

Leitner's Gastro Zirkus

Event catering built on personal trust



Catering that supports the entire event

Alexander Leitner combines more than 35 years of hospitality experience with mobile infrastructure, personal service and an experienced team. From the first concept to live operation, clients have one direct point of contact.

DIRECT CONTACT

Alexander Leitner

+43 664 88 67 87 62
al@leitners-gastrozirkus.at
leitners-gastrozirkus.at

What we provide

Festivals & concerts

High-capacity food and beverage concepts for large visitor flows and demanding event days.

Corporate events & markets

Flexible catering formats tailored to the occasion, location, audience and atmosphere.

Complete operations

Concept, setup, equipment, logistics, staffing and on-site operation from one partner.

Ready for event operations

Mobile infrastructure Hydraulic 4 x 2 metre event stand, three open sides and LED lighting.	Kitchen & service Bain-marie, electric pans, dumpling oven, sauce warmers, GN system and sneeze guard.
Cooling & beverages Refrigeration, freezer capacity, beverage coolers, CO2 and dispensing solutions.	Operations & team POS system, cash handling, operating documents, cleaning equipment and experienced staff.

Selected references

Burg Clam	Concert catering
Donauinselfest Vienna	Multi-day public event
Nova Rock	Festival operation
Welser Volksfest	Food and beverage operation
Pfaffstättner Großheuriger	Public event

How we start

01 Listen Clarify objectives and scope	02 Design Plan the offer and workflow	03 Prepare Organise equipment and logistics	04 Operate Deliver reliably on site
--	---	---	---

Your event is the focus.

Let us discuss the date, location and catering offer you need.