26. October 2022

Fact Sheet

**VENUE** Europa-Park Resort –

directly next to the 4\* superior hotel ‘Krønasår’ and the Rulantica water world

**ADDRESS** Eatrenalin Europa-Park

 Roland-Mack-Ring 5

 77977 Rust

**HEAD CHEF** Pablo Montoro

**OPENING DATE**  4th November 2022

**WHAT**

Eatrenalin opens up new culinary dimensions and is an incomparable experience. Embark on a spectacular journey of the senses through fantastic worlds paired with culinary delights**.**

**HOW**

We combine media technology, ride technology, cuisine and creative content to create a first-class experience. Pablo Montoro and the team are responsible for the culinary delights.

**WHO**

Oliver Altherr, gastronomy expert and CEO of Marché International, and Thomas Mack, Managing Partner of Europa-Park, have jointly-developed the restaurant sensation Eatrenalin.

**WHY**

The idea for Eatrenalin came to Oliver Altherr and Thomas Mack during a visit to the Voletarium in Europa-Park, where visitors can experience a flight over European countries: Why not combine such a journey with unique cuisine, creating a holistic experience that appeals to all senses and awakens a range of emotions? From this idea came the vision to develop the most exciting gastronomic experience in the world.

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| **Eatrenalin Facts** |
| Number of rooms | During the experience, guests will travel through eleven different rooms. |
| Theming of the rooms | The main rooms deal with the following themes:* Ocean, water, beach
* Different tastes of sweet, sour, bitter, salty
* Umami, Asia, rice fields
* Space, moon, universe
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| Bar | The Eatrenalin Bar is located at the end of the experience, available exclusively for Eatrenalin guests. The drinks are not included in the Eatrenalin ticket price. |
| Floating Chair | With the floating chair, the guests travel in style through the various worlds of indulgence, encountering different seating arrangements.Facts floating chair:* Consists of a total of 2,078 components
* Weighs a total of 320kg
* Developing time mid-2019 to late 2021
* Guest can individually adjust the height and inclination of the chair
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| Kitchen | Eatrenalin chef de cuisine *Pablo Montoro* from Spain, together with Dutch sous chef *Ties van Oosten* and French-Austrian chef pâtissière *Juliana Clementz* are responsible for the creative genius of Eatrenalin's top gastronomy. |
| **Capacity** |
| Timing | Every 20 minutes |
| Duration | Around two hours |
| Restaurant operation in evening format | 6pm – midnight (last group 9.40pm) |
| Capacity (per group) | 16 guests |
| Number of groups | 12 per evening |
| Max capacity per evening | 192 guests |
| Servings per evening | 12 groups of 16 people with 8 courses = 1,536 |
| **Prices of Experiences** |
| Eatrenalin Dinner | 195.- Euros |
| Eatrenalin Dinner with Exclusive Alcoholic Drinks Selection | 295.- Euros |
| Eatrenalin Champagne Dinner | 445.- Euros |
| Eatrenalin Sommelier Dinner | 645.- Euros |
| **Prices of Add Ons (bookable in combination with Experience)** |  |
| Cocktail Bar Package | 50.- Euros |
| Champagne Bar Package | 140.- Euros |
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| **Construction facts** |
| Surface | 1.600m² restaurant (foyer, bar, restaurant rooms, kitchen, technology and staff rooms) |
| Cubic content | approx. 14.350m³ |
| Energy standard | Planned and built according to KFW 55 (Efficiency House 55) |
| Room height | Up to 8m |
| Craftsmen | Up to 100 craftsmen worked on the project in parallel over a period of 11 months |
| Ventilation | Completely equipped with a controlled ventilation system with heat recovery |
| **Suites ‘Krønasår Boutique Suites’** |
| Suites | In addition to Eatrenalin, 11 new premium suites with a modern and unique design have been built on an area of 3,356m². Six suites are designed to match Eatrenalin. |
| Beds | Highlights include round, rotating beds that use a newly developed platform technology from MACK Rides. |

Further information: www.eatrenalin.de

# Press contact:

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