

September 2023

Factsheet

VENUE	Europa-Park Resort - directly next to the 4* superior hotel 'Krönasår' and Rulantica water world
ADDRESS	Eatrenalin Roland-Mack-Ring 5 77977 Rust
FOUNDERS & MANAGING DIRECTORS	Thomas Mack and Oliver Altherr
SITE MANAGER	Manuel Diehl
CULINARY EXPERTS	Ties van Oosten (Head Chef), Juliana Clementz (Pâtissière Chef) and Pablo Montoro (Culinary Expert)
OPENING DATE	4th November 2022

WHAT

The restaurant world first, Eatrenalin, is a spectacular sensory journey through extraordinary worlds, paired with culinary delights of the highest level.

WHO

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

The Eatrenalin team consist of Dutch head chef Ties van Oosten and the French-Austrian pâtissière chef Juliana Clementz as well as the gastronomy expert Pablo Montoro from Alicante who are responsible for the culinary excellence.

WHY

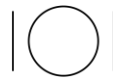
The idea for Eatrenalin came to Thomas Mack and Oliver Altherr during a visit to Europa-Park's Voletarium, where you fly over European countries: why not combine such a journey with unique culinary delights to create a complete experience that appeals to all the senses and arouses emotions? From this idea came the vision of developing the most exciting gastronomic experience in the world.

HOW

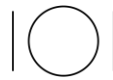
Eatrenalin combines media technology, culinary art and creative content to create an innovative experience in a class of its own. Guests float from one extraordinary world of pleasure to the next in a patented new development from Mack Rides, the innovative Floating Chair, and enjoy an eight-course menu of the highest quality.

WHERE

Following the successful establishment of the restaurant world first, Eatrenalin, in Rust, the international roll-out to the world's major cities is planned for the next few years. Potential investors can expect low-maintenance, safe and user-friendly system components, excellent content and story worlds, innovative and bespoke food concepts, lean and automated processes in catering operations, as well as a modern marketing and communications mix.



Eatrenalin Facts	
Number of rooms	The experience takes guests through a total of eleven different rooms, eight of which are pleasure worlds.
Worlds of pleasure with an eight-course menu	<ul style="list-style-type: none">• Lounge• Waterfall• Discovery• Ocean• Taste• Umami• Universe• Incarnation
Bar	Exclusively for Eatrenalin guests, the Eatrenalin Bar is located at the end of the experience.
Floating Chair	With the Floating Chair, guests travel through different worlds of pleasure, taking on different seating configurations. Floating Chair facts: <ul style="list-style-type: none">• consists of a total of 2,078 components• has a total weight of 320kg• takes over two years to develop• the guest can adjust the height and inclination of the chair to suit them
Kitchen	Dutch Eatrenalin chef Ties van Oosten and French-Austrian pâtissière chef Juliana Clementz, together with gastronomy expert Pablo Montoro from Spain, are responsible for the creative genius of Eatrenalin's premium gastronomy.
Capacity	
Timing	every 27 minutes
Duration	Over two hours
Restaurant operation	From 5:10pm (last group 9:10pm)
Capacity (per group)	16 guests
Number of groups	10 per evening
Max. capacity per evening	160 guests
Servings per evening	10 groups of 16 guests each with 8 courses = 1,280
Experiences	
Eatrenalin Dinner	€255



Eatrenalin Exclusive Dinner	€315
Eatrenalin Champagne Dinner	€445
Eatrenalin Sommelier Dinner	€645
Add on prices (bookable in conjunction with the experience)	
Cocktail Bar Package	€50
Champagne Bar Package	€140
Wine Bar Package	€38
Facility	
Area	1,600 m ² restaurant (foyer, bar, restaurant rooms, kitchen, technical and staff rooms)
Cubic size	approx. 14,350m ³
Energy standard	Planned and built according to KFW55 (efficiency house55)
Building height	up to 8 m
Ventilation	Fully 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 created on a surface area of 3,356 m ² . Four suites are designed to match Eatrenalin.
Beds	Highlights include round, 360-degree rotating beds using MACK Rides' newly developed platform technology.

Further information: www.eatrenalin.de

Press contact:

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