

Austria Trend **PREMIUM**

**PARKHOTEL
SCHÖNBRUNN ******

**BANQUET
FOLDER**



Still an hour to go before the event and everyone's ready. Including me.

**AUSTRIA
TREND**
HOTELS



Member
of
Verkehrsbüro
Group



Let us take care of planning your event – don't leave anything to chance.

What kind of events do you enjoy most? Probably the ones where everything comes together perfectly – from the programme to the service and location. We do everything we can to meet any special requirements, while putting your wellbeing first and making sure that your event goes off smoothly. Your designated contact person and a team of dedicated event professionals are always on hand to give advice and support when it comes to planning and hosting your event, and make sure you reap the benefits of our experience. Everyone

knows that seminars, meetings and conferences can all too easily end up going nowhere unless they are organised properly – right down to the last detail. Austria Trend Hotels create the perfect setting to ensure that your event is a resounding success. State-of-the-art equipment and the very best in bespoke meeting services complete the picture. All you have to do is focus on what matters most to you and leave the rest of the planning and hosting to us. Let us look after your guests in the run-up to the event and provide follow-up support.



Fit for an emperor.

Want to enjoy imperial Vienna and follow in the footsteps of some of the city's greatest rulers? Then the Parkhotel Schönbrunn is the perfect place for you. Located directly opposite Schönbrunn Zoo (the world's oldest), the hotel was originally built to accommodate Emperor Franz Joseph's visitors and will have you feeling like royalty in no time at all. Schönbrunn Palace, its unique formal parklands, the Gloriette and the Palm House are just a stone's throw from the hotel.

Morgenstund' – the nutritious Austrian breakfast.

At our hotel there is much more to an imperial breakfast than a Kaisersmell roll. Our breakfast includes freshly baked croissants and a full range of specialities – with lactose-free, gluten-free and vegetarian options. When it comes to 100% organic coffee, tea and muesli we only use products supplied by organic pioneer Sonnentor.

Savour the view.

Relax in our cosy winter garden while the chef de cuisine serves delectable culinary compositions at lunchtime and in the evenings.

Imperial coffee and cakes.

Our elegant Schlosscafé is the ideal place to relax and enjoy Vienna's legendary coffeehouse culture.

Glory be.

The Gloriette Bar with its fantastic views down the tree-lined Schönbrunner Allee boulevard will have you feeling like royalty as you enjoy a drink.



Free WiFi
access in all rooms!



302 rooms, including 6 suites

A choice of 302 rooms including 6 suites and 7 wheelchair accessible rooms are available for an experience fit for royalty, in the place where the Emperor's private guests once slept. The majority of the rooms are secluded from the outside world and have fantastic views of the hotel's private grounds. Luxury design, and contemporary fixtures and finishes reflect the imperial aspirations of days gone by.

The 128 **Comfort rooms** are 27m² and come with bathroom/WC, air-conditioning, flatscreen TV, safe, minibar and free WiFi.

7 of the 111 **Deluxe rooms** are wheelchair friendly. The rooms in the Deluxe category enjoy a quiet location overlooking the grounds. They are available for a supplement of € 10.- per night on the Comfort room rate.

Our 50 fully air-conditioned 40m² **Executive rooms** are available for a supplement of € 20.- per night on the Deluxe category. Upgrades include the following extras: welcome drink voucher / complimentary alcohol-free drinks from the minibar / bedtime sweets / Bogner toiletries / bathrobe and slippers / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm

Ranging in size from 50-60m², the 7 **Executive Deluxe rooms** are particularly generously proportioned. Rooms in this category come with the same amenities and services as the Executive rooms. They are available for a supplement of € 35.- per night on the Executive room rate.

The 6 **suites** offer up to 80m² of space, with separate living and bedroom areas. Suites are available for a supplement from € 85.- per night on the Executive Deluxe room rate.



World-changing meetings.

For centuries, the fate of entire nations was decided at nearby Schönbrunn Palace, just a few metres from the Parkhotel Schönbrunn. In fact, you could say that meetings and events in this historic setting are destined for greatness.

- 7 conference rooms
- 1 ball room
- exclusive backdrop for your conferences

Have you always dreamed of the perfect wedding? Do you want to feel like royalty when you say "I do"? Or are you looking for a venue with a touch of imperial charm for a gala dinner or a classic Viennese ball? At the Parkhotel Schönbrunn you can make all of these dreams come true in one of the capital's few surviving traditional ball rooms from the days of the emperor.

Capacity		m2					
Franz Josef Saal 1		93	40	35	40	60	70 80
Franz Josef Saal 2		67	24	25	30	35	40 52
Franz Josef Saal 1 + 2		160	64	60	70	100	130 132
Sophie Lounge 1		75	32	26	26	24	35 40
Sophie Lounge 2		35	16	10	8	8	18 20
Sophie Lounge 1 + 2		110	-	-	-	-	- 60
Österreich	✓	150	64	32	44	60	105 150
Ungarn	✓	150	64	32	44	60	105 150
Österreich-Ungarn	✓	300	128	52	60	144	300 300
Ballsaal		405	252	40	30	150	350 220
Ballsaal Galerie		215	142	-	-	-	50 249
Ballsaal mit Galerie		620	394	-	-	-	400 469
Seminar Suite 1222	✓	50	-	16	16	8	35 20



Room hire

available if you don't book one of our conference packages.

	●	●
Franz Josef 1 / Sophie Lounge 1	500.-	750.-
Franz Josef 2 / Sophie Lounge 2	250.-	350.-
Franz Josef 1 + 2	750.-	1,000.-
Österreich / Ungarn	2,000.-	3,000.-
Österreich - Ungarn	4,000.-	5,000.-
Ballroom	10,000.-	10,000.-
Seminar-Suite 1222	250.-	350.-

○ half day rate

● full day rate



Cutting-edge cuisine



Austria Trend Conference Package

Room rental and standard technical equipment
Soft drinks in the conference room
Coffee break in the morning and/or in the afternoon
Seasonal Business lunch / dinner

Conference Package half day per person

€ 61,-

Conference Package full day per person

€ 71,-

Austria Trend Conference Package PLUS

Welcome coffee and tea before the seminar starts
Unlimited soft drinks in the main conference room
Unlimited drinks at lunch or dinner (non-alcoholic, coffee, tea)

Conference Package PLUS half day per person

€ 68,-

Conference Package PLUS full day per person

€ 79,-

The **AUSTRIA TREND CONFERENCE PACKAGE** includes rental for the conference room of your choice from 08:00 am to 07:00 pm, 08:00 am to 12:30 pm or 01:00 to 07:00 pm / projector and screen / 1 pin board / 1 flipchart / free WiFi / Notepad, pen and goodie for every participant / 1-2 soft drinks per person in the conference room / Coffee break in the morning and/or in the afternoon with fruits and snacks / seasonal business lunch or dinner incl. 1 non-alcoholic drink per person

Prices per person and day, starting from 10 participants.

We keep abreast of current nutritional trends and include these in all our conference packages at no extra cost to you. Cutting-edge cuisine.



Energy for the body

We offer high-energy foods, such as wholemeal products, nut-based snacks and healthy muesli. Our salads contain a variety of vital grains, such as pumpkin, flax and sunflower seeds for healthy energy.



A clear head for clear thinking

Drinking encourages concentration. As well as traditional cold drinks, we also now offer ginger tea as standard, along with water enriched with fruit and/or herbs.



Brain food makes you smart

Fruit and vegetables improve concentration, so fruit, yoghurt drinks and fruit and vegetable smoothies are also now available during coffee breaks.



Vegan cuisine creates diversity

Vegetarian and vegan dishes are available during coffee breaks, as well as at lunch and dinner.



Cutting-edge cuisine



- Smoothie or yoghurt drinks
- Wholemeal products
- Vegan snacks
- Ginger tea

Conference package add-ons

Imperial break

Traditional Kaisersemmel bread rolls with ham and herb spread ^{AGM} / Kaisersemmel with Gouda and creamy brie ^{ACGM} / Gugelhupf cake ^{ACFGO} variation / fruit basket (3 pcs. per person)

per person

€ **8.-**

on top of standard package

Fruit break

Fruit basket/fruit sticks/yogurt with crunchy topping and fruit purée ^{AFGH} / fruit cake of the season ^{ADGH} / smoothies (3 pcs. per person)

per person

€ **7.50**

on top of standard package

Energy break

Crudités with dipping sauces ^{CGLM} / wholemeal tramezzini with courgette and olive cream ^{AFG} / yogurt with raspberry purée (2 pcs. per person)

per person

€ **6.50**

on top of standard package

Viennese break

Mini bread rolls with ham and herb spread ^{AGM} / Salzstangerl bread roll with Emmentaler and tangy Liptauer spread ^{ACGM} / Gugelhupf cake ^{ACG} or apple strudel ^{ACFG} (2 pcs. per person)

per person

€ **6.50**

on top of standard package

Classic break

Open sandwiches, chef's selection ^{ACDEGHMNO} / mini pastries ^{ACEGHO} (2 pcs. per person)

per person

€ **6.-**

on top of standard package

Contemporary with a twist

Wrap with chicken breast and sweet pepper ^{AG} / marinated vegetable kebabs / fruit mousse with purée, served in a glass ^G (3 pcs. per person)

per person

€ **7.50**

on top of standard package

Please find a full description of all allergens on the last page.



Cutting-edge cuisine

- Smoothie or yoghurt drinks
- Wholemeal products
- Vegan snacks
- Ginger tea



Coffee breaks

Welcome coffee

Coffee from Meinl, speciality teas from Sonnentor

per person
€ 5.-

Schönbrunn Coffee break

Coffee / speciality teas / sandwiches ^{ACDEGHMNO} / pastries

per person
€ 11.-

Energy break

Coffee / speciality teas / crudités with dipping sauces ^{CGLM} / whole wheat tramezzini with courgette and olive cream ^{AFG} / yogurt with raspberry purée, served in a glass ^G

per person
€ 11.50

Viennese break

Coffee / speciality teas / mini bread rolls with ham and herb spread ^{AGM} / Salzstangerl bread roll with Emmentaler & tangy Liptauer spread ^{ACGM} / Gugelhupf cake ^{ACG} or Apple strudel ^{ACFG}

per person
€ 11.50

Fruit break

Coffee / speciality teas / basket of fresh fruit / fruit sticks / yogurt with crunchy topping and fruit purée ^{AFGH} / fruit cake of the season ^{ACGH} / smoothies

per person
€ 12.50

Imperial break

Coffee / speciality teas / Kaisersemmel bread rolls ^{AGM} with ham and herb spread ^{ACGM} / Kaisersemmel bread roll ^{AGM} with Gouda and creamy brie / Gugelhupf cake variation ^{ACFGO} / fresh fruit

per person
€ 13.-

Minimum order: 5 breaks

Please find a full description of all allergens on the last page.

Coffee break snacks

Filled fresh mini bread rolls

Semmel bread rolls with ham and herb spread ^{AGM}	€ 3.00
Semmel bread rolls with Gouda and creamy brie ^{ACGM}	€ 2.90
Salzstangerl bread roll with Emmentaler and tangy Liptauer spread ^{ACGM}	€ 2.90
Pumpkin seed roll with smoked turkey breast	€ 2.90
Kornspitz wholegrain roll with Schinkenspeck ham and cream of horseradish	€ 3.00
Semmel bread rolls with smoked salmon and cream of horseradish	€ 3.00

Open Sandwiches

With marinated salmon and quail egg	€ 3.00
With Milano salami and gherkins	€ 3.00
With mozzarella and tomatoes	€ 2.90
With creamy brie and wholemeal bread	€ 2.90
With roast beef and pearl onions	€ 3.00
With rare saddle of veal and tuna cream	€ 3.00

Wraps

With tuna and olive ^{ADGO}	€ 3.00
With roast beef and pepper ^{AGM}	€ 3.10
With pan-fried chicken breast and guacamole ^{AG}	€ 2.90
With smoked salmon and dill mustard sauce ^{ADM}	€ 3.00

Tramezzini

With courgette and olive cream and lamb filet ^{AFG}	€ 3.20
With ham on the bone and Gouda ^{ACFGM}	€ 2,80
With smoked salmon ^{ACDFGMO}	€ 3,00

Price per piece / Minimum order: 5 pieces

Please find a full description of all allergens on the last page.

Snacks

Baby mozzarella and cherry tomato sticks ^G	€ 2.20
Sweet paprika mousse served in a glass, with marinated vegetables ^G	€ 2.50
Crudités with dipping sauces ^{CGLM}	€ 2.50
Greek salad with sheep's cheese, served in a glass ^{GO}	€ 2.60

Desserts and fruit options

Fruit cake of the season ^{ACGH}	€ 2.80
Gugelhupf cake ^{ACFG}	€ 2.50
Apple strudel ^{ACFG}	€ 2.50
Mini pastries ^{ACEGHO}	€ 2.00
Croissants ^{ACG}	€ 1.90
Biscuit selection ^{ACGH}	€ 2.00
Rice pudding served in a glass, with passion fruit sauce ^G	€ 2.50
Bircher muesli with berries ^{AFGH}	€ 2.40
Fresh fruit sticks	€ 2.50
Muesli bars ^{AFG}	€ 1.70
Fruit yogurt, served in a glass ^G	€ 1.70
Fresh fruit	€ 1.50
Yogurt with crunchy topping and fruit purée ^{AFGH}	€ 2.50



Drinks

Alcohol free

Still or sparkling mineral water [○]	0.33 l	€ 3.00
Still or sparkling mineral water [○]	0.75 l	€ 6.00
Coca Cola/ light, Fanta, Sprite	0.33 l	€ 3.40
Almdudler	0.35 l	€ 3.40
Tonic Water, Bitter Lemon, Ginger Ale	0.20 l	€ 3.20
Red Bull	0.25 l	€ 4.20
Fresh squeezed orange juice	0.20 l	€ 4.50
Pago fruit juices	0.20 l	€ 3.40
	1.00 l	€ 7.60
Apple juice / orange juice spritzer	0.25 l	€ 2.50
	0.50 l	€ 5.00
Soda with lemon or elder flower	0.25 l	€ 2.10
	0.50 l	€ 4.20

Hot drinks

Espresso	€ 2.60
Double Espresso	€ 3.90
Espresso with a shot of milk ^G	€ 2.60
Large espresso with a shot of milk ^G	€ 3.90
Viennese melange ^G	€ 3.60
Café Latte ^G	€ 3.60
Cappuccino ^{GAF}	€ 3.60
Americano ^G	€ 3.30
Einspänner (large mocha with whipped cream) ^G	€ 4.50
Hot chocolate ^{GAF}	€ 3.90
Hot chocolate with whipped cream ^{GAF}	€ 4.10
Assam tea	€ 3.90
Darjeeling tea	€ 3.90
Fair Trade Superior Earl Grey tea	€ 3.90
English Breakfast tea	€ 3.90
Fair Trade Highland green tea	€ 3.90
Peppermint tea	€ 3.90
Herbal tea	€ 3.90
Camomille tea	€ 3.90
Fruit tea (selection)	€ 3.90
Rooibos vanilla tea	€ 3.90
with lemon or milk ^G	€ 0.50

Beer

Zipfer draught ^A	0.30 l	€ 3.70
Zipfer ^A	0.50 l	€ 5.30
Trumer Pils ^A	0.50 l	€ 5.30
Zipfer shandy ^A	0.30 l	€ 3.70
Zipfer shandy ^A	0.50 l	€ 5.30
Edelweiß wheat beer unfiltered ^A	0.50 l	€ 5.30
Schlossgold alcohol free ^A	0.33 l	€ 4.60

Wine

Grüner Veltliner Kamptal DAC „Strassertal“ [○]	0.75 l	€ 27.00
Weingut Topf		
Straß, Strassertal, Kamptal		
Riesling Federspiel [○]	0.75 l	€ 29.00
Domäne Wachau		
Dürnstein, Wachau		
Sauvignon Blanc Steirische Klassik [○]	0.75 l	€ 33.00
Weingut Tement		
Berghausen, South Styria		
Zweigelt Classic [○]	0.75 l	€ 27.00
Weingut Netzl		
Göttlesbrunn, Carnuntum		
Blafränkisch Klassik [○]	0.75 l	€ 29.00
Weingut Gager		
Deutschkreutz, Middle burgenland		
Cuveé Classic [○]	0.75 l	€ 30.00
Weingut Aumann		
Tribuswinkel, Thermenregion		

Sparkling wine & Champagne

Brioso Prosecco DOC Spumante [○]	0.10 l	€ 4.50
	0.70 l	€ 24.00
Kattus No. 1 [○]	0.10 l	€ 6.50
	0.70 l	€ 41.00
Kattus Rose [○]	0.10 l	€ 6.50
	0.70 l	€ 41.00
Perrier Jouet Brut [○]	0.75 l	€ 95.00
Moët & Chandon Brut [○]	0.75 l	€ 103.00
Veuve Clicquot Vintage [○]	0.75 l	€ 107.00

Please find a full description of all allergens on the last page.





Drinks packages

Aperitif package

1 hour	€ 18.50
2 hours	€ 29.50
each additional hour	€ 12.50

Including House wine white and red / beer / sparkling wine / alcohol free drinks / coffee and tea / valid only in the main room
Prices per person

Drinks package

2 hours	€ 25.00
3 hours	€ 33.00
4 hours	€ 41.00
each additional hour	€ 8.00

Including House wine white and red / beer / alcohol free drinks / coffee and tea / valid only in the main room
Prices per person

Drinks package alcoholfree

1 hour	€ 10.50
each additional hour	€ 6.50

Including alcohol free drinks / coffee and tea / valid only in the main room
Prices per person

Drinks package with sparkling wine

2 hours	€ 29.50
3 hours	€ 37.50
4 hours	€ 45.50
each additional hour	€ 12.50

Including House wine white and red / beer / sparkling wine / alcohol free drinks / coffee and tea / valid only in the main room
Prices per person



Menu options

Please select one of the following dishes per course in advance.

Cold appetizers

- **Tafelspitz** (premium boiled beef) in aspic ^{CLO}
with lentil sprouts and pumpkin seed oil ^{MO}
- **Smoked trout mousse** ^{DG}
with beetroot and horseradish carpaccio ^{AFGMO}
- **Pumpkin mousse** ^{AGM} with smoked duck breast ^{AFMO}

Soups

- **Beef consommé** with semolina dumplings ^{ACGL}
- **Classic Viennese potato soup** with porcini mushrooms ^{ACGL}
- **Guinea fowl consommé** with sliced herb pancakes ^{ACGL}

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■ **A piece of Austria begins...**
...where taste and variety meet.

To recognize at first glance, which typical Austrian classics should not be missing on any menu, we have marked them for you with the flag icon.

Enjoy your meal!

.....

Main courses

- **Pan fried fillet of pikeperch**
with paprika cabbage and pasta in a butter sauce butter ^{ACDG}
- **Tafelspitz** (premium boiled beef) with cream of spinach, pan-fried potatoes, chive sauce and horseradish and apple sauce ^{ACGLMO}
- **Girardi beef** ^{AGLMO}
with Serviettenknödel bread dumplings and glazed vegetables

Desserts

- **Chocolate almond sponge cake** served with whipped cream ^{ACFGH}
- **Milchrahmstrudel** with bourbon vanilla sauce ^{ACFGHO}
- **Apple strudel** with whipped cream ^{ACFGHO}

Soup / main course / dessert per person from	€ 35.-
Appetizer / main course / dessert per person from	€ 38.-
4-course menu per person from	€ 41.-
Cover charge per person	€ 2.80

Please find a full description of all allergens on the last page.

Buffet suggestion



Mediterranean buffet

Beef carpaccio with Grana Padana and rocket ^G
Vitello Tonnato ^{CDM & Vitello Tartufo} ^G
Prosciutto San Daniele with melon and grissini
Grilled specialities with olives and vegetables in herb marinade
Smoked tuna and gunnel ^{DO}
Peperonata mousse ^{AG}
Burrata with tomatoes and basil pesto ^G
Salad of the season with red wine and herb vinaigrette ^{CMO}
and Balsamic dressing ^O

Minestrone alla Milanese ^{ACL}

Pan fried sea bass filet ^{ADG}
with olive and rosemary potatoes and tomato ragout
Pork saltimbocca with in sage glaze sauce ^{ALO}
and creamy gnocchi ^{ACG}

- Fried sirloin strips with Barolo sauce ^{ALO} and crispy polenta ^{CG}
Fiocchetti with pear and gorgonzola in nut butter ^{ACGHL}
Fried and glazed vegetables ^G

Panna Cotta ^G
Fresh fruit salad with Maraschino cherries
Amaretto tiramisu ^{ACGH}
Mocca Mousse ^{ACFGH}
Flambéed lime and semolina pudding ^{AG}

per person from

€45.-

Please find a full description of all allergens on the last page.



Audiovisual equipment

We work with external technical specialists to ensure that the equipment at your event always represents the state of the art. We will be happy to prepare a detailed quotation for you once we have your specifications.

Standard equipment in the seminar rooms

- Partly with natural light
- Partly with individual temperature controls
- WiFi

AV equipment

Flipchart	€ 20.-
Pin board	€ 20.-
Speaker's desk	€ 50.-
Moderator's case	€ 50.-



Data projector

XGA data projector, 2400 lumens incl. screen	€ 150.-
Slide Advancer with laser pointer	€ 20.-

Sound system

Mobile sound system with two handheld radio microphones	€ 150.-
each additional microphone	€ 75.-
(max. 8 handheld radio microphone, 1 headset)	

Integrated sound system in the Österreich Ungarn seminar room

Sound system incl. one microphone	€ 75.-
Sound system incl. two microphones	€ 150.-

You can choose between handheld radio microphones and headsets

Event equipment

Stage element (2x1m) (20, 40, 60 or 80cm high; with carpet)	€ 30.-
Ballroom flooring per m ²	€30.-
Ambient lighting (different colours available) depending on size of room	on request



Additional conference services

Cloakroom

The cloakrooms are permanently installed at the hotel and are operated by us. Please budget € 25.00 per employee per hour or part of an hour, based on a minimum period of four hours.

Entertainment

We will be happy to help you plan your fringe programme and provide tips and contact details of the artists that match your criteria.

Decorations

The final design depends on your individual package. We will be more than happy to help you select the ideal decorative elements or put you in touch with one of our trusted partner enterprises who will take your requirements into account when creating the perfect solution for your event.

Photography

If you would like a souvenir photo of your event or special occasion we can put you in touch directly with one of our photographers.

Cleaning

Basic cleaning is included in the room price. Additional cleaning services will be invoiced separately, if necessary. Please note that it is difficult to precisely define such costs in advance as they vary according to the amount of work required.

Parking

Guests can use the public garage which is directly accessible from the hotel. Parking costs € 28.00 per day. Tickets are available from reception.

Staff

After midnight an additional € 27.00 will be charged per member of staff for each hour or part of an hour.

ALLERGENS:

The letter code following the dish refers to allergens that may occur in the meal

A Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and products made of them
B Crustaceans and products made of them **C** Eggs and eggs products
D Fish and fish products **E** Peanuts and peanuts products
F Soybeans and soybeans products **G** Milk and dairy products, including lactose
H Nuts, which are almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts and their products
L Celery and celery products
M Mustard and mustard products **N** Sesame seeds and sesame products
O Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l
P Lupin and lupin products **R** Molluscs and molluscs products

Ingredients shall be clearly indicated on the food information when the food product contains the ingredient itself or products thereof.

The 14 potential allergens should be indicated in accordance with the statutory provisions (Regulation EU No 1169/2011 on the provision of food information to consumers). In addition to these 14 allergens, there are other substances that may also trigger food allergies or cause food intolerances.

Please note that despite meticulous care, our dishes may contain other substances that are used in the kitchen during food preparation (apart from the ingredients indicated in the food information).