

Austria Trend **COMFORT**

**HOTEL SCHLOSS
WILHELMINENBERG ******

**BANQUET
FOLDER**



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

**AUSTRIA
TREND**
HOTELS





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.



The perfect distance.

Do you want to experience everything that Vienna has to offer during your time in the capital, but would prefer not to stay right in the middle of one of its tourist centres? Then the Hotel Schloss Wilhelminenberg is the perfect choice for you. Set in an idyllic location on the Wilhelminenberg hill with fairytale vistas of Vienna below, you can take in the views of this unique city in all its glory whenever you want – and Vienna's historic old town is only half an hour away by public transport.

Morgenstund' – the nutritious Austrian breakfast.

Our breakfast includes freshly baked croissants and a full range of locally produced 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.

On Sundays we offer a popular brunch, in addition to our standard breakfast package.

Enjoyment is a question of taste.

On Wilhelminenberg there is more to dining than simply eating. Our aim is to win you over with a culinary masterclass taking in the very best of Austrian cuisine.

The culture of enjoyment.

Ensnared in the fairytale setting of the Schloss Café it soon becomes clear why there is such a proud tradition in Vienna of exchanging ideas and daydreaming over a melange and a slice of cake or a Viennese pastry.



Free WiFi
access in all rooms!



87 rooms, including 4 suites

Elegance and style await in our 37 Classic rooms, 24 Comfort rooms, 22 Executive rooms and 4 suites. Our comfortably furnished rooms and suites are the perfect place to relax and enjoy the views of the city below. All rooms come with flatscreen TV, safe, minibar and free WiFi.

Our 37 **Classic rooms** (22m²) come with twin beds.

The 24 **Comfort rooms** are spacious duplexes, measuring 33m². The bedroom area with double bed is located on the upper level, with the living room area and bathroom below. An upgrade from a Classic room to one of our 39 Comfort rooms is available for a supplement of € 10.- per night.

The 22 **Executive rooms**, also presented as duplexes, are available for a supplement of € 20.- per night on the Classic room rate. Upgrades include the following extras: Welcome drink voucher / complimentary alcohol-free drinks from the minibar / good night sweets / VIP equipment in room and bathroom / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm

The four **suites** each measure 43m² and come with two bathrooms. They are available for a supplement of € 55.- per night on the Classic room rate.



An exclusive affair.

From international conferences to stylish gala dinners and private exhibition previews: due to the unique atmosphere Hotel Schloss Wilhelminenberg and its 120,000m² of parkland, the venue offers virtually limitless possibilities for your event. We offer the perfect location for all types of events. The faithfully restored yet modern rooms and halls of this former country palace will help to add a fresh perspective to visionary ideas –while you take in the views of Vienna’s rooftops below.

The hotel is also a fantastic venue for an unforgettable wedding. Celebrate the best day of your life surrounded by opulent charm and spend the wedding night of your dreams in a fairytale palace.

Capacity



	✓	m2	☀	⚙	🗪	🗪	🗪	🗪	🍷
Montleart	✓	133	90	42	40	60	120	170	
Erzherzog Rainer	✓	54	30	25	26	25	40	80	
Wilhelminensaal	✓	190	150	67	66	90	200	250	
Bibliothek	✓	38	-	18	26	16	36	40	
Sachsen	✓	38	-	18	20	18	35	-	
Savoyen	✓	40	-	18	20	18	35	-	

Room hire

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



	☐	●
Montleart	1,090.-	1,490.-
Erzherzog Rainer	300.-	500.-
Wilhelminensaal	1,490.-	1,750.-
Bibliothek	320.-	490.-
Sachsen / Savoyen	200.-	300.-

☐ room hire half day

● room hire full day



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

€ 49.-

Conference Package full day per person

€ 59.-

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

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) for one hour

Conference Package PLUS half day per person

€ 53.-

Conference Package PLUS full day per person

€ 64.-

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



Coffee breaks

We offer the following coffee break options. The Deluxe coffee break is included in our standard conference package. Alternatively you can select one of the coffee break options listed below, or include additional coffee breaks in your conference package. Please note that package prices may change as a result.

Welcome coffee

Coffee / selection of teas

per person

€ **2.90**

Deluxe coffee break

Coffee / selection of teas / fruit nectar / fresh fruit / freshly baked pastries or savoury snacks

per person

€ **6.90**

Wilhelminenberg coffee break

Coffee / selection of teas / fruit nectar / fresh fruit / Wilhelminen cake

per person

€ **7.90**

Nature coffee break

Coffee / selection of teas / fresh fruit / crudités with assorted dips / Actimel / Darbo Fruchtkus / Römerquelle Emotion flavoured water

per person

€ **10.50**

Drinks

Alcohol free

Still or sparkling mineral water	0.33 l	€ 2.90
Still or sparkling mineral water	0.75 l	€ 5.80
Coca Cola / light, Almdudler	0.33 l	€ 3.70
Apple juice / orange juice	0.20 l	€ 3.40
Apple juice / orange juice	1.00 l	€ 14.00
Apple juice spritzer / orange juice spritzer	0.25 l	€ 2.90
Apple juice spritzer / orange juice spritzer	0.50 l	€ 4.10
Raspberry lemonade	0.33 l	€ 2.80
Currant / apricot / multivitamin juice	0.20 l	€ 3.40
Tonic Water, Bitter Lemon, Ginger Ale	0.20 l	€ 3.80
Tomato juice	0.20 l	€ 3.40

Hot drinks

Espresso	€ 2.70
Double Espresso	€ 4.10
Espresso with a shot of milk ^G	€ 2.70
Large espresso with a shot of milk ^G	€ 4.10
Viennese melange ^G	€ 3.80
Café Latte ^G	€ 3.80
Cappuccino ^G	€ 3.80
Americano ^G	€ 3.60
Iced coffee ^G	€ 4.70
Hot chocolate ^G	€ 3.90
Assam tea, Earl Grey tea	€ 3.60
Green tea / peppermint tea / herbal tea / Camomile tea	€ 3.60
Fruit tea (selection)	€ 3.60

Beer

Ottakringer Goldfassl ^A	0.30 l	€ 3.40
Ottakringer Goldfassl ^A	0.50 l	€ 4.40
Shandy ^A	0.50 l	€ 4.40
Ottakringer Pils ^A	0.30 l	€ 3.70
Ottakringer Zwickl ^A	0.30 l	€ 3.60
Ottakringer Zwickl ^A	0.50 l	€ 4.60
Beck's ^A	0.30 l	€ 3.80
Schneider Weisse wheat beer ^A	0.50 l	€ 4.60
„Null Komma Josef“ alcohol free ^A	0.33 l	€ 4.00

Aperitif

Sparkling wine „Wilhelminenberg“ with blueberry pulp ^o	0.10 l	€ 5.60
Buck's fizz (Sekt and orange juice) ^o	0.10 l	€ 5.60
Sherry dry ^o	5 cl	€ 5.60
Campari Orange	4 cl	€ 5.50
Aperol Spritzer		€ 5.50
Martini dry	5 cl	€ 5.00
Martini bianco	5 cl	€ 5.00
Martini rosso	5 cl	€ 5.00

Sekt sparkling wine & Champagne

Goldeck privat ^o	0.10 l	€ 5.60	0.75 l	€ 36.00
Schlumberger Sparkling ^o			0.75 l	€ 44.00
Kir Royal ^o			0.10 l	€ 5.80
Prosecco ^o			0.10 l	€ 4.00
Prosecco Spumante ^o			0,75 l	€ 25,00
Moët & Chandon Brut ^o			0,75 l	€ 115,50

Drinks package

Mineral water / alcohol free drinks / beer / table wine / coffee and tea specialties

3 hours per person

€ **22.-**

4 hours per person

€ **26.-**

5 hours per person

€ **30.-**

6 hours per person

€ **33.-**

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



Wine

House wine

Grüner Veltliner ◯	0,125 l	€ 2.00	0,25 l	€ 4.00
Weingut Bauer Jetzelsdorf, Weinviertel				
Zweigelt Markgraf ◯	0,125 l	€ 2.00	0,25 l	€ 4.00
Chorherrn Klosterneuburg, Donauland				
White wine / red wine spritzer ◯			0,25 l	€ 3.00

White wine

Grüner Veltliner ◯	0,125 l	€ 3.50	0,75 l	€ 20.00
Ried Wilhelminenberg Hans Stippert, Vienna				
Grüner Veltliner ◯			0,75 l	€ 24.00
Weinrieder DAC Rieder, Weinviertel				
Gemischter Satz ◯	0,125 l	€ 3.60	0,75 l	€ 21.00
Zahel Mauer Vienna				
Gemischter Satz ◯			0,75 l	€ 21.00
Krug, Thermenregion				
Welschriesling Pössnitzberg ◯	0,125 l	€ 3.80	0,75 l	€ 23.00
Tscheppa, South Styria				
Chardonnay Classic ◯			0,75 l	€ 25.00
Wieninger Stammersdorf, Vienna				
Riesling Alsegg			0,75 l	€ 31.00
Mayer am Pfarrplatz, Vienna				
Riesling Federspiel Steinriegel ◯			0,75 l	€ 37.00
Prager, Wachau				
Weißburgunder Vollmondwein ◯			0,75 l	€ 31.00
Christ, Vienna				
Sauvignon Blanc Steirische Klassik ◯			0,75 l	€ 33.00
Sabathi, South Styria				
Sabathini ◯			0,75 l	€ 26.00
Sabathi, South Styria				
Steirischer Spiegel ◯			0,75 l	€ 28.00
Polz, South Styria				

Sweet wine & Rosé

Beerenauslese ◯	0.375 l	€ 28.00
Zienel, Neusiedlersee		
Rose ◯	0,75 l	€ 28.00
Michael Auer, Carnuntum		

Red wine

Blafränkisch ◯	0,125 l	€ 4.80	0,75 l	€ 28.00
J. Heinrich, Middle Burgenland				
Blafränkisch DAC Hochacker ◯			0,75 l	€ 31.00
Gesellmann, Middle Burgenland				
Zweigelt Klassik ◯	0,125 l	€ 4.10	0,75 l	€ 24.00
Artner, Carnuntum				
Zweigelt ◯			0,75 l	€ 28.00
Zantho, Neusiedlersee				
Pinot Noir ◯			0,75 l	€ 28.00
Scheibelhofer, Neusiedlersee				
St. Laurent ◯			0,75 l	€ 30.00
Umatham, Neusiedlersee				
Cuvee Classic ◯	0,125 l	€ 4.50	0,75 l	€ 26.00
Aumann, Thermenregion				
Cuvee Wiener Triologie ◯			0,75 l	€ 30.00
Wieninger, Vienna				
Cuvee Big John ◯			0,75 l	€ 39.00
Scheibelhofer, Neusiedlersee				
Cuvee Haideboden ◯			0,75 l	€ 52.00
Umatham, Neusiedlersee				

International wine

Lurton Chardonnay Araucano ◯			0,75 l	€ 30.00
Jacques et Francois Lurton Lontue, Curico Valley, Chile				
Ca Blani Pinot Grigi ◯			0,75 l	€ 30.00
Tenuta Ca Bolani Cervignano, Friaul Aquileia,				
Castello D'Albola Chianti Classico DOCG ◯			0,75 l	€ 35.00
Castello d'Albola Gianni Zonin Vineyards, Radda in Chianti				
Palacios Remondo Rioja Crianza la Montesa ◯			0,75 l	€ 35.00
Bodegas Palacios Remondo Logrono, Rioja Baja, Spanien				



Snacks & finger food

.....
■ **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!
.....

Cocktail reception options

Cocktail sandwiches with

Camembert / mozzarella / egg / boiled ham / tuna / Matjes herring / salami / spread ABCDGHLM

per piece

€ **2.80**

Wholemeal cocktail roll with

Egg salad and assorted toppings / Tzatziki / tuna / tangy Liptauer spread ABCDGHLM

per piece

€ **2.80**

Deluxe cocktail rolls with

Smoked salmon / crab with cocktail sauce / shrimps / roast beef ABCDGML

per piece

€ **3.90**

Warm cocktail snacks

Battered vegetables and mushrooms with tartare sauce ACGLM

Fresh mini rolls with assorted fillings ACDGHLMN

Savoury Yakitori sticks ACEFMN

Fried chicken wings with chili sauce EFLM

■ **Beef patty in herb coating** ACM

per piece

€ **2.70**

Desserts and pastries

■ **Selection of Viennese petit fours** ACEGH

■ **Apple, quark and apricot strudel** ACEGH

Tiramisu slices ACGH

Seasonal fruit carpaccio

per person

€ **3.60**

Cocktail party highlight

Our chocolate fountain complete with dark chocolate and seasonal fruits or nut sponge cake slices is always a popular highlight at cocktail parties ACGH.

per person

€ **8.-**

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





Standing cocktail buffet

Always a popular highlight at cocktail parties, our chocolate fountain complete with dark chocolate and seasonal fruits or nut sponge cake slices ^{ACGH} is available for €8 per person.
(min. 35 people)

Appetisers

- Norwegian smoked salmon roll
with herb Gervais soft cheese ^{DGM}
- Mozzarella with cherry tomatoes, rocket and balsamic cream ^{GMHO}
- Melon cubes wrapped in prosciutto crudo ^{OP}
- Creamy brie on black bread ^{ACGH}
- Prosciutto on olive baguette ^{ACO}

Main courses

- Minced veal butter schnitzel with sour cream ^{ACGLM}
- Fried chicken wings with chili sauce ^{EFLM}
- Savoury Yakitori sticks ^{ACEFMN}
- Bruschetta with tomatoes and salami ^{ACGOP}

Desserts

- Seasonal fruit carpaccio ^{OP}
- Seasonal fruit cake ^{ACGH}
- Petit fours ^{ACEGH}

per person

€ **35.-**

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



Menu options

Cover charge

Assorted rolls and butter, menu cards and candles,
€2.90 per person on top of the menu price

Menu I

- **Hearty beef consommé**
with strips of herb pancake ACGL
- Corn-fed chicken breast "Supreme"**
with rucola Pappardelle ACGL
- Chocolate cake** ACGH

per person

€ **33.-**

Menu II

- Cream of parsnip soup**
with bread chip ACGLO
- **Boiled beef „Schulterschierzl“**
with creamed leaf spinach
and bouillon potatoes GLM
- Chocolate mousse**
with berry ragout GHO

per person

€ **35.-**

Menu III

- Clear vegetable soup**
with herbal biscuit ACGLO
- Roasted salmon trout fillet**
with sugar snap peas and dill potatoes ADG
- **Strudel variations**
with vanilla sauce ACGHO

per person

€ **37.-**

Menu IV

- Smoked salmon terrine** with cucumber
carpaccio and sauces DGOP
- **Hearty beef consommé**
with semolina dumpling ACGL
- **Sous vid braised veal shoulder** with root
vegetables sauce and napkin dumplings ACGLMO
- Amaretto crème with fruits** GHOP

per person

€ **40.-**

Menu V

- Duet of sheep milk cheese**
with tomato chutney GHOP
- Cream of red pepper soup**
with puff pastries ACGLO
- **Old Viennese fried beef**
with roast potatoes & gherkin ACGLMO
- Warm chocolate soufflé**
with eggnog foam EGHO

per person

€ **42.-**

Menu VI

- Pike-perch fillet** with glazed vegetables
in aspic and lemon dip DL
- Cream of leek soup** with croutons ACFGL
- Duet of beef & veal medallions**
with romanesco & potato gratin ACGLMO
- Strawberry dumpling** with coconut coating
and mango-mint pesto ACGHO

per person

€ **45.-**

Buffet suggestions

Always a popular highlight at events, our chocolate fountain complete with dark chocolate and seasonal fruits or nut sponge cake slices ACGH is available for €8 per person.

Austrian buffet

Beef salad with kernel oil GLM
Duet of smoked trout DG
Tyrolean bacon with pickled vegetables LMO
Salad buffet CGHLMO

Old Viennese potato soup
with bacon and mushrooms AGLM

Braised beef roulade in a beer sauce with ribbon noodles ACGLMO
Roasted char fillet with lemon butter and herb rice ADGL
Carinthian cheese noodles
with browned butter and cress ACGH

Caramelised kaiserschmarrn
with applesauce & stewed plums ACGHO
Selection of Viennese pastries and cakes ACEGHNOP
Mozart mousse with fruit of the season GH

Cheese variation GH

per person

€ **43.-**

available for groups of 35 or more

Italian buffet

Prosciutto with melon ACGHLM
Baby mozzarella with rucola pesto and cherry tomato GHO
Selection of antipasti in olive oil EFHMOP
Vitello tonnato with capers DGLMO
Salad buffet CGHLMO

Minestrone soup ACGL

Roasted dorade and sea bass fillets ADG
Ossobuco of veal AGLM
Saltimbocca of chicken with sage OP
Tortellini with tomato & basil filling in cream sauce ACGL

Sides: Lemon risotto, tagliatelle, ratatouille, parsley potatoes ACGLM

Profiteroles ACEGHO
Panna cotta crème GO
Pancake with mascarpone-raspberry ACG

Cheese variation GH

per person

€ **46.-**

available for groups of 35 or more

Buffet suggestions



Wilhelminenberg buffet

Selection of pâtés and aspic specialities with sauces ACGLMO

Variation of smoked fishes DGM

Selection of boiled and cured hams
with fruit garnish and grissini ACL

▪ Mühlviertel region sheep's cheese

with rocket, nuts and cured ham chips GHM

Seasonal salad with a selection of dressings CGHLMO

Pork medallions

in pepper cream sauce with butter spaetzle ACGL

Ocean perch and salmon filet with capers and parsley potatoes ADG

Chicken strips in cream sauce with oyster mushrooms and herb rice AGL

Vegetable strudel with herb sauce ACGL

▪ Various strudels with vanilla sauce ACGH

Fruit carpaccio with a selection of sauces

▪ Selection of Viennese petit fours ACGH

▪ Austrian cheese selection with nuts GH

per person

€45.-

available for groups of 35 or more

Soup € 4.50 per person

Special offer including chocolate fountain € 50.- per person

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



Barbecue with views of Vienna

Weather permitting, with unbeatable views of the city. We will be happy to set up a barbecue on the terrace for you (subject to availability).

Rustic barbecue buffet

Selection of cured and boiled hams

with grissini and fresh fruit ^{AC}

Italian antipasti and insalata di mare ^{BDGLM}

Beef salad with red onion and Styrian scarlet runner beans ^{MOP}

Pasta salad with vegetables ^{ACGLM}

Selection of seasonal salads with a choice of dressings ^{CGHLMO}

Tender pork chop ^M

Spicy turkey sticks ^M

Spare ribs with tomato and chili sauce ^M

Spicy chicken wings ^{EMN}

Selection of sausages and mustards ^M

Deep fried vegetables and mushrooms with tartare sauce ^{ACGLM}

Baked potatoes with sour cream dip ^G

Potatoes topped with melted cheese ^{CG}

Garden vegetables with herb butter ^G

Selection of barbecue sauces ^{CGM}

Seasonal fruits ^{OP}

■ **Assorted strudels** ^{ACGHO}

■ **Streusel cake** topped with fruit ^{ACGH}

per person

€ **41.-**

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



Christmas package “Castle Magic”

Room rental for your party including cleaning and staff (until midnight) / reception with 2 drinks (punch, mulled wine, beer, prosecco, soft drinks) / Christmas decoration and Christmas tree / menu or buffet / drinks package for 4 hours: beer, wine, soft drinks, coffee & tea

per person

€ **75.-**

starting from 20 participants

Christmas reception “Christmas market”

Mulled wine, punch / non-alcoholic punch / baked potatoes with various dipping sauces / chestnuts

per person (1 hour basis)

€ **11.50**

Surcharge in addition to the Christmas package € 5.50

Christmas reception “Grandma’s recipe”

Mulled wine, punch / non-alcoholic punch / crispy farmhouse bread with Tyrolean lard mixed with greaves / various spreads

per person (1 hour basis)

€ **11.80**

Surcharge in addition to the Christmas package € 5.80

Curling

up to 3 lanes with a length of 20m / Supervision by the Wiener Landesstockverband / Punch & mulled wine bar / mood lighting in your corporate colors / Christmas background music / bar tables / lighted Christmas Tree on the upper terrace without service

per lane / hour

€ **150.-**

**ON WASHED-OUT
CONCRETE SLABS**

Catering on reservation

Mulled wine	€ 3.20
Punch	€ 3.50
Non-alcoholic punch	€ 3.00
Hot chestnuts 5 pcs.	€ 2.30
Baked potatoes with dip 5 pcs.	€ 1.90
Small meat loaf roll per piece	€ 2.30
Goulash with bread	€ 6.50
Goulash soup with bread	€ 4.50



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.

Business Service

A computer with internet connection and printer is available for hotel and seminar guests to use. You can also print out documents and send faxes at reception.

Standard equipment in the seminar rooms

- Video projector including screen / TV-Screen
- 1 Flipchart
- 1 Pin board
- WiFi

Additional equipment available at the hotel

Flipchart with paper and 2-4 pens	€ 18.00
Pin board	€ 20.00
Laserpointer / Presenter	€ 15.00
Moderator's case	€ 35.00
Speaker's desk	free of charge
Podium (2m x 5m)	free of charge

Video & data projector

Videoprojector 4500 lumens	€ 220.00
----------------------------	----------

Sound system, microphones & CD player

Sound system (250 Watt, 2 loudspeakers, mixer)	€ 290.00
Table microphone / goose neck	€ 35.00
Wireless microphone / handheld microphone / headset	€ 42.00
CD player	€ 25.00
Illuminated bar tables (5 pieces available) per table	€ 25.00
Ambient lighting (Eurolite LED T1000) per day	€ 200.00

Technical support

Price per hour	on request
----------------	------------



Additional conference services

Cloakroom

We provide free-standing coat racks at no extra charge. If you would like to provide a staffed cloakroom service, we can make the necessary arrangements, for an additional fee.

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.

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.

Music

We are happy to convey proven and professional DJs and bands for the musical background of your celebration – pianists, quartets or big bands – let us know your wishes and we are delighted to find the right artist for you. Please be advised that live music is permitted with 80dB in the indoor area until midnight. After midnight, we ask you to reduce it to low volume.

After 10pm the doors and windows of the ballroom have to remain closed. Thank you for your understanding.

In case the volume control regulation will not be complied with, we have to bill a fee of € 1,500.00. In the event of a police operation due to noise complaints, a fine of € 2,000.00 will be charged.

Parking spaces:

For our hotel and conference guests we offer 150 free parking spaces in front of the hotel.

Photography

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

Service fee after ballroom admittance (after 6 hours)

Six hours after ballroom admittance an additional service fee of € 250.00 per hour will be charged.

Cleaning costs

For the removal of impurities and impureness that exceed the normal dimensions (e.g. confetti, rice, etc.) an amount of € 300.00 will be charged.

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).