



Catering Catalogue

HOSPITALITY LEAD

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Responsible Catering

Impact Hub Vienna focuses on the topics of climate and sustainability, and we choose our catering partners wisely.

Our mission is to **connect**, **enable** and **inspire** businesses that innovate with heart, balancing social responsibility with profitability to build a world that works for all.

We support the growth of **socially impactful business ideas** and technologies, and build collaborative partnerships with catering companies that are guided by the same principles as us.

We reduce **food waste** by ordering portion based and we work with partners with the same values. We believe in **quality over quantity**, and we encourage our clients to do the same.

In this catalogue we present a wide variety of catering options provided by us as well as by our catering partners. If you have any other wish, let us know and we will make a **tailor-made proposal** to fit your needs.

We look forward to creating a responsible, sustainable and fair event with 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 100 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 by default. Meat is available upon request and 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!



Our 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.



Wrapstars

Wrapstars is committed to honest food through their “No Bullshit” policy. Every choice is made with **fairness to people, animals, and the planet** in mind.



Gaumenfreundinnen

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

Our Suppliers selection



Unverschwendet

Unverschwendet, an early member of Impact Hub, turns surplus fruits and veggies into delicious jams and chutneys—reducing food waste.



sens

Makes protein bars from insect protein—nutritious, sustainable, and planet-friendly. [More info](#)



afreshed® Afreshed

Delivers 100% organic “rescue” fruit in reusable boxes—cutting waste and packaging.



Vollpension

The Viennese social business connects seniors with younger generations through social cafés—fighting loneliness and poverty.



Bananig

Saves surplus bananas and turns them into long-lasting purée—fighting food waste in Austria with banana bread.



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.

Vollpension

Cancellation up to 5 days before: 40% fee;

Cancellation 0-3 days before: 100% fee.

Guest count changes: up to 2 work days before.

Impact Hub Vienna

Beverage cancellation: always free.

Other cancellations up to 5 work days before: free.

Changes possible: up to 3 work days.

Coffee Station



Full-day Coffee Station & Snacks € 21,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte (all-you-can-drink)
- Tea
- BIO Juices and mineral water
- Fruit
- Seed mix
- Muesli and chocolate bars
- Pastries (morning)
- Mini sandwiches (afternoon)

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



Half-day Coffee Station & Snacks € 17,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte (all-you-can-drink)
- Tea
- BIO Juices and mineral water
- Fruit
- Seed mix
- Muesli and chocolate bars
- Pastries (morning) / Mini sandwiches (afternoon)

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



Breakfast Upgrade

FULL BREAKFAST CORNER

€ 3,50

Bread ■ Marmalade selection ■ Cheese and ham selection *vegan possible* ■ Yogurt and müsli

VITAMIN CORNER

€ 3,50

Including smoothies, ginger and curcuma shots

NORDIC CORNER

€ 4,00

Smoked salmon/*Revo Lachs* with *wasa bread*/bio bread
■ Olive paste ■ Boiled eggs ■ Crème fraîche with herbs

HEALTHY CORNER

€ 4,50

Veggie sticks with hummus and vegan dips ■ Dried fruit ■ Chia seeds and bio yogurt ■ Matcha latte

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



Individual Items

- Fruit buffet € 2,50
- Snack package (pastries and fruit) € 5,50
- Mini sandwich 1 piece € 2,40
- Cake 1 piece € 3,00
- Dessert glass € 3,50
- Cake buffet by *Vollpension* € 8,00

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



Lunch for small groups

Up to 20 people





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

€ 35,00

1 Catering Management per hour

€ 55,00

All prices are per person per hour and exclude VAT.



Lunch Options

- Vegetarian or vegan main dish of the day € 14,50
+ soup or salad (optional) + € 4,00
- Oriental Bowls *vegan* / Seasonal Bowls *vegetarian* € 12,50
- Hot pot *vegetarian* (min 11 people) € 12,50
- Dessert € 4,00

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



Finger Food

RITA BIO
brings

VEGETARIAN / VEGAN FINGERFOOD

€ 19,00

Falafel with hummus ■ Vegetarian sandwich ■
Salad in a jar ■ Seasonal Quiche ■ Chocolate
cake

Finn
FOOD & DRINK

VEGETARIAN / VEGAN FINGERFOOD

€ 20,00

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.



SUNDAY LUNCH

- | | |
|---|---------|
| ▪ Pita Falafel (vegetarian) or pita Schuarma | € 7,00 |
| ▪ Mini sandwiches (5 pieces per person) | € 11,00 |
| ▪ Taco Bar | € 16,00 |
| ▪ Dessert | € 3,00 |
| ▪ Lentils with red beet & kale (vegan) or
Salsiccia Pasta Asciutta | € 7,00 |

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



Lunch for big groups

More than 20 people





Taco Bar

€ 17,00

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!

- Tortillas vegan and Taco shells gluten free
- Bio eggplant
- Bio beans
- Buttermilk kale
- Bio cheese
- Roasted paprika vegan
- Asian slaw vegan
- BBQ sauce
- Salsa Roja
- Herb salsa vegan

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



Guerrilla Buffet

€ 18,00

- **Tasty by Nature wrap**

Beef, Cheddar and Gouda, with fresh avocado-salsa and homemade BBQ Sauce.

- **Pepper Ann wrap**

Pork, roasted paprika, with fresh Salsa roja and homemade bio cashew sauce on a crème fraîche base.

- **Kraut wrap**

Coleslaw with homemade soy-walnut-marinade, fresh avocado-salsa, red tomato-based sauce and fermented korean Gochujang Paste.

The wraps will be prepared and served by service personnel on site.

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



DIE PFLANZERET

Fingerfood Buffet

€ 24,00

- **MITZL**

Small bread roll with plant-based schnitzel-

- **LOTTI**

Small bread roll with plant-based patty.

- **GUSTL**

Joursemmerl mit pflanzlichem Leberkäse. Small bread roll with plant-based *Leberkäse*.

- **Mini Marble cake**

Cake based on *Kaiserschmarrn* flavor.

Served with traditionale Austrian ingredients: mustard and ketchup, pickled peppers and gherkins.

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



Finger Food



WRAPSTARS (BIO, OMNIVOROUS)

€ 16,00

e.g. Wraps with bio slow roasted meat, vegetarian/vegan wraps



RITA BRINGT'S (BIO, VEGETARIAN / VEGAN)

€ 28,00

e.g. Antipasti skewers, falafel with hummus, pizza rolls, sandwiches, quiche, dessert.



BLUEM.MINDS (BIO, VEGAN)

€ 30,00

e.g. Asia rolls, soup, mini-sandwiches, spicy tofu bites, dessert.



GAUMENFREUNDINNEN (BIO, VEGETARIAN / VEGAN)

€ 35,00

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. Equipment, and tap water are included.



Warm Meal



DISH OF THE DAY (BIO, PLANT BASED)

€ 28,00

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



VEGAN BUFFET (BIO, VEGAN)

€ 33,00

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)

€ 35,00

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. Equipment, and tap water are included.

Networking





Beverages

- Beer (0.33 l) € 2,50
- White Wine (0.75 l), Grüner Veltliner € 11,00
- White Wine (0.75 l), alcohol-free € 11,00
- Red Wine (0.75 l), Zweigelt € 11,50
- Prosecco (0.75 l) € 16,50
- Prosecco (0.75 l), alcohol-free € 16,50
- Juices (1 l) € 3,50
- Juices (0.33 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 are per person and exclude VAT. Equipment, and tap water are included.



Drink Packages

- Half-day package 1-80 p € 10,50
 - Half-day package 80-120 p € 10,00
 - Full-day package 1-80 p € 13,50
 - Full-day package 80-120 p € 13,00
- Service included
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- Evening package including alcohol 1 hour € 7,50
 - Evening package including alcohol more than 1 hour € 11,00
 - +Catering Service per person per hour € 35,00

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



Get-Together Dinner

SNACK PACKAGE

€ 3,50

Vegetable sticks with hummus and vegan dips ■
Olives and parmesan ■ Nibbles ■ Crisps ■
Fruit

LIGHT BUFFET

€ 12,00

3 mini sandwiches per person vegetarian and vegan ■
Antipasti e.g. olives, parmesan, dried tomatoes ■
Vegetable sticks with hummus and dips ■ Fruit

FINGER FOOD

€ 18,00

Mini wraps ■ Mini bread rolls ■ Falafel with hummus
■ Gusto jars e.g. greek salad / pasta salad / lentil salad ■
Cakes and sweets

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

Winter Specials





Full-day Christmas Coffee Station € 21,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte (all-you-can-drink)
- Tea
- Hot chocolate station (hot chocolate, marshmallows, sprinkles)
- BIO juices and mineral water
- Fruit
- Chestnuts
- Christmas cookies
- Muesli and chocolate bars
- Christmas pastries (morning)
- Mini sandwiches (afternoon)
- Gingerbread

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



Half-day Christmas Coffee Station € 17,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Espresso, Latteb(all-you-can-drink)
- Tea
- Hot chocolate station (hot chocolate, marshmallows, sprinkles)
- BIO juices and mineral water
- Fruit
- Chestnuts
- Christmas cookies
- Muesli and chocolate bars
- Christmas pastries (morning) / Mini sandwiches (afternoon)
- Gingerbread

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



Christmas Brunch

€ 25,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte (all-you-can-drink)
- Hot chocolate station (hot chocolate, marshmallows, sprinkles)
- BIO Juices and mineral water
- Fruit
- Chestnuts and dates
- Christmas cookies and gingerbread
- Winter yogurt with müsli variation and dried fruit
- Seasonal spreads and seasonal marmalade
- Bread and croissants
- Cold cuts vegan possible
- Veggie sticks
- 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.



Christmas Finger Food Buffet

€ 26,00

- Mini sandwiches
- Wrapbox
- Gusto jars e.g. greek salad / pasta salad / lentil salad
- Cold cuts vegan possible
- Veggie sticks with hummus and dips
- Apple with cinnamon
- Chestnuts
- Christmas cookies
- Gingerbread and dates
- Mulled wine

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

Summer Specials





Summer Coffee Station

€ 17,00 half-day
€ 21,00 full day

- Professional coffee machine for Espresso, Americano, Cappuccino, Espresso, Latte (all-you-can-drink)
- Eiscoffee, Eistea, Summer Sirup Station
- Fruit
- Pastries (morning)
- Smoothies (afternoon)
- Watermelon-feta Salad
- Dried fruit mix

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



Summer Brunch / Business Breakfast € 24,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte (all-you-can-drink)
- Iced tea station, Iced caffè d'orzo, summer sirups
- 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 and croissants
- Gazpacho
- Veggie sticks with hummus
- Wraps

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