



*One Love.*  
ONE PRICE. ONE CATERING.

events.since.2009

WEDDING-CATERING  
*2026*

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

Moments that last forever. Flavors that match.

## THE STAFF

Our dedicated service team makes sure that you and your guests feel truly cared for from the very first moment — attentive, refined, and with a genuine love for every detail.

## THE DRINKS

Celebrate love with an exquisite selection of beverages — from award-winning wines, draft prosecco, and premium spirits to lovingly crafted cocktails and homemade lemonades.

## THE FOOD

Whether it's an elegant flying dinner, a festive fully serviced wedding buffet, or live cooking — we design your culinary concept to be as unique as your love story.

## THE PRICE

Transparency you can rely on: With us, you'll enjoy clear and fair pricing — with no hidden costs and no unpleasant surprises.

## THE EXPERIENCE

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



## FLAVOR, THAT LINGERS IN MEMORY!

Make your big day an unforgettable highlight — with wedding catering that doesn't just satisfy, but truly delights.

## CATERING FOR 30+ GUESTS.

2 PACKAGES  
SWEET & SPARKLING  
ALWAYS & FOREVER



*Stress-free. Fixed prices.*

*Food brings people together — we make sure they never forget the moment.*



# PACKAGES 1

## SWEET & SPARKLING



### THE DRINKS

House wines: 1x red, 1x rosé, 1x white  
Beer: Ottakringer  
Draft prosecco, prosecco variations (e.g. Aperol, Lillet, Hugo), non-alcoholic prosecco, and soft drinks

### THE FOOD

Agape (flying snacks).  
Evening buffet  
3 starters  
1 salad  
1 bread station  
3 main courses  
1 dessert  
Midnight snack

### THE PRICE

**€139 net per person**

#### Up to 10 hours event

Each additional hour: €14 per person  
+ €39 per hour / staff member



# PACKAGES 2

## ALWAYS & FOREVER



### THE DRINKS

House wines: 1x red, 1x rosé, 2x white  
Beer: Ottakringer  
Draft prosecco, prosecco variations (e.g. Aperol, Lillet, Hugo), non-alcoholic prosecco, soft drinks  
Fully automatic coffee machine and long drinks

**ADD-ON: 2 draft cocktails by Mario Hofferer, Cocktail World Champion**

### THE FOOD

Agape (flying snacks).  
Buffet & flying tapas dinner with live cooking.  
3 starters  
2 salads  
1 bread station  
3 main courses  
2 desserts  
**Midnight snack**

### THE PRICE

**€169,- net per person**

#### Up to 12 hours event

Each additional hour: €19 per person  
+ €39 per hour / staff member



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

The only additional cost to the all-inclusive package: delivery & pickup: €190 within Vienna, outside Vienna €7.90 per km.




# The Menu

**AGAPE** 5 PIECES PER PERSON.



Bruschetta della Nonna with San Marzano tomatoes & basil (VG)  
Bruschetta della Nonna with mozzarella (VE)  
Mixed canapés (VE, PE, ME, VG)



## STARTERS

Beetroot carpaccio with goat cheese mousse & walnuts (VE)  
Zucchini carpaccio with berry vinaigrette & cress varieties (VG)  
Watermelon carpaccio with rocket, feta, mint & honey (VE)  
Mini burrata with honeydew melon, prosciutto crudo & lamb's lettuce (ME)  
Prosciutto & cheese selection with pickled vegetables, nuts & grapes (ME)  
Beef tartare with herb butter, capers & toasted brioche (ME)   
Salmon tartare with red onions & dill on blinis with crème fraîche mousse (PE)  
Roast beef on rocket salad with parmesan crisp (ME)  
Sourdough tartines with ricotta, bacon, fig mustard & cress (VE)  
Falafel on hummus with tomato-onion mash (VG)  
Arancini (mushroom, pumpkin or meat ragout) with horseradish sauce & tomato reduction (VE)  
Classic gazpacho (tomato, pepper, cucumber) (VG)  
Old Vienna potato soup with caramelized chorizo (ME)  
Creamy cauliflower-almond soup with truffle oil (VG)  
Creamy vegetable soup with herb croutons (VE)  
Rich beef consommé with sliced pancakes & chives (ME)

## MAIN COURSES

Grandma's roast pork with bread dumplings & sauerkraut (ME)  
Pulled chicken with roasted potatoes or celery-potato mash (ME)  
Chicken schnitzel with potato-leaf salad & lingonberries (ME)  
Chicken saltimbocca with creamy risotto Milanese (ME)  
Beef roulade in red wine sauce with carrots & parsley potatoes (ME)  
Beef fillet strips in port wine jus or pepper sauce with seasonal vegetables (ME)  
Beef tagliata on rocket bed with parmesan flakes & berry balsamic (ME)   
Creamy farfalle with chicken (ME) or with pumpkin & broccoli (VG)  
Mojito salmon with colorful summer vegetable julienne (PE)  
Cod steak on pumpkin gnocchi with lemon sauce (PE)  
Campanelle with olive pesto, tomatoes & manchego (VE)  
Stuffed zucchini with quinoa, sheep's cheese & herb salsa (VE)  
Cheese spaetzle with fried onions (VE) 

**VE VEGETARIAN / VG VEGAN / PE PESCEARIAN / ME MEAT**

## PACKAGE 1 - SWEET & SPARKLING

## PACKAGES 2 - ALWAYS & FOREVER LIVE COOKING OPTIONEN

*The menu is identical for both packages — the difference lies in the number of selectable dishes as well as the live cooking option, which is exclusively included in Package 2. Live cooking dishes are marked in the menu with the corresponding icon.*

*This offer is our initial proposal. We see catering for your special day primarily as something tailor-made — aligned with your wishes, the atmosphere of your event, and the specifics of the location.*

*Feel free to request adjustments or additional options.*

*Our head chef Rodrigo Senatore and the studio67 catering team look forward to accompanying you.*



## SALAD

Leaf salads with toppings (tomatoes, corn, mozzarella etc.) (VE, VG, ME)  
Potato-leaf salad (VE)  
Lamb's lettuce salad with pumpkin, sesame & caramelized onions (VG)  
Greek salad with 2 dressings (yogurt and dill vinaigrette) (VE)  
Caprese salad with 2 dressings (balsamic and red wine vinaigrette) (VE)  
Devil salad with deviled eggs, Lollo Rosso, dates, almonds & red wine vinaigrette (VE)  
Salad with leek, beetroot, pears, apples, endive, nuts & ginger vinaigrette (VG)  
Rocket & mango salad with orange dressing & toasted pine nuts (VE)



## BREAD STATION

...with bread, Istrian olive oil, butter, and spices.

## DESSERT

Cheesecake with wild berry jam (VE)  
Kaiserschmarrn with homemade apple-pear mousse (VE)   
Tiramisu della Nonna (VE)   
Panna cotta with wild berry sauce (VE)  
Crème brûlée (VE)  
Guinness chocolate cake (VG) with cream cheese frosting (VE)

## MIDNIGHT SNACK

Pinsa Romana "Italian Style" (tomato sauce, mozzarella & prosciutto)   
(ME)  
Cheese Leberkäse sliders (ME) & sauerkraut sliders (VG)  
Classic mini Leberkäse rolls (ME)  
Falafel on hummus (VG)  
Mini hot dog station (ME) 



# The Infos

## NOT INCLUDED IN THE PRICE

- Breakage costs
- Additional furniture
- Decoration (flowers, candles, tablecloths, cloth napkins, menus, etc.)
- Special requests (e.g. additional staff, extended mise en place)
- Entertainment (DJ, musicians, etc.)

## CHILDREN'S PRICES

- Children up to 3 years: free of charge
- 3–12 years: €59 per child
- 12–16 years: €79 per child

## VENDOR CATERING (SERVICE PROVIDERS)

- Full-day service (e.g. photographer): €69 per person
- Half-day service (e.g. band or DJ): €49 per person

## PAYMENT TERMS

- 30% deposit upon confirmation
- 50% payment 14 days before the event based on the final number of guests
- 20% final payment 7 days after the event

## TASTING

We are happy to organize a customized menu tasting for you as a couple, where you can sample all agreed dishes — or those you are particularly interested in.

The tasting is included in the price for the bride and groom once the wedding is firmly booked with us. Without a confirmed booking, we charge €79 per person.

You are also welcome to bring your witnesses, family members, or friends to the tasting. These additional guests will be charged €79 per person in any case.

*Our recommendation: a maximum of 4 people (2 + 2), so we can discuss all details in a relaxed atmosphere and keep the tasting as efficient and enjoyable as possible.*



## TIMELINE



## YOUR WEDDING WINGWOMAN

Mika, your catering & event coordinator.

With experience from over 300 weddings in Austria and abroad, international concept weddings, and countless shared moments of happiness, I am your first point of contact in the planning — and the final set of eyes on your event.

I look forward to getting to know you - and even more to turning your day into a one-of-a-kind moment you will remember forever.



# THE EXTRAS

**Furniture** (chairs, banquet tables, high tables, tablecloths etc.) – on request

**Photo booth** €390 incl. delivery & pickup, props, unlimited prints, digital gallery, custom layout

**Soft ice cream & slushy machine** €6 per person incl. 2 flavors + toppings (e.g. bourbon vanilla soft ice cream, espresso martini slushy, frozen margarita...)

**Popcorn machine** €79 incl. 1 hour supervision

**Video booth** €490 incl. delivery & pickup, props, 2 hours supervision

**Antipasti cart** €25 per person incl. 2 hours service, with 12 toppings (e.g. Prosciutto di Parma, aged Pecorino, Sicilian olives, hummus & falafel, artichokes, mixed cheese cubes, fresh bread & more)

**DJ service** from €990

**Espresso machine** (portafilter) €199

**Caricaturist** €690 for 2 hours incl. materials & travel

**Additional staff** €39 per hour

**Hostess/doorman** €39 per hour

**Live acts** – on request

**Photographer** – on request

*All prices are net, excluding VAT.*



**One contact. One concept. Full catering experience.**

studio67 also has its own bar & cocktail company: [barcompany by studio67](#).  
Shaking things up for 15 years — now with a fresh twist.  
Want more?! Just ask us.

# OUR WEDDING CATERING? UNFORGETTABLE - A CULINARY FIREWORK FOR YOUR BIG DAY.

With studio67 Catering, you celebrate your love the way it feels right for you — whether a romantic gathering in an intimate circle or a big celebration with all your favorite people.

Whether it's a ceremony in the countryside, an elegant dinner party, or a lively celebration late into the night: we deliver effortless professionalism, relaxed elegance, and an atmosphere made for toasting, enjoying, and feeling at home.

**studio67 wedding catering: your moment, your vibe, our flavor.**



## REQUEST CATERING NOW!

studio67

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## VENUE PARTNERS

wolke 19

wolke 21

richard  
hof

R  
Eventlocation  
am Reisenberg

Whether it's an urban loft, a stylish gallery, or an outdoor venue in the countryside: our location partners offer a wide range of options for weddings of any size. Thanks to our close cooperation, we know the on-site conditions inside out — ensuring a seamless interaction between venue & catering so you can fully focus on your big day.