

WIESLER

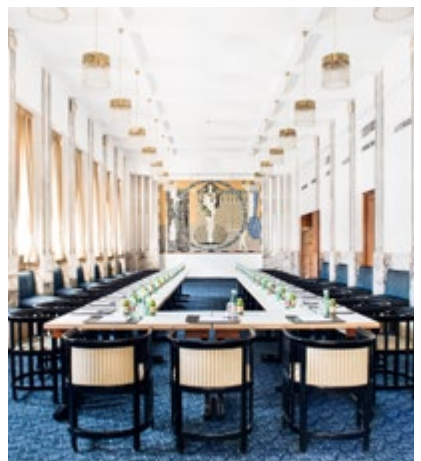
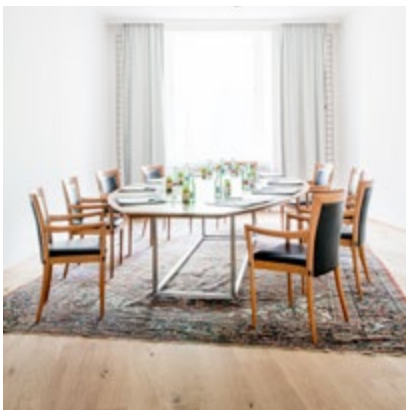
Hotel since  
1909

# *Wiesler inspiring since 1909*

THE WIESLER IS FULL OF INSPIRATION.  
WHERE YOU NEVER STOP LOOKING FOR NEW IDEAS.  
WHERE MEDICAL CONVENTIONS TAKE PLACE  
NEXT TO BEEKEEPER CONFERENCES. SOMEWHERE  
BETWEEN SOUL AND ART NOUVEAU, ALWAYS  
IN THE HERE AND NOW.

BOOKING HOTLINE  
EVENT NETWORK  
T. +43 316 703-200

F. +43 316 703-629  
[events@weitzer.com](mailto:events@weitzer.com)



# SEMINAR PACKAGES FULL-DAY

5 people  
and up

## INDEPENDENT

- |  |   |   |
|--|---|---|
| <ul style="list-style-type: none"> <li>• 2 coffee breaks               <ul style="list-style-type: none"> <li>- including fruit</li> <li>- 3 snacks (sweet and savoury)</li> <li>- unlimited coffee</li> </ul> </li> <li>• 3-course lunch/dinner*</li> </ul> | <ul style="list-style-type: none"> <li>• In the room               <ul style="list-style-type: none"> <li>- 1 mineral water or 1 fruit juice</li> <li>- unlimited filter coffee &amp; tea</li> </ul> </li> <li>• Screen</li> <li>• 1 flip chart + bulletin board</li> </ul> | <ul style="list-style-type: none"> <li>• 1 seminar notepad + pen</li> <li>• Full-day room rental</li> <li>• Projector not included (special rate of EUR 75,00)</li> </ul> <p style="text-align: right;">EUR 51,00</p> |
|--|---|---|

## EXTRA INDEPENDENT

- |  |  |   |
|--|--|---|
| <ul style="list-style-type: none"> <li>• 2 coffee breaks               <ul style="list-style-type: none"> <li>- including fruit, granola bars, etc.</li> <li>- 3 snacks (sweet and savoury)</li> <li>- unlimited coffee &amp; tea (machine, filter coffee)</li> </ul> </li> <li>• 3-course lunch/dinner</li> </ul> | <ul style="list-style-type: none"> <li>- 1 mineral water at lunch</li> <li>• In the room               <ul style="list-style-type: none"> <li>- unlimited mineral water, fruit juice and fruit-flavoured water</li> </ul> </li> <li>• 1 projector + screen</li> <li>• 1 flip chart + bulletin board</li> </ul> | <ul style="list-style-type: none"> <li>• 1 seminar notepad + pen</li> <li>• Full-day room rental</li> <li>• Simple floral decoration (coffee breaks)</li> </ul> <p style="text-align: right;">EUR 66,00</p> |
|--|--|---|

## GRAND SELECTION

- |   |  |  |
|---|--|--|
| <ul style="list-style-type: none"> <li>• 1 glass cava, mimosa, orange juice or beer</li> <li>• 2 coffee breaks               <ul style="list-style-type: none"> <li>- including fruit</li> <li>- 3 snacks (sweet and savoury)</li> <li>- croissants, hamburgers, wraps, skewers, etc.</li> </ul> </li> <li>• 3-course lunch/dinner</li> </ul> | <ul style="list-style-type: none"> <li>• Unlimited mineral water, fruit juice (including lunch/dinner), herb &amp; fruit essences, fruit juice</li> <li>• Unlimited coffee &amp; tea (machine, Nespresso, filter coffee)</li> <li>• 1 projector + screen</li> <li>• 1 flip chart + bulletin board</li> </ul> | <ul style="list-style-type: none"> <li>• 1 seminar notepad + pen, seminar kit</li> <li>• Full-day room rental</li> <li>• Welcome goodie (in the room + to take away)</li> <li>• Floral decoration (coffee breaks)</li> </ul> <p style="text-align: right;">EUR 91,00</p> |
|---|--|--|

\* Dinner available as an add-on – special rate for a 3-course dinner or buffet: EUR 24

**BOOKING HOTLINE  
EVENT NETWORK  
T. +43 316 703-200**

Hotel Wiesler, Grieskai 4-8, 8020 Graz, Austria  
Tel.: +43 (0) 316 7066 0, [info@hotelwiesler.com](mailto:info@hotelwiesler.com)  
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# SEMINAR PACKAGES HALF-DAY

5 people  
and up

## INDEPENDENT

- |   |  |   |
|---|--|---|
| <ul style="list-style-type: none"> <li>• 1 coffee break               <ul style="list-style-type: none"> <li>- including fruit</li> <li>- 3 snacks (sweet and savoury)</li> <li>- unlimited coffee</li> </ul> </li> <li>• 3-course lunch/dinner*</li> </ul> | <ul style="list-style-type: none"> <li>• In the room               <ul style="list-style-type: none"> <li>- 1 mineral water / 1 fruit juice</li> <li>- unlimited filter coffee &amp; tea</li> </ul> </li> <li>• Screen</li> <li>• 1 flip chart + bulletin board</li> </ul> | <ul style="list-style-type: none"> <li>• 1 seminar notepad + pen</li> <li>• Half-day room rental</li> <li>• Projector not included (special rate of EUR 50,00)</li> </ul> <p style="text-align: right;">EUR 45,00</p> |
|---|--|---|

## EXTRA INDEPENDENT

- |   |  |   |
|---|--|---|
| <ul style="list-style-type: none"> <li>• 1 coffee break               <ul style="list-style-type: none"> <li>- including fruit, granola bars, etc.</li> <li>- 3 snacks (sweet and savoury)</li> <li>- unlimited coffee &amp; tea (machine, filter coffee)</li> </ul> </li> <li>• 3-course lunch/dinner</li> </ul> | <ul style="list-style-type: none"> <li>- 1 mineral water at lunch</li> <li>• In the room               <ul style="list-style-type: none"> <li>- unlimited mineral water, fruit juice and fruit-flavoured water</li> </ul> </li> <li>• 1 projector + screen</li> <li>• 1 flip chart + bulletin board</li> </ul> | <ul style="list-style-type: none"> <li>• 1 seminar notepad + pen</li> <li>• Half-day room rental</li> <li>• Simple floral decoration (coffee breaks)</li> </ul> <p style="text-align: right;">EUR 60,00</p> |
|---|--|---|

## GRAND SELECTION

- |  |  |  |
|--|--|--|
| <ul style="list-style-type: none"> <li>• 1 glass cava, mimosa, orange juice or beer</li> <li>• 1 coffee break               <ul style="list-style-type: none"> <li>- including fruit</li> <li>- 3 snacks (sweet and savoury)</li> <li>- croissants, hamburgers, wraps, skewers, etc.</li> </ul> </li> <li>• 3-course lunch/dinner</li> </ul> | <ul style="list-style-type: none"> <li>• Unlimited mineral water, fruit juice (including lunch/dinner), herb &amp; fruit essences, fruit juice</li> <li>• Unlimited coffee &amp; tea (machine, Nespresso, filter coffee)</li> <li>• 1 projector + screen</li> <li>• 1 flip chart + bulletin board</li> </ul> | <ul style="list-style-type: none"> <li>• 1 seminar notepad + pen, seminar kit</li> <li>• Half-day room rental</li> <li>• Welcome goodie (in the room + to take away)</li> <li>• Floral decoration (coffee breaks)</li> </ul> <p style="text-align: right;">EUR 85,00</p> |
|--|--|--|

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# BUFFET 1

€ 39,00

## STARTERS

Norwegian wild salmon ceviche  
with coriander and sweet potato chips

Medium-rare roast beef roll-ups  
with herb Gervais, quince chutney and tramezzini toast

Taboulé  
with Mediterranean meatballs, sweet chili and baba ganoush

## SOUPS

Beef consommé  
with semolina dumplings and root vegetable brunoise

Hokkaido squash stew  
with black beans and coconut milk

## MAIN COURSES

Chicken breast supreme  
with potato flan and herb vegetables

Braised beef cheek  
with bordelaise, Brussels sprouts and crispy potatoes

Cod fillet gratiné  
with saffron risotto, spinach and braised fennel

Chickpea and vegetable curry  
(vegan option available)

## DESSERTS

Chestnut mousse  
with stewed mandarins with star anise

Chocolate-cinnamon torte  
with passion fruit

Mascarpone cream  
with butter cookie crumble and sour cherries

*Changes on request.*

# BUFFET 2

€ 47,00

## STARTERS

Smoked salmon wraps with avocado cream

Beef carpaccio with Cipriani sauce, arugula and parmesan

Medium-rare veal tafelspitz  
with Waldorf salad, grissini, capers and radishes

Watermelon salad  
with spring onions, Assam long pepper and crumbled feta

## SOUPS

Pumpkin-orange soup  
with ginger

Coconut-lime soup

## MAIN COURSES

Pork Wellington  
with sautéed sunchoke and vegetables

Chicken breast roulade  
with cured ham, chestnuts and radicchio,  
fried polenta and Madagascar sauce

Butter fish steaks  
with artichokes, romanesco, sweet potatoes and spinach

Mediterranean potato gnocchi  
with pine nuts

## NACHSPEISEN

Genoise roulade  
with ganache, chocolate streusel and berries macerated in rum

Punch cream slice

Poppyseed cream  
with crumbled vanilla crescents and oranges

*Changes on request.*

# BUFFET 3

€ 55,00

## STARTERS

Tuna tartare  
with avocado and wasabi

Endive boats with octopus salad

Zucchini rollatini  
with feta and ratatouille salad

Marinated beef  
with Thai glass noodle salad

## SOUPS

Vietnamese pho

Parmesan cream soup with white-bread croûtons

## MAIN COURSES

Wood-grilled Brazilian picanha steak  
with grilled vegetables and baked potato

Lamb shank  
with cinnamon-port jus and tajine couscous

Red snapper fillet with Sardinian vegetable pasta

Stuffed sweet potatoes gratiné  
with chickpeas, baby corn and pimentos (vegan option available)

## DESSERTS

Cheesecake  
with pecans and maple syrup

Malva pudding with vanilla sauce

Pistachio baklava  
with loukoumades

Glazed banana tart with lime

*Changes on request.*

# VEGETARIAN & VEGAN

## VEGETARIAN

Stuffed sweet potatoes gratiné  
with chickpeas, baby corn and pimentos\*

Sautéed sunchoke and vegetables  
with artichokes and baba ganoush\*

Chickpea and vegetable curry  
with basmati rice\*

Saffron risotto  
with broccoli, parsnips,  
king oyster mushrooms and spinach\*

Stuffed aubergine  
with tsatsiki and garlic bread\*

Braised vegetables  
with tofu skewer and peanuts\*

Couscous salad  
with grilled avocado and spinach, mint yoghurt

## VEGAN DESSERTS

Coconut cream with pineapple

Caramelised banana with almonds

Soya milk rice pudding  
with fresh fruit

Baked apple-walnut pudding  
with sour cherries

*\* Vegan option available*

## SET MENUS

## Menu 1

## STARTER

## Ceviche

Norwegian wild salmon ceviche  
with coriander and sweet potatoes

or

## Medium-rare roast beef

with quince chutney,  
mustard seeds, radishes,  
quail egg and endive

## SOUP

## Beef consommé

with semolina dumplings  
and vegetable brunoise

## MAIN COURSE

## Chicken breast supreme

with potato flan and  
sautéed vegetables

or

## Braised beef cheek

with sauce bordelaise, Brussels  
sprouts and truffle mashed potatoes

or

## Cod fillet

with saffron risotto,  
fennel and spinach

## DESSERT

## Chocolate-cinnamon torte

with passion fruit

€ 35,00

## Menu 2

## STARTER

## Medium-rare veal tafelspitz

with Waldorf salad, grissini,  
capers and arugula

or

## Goat's cheese balls

with honeydew, spring onions,  
braised tomatoes  
and Assam pepper

## SOUP

Pumpkin-orange  
soup

## MAIN COURSE

## Pork medallions

with sautéed sunchoke and vegetables

or

## Butter fish steak

with artichokes, romanesco,  
sweet potatoes and spinach

or

## Potato gnocchi

with Mediterranean vegetables,  
pecorino and arugula

## DESSERT

## Poppyseed cream

with crumbled vanilla  
crescents and oranges

€ 37,00

## Menu 3

## STARTER

## Tuna tartare

with avocado and wasabi

or

## Beef carpaccio

with Cipriani sauce,  
quail egg, arugula  
and parmesan

## SOUP

Parmesan soup  
with croûtons

## MAIN COURSE

## Medium-rare Asaredo beef sirloin

with potato gratin, balsamic-red  
wine shallots and vegetables

or

## Red snapper fillet

with Sardinian vegetable pasta

or

## Sweet potatoes

(stuffed and gratinéed) with chickpeas,  
baby corn and pimentos

## DESSERT

## Cheesecake

with pecans, maple syrup  
and lime marshmallow

€ 39,00



# HORS D'OEUVRES

1/3

## CHEESE

- Mozzarella skewers with grape tomatoes and basil pesto
- Goat's cheese balls with almonds, mango-chili and coriander
- Crostini with burrata and arugula
- Black bread canapé with Camembert, walnut and caramelised apple
- Cucumber-feta roll with melon and spring onion salad, olives
- Alpine cheese skewers with honeyed figs and tarragon
- Cheese straws with cocktail sauce
- Emmentaler drops with paprika and grapes
- Cheese rose with chili and pineapple
- Goat's cheese skewer with dates and saffron reduction
- Pumpernickel with Gervais, red-wine pear and chives

## VEGETARIAN

- French salad served in a jar
- Zucchini rollatini with eggplant tartare
- Bruschetta with tomatoes
- Glass noodle salad with mango
- Sweet potatoes with mascarpone, Kalamata olives and honeyed figs
- Fried rice balls with Asian spices and mint yoghurt
- Pita with baba ganoush
- Cucumber, braised tomato and cream cheese variation
- Corn fritters with spicy mashed sweet potato
- Grilled vegetable skewer with herbed couscous
- Grilled avocado with taboule
- Bulgur salad with feta and pomegranate served in a jar

# HORS D'OEUVRES

2/3

## VEGAN

- Falafel with sesame
- .
- Tofu skewer with wok salad
- .
- Glass noodle salad
- .
- Sushi rice with cucumber, avocado and wasabi
- .
- Vegetable tempura with sweet chili
- .
- Vegetable tartare with quinoa chips
- .
- Ratatouille vegetables in aspic
- .
- Pasta salad
- .
- Vegan nachos with salsa and refried beans

## FISH

- Shrimp cocktail
- .
- Octopus salad served in a jar
- .
- Open-face salmon tartare sandwich
- .
- Buckwheat blinis with smoked salmon,  
Greek yoghurt and garden cress
- .
- Egg stuffed with wasabi caviar and Russian salad
- .
- Tuna ceviche with guacamole
- .
- Smoked salmon with arugula,  
oranges and walnuts
- .
- Smörrebröd with cream cheese, salmon and dill
- .
- Salmon wraps

# HORS D'OEUVRES

3/3

## MEAT

Vitello tonnato

.

Beef lollipops with caramelised red onions

.

Curried chicken salad served in a jar

.

Scones with beef tartare, pickled red onions  
and pepper mayonnaise

.

Prosciutto canapés with melon

.

Roast beef roll-ups

.

Chicken nuggets with chipotle sauce

.

Caesar salad served in a jar, with or without chicken

.

Meatballs with mashed potatoes

.

Cold pork roast with mashed runner beans,  
horseradish and gherkins

## VEGETARIAN

Strawberry tiramisu served in a jar

.

Bavarian cream

.

Crema catalana with fresh berries and almond cookie

.

White chocolate mousse with tonka beans

.

Genoise roulade with vanilla cream and strawberries

.

Vanilla cream slice

.

Tarte tatin

.

Caramelised pineapple cake with coconut cream

.

Tartelette with orange cream and meringue

.

Seasonal cake or strudel

# BUFFET PACKAGES

1/3

## STARTERS

Mozzarella skewers  
with grape tomatoes, arugula and basil pesto

Goat's cheese balls  
with almonds on  
tramezzini bread and chili-mango

Styrian interpretation of  
vitello tonnato of pork roast  
with smoked trout, pumpkin seed oil,  
runner beans and radishes

## SOUP

Seasonal soup

## MAIN COURSES

Chicken breast supreme  
with polenta and vegetables

Beef roulade  
with burgundy sauce and sliced dumplings

Eggplant moussaka  
with tsatsiki

Arctic char confit  
with vegetable gnocchi

## DESSERTS

Vanilla cream slice

Fruit and yoghurt parfait

Genoise roulade with lingonberries

# BUFFET PACKAGES

2/3

## STARTERS

Feta salad served in a jar

Roast beef  
with Dijon mustard mayonnaise  
and French salad

Octopus salad

## SOUP

Seasonal soup

## MAIN COURSES

Braised beef  
with carrots, tomato sauce,  
chickpeas and sweet potatoes

Mediterranean turkey roulade  
with potato gratin and broccoli

Seasonal risotto

Tilapia fillet  
with coconut lime sauce,  
stir-fried vegetables and basmati rice

## DESSERTS

Brownie with berry ragout

Strawberry panna cotta

Orange cheesecake

# BUFFET PACKAGES

3/3

## STARTERS

Caesar salad

Beef carpaccio  
with Cipriani sauce

Smoked salmon tartare  
with avocado

Falafel  
with Mediterranean pepper and tomato sauce

## SOUP

Seasonal soup

## MAIN COURSES

Chicken breast  
with Madagascar sauce and basmati rice

Bacon-wrapped pork fillet  
with seasonal vegetables  
and potato rösti

Ricotta ravioli  
with cheese sauce and salmon

Dumplings gratinéed  
with blue cheese, walnuts,  
spinach and braised tomatoes

## DESSERTS

Cassata

Crema catalana

Mango ragout served in a jar  
with mascarpone cream and chocolate streusel