compote (A,G,C) VE
- Assorted mini bundt cakes (A,G,C) VE
- Mini Sacher cake bites with whipped cream (A,C,G) VE

BRAIN FOOD

(CAN BE INTEGRATED INTO ANY PACKAGE)

- Oat & nut bars (A,H) VG
- Granola bars with pumpkin seeds (A) VE
- Spelt & berry bars (A) VE
- Spelt granola or quinoa granola (A) VE
- Cucumber with yogurt & dill (G) VG
- Egg, quinoa & spinach cups (C) VG
- Mini puff pastry bites with egg & herbs (A,C,G) VG
- Free-range chicken with millet ME
- Fishfillet with buckwheat (D) PE



VE Vegetarian / VG Vegan / PE Pescetarian / ME Meat

A GLUTEN-CONTAINING CEREALS / B CRUSTACEANS / C EGGS / D FISH / E PEANUTS / F SOY / G MILK / H TREE NUTS / L CELERY / M MUSTARD / N SESAME / O SULPHUR DIOXIDE & SULPHITES / P LUPIN / R MOLLUSCS
FOR FURTHER INFORMATION REGARDING ALLERGENS AND FOOD INTOLERANCES, PLEASE CONTACT OUR SERVICE STAFF.

PHOTOS

