



HOTEL IMPERIAL  
VIENNA

---

CHRISTMAS

---

2022

## DEAR GUESTS AND FRIENDS OF THE HOTEL IMPERIAL

---

*It is our pleasure to present our exclusive program for Christmas.  
Enjoy the holiday season in our unique palatial locations with exquisite  
culinary creations by executive chef Werner Pichlmaier. Our banquet  
team will be pleased to arrange your individual programme for you.*

*The Hotel Imperial Team wishes you and your family  
a Merry Christmas and peaceful New Year.*

### GENERAL INFORMATION

All prices are quoted in € (euros) and are per person including taxes and service charges.  
Children up to 6 years of age are free of charge, from 6 – 12 years 50% reduction.  
Allergen information provided before the meals.



---

CHRISTMAS

---

# NOËL IMPERIAL

---

## CHRISTMAS CELEBRATION 2022

The ambience of this historical event location at Vienna's most prestigious address provides a glamorous setting for your Christmas celebration.

Our aperitif: hot punch, Imperial Cuvée & freshly roasted chestnuts.

If you have a party of 50 or more, we also offer our aperitif in our renowned Royal Suite.\*

Our executive chef Werner Pichlmaier serves a Christmas menu or an Imperial buffet customized to your wishes, with corresponding wines by Austrian vintners, beer & non-alcoholic beverages (unlimited until midnight).



### MENU

#### FOIE GRAS

with fig confit and brioche

#### OXEN TOW CONSOMME

under puff pastry and truffle

#### OVEN-FRESH FARM DUCK

with red cabbage, chestnuts and potato dumplings

#### MOUSSE OF TANORI CHOCOLATE

with saffron pear and ice cream

#### CHRISTMAS COOKIES

---

MENU FROM

€ 108

4 COURSE MENU FROM

€ 123

6 COURSE MENU FROM

€ 138

Menu for 20 persons or more / buffet for 50 persons or more

\* Royal Suite reception subject to availability

#### RESERVATION

T + 43 1 50110-434

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

# ADVENT BRUNCH

---

IMPERIAL FESTIVE HALLS

**SUNDAY, 27 NOVEMBER,  
4, 11 & 18 DECEMBER, 2022  
FROM 11.30 A.M. TO 2.30 P.M.**



Enjoy the magnificent atmosphere of our festive halls with your family and friends and savour an Imperial Advent brunch accompanied by live Christmas music.

---

PRICE PER PERSON INCLUDING COVER CHARGE

€ 115

**RESERVATION**

T + 43 1 50110-434

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

# CHRISTMAS EVE

---

IMPERIAL FESTIVE HALLS & RESTAURANT OPUS

**SATURDAY, 24 DECEMBER 2022**  
**FROM 5.00 P.M.**

5.00 p.m. Champagne reception

5.30 p.m. Festive Christmas concert in the hotel lobby



## CHRISTMAS EVE MENU

### AMUSE-BOUCHE

waldviertel carp with apple and caviar

### LIGHTLY SMOKED SALMON DARNE

avocado, cucumber, quinoa

### BREAST OF GUINEAFOWL

baked celery, baby leeks, perigord truffle

### GRANNY SMITH APPLE

with lime and basil

### CUTS FROM MILK CALF RUMP

coffee, black salsify, potato baumkuchen

### ZOTTER "NOBELBITTER" 70%

cassis and tahiti vanilla

### CHRISTMAS COOKIES

---

MENU INCLUDING WINE SELECTION

€ 280

To lend this evening a touch of familiarity,  
we kindly ask for your reservation between 6.00 p.m. and 7.00 p.m.

#### RESERVATION

T + 43 1 50110-434

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

# FESTIVE BRUNCH

---

IMPERIAL FESTIVE HALLS

**SUNDAY, 25 DECEMBER &  
MONDAY, 26 DECEMBER, 2022  
FROM 11.30 A.M. TO 2.30 P.M.**



A festive Christmas day in Vienna starts  
with brunch at the Hotel Imperial.

A rich and gorgeous buffet with Imperial delights and joyful live music  
awaits you. A glass of champagne is your prelude to the festive season.

---

PRICE PER PERSON INCLUDING COVER CHARGE

**€ 115**

**RESERVATION**

T + 43 1 50110-434

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

# CHRISTMAS LUNCH

---

CAFÉ IMPERIAL WIEN

**SUNDAY, 25 DECEMBER, 2022**  
**FROM 12.00 A.M. TO 3.00 P.M.**



## MENU

CARPACCIO OF FREE-RANGE BEEF  
with truffle marinade and grana

or

MARINATED RIVER TROUT  
with buttermilk, horseradish and corn salad

or

TARTARE OF BEETROOT  
with burrata and treviso

\*\*\*

CONSOMMÉ VIENNESE STYLE

or

LOBSTER BISQUE WITH RAVIOLI

\*\*\*

ROAST BREAST OF BARBARY DUCK  
quince, chestnuts and sweet potatoes

or

STUFFED BREAST OF VEAL  
with rice with peas and shimeji mushrooms

or

VIENNESE SCHNITZEL OF VEAL  
parsley potatoes and mixed salad

\*\*\*

VALRHONA MANJARI CHOCOLATE 64%  
with orange and cinnamon flower

or

NOUGAT DUMPLINGS  
with spiced cherries and Tahiti vanilla sauce

---

3 COURSE MENU  
WITH SOUP

€ 62

3 COURSE MENU  
WITH STARTER

€ 70

4 COURSE MENU

€ 77

## RESERVATION

T + 43 1 50110-389

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM



# RESTAURANT OPUS

---

**SUNDAY, 25 DECEMBER &  
MONDAY, 26 DECEMBER, 2022  
FROM 6.00 P.M.**



In our Restaurant OPUS – awarded three Gault Millau Toques – we spoil our guests with three different menus and a special tasting menu on Sunday, 25 December and Monday, 26 December 2022.

---

5 COURSE MENU

€ 139

7 COURSE MENU

€ 166

11 COURSE MENU

€ 198

We are pleased to offer vegetarian menus starting at € 104.

Wine pairing with some courses from € 52.

**RESERVATION**

T + 43 1 50110-389

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

# CHRISTMAS PACKAGE

---

*Christmas is certainly one of the most beautiful times of the year. Vienna presents itself, adorned in spectacular finery, decorated as in a fairy tale – and the historical palaces on the Ring boulevard all sparkle with festive illuminations. Whether you want to escape the hustle and bustle at home or indulge yourself browsing in exclusive boutiques to find a special souvenir or gift for your loved ones, Hotel Imperial, a Luxury Collection Hotel, Vienna, is the ideal base for you.*

## OUR PERSONALIZED CHRISTMAS ARRANGEMENT INCLUDES THE FOLLOWING BENEFITS:

Overnight Stay including Champagne Buffet breakfast

4 course Christmas dinner at Imperial Festive halls  
Including corresponding wines on 24 December 2022

### ROOMS FROM

**€ 860 (SINGLE OCCUPANCY) / € 980 (DOUBLE OCCUPANCY)**

### SUITES FROM

**€ 1.090 (SINGLE OCCUPANCY) / € 1.210 (DOUBLE OCCUPANCY)**

The room rates shown are per room per night incl. taxes and the above mentioned value adds.  
Bookable for stays between 23 – 27 of December with a minimum 3 nights length of stay and mandatory stay on 24 of December 2022

## OUR IMPERIAL CHRISTMAS PACKAGE WITH OVERNIGHT STAY IN ONE OF OUR ICONIC SUITES INCLUDES THE FOLLOWING BENEFITS:

Overnight Stay in our Suites including Champagne Buffet breakfast

Private Limousine Transfer from and to Vienna International Airport or Vienna Railway stations

4 course Christmas dinner at Imperial Festive halls

Including corresponding wines on 24th December 2022

Christmas brunch at at Imperial Festive halls on 25th December 2022

Decorated Christmas tree in your suite

### SUITES FROM

**€ 1.405 (SINGLE OCCUPANCY) / € 1.435 (DOUBLE OCCUPANCY)**

The room rates shown are per room per night incl. taxes and the above mentioned value adds.  
Bookable for stays between 23 – 27 of December with a minimum 3 nights length of stay and mandatory stay on 24 of December 2022

# *Gift vouchers*

A PERFECT GIFT  
FOR EVERY OCCASION!

A romantic dinner for two or an exquisite breakfast  
at the Café Imperial Wien; an unforgettable stay in  
one of our traditional rooms or luxurious suites –  
a Hotel Imperial gift voucher is always the right choice!

available directly at the Hotel Imperial  
Tel. +43 1 50110-313 or at

[www.imperialtorte.com](http://www.imperialtorte.com)

# *Imperial Torte*

WIEN 1873

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

THE PERFECT GIFT  
FOR ALL OCCASIONS

choose from our exquisite range  
in the Imperial Torte boutique or at

[www.imperialtorte.com](http://www.imperialtorte.com)

# *Taste the imperial Diversity*

## **Nº 1 DAS ORIGINAL**

For decades, this unique master confection from Vienna has been hand-made to a time-tested recipe. The sweet seduction is perfected by the fluffy whipped chocolate cream spread between thinly sliced almonds. Encased in the finest marzipan and covered with light Imperial icing, the individual layers blend to form the perfect composition.

## **Nº 2 SCHWARZE ORANGE**

This version of the Imperial Torte reveals its darker side: six crispy layers of sliced almonds are embedded in delicate chocolate cream, 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.

## **Nº 3 FEINE HIMBEERE**

The third variety of the Imperial Torte is refined with a velvety raspberry paste. A delicate, fruity note brings easy enjoyment reminiscent of mild summer days. The incomparable aroma of this prize confection is rounded out by sweet marzipan.



**HOTEL IMPERIAL**  
**VIENNA**

HOTEL IMPERIAL  
A LUXURY COLLECTION HOTEL  
KAERTNER RING 16, 1010 VIENNA  
AUSTRIA  
T + 43 1 501 10 0

**[WWW.IMPERIALVIENNA.COM](http://WWW.IMPERIALVIENNA.COM)**

FOLLOW US



**#imperialvienna**