



CHALET

CELEBRATIONS & FESTIVITIES

Your exclusive setting for unforgettable moments on the Mieminger Plateau

Pirktl Holiday GmbH & Co KG · Greenvieh
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CHALET EVENT PACKAGE

The carefree all-inclusive package

8 HOURS

6:00 pm – 2:00 am

50–80 GUESTS

€ 175,- p.p.

FROM THE 81ST GUEST, EACH ADDITIONAL GUEST

€ 165,00 p.p.

EXTENSION € 250,- /hour (until 3:00 am)

Consumption not included

INCLUDED SERVICES

Menu

Chosen menu incl. bread and spread

Drinks

Drinks as per the event package

Bar

Exclusive bar (for Chalet guests only)

Table setting

Silver candlesticks, charger plates, cloth napkins

Cakeage

If you bring your own cakes

Chair covers

White chair covers included

DRINKS IN THE EVENT PACKAGE

- Greenvieh Edition white and red wine
- Greenvieh Edition Prosecco
- Beer
- Hugo Classic, Aperol Veneziano, Lillet Wildberry
- Non-alcoholic drinks (excl. non-alcoholic cocktails)
- Still and sparkling water
- Coffee, tea

MENU OPTIONS

Including bread and spread

3-COURSE MENU

From our menu suggestions

Including midnight snack:

Goulash soup and cheese from the buffet

4-COURSE MENU

From our menu suggestions

Without midnight snack

Can be booked individually as an add-on

MENU SUGGESTIONS

Regional delicacies combined with international specialities.

A single shared menu is festive and guarantees the smoothest possible service. Please compose your 3- or 4-course menu from these suggestions.

For the main course, you are welcome to offer a choice between fish and meat with the same side dish.

STARTERS

Lettuce hearts

Lettuce hearts marinated in Caesar dressing, egg, Parmesan, bread croûtons, radishes and mildly smoked char

Buffalo mozzarella

Buffalo mozzarella marinated with tomatoes, raw ham, basil pesto, toasted pine nuts and rocket

SOUPS

Corn-fed chicken bouillon

with butter dumplings, vegetable julienne and chives

Beef broth

with semolina dumplings, vegetable julienne and chives

Cream of potato and mushroom soup

with bread croûtons

Cream of pumpkin soup

with toasted pumpkin seeds and Tyrolean pumpkin seed oil

INTERMEDIATE COURSES

Tyrolean Schlutzkrapfen

with porcini, grated Parmesan and brown butter

Homemade potato gnocchi

with cream sauce, young spinach and preserved truffle

MAIN COURSES

MEAT

Beef fillet

Pink-roasted fillet of local beef

FISH

Salmon trout

Pan-fried fillet of Ötztal salmon trout

Veal rump

Pink-roasted rump of local veal

Char

Pan-fried fillet of local char

Corn-fed chicken breast

Roasted corn-fed chicken breast

A vegetarian or vegan main course is offered fresh each day.

SIDE DISHES

Mediterranean

Fregola Sarda and Mediterranean vegetables

Risotto

Sautéed vegetables and creamy Parmesan risotto

Potatoes

Creamy potatoes and wild broccoli

DESSERT

Chocolate sweets

Banana and raspberry

Strawberries

Strawberries and cheesecake

Crème brûlée

Yoghurt crème brûlée with blueberries

EXTRAS FOR THE EVENT PACKAGE

Bookable individually alongside your package

WITH THE APERITIF

Savoury Danish pastry (2 pieces)	€ 6,50
Olives, grissini, Parmesan	€ 6,50
Italian raw ham	€ 6,00
Beef tartare with mustard mayonnaise in a cone	€ 8,00
Chocolate fountain with milk chocolate, pineapple and strawberries	€ 9,50
Canapés (3 pieces: smoked salmon, truffled cream cheese, salami)	€ 13,50
Tyrolean platter (cured loin bacon, Kaminwurzen with fresh horseradish, Tyrolean cheese specialities, butter and bread basket)	€ 14,50

AS A MIDNIGHT SNACK

COLD PLATTER OR CHEESE SPECIALITIES

Cured loin bacon and Kaminwurzen with fresh horseradish, Tyrolean cheese specialities with fruit chutney, butter and bread basket	€ 69,00 per kg (min. 4 kg)
Tyrolean cheese specialities with fruit chutney and nuts, butter and bread basket	€ 75,00 per kg (min. 4 kg)

PORTIONS:

Goulash soup with bread basket	€ 9,50 per portion (min. 40 portions)
Greenvieh curry sausage made from Mieming milk-fed veal with bread basket	€ 10,00 per portion (min. 40 portions)
Greenvieh chili con carne with bread basket	€ 11,00 per portion (min. 40 portions)
Freshly baked mini meatloaf with bread rolls	€ 7,50 per portion (min. 40 portions)

PHOTO BOOTH

Capture the most beautiful moments of your celebration! Our photo booth provides fun and unforgettable memories for your guests. Optionally bookable for spontaneous snapshots and amusing moments. Rental price € 550,- including printed photos and unlimited images in digital resolution.

CHILDREN'S PACKAGE

For our youngest guests

Children's meal, drinks, chair covers or a child's chair

0–3 years	free of charge
3–15 years	€ 45,00
With the wedding menu (no alcohol)	€ 135,-

CHILDREN'S MENU

- Pancake-strip soup
- Breaded chicken strips with steakhouse fries and ketchup
- Smarties ice-cream sundae