

Factsheet August 2024

VEПUE Europa-Park Resort - directly next to the 4* superior hotel

'Krønasår' and Rulantica water world

ADRESSE Eatrenalin

Roland-Mack-Ring 5

77977 Rust

FOUIDERS

& MANAGING DIRECTORS Thomas Mack and Oliver Altherr

SITE Manuel Diehl

CLILITIARY EXPERTS

Ties van Oosten (Head Chef), Juliana Clementz (Head Chef

& Chef Pâtissière)

OPENING DATE 4th November 2022

ШНАТ

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

ШНО

Oliver Altherr, CEO of Marché International (2003 – 2024), and Thomas Mack, Managing Partner of Europa-Park, have jointly developed the restaurant world first, Eatrenalin.

The Eatrenalin culinary team led by the head chefs Ties van Oosten and Juliana Clementz, who is also Chef Patissière, is responsible for the culinary excellence.

ШНҮ

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.

НОШ

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.

ШНЕКЕ

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		
General Information		
Floating Chair	With the Floating Chair, guests travel through different worlds of pleasure, taking on different seating configurations. Floating Chair facts:	
Küche	The Eatrenalin culinary team led by the head chefs Ties van Oosten and Juliana Clementz, who is also Chef Patissière, is responsible for the culinary excellence.	
Bar	For Eatrenalin guests, the Eatrenalin Bar is located at the end of the Experience. Entry to the bar is also possible by purchasing a cocktail	
Experiences	bar package.	
Eatrenalin Late Night	€135	
Eatrenalin Dinner	€255	
Eatrenalin Exclusive Dinner	€315	
Eatrenalin Champagne Dinner	€445	
Eatrenalin Sommelier Dinner	€445	
Preise Add Ons (in Verbindung mit E	хрегіепсе buchbar)	
Cocktail Bar Package	€50	
Champagne Bar Package	€104	
Wine Bar Package	€38	
Whisky Bar Package	€80	
Facility		
Area	1,600 m ² restaurant (foyer, bar, restaurant rooms, kitchen, technical and staff rooms)	
Cubic size	approx. 14,350m³	



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

Dinner Experiences	
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	 Lounge Waterfall Discovery Ocean Taste Umami Universe Incarnation
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

Late Night	
Number of rooms	The experience takes guests through a total of six different rooms.
Worlds of pleasure	LoungeWaterfallDiscoveryOceanTaste

	• Umami
Capacity	
Timing	every 27 minutes
Duration	Over 90 minutes
Restaurant operation	From 9:45 pm
Capacity (per group)	16 guests
Number of groups	2 per evening
Max. capacity per evening	32 guests

Suiten "Кгøпаsåг 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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