

SEMINARS CONFERENCES

2026

Welcome to the Schick Hotels,

the Schick Hotels has greeted satisfied guests from all over the world for more than 400 years. The charm and the tradition of classical imperial Vienna are palpable throughout the hotel. This positive feeling extends to our inviting seminar rooms.

My name is Jeniffer Kuba. I would be happy to help you plan your seminar. I have been part of the Schick family since 2008. My motto is: "Together we can achieve anything." True to this motto, I am available to you in word and deed at any time.

The guiding principle of the Schick Hotels is "Vienna's charming private hotels." For me, this means exceeding your expectations. I do not just want to satisfy you. My goal is for you to be thrilled.

The four seminar rooms at the two Schick Hotels Stefanie and Erzherzog Rainer have daylight and are endowed with modern furnishings. In addition, each room has its special 'delicacies'. I would be very happy to make an opportunity to discuss your ideas and desires personally with you. Once I know what you are looking for, I will be able to help you with your perfect seminar.

I am already looking forward to greeting and regaling you and your guests.

With charming regards,



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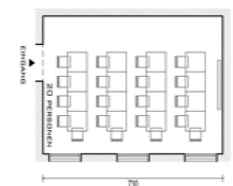
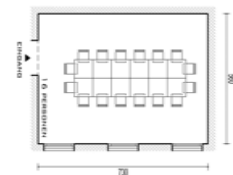
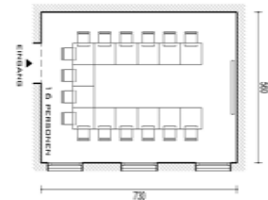
HOTEL STEFANIE
WIEN

HOTEL STEFANIE | BIBLIOTHEK



MAXIMUM NUMBER OF PEOPLE IN THE ROOM SETTINGS:

U-SHAPE OUTSIDE	CONFERENCE	CLASSROOM	THEATER	ROOM AREA	CEILING
16	16	16	20	45 m ²	280 cm

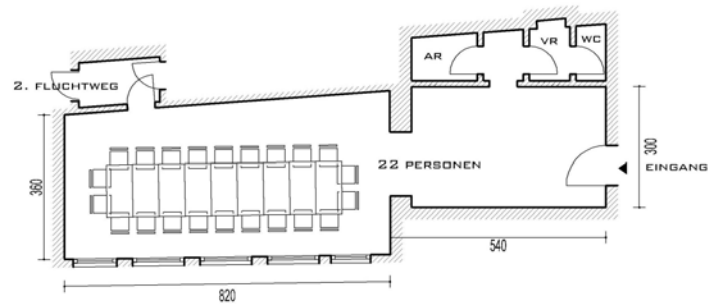
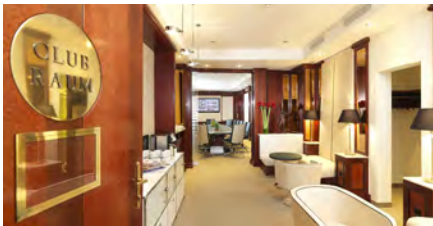


HOTEL STEFANIE | CLUBRAUM



MAXIMUM NUMBER OF PEOPLE IN THE ROOM SETTINGS:

U-SHAPE OUTSIDE	U-SHAPE OUT- & INSIDE	CONFERENCE	CLASSROOM	ROOM AREA	ANTEROOM	CEILING
		16		54 m ²	20 m ²	275 cm

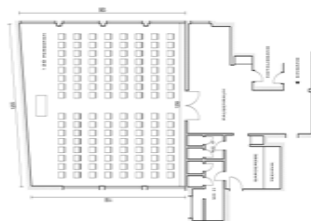
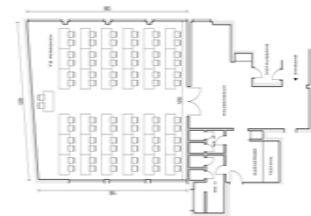
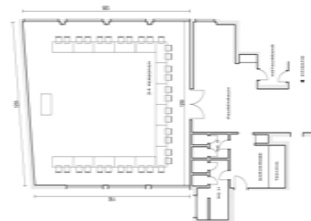


HOTEL STEFANIE | KONFERENZSAAL



MAXIMUM NUMBER OF PEOPLE IN THE ROOM SETTINGS:

U-SHAPE OUTSIDE	U-SHAPE OUT- & INSIDE	CONFERENCE	CLASSROOM	THEATER	ROOM AREA	ANTEROOM	CEILING
32	42	30	72	120	156 m ²	40 m ²	355 cm



CONFERENCE PACKAGES

OUR CONFERENCE PACKAGES INCLUDE:

QUALIFIED SUPERVISION by the team of Hotel & Restaurant Stefanie

COFFEE BREAKS with freshly brewed coffee of the bean-to-cup coffee machine and assorted teas

LUNCH BUFFET at Restaurant „Stefanie“ (depending on the selected package)

CONFERENCE ROOM RENTAL FEE

TECHNICAL EQUIPMENT AND TOOLS:

beamer, screen, flip chart and pin board with pens, ballpoint pens and writing pads, meeting kit, internet use



stefanie
RESTAURANT

PACKAGE „STEFANIE“

Welcome espresso and „Gugelhupf“
Forenoon-coffee break including snacks
Lunch buffet (excluding beverages)
Afternoon-coffee break including snacks
Mineral water and non-alcoholic beverages at the conference room
€ 86,00 per person

PACKAGE „BUSINESS“

Forenoon-coffee break including snacks
Lunch buffet (excluding beverages)
Afternoon-coffee break including snacks
Mineral water and non-alcoholic beverages at the conference room
€ 80,00 per person

PACKAGE „HALF DAY“

Welcome espresso and „Gugelhupf“
Forenoon- or afternoon-coffee break including snacks
Lunch buffet (excluding beverages)
Mineral water and non-alcoholic beverages at the conference room
€ 72,00 per person

PACKAGE „FORENOON | AFTERNOON“

Welcome espresso and „Gugelhupf“
Afternoon-coffee break including snacks
Mineral water and non-alcoholic beverages at the conference room
€ 57,00 per person

PACKAGE „AFTER WORK“

Afternoon-coffee break including snacks
Mineral water and non-alcoholic beverages at the conference room
€ 51,00 per person

YOUR LUNCH BUFFET

Our lunch buffet is a flexible, uncomplicated and quick opportunity for you and your conference participants to enjoy a meal.



SEASONAL SELECTION OF CRISP, FRESH SALADS with homemade dressings

VARIATIONS OF COLD STARTERS and assorted breads with butter

SOUP according to the season

2 MEAT DISHES

1 FISH OR 1 VEGETARIAN DISH with convenient side dishes

DESSERT SELECTION

YOUR COFFEE BREAKS

To meet the needs of a sustaining seminar day, we offer a daily fresh, varied and seasonal adapted selection of food to you and your conference participants.

For this reason, our executive chef arranges the coffee breaks and the lunch buffet for your conference individually.

If you have questions or special requests, do not hesitate to contact us - we gladly are at your disposal!

ROOM RENTAL FEE | MINIMUM CONSUMPTION

After reaching the minimum consumption no room rent will be charged. Please note the minimum consumption for our conference rooms, regardless of full-time or half day use:

KONFERENZSAAL	€ 2.000,00
CLUBRAUM	€ 700,00
BIBLIOTHEK	€ 700,00

If the above minimum consumption is not reached, we represent the difference between the real consumption to the minimum consumption as a room rental fee.

EXAMPLE: With 10 participants and the Package „Business“ you will reach the minimum consumption at the “Clubraum” (9 x EUR 80,00 = EUR 720,00). If you have only 8 participants, EUR 60,00 will be charged as a room rental fee.

”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 3 DRINKS

TERMS & CONDITIONS

The following general terms and conditions are a contractual part of the issued request for seminars and/or conferences 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.

CANCELLATION POLICY

Cancellation up to 4 weeks before the conference. no charge

Cancellation 2 - 4 weeks before the conference. 50 % of the reserved arrangement

Cancellation within 2 weeks before the conference. 100% of the reserved arrangement

If the minimum consumption is not reached with the selected package, the minimum consumption will be charged as a cancellation fee.

GUARANTEE & SETTLEMENT

Notification of the food selection, the selected arrangement, as well as the exact number of participants is required 5 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.

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.

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.