

CATERING CATALOG

Hospitality Lead

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RESPONSIBLE CATERING

Climate Lab focuses on the topics of climate and sustainability, and we choose our catering partners wisely.

Our mission is to create powerful alliances in order to reach climate neutrality as fast as possible. Our catering offers reflect our ambitions and we build collaborative partnerships with catering companies we believe in. Our catering partners have been certified with the Austrian *Umweltzeichen* label. We offer no meat and no fish products.

We are committed to reducing food waste. We order portions according to the number of participants and our partners and suppliers regard this topic also as very important. We believe in quality over quantity and we strive to have low CO₂ emissions.

We offer a wide range of catering options, highly customizable to meet your needs and can transform your event into an unforgettable experience.

We take into consideration all intolerances and allergies so please let us know in advance if you have any.

If you have specific wishes, we are happy to make a tailor-made proposal for you.



GREEN EVENTS

As a licensee for Green Events, we offer a regional catering, which fulfills the criteria of the *Österreichisches Umweltzeichen*.

Be it a meeting, a full-day workshop or an evening event with 80 guests, with our options you are well equipped for sustainable catering that does not compromise on quality.

Coffee, your way

Enjoy organic fairtrade coffee from fully automatic coffee machines, with both cow milk and oat milk available.

Plant-based first

Our menu is entirely vegetarian and vegan. Gluten-free options are always possible.

Reusable everything

Most drinks come in reusable bottles (wine excluded). We use only reusable dishes and cutlery.

We are constantly refining our offer and love hearing your ideas. Let us know how we can do better!



SERVICE

We believe that every event deserves personalised attention. Recognising that events vary in size and complexity, we will provide you with the necessary personnel according to your needs.

Our experienced event coordinators and skilled service team are committed to providing the best experience.

If needed, our catering manager will handle your most wild wishes and will guide you through the entire event.

The prices will be tailored to your event.

Coffee stations have the service included.

1 Service Person per hour

€ 40,00

1 Catering Management per hour

€ 70,00

All prices are per person per hour and exclude VAT.



OUR MAIN CATERING PARTNERS



RITA bringt's

Rita Bringt's is Vienna's first vegetarian organic catering and delivery service. Rita cooks daily with fresh, seasonal, **100% biological ingredients** and delivers meals by bike.



Bluem.minds

Bluem.minds believes in the **"gastronomical guerilla-tactics"**. Using only natural, organic ingredients, they prepare food that nourishes on every level.



Gaumenfreundinnen

A women-founded, vegetarian and organic catering company, *Gaumenfreundinnen* serve sustainable delights for every event. They are certified with the **Austrian ecolabel**.



La mesa

La Mesa's motto: fresh, homemade and healthy for people and our planet. The **mother-daughter-led** catering specializes in vegan and vegetarian comfort food.



SUPPLIERS (selection)



Unverschwendet

An early member of Impact Hub, *Unverschwendet* is taking fruit and vegetables that are not taken in supermarkets and transforms them into delicious jams and chutneys instead of being thrown away.

sens

sens

As a protein bar, *sens* offers a healthy alternative to the usual bars. Insect protein from their own farm offer the best source of protein as they contain all essential amino acids and valuable nutrients and are also good for the planet: 1 kg insect protein produces 100x less CO₂ as 1 kg beef.

<https://eatsens.com/pages/our-mission>



Biogast

Our drinks and some delicious bio snacks are ordered through Biogast (the biggest Bio-wholesaler in Austria).



KoRo

KoRo delivers high-quality, natural foods using bulk packaging and short supply chains. Their mission focuses on fair pricing, sustainability, and transparency, empowering social responsibility from farm to fork.



CANCELLATION POLICY

RITA bringt's

Cancellation up to 5 days before: 40% fee;

Cancellation 0-3 days before: 100% fee.

Guest count changes: up to 5 work days before.

bluem.minds

Cancellation up to 7 days before: free;

Cancellation less than 7 days: 100% fee.

Gaumenfreundinnen

Cancellation 7-10 days before 40% fee;

Cancellation 4-6 days before: 60% fee;

Cancellation 0-3 days before: 90% fee.

Guest count changes: up to 5 work days before.

La Mesa

Cancellation 7-10 days before: 30% fee;

Cancellation 4-6 days before: 50% fee;

Cancellation 0-3 days before: 100% fee.

Climate Lab

Beverage cancellation: always free.

Other cancellations up to 5 work days before: free.

Changes possible: up to 3 work days.

OUR VISION FOR COFFEE CONSUMPTION

Coffee is the ingredient with the highest CO₂ emissions. As a comparison, 1 kg of coffee beans is roughly the equivalent of charging 243 phones. Read more [here](#). In this sense we would always advise to choose the catering option without coffee.

Which coffee beans do we offer?

We opted for [Caritas Bio-Kaffee](#) produced from bio, fairtrade coffee beans by J.Hornig in cooperation with Caritas.

The revenue from selling the coffee beans by Caritas goes towards an educational project in Gumbo in Southern Sudan.

What about milk?

We offer barista oat milk for foamy cappuccinos and lattes, as a liter of cow milk can result in 3 times more greenhouse gas emissions than oat milk.

If you have any questions regarding our commitment or allergies, contact us and we will be happy to support you.



ECO SNACKS



ECO MENU

Full day € 15,00
Half day € 13,00

- *Hasenfit* BIO Juices
- Mineral water
- Organic fruit
- *Unverschwendet* jam with wasa bread (morning)
- Veggie sticks + hummus (afternoon)
- *sens* insect bars
- Seed mix

All prices are per person and exclude VAT. Service, equipment, and tap water are included. Coffee and tea are not included in the menu, but they can be purchased by the participants (card payment only).



WHY THE ECO MENU?

A package made for the future!

Our eco-menu brings together a combination of low impact products, future foods, and food-saving initiatives, as well as durable products. This lowers our risk of food waste, without compromising on taste.

Enjoy **salvaged fruit and vegetables** transformed into delicious jams and chutneys by *Unverschwendet*, a pioneer in the fight against food waste. **Long-lasting** Wasa bread helps prevent unnecessary waste and comes from a brand that measures and compensates its CO₂ footprint across the entire [value chain](#).

The menu also features **future-forward protein sources**, such as sens insect bars, which require far fewer resources and emit significantly less CO₂ than traditional animal proteins. **Nutritious seed** and dried fruit mixes are prepared in-house using bulk ingredients, reducing packaging while delivering great flavor.

A smart choice for you, and for the planet.



COFFEE STATION



FULL DAY COFFEE STATION & SNACKS € 23,00

- Professional coffee machine for espresso, americano, cappuccino, latte, tea
- BIO juices and mineral water
- Organic fruit
- Morning: *Unverschwendet* jam with *wasal* bread
- Afternoon: Veggie sticks + hummus/
Feta-cucumber bites/ cheese-grape skewers
- Dried fruit mix
- Energy balls



HALF DAY COFFEE STATION & SNACKS

€ 18,00

- Professional coffee machine for espresso, americano, cappuccino, latte, tea
- BIO juices and mineral water
- Organic fruit
- Morning: *Unverschwendet* jam with *wasa* bread
- or Afternoon: Veggie sticks + hummus/
Feta-cucumber bites/ cheese-grape skewers
- Dried fruit mix
- Energy balls



BREAKFAST UPGRADE

FULL BREAKFAST CORNER

€ 4,00

Bread selection ■ Salty spread selection ■ Vegan cheese ■ Vegan yogurt and müsli

VITAMIN CORNER

€ 4,00

Including smoothies, ginger and curcuma shots

HEALTHY CORNER

€ 4,50

Veggie sticks with hummus and vegan spreads ■ Dried fruit ■ Matcha latte

STYLISH CORNER

€ 5,00

[Revo Vegan salmon](#) ■ Cucumber ■ Bread ■ Vegan fermented spreads

All prices are per person and exclude VAT. Equipment, and tap water are included.



INDIVIDUAL ITEMS

- Fruit buffet € 2,50
- Meeting package (small pastries and fruit) € 6,50
- Mini sandwich 1 piece € 2,60
- Cake 1 piece € 3,50
- Dessert glass € 4,50

All prices are per portion and exclude VAT. Equipment, and tap water are included.

**LUNCH FOR
SMALL GROUPS
UP TO 20 PEOPLE**





WARM LUNCH

- Vegetarian or vegan main dish of the day + soup or salad (optional) € 15,00
+ € 4,50
- Oriental Bowls *vegan* / Seasonal Bowls *vegetarian* € 13,50
- Hot pot *vegetarian* (min. 1l) € 12,50
- Dessert € 4,50



FINGER FOOD

RITA^{BIO}
bring's

VEGETARIAN / VEGAN FINGERFOOD

€ 21,00

Falafel with hummus ■ Vegetarian sandwiches ■
Salad in a jar ■ Seasonal quiche ■ Chocolate cake

la mesa
Bistro Kaffee Catering

VEGETARIAN / VEGAN FINGERFOOD

€ 23,00

Salad glass e.g. greek salad / oriental lentil salad ■
Mini wraps e.g. veggie-couscous / avocado-tomato ■
Variety of cakes ■ Dessert glass e.g. tiramisu /
cheesecake

All prices are per person and exclude VAT. Equipment, and tap water are included.

**LUNCH FOR
BIG GROUPS**
MORE THAN 20 PEOPLE





TACO BAR

€ 18,00

- Tortillas and Taco shells
- Bio melanzani basis
- Bio beans
- Buttermilk kale
- Bio cheese
- Roasted paprika (vegan)
- Asian slaw (vegan)
- BBQ sauce
- Salsa Roja
- Herb salsa (vegan)

Host a lively Taco Bar for events! Guests customize their tacos, catering to preferences. From classic to adventurous, it's all about good vibes and tasty bites!

All prices are per person and exclude VAT. Transport, equipment, and tap water are included.



FINGER FOOD

- | | | |
|---|---|---------|
|  | LA MESA (BIO, VEGETARIAN / VEGAN) | € 26,00 |
| | e.g. Salad in a jar, mini-Quiche/mini-wraps, arepas with beans & oyster mushrooms, brownie, dessert in a jar. | |
|  | RITA BRINGT'S (BIO, VEGETARIAN / VEGAN) | € 30,00 |
| | e.g. Antipasti skewers, falafel with Hummus, pizza rolls, sandwiches, quiche, dessert. | |
|  | BLUEM.MINDS (BIO, VEGAN) | € 32,00 |
| | e.g. Asia rolls, soup, mini-sandwiches, spicy tofu bites, dessert. | |
|  | GAUMENFREUNDINNEN (BIO, VEGETARIAN / VEGAN) | € 36,00 |
| | e.g. Mini-Quiche with pear and cheese, mini cheese dumpling, polenta bites with goat cheese, mini sandwich with pesto rosso, dessert. | |

All prices are per person and exclude VAT. Transport, equipment, and tap water are included.



WARM MEAL up to 40 people



DISH OF THE DAY

€ 28,00

Soup or salad ■ Vegetarian main dish of the day ■
Dessert



DISH OF THE DAY (BIO, PLANT BASED)

€ 30,00

Soup or salad ■ Vegetarian main dish of the day ■
Dessert



VEGAN BUFFET (BIO, VEGAN)

€ 32,00

Starters e.g. lemon zucchini with thyme ■ Main dish e.g. red
beet curry with chickpeas and rice ■ Dessert e.g. strawberry
and rhubarb cake



VEGETARIAN BUFFET (BIO, PLANT BASED)

€ 36,00

Starters e.g. oriental marinated carrots with almonds ■ Main
dish e.g. vegetable lasagna with parmesan crust ■ Dessert
e.g. carrot-walnut cake

All prices are per person and exclude VAT. Transport, equipment, and tap water are included.

NETWORKING





BEVERAGES

- Bio Beer (0.33 l) € 2,50
- White Wine (0.75 l) Grüner Veltliner € 11,50
- White Wine (0.75 l) alcohol-free € 11,50
- Red Wine (0.75 l) Zweigelt € 12,00
- Prosecco (0.75 l) € 16,50
- Prosecco (0.75 l) alcohol-free € 16,50
- BIO Juices (1 l) € 3,50
- BIO Juices (0.25 l) € 2,25
- Mineral Water (1 l) € 3,00
- Mineral Water (0.33 l) € 2,00
- Smoothies € 2,70
- Coffee/tea € 2,00
- Mulled wine seasonal € 3,50

All prices exclude VAT. Equipment, and tap water are included.



DRINK PACKAGES

- Half-day package 1-80 p € 11,50
- Full-day package 1-80 p € 14,50
Service included

- Evening package including alcohol 1 hour € 8,50
- Evening package including alcohol more than 1 hour € 11,50
Service not included

All prices exclude VAT. Equipment and tap water are included.



GET TOGETHER DINNER BUFFET

APERITIVO (VEGAN)

€ 4,00

Dried chickpeas ■ Olives ■ Tortilla Crisps made from rescued wheat tortillas ■ Corn sticks

LIGHT DINNER (VEGAN, VEGETARIAN)

€ 12,00

Grissini ■ Vegetable sticks with hummus ■ Fruit ■ Wakame algae with bread ■ 2 mini sandwiches

APÉRO DELIGHT BOARD (VEGAN, VEGETARIAN)

€ 14,00

A plant-forward, conversation-starting board e.g. marinated olives, seasonal vegetables and fruit, spreads

VEGETARIAN/VEGAN FINGER FOOD DINNER

€ 21,00

Mini wraps ■ Mini bread rolls ■ Falafel with hummus ■ Gusto jars e.g. couscous salad / carrot salad with cream, capers / lentil salad ■ Cakes and sweets

All prices are per person and exclude VAT. Equipment, and tap water are included.



SEATED DINNER for max. 20 people

€ 66,00

Aperitif e.g. tart with goat cheese, figs and truffle honey ■ mini tartlets with beetroot tartar (vegan) ■ Parmesan rosemary crackers with feta and dried tomatoes

Wassermelonen Tataki (vegan) ■ **Orangen-fennel salad** in orange marinade with goat cheese and caramelised nuts ■ **Burrata from Apulia** with vanilla tomatoes and basil

Oven-grilled carrots on labneh with sesame ■ **Cauliflower Israeli style** roasted in almond garlic butter ■ **Grilled leek** in Compte Velutee

Cream cheese pecan brownie ■ **Parisian Spitz** ■ **Vanilla cream with strawberry rhubarb ragout** ■ **Panna Cotta** in a glass with roasted berries

All prices are per person and exclude VAT. Service, equipment, and tap water are included.

WINTER SPECIALS





WINTER COFFEE STATION

€ 23,00

- Winter tea
- Professional coffee machine for espresso, americano, cappuccino, latte
- Hot drink station (carob powder, oat milk, cinnamon)
- Fruit
- Chestnuts
- Winter porridge (morning)
- Wasa bread with salty spreads (afternoon)
- Gingerbread

All prices are per person and exclude VAT. Service, equipment, and tap water are included.



COSY WINTER BRUNCH

€ 28,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte
- Hot drink station (carob powder, oat milk, cinnamon sticks)
- BIO juices and mineral water
- 1 Glass of Prosecco
- Fruit
- Chestnuts and dates
- Gingerbread
- Winter porridge and dried figs
- Seasonal spreads and seasonal marmalade
- Vegan cold cuts e.g. vegan Leberkäse from *die Pflanzerei* / vegan cheese
- Veggie sticks with hummus
- Soup/hot pot e.g. creamy fennel soup / potato goulash with smoked tofu

All prices are per person and exclude VAT. Equipment, and tap water are included. Additional Prosecco can be billed after consumption.



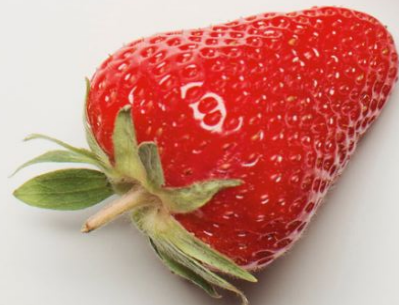
WINTER APERITIVO BUFFET

€ 28,00

- Mini sandwiches
- Wrapbox
- Gusto jars e.g. quinoa & red beet / pasta salad
- Vegan cold cuts e.g. vegan Leberkäse from *die Pflanzerei* / vegan cheese
- Veggie sticks with hummus
- Apple with cinnamon
- Chestnuts
- Christmas cookies
- Gingerbread and dates
- Mulled wine
- Winter tea
- 1 glass of Prosecco

All prices are per person and exclude VAT. Equipment, and tap water are included.

SUMMER SPECIALS





SUMMER COFFEE STATION

€ 18,00 half-day
€ 23,00 full day

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte
- Iced coffee, iced tea, summer sirup station
- Fruit
- Wasa bread with sweet spreads (morning)
- Smoothies (afternoon)
- Watermelon-feta salad



SUMMER BRUNCH

€ 28,00

- Professional coffee machine for espresso, americano, cappuccino, latte
- Iced coffee, iced tea, summer sirup station
- Smoothies
- Juices and mineral water
- Fruit
- Yogurt with muesli variation and dried fruit
- Watermelon-feta salad (with vegan cheese possible)
- *Unverschwendet* marmalade and seasonal spreads with bread
- Gazpacho
- Veggie sticks with vegan spreads
- Vegan Wraps

All prices are per portion and exclude VAT. Equipment, and tap water are included.