

# FEIERN VERANSTALTUNGEN

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SCHICK HOTELS WIEN

EVENTS | CELEBRATIONS

Dear Ladies & Gentlemen,

there are many reasons to hold a festivity. Whether corporate event, wedding, christening or birthday party – the Schick Hotels & Restaurants Vienna offer for every occasion the perfect scale and the adequate offering. Thereby, your individual requests are important for us.

We have available well-equipped, elegant and quiet banquet rooms, with plenty of daylight and tended ambience.

Experience at Hotel Stefanie, the oldest hotel of Vienna, and at its elegant restaurant „Stefanie“ Viennese tradition and classic Viennese cuisine at its best. At Hotel Am Parkring with its stylish restaurant „Das Schick“, you enjoy the fascinating panoramic view over the roofs of Vienna as well as the culinary interplay of Austrian and Spanish specialities on the highest level. The Hotel Erzherzog Rainer with its restaurant „Wiener Wirtschaft“ invites you to creative seasonal Viennese down-to-earth delicacies in cozy and relaxing atmosphere.

Modern technology, easy accessibility, a central and conveniently situated location, as well as Schick's charming service round off the comprehensive offering.

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 4-star hotels 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.

We already look forward to the privilege of welcoming 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.

My name is Jeniffer Nemeth. I'll be happy to support you in planning your celebration. 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.

The event rooms in the three Schick Hotels – Hotel Stefanie, Am Parkring and Erzherzog Rainer – and the three Schick Restaurants – Stefanie, Das Schick and Wiener Wirtschaft – offer the perfect setting for any sort of festivity. In addition, every room still has its own "special something." 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 celebration.

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

With charming regards,



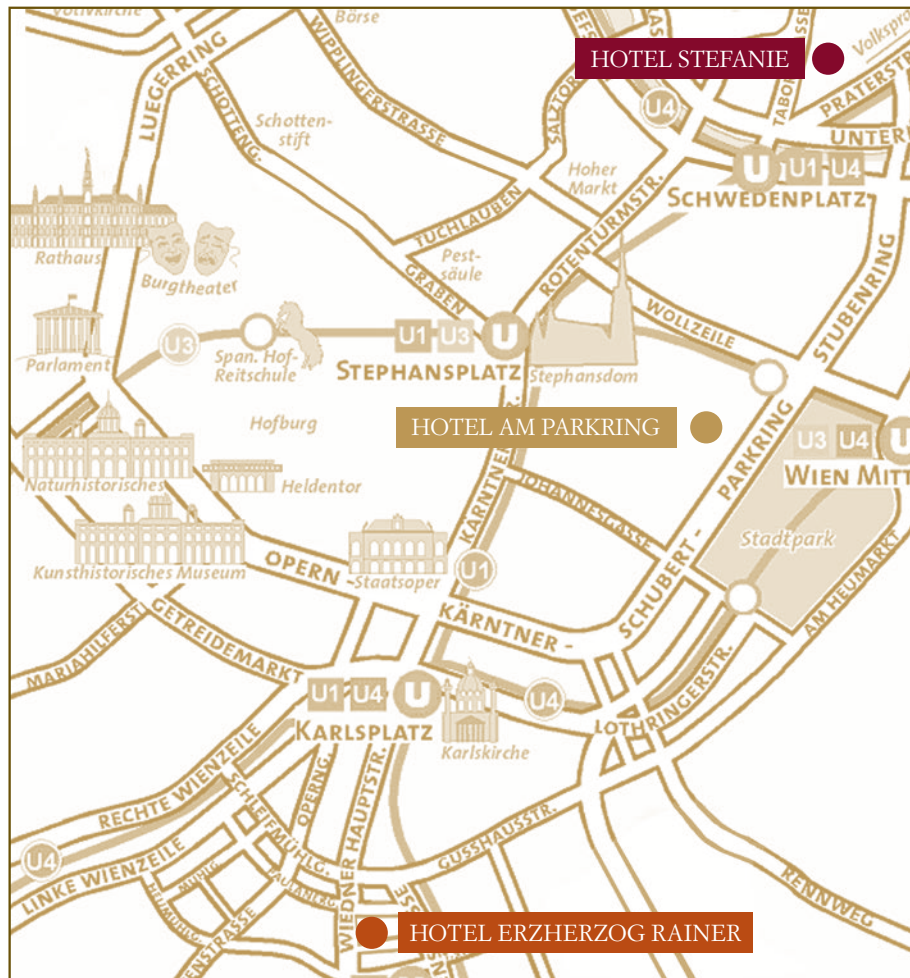
A handwritten signature in black ink that reads "Jeniffer Nemeth". The signature is written in a cursive, flowing style.

Jeniffer Nemeth | *Banquet Manager*

*T: +43 (1) 211 50-520*

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VIENNA



**HOTEL STEFANIE**  
 Taborstraße 12 | 1020 Vienna

**HOTEL AM PARKRING**  
 Parkring 12 | 1010 Vienna

**HOTEL ERZHERZOG RAINER**  
 Wiedner Hauptstraße 27-29 | 1040 Vienna

Partner of



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









## EXPERIENCE CULINARY HISTORY at the Restaurant „Stefanie”

With the Restaurant „Stefanie”, the Schick Hotels celebrate traditional, upscale Viennese cuisine. Its „recipe” can be quickly explained: top regional products, lots of Viennese charm and delicious delicacies full of history. The comprehensive menu offers not only the finest Viennese classics such as „Wiener Schnitzel” or „Alt-Wiener Tafelspitz” (Old Viennese prime boiled beef), but brief anecdotes explain in addition the historical background of traditional delicacies.

The ambitions and upscale, classic Viennese cuisine that are steeped in history can also be found in the buffets, set menus and arrangements for your celebration at the Hotel & Restaurant Stefanie. Whether it’s an anniversary, company party, birthday, Christmas party or wedding – whatever your cause for celebration, the stylish rooms and the elegant ballroom with direct access to the calm courtyard garden make for the ideal setting for celebrations with up to 170 guests. Celebrate with tradition!

HOTEL STEFANIE  
Taborstraße 12 | 1020 Vienna

CONTACT: Jeniffer Nemeth/Banquet Manager  
T: +43 (1) 211 50-520, E: [bankett@schick-hotels.com](mailto:bankett@schick-hotels.com)



„Festsaal“ 235 m<sup>2</sup> - divisible in 3 parts



„Bibliothek“ 45 m<sup>2</sup>

#### MAXIMUM NUMBER OF PEOPLE IN THE ROOM SETTINGS:

HOTEL STEFANIE	ROUND TABLES Buffet   Menu	SOLITARY TABLES Buffet   Menu	COCKTAIL
Festsaal (Saal I / II / III)	90 to 140	90 to 150	176
Festsaal (Saal II / III)	50 to 110	40 to 120	150
Festsaal (Saal III)	20 to 40	20 to 40	50
Konferenzsaal	60	30 to 60	120
Bibliothek		upto 20	40

Of course, other room arrangements according to your conceptions and requirements can be created.  
 Separate terms and conditions on Saturdays from May 1st - September 30th!  
 If desired, we are pleased to send you detailed floorplans, which can be found as well at our homepage  
[feiern.schick-hotels.com](http://feiern.schick-hotels.com)



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

## BUFFET „CROWN PRINCE RUDOLPH“

### TRILOGY OF HERRING

HAM VARIATION OF PORK „SCHNEEBERG.LANDSCHWEIN“  
and  
DUET OF MOZZARELLA CHEESE  
(as terrine and with tomatoes and basil)

### DELICACIES OF VIENNESE VEGETABLES

SEASONAL SALADS  
with homemade dressings

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

VIENNESE BOILED BEEF „TAFELSPITZ“  
with root vegetables, roast potatoes, chive sauce and apple-horseradish

ROAST OF VEAL  
with rice mixed with champignons and pole-beans with bacon

BONELESS BREADED & DEEP-FRIED VIENNESE CHICKEN  
with deep-fried herbs and parsley potatoes

FRIED FILLET OF CHAR  
with lemon butter and creamed tender wheat

VEGETARIAN RAVIOLI  
with Viennese tomato sauce

### FRESH FRUIT SALAD

CHOCOLATE MOUSSE  
in the glass

HOMEMADE „KAISERSCHMARREN“  
(browned and sugared omelette)  
with seasonal stewed fruits

### AUSTRIAN CHEESE

**€ 47,00** per person  
**(possible for a minimum of 20 persons)**



## BUFFET „EMPRESS ELISABETH“

### TRIO OF SALMON

Smoked, pickled and as terrine, with horseradish cream and honey-mustard sauce with dill

### OF BEEF & VEAL

Tafelspitz in aspic, roastbeef with port jelly and veal parfait

### OF SHEEP & GOAT

Terrine of sheep's cheese „Waldviertel“, balls of goat's cheese in pumpkin-seed coating and Greek salad with sheep's cheese

### PICKLED VIENNESE VEGETABLES

### SEASONAL SALADS

with homemade dressings

### BEEF CONSOMMÉ

with sliced pancake, semolina dumpling or liver dumpling

**or**

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

### ROAST SADDLE OF VEAL

with shallots in Veltliner wine, vegetables and potatoes au gratin

### MEDALLIONS OF PORK „SCHNEEBERG.LANDSCHWEIN“

with pepper-cream sauce and creamy polenta

### BRAISED BEEF „ESTERHÁZY“ STYLE

with potato croquettes

### BUTTER-FRIED FILLET OF TROUT

with letcho and herb rice

### SEASONAL VEGETARIAN STRUDEL

accompanied by Sauce Hollandaise

### VIENNESE APPLE STRUDEL

with vanilla sauce

### PANNA COTTA

### STUFFED PROFITEROLES

on fruit coulis

### SELECTED PÉTITS FOURS

### AUSTRIAN CHEESE

**€ 55,00** per person  
**(possible for a minimum of 20 persons)**

## BUFFET „EMPEROR FRANZ JOSEPH“

### OF MUSCOVY DUCK

Pie and slices of smoked breast, with plums and Sauce Cumberland

### OF SMOKED GAME FISH

Salmon, char and trout rolls in sesame, accompanied by filled cucumbers and honey-mustard sauce

### OF VEAL

Pie, aspic and Vitello Tonnato, with savoury herb sauce

### OF RED DEER

Selection of pies and terrines, accompanied by jelly of mountain cranberries and ragout of kumquats

### SEASONAL SALADS

with homemade dressings

### CONSOMMÉ DOUBLE

with savoury sponge with cheese and port

### MEDIUM FRIED FILLET OF AUSTRIAN BEEF

with truffled jus, vegetable sticks and Duchesse potatoes

### BRAISED CHEEKS OF PORK „SCHNEEBERG.LANDSCHWEIN“

with glazed carrots and celery purée

### BONELESS BREADED & DEEP-FRIED VIENNESE CHICKEN

with deep-fried herbs and parsley potatoes

### CROWN ROAST OF LAMB

on mediterranean vegetables, with cous-cous

### FRIED SLICE OF SALMON

gratinated with cream cheese, on saffron rice

### TRUFFLED VIENNESE „KRAUTFLECKERL“

(cabbage & noodles)

### SWEET AUSTRIAN YEAST BUNS with vanilla sauce

### CRÈME BRÛLÉE

with basil-red currant jam

### EXOTIC FRUIT SALAD

with cherry brandy

### SEASONAL TIRAMISU

in the glass

### AUSTRIAN CHEESE

**€ 66,00** per person  
**(possible for a minimum of 20 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:

SMOKED FISH FROM THE SEA & OF DOMESTIC WATERS  
accompanied by stuffed cucumbers and horseradish sauce

MEDIUM FRIED ROASTBEEF  
with „Tafelspitz“ in aspic, stuffed artichokes and Sauce Tyrolienne

HOMEMADE ANTIPASTI VARIATION  
with vegetables in aspic and balsamic cranberry sauce

„OF MUSCOVY DUCK“  
Pie and fine slices of smoked breast, with prunes and currant sauce  
**Surcharge:** € 4,00 per person

TERRINE OF PRAWNS; SHRIMPS COCKTAIL AND SAUTÉED CRAB TAILS  
on leaf salads  
**Surcharge:** € 4,00 per person

#### SOUPS:

CONSOMMÉ OF BEEF  
with sliced pancake, semolina dumpling or liver dumpling

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

#### VEGETARIAN AND VEGAN MAIN COURSES:

VEGETARIAN RAVIOLI  
with Viennese tomato sauce

SPINACH STRUDEL WITH SHEEP'S CHEESE  
on ratatouille, with herb sour cream

CURRY OF VEGETABLES  
with basmati rice

SMALL DUMPLINGS WITH EGGS

QUINOA  
with vegan Sauce Bolognes

VEGAN CHILI

## FESTIVE MENUS

### COMPLETELY TO YOUR TASTE

#### MAIN COURSES:

PICKLED ROAST OF PORK OR ROAST LOIN OF PORK  
with warm coleslaw and sliced bread dumplings

CORDON BLEU OF PORK SCHNEEBERG.LANDSCHWEIN  
with mixed salad and parsley potatoes

GLAZED CHICKEN BREAST gratinated with young carrots and creamy polenta

VIENNESE BONELESS BREADED & DEEP-FRIED CHICKEN  
with deep-fried herbs and potato-lamb's lettuce

ROASTED MIDDLE PIECE OF SALMON gratinated with cream cheese, on saffron rice

WIENER SCHNITZEL OF VEAL baked in butter oil, with parsley potatoes

ROAST SLICE FROM SADDLE OF VEAL  
with carrots and yellow beet, served with Duchesse potatoes

VIENNESE BOILED BEEF „TAFELSPITZ“  
with root vegetables, apple horseradish, chive sauce and roast potatoes

ROAST JOINT WITH CRISPY FRIED ONIONS  
served with fried potatoes and pickled gherkin

MEDALLIONS OF VENISON - WRAPPED IN BACON with elder berry  
sauce, red cabbage with apple and baked potato dumplings

**Surcharge:** € 5,00 per person

MEDIUM FRIED CROWN ROAST OF LAMB  
on mediterranean vegetables, with herb cous-cous

**Surcharge:** € 5,00 per person

FILLET OF AUSTRIAN BEEF - MEDIUM FRIED  
with truffled jus, vegetable sticks and rosemary potatoes

**Surcharge:** € 5,00 per person

#### DESSERTS:

SMALL WHITE CHEESE-CREAM DUMPLINGS with fresh berries

FRESH FRUIT SALAD with pineapple and coco liqueur

MOUSSE OF DARK CHOCOLATE with seasonal fruits

VIENNESE KAISERSCHMARREN with caramelized apples and stewed plums

APPLE STRUDEL with vanilla sauce

SWEET AUSTRIAN YEAST BUNS with vanilla sauce

**Surcharge:** € 3,00 per person

SELECTED AUSTRIAN CHEESE

3-COURSE MENU WITH SOUP . . . . .	€ 35,00	per person
3-COURSE MENU WITH STARTER . . . . .	€ 39,00	per person
4-COURSE MENU . . . . .	€ 43,00	per person
4-COURSE MENU WITH MENU ITEMS . . . . .	€ 45,00	per person
(starter, 2 soups and 2 main courses for choice, dessert)		

**(possible for a minimum of 15 persons)**

## „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

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

ENJOY TRADITION - PER PERSON **€ 58,00** 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 FOR MENUS AND BUFFETS

- CHAMPAGNE RECEPTION: Sparkling wine, sparkling wine with orange & strawberry juice & juice of elder blossoms, Kronprinz Rudolph „G'spritzer“, orange juice and mineral water  
**€ 9,00** per person
- BEVERAGE PACKAGE STANDARD: Mineral water sparkling / non-sparkling, soft drinks  
Grüner Veltliner & Blauer Zweigelt (house wine in 1 liter bottles)  
of Weingut Wutzl, Gobelsburg, Kamptal-Donauland  
Pils on tap, non-alcoholic beer, espresso and tea on offer  
**€ 32,50** per pson **for 5 hours\***
- BEVERAGE PACKAGE EXCLUSIVE: Mineral water sparkling / non-sparkling, soft drinks  
1 white or rosé wine and 1 red wine of the bouteille - of your choice  
Pils on tap, non-alcoholic beer, espresso and tea on offer  
**€ 37,50** 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.

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.

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\*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



From the beginning of the event, 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 weddings, Christmas celebrations and 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 in glass containers, 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 the Festsaal) . . .	€ 6,00 per piece
Place cards . . . . .	€ 2,50 per piece
Place cards with applicable menu cards . . . . .	€ 5,00 per person
Dance floor . . . . .	€ 150,00

## 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!

## 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:



- 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 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 50 % of the reserved arrangement 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. . . . 1st deposit = € 500.00 as cancellation fee

Cancellation 12 - 1 week before the event/celebration. . . . .1st and 2nd deposit 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. Austrian law applies.

### 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 reserve 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 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 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



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## SCHICK HOTELS WIEN

Wiens charmante Privathotels

STEFANIE  
AM PARKRING  
CAPRICORNO  
CITY CENTRAL  
ERZHERZOG RAINER



## SCHICK RESTAURANTS WIEN

STEFANIE  
DAS SCHICK  
WIENER WIRTSCHAFT

[seminar.schick-hotels.com](http://seminar.schick-hotels.com)  
[www.schick-hotels.com](http://www.schick-hotels.com)  
[www.schick-restaurants.at](http://www.schick-restaurants.at)