

YOUR CHRISTMAS PARTY AT THE

Courtyard by Marriott Wien Schönbrunn

We gladly welcome your guests with a cup of "Sissy-punch" or "Franz-hot spiced wine" and freshly fried chestnuts. Then the beautiful Christmas market at the Schönbrunn castle invites you to a stroll through the festively decorated market stands with little presents and little culinary temptations. After your return to the Courtyard by Marriott Vienna Schönbrunn, a festive table and our varied Christmas buffets are awaiting you and your guests.

Price per person for the Punch reception & chestnuts: € 5,50

We are happy to provide an early booking bonus of 10% off the buffet price per person for definite bookings made until September 30th, 2011.

With pleasure we offer our Christmas buffets for a minimum of 20 people.

BUFFET "MAGIC SNOW FLAKE"

Starters

Platter with Tyrolean ham, home-made bell pepper spread, Emmentaler cheese, Mountain cheese, chili peppers and pickles

Variation of salads with 2 dressings

Chestnut soup with cinnamon croutons

bread & butter

Main Courses

Juicy roast pork with dark beer sauce, bread dumplings and orange cabbage

Poached salmon fillet with lime-caper-sauce and Mediterranean rice

Cheese spaetzle with roasted onions and fresh chive

Desserts

Baked apple with gingerbread sauce

Pear dumplings with vanilla sauce

Price per person € 17,50

Cover charge per person € 1,50

BUFFET "WINTER WONDERLAND"

Starters

Antipasti-platter "La Corte"
with smoked ham, grilled vegetables, parmesan cheese, spicy wild pig salami and home made herbed bread

Mousse from smoked trout with horseradish cream and lemon

Variation of salads with 2 dressings, garlic croutons and roasted pumpkin seeds
bread, butter & home made spreads

Main Courses

Roasted Christmas duck with potato dumplings, red cabbage and cowberry-tangerine-sauce

Tender medaillons from the pork with plum sauce, mushroom polenta and leek vegetables

Grilled fillet of trout with cherry tomato risotto and lemon butter

Vegetable-crepes au gratin with fresh herbs

Desserts

Slices pancakes with curd cheese and cinnamon and morello cherry sauce

Vanilla-honey-parfait with drunken apricots

Creamy gingerbread mousse with egg liqueur cream

Price per person € 25,50

Cover charge per person € 1,50

BUFFET "SLEIGH RIDE"

Starters

Crème brûlée from the goose liver with kumquat ragout and brioche

Selection of smoked blue white fish with mustard-dill-sauce, horseradish cream and lemon fillets

Slices of roasted duck breast with cowberry-gooseberry-sauce

Goose relish with sweet wine-elder jelly and pears

Fish consommé with little saffron dumplings and pastis

Home made bread specialties, butter and variation of spreads

Main courses

Lamb crown in a herbal crust with apple-red cabbage and pea puree

Monkfish on the spit with champagne foam and fleur de sel-potatoes

Burgundy roast with glazed vegetables and bread soufflé

Spinach ravioli with truffled cream, mushrooms and parmesan cheese

Desserts

Gingerbread Tiramisu with cinnamon and wild berries

Chestnut dumplings with nougat crumbs

Sacher cake mousse with caramelized apricots

Selection of cheese with grape compote and home made nut bread

Price per person € 36,50

Cover charge per person € 1,50

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