Season 2023

Fact Sheet

**VENUE** Europa-Park Resort –

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

**ADDRESS** Eatrenalin

 Roland-Mack-Ring 5

 77977 Rust

**KITCHEN TEAM** Ties van Oosten (Chef), Juliana Clementz (Chef Pâtissière) und Pablo Montoro (Gastronomy expert)

**OPENING DATE**  4th November 2022

**WHAT**

The world-first restaurant Eatrenalin is a spectacular sensory journey through fantastic worlds, paired with culinary delights.

**WHO**

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

Dutch Eatrenalin chef Ties van Oosten and the French-Austrian chef Pâtissière Juliana Clementz, alongside their team and together with the gastronomy expert Pablo Montoro from Alicante, are responsible for the culinary delights.

**WHY**

The idea for Eatrenalin came to Thomas Mack and Oliver Altherr 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.

**HOW**

At Eatrenalin, media technology, cuisine and creative content are merged and combined to create a completely innovative, first-class experience. Using the patented new development from Mack Rides, the innovative Floating Chair, the guests float from one exciting world of delights to the next, enjoying an eight-course menu at the highest level.

**WHERE**

After the successful establishment of the restaurant world innovation Eatrenalin in Rust, an international roll-out to the metropolises of the world is aimed for over the next few years. Potential investors can expect low-maintenance, safe and user-friendly system components, excellent content and story worlds, innovative and individualised food concepts, lean and automated processes in the catering business and a modern mix of marketing and communication.

Additional Information:

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| **Eatrenalin Facts** |
| Number of rooms | During the experience, guests will travel through eleven different rooms, eight of which are worlds of enjoyment. |
| Worlds of enjoyment with eight-course menu | * Lounge
* Waterfall
* Discovery
* Ocean
* Taste
* Umami
* Universe
* Incarnation
 |
| Bar | The Eatrenalin Bar is located at the end of the experience, available exclusively for Eatrenalin guests.  |
| Floating Chair | With the Floating Chair, the guests travel through the various worlds of enjoyment, encountering different seating combinations,Facts Floating Chair:* Consists of a total of 2078 components
* Weighs a total of 320kg
* Developed over two years
* Guest can individually adjust the height and inclination of the chair
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| Kitchen | Dutch Eatrenalin chef *Ties van Oosten* and the French-Austrian chef Pâtissière *Juliana Clementz*, together with the gastronomy expert *Pablo Montoro* from Spain, are responsible for the creative genius and top gastronomy of Eatrenalin.  |
| **Capacity** |
| Timing | Every 27 minutes |
| Duration | Over two hours |
| Restaurant operation  | From 17:10 (last group 21:10)  |
| Capacity (per group) | 16 guests |
| Number of groups | 10 per evening |
| Max capacity per evening | 160 guests |
| Servings per evening | 10 groups of 16 people with 8 courses = 1,280 |
| **Experiences** |
| Eatrenalin Dinner | 195.- Euros |
| Eatrenalin Exclusive Dinner | 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 |
| Wine Bar Package  | 38 Euros |
| **Facility** |
| Surface | 1,600 m² 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 |
| Ventilation | Completely equipped with a controlled ventilation system with heat recovery |
| **Suites ‘Krønasår Boutique Suites’** |
| Suites  | 11 new premium suites with a modern and unique design have been built on an area of 3,356 m² next to Eatrenalin. Four suites are designed to match Eatrenalin.  |
| Beds | Highlights include round beds that rorate 360 degrees using a newly developed platform technology from MACK Rides. |

Further information: www.eatrenalin.de

# Press contact:

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