

Season 2023

## **Fact Sheet**

<b>VENUE</b>	Europa-Park Resort – directly next to the 4* superior hotel 'Krønasår' and the Rulantica Water World
<b>ADDRESS</b>	Eatrenalin Roland-Mack-Ring 5 77977 Rust
<b>KITCHEN TEAM</b>	Pablo Montoro (Chef) Ties van Oosten (Sous Chef) and Juliana Clementz (Chef Pâtissière)
<b>OPENING DATE</b>	4 <sup>th</sup> November 2022

### **WHAT**

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

### **HOW**

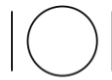
We combine media technology, culinary art and creative content in order to create an incredible experience. The Eatrenalin team are responsible for all the culinary delights, headed by Pablo Montoro from Spain alongside Dutch sous chef Ties van Oosten and French-Austrian pâtissière chef Julianna Clementz.

### **WHO**

Oliver Altherr, gastronomy expert and CEO of Marché International and Thomas Mack, Managing Partner of Europa-Park worked together to develop the restaurant sensation Eatrenalin.

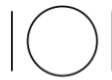
### **WHY**

The idea of Eatrenalin came to Oliver Altherr and Thomas Mack following a visit to the Voletarium in Europa-Park, which takes visitors on a flight over many European countries: Could such a journey be combined with unique cuisine to create an experience that holistically speaks to all senses and emotions? From this idea rose the vision to develop the most exciting gastronomic experience in the world.

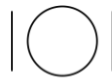


## Eatrenalin Facts

Number of rooms	During the experience, guests are guided through eleven different rooms.
Room theming	The main rooms play with the following themes: <ul style="list-style-type: none"><li>• Ocean, water, beach</li><li>• Various sweet, sour, bitter and salty flavours</li><li>• Umami, Asia, rice fields</li><li>• Outer space, moon, universe</li></ul>
Bar	The Eatrenalin Bar is available exclusively for Eatrenalin guests at the end of the experience. Drinks are not included in the ticket price.
Floating Chair	Using the Floating Chair, the guests travel in style through the various worlds of delight, choreographed into constantly different formations.  Floating Chair facts: <ul style="list-style-type: none"><li>• Consists of a total of 2078 components</li><li>• Has a total weight of 320kg</li><li>• Development period from mid-2019 to late 2021</li><li>• Guests can individually adjust the height and tilt of the chair</li></ul>
Kitchen	Eatrenalin chef <i>Pablo Montoro</i> from Spain, alongside Dutch sous chef <i>Ties van Oosten</i> and French-Austrian pâtissière chef <i>Juliana Clementz</i> are responsible for the creative genius behind Eatrenalin's top-level cuisine.
<b>Capacity</b>	
Frequency	Every 25 minutes
Duration	Around 2 hours
Restaurant evening service	From 17:10 (last group at 22:00)
Capacity (per group)	16 guests
Number of groups	10 per evening
Max. capacity per evening	160 guests
Serving process per evening	10 groups of 16 passengers and 8 courses = 1,280



<b>Experience prices</b>	
Eatrenalin Dinner	€195
Eatrenalin Dinner with Exclusive Alcoholic Drinks Selection	€295
Eatrenalin Champagne Dinner	€445
Eatrenalin Sommelier Dinner	€645
<b>Add On prices (bookable with an experience)</b>	
Cocktail Bar package	€50
Champagne Bar package	€150
Wine Bar package	€38
<b>Building Facts</b>	
Area	1.600m <sup>2</sup> restaurant (Foyer, bar, restaurant rooms, kitchen, technology and personal rooms)
Cubic metreage	Approx. 14.350m <sup>3</sup>
Energy standard	Planned and built according to KfW55 (Efficiency house 55)
Room height	Up to 8m
Craftsmen	Up to 100 craftsmen simultaneously worked on the project over a period of 11 months
Ventilation	Fully equipped with a controlled ventilation system including heat recovery
<b>Suites 'Krønasår Boutique Suites'</b>	
Suites	Alongside Eatrenalin, 11 new premium suites with modern and unique designs are being built on an area of 3,356m <sup>2</sup> . Six of these suites are designed to match the Eatrenalin theming.
Beds	A particular highlight are the round, rotating beds that use newly-developed platform technology from Mack Rides.



EATREPALIN

Europa-Park | Germany

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