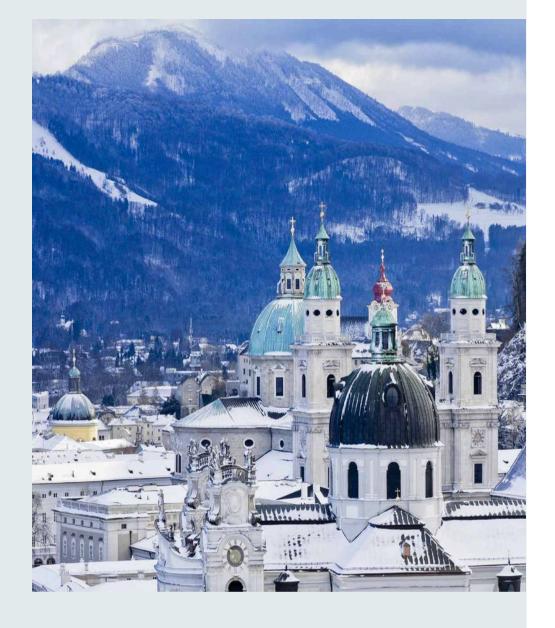
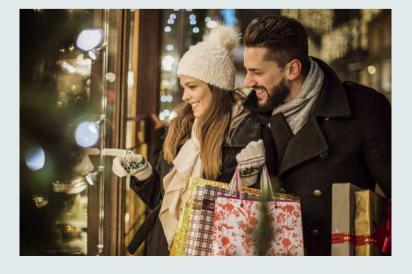


ALL THE WAY TO AUSTRIA

MARABELLA HOSPITALITY







DRIVING TO AUSTRIA FOR CHRISTMAS

CHRISTMAS IN THE FUSCHLSEE REGION -

Delightful & Sparkling

CHRISTMAS MAGIC IN THE FUSCHLSEE REGION

Enjoy the winter wonderland cozily by the fireplace with candlelight, or outside amidst the romantically snow-covered mountains and lakes. During Christmas, the Fuschlsee region beckons with rich traditions and plenty of music. Be sure to visit the quaint, idyllic "Silent Night" village of Hintersee, where Joseph Mohr once served as a pastor. Discover charming Advent markets, experience authentic customs, and enjoy the relaxed, homely Christmas atmosphere.

For more information:

Christmas Magic Fuschlsee Region

CHRISTMAS SEASON 2025 AT ROSEWOOD SCHLOSS FUSCHL

Our partner hotel also offers a delightful seasonal program during the festive period, featuring culinary highlights around Christmas and New Year's Eve. Look forward to sparkling lights, fragrant treats, and traditional Perchten parades.

Find out more:

Rosewood Schloss Fuschl Festive Season

ADVENT & THE SCENT OF CHRISTMAS IN SALZBURG

Experience the most romantic time of the year in Salzburg. Picturesque Christmas markets, atmospheric Advent concerts, and lively traditions transform the city of Mozart into a true winter fairy tale.

For further details:

Advent & Christmas in Salzburg

WOLFGANGSEE CHRISTMAS

A feast for all your senses with plenty of traditional decorations. During Christmas, the lovingly decorated villages around the lake invite visitors, both big and small, to explore. Our special tip: the magical boat ride on the wintry Wolfgangsee.

For more information:

Wolfgangsee Christmas







ENTER OUR ARABELLA JAGDHOF MAGICAL WINTER FOREST...

... AND HUNT FOR UNIQUE

CHRISTMAS SPECIALS





CHRISTMAS PARTY AT JAGDHOF

We take care of every detail for your private or corporate Christmas party – individually and personally. Our team will be happy to advise you.

Inquiries via email: events-jagdhof@arabella.com

YEAR AFTER YEAR – IN DUCK HUNTING FEVER

Christmas without crispy duck? We can't imagine! Look forward to Jagdhofs' traditionally grilled Christmas duck, the highlight of our daily menu – freshly prepared. But only while supplies last...

From December 1st €58 per person

OH COME, LITTLE CHILDREN...

In a festive atmosphere, children are invited to decorate cookies to their heart's content and experience the magic of the pre-Christmas season. A fragrant experience full of joy, creativity, and sparkling eyes. Tasting is, of course, absolutely allowed!

On December 6th from 4:30 to 6:00 p.m.

WINTERFLOW

Find your inner calm with our Winter
Yoga sessions. Gentle movements,
mindful breathing, and deep relaxation
surrounded by peaceful nature.
Perfect for all experience levels – ideal for
unwinding after the holidays and starting
the new year with intention.
Free for hotel guests. Registration
required – first come, first flow!

From December 27, 2025 to January 4th, 2026 Everyday from 8:00 until 9:00 a.m

JOYFUL CHRISTMAS EVERYWHERE – AT ARABELLA JAGDHOF

Cozy get-together at the lounge café with mulled wine and punch.

From 4:00 to 6:30 p.m.

FESTIVE MOMENTS AT THE JAGDHOF

Together, we celebrate the spirit of Christmas with a festive buffet at Wirtshaus Cervus on Christmas Eve. Look forward to a delicious spread prepared by our Jagdhof culinary team.

From 6:30 to 9:30 p.m.

€169 per person including aperitif, Christmas buffet, non-alcoholic beverages (water, soft drinks, coffee, tea), beer,

and selected wines. Children up to 6 years are free, 50% of the price for children 6-12 years, full price for those 12 and older.

Our Halali Bar welcomes you for à la carte service.

ON THE HUNT FOR HOLIDAY INDULGENCE

On Christmas Day and Boxing Day, we will treat you to our special goose menu. Start with a consommé of young beef and red beet, followed by our slow-cooked organic pasture-raised goose with potato-semolina dumplings, pear-red cabbage, and plenty of mugwort sauce, and finish with caramelized Kaiserschmarrn for dessert.

From December 25th €66 per person

PREFER À LA CARTE?

From December 25th, we will of course also offer our regular à la carte service again. We look forward to your visit!

CHRISTMAS JOY TO GO

Make it merry! Order your very own Christmas tree straight to your room – including decorations for self-decorating.

Whether romantic or with the whole family: decorating together brings holiday magic and makes your room even cozier.

€49 per tree

FESTIVE DELIGHTS: CHRISTMAS BUFFET

GET-TOGETHER

START AT 4:00 P.M.

Mulled wine and punch at the Wohncafé

CHRISTMAS BUFFET

6:30 - 9:30 P.M.

at Wirtshaus Cervus



HOMEMADE VENISON TERRINE

with celery salad and Cumberlabd sauce

CARPACCIO OF YOUNG SALZBURG BEEF

with pesto cream, forest mushrooms, and Pecorino

CURED AND SMOKED FISH FROM FUSCHLSEE

from our own fishery

MARINATED SLICES OF SALT-BAKED CELERY

with quince and wild herbs

SHEEP CHEESE

from farmer Thomas Ließ in Hof bei Salzburg with pumpkin seeds and lamb's lettuce

CRAYFISH COCKTAIL

with avocado, lime, and caviar

DIVERSE SALAD BAR

with a variety of dressings

INGREDIENTS

A: Gluten, B: Crustaceans, C: Eggs from poultry, D: Fish, E: Peanuts, F: Soybeans, G: Milk from mammals, H: Tree nuts, L: Celery, M: Mustard, N: Sesame seeds, O: Sulphur dioxide and sulphites, P: Lupins, R: Molluscs

MAIN COURSES A,B,C,D,E,F,G,H,L,M,N,O,R

MUGWORT-ROASTED AUSTRIAN FARM DUCK

with apple, red cabbage and potato dumplings

CHICKPEA TEMPURA VEGETABLES

with soy dip

HERB-ROASTED FISH FROM FUSCHLSEE

with creamy wild mushroom risotto and young spinach

STROZZAPRETI PASTA IN TRUFFLE CREAM SAUCE

with Parmesan and chive

VIENNESE SCHNITZEL FROM STRAW-FED PORK

with parsley, potatoes and lingonberries

BLACK TIGER PRAWNS "KAMASUTRA" SAUTEED IN

AROMATIC SPICES

with wok vegetables, red curry, and sesame

DESSERT

A,C,D,E,F,G,H,N,O

LEMON TART YOGURT MOUSSE

PANNA COTTA WITH TAHITIAN VANILLA

with cherry compote

TAHITI VANILLA CRÈME BRÛLÉE

with crumbles and berries

ASSORTED SLICES AND CAKES

POFESEN AND APPLE RINGS

with vanilla sauce and cinnamon sugar

CARAMELIZED CHOCOLATE-SPICE SHREDDED PANCAKES

with two kinds of fruit compote

SELECTION OF AUSTRIAN CHEESES

with chutney and grapes

CHRISTMAS PASTRIES

€169

PERPERSON

including aperitif, Christmas buffet, non-alcoholic beverages (water, soft drinks, coffee, tea), beer, and selected wines.

*Children up to 6 years are free, 6-12 years 50% of the price, full price for ages 12 and above.

WELCOME THENEW YEAR

Festive dining, music, drinks, and fireworks – join us for a special year-end celebration!



NEW YEAR'S EVE AT ARABELLA JAGDHOF

Celebrate the New Year in style and enjoy an unforgettable New Year's Eve! Look forward to culinary delights at the New Year's Eve buffet, diverse entertainment with a magic show, photo booth, and live band that invites you to dance the night away. Be mesmerized by our exclusive fireworks and raise a glass with us to toast a fantastic year ahead.

New Year's Eve Schedule:

• 7:00 p.m.

Gather at the Wohncafé for a small reception

• 7:30 p.m.

Entry to the banquet hall, accompanied by live music, and opening of the New Year's Eve buffet

• 12:00 a.m.

Cheers to the New Year with Fireworks

€199 per person

including aperitif, New Year's Eve buffet, non-alcoholic beverages (water, soft drinks, coffee, tea), beer, selected wines, and a glass of sparkling wine for the fireworks.*

*Children up to 6 years are free, 6-12 years 50% of the price, full price for ages 12 and above.

A "WILD" NIGHT: NEW YEAR'S EVE CELEBRATION

SPARKLING WELCOME

FROM 7:00 P.M.

at the Wohncafé

NEW YEAR'S EVE BUFFET

FROM 7:30 P.M.

in the Banguet Hall

ENTERTAINMENT

FROM 7:00 P.M. TO 12:00 A.M.

Magic show, photo booth, and live band inviting you to dance.



CANADIAN WILD OYSTERS

with Chester bread and lemon

ROAST BEEF FROM YOUNG SALZBURG BEEF

with vegetable salad and remoulade sauce

CHAR CAVIAR

with blinis, crème fraîche, and chives

CURED AND SMOKED FISH FROM FUSCHLSEE

from our own fishery

CURED HAM

with marinated melon and pecorino

CAPRESE

with tomato, arugula, and pine nuts

POLLO TONNATO

with tuna sauce, capers, and arugula

DIVERSE SALAD BAR

with various dressings

INGREDIENTS

A: Gluten, B: Crustaceans, C: Eggs from poultry, D: Fish, E: Peanuts, F: Soybeans, G: Milk from mammals, H: Tree nuts, L: Celery, M: Mustard, N: Sesame seeds, O: Sulphur dioxide and sulphites, P: Lupins, R: Molluscs



DRY-AGED ENTRECÔTE FROM LOCAL YOUNG BEEF

with potato gratin, sauce Béarnaise, and bacon green beans

STROZZAPRETI À LA CARBONARA

with Parmesan and Guanciale

FISH & CHIPS OF SALMON TROUT

with pak choi, lime, and sesame

CAULIFLOWER, HARISSA, CARROT, COUSCOUS, AND MINT STYRIAN CRISPY CHICKEN IN PUMPKIN SEED CRUST

with potato-cucumber salad and lingonberries

HERB-SEARED BLACK TIGER PRAWNS "SANSIBAR" STYLE

with garlic and tomato

DESSERT

A,C,E,F,G,H,N,O

MACARONS
FRUIT GUMMIES
MINI CREAM ROLLS
TARTE TATIN
FINE DARK CHOCOLATE BROWNIES
FRUIT TARTLETS
CRÈME BRÛLÉE
TIRAMISU

ASSORTED CAKES AND SLICES CHOCOLATE FOUNTAIN

with fresh fruit

BABA AU RHUM

with Chantilly cream and vanilla ice cream

FIREWORKS

FROM 00:00 A.M.

€199

PER PERSON

Including aperitif, New Year's Eve buffet, non-alcoholic beverages (water, soft drinks, coffee, tea), beer, selected wines, and one glass of sparkling wine for the fireworks.*

*Children up to 6 years are free,
6-12 years 50% of the price, full price for ages 12 and above.

SWITCH OFF AT THE JAGDHOF EXPERIENCE FESTIVE MOMENTS ENGAGE ALL YOUR SENSES AND SIMPLY RELAX AND ENJOY



HAVE A HOLLY JOLLY CHRISTMAS AT THE ARABELLA JAGDHOF

Arabella Jagdhof Resort am Fuschlsee

Schloss-Straße 1
5322 Hof bei Salzburg
+43 6229 23720
reservations-jagdhof@arabella.com
www.arabella-jagdhof.com

