

# **NEW YEARS**

2022/2023

# DEAR GUESTS AND FRIENDS OF THE HOTEL IMPERIAL

It is our pleasure to present our exclusive program for New Year's Eve. 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 happy holidays and a 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.



# IMPERIALER TURN OF THE YEAR

## NEW YEAR'S EVE GALA DINNER

## IMPERIAL FESTIVE HALLS

## SATURDAY, 31 DECEMBER, 2022



#### MENU

## AMUSE BOUCHE

KING PRAWNS avocado, citrus fruit and wasabi

ROASTED BLACK SALSIFY jerusalem artichokes, egg yolk, hazelnuts

WILD SEA BASS artichoke, treviso, wild herbs

CUCUMBER SORBET cox orange pippin

SADDLE OF DRY AGED BEEF goose liver, borettane onions, fingerling potatoes

ZOTTER "FEINBITTER" 60% mango and macadamia

VIENNA FESTIVAL DOUGHNUTS

PETIT FOURS

6 COURSE MENU

€ 480

including a glass of champagne as aperitif and at midnight, corresponding wines, anti-alcoholic beverages, coffee/tea and music programme

reservations from 8.30 p.m.

## **NEW YEAR'S BRUNCH**

IMPERIAL FESTIVE HALLS

SUNDAY, 1 JANUARY, 2023 FROM 12.30 A.M. TO 3.00 P.M.



A truly Imperial stage for a splendid start into the New Year. Life can be savoured at its best in the noble ambiance of the former Württemberg Palace's festive halls. A glass of champagne as aperitif, exquisite culinary creations, fine desserts and our popular jazz trio – a feast for the senses!

PRIZE PER PERSON

€ 155

including Cover Charge and anti-alcoholic beverages

## **NEW YEAR'S CONCERT LUNCH**

CAFÉ IMPERIAL WIEN

SUNDAY, 1 JANUARY, 2023 FROM 1.00 P.M. TO 3.00 P.M.



MENU

TARTARE OF STYRIAN HIGHLAND BEEF

with mustard mayonnaise and herb salad

SMOKED FISH IN ASPIC

with cream of horseradish and caviar

CREAM CHEESE TARTLETS

with chicory and hazelnuts

CONSOMMÉ VIENNESE STYLE

or

TRUFFLED CELERY SOUP WITH CROUTONS

PAN-FRIED SEA BASS

on sepia risotto with saffron fennel

or

SADDLE OF SUCKING PIG

with braised cabbage wedge, sweet peppers and greaves dumplings

or

VIENNESE SCHNITZEL

with parsley potatoes and salad

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VALRHONA JIVARA 40%

poppyseed and passion fruit

BAKED YEAST DUMPLINGS

with apricot jam and vanilla sauce

WITH SOUP

3 COURSE MENU 3 COURSE MENU 4 COURSE MENU WITH STARTER

€ 76

€ 87

€ 93

RESERVATION

T + 43 1 50110-389 GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

## **NEW YEAR'S EVE PACKAGE**

Vienna is a cultural powerhouse with the Hotel Imperial at its centre. Celebrate New Year's Eve with us and leave all the details to us!

# OUR NEW YEAR'S EVE ARRANGEMENT INCLUDES THE FOLLOWING BENEFITS:

Overnight Stay including Champagne Buffet breakfast

New Year's Eve 6 course Gala Dinner including a glass of Champagne, mineral water and coffee/tea at Imperial Festive halls on 31 December 2022

#### ROOM FROM

€ 1.040 (SINGLE OCCUPANCY) / € 1.190 (DOUBLE OCCUPANCY)

SUITES FROM

€ 1.240 (SINGLE OCCUPANCY) / € 1.390 (DOUBLE OCCUPANCY)

The room rates shown are per room, per night incl. taxes and the above mentioned value adds. Bookable for stays between 28 December – 2 January with a minimum 4 nights length of stay.



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

WWW.IMPERIALVIENNA.COM

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