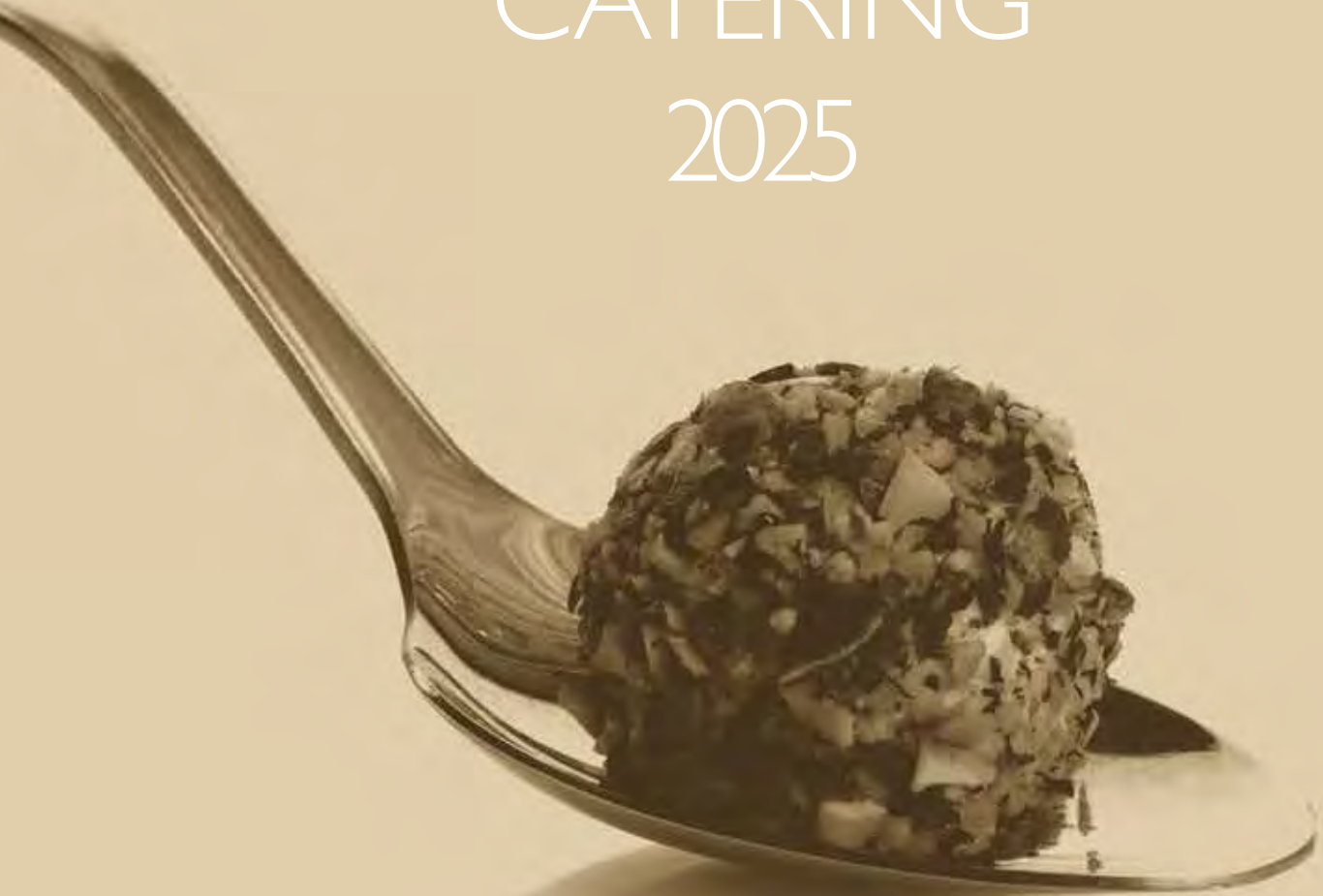


CATERING 2025



C SCHICK
CATERING

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SCHICK RESTAURANTS
VIENNA

Dear Ladies & Gentlemen,

there are many reasons to hold a festivity. And sometimes you simply want to stay at home and attend to your guests nevertheless, instead of being engaged with shopping, cooking, setting the table and doing the total organisation. Once in a while, it also should be a very special place for celebrating - the beautiful meadow behind the house, the factory hall at a company or a unique public building. Then, a trustable and well-versed catering-partner is requested.

Whether corporate event, wedding, christening or birthday party – the Schick-catering team offers for every occasion up to 200 persons the adequate proposal. Thereby, your individual wishes are important for us.

SCHICK Catering – that means Viennese tradition and history in combination with the charming Schick-service as well as upscale gastronomy dedicated to contemporary Viennese cuisine, on request with a touch of Spanish lust of life from kitchen and cellar.

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. 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.

We already look forward to the privilege of spoiling you and your guests.

Kind regards,



Peter Buocz | *General Manager*
Schick Hotels – Over a century of Viennese charm

Welcome to the Schick Hotels and Restaurants,

for over 400 years, the Schick Hotels have greeted satisfied guests from all over the world. The charm and tradition of Vienna, as well as the joy with which we welcome and serve our guests, are palpable in all Schick Hotels and Restaurants.

This positive feeling continues in our inviting event rooms, yet we are also happy to carry these vibes outside – with Schick Catering for instance!

My name is Jeniffer Kuba. I'll be happy to support you in planning your catering event. I have been a member of the Schick family since 2008. True to my motto, "Together, we can achieve anything", I'm happy to advise and support you anytime.

The Schick Hotels' byword is "Vienna's charming private hotels". For me, this means exceeding your expectations. I don't just wish for you to be satisfied – my goal is for you to be thrilled.

Schick Catering represents unique celebrations for up to 200 persons, for every occasion – from company events to weddings, wherever you wish to celebrate, according to your individual ideas and the desires of your guests, with personal and reliable support from planning through to execution, with our friendly, attentive and charming Schick service, with freshly prepared dishes made of high-quality ingredients and the possibility to compose your arrangement at manageable and predictable costs.

I'd be happy to take the opportunity to discuss your ideas and desires with you personally. Once I know what you're looking for, I'll be able to support you in creating the perfect event.

I'm already looking forward to the opportunity to regale you and your guests.

With charming regards,



A handwritten signature in dark ink, appearing to read 'Jeniffer Kuba', written in a cursive style.

Jeniffer Kuba | *Banquet Manager*

T: +43 (1) 211 50-520

E: bankett@schick-hotels.com

SCHICK CATERING



CATERINGS

for up to 200 persons

for every occasion - from the corporate event to your wedding
wherever you like to celebrate

totally to your ideas and the wishes of your guests

with personal and reliable supervision from the planning through to the implementation

with the friendly, considerate and charming Schick-service

with freshly prepared dishes made from high-quality ingredients

with flexible configuration options for your personal arrangement

for manageable and planable costs

Partner of



Awarded by the Austrian Federal Ministry of Agriculture, Forestry, Environment and Water Management with the





Details can be found on our website www.schick-catering.at

CULINARY DELICACIES COMPLETELY TO YOUR TASTE

Create your catering completely to your taste.

You choose from the mentioned dishes or inform us about your personal requests, following to your preferences and to the desires of your guests, to create your arrangement.

OPEN-FACED BAGUETTES WITH

SMOKED SALMON and capers
MOUSSE OF SMOKED TROUT
TUNA SPREAD with anchovies
CREAM CHEESE WITH SALMON, with capers
TOMATO HUMMUS
LIPTAUER SPREAD with scallions
HERB GERVAIS and radishes

EMMENTALER CHEESE with grapes
TURKEY HAM in tomato-basil coating
HONEY-CRUST HAM
HAM of pork "Schneeberg.Landschwein"
SALAMI of pork "Schneeberg.Landschwein"
with balsamic onions
HAM SPREAD with egg
BONE-IN HAM with pickled gherkin
PARFAIT OF CALF'S LIVER with Madeira
ROASTBEEF

COLD DISHES

PICKLED SALMON and piccalilli gherkin
ROLLS OF SMOKED SALMON
MOUSSE OF SMOKED CARP with vegetable julienne
MARINATED HERRINGS
PRESERVED SEASONAL VIENNESE VEGETABLES
CARPACCIO OF BEETROOT and horseradish jelly
TRIO OF HUMMUS
RUSSIAN EGG
ORIENTAL COUS-COUS SALAD

VELTLINER WINE SHALLOTS
GOAT'S CHEESE in the pumpkin coating
TERRINE OF SHEEP'S CHEESE
„MOSTVIERTEL“ FIGS IN RAW HAM
COLD MARINATED LOIN of pork
„Schneeberg.Landschwein“
HOMEMADE LIVER SAUSAGE in the glass
ASPIC OF „TAFELSPITZ“
VIENNESE BEEF SALAD
VEGETARIAN QUICHE VARIATION

SOUPS

CONSOMMÉ OF BEEF WITH SOUP ADD-INS OF YOUR CHOICE
SEASONAL CREAM SOUP - served hot or cold, according to the season

SAVOURY STRUDEL served hot or cold

CABBAGE STRUDEL
PUMPKIN STRUDEL
SPINACH STRUDEL

POTATO-LEEK STRUDEL
VEGETABLE STRUDEL

CULINARY DELICACIES COMPLETELY TO YOUR TASTE

WARM DISHES

VIENNESE „KRAUTFLECKERL“ (noodles & cabbage)
MUSHROOM CREAM SAUCE with sliced bread dumplings
ALMOND BROCCOLI
RAVIOLI in browned butter
POTATO-SPINACH MEDALLIONS
BREADED & DEEP-FRIED CAMEMBERT with balsamic-mountain cranberries
GRATIN OF PARSNIPS AND JERUSALEM ARTICHOKES
FALAFEL with Hummus

PÖRKÖLT OF CATFISH with small dumplings
FRIED PIKE-PERCH on polenta
FILLET OF CHAR with zucchini
FILLET OF TROUT „MEUNIERE“ with baked baby-potatoes

BREADED & DEEP-FRIED CHICKEN with potato-lamb's lettuce salad
CHICKEN IN PAPRIKA CREAM SAUCE with small butter dumplings
ROASTED CHICKEN BREAST wrapped in bacon

MEAT PATTIES with mashed potatoes
TYROLEAN DUMPLINGS with cabbage
POTATO-BLOOD SAUSAGE „GRÖST“L“ with cabbage salad
BOILED PORK with horseradish and vegetables
BREADED & DEEP-FRIED „FLEDERMAUS“ (pork escalope) with potato-mayonnaise salad
GREAVES DUMPLINGS on champagne cabbage
All dishes from pork Schneeberg.Landschwein.

„WIENER SCHNITZEL“ - breaded & deep-fried veal escalope with parsley potatoes
BRAISED CHEEKS OF VEAL on celery purée
„KAISERSCHNITZEL“ (special variation of veal escalope) with risi pisi
VIENNESE CALF'S LIGHTS with brioche dumplings
MINCED VEAL ESCALOPE with cucumber salad

VIENNESE „TAFELSPITZ“ with roasted potatoes and apple horseradish
ROAST JOINT WITH CRISPY FRIED ONIONS, served with fried potatoes
„HERRENGULASCH“ (special variation of beef goulash) with sliced bread dumplings
BOEUF À LA MODE (braised aitchbone) with potato croquettes

CULINARY DELICACIES COMPLETELY TO YOUR TASTE

DESSERTS COLD

PANNA COTTA
SEMOLINA FLUMMERY
ESPRESSO CREAM
MOUSSE OF SEASONAL FRUITS
WHITE-CHEESE CREAM
„SOMLÓI DUMPLINGS"
PÉTITS FOURS
CUBE OF „SACHER“ CAKE
„PUNSCHKRAPFERL“ (Austrian pastry - rum-flavoured)
SLICE OF CREAM CAKE
SMALL „GUGLHUPF“ (Bundt cake)

DESSERTS WARM

SWEET AUSTRIAN YEAST BUNS with vanilla sauce
STUFFED SEASONAL FRUIT DUMPLINGS
WHITE-CHEESE DUMPLINGS with stewed berries
NOUGAT DUMPLINGS with whipped cream
SWEET POTATO NOODLES with poppy-seeds, served with apple puree
„SCHEITERHAUFEN“ - VIENNESE WHITE-BREAD SOUFFLÉ
„MOHR IM HEMD“ - chocolate-nut soufflé with chocolate sauce
„KAISERSCHMARREN“ - browned omelette with stewed plums

SWEET STRUDEL served warm or cold

APPLE STRUDEL
APRICOT STRUDEL
PLUM STRUDEL
STRUDEL OF GRAPES
STRAWBERRY STRUDEL
WHITE-CHEESE STRUDEL



COCKTAIL RECEPTION „SMALL & FINE“



BAGUETTE WITH LIPTAUER SPREAD AND SCALLIONS

BAGUETTE WITH TURKEY HAM in tomato-basil coating

COLD MARINATED LOIN OF PORK „SCHNEEBERG.LANDSCHWEIN“

BALLS OF GOAT'S CHEESE in pumpkin-seed coating

MINCED VEAL ESCALOPE with mashed potatoes

VIENNESE BEEF GOULASH with sliced bread dumplings

VIENNESE „KRAUTFLECKERL" (cabbage and noodles)

SPINACH STRUDEL WITH SALMON served with herb-sour cream

KAISERSCHMARREN with stewed seasonal fruits

CUBES OF „SACHER“ AND PUNCH CAKE

SEASONAL PANNA COTTA

€ 34,00 per person

COCKTAIL RECEPTION „FROM TOWN & COUNTRY“



BAGUETTE WITH TOMATO HUMMUS

BAGUETTE WITH PARFAIT OF VEAL & ELDER BLOSSOM SYRUP

BAGUETTE WITH MOUSSE OF SMOKED TROUT

HAM OF PORK "SCHNEEBERG.LANDSCHWEIN"

PICKLED SALMON with piccalilli gherkin

ANTIPASTI in the glass

BLOOD SAUSAGE STRUDEL

SEASONAL CREAM SOUP - served hot or cold, according to the season

BREADED & DEEP-FRIED CHICKEN with potato-lamb's lettuce

SLICED PORK „SCHNEEBERG.LANDSCHWEIN“ with potato croquettes

VIENNESE „TAFELSPITZ“

with roasted potatoes and warm bread sauce with horseradish

FRIED PIKE-PERCH with creamy polenta

CURRY OF VEGETABLES with basmati rice

APPLE STRUDEL with vanilla sauce

CHOCOLATE MOUSSE

PÉTITS FOURS

AUSTRIAN CHEESE on skewer

€ 46,00 per person





BUFFET „VIENNA & MORE“

BAGUETTE WITH ROASTBEEF
BAGUETTE WITH TOMATO HUMMUS
BAGUETTE WITH SMOKED CHAR
BAGUETTE WITH HERB GERSAIS

VITELLO TONNATO
ASPIC OF „TAFELSPITZ“
SCRIMP COCKTAIL
PRESERVED VIENNESE VEGETABLES

CONSOMMÉ OF BEEF with sliced pancake or semolina dumpling
or
SEASONAL CREAM SOUP - served hot or cold, according to the season

CHICKEN IN PAPRIKA CREAM SAUCE with small butter dumplings
WIENER SCHNITZEL – breaded & deep-fried veal escalope, with parsley potatoes
ROAST JOINT WITH CRISPY FRIED ONIONS served with fried potatoes
FILLET OF CHAR with herb-tender wheat
VEGETARIAN RAVIOLI with Viennese tomato sauce

KAISERSCHMARREN – browned omelette, with stewed plums
MOCHA MOUSSE in the glass
SEMOLINA FLUMMERY
PÉTITS FOURS
SALAD OF FRESH FRUITS
AUSTRIAN CHEESE on skewer

€ 65,00 per person

CULINARY DELICACIES COMPLETELY TO YOUR TASTE

Create your catering completely to your taste.

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

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

| | |
|--------------------------------------------------------|--------------------|
| 3-course menu with soup | € 46,00 per person |
| 3-course menu with starter | € 51,00 per person |
| 4-course menu | € 56,00 per person |
| 4-course menu with menu items | € 61,00 per person |
| (starter, 2 soups, 2 main courses for choice, dessert) | |

BASIC CONFIGURATION & DECORATION

The packages for caterings are valid for a maximum of 5 hours (according to the agreed package). The mentioned prices will be applied to their extend by the booked number of participants. The exact number of participants is required 48 hours before the event at the latest. After expiration of the package, all beverages and further dishes are charged as actually consumed.

5 hours of service by our experienced and trained staff are included in our packages. After this allotted time, we charge a supervision flat charge of € 150,00 for each further started hour. Further details - at the rubric „Staff“.

Following basic configuration is included in our packages:

- place settings with cloth napkins, tableware, cutlery and glasses
- basic table decoration with table vase with flowers or small, seasonal arrangement
- menu cards and candles
- attractive presentation and decoration of the buffet

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

SURCHARGES:

| | |
|--------------------------------------------------|----------------------------|
| Place cards | € 2,50 per piece |
| Place cards with applicable menu cards | € 5,00 per person |
| Glasses - all kinds | € 1,00 per item |
| Bar tables | € 16,80 per item |
| Cover for bar table | € 16,80 per item |
| Combination – bar table & cover | € 32,40 per item |
| Chair | € 4,80 per item |
| Chair cover | € 7,00 per item |
| Combination – chair & cover | € 11,50 per item |
| Table – according to the dimension. | € 7,20 to € 13,20 per item |

„ALT-WIENER SCHMANKERL-REISE“ - A TASTE OF IMPERIAL VIENNA



Vienna was and remains a melting pot of the most diverse cultures, which a glance at the menu demonstrates.

Take to the „Alt-Wiener Schmankerl-Reise“ (A Taste of Imperial Vienna) and enjoy a culinary foray through the former Crown countries of the Austrian monarchy, garnished with insights into the history of Viennese cuisine.

Culinary questions and answers await you, as do 7 delectable Viennese delicacies („Schmankerl“), a glass of beer, Austrian wine, a Viennese coffee and a „historic souvenir“.

7 DELICACIES THAT ENNOBLE YOUR PALATE

VEAL GOULASH WITH „SALZSTANGERL“
served with Ottakringer Pils

HOMEMADE BEEF BROTH
with pancake strips and „Kaiserschöberl“

„WIENER SCHNITZEL“ WITH POTATO SALAD
accompanied by a glass of Austrian wine

„TAFELSPITZ“ WITH CLASSIC SIDES
roast potatoes, chive sauce and apple horseradish

„POWIDLITASCHERL“ (PLUM POCKETS), „APFELSTRUDEL“, „KAISERSCHMARREN“
and a Viennese Melange

ENJOY TRADITION - PER PERSON **€ 75,00** INCL. COVER CHARGE AND DRINKS

In the mood for more? - Reserve accompanying to the „Alt-Wiener Schmankerl-Reise“
a 2-hour moderation by an experienced tourist guide whom we trust.

During the meal, you are entertained with trivia about Viennese cuisine and its genesis,
amusing anecdotes and informative stories from the days of the emperor and of old Vienna.

The moderation is available in nearly all languages!

Price € 230,00

Please reserve on time!

BEVERAGE PACKAGES

| | |
|---------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| CHAMPAGNE RECEPTION: | Sparkling wine, sparkling wine with orange juice or strawberry juice or juice of elder blossoms, orange juice and mineral water € 18,00 per person |
| BEVERAGE PACKAGE NON-ALCOHOLIC: | Mineral water sparkling / non-sparkling and further soft drinks € 25,00 per person for 3 hours |
| BEVERAGE PACKAGE NON-ALCOHOLIC, BEER & COFFEE: | Mineral water sparkling / non-sparkling and further soft drinks, Gold Fassl pils, non-alcoholic beer, coffee € 31,00 per person for 3 hours |
| BEVERAGE PACKAGE STANDARD: | Mineral water sparkling / non-sparkling and further soft drinks Grüner Veltliner & Blauer Zweigelt (house wine in 1 liter bottles) Weingut Wutzl, Gobelsburg, Kamptal-Donauland, Gold Fassl pils, non-alcoholic beer, coffee € 45,00 per person for 5 hours |
| BEVERAGE PACKAGE EXCLUSIVE: | Mineral water sparkling / non-sparkling and further soft drinks 1 white or rosé wine and 1 red wine of the bouteille - of your choice Gold Fassl pils, non-alcoholic beer, coffee € 57,00 per person for 5 hours |

AUSTRIAN TOP WINES OF THE BOUTEILLE



Please allow us to call your attention to the offered Austrian top-wines at our current wine list.

We'd be happy to advise you.

With pleasure, we create an individual package to your requests and ideas. Inform us concerning your wishes and we calculate the best offer for you. If you do not wish to take a package, choose the wished beverages from our complete beverage offering. All beverages can then be ordered à la carte and are charged as actually consumed.

SHOW-COOKING YOUR EVENT - A REAL EXPERIENCE



Do you want to offer your guests a real culinary highlight? Our “Show cooking” provides the perfect “Wow!” experience for you and your loved ones, something they will talk about for a long time to come, something really special.

Whether your guests are served a freshly-made traditional Kaiserschmarren, paella from a giant pan or an entire Vulcano or Pata Negra ham, carved before their eyes – it’s all about movement. Watch our staff closely; maybe you will even be able to coax a culinary secret from our chefs.

What we can guarantee in every case is the finest of gastronomic experiences – live and with no “safety net”. Ask us what we can do, the SCHICK catering team will offer you the version best suited to your event.



SPECIAL DRINKS FOR YOUR SPECIAL FESTIVITY

Do you want to offer your guests a real highlight? Our Drink Specials provide the perfect “Wow!” experience for you and your loved ones, something your guests will really appreciate.

Whether it is beer to tap themselves, wine or bubbly from magnum bottles – whatever that little extra you want to offer your guests, we will be happy to organise great drinks for you.

Our SCHICK catering experts will be pleased to advise you!
The finest gastronomic experience guaranteed ...

SUPPORTING PROGRAMME

To complete our offerings from kitchen and cellar, we can also provide you with assistance for your supporting programme should you so desire.

We will be happy to advise you if you want to surprise and impress your guests with music and performance acts. From atmospheric background music on the piano to a band for dancing, from classical to modern, from performance acts to conjurors, we will be pleased to organise the desired background for your event. The high quality demands we make of our own staff are also required of the artists we select and the agencies supplying them.

Let us know what you would like and we will deal with the rest. Enjoy great entertainment!

STAFF



From the beginning of your event, for a maximum of 5 hours the service by our experienced and trained staff is included in our packages (according to the agreed package). After this allotted time, we charge a supervision flat charge of € 150,00 for each further started hour. 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.

For an eventually supplementary requested supervision or service, we charge € 25,00 per employee and hour, inclusive of all taxes.

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.

TRANSPORT

It is of course essential that the delicacies you order arrive reliably and in first class condition. In order to ensure this, we arrange appropriate transport – using our own delivery vehicles wherever possible, and special rented vehicles if required (special refrigerated transport, large loads, etc.).

Transport costs - one-off rate for each catering event (delivery and collection): **€ 200,00**

This basic price may occasionally vary in the event of a change in logistics expenses that can only be established after an inspection.

FIXED PRICE GUARANTEE OUR PROMISE



Our invoices will not contain any nasty surprises because we promise you the SCHICK fixed price guarantee.

Whatever you may require – crockery, decoration, bar tables – your invoice won't be based on complicated prices per unit but on the agreed flat rate. What it says in the offer is what it will say on the invoice!

Our flat rates for drinks are also organised just as simply and clearly. The duration of the event and the selection of drinks are set out at a flat rate per person. It doesn't matter how much is drunk, the price will remain the same. For each additional hour, either an additional flat rate will be agreed or the drinks will be invoiced on the basis of actual consumption.

Transparency on all counts ...

ALLERGEN INFORMATION

Dear guest,

on demand, you will get information from our employees about ingredients in our offered dishes and beverages, which may deploy allergies or intolerances.

The 14 main allergens are labelled at the date of your fixed event for your selected arrangements, pursuant to statutory requirements (EU-Food Information for Consumers Regulation 1169/2011). Furthermore there are other substances that may cause food allergies or intolerances.

The allergens are mentioned, if the listed substances or the products made from them are an ingredient of the final product.

Despite careful preparation of our dishes, they may contain traces of other substances that are used in the production process in the kitchen in addition to the indicated ingredients.

OFFICIAL LETTER CODE FOR THE ALLERGEN LABELING:



FOTO: WKO®

- A Gluten-containing grains
- B Crustaceans
- C Eggs
- D Fish
- E Peanuts
- F Soy
- G Milk or lactose
- H Edible nuts
- L Celery
- M Mustard
- N Sesame
- O Sulphites
- P Lupines
- R Molluscs

TERMS & CONDITIONS

The following general terms and conditions are a contractual part of the issued request for events and/or celebrations with Schick Hotels Catering. 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.

CANCELLATION POLICY

Cancellation up to 8 weeks before the event/celebration no charge
Cancellation 8 - 4 weeks before the event/celebration. 35% of booked food & beverage arrangement
Cancellation 27 - 14 days before the event/celebration. 50% of booked food & beverage arrangement
Cancellation 13 - 07 days before the event/celebration. 75% of booked food & beverage arrangement
Cancellation within 06 days before the event/celebration 100% of booked food & beverage arrangement

MINIMUM CONSUMPTION

Please attend the minimum consumption of € 500,00 per catering, independent of kind and duration of the catering. If the above quoted minimum consumption is not reached, the difference to the food & beverage consumptions will be charged.

GUARANTEE & SETTLEMENT

Notification of the food selection or the selected arrangement is required 5 working days before the event at the latest. Please advise the exact number of participants 48 hours before the event 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. Austrian law applies.

FOOD

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 not possible for more than three (3) hours. 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 the location owner's 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 Schick Hotels & Restaurants 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. An eventual time limitation has to be cleared in advance with the owner of the location.

CANCELLATION BY SCHICK HOTELS & RESTAURANTS

Schick Hotels & Restaurant may terminate the contractual relationship if: 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.



SCHICK HOTELS & RESTAURANTS WIEN

Wiens charmante Privathotels

www.schick-catering.at