



Our planners plan on making your wedding a dream come true by making everything perfectly yours.
Every flower. Every morsel.
Every song. Every moment.

The Imperial Riding School Vienna,
A Renaissance Hotel
Ungargasse 60
1030 Vienna, Austria

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All prices mentioned in this wedding folder include service charge and taxes. Calculated in 2009; Prices are subject to change.



Explore the romantic atmosphere of The Imperial Riding School Vienna, A Renaissance Hotel.

You can choose between a romantic wedding at our beautiful lush green garden and a stylish ceremony in one of the banqueting rooms of our neoclassical Vienna hotel.

The sincere and personal service from our employees will make your dream wedding in Vienna an unforgettable one.

Your personal Wedding Planner will be available for you to guide you through the planning and realization of your individual wishes and ideas.

Banquet Rooms

Our ten banquet rooms, all with natural daylight, offer the perfect ambiance for a memorable wedding in Vienna.

The professional organization as well as the outstanding service are the warrantor for an unforgettable experience.

For your relaxation our fitness area with sauna, solarium, steam bath, fitness center and a swimming pool are available for you.

A souvenir shop, car rental service and the underground garage with 240 parking spaces are completing the offer of our Vienna event hotel.



The following facilities are available for you

Salon Pirouette

Linke Pirouette 193sqm
Maximum 130 persons (round tables)

Rechte Pirouette 215sqm
Maximum 190 persons (round tables)

Entire Pirouette 408sqm
Maximum 320 persons (round tables)

Wintergarten

Wintergarten 50qm
Maximum 40 persons (round tables)

Salon Reitschule

Große Reitschule 160sqm
Maximum 120 persons (round tables)

Kleine Reitschule 105sqm
Maximum 80 persons (round tables)

Entire Reitschule 265sqm
Maximum 200 persons (round tables)

Room Haute Ecole

Haute Ecole 74qm
Maximum 50 persons (round tables)



Menu and Buffet recommendation

The following wedding menus and buffets can be used as an incitation and reference for your wedding prearrangements.

We are delighted to compose your personal menu or buffet for you. Your Wedding Planner and our Executive Chef, Mr. Ernst Lobinger will be happy to assist you.

Please do not hesitate to contact us for further information:

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Wedding Menu I - € 31, 00 per person

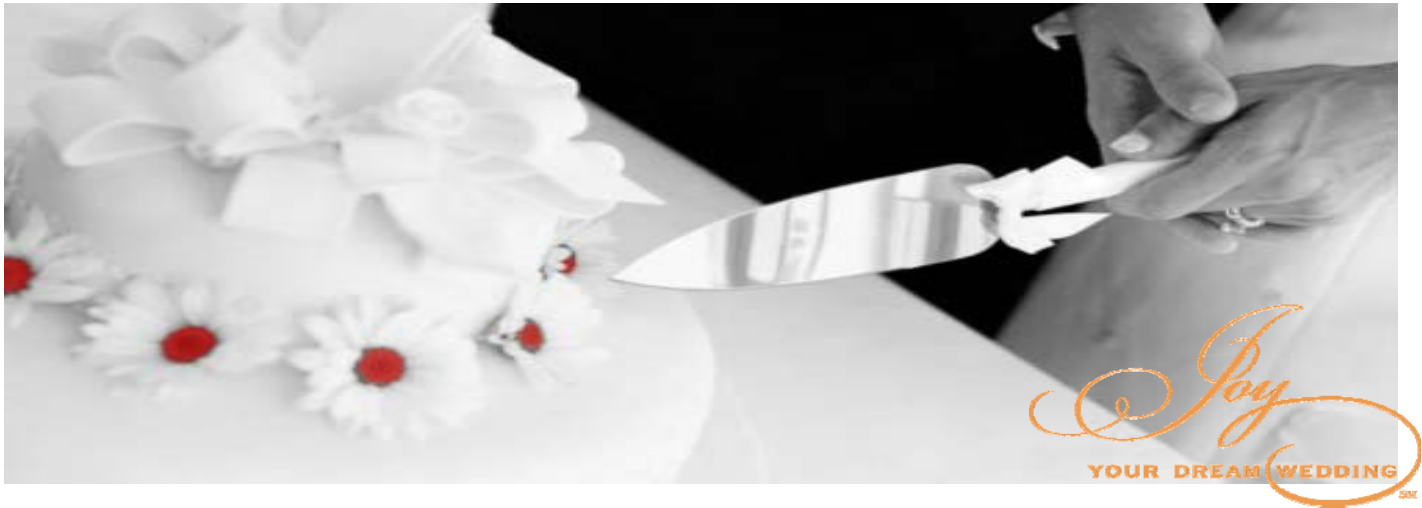
Shrimps cocktail with a fan of avocado
~
Saffron stock with tomatoes and curd cheese dumplings
~
Grilled breast of guinea fowl on basmati rice with morel-cream-sauce
~
Duet of white and dark chocolate mousse on mocha foam

Wedding Menu II - € 35, 00 per person

Gently smoked breast of goose with orange cream
~
Consommé of tomatoes with vegetables
~
Sorbet of fruits
~
Rosy fried saddle of veal on truffle sauce with delicious noodles
and young vegetables
~
Vanilla parfait on strawberry coulies

Wedding Menu III - € 40, 00 per person

Marinated king prawns on a mint-olive salsa with a bouquet of salad
~
Cress bisque with keta caviar
~
Fillet of beef in an herbal crust on balsamic sauce with Pommes Williams
~
Berry jelly on poppy yoghurt



Wedding Buffet I - € 32, 00 per person

Cold Appetizers

Variation of ham and Serrano ham, Burgundy ham pastry,
Fried breast of pollard, Smoked fish variation,
Marinated salmon with dill-mustard sauce, Galantine of vegetables

Salads

Mozzarella with tomatoes, Corn salad with paprika stripes,
Apple-celery salad, Cole-Slow-Salad,
Salad of raw vegetables, Fresh leaf salads with several dressings

Main Courses

Saddle steak with herb butter, Escalope of Turkey,
Filet of curt in lime sauce, Ravioli stuffed with spinach and butter

Side Dishes

Pilaf rice, Variation of vegetables,
Parsley potatoes

Desserts

Chocolate cream tartlets, Biscuit rolls,
Fruit pie, Curd cheese cake,
Strawberry cream, Chocolate mousse,
Fresh fruit salad

Wedding Buffet II - € 36, 00 per person

Cold Appetizers

Hot smoked salmon, Filet of mackerel,
Filet of kipper, Fish terrine with lobster,
Boar terrine with sauce Cumberland, Scallop terrine,
Parma ham with honey melon, Variation of ham and Serrano ham

Soups

Consommé with herbal pancakes

Salads

Kidney bean salad, Vegetables rice salad,
Pole beans salad, Tomato salad,
Celery salad, Chicory radicchio salad,
Farmer's salad with feta cheese and olives, Salad of raw vegetables,
Fresh leaf salad with several dressings

Main Courses

Glazed roast of veal, Fresh filet of salmon with saffron sauce,
Grilled lamp chops on ratatouille, Strudel of vegetables

Side Dishes

Sliced bread dumplings, Potatoes with onions, Baby carrots,
Pilaf rice with tomato concassé

Desserts

Prune with 'Prisians cream', Cream caramel,
Sour cream with strawberries, Yoghurt – cheese cream,
Fruit pie, Variation of cakes and tartlets,
Fresh fruit salad with grenadine



Wedding package - € 79, 00 per person

Cocktail reception

Sparkling wine, sparkling wine with orange juice,
Campari with orange juice, Orange juice (All drinks are included for one hour)

Cold Appetizers & Salads

Variation of ham and Serrano ham, Burgundy-ham pastry,
Fried breast of pollard, Smoked fish variation, Marinated salmon with dill-mustard sauce,
galantine of vegetables, Mozzarella with tomatoes, Corn salad with paprika stripes,
Apple-Celery Salad, Cole-Slow-Salad, Salad of raw vegetables,
Fresh leaf salad with several dressings

Main Courses & Side Dishes

Saddle steak with herb butter, Escalope of Turkey, Filet of curt in lime sauce, Ravioli stuffed
with spinach and butter, Pilaf rice, vegetable variation, Parsley potatoes

Desserts

Chocolate cream tartlets, Biscuit rolls, Fruit pie, curd cheese cake,
Strawberry cream, chocolate mousse, Fresh fruit salad

Drinks

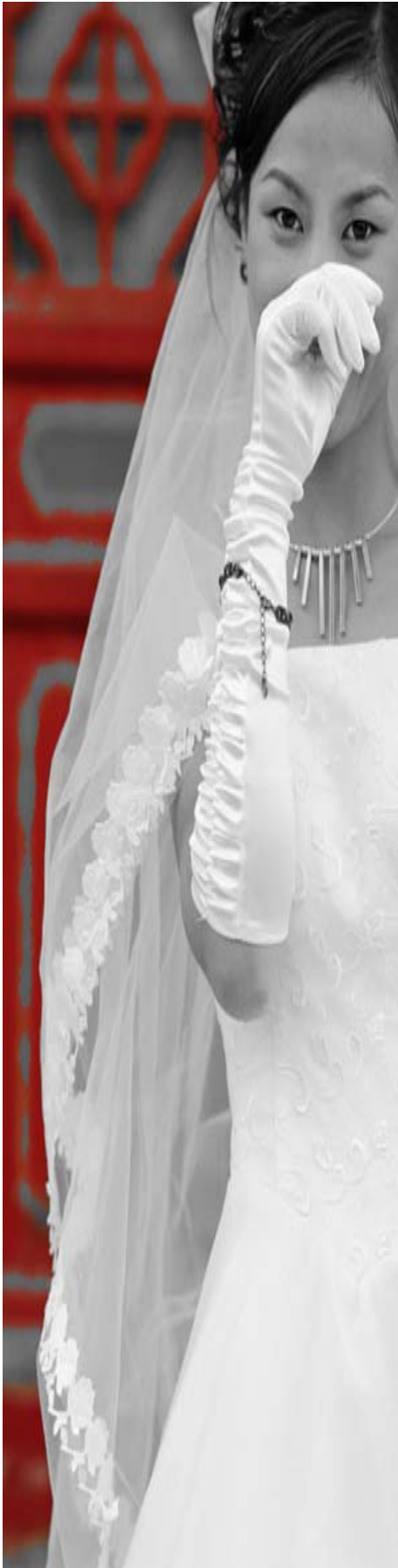
Red and white wine, Draft beer, Soft drinks
(All drinks are included for 4 hours,
after this time the cost will be billed according to consumption)

Midnight-Snack

Goulash soup

Decoration / Equipment

Menu Card, floating candles, dance floor, stage



Beverages and Packages

On the following pages you will get an overview on our beverages and packages.

Please do not hesitate to contact us if you prefer a detailed list of our exquisite wines and beverages.

We are delighted to invite you for a wine tasting which gives you the opportunity to find the perfect wine corresponding to your menu or buffet.

We are looking forward to welcome you!

Your Team of the Imperial Renaissance Hotel



Beverages and Packages

Standard Package

Kattus Prosecco, Red and white wine, Gösser draft beer, Soft drinks from Pepsi, Selected Fruit juices (Apple, grapefruit, orange, tomato), Gasteiner mineral water with and without gas

- | | |
|-----------------------------|--------------------|
| * For the first hour | € 16,00 per person |
| * For every additional hour | € 13,00 per person |

Premium Package

Schlumberger sparkling wine, Red and white wine, Gösser draft beer, Campari, Martini Bianco, Rosso, Rosé, Dry, Soft drinks from Pepsi, Selected fruit juices (Apple, grapefruit, orange, tomato), Gasteiner mineral water with and without gas

- | | |
|-----------------------------|--------------------|
| * For the first hour | € 20,00 per person |
| * For every additional hour | € 17,00 per person |

Deluxe Package

Schlumberger sparkling wine, Red and white wine, Gösser draft beer, Stolichnaya Wodka, Johnnie Walker Red Label Whisky, Beefeater Gin, Bacardi Rum (Superior und Dark), Olmeca Silver and Gold Tequila, Soft drinks from Pepsi, Selected fruit juices (Apple, grapefruit, orange, tomato), Gasteiner mineral water with and without gas

- | | |
|-----------------------------|--------------------|
| * For the first hour | € 24,00 per person |
| * For every additional hour | € 21,00 per person |

Renaissance Package

Freixenet sparkling wine, Red and white wine, Gösser draft beer, Martini Bianco, Rosso, Rosé, Dry, Russian Standard Vodka, Johnnie Walker Black Label Whisky, Remy Martin VSOP Cognac, Bombay Sapphire Gin, Bacardi Rum (Superior, Dark and Gold), Olmeca Silver and Gold Tequila, Soft drinks from Pepsi, Selected fruit juices (Apple, grapefruit, orange, tomato), Gasteiner mineral water with and without gas

* For the first hour

€ 28,00 per person

* For every additional hour

€ 25,00 per person

Beverages – Soft Drinks

		EURO
Bitter Lemon	20 cl	3,50
Ginger Ale	20 cl	3,50
Pago (Apple, Strawberry, black current, Mango, apricot, multi vitamin, orange, tomato)	20 cl	3,50
Pepsi Cola, Light	33 cl	3,50
Tonic	20 cl	3,50
Evian	25 cl	3,50
Gasteiner with or without gas	25 cl	2,50
Gasteiner with or without gas	75 cl	5,50
Perrier	20 cl	3,50
Draft beer		
Gösser / Zipfer	33 cl	3,50
Gösser / Zipfer	50 cl	5,00
Null Komma Josef (nonalcoholic)	33 cl	3,50

Beverages - Wines

White wines

		EURO
Hauswein Riesling Weingut Migsich, Antau Burgenland	75 cl	23,00
Pinot Blanc - Weissburgunder Vineyard Burger, Kirchberg am Wagram, Lower Austria	75 cl	24,00
Juventus Frühroter Veltliner Vineyard Kirchmayr, Kamptal, Lower Austria	75 cl	24,00
Grüner Veltliner Vineyard Schwarz, Schrattenberg, Lower Austria	75 cl	26,00
Weissburgunder Vineyard Migsich, Antau, Burgenland	75 cl	27,00
Riesling Vineyard Bründlmayer, Langenlois, Lower Austria	75 cl	39,00
Wine of the Month Changing Quality Wines	75 cl	28,00

Red Wines

		EURO
Hauswein Blaufränkisch Vineyard Migsisch, Antau, Burgenland	75 cl	23,00
Red Edition - Cuvée Vineyard Burger, Kirchberg am Wagram, Lower Austria	75 cl	27,00
St. Laurent – Pinot Noir Vineyard Kirchmayr, Tattendorf, Lower Austria	75 cl	27,00
Zweigelt Classic Vineyard Schwarz, Schrattenberg, Lower Austria	75 cl	32,00
Die Versuchung Vineyard Krug, Gumpoldskirchen, Lower Austria	75 cl	39,00
Haideboden Vineyard Umatham, Frauenkirchen, Burgenland	75 cl	46,00
St. Laurent Vineyard Heinrich, Deutschkreuz, Burgenland	75 cl	45,00
Wine of the Month Wechselende Spitzenweine	75 cl	28,00

Rosé Wine

		EURO
Rosé Zweigelt Vineyard Schwarz, Schrattenberg, Lower Austria	75 cl	28,00

We will be delighted to send you a detailed list of our exquisite wines.

Sparkling Wines and Champagne

		EURO
Schlumberger Sparkling Wine	10 cl	7,50
	75 cl	53,00
Grüner Veltliner – Sparkling Wine	10 cl	5,50
	75 cl	36,00
Prosecco Gianni Kattus	10 cl	4,50
	75 cl	27,00
Freixenet Cava Secco	10 cl	4,50
	75 cl	27,00
Piper Heidsieck Champagne	10 cl	9,50
	75 cl	58,00
Deutz Champagne	75 cl	75,00
Veuve Clicquot Champagne	75 cl	90,00

Spirits

		EURO
Aperitif		
Campari	3,50	83,00
Martini Bianco	4,00	70,00
Martini Dry	4,00	70,00
Martini Rosso, Rosé	4,00	70,00
Vodka		
Absolut	6,50	107,00
Smirnoff	6,50	107,00
Russian Standard	6,50	107,00
Stolichnaya	6,50	107,00
Rum		
Bacardi Dark	6,50	110,00
Bacardi Superior	6,50	110,00
Malibu	6,50	105,00
Gin		
Beefeater	7,50	116,00
Bombay Sapphire	7,50	116,00
Gordon's	7,50	116,00



Our wedding present for you!

As a present from our hotel, we grant you a free overnight stay in our honeymoon suite, including a rich breakfast with champagne served in your room.

Reward yourself with points for your honeymoon!

Enjoy your wedding ceremony twice by collecting our Marriott Rewarding Events points. Do you want to know more? Please visit the Marriott Rewards homepage on www.MarriottRewards.com, register for the program and immediately start collecting your points!

You receive 3 points or 1 air mile for every US Dollar spent.

The points collected can be redeemed in more than 2500 participating Marriott hotels worldwide.

Or you collect air miles for an unforgettable trip to your personal paradise!

The possibilities are endless! Hotel vouchers, spa- and golf packages, car rentals or shopping vouchers: Choose your very own present!

Good to know

The points may be shared with your partner. The combined points awarded to both partners cannot be greater than 50.000. Do you have any further questions?

Please do not hesitate to contact our team at any time.