

MAGNIFIQUE MEETINGS

SO/ Vienna

SO/VIENNA

SO WELCOME TO SO/VIENNA

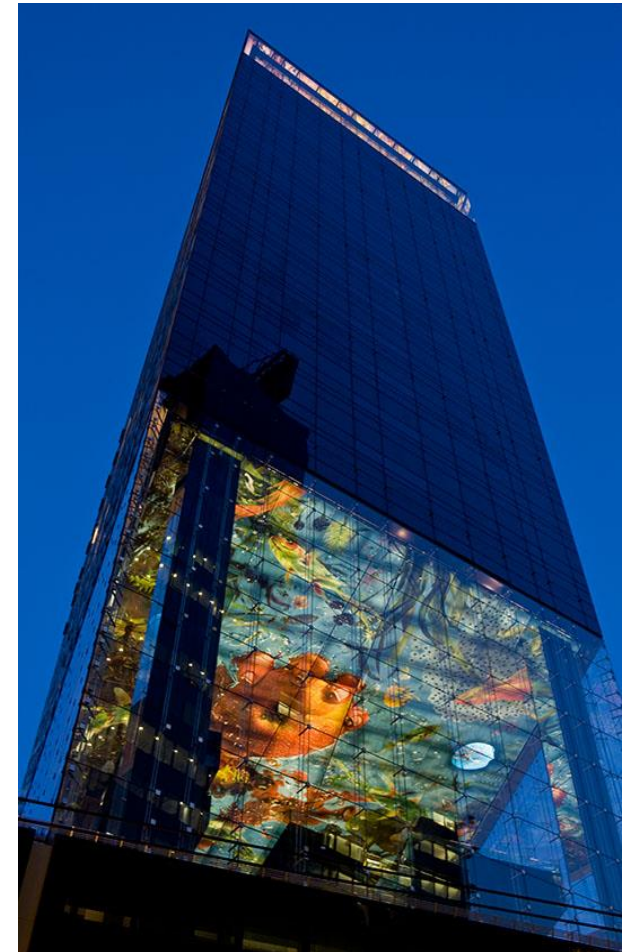
SO/ Vienna is so lively, expressive and filled with energy, that even experienced travelers are fascinated every time again. With its playful, but also consciously rebellious interpretation of luxury, this hotel sees itself as a dazzling addition to the local scene: It counts Avantgarde Design, sense for current Trends, sceney beats, an impressive view over Vienna, exquisite Kitchen, as the Wellness area in our SoSpa with Steamroom and fitness center to the “Just Say SO” service.

Not far from the lively banks of the Donaukanal is the SO/Vienna located. A gate to the trendy Praterstrasse, an lifeline/artery for art, fashion and design in Vienna’s 2nd District. Where boutiques, hip restaurants and cafés invite you to linger.

A hotel, that surprises with contemporary and entertaining experiences and captures the genuine atmosphere of its destination.

At a glance:

- 8 meeting rooms with daylight
- 1100 m2 of conference space all on one level
- 182 rooms, including 26 suites
- Das LOFT Restaurant & Bar on the 18th floor with a breathtaking view over the roofs of Vienna
- Located in the heart of the city
- 17 km to the airport & 10 minutes to Messe Wien (Trade Fair of Vienna)



WELCOME

MEETING AREA

MEETING
PACKAGE

BREAKFAST

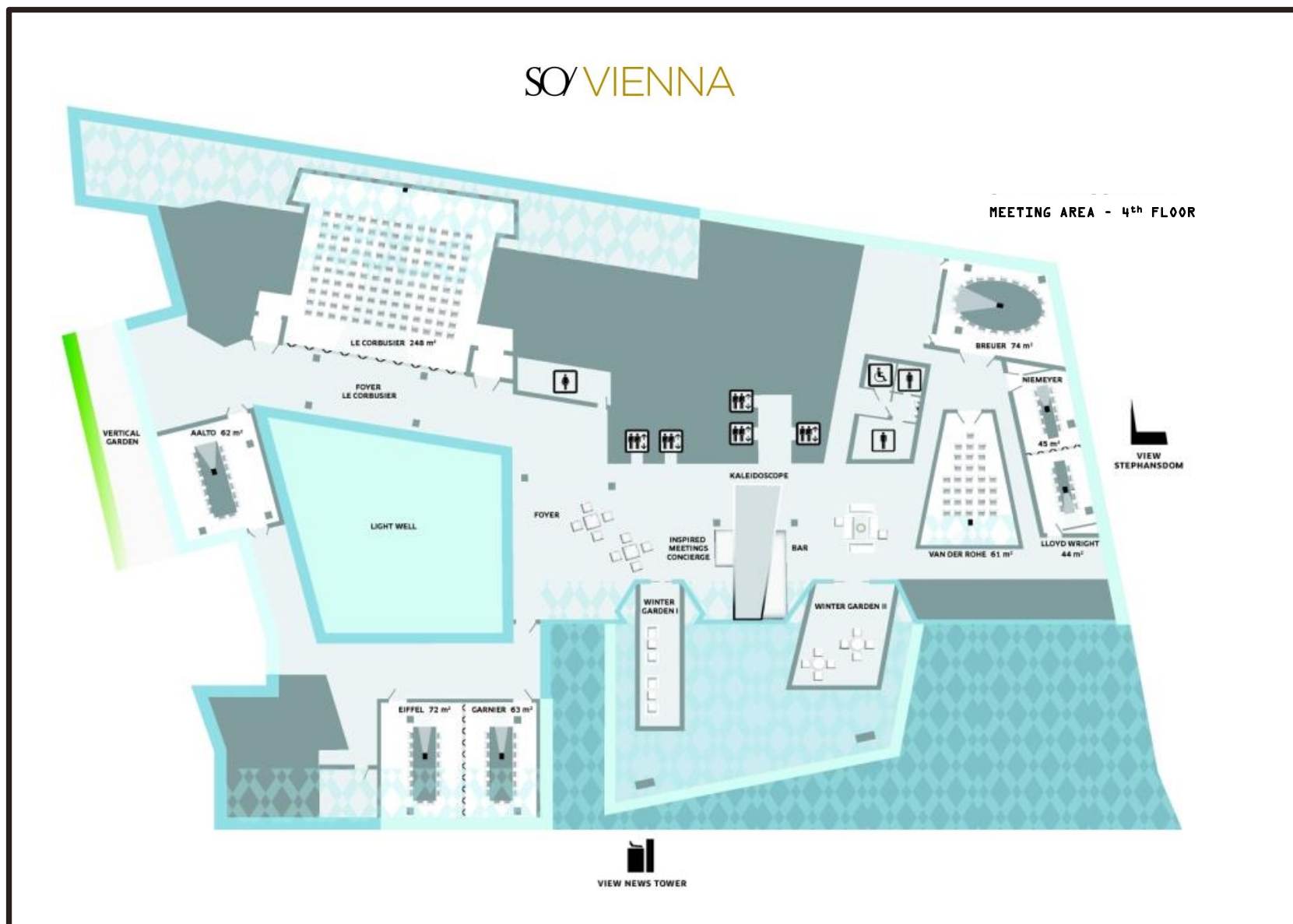
BUFFETS

RECEPTIONS

BEVERAGE
PACKAGES

BANQUET
BEVERAGES

Meeting rooms	Area (m²)	Height (m)	Length x width (m)	Rental whole day	Rental half day	Theatre	Class room	Cabaret	U-shape	Closed U	Board room	Gala Dinner	Minimum occupancy
LE CORBUSIER	248	7	15,5 X 15,5	4500	3000	150	72	96	-	-		130	72
BREUER	74	3,5	9,5 X 8	800	600	-	-	-	-	-	20	-	-
AALTO	62	2,5	8,5 X 8,5	800	600	40	24	21	20	24	23	30	-
EIFFEL	72	3,5	11 X 6,5	800	600	40	24	12	16	21	20	30	-
GARNIER	63	3,5	11 X 5,7	800	600	40	24	12	16	21	20	30	-
EIFFEL & GARNIER	135	3,5	11 X 12,2	1600	1200	80	48	56	25	30	-	60	35
NIEMEYER	45	3,5	7,5 X 6	600	400	20	12	14	-	-	14	20	-
LLOYD WRIGHT	44	3,5	7,5 X 6	600	400	20	12	14	-	-	14	20	-
NIEMEYER & LLOYD WRIGHT	90	3,5	15 X 6	1200	800	50	30	32	-	-	30	40	20
VAN DER ROHE	61	3,5	11,5 X 5	600	400	40	24	21	18	21	26	30	-
FOYER	404	2,5	-	-	-	-	-	-	-	-	-	-	-



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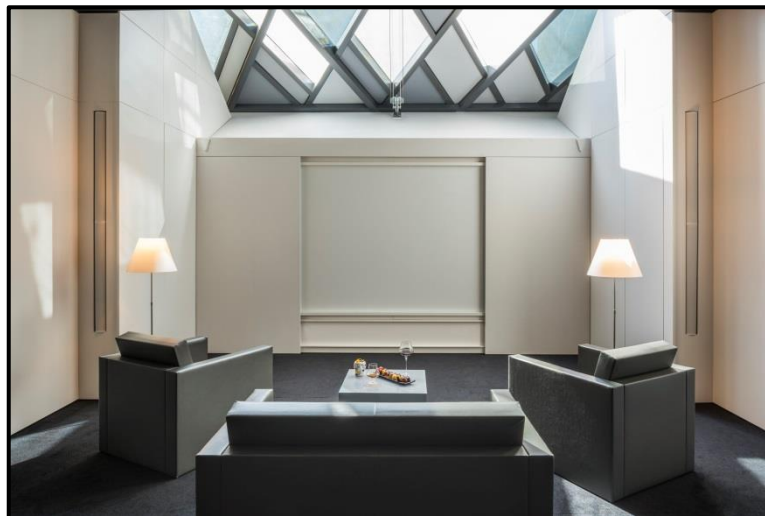
BANQUET
BEVERAGES



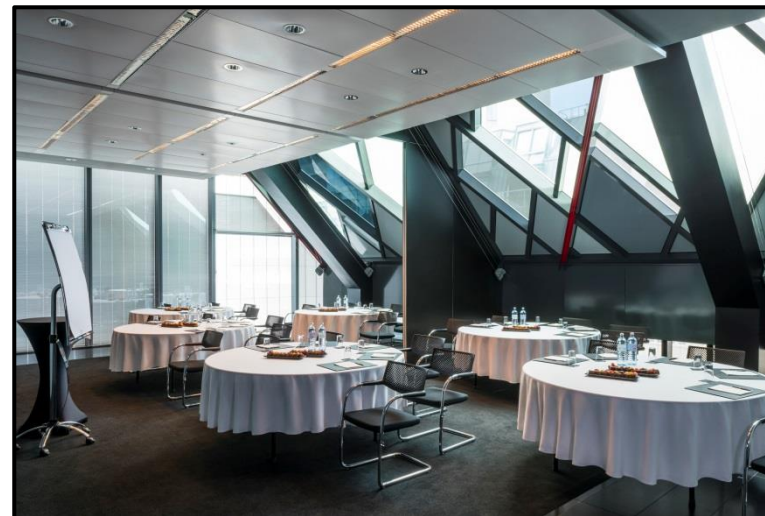
Le Corbusier



Aalto



Van der Rohe



Eiffel & Garnier

Meeting Package*

Add-ons

Coffee breaks

SO/MEETING PACKAGE

Full Day € 89,- per person

Half Day € 79,- per person

- Welcome coffee with Danish pastries , fruit basket and biscuits in a glass
- Morning coffee break
- One hour lunch buffet Chef`s choice (at least 25 people) or 3-course business lunch at das LOFT Restaurant (less than 25 people) including beverages (mineral water & juices unlimited)
- Afternoon coffee break
- Room hire including conference drinks (mineral water & juices), coffee & tea assortment
- Paper & pens
- Beamer, screen, BOSE sound system (without microphone) & 1 flipchart
- Free Wi-Fi

*At least 10 people will be charged

Meeting Package**Add-ons****Coffee break****Add-ons**

- Lunch buffet of your choice – prices on request
- Extended lunch buffet is possible with an additional charge
- Dinner buffet plus EUR 20,-- per person
- Bussiness lunch at das LOFT Restaurant plus EUR 10,- per person (valid from 25 people)
- Softdrinks (Coca Cola, Almdudler, Sprite,...) in the meeting room or during lunch plus EUR 5,- per person

Coffee breaks

- Our chef creates daily changing coffee breaks for you - further information will be provided during the detailed planning of your event.
- Add-ons – in consultation with you we would be more than happy to consider individual wishes for your event

Breakfast

Add-ons

Smoothies

Live Station

Breakfast

€ 19,- per person

- Coffee & tea assortment
- Mineral water sparkling & still
- Orange juice
- Viennoiserie
- Croissants
- Danish pastries
- Ham platter
- Cheese selection
- Butter
- Jam
- Honey



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Smoothies

Live Station

Breakfast add-ons

- Farmer's curd / berry ragout € 3,-
- Crudités / chives curd cheese € 3,-
- Bircher muesli in a glass / berries / almonds € 4,-
- Cereals bar / 3 varieties „Verival“ cereals / milk / nuts & dried fruits € 5,-
- Variety of cold cuts / pickled vegetables € 6,-
- Cheese platter / chutney / nuts & dried fruits € 6,-
- Selection of sliced fruit / 3 varieties € 6,-
- Seasonal fruit salad € 6,-
- Smoked trout / horseradish € 7,-
- Belgian waffles / berries / chocolate sauce € 7,-
- American pancakes / caramelized banana / hazelnuts / blueberries € 7,-
- Smoked salmon / horseradish € 8,-
- Poached egg / muffin / avocado / tomatoes / cilantro / hollandaise € 8,-
- Sesame brioche / fried egg / crispy fried bacon € 8,-
- scrambled eggs with chives € 8,-

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Add-ons

Smoothies**Live Station****Smoothies**

- Detox Smoothie € 7,-
Spinach / apple / bananas / avocado / pear / coconut water
- Forever Young Smoothie € 7,-
Mango / orange / bananas / apple / passion fruit
- Recharge Smoothie € 7,-
Banana / pineapple / orange / apple / coconut / lemon

Live Station

- Egg station with various combination possibilities € 10,-
- Crepe station with various sweet combination possibilities € 10,-

Buffets

Mediterranean buffet

Austrian buffet

Asian buffet

Mediterranean buffet

€47,- per person

Appetizers

Cocktail tomatoes & mozzarella with basil

Tuscan bread salad

Orechiette with rocket and pecorino

Vitello tonnato with nduja cream, Serrano ham and olives

Main courses

Chicken breast roasted in sage

Fried salmon fillet with lime sauce

Minestrone with olive ciabatta, pesto tortellini

Fregola Sarda

Dessert

Mascarpone cream with balsamic strawberries

Panna cotta

Amarettini cake with marzipan

Buffets

Mediterranean buffet

Austrian buffet

Asian buffet

Austrian Buffet

€48,- per person

Appetizers

Boiled beef aspic

Crawfish cocktail

Smoked fish tatar

Cucumber-sour cream salad

Cream cheese terrine with herbs

Cauliflower salad

Main courses

Pike-perch fillet with dill and parsley potatoes

Braised shoulder blade

Serviette bread dumplings, spaetzle & seasonal vegetables

Dessert

Sacher cake slice

Poppy seed cream with apple and cinnamon crumble

Strudel assortment with vanilla sauce

Buffets

Mediterranean buffet

Austrian buffet

Asian buffet**Asian Buffet**

€49,- per person

Appetizers

Chinese cabbage with yogurt-mint dressing

Glass noodles with vegetables and king prawns

Poultry satay in cashew crust and mango chutney

Main courses

Marinated tuna with green asparagus salad and sesame

Veal blanquette with crawfish and coconut-coriander sauce

Fried halibut with soya bean sprouts and Szechuan pepper

Dessert

Bubble tea mango-passion fruit

Banana-coconut flan

Lime rice pudding

Buffets

Mediterranean buffet

Austrian buffet

Asian buffet

Would you like an individual offer?

Just say SO/

Our banquet and kitchen team is at your disposal for special requirements and special wishes. Pleasure and culinary delights adapted to your requirements are the SO/ Spirit that we would like to convey to you at every event.



Receptions**Appetizers**

Main courses

Desserts

We have put together a fine selection of cold and warm dishes for your successful cocktail reception.

You may choose from the following options:

- Individual selection: € 6,- per piece
- À la chef: four appetizer, four warm main courses and four desserts for € 58,- per person

Appetizers

- Marinated artichokes with cauliflower purée and deep-fried goat cheese
- Vitello tonnato from suckling veal, capers and rocket
- Mini wraps oriental BBQ chicken
- Buffalo mozzarella, tomato confit, basil
- Beef tatar, radish, pecorini
- Salmon, avocado, wasabi
- Gazpacho, basil
- Quiche, bacon, sour cream
- Smoked eel, beetroot, cucumber
- Graved reindeer, duck liver, quince
- Scottish smoked salmon, Borretane onions, sour cream
- Carpaccio of free-range beef, pecorino, black beer
- Shrimp, glass noodles, coriander

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Receptions

Appetizers

Main courses

Desserts

Main courses

- Sirloin, truffles, Jerusalem artichoke
- Scallops, bomba rice, saffron
- Styrian chicken, pointed cabbage, celery
- Fregola, rowanberry, hazelnut
- Satay of grain-fed chicken, peanuts, soya bean sprouts
- Peppered tuna, potatoes, dukkah
- Scampi, kataifi, black garlic
- SO/burger, truffle mayonnaise, quail egg
- Breast of duck, serviette dumpling, red cabbage
- Black cod, mushrooms, spinach
- Fennel, Laban, chestnuts
- Ravioli of boiled beef, chamomile, parsnips
- Beef shoulder, celery, parsley

Receptions

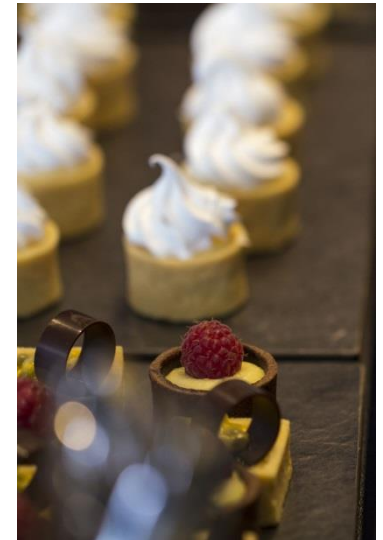
Appetizers

Main courses

Desserts

Desserts

- Macaroons
- Yogurt bavaois, grape
- Panna cotta, passion fruit
- Vegan cheesecake
- Eclair
- Pine nut parfait, honey, grape
- Valrhona chocolate cake
- Friandises
- Basil mousse, raspberries, meringue
- Coconut flan, banana caramel, blueberries



NON ALCOHOLIC BEVERAGE PACKAGE

1 hour € 12,- per person
2 hours € 19,- per person
3 hours € 25,- per person

- Vöslauer mineral water
- Juices
- Coffee & tea

BEVERAGE PACKAGE WELCOME RECEPTION STANDARD

1 hour € 29,- per person
2 hours € 38,- per person
3 hours € 46,- per person

- Vöslauer mineral water
- Juices & Softdrinks
- Coffee & tea
- Beer, white & red wine
- Sparkling wine

BEVERAGE PACKAGE LIGHT

1 hour € 24,- per person
2 hours € 32,- per person
3 hours € 39,- per person

- Vöslauer mineral water
- Juices & Softdrinks
- Beer, white & red wine

BEVERAGE PACKAGE WELCOME RECEPTION DELUXE

1 hour € 36,- per person
2 hours € 45,- per person
3 hours € 52,- per person

- Vöslauer mineral water
- Juices & Softdrinks
- Coffee & tea
- Beer, white & red wine
- Champagner



Banquet beverages**Beverages**

- Vöslauer mineral water sparkling & still
- Rauch juices (apple & orange)
- Nespresso coffee varitation
- Dammann tea selection
- SO/ Many Bubbles sparkeling wine
- Champagner Brut Excellence, Gosset
- White wine: Grüner Veltliner, Heinz & Friends 2018, Domäne Wachau, Dürnstein, Wachau, Niederösterreich
- Red wine: Hausmarke Rot (Blaufränkisch-Merlot) 2017, Gober & Freinbichler, Horitschon, Mittelburgenland
- Heineken beer