

EVENTS & CELEBRATIONS 2014



Hotel Am Parkring

1010 VIENNA
PARKRING 12

TEL.: 0043 (0)1 514 80-0
WWW.SCHICK-HOTELS.COM

Dear Sir or Madam,

there are many reasons to hold a festivity. Whether corporate event, wedding, christening or birthday party – the Hotel Am Parkring offers for many occasions the perfect scale and the adequate offering. Thereby, your individual requests are important for us.

We have a well-equipped, elegant and quiet banquet room available, with a fantastic view over the city of Vienna, plenty of daylight and tended atmosphere. Here you will find a modern and stylish ambience in combination with a central and conveniently situated location. Let yourself be pampered by our culinary interplay of premium seasonal and regional products from Austria and Spain, prepared to delicacies on the highest level, as well as Schick's charming service.

For your celebration or event, we offer professional attendance and considerate supervision, from the planning over the organisation to the point of the implementation. With pleasure, we attend to the perfect operation of your feast. Moreover, all comforts, conveniences and other services of a 4-star hotel are available to you.

Our high quality standards are your guarantee for a successful event.

Of course, the quoted buffets, dishes and arrangements are only propositions for your festivity. If you desire, following a personal discussion we will be happy to accommodate any special imagination you might have.

For requests, please contact us any time by phone at +43 (1) 514 80-0 or by e-mail at parkring@schick-hotels.com.

We already look forward to the privilege of welcoming you and your guests!

Kind regards,



Peter Buocz / Director
Schick Hotels – *Over a century of Viennese charm*

EVENTS & CELEBRATIONS WITH SCHICK



HOTEL AM PARKRING

PARKRING 12, 1010 VIENNA

TELEPHONE: +43 (0)1 514 80-0

EMAIL: parkring@schick-hotels.com

1 festive room for up to 36 persons

Daylight, air conditioning, view over Vienna

YOUR CONTACT PERSONS:

MR. MARTIN FINDNER (RESIDENT MANAGER)

MR. WOLFGANG NEISS (RESTAURANT MANAGER)



HOTEL STEFANIE

TABORSTRASSE 12, 1020 VIENNA

TELEPHONE: +43 (0)1 211 50-0

EMAIL: stefanie@schick-hotels.com

3 festive rooms for up to 176 persons

Daylight, air conditioning, courtyard garden

YOUR CONTACT PERSONS:

MR. MARKUS DORR (RESTAURANT MANAGER)

MS JENIFFER NEMETH (BANQUET ASSISTANT)



HOTEL ERZHERZOG RAINER

WIEDNER HAUPTSTR. 27-29, 1040 VIENNA

TELEPHONE: +43 (0)1 22 111-0

EMAIL: rainer@schick-hotels.com

2 festive rooms for up to 80 persons

Daylight, air conditioning

YOUR CONTACT PERSONS:

MR. ANDREAS HIERMAYER (RESIDENT MANAGER)

MRS ERIKA GIESBRECHT (RESTAURANT MANAGER)

WE ARE LOOKING FORWARD TO YOUR CALL AND TO TAKE CARE
OF PLANNING AND FULFILLING YOUR EVENT OR CELEBRATION.



CELEBRATIONS WITH SCHICK

Festive rooms with elegant ambience, Viennese tradition and charm



Easy accessibility and central, downtown location



Personal and reliable supervision from planning through to implementation
as well as friendly, considerate and charming service



Freshly prepared dishes made from high-quality ingredients



Flexible configuration options for your personal arrangement



Manageable and planable costs

HOTEL AM PARKRING	HORSEHOE OR BLOCK	SOLITARY TABLES	COCKTAIL
Salon	15 to 36	15 to 40	up to 40
Restaurant „Das Schick“	/	34 to 48	up to 60

Of course, other room arrangements according to your conceptions and requirements can be created.



Celebrations above the rooftops of Vienna at the „Salon“ / 52 m² or at the Restaurant „Das Schick“



Panoramic view over Vienna from the „Salon“/11th floor or the Restaurant „Das Schick“/12th floor

If desired, we are pleased to send you detailed floorplans, which can be found as well at our homepage
www.schick-hotels.com.

BUFFET **„ABOVE THE ROOFTOPS“**

Medium fried saddle of beef
remoulade of piccalilli gherkins



Jamon Serrano
terraine of artichokes and olives



Jellied Gazpacho . marinated calamari



Parfait & smoked salmon
celery . lime jelly



Seasonal salads
with homemade dressings

Cream of yellow bell pepper soup
horseradish-butter dumpling

Fillet of pike-perch in pumpkin seed breading
salsa of mussels & chili . rocket risotto



Breast of guinea fowl in orange-rosemary butter
broccoli . cous cous



Tenderloin tips in Málaga
shallots . mushrooms . peanut brioche



„Albóndigas“ (balls) of zucchini, black salsifies and Queso Iberico
creamed nutmeg pumpkin

Gratinated sour cream soufflé
vanilla cream . ragout of morello cherries



Mousse of „Turrón“ (Spanish nougat)
seasoned pear . crystallized ginger



Terrine of egg-liqueur and finger biscuits
mango chutney



Matured Austrian and Spanish cheese

€ 47.00 per person

(possible for a minimum of 15 persons)

BUFFET „WALTZ & FLAMENCO“

Smoked brook trout „Gut Dornau“
Granny Smith-confit . mousse of Bonito del Norte (white tuna)
~
Truffled parfait of duck liver
jelly of Trockenbeerenauslese (dessert wine)
cranberries in vinegar P.X.
~
Stuffed baby-pineapple with confit of shrimps and artichokes
lobster cream
~
Pata Negra & Vulcano raw ham
salad of melon and grapes . walnut-oil . fresh figs
~
Seasonal salads
with homemade dressings

Consommé of ox-tail
royale of Viennese vegetables

Paella of „river & sea“
~
Braised lamb noisettes
„Estofado“ of peppers and Styrian kidney beans . potatoes au gratin
~
Roast saddle of suckling calf „Kremstaler Milchkalb“
almond-parsley crust
porcini . terrine of Manchego cheese and vermicelli
~
Empanadas with chorizo
leaf spinach with pine-seeds . chili-raisin salsa

Walnut-chocolate soufflé
Bourbon vanilla-cream
plums in Sangria
~
Lime-mascarpone mousse
soup of berries
~
Buñuelos of mountain cranberries
caramelized apples
~
Matured Austrian and Spanish cheese

€ 58.00 per person

(possible for a minimum of 15 persons)

BUFFET „DAS SCHICK“

„Cecina de León“

smoked and air-dried fillet of beef from León
basil mousse . tomato chutney . thinly sliced Queso Iberico



Fillet of salmon in algae coating & Mojama de Atún
trout caviar . guacamole



Truffle bonbon & terrine of goose liver
jelly of Gewürztraminer wine . celery pyramid



Medallion of lobster
fennel-orange confit . sesame puff-pastry



Seasonal salads
with homemade dressings

Cream soup of Marcona almonds
porcini croquette

Roll of sole on „Sidra“-apple wine mousseline
artichokes . jasmine rice with saffron



Solomillo of Iberian pork
glazed chestnuts . prunes in Arzuaga
mustard seed cream . sliced bread dumplings



Fillet of beef „Almo“ oxen
seasonal vegetables . patatas bravas . mojo rojo . salsa verde



Soufflé of Queso Ibérico
estofado of Viennese cucumbers

Mousse of dark chocolate „Enric Rovira“
soufflé of white chocolate
raspberries in Cuarenta Y Tres Licor 43



Creme Catalane & terrine of figs
cranberries



Carpaccio of exotic fruits
marinated with date balm



Matured Austrian and Spanish cheese

€ 68.00 per person

(possible for a minimum of 15 persons)

FESTIVE MENUS

COMPLETELY TO YOUR TASTE!

Create your festive menu completely to your taste!

You choose from the mentioned dishes and arrange your menu, following to your preferences and to the desires of your guests.

We gladly are at your disposal for questions or special requests!

(Possible for a minimum of 15 persons.)

STARTERS:

„Tapas & tidbits“

Pata Negra . crescent with chanterelles . gambas „Pil-Pil“ . jellied salmon tartare,
marinated artichokes . Mojo rojo



Smoked fillet of salmon trout „Gut Dornau“ & Mojama de Atun
avocado cream . trout caviar . ginger-lime vinaigrette



Medium fried fillet of beef „Almo“ oxen
basil risotto . reduction of vinegar P.X.
Manchego cheese . fig mustard



Goose liver

as praline and truffled terrine

Málaga jelly . salad of pears in Calamansi-vinegar . walnut-brioche

Surcharge: € 3.00 per person



Stuffed baby-pineapple

confit of shrimps in lobster cream . marinated artichokes in quince balm

Surcharge: € 3.00 per person

SOUPS:

Consommé of beef „Almo“ Almenland Almochse
tortilla of vermicelli . rusk of Cecina de León



Cream soup of wild herbs . chorizo croquette



Zarzuela of „river & sea“

ENTREMETS:

Empanadas of „Kracher Grand Cru“ cheese
leek cream . fried nutmeg pumpkin



Miniature of paella
(with crispy chicken „Steirerhuhn“ and prawn)



Lime sorbet . chili-pimento granité

FESTIVE MENUS

COMPLETELY TO YOUR TASTE!

MAIN COURSES:

Gratinated medallions of monkfish . prawn . Queso Iberico
Swiss chard cream . jasmine rice with pignolias
~
Arctic char „Gut Dornau“
apple-horseradish spume . estofado of cucumbers . Marcona-almond croquette
~
Slice from saddle of suckling calf „Kremstaler Milchkalb“
Málaga glace . seasonal mushrooms . Viennese vegetables . truffle noodles
~
Breast of guinea fowl
orange butter . shallots . sage . almond broccoli . polenta of olives
~
Roast crown from saddle of lamb
Serrano ham-peanut crust . beans . patatas bravas
~
Fillet of „Almo“ oxen & Rabo de Toro
medium fried fillet . estofado of ox-tail in Rioja
stuffed baby pumpkin . leek au gratin
Surcharge: € 3.00 per person

DESSERTS:

Creme Catalane & crispy apple-cinnamon dumpling . zabaglione of white Rioja
~
Chocolate mousse of „Enric Rovira“
soufflé of white „Zotter“ chocolate
morello cherries in Málaga
~
Mojito-sorbet & magdalena of violets
jellied mango . papaya in syrup of elder blossoms
~
Parfait of almond brittle
raspberry coulis . mint tapenade
~
Matured Austrian and Spanish cheese
with quince

4-course menu € 48,00 per person

4-course menu with menu items € 52,00 per person
(starter, soup, 2 main courses for choice, dessert)

5-course menu € 58,00 per person

5-course menu with menu items € 63,00 per person
(starter, soup, entremet, 2 main courses for choice, dessert)

(possible for a minimum of 15 persons)

BEVERAGE ACCOMPANIMENT FOR MENUS AND BUFFETS

CHAMPAGNE RECEPTION:

Sparkling wine, sparkling wine with orange juice, Cava Bordeje Rosé Garnacha, orange juice and mineral water

€ 6.00 per person

BEVERAGE PACKAGE:

Mineral water sparkling / non-sparkling
Organic fruit juices, Coca-Cola, Fanta, Sprite, Almdudler
1 white wine and 1 red wine on offer (from the bouteille)
Ottakringer Pils, non-alcoholic beer
Espresso and tea on offer

For 5 hours **€ 39.00** per person

AUSTRIAN AND SPANISH TOP WINES OF THE BOUTEILLE

GRÜNER VELTLINER MAISSAUER BERG

Schloss Maissau, Maissau am Manhartsberg, Weinviertel

RIESLING FEDERSPIEL TERRASSEN

Domäne Wachau, Dürnstein, Wachau

CHARDONNAY FELSENSTEIN

Weingut Birgit Braunstein, Purbach, Neusiedlersee-Hügelland

RIOJA DOMINIO DE BERZAL WEISS

Rioja

ZWEIGELT

Weingut Judith Beck, Gols, Neusiedlersee

RED PITT (Zweigelt, Blaufränkisch, St. Laurent, Merlot)

Weingut Pittnauer, Gols, Neusiedlersee

LALANNE CLASSIC CRIANZA (Cabernet Sauvignon, Merlot)

Somontano

We offer an assortment of local and Spanish wines, which provide an excellent sampling of all typical varieties and Austrian and Spanish wine regions. Please ask for our wine list - we would be happy to advise you. Please understand that wines and vintages on offer are subject to change.

We would be happy to create an individual rate according to your conceptions. Share your desires with us and we will calculate the best possible offer for you. Should you not desire an hourly rate, you may select beverages from our beverage offer and the wine list. All beverages will then be ordered by your guests à la carte and charged according to actual consumption.

After the expiration of 5 hours all beverages are charged as actually consumed.
Tobacco products, spirits, energy drinks and beverages at the bar are not included in the packages.

STAFF

5 hours of service by our experienced and trained staff are included in our buffets and menus. After this allotted time, we charge a supervision flat charge of **€ 150.00** for each further hour, independent of the needed number of employees.

The quoted hourly rates are inclusive of all taxes.

Please note that the actually worked hours of the employees, from the commencement of the event through to leaving the event location, serve as the billing basis.

The identical hourly rates are also valid for catered events.

As a matter of formality, we inform you that all employees of the Schick Hotels serving you in Vienna are registered with Schick Hotels Vienna, both in terms of social security and industrial law. Therefore you will accrue no additional costs.

PLACE SETTINGS & DECORATION

In our buffets and menus, place settings (with cloth napkins, cutlery and glasses), basic table decoration (table vase with flowers or small, seasonal arrangement, menu cards) as well as the attractive presentation and decoration of the buffet are all included.

Should you desire a further decoration of tables, bar tables and spaces, we would be happy to make a suitable offer in partnership with an established garden centre and decorating company upon detailed consultation.

White chair covers (applicable for the stools at „Salon“)	€ 6.00 per piece
Place cards	€ 2.50 per piece
Place cards with applicable menu cards	€ 5.00 per person

CATERING

We will gladly make our full catering services available for your celebration at home or at a location of your choice.

Please ask for our comprehensive and special offers for your catering!

GENERAL TERMS & CONDITIONS

The following general terms and conditions are a contractual part of the issued request for events and/or celebrations at Schick Hotels. Any conditions to the contrary are invalid. By placing his or her order, the presenter complies with these terms as well as all corresponding regulations under trade and industry law and assumes liability for compliance.

PAYMENT TERMS & CANCELLATION POLICY

Starting the date of confirmation receipt from the guest/presenter, the hotel guarantees the reservation for 14 days. Within this term of 14 days, the first deposit of € 500.00 has to be paid to the hotel. After receipt of this deposit payment the reservation is confirmed by the hotel, too. According to this, cancellation free of charge is possible only within this deposit term of 14 days. Up to 12 weeks before the event, the second deposit of € 500.00 has to be paid. In the case of noncompliance of these two terms of deposit payments, the hotel reserves the right to sell the blocked room otherwise.

Cancellation up to 12 weeks before the event/celebration	1 st deposit = € 500.00 as cancellation fee
Cancellation 12 - 1 week before the event/celebration	1 st and 2 nd deposit = € 1.000.00 as cancellation fee
Cancellation within 06 days before the event/celebration	100% of booked food & beverage arrangement

GUARANTEE & SETTLEMENT

Notification of the food selection, the selected arrangement, as well as the exact number of participants is required 3 working days before the event at the latest. This number is regarded as the guaranteed minimum number of participants, for which the presenter will be invoiced regardless. In case there are more participants, the presenter will be billed for the actual number of persons present. In the event of a reduced number of participants for events of several days' duration, the presenter will be invoiced for only the active number of participants as of the second day.

PRICES, ACCOUNTING & JURISDICTION

All quoted prices are in euros and include all taxes, fees and service charges. Valid until cancelled.

Invoices are payable without deductions within 10 days of the invoice date. Interest will be charged for late payments. The place of jurisdiction is Vienna.

FOOD & DRINKS

No food or drinks for consumption in the hotel are permitted to be brought into the hotel or associated premises without prior written permission of the Schick Hotels management. Schick Hotels reserves the right to charge a commensurate fee for self-brought food and drinks.

We point out, that - in reference to the compliance of the food hygiene regulation (paragraph IX Z4 and paragraph XI of the food hygiene regulation) - the availability of food at room temperature is inadvisable for more than a certain period. Due to this reason, the takeaway of dishes from the buffet at home it is also not possible for you and your guests.

DECORATION

The presenter is obliged to seek Schick Hotels' authorization for the installation of decorative material. Installation must be performed exclusively by qualified personnel in strict compliance with fire regulations. All costs resulting from setting up / disassembly of decorative material will be debited the presenter.

LIABILITY

The presenter is liable for damages caused by guests, employees or representatives of the presenter. The hotel will be liable for damages to or loss of objects brought into the hotel only when it is at fault, and in no case when third parties are at fault.

MUSIC

If an event with music is planned, the presenter is obliged to register with AKM (Austrian Association of Authors, Composers and Music Publishers) and pay the necessary entertainment tax on time and present the certified forms one (1) week before the event at the latest. Please understand that in the event of excessive noise disturbance of hotel guests, music performance may be terminated by the hotel employee in charge. As a matter of principle, music may be played until midnight (after 10 p.m. at reduced volume).

CANCELLATION BY THE HOTEL

The hotel may terminate the contractual relationship if: the event endangers smooth business operation, the presenter infringes upon legal obligations, the hotel's reputation or safety are endangered, agreed-upon advance payments are not made on time, or in the event of acts of God. In such cases, the presenter is in no way entitled to assert compensatory claims.