

Conferences Meetings Seminars Events



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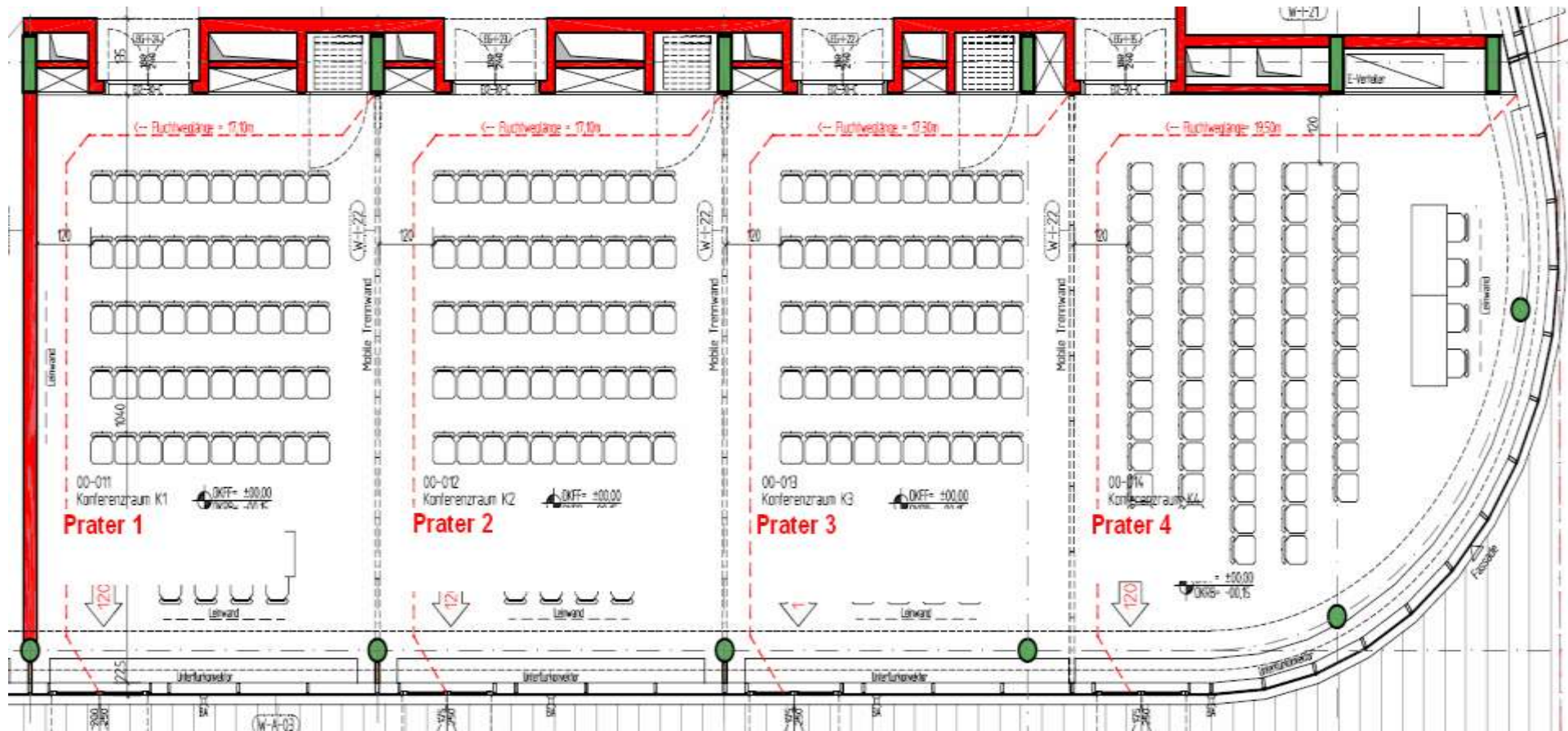
CONFERENCE ROOMS AND RATES

Name	LxBxH (m)	Door WxH	Space (m ²)	Theater	Parliament	Block	U-Shape	Banquet	Cocktail	Half day Rate in EUR	Full day Rate in EUR
Prater 1	10,5x7,6x4,3	1,8x2,4	81	80	32	20	20	60	60	410,00	740,00
Prater 2	10,5x7,6x4,3	1,8x2,4	81	80	32	20	20	60	60	410,00	740,00
Prater 3	10,5x7,6x4,3	1,8x2,4	81	80	32	20	20	60	60	410,00	740,00
Prater 4	10,5x10x4,3	1,8x2,4	98	80	32	20	20	60	60	525,00	945,00
Messe 1	6,5x3,7x2,5	1,8x2,4	25	16	-	10	10	-	-	165,00	290,00
Messe 2	6,5x3,7x2,5	1,8x2,4	25	16	-	10	10	-	-	165,00	290,00
Messe 3	6,5x3,7x2,5	1,8x2,4	25	16	-	10	10	-	-	165,00	290,00
Messe 4	6,5x3,7x2,5	1,8x2,4	25	16	-	10	10	-	-	165,00	290,00
Messe 5	6,5x3,8x2,5	1,8x2,4	25	16	-	10	10	-	-	165,00	290,00
Messe 6	6,5x3,8x2,5	1,8x2,4	25	16	-	10	10	-	-	165,00	290,00
Messe 7	6,5x4,8x2,5	1,8x2,4	30	-	-	12	-	-	-	200,00	330,00
Krleau 1	6,5x7,7x2,5	1,8x2,4	50	48	25	20	18	50	50	250,00	440,00
Krleau 2	6,5x7,7x2,5	1,8x2,4	50	48	25	20	18	50	50	250,00	440,00
Krleau 3	6,5x4,2x2,5	1,8x2,4	30	-	-	10	-	-	-	200,00	330,00

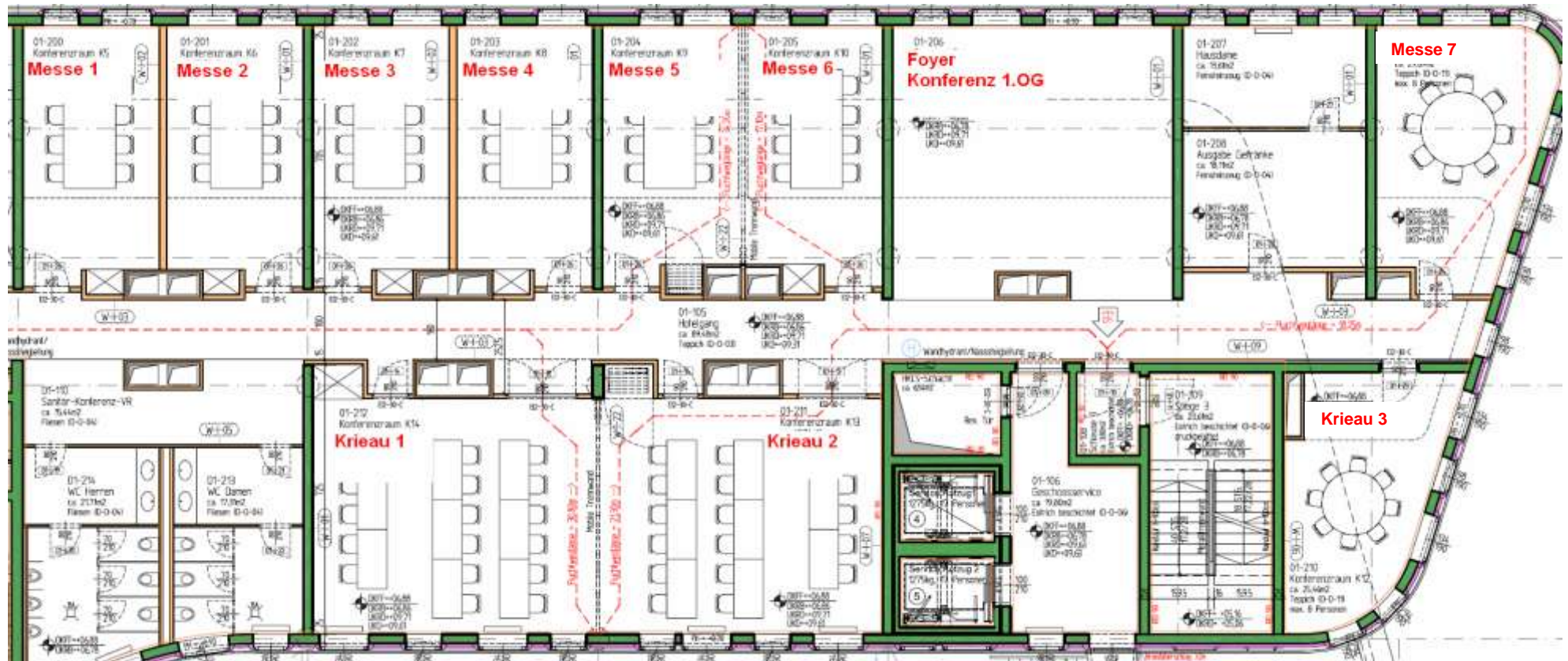
COMBINATIONS

Name	LxBxH (m)	Door WxH	Space (m ²)	Theater	Parliament	Block	U-Shape	Banquet	Cocktail	Half day Rate in EUR	Full day Rate in EUR
Prater 1+2+3+4	10,5x33x4,3	1,8x2,4	341	380	160	88	84	250	380	1.755,00	3.165,00
Messe 5+6	6,45x7,6x2,5	1,8x2,4	50	45	20	18	14	40	40	330,00	580,00
Krleau 1+2	6,5x15,4x2,5	1,8x2,4	100	100	50	32	34	100	80	500,00	880,00

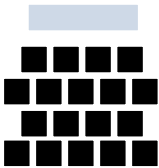
GROUND FLOOR



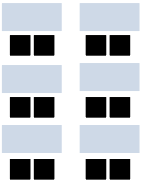
FIRST FLOOR



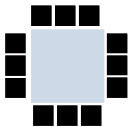
CONFERENCE ROOM SET UP



Theater style
Short presentations
Lectures
Workshops



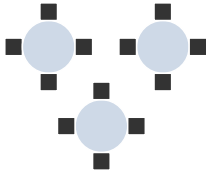
Class room
Meetings
Conferences
Annual meeting
Presentations
Workshops



Block
Informal meetings
Small discussions
Group working
Small festive evening



U-Shape
Trainings
Seminars
Department meetings
Discussion rounds
Workshops



Banquet
Gala Dinner
Festive evening
Weddings

TECHNICAL EQUIPMENT

Objects	Installed in	Pieces	Price/Piece In EUR
Screen 320x240	Prater 1 + Prater 4	2	60.00
Screen 240x180	Prater 2 + Prater 3	2	60.00
Screen 200x150	Krieau 1 + Krieau 2	2	60.00
Mobile screen 240x180	mobil (for Prater 1-4)	1	60.00
Mobile screen 200x150		1	60.00
Mobile LCD projector		2	108.00
LCD projector			
Room Prater: 4000 ANSI-Lumen			
Room Krieau: 3000 ANSI-Lumen	Prater 1 +4, Krieau 1	3	108.00
DVD/VCR player	Prater 1 +4, Krieau 1	2	30.00
DVD/VCR combi player		1	30.00
Sound system (package inclusive)			
Swan neck & wireless hand Microphone	Prater 1+ 4, Krieau 1	3	170.00
Microphone swan neck wireless		3	72.00
Microphone headset		3	108.00
Microphone hand wireless		3	72.00
LCD screen 42" including VGA connection	Messe 7 + Krieau 3	1	50.00
46" LCD TV/VCR (incl. DVD)		2	180.00
Flipchart		13	21.60
Pin bord		13	21.60
Overhead projector		1	36.00
Speakers for laptop		1	60.00
Presentation case		3	25.00
Laser pointer (deposit EUR 25.00)		1	free
Easel		3	15.00
Stage element (1.20m x 2.40m)		3	24.00

We are pleased to rent any additional technical conference equipment as per your needs.

INTERNET RATES

iBAHN Technician	core time on working days: 8 am until 7 pm half day rate: EUR 250,00 (up to 4 hours) full day rates: EUR 500,00 (up to 8 hours) beyond this core time a rate of EUR 75,00 per hour per technician will be charged
	core time during weekends and bank holidays: 9 am until 5 pm half day rate: EUR 350,00 (up to 4 hours) full day rates: EUR 700,00 (up to 8 hours) beyond this core time a rate of EUR 100,00 per hour per technician will be charged
iBAHN Connection	
1-25 Users	1 hour per user: EUR 6,95 (only with credit card) 1 day per user: EUR 15,00 (only with credit card or conference code)
26-50 Users	Full Day = EUR 500,00 Please be informed that a iBAHN technician for a group size like this is recommended
51-100 Users	Full Day = EUR 1.000,00, technician included for 4 hours Please be informed that a iBAHN technician for a group size like this is recommended
From 100 Users	Rates on request only!
Extras:	
IP Address	EUR 50,00
Reservation band width	EUR 250,00
iBAHN Video Conference	up to 2h = EUR 500,00 up to 4h = EUR 800,00 up to 8h = EUR 1.000,00

CONFERENCE PACKAGES

Half Day Conference Package

ROOM RENTAL

TECHNICAL FACILITIES 1 Flipchart
 1 Pin board
 1 Screen
 1 Data computer video projector
 Paper and pens

1 COFFEE BREAK Coffee & tea specialties
 Mineral water
 Sweet and spicy snack
 Fresh fruits

3-COURSE MENU Chef's choice
 Buffet as of a minimum of 30 persons possible

1 Non alcoholic beverage per person included

BEVERAGES 1 Fruit fuice
 1 Mineral water

EUR 59.00 per person and day

We are delighted to offer you this conference package without the lunch menu for **EUR 44.00**.

If you should wish a dinner menu instead of the lunch, the surcharge will be **EUR 3.00** per person.

All prices are valid for minimum of 10 participants including the appropriate conference room size.

CONFERENCE PACKAGES

All Day Conference Package

ROOM RENTAL

TECHNICAL FACILITIES 1 Flipchart
 1 Pin board
 1 Screen
 1 Data computer video projector
 Paper and pens

2 COFFEE BREAKS Coffee & tea specialties
 Mineral water
 Sweet and spicy snack
 Fresh fruits

3-COURSE MENU Chef's choice
 Buffet as of a minimum of 30 persons possible

1 Non alcoholic beverage per person included

BEVERAGES 1 Fruit juice
 1 Mineral water

EUR 69.00 per person and day

We are delighted to offer you this conference package without the lunch menu for **EUR 54.00**

If you should wish a dinner menu instead of the lunch, the surcharge will be **EUR 3.00** per person.

All prices are valid for minimum of 10 participants including the appropriate conference room size.

CONFERENCE PACKAGES

All in Conference Package

ROOM RENTAL

TECHNICAL FACILITIES 1 Flipchart
 1 Pin board
 1 Screen
 1 Data computer video projector
 Paper and pens

WELCOME COFFEE Coffee & tea specialties

2 COFFEE BREAKS Coffee & tea specialties
 Mineral water
 Sweet and spicy snack
 Fresh fruits

3-COURSE MENU Chef` s choice
 Buffet as of a minimum of 30 persons possible

 Unlimited non alcoholic beverages included

BEVERAGES Unlimited fruit juice
 Unlimited mineral water

EUR 75.00 per person and day

We are delighted to offer you this conference package without the lunch menu for **EUR 64.00**.

If you should wish a dinner menu instead of the lunch, the surcharge will be **EUR 3.00** per person.

All prices are valid for minimum of 10 participants including the appropriate conference room size.

SOCIAL PROGRAMS & EVENT POSSIBILITIES

Whether sporty or entertaining, whether for your company incentive or your private event – Vienna offers a plenty of possibilities for events and individual social programs.

We would be very pleased to assist you in your plans for your social program or/and events! Please contact our conference and events' team.

Enclosed you will find some options and ideas:

- Cooking course with our Chef de Cuisine Daniel Deglow at the hotel's own Restaurant
- Wine tasting at a typical Viennese „Heurigen“ restaurant
- Wine and cellar tour
- Guided city and museums tour
- Guided tour through the UNO headquarters
- Visit a special horse race during a race day (horse riding track next to the hotel)
- River Danube tour to the famous wine region Wachau
- Horse carriage drive from the city center to the famous „Schweizerhaus“
- Cocktail at the Prater Ferris Wheel
- Golfing at the Driving Range Krieau next to the hotel

We are looking forward to hearing from you!



DIRECTIONS

Arrival by car

North: B7, A22, from Brno / Northwest: A22, from Stockerau

- Follow signage A2/Graz/Reichsbrücke/(B8)
- Leave A22 at the interchange (4) towards Reichsbrücke/(B8)/ Zentrum
- After Reichsbrücke take the right exit towards Klosterneuburg(B10)/Budapest
- Turn right at the next intersection
- Follow Handelskai(B14) and the signage Messezentrum/Courtyard by Marriott
- Turn right into Meiereistraße
- Turn at the 2nd traffic light after Handelskai before you reach the underbridge, right into Vorgartenstraße and head towards Parkhaus D
- Follow signage Courtyard by Marriott and turn the 2nd left street after Meiereistraße into Trabrennstraße
-

Southeast: A4, from Bratislava, Airport Vienna

- Alter to A23 towards Prag/Handelskai
- Leave A23 and exit at Handelskai
- Turn left towards Messezentrum/Handelskai
- Follow the road towards Courtyard by Marriott/Parkhaus Messe Halle D
- Turn left into Meiereistraße
- Turn at the 2nd traffic light after Handelskai before you reach the underbridge, right into Vorgartenstraße and head towards Parkhaus D
- Follow signage Courtyard by Marriott and turn the 2nd left street after Meiereistraße into Trabrennstraße

South: A2, from Graz, Klagenfurt, Slovenia

- Alter at Knoten Wien Inzersdorf from A2 to A23 towards Prag/Handelskai
- Leave A23 and exit at Handelskai
- Turn left towards Messezentrum/Handelskai
- Follow the road towards Courtyard by Marriott/Parkhaus Messe Halle D
- Turn left into Meiereistraße
- Turn at the 2nd traffic light after Handelskai before you reach the underbridge, right into Vorgartenstraße and head towards Parkhaus D
- Follow signage Courtyard by Marriott and turn the 2nd left street after Meiereistraße into Trabrennstraße
-

West: A1, from Salzburg, Linz, Passau

- Coming from A1, follow A21 towards Graz/Wien Südost/Flughafen
- Leave A21 and alter to A2
- Alter at Knoten Wien Inzersdorf from A2 to A23 towards Prag/Handelskai
- Leave A23 and exit at Handelskai
- Turn left towards Messezentrum/Handelskai
- Follow the road towards Courtyard by Marriott/Parkhaus Messe Halle D
- Turn left into Meiereistraße
- Turn at the 2nd traffic light after Handelskai before you reach the underbridge, right into Vorgartenstraße and head towards Parkhaus D
- Follow signage Courtyard by Marriott and turn the 2nd left street after Meiereistraße into Trabrennstraße

Alternative:

- Follow A1 towards Zentrum
- Follow the road towards Zentrum/Hietzinger Kai/Schönbrunner Straße
- Continue along Lothringerstraße/Heumarkt(B1) towards Prater/Messezentrum
- Head towards Prater/Messezentrum (follow the signage)
- Turn right into Ausstellungsstraße at the 2nd gateway, follow signage Messezentrum and turn right into Vorgartenstraße
- Follow signage Courtyard by Marriott and turn the 1st street right into Trabrennstraße

Underground parking at the hotel: EUR 18.00 per day

DIRECTIONS

Arrival by public transportation

From Vienna International Airport to the hotel:

AIRPORT BUS ROUTE 1273

- Vienna International Airport - Morzinplatz/Wien Schwedenplatz (terminal stop)
- Duration: 20 minutes
- Departure: 30 minutes interval
- First departure from the airport: 6:20 a.m.
- Last departure from the airport: 0:20 a.m.
- Expenses bus: adults EUR 6,00 (till Schwedenplatz)
- U4 direction Hütteldorf to Schottenring, change to U2 direction Stadion to station Krieau
- Expenses subway: adults EUR 1,80

CAT (City Airport Train)

- Vienna International Airport - Landstraße/Wien Mitte
- Duration: 16 minutes
- Departure: 30 minutes interval
- First departure from the airport: 6:05 a.m.
- Last departure from the airport: 0:05 a.m.
- Expenses CAT: one-way adults EUR 9,00,
- two-way adults EUR 16,00
- U4 direction Hütteldorf to Schottenring, U2 direction Stadion to station Krieau
- Expenses subway: EUR 1,80 adults

SCHNELLBAHN S7

- Vienna International Airport - Praterstern (Highspeed Railway direction Wien Floridsdorf)
- Duration: 28 Minuten
- Departure: 30 minutes interval from 5.39 a.m. to 23.09 p.m. and
- 60 minutes interval from 23.10 p.m. to 05.39 a.m.
- Expenses Highspeed Railway: EUR 1,80 adults
- U2 direction Stadion to station Krieau
- Expenses subway: EUR 1,80 adults

TAXI

- Vienna International Airport - Courtyard by Marriott Wien Messe, Trabrennstraße 4, 2nd district
- Duration: approximately 15 minutes
- Expenses: approximately EUR 30,00 - 45,00

TERMS AND CONDITIONS

1. Scope of Applicability

These Terms and Conditions govern contracts for the rental of the hotel's event, conference, banquet and convention rooms for events such as banquets, seminars, conferences, exhibitions and presentations, etc., as well as all other associated services and goods connected therewith provided by the hotel. The landlord is the party, who leads the hotel and is named hereunder as the "hotel". The accommodation agreement and/or rental agreement, or agreed services and deliveries of the hotel are named hereunder as "contract". The customer/buyer is named hereunder as "partner". The hotel's prior written consent is required if the rooms, areas, or display cases are to be rented or sublet to a third party, or if invitations are issued for introductory interviews, sales promotions, or similar events. The customer's general terms and conditions shall apply only if this is previously expressly agreed in writing.

2. Accommodation – Start and End

If the hotel does not offer any earlier time, the partner has the right to use the rooms from 14.00hrs / 2.00pm on the contracted day ("arrival day"). If a room is needed prior to 06.00hrs / 6.00am on the night before, this night will be charged with 100% as the first night. All rented rooms must be checked out by the partner until 12.00 noon. The hotel has the right to charge another day/night, if the rooms are not left in time. In case the partner wants to extend his stay the hotel can also agree to an extension of the contract. In any case the hotel has no obligation to agree upon this. The hotel is allowed to charge 100% of the total agreed amount of the contract in cases of earlier departures or cancellations outside the agreed conditions.

3. Cancellation of the Contract

After entering into this agreement, the hotel shall reserve the rooms and services mentioned for the exclusive use of the Organizer and this booking is considered definitive. The hotel management has the right to revoke the contract at all times if the organizer fails to pay the prepayments within the agreed deadline. The hotel is also authorized to charge the agreed payments, if the rooms cannot be sold to another partner. If both parties have not agreed on a rate for a special meal, the amount of the cheapest 3-course-menu of the valid contract plus a package for beverages multiplied with the number of persons will be charged automatically. The hotel has the right to revoke the contract in case of *force majeure* or the event might prejudice the reputation of the hotel or/and the partner is using the rooms for a different purpose than previously announced or/and the partner interferes with the regular hotel business and/or threatens the reputation of the hotel and/or the partner damages or miss-uses the contracted rooms and/or disgusts the cohabitation with other guests, the owner or his employees. The hotel has the right to revoke the contract in case the partner is insolvent and/or the partner does not pay presented invoices in time (3 days after the payment deadline). The hotel must inform the partner immediately about the revocation of the agreement.

In case the partner does not check in before 18.00hrs/6.00p.m., the hotel has the right to revoke the contract if no later check in time has been agreed on.

4. Cancellation / Reduction Clause for Allotments

A cancellation of the entire group or part of the group must be sent to the hotel in writing. If there are no special conditions agreed, the following cancellation charges for the reserved rooms will apply if the entire group or part of the group is cancelled or the minimum guaranteed numbers have not been reached:

A cancellation of the total allotment is free of charge until 90 days prior to arrival.

If cancelled at a later stage the hotel will charge as follows:

Between 89 & 60 days prior to arrival 30% of the remaining rooms can be reduced without penalty. Further reductions will be charged with 20% of the contracted room rate for the total turnover.

Between 59 & 30 days prior to arrival 20% of the remaining rooms can be reduced without penalty.

Further reductions will be charged with 50% of the contracted room rate for the total turnover.

Between 29 & 14 days prior to arrival 10% of the remaining rooms can be reduced without penalty.

Further reductions will be charged with 80% of the contracted room rate for the total turnover.

From 13 days prior to arrival 100% of the total turnover will be charged.

Permitted room reductions apply only to the applicable period and cannot be transferred to the following period. For all reductions in excess of the permitted percentage, the hotel will try to resell these rooms. However, it is unable to resell the rooms; a cancellation charge of 100% of the room rate will be billed to the master account.

Changes in delegate names are not affected. Upon cancellation in addition to the above, the hotel may demand payment in full for all services ordered, deducting the price of rooms hired out to other parties

5. Cancellation of Function Rooms

A cancellation of function rooms is free of charge until 8 weeks prior to arrival.

If cancelled at a later stage the hotel will charge as follows:

Until 28 days prior to arrival 50% of the total revenue will be charged.

Until 14 days prior to arrival 70% of the total revenue will be charged.

Until 7 days prior to arrival 100% of the total revenue will be charged.

Until 3 days prior to arrival 100% will be charged plus 100% of the ordered F&B services.

6. Guaranteed Number for Conference and Banquets

The definite number (guaranteed number) of participants in events must be made known to the hotel management at least three working days in advance, as unimpeded service cannot be ensured otherwise. The settlement of accounts will be based on the guaranteed number. Deviations in the number of actual participants below the guaranteed number cannot be considered in the settlement of accounts. In the case of deviations in the number of actual participants above the guaranteed number, the actual numbers will form the basis for the settlement of accounts. Should the guaranteed number be exceeded by more than 5%, however, it is possible that the required sequence of dishes cannot be served. If the hotel management is not notified of the guaranteed number at least three working days before the event, the number given in the initial order will automatically become the guaranteed number.

7. Use of Facilities

The organiser is entitled, with the special permission of the hotel management, to introduce objects in the rooms put at his disposal for the purpose of exhibition, presentation, advertisement and demonstration or to use them as media. Should this be the case, the organiser is required to take every possible precaution to enable the hotel to operate normally and shall refrain from causing damage or inconvenience to the building, its guests or fittings. The organiser promises to refrain from causing damage to the building, together with its furnishings, fittings, installations and equipment in the condition he first found them. He is not permitted to mount fittings for hanging pictures, etc., in walls without the permission of the hotel management. The organiser is liable to be held responsible for every form of damage, interference and excessive wear and tear that resulted from his use of the hotel's facilities or from the installation or dismantling of the objects and equipment of exhibitions, irrespective of whether these damages were caused by the organiser himself, his employees, assistants or visitors, and irrespective of whether he is to blame for the said damages. The objects the organiser introduced into the hotel premises for use during an event conform to the conditions governing the reception of guests in the sense of §§ 970 following of the ABGB (Austrian Civil Code). The same applies when a third party (employees, colleagues, representatives, deputies, clients and business partners of the organiser) brings such objects into the hotel premises. The hotel may not be held responsible for damages to the organiser, whether these apply to objects that were introduced by the organiser or his representatives, either because of failure of the hotel to fulfil its duties or petty negligence. This also applies in the event that the hotel supplies the organiser with separate rooms that are inaccessible to the general public for the temporary storage of objects on its premises.

Valuables

The Hotel accepts no liability whatsoever for valuables such as machines and equipment, pictures, cash, exhibition materials, etc. that are brought in by the participants at the event.

Accounting for Drinks

Unless otherwise agreed, drinks are invoiced according to the amount actually consumed. The Organiser shall submit to the calculation by the Hotel.

Food and drinks supplied by Organizer

Food and drinks may only be brought onto the premises with the express permission of the Hotel. The Hotel may charge a fixed amount for this.

Music

If the organizer plans to make use of musical presentations during the event, due notice must be given to the Hotel. The organizer shall register in good time for payment of the necessary Performing Rights fees. All associated costs are the responsibility of the organizer (person placing order). The organizer shall indemnify the Hotel against all damages and legal action arising from failure to register in time for Performing Rights or failure to pay the relevant copyright and performing rights fees.

Decorations

Decorations brought in must conform to the fire protection technical requirements. The hotel is entitled to require official evidence thereof. Should such proof not be given, then the hotel shall be entitled to remove materials already brought in at the cost of the customer. Due to the possibility of damage, the hotel must be asked before objects are assembled or installed.

Room hire charges

Agreed room hire charges apply exclusively to the provision of the rooms and any furniture you require, where this is available in the Hotel.

Objects for exhibit and other items must be removed immediately following the end of the event. If the customer fails to do so, the hotel may remove and store such at the customer's expense. If the objects remain in the room used for the event, the hotel may charge a reasonable compensation for use for the period that they remain there. The customer is free to prove that the above-mentioned claim was not created or not created in the amount claimed. The organizer is a business owner; it shall be liable for all damage to buildings or furnishings caused by participants in or visitors to the event, employees, other third parties associated with the customer and the company itself. The hotel may require the customer to provide reasonable security (e.g., insurance, security deposits, and sureties).

Organizer has agreed to guarantee all reservations. This means organizer will pay for rooms held after 18.00hrs / 6:00 p.m. and not utilized by attendees.

8. Liability

Customer shall bear the risk of damage or loss for objects for exhibit or other items including personal property brought into the event rooms/hotel. The hotel assumes no liability for loss, destruction, or damage to or of such objects, also not for property damages, with the exception of cases of gross negligence or intent on the part of the hotel. (§131aABGB) Excepted here from are cases of damage caused as a result of injury to life, body or health. In addition, in all cases in which the safekeeping represents an obligation typical for a contract due to the circumstances of the individual case, release from this liability shall be prohibited.

9. Changes made by Hotel

In the unlikely event that the hotel does not, for any reason have the required number and type of rooms available on the required dates as per the booking, the hotel reserves the right to relocate the organizer to an alternative hotel of a similar standard in the same locality. If the particular room, which has been booked by the Client, is unavailable at the hotel on the required date as per booking, the hotel reserves the right (without liability) to relocate the Client to an alternative room of a similar standard within the same Hotel.

10. Jurisdiction

Jurisdiction of this Agreement shall be in Vienna. Austrian law shall apply.

11. Force Majeure

Force Majeure or similar extraordinary circumstances beyond the parties control justify cancellation by either party without liability to pay damages. Force majeure includes: war, military occupation, riot, strike, total collapse of the provision of supplies, total suspension of air traffic (except in the case of adverse climatic conditions and strike), and all of these only when the hotel and its operation are directly affected.

12. Validity of Agreement

This Agreement shall enter into force only on legally binding signature by both contracting parties (date). The party signing this Agreement on behalf of the party reserving rooms hereby declares him or herself to be legally empowered to enter into legally binding agreements on behalf of the said party.

In the event of failure to observe the terms and conditions of this Agreement, both parties hereto are entitled at any time to withdraw from the Agreement. Changes, amendments or termination of this Agreement must be in writing, including also any waiver of this provision. This Agreement is governed by the Austrian Hotel Contract Conditions (ÖHVB) except as otherwise provided in this Agreement.

13. Salvatory Clause

Should any individual provision or any part of any provision be or become void, illegal or unenforceable, the validity of the remaining provisions hereof shall in no way be affected. In such case the void and/or illegal and/or unenforceable provision or provisions shall be replaced by relative provisions coming as close as possible to the sense and spirit and purpose of this

MAKE YOUR CHOICE... UPGRADE YOURSELF

Book a conference room and choose individually from our extensive Food and Beverage menu



COFFEE BREAKS

Coffee Break

Coffee & tea specialties with milk and cream
Price per person

EUR 3.70

Starter Break

Coffee & tea specialties with milk and cream
Chocolate croissant
Fresh fruits
Price per person

EUR 6.00



Break

Coffee & tea specialties with milk and cream
Marinated Caesar salad
Pumpkin seed pesto with candied tomatoes
Tarte flambée with spring onions
Tea time sandwiches with cucumber and sour cream
Granny smith apples
Price per person

EUR 9.70

Vienna Break

Coffee & tea specialties with milk and cream
Curd cheese strudel with vanilla sauce
Grain roll with raw ham
Grain roll with cheese and mustard cucumbers
Fresh fruits
Price per person

EUR 11.50

Paris Break

Coffee & tea specialties with milk and cream
Apple tart with whipped cream
Lemon tart
Chocolate tart
Selection of filled baguettes
Fresh fruits
Price per person

EUR 11.50

Ice Cream Break

Coffee & tea specialties with milk and cream
Selection of Ben & Jerry`s Ice Cream
Fresh sliced fruits
Fresh strawberries
Fresh marinated berries
Milk shakes
Price per person

EUR 13.50

3-Course Menus

Choose your menu from the following suggestions or contact our event management team regarding individual offers.

Menu 1

- Beef broth with sliced pancakes
- Fried maize chicken with tomato vegetables and small rosemary potatoes
- Crème brûlée with lemon grass aroma

Menu 2

- Salad with goat cheese croûtons and tomato vinaigrette
- Medium fried roast beef with shallot sauce, potato gratin and Kenya beans
- Chocolate soufflé with whipped cream

Menu 3

- Leek cream soup with fresh herbs
- Fried fillet of pike perch with cream Sauerkraut and rice
- Yogurt ice cream with pineapple and saffron

Price per person EUR 29.00

The above mentioned price is excluding drinks and is valid for of a minimum number of 20 participants.

4- Course Menus

Choose your menu from the following suggestions or contact our event management team regarding individual offers.

Menü 1

- Carpaccio of beef fillet with truffle vinaigrette, rucula and Parmesan
- Tomato essence with curd cheese
- Fried veal with creamy mushrooms and roasted potatoes
- Crème Catalan with Valrhona chocolate

Menü 2

- Herb cream soup with butter croûtons
- Prawns Provencale with tomatoes and spring leek
- Fried chicken breast with black currant juice, dutchess potatoes, broccoli and candied carrots
- Chocolate mousse with rum fruits

Menü 3

- Wild herb salad with smoked trout and quail eggs
- Pasta with sage butter
- Grilled fillet of sea bream with leek fondue and creamy risotto
- Panna Cotta with raspberry sauce

Price per person EUR 39.00

The above mentioned price is excluding drinks and is valid for of a minimum number of 20 participants.

SNACK BUFFET

Choose your snack buffet from the following suggestions or contact our event management team regarding individual offers. (valid for a minimum of 15 persons)

Style

Starters

- Roll with cooked ham and pickles
- Roll with Tyrolean bacon
- Roll with Austrian mountain cheese and grapes
- Bean salad with young leek
- Black root salad with cherry tomatoes

Soup

- Potato soup with boletus

Main Dishes

- Meat loaf with different kinds of mustard and potato salad
- Creamy veal goulash with potatoes and pepper slices
- Spaetzle with cheese, roasted onions and leek

Desserts

- `Kaiserschmarrn` - shredded pancake with stewed plums
- Curd cheese with fresh fruits
- Apple pie with whipped cream
- Apricot strudel with vanilla sauce

Price per person EUR 23.00

Italian Style

Starters

- Marinated vegetables
- Beef carpaccio with rucola and truffle dressing
- Bread slices with tomato spread and smoked salmon
- Coppa di Parma with Cantaloupe melon

Soup

- Beef broth with herbs and egg

Main Dishes

- Saltimbocca of pork with potato gnocchi
- Red mullet with vegetables
- Lasagne al forno gratinated with Mozzarella and Parmesan

Desserts

- Tiramisu with fresh fruits
- Crème caramel
- Sliced melone with Limoncello
- Panna Cotta

Price per person EUR 24.00

SNACK BUFFET

Asian Style

Starters

- California rolls with Wasabi
- Shrimps cocktail with fruity mayonnaise
- Filled wraps
- Glass noodle salad with duck

Soup

- Miso soup

Main Dishes

- Minced beef with chilli sauce
- Yakitori skewers with peanut sauce and Wok vegetables
- Red Thai curry with small vegetables and coconut milk

Desserts

- Sliced pineapple
- Lychee with Acacia honey
- Rice pudding

Price per person EUR 28.00

Best Choice

Starters

- Canadian smoked salmon with dill and horseradish
- Bresaola with pepper fondue
- Tomato with Mozzarella and basil
- Caesar salad with sliced chicken and cherry tomatoes
- Bruschetta with olives, tomatoes and garlic
- Marinated onions and mushrooms

Soup

- Carrot ginger cream-soup with coriander

Main Dishes

- Pasta with pesto, rucula, tomatoes
- Beef fillet slices with red beets, cornichons and rice
- Noble fish selection with herbs, garlic and olive oil
- Coq au Vin with herb potatoes

Desserts

- Mousse au chocolate
- Yogurt tureen with fruit sauce
- Orange cake
- Petit Fours
- Macaroons

Price per person EUR 32.00

BUFFETS

Choose your snack buffet from the following suggestions or contact our event management team regarding individual offers. (valid for a minimum of 20 persons)

- Style

Starters

- Poached salmon cubes with Guacamole
- Beef Carpaccio with rucola and truffle dressing
- Prawns with passion fruit mayonnaise
- Parmesan mousse with grapes and nuts
- Raw ham with Cantaloupe melon
- Marinated mushrooms with pumpkin seed oil
- Salads and raw vegetables

Soup

- Herb soup with sweet cream


Main Dishes

- Fillet of pork with tarragon, glazed carrots and potatoes
- Fillet of pike perch with creamy spinach and almond rice
- Penne Rigate with candied tomatoes, pumpkin seed oil and Austrian mountain cheese

Cheese

- Regional selection of cheese with grapes and nuts

Desserts

- Apricot strudel with vanilla sauce
-  Mousse
- Mango mousse with fruit sauce
- Candied pineapple
- Chocolate tarte with whipped cream

Price per person EUR 34.00

BUFFETS

Italian Style

Starters

- Rucula with Parmesan and Aceto Balsamico vinegar
- Grilled vegetables marinated with olive oil
- Crostini with olives and pecorino cheese
- Grissini with Parma ham
- Fillet of anchovies with artichokes and pepper vinaigrette
- Zucchini au gratin with feta cheese
- Shrimps with truffle mayonnaise
- Tuscan bread salad with tomatoes, herbs and Mozzarella
- Grilled salad with tuna and egg
- Mediterranean salad with Balsamico dressing, cucumbers, tomatoes and pine nuts

Soup

- Minestrone with noodles and crisp vegetables

Main Dishes

- Roast beef with grilled vegetables, Barolo sauce and rosemary potatoes
- John Dory with lemon butter, capers and tomato rice
- Piccata of maize chicken with broccoli and pasta
- Saffron risotto with prawns and hot pepper paste

Cheese

- Pecorino, Parmesan, Taleggio and Gorgonzola with grapes and fig mustard

Desserts

- Homemade Tiramisu with curd cheese, yogurt and honey
- Panna Cotta with strawberry puree
- Crème caramel with roasted pine nuts
- Fruit salad marinated with Maraschino
- Profiteroles with chocolate sauce and whipped cream
- Raspberry and pistachio cream

Price per person EUR 36.00

BUFFETS

Viennese Style

Starters

- Fillet of trout with apple horseradish and lambs lettuce
- Viennese ham specialities with vinegar vegetables
- Knuckles in aspic
- Red smear cheese with onion chutney
- Meat loaf with small rolls
- Salad variation with potato dressing, beet root and sliced carrots

Soups

- Beef broth with sliced pancakes and semolina dumplings
- Viennese potato soup with boletus

Main Dishes

- „Paprika“ chicken with butter dumplings and fresh herbs
- Classic prime boiled beef with cream spinach, chives sauce, apple horseradish and potatoes
- Baked carp with lambs lettuce
- Spaetzle with cheese, roasted onions, leek and brown butter

Desserts

- Rolled pancakes filled with curd cheese and apricots
- Viennese apple strudel with vanilla sauce
- Sacher cake mousse
- Homemade ring cake
- Candied slices of apples

Price per person EUR 42.00

BUFFETS

Best Choice

Starters

- Hummus with cumin and coriander
- Tabouleh Libanese with fresh mint and lemon
- Ceviche of salmon with hot jalapeños and limes
- Beef with mango and lemon grass
- Shrimps with truffle mayonnaise
- „Bündnerfleisch" with cornichon ragout
- Filled wraps with hot jalapeño
- Coleslaw, glass noodle salad with chicken, carrot salad with raisins, Greek salad with feta cheese
- Crisp salads with different kinds of condiments and dressings

Soups

- Gazpacho Andaluz
- Turkish lentil soup with yogurt and saffron

Main Dishes

- Hamburger with wedges
- Prime Rib with Mexican stewed vegetables
- Thai curry with small vegetables, ginger, garlic, lemon grass, prawns and jasmine rice
- Coq au Vin with potato gratin and Kenya beans
- Pasta with basil pesto, Parmesan and pine nuts

Cheese

- International selection of cheese with nut bread and grapes

Desserts

- Marinated figs
- American cheese cake with strawberry sauce
- Chocolate mousse with whipped cream
- Mango mousse
- Sliced fruits
- Crème brûlée
- Cherry tart

Price per person EUR 48.00



DRINK MENU

		EUR
Longdrinks		
Tanqueray & Tonic		7.00
Havana Club 3 anos & Coke		7.00
Absolut Vodka & lemon/orange		7.00
Jim Beam & Coke		7.00
Aperitifs		
White wine with soda & Aperol		4.50
Campari & Orange/Soda		5.50
Martini Extra Dry, Bianco, Rosso		4.50
Sherry Elegante, Fino, Medium		4.50
Sparkling Wine/Champagne		
071 Garganega Prosecco IGT	0,1l	3.70
071 Garganega Prosecco IGT	0,75l	25.00
Piper Heidsieck	0,75l	79.00
Veuve Clicquot	0,75l	99.00
Wine		
Chardonnay Selection, vineyard Salzl	0,75l	20.00
GREEN, Grüner Veltliner, vineyard Topf	0,75l	22.00
K&K Cuveé Claus, vineyard Kirnbauer	0,75l	22.00
Merlot, vineyard Wendelin	0,75l	23.00
Draft Beer		
Zipfer Urtyp	0,3l/0,5l	3.60/4.60
Bitburger Pils	0,3l	3.80
Heineken	0,3l	4.00
Edelweiss Hefetrüb (wheat beer)	0,5l	4.60
Radler (beer mixed with Sprite)	0,3l	3.50
Bitburger non alcoholic beer	0,33l Btl.	3.60
Soft Drinks		
Coca Cola Classic, Light, Zero	0,33l	2.80
Fanta	0,33l	2.80
Sprite	0,33l	2.80
Schweppes Bitter Lemon, Ginger Ale, Tonic Water	0,20l	2.80
Apple or. Orange juice with soda	0,25l/0,5l	2.60/3.60
Soda Lemon	0,25l/0,5l	1.80/2.80
Red Bull contains caffin	0,25l	3.60
Carpe Diem Classic/Cranberry/Quitte	0,25l	3.20
Almdudler (herb lemonade)	0,35l	2.80
Lipton ice tea	0,33l	2.80
Römerquelle sparkling, medium, still	0,33l/0,75l	2.70/4.90
Römerquelle Emotion lemon grass	0,33l	2.80
Römerquelle Emotion mango/guava	0,33l	2.80
Pago orange juice	0,20l	2.90
Pago apple juice	0,20l	2.90
Pago tomato juice	0,20l	2.90
Pago strawberry juice	0,20l	2.90
Pago black currant juice	0,20l	2.90
Pago apricot juice	0,20l	2.90



DRINK MENU

Coffee & Tee

Espresso/Ristretto	2.40
Espresso double	3.80
Cappuccino	3.00
Coffee with foamed milk	3.00
Latte Macchiato	3.30
Espresso, hot water, milk	3.00
Espresso, cream	2.40
Espresso double, cream	3.30
Espresso double, hot water, whipped cream	4.00
Mild coffee, foamed milk	3.00
Espresso, Cointreau, whipped cream	4.80
Hot Chocolate	3.20
Ronnefeldt Tea - Various kinds	3.20