



EVENTS BY RENAISSANCE

IMPERIAL RIDING SCHOOL
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MEETINGS IMAGINED

Every event has a purpose. Find yours to create a more impactful and inspired meeting.

You get a lot of information and tips for planning on [MeetingsImagined.com](https://www.MeetingsImagined.com).

Get **inspired** and **discover** great suggestions for your event!

meetings  imagined



R.E.N. MEETINGS EXPERT

A MEETINGS IMAGINED EXPERIENCE

MEETING SERVICES APP

More chairs? More coffee? Too hot? Too cold?

- mobile application that gives you control of the meeting space from your smartphone – all without interrupting the flow of your meeting
- real time chat requests via the app

more information at [R.E.N. Meetings](#)

R.E.N.
MEETING-EXPERTE





CONFERENCE PACKAGE

all-inclusive conference package

full-day-rate

€ 78 per person

welcome coffee and non-alcoholic drinks (infused water)

2 themed coffeekbreaks

business lunch buffet or 3-course menu
including non-alcoholic drinks and coffee

room rental for the main meeting room

unlimited refreshing conference beverages

beamer / screen / flipchart / notepad and pencils

half-day-rate

€ 65 per person

welcome coffee and non-alcoholic drinks (infused water)

1 themed coffeekbreak

business lunch buffet or 3-course menu
including non-alcoholic drinks and coffee

half-day room rental for the main meeting room

unlimited refreshing conference beverages

beamer / screen / flipchart / notepad and pencils



CONFERENCE PACKAGE

full day conference package with dinner

€ 105 per person

welcome coffee and non-alcoholic drinks (infused water)

2 themed coffeebreaks

business lunch buffet or 3-course menu
including non-alcoholic drinks and coffee

room rental for the main meeting room

beamer / screen / flipchart / notepad and pencils

unlimited refreshing conference beverages

extensive dinner buffet in our Restaurant Borromäus

This package is available for groups up to 170 persons. The Restaurant Borromäus can't be reserved exclusively for groups smaller than 130 persons.



CONFERENCE PACKAGE

full day conference package with private dinner
€ 115 per person

welcome coffee and non-alcoholic drinks (infused water)

2 themed coffeekbreaks

business lunch buffet or 3-course menu
including non-alcoholic drinks and coffee

room rental for the main meeting room

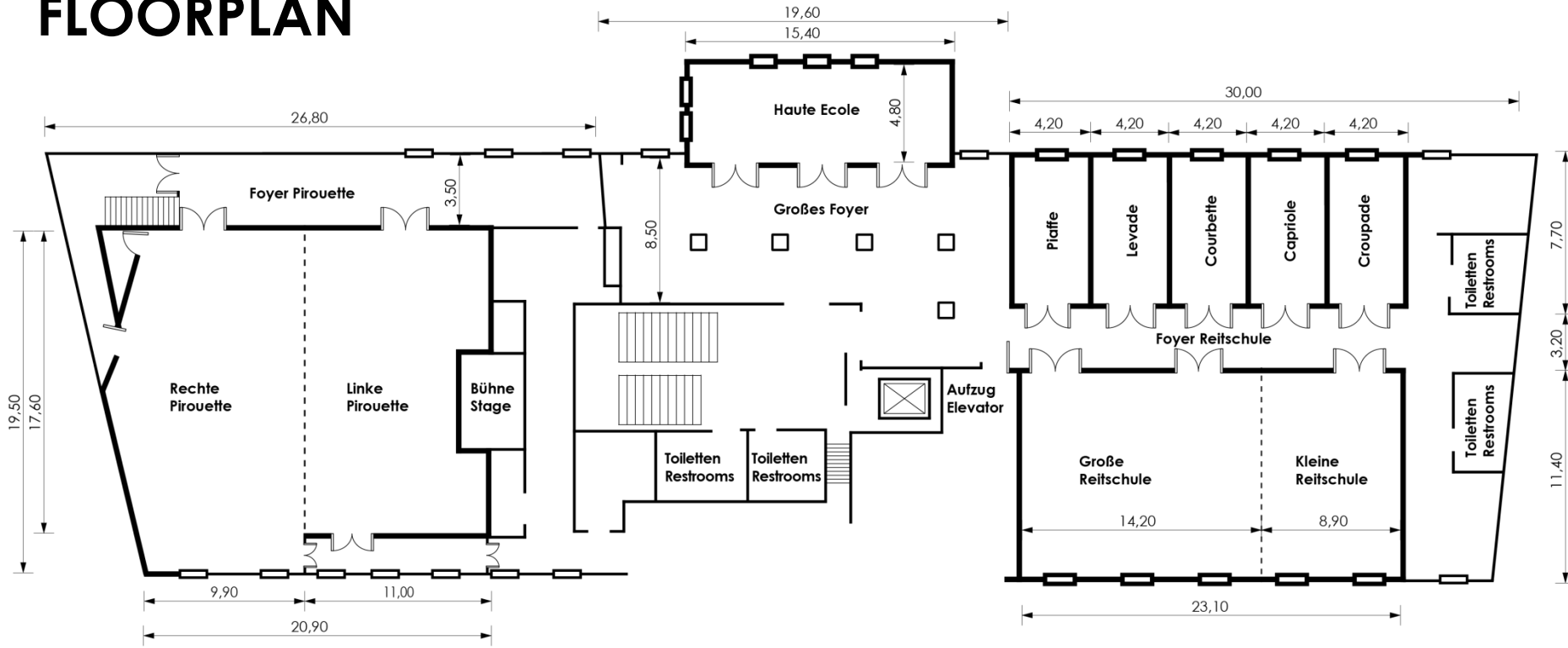
beamer / screen / flipchart / notepad and pencils

unlimited refreshing conference beverages

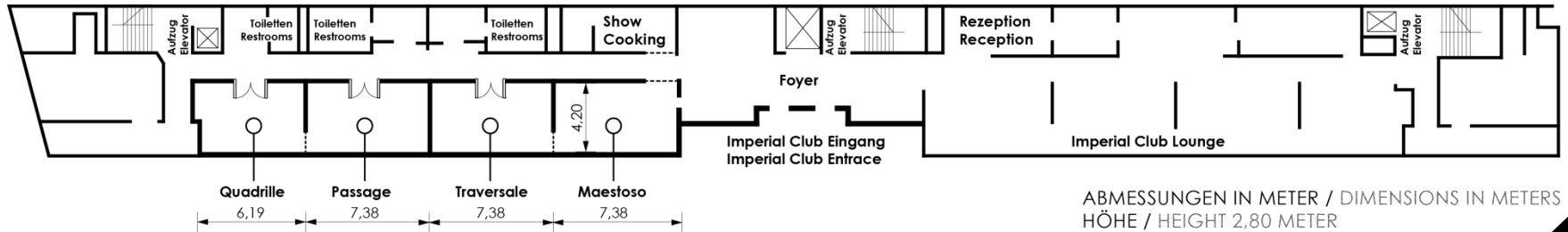
Private dinner in our traditional Restaurant Arsenal with starters buffet including soup, served main dish and austrian dessert buffet, beverage package for 2 hours (draft beer, white & red house wine, non-alcoholic drinks)

This package is available for groups from 20 to 45 persons.

FLOORPLAN



ABMESSUNGEN IN METER / DIMENSIONS IN METERS
HÖHE / HEIGHT 3,80 METER



ABMESSUNGEN IN METER / DIMENSIONS IN METERS
HÖHE / HEIGHT 2,80 METER

METER (B×L×H)	FEET (W×L×H)	m ²	ft ²								
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HAUPTGEBÄUDE / MAIN BUILDING 1. STOCK / 1ST FLOOR

Linke Pirouette	17,6×11,0×3,8	57,7×36,1×12,5	194	2.088	144	102	52	38	60	198	144
Rechte Pirouette	19,5×9,9×3,8	64,0×32,5×12,5	223	2.400	180	138	70	59	86	234	168
Pirouette	21,4×19,5×3,8	70,2×64,0×12,5	417	4.488	429	268	-	81	184	432	312
Foyer Pirouette	26,8×3,5×3,8	87,9×11,5×12,5	94	1.012	-	-	-	-	-	80	100
Grosse Reitschule	14,2×11,4×3,8	45,9×37,7×12,5	161	1.733	154	96	58	44	64	150	100
Kleine Reitschule	8,9×11,4×3,8	29,2×37,7×12,5	102	1.097	84	60	40	29	40	100	60
Reitschule	23,1×11,4×3,8	75,8×37,7×12,5	263	2.831	236	168	88	74	120	290	192
Foyer Reitschule	30,0×3,2×3,8	98,4×10,5×12,5	96	1.033	-	-	-	-	-	50	-
Haute Ecole	15,4×4,8×3,8	60,5×15,7×12,5	74	797	50	48	-	39	25	70	-
Grosses Foyer	19,4×8,5×3,8	64,3×27,9×12,5	167	1.797	-	-	-	-	-	200	-
Platte	4,2×7,7×3,8	13,8×25,3×12,5	32	344	-	-	10	-	-	-	-
Levade	4,2×7,7×3,8	13,8×25,3×12,5	32	344	20	12	-	15	-	20	20
Courbette	4,2×7,7×3,8	13,8×25,3×12,5	32	344	20	12	-	15	-	20	20
Capriole	4,2×7,7×3,8	13,8×25,3×12,5	32	344	20	12	-	15	-	20	20
Croupade	4,2×7,7×3,8	13,8×25,3×12,5	32	344	20	12	-	15	-	20	20

METER
(B×L×H)

FEET
(W×L×H)

m²

ft²



HAUPTGEBÄUDE / MAIN BUILDING 7. STOCK / 7TH FLOOR

	METER (B×L×H)	FEET (W×L×H)	m ²	ft ²	Theater	Class room	Block	Cabaret	Cocktail	Round tables	
Ballotade	4,6×14,4×2,5	15,1×47,2×8,2	67	721	40	27	36	-	15	24	30
IMPERIAL CLUB & LOUNGE											
Maestoso	7,3×4,5×2,8	24,0×14,8×8,2	33	355	20	12	10	15	-	20	20
Traversale	7,3×4,5×2,8	24,0×14,8×8,2	33	355	20	12	10	15	-	20	20
Passage	7,3×4,5×2,8	24,0×14,8×8,2	33	355	-	-	10	-	-	-	-
Quadrille	6,4×4,5×2,8	21,0×14,8×8,2	29	312	20	12	10	15	-	20	20



theater



U shape



round tables



class room



cabaret



block



cocktail

RENTALS

room	space, m ²	full-day	half-day
Linke Pirouette	194	€ 1.300,00	€ 800,00
Rechte Pirouette	223	€ 1.300,00	€ 800,00
Pirouette	417	€ 2.650,00	€ 1.600,00
Grosse Reitschule	161	€ 1.110,00	€ 640,00
Kleine Reitschule	102	€ 750,00	€ 480,00
Reitschule	263	€ 1.850,00	€ 1.100,00
Haute Ecole	74	€ 750,00	€ 480,00
Piaffe	32	€ 320,00	€ 215,00
Levade	32	€ 320,00	€ 215,00
Courbette	32	€ 320,00	€ 215,00
Capriole	32	€ 320,00	€ 215,00
Croupade	32	€ 320,00	€ 215,00
Whole floor (1st floor)	914	€ 6.900,00	€ 4.250,00
Maestoso (Imperial Club)	33	€ 480,00	€ 320,00
Traversale (Imperial Club)	33	€ 480,00	€ 320,00
Passage (Imperial Club)	33	€ 480,00	€ 320,00
Quadrille (Imperial Club)	29	€ 480,00	€ 320,00
Ballotade (4th floor)	67	€ 750,00	€ 480,00



BREAKFAST

at the Restaurant Borromäus

healthy start in the day

€ 9 per person

hot beverages / orange juice / fresh fruit salad of your choice / 2 pieces of wholemeal bread rolls / spread of herbs and cottage cheese / sliced gouda cheese / cucumber and tomato slices

spicy start in the day

€ 9 per person

hot beverages / orange juice / fresh fruit salad of your choice / 2 pieces of bread rolls / spread of eggs / juniper ham / cucumber and tomato slices



BREAKFAST

at the Restaurant Borromäus

American breakfast

€ 28 per person

hot beverages

coffee / decaffeinated coffee / tea / hot chocolate

cold beverages

orange juice / grapefruit juice / tomato juice / apple juice / pineapple juice / mineral water still and sparkling

bread basket

selection of rolls / whole grain rolls / poppy seed rolls and various other crisp pastries / toast plain / wholegrain

sweet pastries

croissants / brioche / muffins / danish pastry

spreads

butter / margarine / jam / diet jam / honey

cereals

cereals / Frosties / cornflakes / Cocos / Smacks / fresh sliced fruits / natural yoghurt / fruit yoghurt / hot and cold milk

ham and cheese

selection of ham and cheese / sliced cheese / cheese board / cottage cheese

fish

smoked salmon / herring

sliced & pickled vegetables

tomatoes / cucumber / pepperoncini / gherkins / onions

hot dishes

scrambled eggs / grilled bacon / pork sausages / cheese sausages / grilled tomatoes / baked beans with tomato juice / roasted potatoes / french toast with maple sirup / porridge



BREAKFAST

at the Restaurant Borromäus

hot beverages

pot of coffee	€	6,5
pot of tea	€	6,5
Espresso small	€	3,5
Espresso large	€	4,5
Melange / Cappuccino	€	3,5
small pot of tea	€	4,5
hot chocolate	€	4,5

chilled juices (20 cl) € 3,5

apple juice / apricot juice / mango juice /
multivitamin juice / orange juice /
pineapple juice / strawberry juice /
tomato juice

freshly squeezed

orange juice (20 cl)	€	6,5
Smoothie (5 cl)	€	3,5



COFFEE BREAKS

coffee / decaffeinated coffee / selection of Ronnefeldt tea / fruit juices / mineral water

all our themed coffee breaks include an assortment of sweet, savory and fruity snacks

per break & person

€ 9

per half-day & person

the coffee break station will be refreshed during the half-day
€ 12

per day & person

the coffee break station will be refreshed during the day
€ 20

We would be happy to assist you individually in creating your themed- country or special coffee break (e.g. Oktoberfest, beach-theme, Spain, coffee house etc.)



LUNCHBOX

lunchbox I

€ 12 per person

cheese sandwich / ham sandwich / fresh seasonal fruits /
1 mini muffin / 1 soft drink

lunchbox II

€ 18 per person

chicken ceasar sandwich / cream brie cheese sandwich /
fresh seasonal fruits / 1 mini muffin / 1 Balisto (chocolate bar) /
1 soft drink

MENU

3-course menu

Mediterranean menu

€ 31 per person

composition of Italian gourmet food as Prosciutto, Parmesan, olives, filled mushrooms in olive oil, sun dried tomatoes served with thin Italian bread and fresh figs

grilled medaillons of chicken breast served with Linguini in a creamy basil pepper pesto

Tiramisu served in a glas

Viennese menu

€ 33 per person

beef broth served with sliced pancakes or semolina dumplings

„Esterhazy“ roasted beef with root vegetables and roasted potatoes

curd cheese-fruit-dumplings



MENU

3-course menu with choice

€ 38 per person

grilled slices of roast beef (short loin) served on lettuce with tomato dressing

steak of salmon served with soy sprouts, fresh coriander and rice-pasta

or

medaillons of pork loin served with a cream mushroom sauce, green beans wrapped in bacon and roasted potatoes

lime-mint sorbet served with fresh berry cocktail

4-course menu

€ 44 per person

trilogy of home smoked char, gravad salmon and butterfish with tomato crostini, fresh horseradish and frisee lettuce

spinach soup

roasted veal in a light root-cream sauce with herbal dumplings and broccoli in almond butter

bonbon of apple strudel with a cinnamon sabayon

MENU

Gala menu

€ 65 per person

three kinds of home marinated salmon

Bisque de Homard served with croûtons

mojito sorbet

filetsteak of Hereford beef with crust of gorgonzola and soubise,
sauce Robert and bouillon vegetables and shallot potatoes

dessert variation
Black Forrest cake in glas,
soup of rose blossom,
cream of nougat flambé





BUFFET

buffet I

€ 38 per person

starters

carinthian raw ham / smoked tofu with sesame oil and mungoose beans / marinated herring / terrine of chicken liver / anti-pasti

salads

tuna-pasta salad / cucumber salad viennese style / potato-onion salad / corn salad with paprika in mayonnaise-sour cream dressing / bean salad marinated with coriander and lime juice / tomato salad / leaf salad joined with homemade dressings

soup

courgette soup with croûtons of olive bread

main dishes

fussilli in creamy vegetable-parmesan sauce / filet of halibut on creamy leaf spinach / chicken breast roasted in herbs served on tomato-leek vegetables / leg of lamb stewed in redwine-root sauce

side dishes

vegetable ratatouille / baked rosemary potatoes / herb-rice

desserts

seasonal selection of various creams / sweet rolls / cakes and pies / fresh fruits



BUFFET

buffet II

€ 42 per person

starters

viennese ham roast / prosciutto with melon & thin italian bread / Austrian sheep's milk cheese / smoked char with vegetables / hunter pastry with cranberries

salads

palm heart salad with coriander / grilled mushroom salad with champignons, oyster and shitaki mushrooms / green beans in vinegar and oil / baken-cabbage salad with curaway / tomato - onion salad / soya beans sprout salad / red beet with horseradish / leaf salad harmonised with homemade dressings

soup

beef broth with sliced pancakes and chives

main dishes

gnocchi in white wine sauce with green asparagus tip / filet of pike perch on savoy cream / medaillons of turkey with creamy mushroom sauce / roast boar with juniper root cream sauce

side dishes

herb spätzle / roasted thyme potatoes / seasonal vegetables

desserts

seasonal selection of various creams / sweet rolls / cakes and pies / fresh fruits



BUFFET

buffet III

€ 48 per person

starters

talisker-smoked salmon with dill mustard sauce and Pumpernickel / smoked duck breast with Waldorf salad and cranberries / shrimp cocktail with avocado / terrine of calf liver / grilled vegetables marinated with oil / tranchen of tomatoes with mozzarella and basil-pinenut pesto

salads

grilled paprika salad / salad of smoked fish with onions, beans, fennel and tomatoes / herring salad with red beet / herb-herring salad / herringsalat with apples and sour cream / green asparagus salad with tuna sauce / farfalle salad with corn, tomatoes and herbs / leaf salad harmonised with homemade dressings

soup

carrot cream soup with coriander

main dishes

caramelized cabbage / steak of salmon served with shrimp-leek ragout in parsley cream / herb chicken stuffed with asparagus and mozzarella rolled in bacon, with tomato ragout / roast lamb in a sauce of bacon, mushrooms, parsley and olives

side dishes

basmati rice with herbs / dill-cream green beans / six-rowed barley risotto / grilled courgette vegetables with cherry tomatoes

desserts

seasonal selection of various creams / sweet rolls / cakes and pies / fresh fruits / cut-up and sugared pancake with plum ragout



RECEPTION

fingerfood

fingerfood I

€ 24 per person

cured ham with melon / buffalo mozzarella with tomato pesto / smoked salmon served with horseradish and frisee lettuce / spring-rolls with soy coriander dip / samosa with sweet chili sauce / chicken wings with BBQ sauce / apple crumble au gratin

fingerfood II

€ 30 per person

home smoked chicken breast with roma salad, Ceasar dressing and Parmesan cheese / gravad salmon served on blinis and dill-mustard sauce / vegetable-couscous salad / Carinthian Osso Collo with horseradish and whole grain bread / tomato-carrot frappé / skewer of butter fish with coriander sprouts / medaillon of pork loin served with zucchini ratatouille / fruit salad with Grand Marnier / poppy seed roulade / Esterhazy cake / fruit tartlettes

soup & sandwich buffet

€ 23 per person

vegetable-chicken soup with slices of pancakes or semolina dumplings / whole grain baguette „Caprese“ with Mozzarella, tomatoes and pesto / club sandwich with bacon and chicken breast / club sandwich with eggs and cress / potato chips / sour cream-cucumber salad / tomato salad with red onions and chives



RECEPTION

cocktail buffet

cocktail buffet I

€ 31 per person

cheese salad with pepper and herbs / lettuce with dressings and nuts / gravad salmon with horseradish / herrings served in curry onion sauce / home smoked duck breast with cranberry cream / honey ham with mild cherry peppers / filet of mahi-mahi with orange fennel / medaillons of spring chicken on asian vegetables / veal ragout with mushrooms / pasta in a cream of Parmesan sauce and herbs / vegetables in almond butter / roasted marjoram potatoes / seasonal fresh fruits / sweet delicacies from the bakery

cocktail buffet II

€ 37 per person

pasta ham salad / rice salad with shrimps / carrot-sultanas salad / grilled zucchini with olives / lettuce with dressings and nuts / home smoked „Waldviertler“ carp / home smoked salmon / Styrian bacon with horseradish / farfalle in a creamy tomato sauce with glazed shrimps / salmon steak with grilled Pak Choi / boiled veal served with root vegetables and beef stock / medaillon of chicken breast wrapped in bacon / herbal rice / black salsifies in herbal sour cream / bouillon potatoes / sweet delicacies from the bakery



BEVERAGES

beverage package

Classic

Prosecco / red and white housewine / draft beer / Pepsi soft drinks / Pago fruit juices / Gasteiner mineral water still and sparkling

first hour	€ 16	per person
every consecutive hour	€ 12	per person

Premium

Schlumberger Sparkling / Campari Soda / Campari Orange / Aperol sprizz / Hugo sprizz / red and white wine of the month / Draft beer / Pepsi and Schweppes soft drinks / Pago fruit juices / Gasteiner mineral water still and sparkling

first hour	€ 20	per person
every consecutive hour	€ 15	per person



BEVERAGES

dinner beverage package

Only in combination with a dinner!

Classic

red and white housewine / draft beer / Pepsi soft drinks / Pago fruit juices / Gasteiner mineral water still and sparkling

first 3 hours	€ 27	per person
every consecutive hour	€ 7	per person

Premium

Schlumberger sparkling / Campari Soda / Campari Orange / Aperol sprizz / Hugo sprizz / red and white wine of the month / draft beer / Pepsi soft drinks / Pago fruit juices / Gasteiner mineral water still and sparkling / coffee and tea

first 3 hours	€ 35	per person
every consecutive hour	€ 8	per person



BEVERAGES

Non-alcoholic drinks

Pago fruit juice	20 cl	€ 3,5
Pepsi Cola, Pepsi Cola Light	25 cl	€ 3,5
Seven Up Lemon, Orange	25 cl	€ 3,5
Tonic, Bitter Lemon, Ginger Ale	20 cl	€ 3,5
Red Bull	20 cl	€ 5
Gasteiner mineral water sparkling, still	25 cl	€ 2,8
Gasteiner mineral water sparkling, still	75 cl	€ 7,5

hot beverage

Espresso small		€ 3,5
Espresso large		€ 4,5
Melange		€ 3,5
Cappuccino		€ 3,5
pot of „Ronnefeldt“ tea		€ 4,5

beer

draft beer	33 cl	€ 3,5
draft beer	50 cl	€ 5
Null Komma Josef (non-alcoholic)	33 cl	€ 3,5



BEVERAGES

Austrian white wine

bottle 75 cl

house wine – Welschriesling

€ 23

winery Migsich, Antau, Burgenland

Chardonnay Classic

€ 26

winery Limbeck, Gols, Burgenland

Grüner Vellliner

€ 27

winery Migsich, Antau, Burgenland

Spielerei Weiss

€ 41

winery Limbeck, Gols, Burgenland

Austrian red wine

bottle 75 cl

house wine – Blauer Zweigelt

€ 23

winery Migsich, Antau, Burgenland

Zweigelt Selektion

€ 35

winery Limbeck, Gols, Burgenland

Blaufränkisch Selektion

€ 35

winery Limbeck, Gols, Burgenland

Spielerei Rot

€ 41

winery Limbeck, Gols, Burgenland

BEVERAGES

sparkling wine and champagne

bottle 75 cl

Prosecco	€	35
house wine sparkling „Grüner Veltliner“	€	36
Schlumberger Sparkling	€	53
Piper-Heidsieck	€	80
Veuve Cliquot	€	105
Moët & Chandon Cuvée Dom Perignon	€	200

spirits

4 cl

70 cl

Aperitif

Noilly Prat Dry	€	5,5	€	60
Campari	€	6	€	75
Aperol	€	6	€	75

Vodka

Stolichnaya	€	7	€	85
Ketel One	€	8	€	105

Rum

Myers´s Rum	€	7	€	85
Captain Morgan	€	7	€	85
Ron Zacapa 15	€	9	€	115

Gin

Tanqueray	€	8	€	105
Bombay Sapphire	€	8	€	105

Whisky

J.W. Black Label	€	8	€	105
Jameson	€	8	€	105
Jack Daniels	€	8	€	105



TECHNOLOGY

price per day

projections

on-projection 4000 Lumen	€ 280
rear-projection	price on request
tripod screen 150 x 150 cm	€ 20
portable projector screen 280 x 210 cm	€ 72
multimedia presenter	€ 20

internet

internet connection LAN	€ 60
internet wifi	
per day 4 Mbits	€ 14,95
per day 10 Mbits	€ 19,95

internet prices for larger groups on request

TECHNOLOGY

price per day

audio & video

soundsystem 1 € 250
mixer console, 2 microphones and 2 loudspeaker

soundsystem 2 € 350
mixer console, 2 microphones, and 4 loudspeaker

clip-on microphone	€ 60
hand-held microphone	€ 60
PC loudspeaker	€ 40
flipchart	€ 20
pin board	€ 20
facilitator's toolbox	€ 40
technican on site	price on request

room equipment

the following equipment is included in the room rental:

up to 4 podium pieces (each 2m x 1m)
phone line
(calls charged by unit)

we can offer you the following equipment as well:

speakers desk	€ 60
per podium piece (each 2m x 1m)	€ 25
dance floor (per m ²)	€ 7

We would be happy to assist with simultaneous interpreting,
multimedia conferences and much more!



TECHNOLOGY

price per day

wireless solutions

wireless signal transmission

from laptop to projector or TV screen
suitable for up to 64 end devices

reciever and 2 transmitter	€	100
per additional person	€	25

wireless charging station

charge up your mobile device wherever you are
(charging via USB)

per power bank with 10400 mAh	€	10
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lighting

LED mood light

mood light for your meeting room,
your dinner location, the conference center foyer
or the garden

per LED	€	20
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stage light

4 LED spotlights on tripod

	€	150
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FURTHER INFORMATION

how to reach us by car

from the airport

take the highway A4 direction vienna until exit Erdberg, turn left over Stadion bridge into Schlachthausgasse, turn right into Rennweg, at the crossing Rennweg/Ungargasse, turn right onto Ungargasse

from the highway A1

continue exit Vienna ahead until crossing Guertel, turn right into B221 Guertel, follow the signs to Hauptbahnhof, the next lights after Hauptbahnhof turn left into Jacquingasse, turn right into Mohsgasse and again left into Fasangasse, continue straight until you reach Ungargasse

from the highway A2

direction Kagran-Prag-Bruenn, straight on highway A23 until exit Landstrasse-Guertel, at the 4th traffic light turn right into Fasangasse, continue straight until you reach Ungargasse

at Ungargasse

200 meters to the left you will find the hotel, drive left and pass the main entrance, to your left you will find the entrance to our garage

garage

1st hour	€ 2.80
per additional hour	€ 2.30
conference ticket	€ 16.00
24h ticket	€ 25.00

how to reach us by public transportation

train	station Rennweg
tram 71	station Rennweg
tram O	station Neulinggasse
bus 4A	station Neulinggasse

more informations to the exact time schedules at: www.wienerlinien.at

from the airport:

train S7 direction Vienna until station Rennweg, exit Jauresgasse

airport pick up

from € 35 per journey

fitness

sauna / steam bath / pool / gym are included for our hotel guests

solarium / massage
price upon request