

MAGNIFIQUE MEETINGS

SO/ Vienna

SO/VIENNA

MAGNIFIQUE MEETINGS BY SO/

SO/ specializes in successful meetings inspired by a unique art de vivre. As an innovative concept for event planning, Magnifique Meetings starts with your goals and preferences, and creates the ideal conditions for achieving them. From modern design to dynamic activities and on to surprising details, SO/ fulfills these expectations for every event.

Experienced event planners work closely with you in order to orchestrate specially tailored meetings that reflect your preferences, our distinctive French flair and the local culture. We always begin with your own vision and make it a reality with a complete package of individually personalized rooms, reliable connectivity, creative breaks and first-class service.

Dedicated professionals take care of all the details, so that you can concentrate on the essentials. When it comes to team building, information exchange and decision making, Magnifique Meetings offers an outstanding experience. Our goal is the comprehensive well-being of our guests, which we aim to promote with all aspects: from delicious and healthy cuisine to innovative gathering places for networking and relaxing in between times. In doing so, we bank on sustainability, because we value the environment as much as we do our guests.

Magnifique Meetings stands for energy, creativity, savoir-faire and generosity. Discover all that SO/ has to offer when planning your next event.

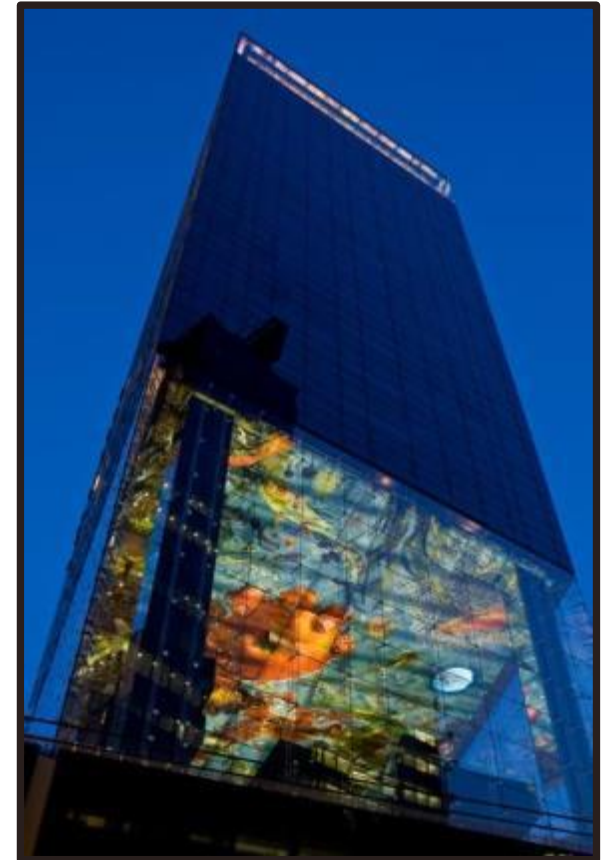


With a glorious view of its Gothic namesake, the Stephansdom (St. Stephen's Cathedral), the SO/ Vienna is a building that emphatically epitomises the 21st century. Steel and glass architecture, a concept by the world-renowned architect Jean Nouvel, suffused with light and shadow and furnished with state-of-the-art business facilities and luxury accommodations.

A contemporary way to discover the lasting beauty of the Austrian capital.

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 breath-taking view of the city
- Located in the heart of the city
- 17 km to the airport & 10 minutes to Messe Wien (Trade Fair of Vienna)



WELCOME

MEETING AREA

DAILY FLAT RATE

BREAKFAST

MAGNIFIQUE
COFFEE BREAKS

BUFFETS &
MENU

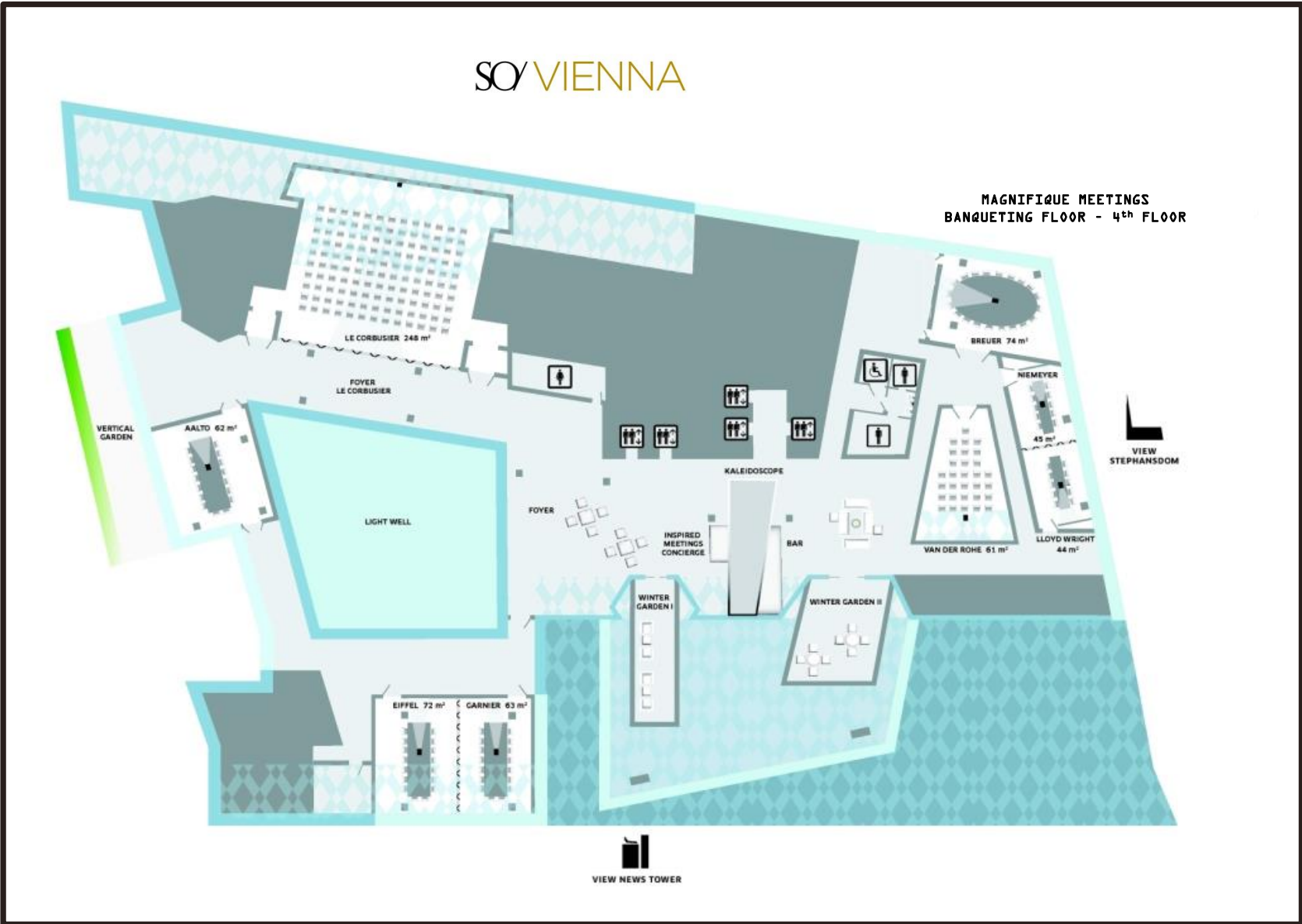
RECEPTIONS

GALA DINNER &
WEDDING

ALL-IN BEVERAGE
CHARGE

Meeting rooms	Area (m ²)	Height (m)	Length x width (m)	Occupancy costs whole day	Occupancy costs half day	Theatre	Class - room	Cabaret	U-shape	Closed U	Board room	Gala Dinner	Cocktail
LE CORBUSIER	248	7	15,5 X 15,5	4500	3000	150	72	96	34	66		130	200
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	26	30	-
GARNIER	63	3,5	11 X 5,7	800	600	40	24	12	16	21	26	30	-
EIFFEL & GARNIER	135	3,5	11 X 12,2	1600	1200	80	48	56	25	30	-	60	-
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	35	-	-	30	50	-
VAN DER ROHE	61	3,5	11,5 X 5	600	400	40	24	21	18	21	26	30	-
FOYER	404	2,5	-	-	-	-	-	-	-	-	-	-	800

WELCOME	MEETING AREA	DAILY FLAT RATE	BREAKFAST	MAGNIFIQUE COFFEE BREAKS	BUFFETS & MENU	RECEPTIONS	GALA DINNER & WEDDING	ALL-IN BEVERAGE CHARGE
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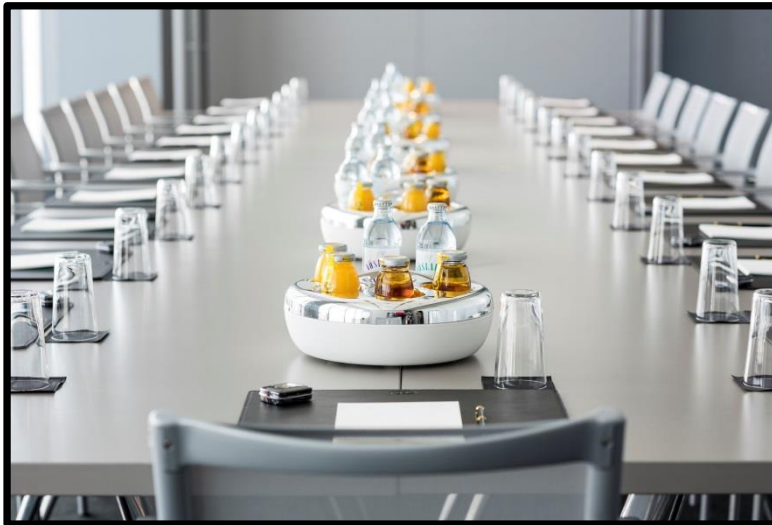
ALL-IN BEVERAGE
CHARGE



Le Corbusier



Aalto



Niemeyer & Lloyd Wright



Breuer

Daily Flat Rate

White Package

Grey Package

Black Package

WHITE PACKAGE

Whole day € 85,- pro person

Half day € 75,- pro person

- Welcome coffee with Danish pastries and fruit basket
- Morning coffee break with hearty snacks
- Sandwich lunch with a soup, three sandwiches, two desserts, two salads and non-alcoholic beverages
- Afternoon coffee break with house-made sweet delicacies
- Room hire including conference drinks (mineral water & juices), coffee and tea assortment
- Paper, pens & mints
- Beamer, screen, BOSE sound system and flipchart
- Free Wi-Fi

Daily Flat Rate

White Package

Grey Package

Black Package

GREY PACKAGE

Whole day € 95,- pro person

Half day € 85,- pro person

- Welcome coffee with Danish pastries and fruit basket
- Morning coffee break with a "Magnifique Coffee Break" of your choice
- Lunch buffet Chefs choice (at least 25 persons) or 3-course business menu* of your choice in DAS LOFT Restaurant including beverages (unlimited wine/beer, mineral water, juices, non-alcoholic beverages)
- Afternoon coffee break with a "Magnifique Coffee Break" of your choice
- Room hire including conference drinks (mineral water & juices), coffee & tea assortment
- Paper, pens & mints
- Beamer, screen, BOSE sound system & 1 hand microphone and flipchart
- Free Wi-Fi

*with pleasure we will forward you the actual menu selection

Daily Flat Rate

White Package

Grey Package

Black Package

BLACK PACKAGE

Whole day € 115,- pro person

Half day € 105,- pro person

- Welcome coffee with Danish pastries and fruit basket
- Morning coffee break with a "Magnifique Coffee Break" of your choice
- Lunch buffet of your choice* (at least 25 persons) or 3-course business menu of your choice in DAS LOFT Restaurant including beverages (unlimited wine/beer, mineral water, juices, non-alcoholic beverages)
- Afternoon coffee break with a "Magnifique Coffee Break" of your choice
- Room hire including conference drinks (mineral water & juices), coffee & tea assortment
- Paper, pens & mints
- Beamer, screen, BOSE sound system & 1 hand microphone and flipchart
- Free Wi-Fi

* Please choose your buffet from the selections on pages 18-20

BREAKFAST MEETING € 18 per person

Sesame brioche with fried egg and crisp bacon, pumpernickel with herbed curd cheese, smoked salmon with toast and horseradish, Bircher muesli, homemade waffles with strawberry jam and almonds

BONJOUR BREAKFAST € 26 per person

Sofitel bread basket with croissants and Danish pastries, selection of cooked and dry-cured hams & variety of cold cuts, cheese platter, jam & honey, Bircher muesli in a glass, seasonal fruit salad, freshly pressed juices, coffee & tea assortment

VITAL BREAKFAST € 28 per person

Whole-grain bread and pumpernickel, egg white omelette, curd cheese with vegetables, crudités with avocado dip, smoked chicken breast, smoked trout, cheese platter, Bircher muesli with soy yogurt, smoothie and fruit platter, coffee & tea assortment

DELUXE BREAKFAST € 36 per person

Sofitel bread basket with muffins & viennoiserie, selection of cooked and dry-cured hams & variety of cold cuts, international cheese platter, jam & honey, Scottish smoked salmon, scrambled egg, fruit platter, Bircher muesli, smoothie, fresh-pressed juices, coffee & tea assortment, 1 glass champagne

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HEALTHY

€ 13,- per person

- Whole grain baguette with egg & Gouda
- Banana bread
- Plain & fruit yogurt
- Granola cubes & Bircher muesli
- Fresh fruit
- House-made smoothie & ice tea
- Coffee & tea assortment

VITAL

€ 14.50,- per person

- Vegetable sticks with hummus dip
- Cocktail tomatoes with mozzarella
- Pumpernickel with cottage cheese and chives
- Carrot cake
- Yogurt with berries & fruit salad
- Fruit & vegetable juices
- Coffee & tea assortment

ENGLISH

€ 15,- per person

- Finger sandwiches with smoked salmon, cress
- egg, cucumber
- roast beef & horseradish
- Scones with clotted cream strawberry jam
- Muffins & chocolate tartelettes
- Coffee & tea assortment

GREEN

€ 13.50,- per person

- Wraps with courgette & rocket
- Green asparagus with cream cheese
- Basil-lime mousse
- Matcha-lemon cake
- Kiwi-mascarpone crème
- Spinach-broccoli smoothie
- Coffee & tea assortment

VIENNESE

zu € 15,- per person

- Fried chicken with potato salad
- Smoked trout with cucumber and horseradish
- Winegrowers ham with pepper
- Sacher cake slice & Mozart macaroons
- Punch cake square & mini ring cake
- Coffee & tea assortment

FRUITY

€ 13.50,- per person

- Fried melon with sheep's milk cheese
- Iced melon soup with tikki prawns
- Dry-cured ham with galia melon
- Melon panna cotta & melon tart
- Yogurt mousse with melon jelly
- Coffee & tea assortment

CLASSIC BREAK € 12,- per person

- Fruit basket, 2x savoury and 2x sweet snacks / coffee & tea assortment

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You would like to plan your conference coffee break according to your individual preferences? We are pleased to offer you the option of fine-tuning your conference package with your personal favourite snack.

SELECTION OF SAVOURY SNACKS	SELECTION OF SANDWICHES	SELECTION OF SWEET SNACKS
€ 3.80 / piece	€ 5.30 / piece	€ 3.20 / piece
<ul style="list-style-type: none"> • Wheat wrap with smoked salmon, cream cheese and rocket • Wheat wrap with dry-cured ham, hummus and baby lettuce • Pumpernickel with herbed curd cheese • Tomato cones with beef tatar and capers • Curry cones with chicken breast and mango • Sesame cones with ricotta and vegetables • Tomato-mozzarella skewers with basil pesto • Vegetable shot with black truffle • Sofitel quiche with sour cream, leek and pomegranate • Vegetable tarte with chive cream • Mini club sandwich 	<ul style="list-style-type: none"> • Whole grain roll with Scottish smoked salmon, cucumber and horseradish cream • Olive ciabatta with tomato, mozzarella and rocket • Wheat wrap with BBQ roast beef, pickles and fried onions • Wheat wrap "Caesar style": smoked turkey breast, egg, bacon, jam • Baguette with winegrowers ham, Gouda and radishes • Pita bread with hummus, mint and pomegranate • Olive ciabatta with grilled vegetables, pesto and ricotta • Whole grain bread with egg spread and chives • Baguette with tuna, corn and bell pepper • Kaiser roll with turkey schnitzel, remoulade sauce and tomatoes • Baguette with chicken breast and cole slaw • Wheat wrap with polar sea shrimp and cocktail sauce 	<ul style="list-style-type: none"> • Mini strudel • Danish pastry • Ring cake • Fruit cake • Tartelette • Exotic fruit salad • Mini eclair • Chocolate mousse • Financier • Macaroons • Granola cookies • Smoothies

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ALL-IN BEVERAGE
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Buffets

Appetizers

Soups

Main courses

Desserts

Sandwich lunch

€40,- per person

Soup of the day

3 sandwiches, chef's choice

3 salads, chef's choice

3 desserts, chef's choice

Buffets

Appetizers

Soups

Main courses

Desserts

Seasonal chef's choice

Price depends on the dishes

2 appetizers

2 salads

3 main courses (fish and meat, vegetarian)

2 side dishes

2 desserts

WELCOME

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Buffets

Appetizers

Soups

Main courses

Desserts

Mediterranen 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 with olives

Main course

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

Appetisers

Soups

Main courses

Desserts

Austrian Buffet

€48,- per person

Appetisers

Boiled beef aspic

Crawfish cocktail

Smoked fish tatar

Cucumber-sour cream salad

Cream cheese terrine with herbs

Cauliflower salad

Main course

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

Appetizers

Soups

Main courses

Desserts

Asian Buffet

€49,- pro person

Appetizers

Chinese cabbage with yogurt-mint dressing

Glass noodles with vegetables and king prawns

Poultry satay in cashew crust and mango chutney

Main course

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

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Buffets

Appetizers

Soups

Main courses

Desserts

Would you like your own individual offer?

With us, you have the option of freely putting together a menu of your choice. Mix and match your own personal favourites from the offered appetisers, main courses and desserts.

Appetizers

- Mixed green salad with tomatoes, radishes, cucumbers and carrots € 9,-
- Smoked salmon mousse with wasabi mayonnaise, cucumber and dill € 16,-
- Beef carpaccio with rocket, walnut pesto and Parmesan € 18,-
- Cream cheese terrine with demi-sec tomatoes, courgettes and garden herbs € 12,-
- Boiled beef aspic with horseradish, pumpkinseed oil and root vegetables € 14,-
- Marinated salmon fillet with avocado, wakame and dashi vinaigrette € 16,-
- Vegan tomato tatar with tofu and peanuts € 12,-
- Duck foie gras terrine with mango chutney and brioche € 19,-
- Heirloom tomatoes, buffalo mozzarella, tomato confit, basil pesto € 13,-
- Thai beef salad with soya bean sprouts and mango € 19,-
- Beef tatar with pecorino crackers, black beer and capers € 18,-

Buffets

Appetisers

Soups

Main courses

Desserts

Soups € 9,-

- Gazpacho with bread chips and vegetable caviar
- Potato leek soup with crème fraîche
- Clear beef bouillon with pancake strips and vegetables
- Creamy spinach soup with black bread croutons
- Truffled cauliflower soup
- Creamy wild mushroom soup with crème fraîche

WELCOME	MEETING AREA	DAILY FLAT RATE	BREAKFAST	MAGNIFIQUE COFFEE BREAKS	BUFFETS & MENU	RECEPTIONS	GALA DINNER & WEDDING	ALL-IN BEVERAGE CHARGE
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Buffets
 Appetisers
 Soups
Main courses
 Desserts

Main Courses

- Pink-roasted sirloin, potato gratin, sauce bearnaise and seasonal vegetables € 29,-
- Fried pike-perch fillet, smoked risotto, baby spinach, beurre blanc € 29,-
- Agnolotti, king trumpet mushrooms, cream cheese, courgette € 22,-
- Braised cheek of veal, celery purée, grilled apple € 28,-
- Viennese veal schnitzel, potato-lamb's lettuce salad € 25,-
- Beef fillet roasted whole, new potatoes and artichoke-tomato ragout € 31,-
- Salmon trout fillet, grilled vegetables, Fregola Sarda € 26,-
- Veal tenderloin, cauliflower, basil and beetroot gnocchi € 29,-
- Fried king prawns, sticky jasmine rice, soya bean sprouts, palm hearts and curry € 24,-
- Braised beef shoulder blade, serviette dumplings and red cabbage € 27,-
- House-made potato gnocchi, Taggiasca olives, demi-sec tomatoes, sage butter € 22,-

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Buffets
 Appetisers
 Soups
 Main courses
Desserts

Desserts

- Chocolate mousse, balsamic strawberries, mascarpone €11,-
- Apple strudel with vanilla sauce €9,-
- Basil mousse, raspberries, meringue €11,-
- Coconut flan, banana caramel, blueberries €12,-
- Pine nut parfait, cardamom crumble, grape jelly €12,-
- Tiramisu €10,-
- Chocolate brownie, peanut butter cream, toffee €9,-
- Vacherin, vanilla cream, berries €10,-
- Chocolate variations €11,-
- Chef's special dessert €14,-

WELCOME

MEETING AREA

DAILY FLAT RATE

BREAKFAST

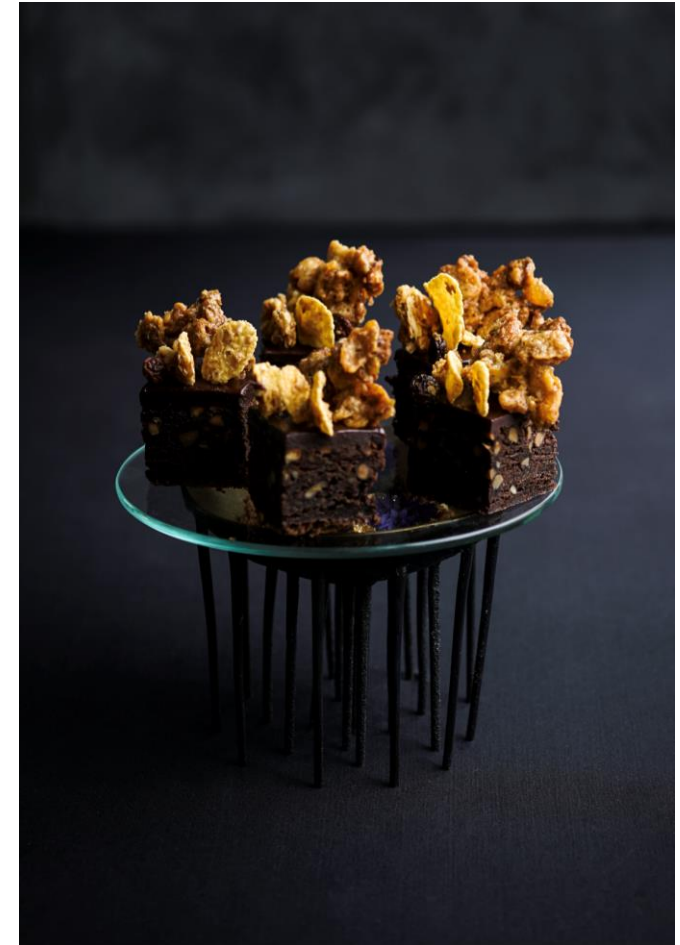
MAGNIFIQUE
COFFEE BREAKS

**BUFFETS &
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Dishes**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

Dishes

Appetisers

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
- SOFITEL 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

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Dishes

Appetizers

Main courses

Desserts

Desserts

- Macaroons
- Yogurt bavarois, 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

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Special occasions deserve special attention!
For your dream wedding or your elegant gala event,
we have put together a festive menu.

Tatar

Fassona beef – pickled vegetables

Moutarde de Meaux – buckwheat

Duck consommé

lightly smoked – celery – foie gras – hazelnut praline

Aquarello risotto "carbonara"

Culatello di Zibello – Parmigiano Reggiano PDO – dried egg yolk

Pike-perch

Fennel – quinoa – tarragon

Ribel – guinea fowl

breast – woolly pig lardo

White polenta – green onions

Cheese – Affineur Jumi

Chocolate

Felchlin Grand Cru – avocado – coconut

7 courses at € 129 per person

Please note that this suggestion merely represents an excerpt from our many options.
 We will be pleased to create an exclusive menu exactly according to your wishes.

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ALL-IN BEVERAGE CHARGE
1 HOUR €39,- per person

- Selection of domestic white and red wines, coordinated with your menu selections
- Vöslauer mineral water, unlimited
- Beer and non-alcoholic beverages, unlimited

ALL-IN BEVERAGE CHARGE
2 HOURS €49,- per person

- Selection of domestic white and red wines, coordinated with your individual menu.
- Vöslauer mineral water, unlimited
- Beer and non-alcoholic beverages, unlimited

WINE ACCOMPANIMENT
€ 47,- per person

- 4 prize wines, specially coordinated with your menu selection

AUSTRIAN SELECTION
3 HOURS, €55,- per person

- Aperitif 1 Glas Rosé Frizzante
- Bio Weingut Pratsch, Weinviertel Das LOFT Edition wines
 - White wine: 2015 Grüner Veltliner Gaisberg, Weingut Hirsch/ Kamptal
 - Red wine: 2015 Zweigelt Loft Selection, Weingut Andert/ Neusiedlersee
- Vöslauer mineral water, unlimited
- Beer and non-alcoholic beverages, unlimited
- Coffee and tea, unlimited

INTERNATIONAL SELECTION
3 HOURS, €65,- per person

- Aperitif 1 glass Gosset Brut Excellence
- Prized and matured selection of domestic and international white and red wines, coordinated with your menu selection
- Vöslauer mineral water, unlimited
- Beer and non-alcoholic beverages, unlimited
- Coffee and tea, unlimited

