



# Catering Catalogue

#### **HOSPITALITY LEAD**

Ana-Maria Radulescu ana-maria.radulescu@impacthub.net





## **Responsible Catering**

you!

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



#### **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

#### 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

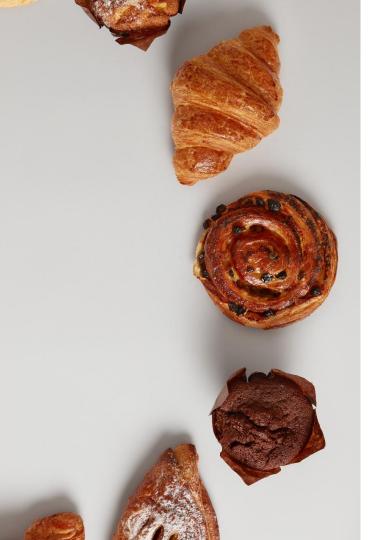
Beverage cancellation: always free.

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)



## 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)



## **Breakfast Upgrade**

| FULL BREAKFAST CORNER  Bread ■ Marmalade selection ■ Cheese and ham selection vegan possible ■ Yogurt and müsli          | € 3,50 |
|--|--------|
| VITAMIN CORNER Including smoothies, ginger and curcuma shots   | € 3,50 |
| NORDIC CORNER  Smoked salmon/Revo Lachs with wasa bread/bio bread  ■ Olive paste ■Boiled eggs ■ Crème frâiche with herbs | € 4,00 |
| HEALTHY CORNER  Veggie sticks with hummus and vegan dips ■ Dried fruit ■ Chia seeds and bio yogurt ■ Matcha latte        | € 4,50 |



## **Individual Items**

| <ul><li>Fruit buffet</li></ul>                         | € 2,50 |
|--|--------|
| <ul> <li>Snack package (pastries and fruit)</li> </ul> | € 5,50 |
| Mini sandwich 1 piece                                  | € 2,40 |
| • Cake 1 piece   | € 3,00 |
| Dessert glass  | € 3,50 |
| <ul> <li>Cake buffet by Vollpension</li> </ul>         | € 8,00 |



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



## **Lunch Options**

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



## **Finger Food**



#### **VEGETARIAN / VEGAN FINGERFOOD**

€ 19,00

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



### Firm 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



## **SUNDAY LUNCH**

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



# Lunch for big groups More than 20 people





## Taco Bar

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





## Guerrilla Buffet

#### Tasty by Nature wrap

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

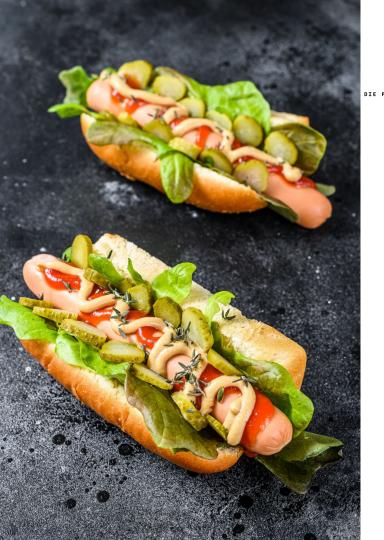
#### Pepper Ann wrap

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



## DIE PFLANZEREI Fingerfood Buffet

#### 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.



## **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.



#### **Warm Meal**

RITA 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

GAUMEN FREUNDIZEN

**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





## **Beverages**

| ■ Beer (0.33 I)                                       | € 2,50  |
|---|---------|
| • White Wine (0.75 I), Grüner Veltliner               | € 11,00 |
| <ul> <li>White Wine (0.75 I), alcohol-free</li> </ul> | € 11,00 |
| • Red Wine (0.75 I), Zweigelt                         | € 11,50 |
| • Prosecco (0.75 I)                                   | € 16,50 |
| <ul> <li>Prosecco (0.75 I), alcohol-free</li> </ul>   | € 16,50 |
| - Juices (11)   | € 3,50  |
| - Juices (0.33 I)                                     | € 2,25  |
| Mineral Water (1 I)                                   | € 3,00  |
| <ul><li>Mineral Water (0.33 I)</li></ul>              | € 2,00  |
| <ul> <li>Smoothies</li> </ul>                         | € 2,70  |
| - Coffee/tea  | € 2,00  |
| Mulled wine seasonal                                  | € 3,50  |



## **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   |         |
|  |         |
| <ul> <li>Evening package including alcohol 1 hour</li> </ul> | € 7,50  |
| • Evening package including alcohol more than 1 hour         | € 11,00 |
| - +Catering Service per person per hour                      | € 35,00 |



## **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

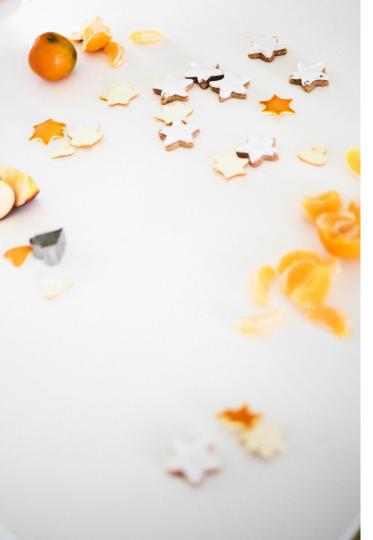
#### **FINGER FOOD**

€ 18,00

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

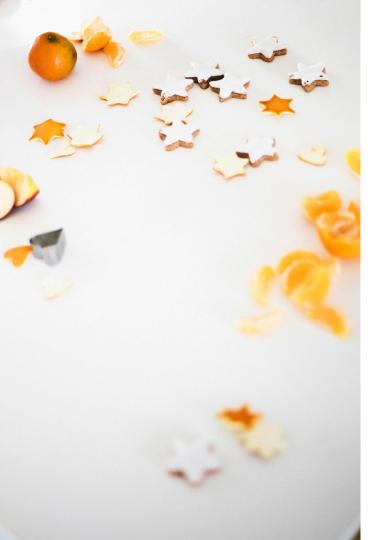


# **Winter Specials**



## 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



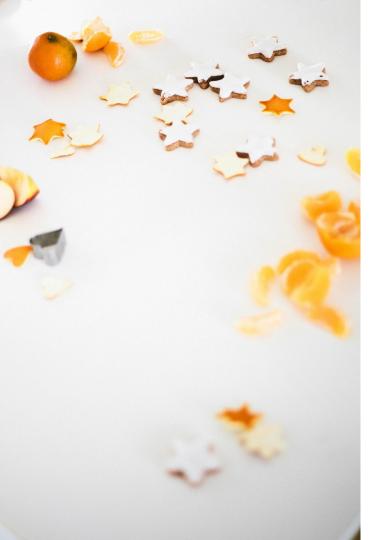
## Half-day Christmas Coffee Station € 17,00

- 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



#### **Christmas Brunch**

- 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



## **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



## **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

## Summer Brunch / Business Breakfast

€ 24,00

- Professional coffee machine for Espresso, Americano, Cappuccino, Latte (all-you-can-drink)
- Iced tea station, Iced caffé 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