

studio67
EVENTS.SINCE 2009

FOL

X-MAS &
Winter Event

DER

2026

EVERYTHING FOR A SPARKLING CELEBRATION



There are Christmas parties – and then there are Christmas parties at studio67. From fine culinary highlights to celebrating together with your colleagues in our Hidden Club: with us, your Christmas party becomes an experience.

Size: 300 square meters
Max. capacity: 150 people
Max. capacity Hidden Club: 80 people
Restaurant seating: up to 90 people +€9 per person (elegantly set with stylish décor)

€149 per person “all-in” food & beverage carefree package (from 30 guests)

€199 service fee per hour (incl. doorman, attended cloakroom, service staff, bartenders, final cleaning, and available technical equipment)

Optional: DJ service from €990

All prices are net, excluding VAT.

EVERYTHING EXCEPT STRESS AND EVERYTHING UNDER CONTROL.



We look forward to celebrating your event with you and are pleased to include the following specials in our package:

- Surprise live act upon agreement
- Special Christmas décor concept throughout all areas of the venue
- Christmas tree in your company CI
- All-inclusive food & beverage “carefree” package
- Antipasti cart with 12 toppings & 1 hour service
- Festive sorbet & slushy welcome (homemade)
- Sweet Christmas bakery selection
- Fruit & chocolate corner
- Midnight snack (hot)
- Fresh popcorn
- Photo booth incl. all prints, layout in company CI & props
- 360° video booth, 3 hours supervised

EVERYTHING THAT MAKES YOUR TASTE BUDS CELEBRATE.

Our catering also leaves nothing to be desired, featuring Austrian and international specialties. We have already listed a few highlights, and the rest will be individually tailored to your wishes.

EVERYTHING EXTRAORDINARY FOR YOUR CELEBRATION.

Our beverage package includes wines from our extensive cellar, bottled and draft beers from Ottakringer, draft Prosecco, aperitivos, coffee variations, soft drinks, long drinks, as well as fancy Christmas slushies and up to 3 cocktails tailored to your taste.



STARTERS (choose up to 3 dishes - flying service)

Beef tartare on toast with apple horseradish & berry capers (M, O, D, C, A) ME
Roast beef on rocket with Dijon sauce & parmesan crisp (M, O, G) ME
Duck maki with cucumber & salad on red cabbage cream (A, F) PE
Salmon tataki on grilled seasonal vegetables (D, F, O) PE
Carrot & pumpkin tartare with soy & pumpkin seed oil reduction (F, O, M) VG
Goat cheese with herbs & honey mustard on toasted sourdough (A, G, M) VE
Pumpkin arancini with mozzarella on spicy horseradish sauce (A, G) VE
Parsnip cream soup VG with parmesan crisp (O, G, L) VE
Beef consommé with semolina dumplings (A, C, F, G, L) ME
Cauliflower soup with truffle oil (H, O, L, A) VG
Creamy corn soup with bacon & thyme (A, G, L) ME



SALADS (choose 1 dish - attended buffet)

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 & balsamic (G, O, H, C) VE
Winter salad - leek, beetroot, pears, apples, endive, nuts & ginger vinaigrette (H, M, O) VG
Lamb's lettuce salad with pumpkin, sesame & caramelized onions (N, O) VG - with bacon possible ME



MAIN COURSES (choose up to 3 dishes - attended buffet or flying tapas)

Grandma's roast pork with sauerkraut and potato-celery purée (H, L, O, M, G) ME
Braised lamb leg with rosemary jus & herb polenta (A, G) ME
Classic beef stroganoff with tagliatelle or rice (A, G, L) ME
Beef shoulder roast in red wine jus with winter root vegetables (A, G, L) ME
Creamy farfalle with grilled chicken ME or pumpkin & broccoli with pesto (O, H) VG
Pan-fried salmon on lemon potato purée with broccoli & brown butter (D, H, O, G) PE
Cod steak on pumpkin gnocchi with lemon sauce (D, F, H) PE
Melanzane alla Parmigiana (O, G, L) VE
Pan-fried pumpkin steaks on winter lentil ragout & pumpkin seed oil (A) VG
Vegan Wellington made from celeriac with mashed potatoes (N, O, M, H) VG



***Also available with table service / plated service: €14 per person.



DESSERTS (choose up to 2 dishes – flying service)

Crème brûlée (H) VE or VG

Mini Sacher cubes with whipped cream (A, C, F, G) VE

Tiramisù della Nonna (C, G, H, A) VE

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

Chocolate mousse with orange zest (A, C, G) VE or VG

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

Kaiserschmarrn with plum compote (A, C, G) VE

Affogato with bourbon vanilla ice cream & grated nuts (H, G) VE

Limoncello with lemon cake (O, H) VG

Sorbet – sparkling and light, as a palate cleanser or refreshing finish VG



MIDNIGHT SNACK

Mini Leberkäse roll (A, O) ME or cheese Leberkäse slider (A, O, G) ME

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

VG VEGAN · VE VEGETARIAN · PE PESCE TARIAN · ME FLEXITARIAN

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 LUPINS / R MOLLUSCS



REFERENCES

MAD
MACRO ARRAY DIAGNOSTICS

DANONE

Verbund
Turner & Townsend

Barmherzige
Schwestern
Krankenhaus Wien



Bundesministerium
Bildung, Wissenschaft
und Forschung



cbs
Corporate Business Solutions

DÉRTOUR
kontron

BCG

Magenta

LINDPOWER
PERSONALMANAGEMENT
uvm.

cegeka

SIMStation

LITH

AstraZeneca

Imperial
Tobacco



STOREBOX

Heute

BakerHicks

SECIS

SWATCH GROUP