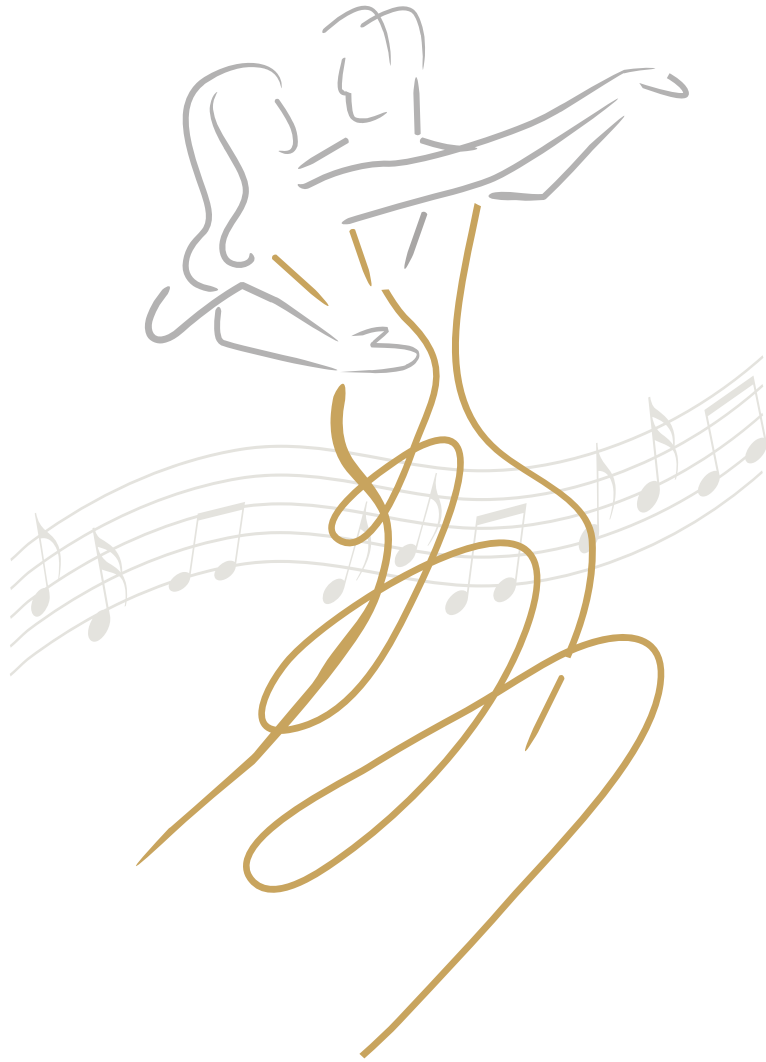




HOTEL IMPERIAL  
VIENNA



BALL SEASON  
2025



**HOTEL IMPERIAL**  
**VIENNA**

Dear readers and guests of  
Hotel Imperial, a Luxury Collection Hotel, Vienna,

exclusive offers for the elegant Vienna Ball Season  
are awaiting you here at the Hotel Imperial.  
Enjoy unforgettable moments in our treasured  
venues with exquisite creations from our multiple  
awarded kitchen. Our team is delighted to  
arrange an individual ball program for you.  
**We wish you a glittering ball night.**



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**GENERAL INFORMATION**

All prices are quoted in Euros (€) and are per person including taxes and service charges in regards to the menus, while the accommodation prices are per room/suite. Offers might be subject to change. Children up to 6 years of age are free of charge, from 6 - 12 years a 50% discount is granted on the menus. Allergen information is provided on site.

# MAY I HAVE THE NEXT DANCE?

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*Year after year, the Austrian capital Vienna is the venue for breathtaking balls during the Carnival season. The City of the Waltz celebrates this wonderful tradition with verve and enthusiasm. Our culinary team has created special menus for the three highlights of the Vienna ball season. Discover the perfect harmony of history and tradition, luxury and romance and enjoy an extraordinary start into the ball night at the Hotel Imperial Vienna!*

## VIENNA PHILHARMONIC BALL

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IMPERIAL FESTIVE HALLS & RESTAURANT OPUS

THURSDAY, 23 JANUARY 2025  
FROM 6.30 PM

### MENU

MARINATED DUCK LIVER  
Jerusalem artichoke cassis, apple brioche

ROCK MULLET  
bouillabaisse stock, fennel, Sepia gnocchi

BACK OF DRY AGED BEEF  
celery, beech mushroom, truffle polenta

ZOTTER CHOCOLATE "MILK" 50%  
mandarin, hazelnut

VIENNESE SWEETS

### 4-course menu

including champagne reception, corresponding wines, mineral water, coffee/tea  
€ 380

RESERVATION  
T + 43 1 50110-434  
GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

# BALL OF INDUSTRY AND TECHNOLOGY

IMPERIAL FESTIVE HALLS & RESTAURANT OPUS

SATURDAY, 25 JANUARY 2025  
FROM 6.30 PM

## MENU

MARINATED SCOTTISH SALMON  
scallop, lime, cress

GUINEA FOWL BREAST  
black cabbage, pomegranate, braised ravioli

FILLET OF MILK-FED VEAL FROM KREMSTAL  
parsnip, truffle, pearl barley

VALRHONA "CARAÏBE" 66% CHOCOLATE  
orange, speculoos

VIENNESE SWEETS

## 4-course menu

including champagne reception, corresponding wines, mineral water, coffee/tea  
€ 375

OUR BALL ROOM PACKAGE "ALL WALTZ" INCLUDES THE FOLLOWING BENEFITS:

Stay in one of our luxurious rooms or elegant suites

Free upgrade to the next room category (upon availability)

Champagne Buffet breakfast for 2 persons

A glass of champagne per person at the Imperial Bar

Early check-in at 10.00 am and late check-out at 4.00 pm (upon availability)

Fresh flower arrangement in your room or suite

ROOMS FROM € 670

The above mentioned rate is per room, per night, including taxes and the above mentioned value adds.  
Bookable for stays between 22 - 26 January 2025 (Minimum length of stay of 2 nights).

## RESERVATION

T + 43 1 50110-434 (MENU) & -333 (ROOMS)  
GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM (MENU) &  
RESERVATIONS.IMPERIALVIENNA@LUXURYCOLLECTION.COM (ROOMS)

# OPERA BALL

IMPERIAL FESTIVE HALLS & RESTAURANT OPUS

THURSDAY, 27 FEBRUARY 2025  
FROM 6.00 PM

## MENU

MARINATED BEEF FILLET  
winter truffle, organic egg, ice plant

CONFIT CARABINERO  
black salsify, sea buckthorn, lime

MILK-FED VEAL FROM KREMSTAL  
Jerusalem artichoke, shallot, ravioli

VALHRONA "MANJARI" 64% CHOCOLATE  
mango, almond

VIENNESE SWEETS

## 4-course menu

including a glass of champagne as aperitif, corresponding wines, mineral water, coffee/tea  
€ 280

OUR SPECIAL OPERA BALL ROOM PACKAGE INCLUDES THE FOLLOWING BENEFITS:

Stay in one of our luxurious rooms or elegant suites

Free upgrade to the next room category (upon availability)

Champagne Buffet breakfast for 2 persons

A glass of champagne per person at the Imperial Bar before the ball

Private limousine transfer to the ball

Early check-in at 10.00 am and late check-out at 4.00 pm (upon availability)

Fresh flower arrangement in your room or suite

Additional services (An extra charge will apply):  
Private transfer with a horse carriage to the ball  
A private hairdresser can style you in your room.

ROOMS FROM € 730

The above mentioned rate is per room, per night, including taxes and the above mentioned value adds.  
Bookable for stays between 26 February - 1 March 2025 (Minimum length of stay of 2 nights).

## RESERVATION

T + 43 1 50110-434 (MENU) & -333 (ROOMS)  
GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM (MENU) &  
RESERVATIONS.IMPERIALVIENNA@LUXURYCOLLECTION.COM (ROOMS)

## GIFT VOUCHERS

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## A PERFECT GIFT FOR EVERY OCCASION!

*A romantic dinner for two, an exquisite Champagne breakfast at the Café Imperial Wien or an unforgettable Champagne Brunch in our elegant Festive Halls – a Hotel Imperial gift voucher (on request as well of a certain monetary value) is always the right choice!*

AVAILABLE DIRECTLY  
AT HOTEL IMPERIAL  
TEL. +43 1 50110-313

# IMPERIAL TORTE

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Kirchgasser Photography

The exquisite master confection,  
handmade at the Hotel Imperial Vienna.

Legend has it that kitchen apprentice Xavier Loibner created the Imperial Torte on the occasion of the opening of Hotel Imperial in 1873, in honor of Emperor Franz Joseph I., and his creation has been rightly considered the brightest jewel in Vienna's confectionery crown ever since. Young Xavier guarded his recipe like a treasure, and it remains secret to this day.

Just as in 1873, the Torte today is a delicious indulgence.

CHOOSE FROM OUR EXQUISITE RANGE IN THE  
IMPERIAL TORTE BOUTIQUE OR AT  
[WWW.IMPERIALTORTE.COM](http://WWW.IMPERIALTORTE.COM)

WE ARE ALSO AVAILABLE - T: +43 1 50 110-314  
OR E: [ORDER@IMPERIALTORTE.COM](mailto:ORDER@IMPERIALTORTE.COM)

# IMPERIAL TORTE

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THE LUXURY  
GIFT FROM VIENNA



## N° 1 DAS ORIGINAL (THE ORIGINAL)

For decades, this unique master confection from Vienna has been handmade to a time-tested recipe. The melt-in-the-mouth chocolate icing, a slightly tart aroma of almonds and the fusion of chocolate buttercream and marzipan make for an utterly perfect composition.



## N° 2 SCHWARZE ORANGE (BLACK ORANGE)

The Imperial Torte reveals its darker side with this variety: six crispy layers of sliced almonds are embedded in delicate chocolate buttercream, flavoured with a hint of coffee, and all wrapped in the most exquisite dark Imperial icing. Choice citrus fruits are meticulously processed for the delicate orange marzipan.



## N° 3 FEINE HIMBEERE (FINE RASPBERRY)

The raspberry taste of the third variety of the Imperial Torte is unforgettable. The delicate, fruity note bestows a bright, airy kiss on the palate and conjures up memories of mild summer days year-round. Sweet marzipan completes the matchless aroma of this gem among confections.





**HOTEL IMPERIAL**  
VIENNA

The team of Hotel Imperial Vienna looks forward to welcoming you (back) to the Hotel Imperial, a Luxury Collection Hotel, Vienna soon and offering you unique, authentic experiences that evoke lasting, treasured memories.



Matthew Shaw

Photo credits:  
Matthew Shaw; Kirchgasser Photography; iStock.com

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**THE LUXURY COLLECTION HOTELS & RESORTS**