

events.since.2009

STUDIO67

CATERING

2026

www.studio67.at

Joy & taste that last & inspire!

THE STAFF

Our dedicated service team looks forward to treating you and your guests to an exceptional experience in style.



THE DRINKS

With a premium selection of beverages — from fine wines, prosecco on tap and spirits to cocktails and homemade lemonades.



THE FOOD

Flying dinner, buffet, or live cooking — we offer flexibility, variety, and the perfect fit for every occasion.



THE PRICE

Transparency guaranteed: Clear pricing with no hidden surprises.



THE EXPERIENCE

Over 1,600 successfully executed events since 2009 — experience you can taste.

A TASTE TO REMEMBER.

Turn your event into a highlight — with catering that doesn't just satisfy, but truly delights!



CATERING FROM 30 GUESTS

3 Packages

FUNKY FRESH FABULOUS

FIXED PRICES



CAREFREE

Oh la la!

Food brings people together — we make sure they stay!

OPTION 1 - FUNKY



THE DRINKS

House wines: 1 red, 1 rosé, 2 white
Ottakringer beer, prosecco on tap,
and soft drinks (+ non-alcoholic
prosecco)

THE FOOD

Buffet
2 appetizers
1 salad
3 main courses
1 dessert

THE PRICE

€99,- net per Person

up to 6-hour event
each additional hour €9 per person

OPTION 2 - FRESH



THE DRINKS

House wines: 1 red, 1 rosé, 2 white
Ottakringer beer, prosecco on tap,
soft drinks (+ non-alcoholic prosecco) and
fully automatic coffee machine

ADD ON: Longdrinks

THE FOOD

Buffet oder Flying Tapas
2 appetizers
1 salad
3 main courses
2 desserts

ADD ON: Live Cooking

THE PRICE

€139,- net per Person

up to 8-hour event
each additional hour €12 per person

OPTION 3 - FABULOUS



THE DRINKS

House wines: 1 red, 1 rosé, 2 white
Ottakringer beer, prosecco on tap,
soft drinks (+ non-alcoholic prosecco), fully
automatic coffee machine, and long drinks

ADD ON: 3 Cocktails vom Fass by
Mario Hofferer Cocktail World Champion



THE FOOD

Buffet oder Flying Tapas mit Live cooking
3 appetizers
1 salad
3 main courses
2 desserts

ADD ON: Flying Dinner
e.g. grill specialties or pasta served in a
Parmesan wheel

THE PRICE

€159,- net per Person

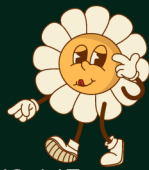
up to 8-hour event
each additional hour €16 per person

Included in the worry-free package: setup and dismantling of our equipment (buffet, kitchen, etc.), standard mise-en-place (plates, cutlery, glasses, etc.), and service staff (service team, kitchen crew & catering management).

The only additional cost not included in the worry-free package: Delivery & pickup: €190 within Vienna, outside Vienna €7.90 per km.



OPTION 1 – FUNKY



APPETIZERS

Canapés Selection (ADGHLM) VE, PE, VG, ME
Bruschetta Duo: classic tomato (A) VG & Caprese (AG) VE
Bruschetta with gorgonzola and spinach (AG) VE
Pinsa Romana Italian Style with tomato sauce, mozzarella, olives, and prosciutto (GOAH) ME
Falafel on hummus with tomatoes and red onions (NG) VG
Empanadillas – stuffed mini pastries with chicken and cheese sauce (ACG) ME

MEAT

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

FISH

Mojito salmon with steamed vegetables (OAG)

VEGGIE

Potato gratin Ratatouille-style (F) VE or VG
Vegetable curry with jasmine rice (L) VG
Vegan lasagna (A,L,O) VG

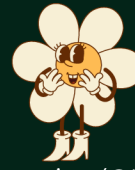
SALAD

Salad with leek, beetroot, pears, apples, endive, nuts, and ginger vinaigrette (HMO) VG

DESSERTS

Cheesecake with wild berry jam (AGC) VE
Kaiserschmarrn with homemade apple & pear mousse (CGA) VE

OPTION 2 – FRESH



APPETIZERS

Roast beef on arugula salad with parmesan crisp (OM)
Caprese with buffalo mozzarella, cherry tomatoes on a bed of arugula with pesto (HGO) VE
Mushroom arancini with horseradish sauce (ACGO) VE
Tramezzini with schnitzel and coleslaw (AG) ME
Smoked salmon tartare with red onions, wasabi horseradish, and cream cheese on blinis (ACDGO) PE
Sourdough tartines with goat cheese, fig mustard, bacon, and pickled onions (AGH) ME
Patatas Bravas with aioli / spicy sauce (GC) VE/VG

MEAT

Steak tagliata on rustic mashed potatoes with pepper sauce (OG)
Roast pork with dumplings and cabbage salad (AMC)
Beef roulades with jus and bread dumplings (CAL)

FISH

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

VEGGIE

Campanelle with marinated olive pesto, tomatoes, Manchego, and crispy capers (OGL) VE
Käsespätzle with crispy fried onions (ACG) VE

SALAD

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

DESSERTS

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

OPTION 3 – FABULOUS



APPETIZERS

Beef tartare with toasted bread, herb butter, and caper berries (DOMAC) ME
Pear carpaccio with gorgonzola, walnuts, and honey (GOH) VE
Carrot & pumpkin tartare with toasted tramezzini bread and pumpkin seed oil soy sauce (AEFNMO) VG
Bresaola carpaccio with mushrooms, dried figs, and arugula (OH) ME
Toasted brioche bread with cream cheese, salted anchovy fillets, capers, and pickles (AFG) PE

MEAT

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

FISH

Smoked fish fillet with brown butter & honey on arugula salad with vinaigrette (FMJCG)
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

SALAD

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

DESSERTS

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

THE EXTRAS ✨

Furniture (chairs, banquet tables, cocktail tables, tablecloths, etc.) – upon request

Fotobox €390,- incl. delivery & pickup, props, unlimited prints, digital gallery, custom layout

Soft serve machine €6,- incl. 2 flavors + toppings

Popcorn-Mashine €79,- incl. 1 hour supervision

Videobox €490,- incl. delivery & pickup, props, 2 hours supervision

Antipasti cart €25,- / per person incl. 2 hours supervision, with 12 options

DJ-Service from €990,-

Espresso machine (portafilter) €149,-

Caricature artist €690 hours, incl. materials & travel

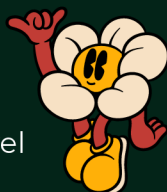
Additional staff €39,- / Hour

Hostess/Doorman €39,- / Hour

Live-Acts – upon request

Photographer– upon request

All prices are net, excluding VAT.



Shhh!

“Fancy some gossip?”

studio67 also has its own bar & cocktail company:

barcompany by studio67.

Shaking cocktails for 15 years — now with a fresh new twist. Want more?! Just ask us.



...Catering with that special extra — because your events deserve something more!

OUR CATERING? UNFORGETTABLE — A CULINARY FIREWORK FOR YOUR TASTE BUDS.



With studio67 Catering, you celebrate the way you want and whenever you want — whether with friends, colleagues, or family. Whether it's a business event, garden party, summer festival, or birthday:

We deliver worry-free professionalism, laid-back vibes, and an atmosphere where everyone feels at home.
studio67 Catering: Your moment, your vibe, our flavor.



studio67 Catering: Your moment, your vibe, our flavor.



REQUEST CATERING NOW!

studio67

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REFERENCES

