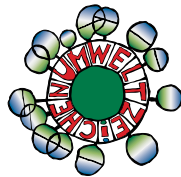




Catering at the
Congress Centrum Alpbach

Catering at the Congress Centrum Alpbach – exceptional food and drinks

Jakob Larch of Gasthof Jakober is in overall charge of guests' well-being at the Congress Centre Alpbach. He and his team have a great deal of experience in the catering industry and everything needed to ensure that major events at the Congress Centre Alpbach are also of the highest standard in terms of catering.



“Fresh products, freshly prepared is our mantra. Our food is prepared from fresh and thanks to the short distance from our restaurant kitchens to the Congress Centrum Alpbach, the dishes lose none of their nutritional value and flavour.”

Jakob Larch

Green Meeting Alpbach – regional, seasonal & fair



The food supplied for the Congress Centrum Alpbach is carefully sourced from regional suppliers, is imaginative and created with a love for fresh ingredients. Throughout the course of an event „Gast im Congress“ gives the highest priority to ‘best of the region’ ingredients in the food and drinks we serve. Overall, the use of seasonally available ingredients and fair trade products is a rule in certifying an event as a „Green Meeting“.

In most cases the ingredients are sourced locally providers in the Alpbachtal or from suppliers from Tyrol:

- meat from Alpbach farms
- smoked products from local producers
- fish from Tyrolean fish farms
- the Alpbach hunting community
- Tyrolean fruit and vegetable growers

In this way we show respect and support for regional producers.

Finger food (with a wide variety of breads and pastries)

Goats' milk cream cheese with herbs and walnuts

Bruschetta with fresh tomatoes and basil

Herbed cream cheese balls on lambs' lettuce

Cheese on sticks with grapes

Mozzarella with tomatoes and basil

Vegetable strudel with a herb dip

Puff pastry filled with locally-sourced vegetables

Carrot and celery sticks in a glass with a herb dip

Aubergine rolls with tomatoes and mozzarella

Roast beef with sauce tartare

Grissini with smoked bacon

Melon with smoked Alpbach beef

Alpbach yearling beef tartare on wholegrain bread

Warm savoury onion and bacon cake with a herb dip

Roast beef rolls with a blue cheese filling

Bacon rolls with a horseradish and crème fraîche filling

Fried prunes wrapped in bacon

Spicy meat balls on a tomato ragoût

Tramezzini with smoked trout mousse

Locally-smoked fish tartare on white bread

Salmon trout rolls with a spinach and cream cheese filling

Smoked char tartare on white bread crostini

Smoked salmon crêpes

Spicy brochette chicken

Duck breast with paprika-ginger dip and rocket



Canapés / sandwiches

Assorted open sandwiches: Alpbach farmhouse bacon, farmhouse ham, smoked ham, pork roast cold cuts, marinated char, smoked salmon trout, herbed curd cheese, Alpine cheese rocket spread, Liptauer (spicy curd cheese spread), vegetable spread, curd cheese and bacon spread and various other toppings beautifully presented on Alpbach farmhouse bread, white bread and wholegrain bread.



Our tip:

For events of a more informal nature, we suggest a “flying buffet”.

Waiting staff serve freshly prepared delicacies on platters for participants to select and savour.



Lunch buffet light – some examples:

Example I

Lettuce and vegetable salads
with a selection of dressings

Fried fillet of trout with parsley potatoes
or

Penne with fresh vegetables

Topfenknödel (sweet dumplings prepared with
curd cheese) sautéed in buttered breadcrumbs

Example II

Tomato and mozzarella on sticks
Melon with prosciutto
Homemade antipasti with goats' cheese

Wiener schnitzel with potato salad
or

Vegetable strudel with chive sauce

Marinated fruit salad

Example III

Beef consommé with Tyrolean bacon dumplings

Chicken breast with broccoli stuffing
wrapped in bacon and served with creamy polenta
or

Potato cakes
with blue cheese and tasty vegetables

Strawberry tiramisu

Example IV

Selection of salads from the salad buffet
with various dressings

Grilled pork medallion with sage sauce, herb spätzle
(egg noodles) and carrots
or

Spinach dumplings with brown butter and Parmesan
cheese

Apple & curd cheese strudel with vanilla sauce



Example V

Selection of salads from the salad buffet
with various dressings

Potato and leek soup

Tender roast veal with fragrant rice and mangetout peas
or

Spinach crêpes with delicate creamy cheese sauce

White and dark chocolate mousse served in a glass

Example VI

Selection of salads from the salad buffet
with various dressings

Intensely flavoured vegetable consommé with strips
of herbed crêpes

Tyrolean-style boiled Alpbach yearling beef
with chive sauce and apple horseradish
served with roast potatoes

or

Chanterelle mushroom goulash served
with a dumpling

Light yoghurt cream with raspberries



Our tip:

We are happy to offer vegetarian or
vegan alternatives and to suggest
appropriate menu items for participants
with special dietary requirements.



Alpbach buffet I

Assortment of smoked products from the Alpbachtal
Farmhouse bacon, smoked beef, Kaminwürsten
(semi-dried pork sausage),
smoked trout fillet, served with bread

Beef consommé with Kaiserschöberl (Imperial croûtons)
or strips of pancake

Tiroler Gröstl (bacon, onion and potato fry-up) with cabb-
age and bacon salad
or

Cheese spätzle (egg noodles) with brown butter and fried
onions

Apple fritters with vanilla sauce

Cheese platter with a selection of Alpbach cheeses

Menu I (served)

Assortment of bread and rolls with three spreads

Wild herb salad with fresh asparagus,
Vulcano ham and pumpkin seed pesto

Tomato consommé with basil-flavoured semolina dum-
plings

Pink pan-fried veal sirloin
with a porcini mushroom gratin and roasted vegetables
or

Grilled char fillet
on a beefsteak tomato risotto
with rocket

Chocolate cake on strawberry ragoût
with lemon sorbet

Alpbach buffet II

Roast beef from Alpbach herds with sauce tartare
Goats' cheese balls rolled in a herb coating
Alpbach farmhouse bacon with horseradish
served with an assortment of fresh bread

Cream of cauliflower soup with pesto

Putenrahmgeschneitzeltes (sautéed strips of turkey in a
creamy sauce) with rösti and glazed carrots
or
Spinach strudel with wild garlic cheese and sour cream dip

Curd cheese dumplings with fruit sauce



Menu II (served)

Venison pastrami with fruity, soured curd cheese dip
served with assorted fresh breads

Vegetable consommé with semolina dumplings

Free range veal tenderloin with red potato purée
and rosemary Brussels sprouts

or

Tris

Spinach and cheese dumplings and Schlutzkrapfen
(half-moon shaped, filled dumplings) with brown butter

Assorted Tyrolean desserts

Buttermilk terrine with marinated strawberries

Apricot dumplings with finely-roasted and buttered bread-
crumbs

Alpbach apple compôte with a delicate cinnamon sauce



Our tip:

A combination of platters from the buffet and
some items served. We are happy to assemble a
bespoke menu for your event.



Conference drinks

Package per person and based on 2 drinks
(1 mineral water 0.35l and 1 fruit juice 0.25l)

Package per person and based on 3 drinks
(1 mineral water 0.35l and 2 fruit juices 0.25l)



Drinks served from the bar

A wide variety of beers

Our house wines

Zweigelt or Blaufränkisch

Grüner Veltliner

(we can also offer a wide range of other high-quality wines)

Fruit juices

Apple juice (cloudy on request), grape juice, orange juice (Fairtrade)

Alcohol-free soft drinks (Fanta, Cola, Cola light, Sprite)

Apéritifs & digestifs – a selection

Sparkling wine (Sekt) with home-made elderflower syrup

Aperol Spritz

“Pfiff” (0.2l beer)

We would be happy to assemble your own selection of cocktails and long drinks for your event.



Drinks charged separately (by the litre)

Filter coffee

Tea (various blends)

Alcohol-free juices

Quality wines from Austria and, if requested, from other wine regions

(We would be happy to make available selected wines from our wine menu.)

Mineral water still / sparkling

High-quality tap water in jugs

(Cleaning flat rate per person/per day)



Our tip:

“Tiroler Schnapsl”

The distillation of schnapps is a centuries-old Tyrolean tradition. Hard work, dedication and a whole lot expertise amassed around the world of schnapps have bestowed on Tyrolean distillers a reputation that goes way beyond the region's borders



Coffee breaks packages

Small but perfect

A break with filter coffee, tea and soft drinks

Sweet & fruity

A break with filter coffee, tea, soft drinks, a piece of fruit per person, yoghurt and a small piece of cake or a small Danish pastry

Savoury Tyrolean

A break with filter coffee, tea, soft drinks, a piece of fruit per person, yoghurt and an open sandwich (Tyrolean roll – with filling)

Tyrolean diversity

A break with filter coffee, tea, soft drinks, a piece of fruit per person, yoghurt, an open sandwich (Tyrolean roll – with filling) and a small piece of cake or a small Danish pastry

Fit & crunchy

A break with filter coffee, tea, soft drinks, per person vegetable sticks & dips, nuts, grissini, a piece of fruit



Our tip:

BRAINFOOD for the conference room-dried fruits and a selection of nuts to nibble and so improve concentration and help with the absorption of information.



Coffee and tea specialities from the bar

Espresso

Großer Brauner – double espresso with milk

Verlängerter – espresso with milk and “extended” with water

Koffeinfreier Kaffee – decaffeinated coffee

Cappuccino

Cup of Tea (various blends)

For the sweet tooth

Mini Danish pastries

Sacher torte

Apricot cake

Plum cake

Carrot cake

Linzer torte



Eating and drinking with all your senses

**Would you like to surprise your guests with a special event?
Enjoy breathtaking views over the Alpbach mountains.
Attend a conference, while enjoying nature's beauty and delicious regional specialities.**

We are passionate about good taste, original design, arranging an unforgettable event and creating a convivial atmosphere. We would be happy to organise special events for you and would welcome any ideas you may have.

Culinary voyage around the world

Show cooking

Gala evening

BBQ

Suckling pig

"Frühschoppen" (brunch)

Christmas parties



All buffets/menus are suggestions.

Buffets/menus can be assembled to suit your requirements and budget. Please note that certain products may not be available all year round.

Please inform us of any intolerances or other dietary requirements, so they may be taken into consideration.

Alpbach, 1 January, 2022

Subject to change and printing errors

Your health is important to us – however, we do want you to enjoy our culinary delights. So we must inform you about the allergens our food may contain.

Allergen key

- A = Cereals containing gluten**
- B = Crustaceans**
- C = Egg**
- D = Fish**
- E = Peanuts**
- F = Soya**
- G = Milk or lactose**
- H = Nuts**
- L = Celery**
- M = Mustard**
- N = Sesame**
- O = Sulphur dioxide**
- P = Lupin**
- R = Molluscs**



