

Austria Trend **HOTELS**

BANQUET FOLDER



Hotel Maximilian & Parkhotel Schönbrunn

**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.

PARKHOTEL SCHÖNBRUNN ****S



Fit for an emperor.

Want to enjoy imperial Vienna and follow in the footsteps of some of the city's greatest rulers? Then the Parkhotel Schönbrunn is the perfect place for you. Located directly opposite Schönbrunn Zoo (the world's oldest), the hotel was originally built to accommodate Emperor Franz Joseph's visitors and will have you feeling like royalty in no time at all. Schönbrunn Palace, its unique formal parklands, the Gloriette and the Palm House are just a stone's throw from the hotel.

Morgenstund' – the nutritious Austrian breakfast.

At our hotel there is much more to an imperial breakfast than a Kaisersemmel roll. Our breakfast includes freshly baked croissants and a full range of 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.

Savour the view.

Relax in our cosy winter garden while the chef de cuisine serves delectable culinary compositions at lunchtime and in the evenings.

Imperial coffee and cakes.

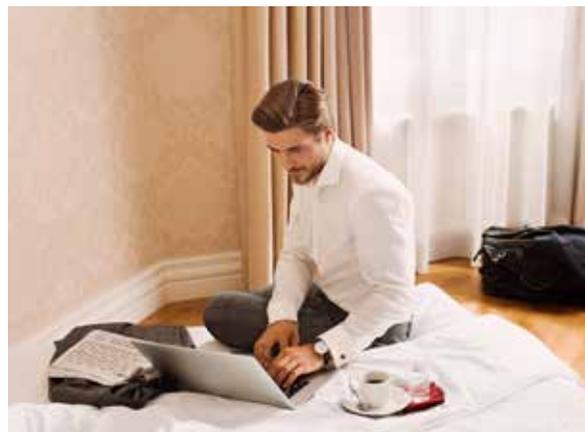
Our elegant Schlosscafé is the ideal place to relax and enjoy Vienna's legendary coffeehouse culture.

Glory be.

The Gloriette Bar with its fantastic views down the tree-lined Schönbrunner Allee boulevard will have you feeling like royalty as you enjoy a drink.



Free WiFi
access in all rooms!



PARKHOTEL SCHÖNBRUNN ****S

111 Superior Rooms

27 m², furnished in a classic style, air conditioning, partially with a balcony.

73 Deluxe Rooms

27 to 30 m², air conditioning, bathroom with shower or bathtub.

97 Executive Rooms

25 to 40 m², with cosy sitting area, air conditioning and a bathroom with bathtub or shower. Some feature a balcony.

14 Junior Suites

from 50 m², with cosy sitting area, air conditioning and bathroom with bathtub or shower; Nespresso machine, partially with balcony.

5 Suites

from 75 m², with cosy sitting area, sofa, air conditioning, bathroom with bathtub, Nespresso machine and separate living room.

2 Kaisersuites (Emperor's suite)

130 m², with separate living room, air conditioning, Nespresso machine, a bathroom with bathtub and shower, wintergarden with roof terrace (40 m²). breathtaking view on the Gloriette, the Palmenhaus and the Schönbrunn Palace

HOTEL MAXIMILIAN ****



A member of the imperial family

Even if the Austria Trend Hotel Maximilian is comparatively new: Its history goes back almost two centuries. Ferdinand Maximilian Joseph, archduke of Austria, was born in 1832 at Schönbrunn Palace as the younger brother of emperor Franz Joseph I, who used to host his guests in these lavish quarters. An exciting time in Austrian history is newly interpreted at Austria Trend Hotel Maximilian: Look forward to a majestic stay in a modern atmosphere

By the way: It's not just the connectedness to the imperial family that unites both the Austria Trend Hotel Maximilian and Austria Trend Parkhotel Schönbrunn, though. After all, both houses have a ground-floor connection to each other.

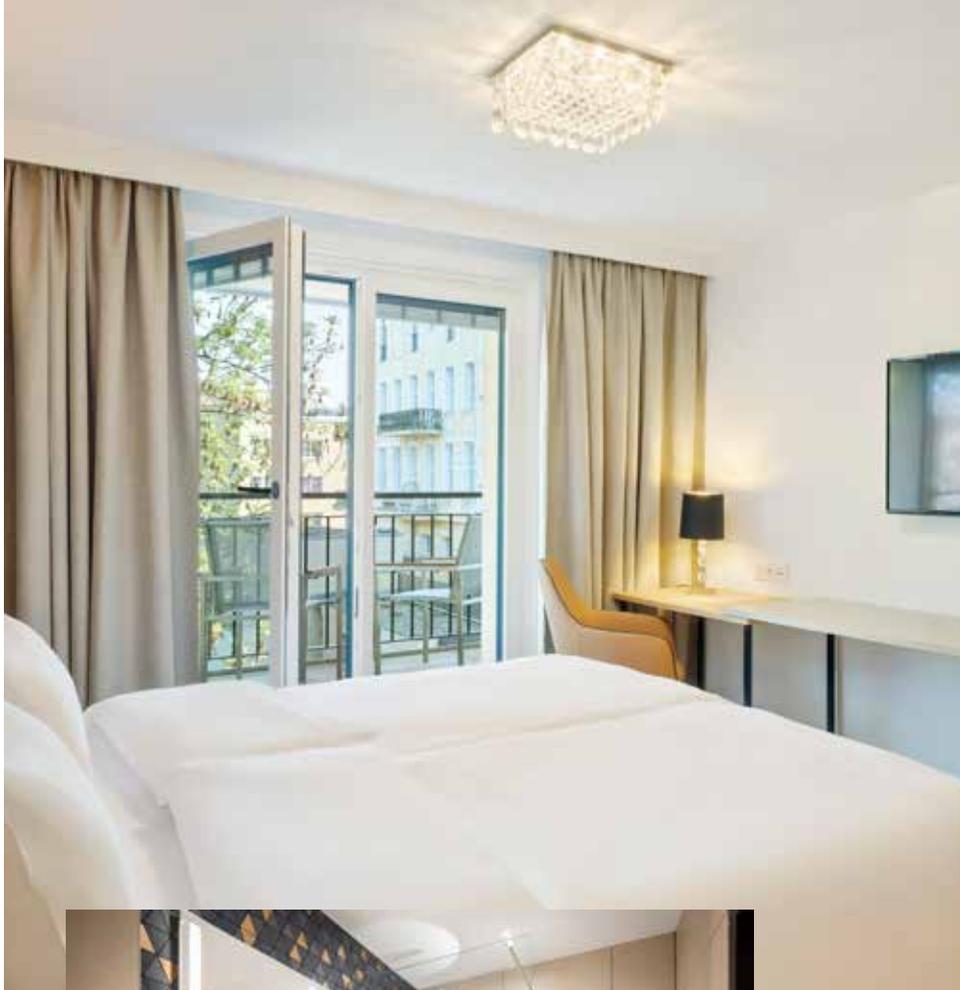
A table at the Archduke's, please.

"Breakfast like an emperor" or so the saying goes. During your stay at Hotel Maximilian, you'll be treated to culinary delights at other times

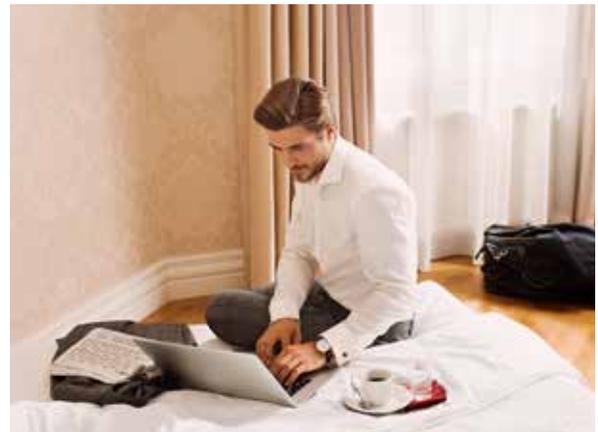
of the day as well, though: e.g. at the breakfast table or during a snack in our lounge. From noon onwards, the bistro can also be reserved for cocktail receptions. What's more, our terrace offers space for up to 68 people and stretches over two levels. If you're in the mood for fine dining, we recommend the Schlosscafé in the neighbouring Austria Trend Parkhotel Schönbrunn where you can order à la carte.

Stress off, royal relaxation on.

At the hotel's spa, you can switch off after an exciting day filled with lots of new impressions. Treat yourself to some winding down in the Finnish sauna or simply enjoy the silence at the relaxation area. If you're in the mood to work off some energy after your shopping trip: Hotel Maximilian has a fitness room equipped with the latest Technogym machines.



Free WiFi
access in all rooms!



HOTEL MAXIMILIAN ****

34 Deluxe Rooms

33 – 35 m², individually adjustable air conditioning, cosy seating area or sofa, electric kettle with a selection of teas, exclusive bath products

7 Deluxe Rooms with balcony

33 – 35 m², individually adjustable air conditioning, cosy seating area or sofa, electric kettle with a selection of teas, exclusive bath products, balcony



PARKHOTEL SCHÖNBRUNN ****S

Capacity	☀	m2	⚙	🏠	📊	📅	📅	🍷
Österreich	✓	150	50	34	44	45	110	100
Ungarn	✓	150	50	35	44	45	110	100
Österreich-Ungarn	✓	300	112	60	60	140	300	250
Ballsaal		405	228	40	30	140	300	300
Ballsaal mit Galerie		620	394	-	-	-	400	469
Sophie Lounge 1		75	24	20	24	24	36	40
Sophie Lounge 2		35	16	10	8	8	18	20
Seminar Suite 1222	✓	50	-	15	15	16	25	30
Franz Josef Saal		160	48	46	50	50	80	132
Marie	✓	20	-	-	8	-	-	-
Rudolf	✓	30	-	-	10	-	-	-

World-changing meetings.

For centuries, the fate of entire nations was decided at Schönbrunn Palace, just a few metres from the Parkhotel Schönbrunn and Hotel Maximilian. In fact, you could say that meetings and events in this historic setting are destined for greatness.

- 9 conference rooms
- 1 ball room
- 1 terrace
- 1 hotel garden
- 1 rooftop terrace

Have you always dreamed of the perfect wedding or a fancy cocktail reception with a mix of tradition and zeitgeist? Or are you looking for a venue with a touch of imperial charm for a gala dinner or a classic Viennese ball? Parkhotel Schönbrunn and Hotel Maximilian are the ideal locations to make all these dreams come true.

HOTEL MAXIMILIAN ****

Capacity	☀	m2	⚙	🏠	📊	📅	📅	🍷	Sitzplätze
Lounge	✓	245	60	-	-	-	-	120	65
Terrace	✓	175	-	-	-	-	-	120	46



Room hire

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

PARKHOTEL SCHÖNBRUNN ****S

	●	●
Sophie 1	600.–	850.–
Sophie 2	350.–	450.–
Franz Josef Saal	750.–	1,000.–
Österreich/Ungarn	1,500.–	2,500.–
Österreich-Ungarn	2,800.–	4,500.–
Ballsaal	on request*	on request*
Seminar-Suite 1222	650.–	850.–
Marie	350.–	450.–
Rudolf	350.–	450.–

HOTEL MAXIMILIAN ****

	●	●
Lounge	1,500.–	-
Terrace	750.–	-

● half day rate
● full day rate

*we are happy to create a customized offer for you.



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

€ **72.-**

Conference Package full day per person

€ **82.-**

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)

Conference Package PLUS half day per person

€ **79.-**

Conference Package PLUS full day per person

€ **89.-**

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.



Meeting with a view

In the "Kaiser" Suites (Emperor's Suite) of the Austria Trend Parkhotel Schönbrunn, imperial charm meets the pulse of time. In addition to the modern furnishings and the royal flair, the roof terrace invites you to enjoy the time at your event or to clear your head during a seminar break. The breathtaking view of the Palm House, the Gloriette and Schönbrunn Palace is unique and a highlight at every event. Another plus: The suites are located away from the regular meeting activities and therefore offer more privacy for your event.

Capacity Kaisersuites

	☀	m2	⊙	🏠	📊	📅	📄	🍷	⚙
Inside	✓	130	-	-	6	-	24	40	15
Outside	✓		-	-	-	-	40	40	-

Room hire

	🌙	●
Kaisersuite #1502	1,000.–	1,700.–
Kaisersuite #1523	1,000.–	1,700.–



Coffee break snacks

.....
■ **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!
.....

Feel free to leave the choice of snacks to our chef.

For € 15.00 per person he will prepare a selection of canapes (chef's choice) per person (min. 10 persons).

Savoury snacks

Rare roast beef on baguette with herb cream ^{AGM}	€ 3.50
Prosciutto & parmesan on ciabatta baguette ^{AG}	€ 3.50
Milanese salami on whole wheat baguette with rollino ^{ACGLN}	€ 3.50
■ Mini rolls filled with succulent ham and brie ^{ACGLO}	€ 3.50
Chicken breast wrap with rocket and cocktail sauce ^{ACGMO}	€ 3.50
■ Puff pastries filled with ham ^{ACGL}	€ 3.50
Quiche with spinach and feta cheese ^{ACGL}	€ 3.50
Salmon tartare on baguette ^{ACDGM}	€ 3.50
■ Lye bread baguettes with Emmental and Liptau cheese ^{ACGMO}	€ 3.50
Camembert with fig mustard, strawberries and nuts ^{AGHM}	€ 3.50
Vegetarian wraps with lettuce ^{ACGLMO}	€ 3.50
Wrap with hummus, cucumber and lime ^{AGHMO}	€ 3.50
Puff pastries filled with tomatoes and sweet peppers ^{ACGH}	€ 3.50
Puff pastries filled with spinach and feta cheese ^{AGLO}	€ 3.50
Vegetable tartare on pumpnickel and crème fraiche ^{AGLMO}	€ 3.50
Bruschetta with tomatoes and basil ^{AO}	€ 3.50
Tomato-mozzarella sticks with rocket ^{GL}	€ 3.50

Dessert

Vegan banana-nut brownies ^{AEFH}	€ 3.50
■ Mini applestrudel ^{AH}	€ 3.50
■ Chocolate Sachertorte bites ^{ACGH}	€ 3.50
Curd tartlets with raspberry ^{ACG}	€ 3.50
Chocolate-passionfruit-bites ^{ACGH}	€ 3.50
Nougat-caramel-tartlets ^{ACGH}	€ 3.50

Prices are subject of change until date of event.

Price per item/Minimum order: 5 items

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



Drinks

Alcohol free

Still or sparkling mineral water [○]	0.33 l	€ 3.40
Still or sparkling mineral water [○]	0.75 l	€ 7.00
Coca Cola/ light, Fanta, Sprite	0.33 l	€ 4.00
Almdudler	0.35 l	€ 4.00
Tonic Water, Bitter Lemon, Ginger Ale	0.20 l	€ 4.00
Red Bull	0.25 l	€ 4.90
Fresh squeezed orange juice	0.20 l	€ 4.90
Pago fruit juices	0.20 l	€ 3.70
	1.00 l	€ 8,20
Apple juice / orange juice spritzer	0.25 l	€ 3.00
	0.50 l	€ 5.50
Soda with lemon or elder flower	0.25 l	€ 2.80
	0.50 l	€ 4.40

Hot drinks

Espresso	€ 3.00
Double Espresso	€ 4.20
Espresso with a shot of milk ^G	€ 3.10
Large espresso with a shot of milk ^G	€ 4.20
Viennese melange ^G	€ 4.20
Caffè Latte ^G	€ 4.30
Cappuccino ^{GAF}	€ 4.30
Americano ^G	€ 3.70
Hot chocolate ^{GAF}	€ 4.30
Hot chocolate with whipped cream ^{GAF}	€ 4.60
Assam tea	€ 4.40
Darjeeling tea	€ 4.40
Fair Trade Superior Earl Grey tea	€ 4.40
English Breakfast tea	€ 4.40
Fair Trade Highland green tea	€ 4.40
Peppermint tea	€ 4.40
Herbal tea	€ 4.40
Camomille tea	€ 4.40
Fruit tea (selection)	€ 4.40
Rooibos vanilla tea	€ 4.40
with lemon or milk ^G	€ 0.90

Beer

Ottakringer draught ^A	0.30 l	€ 3.90
Ottakringer draught ^A	0.50 l	€ 5,40
Ottakringer Bio Zwickel ^A	0.30 l	€ 4.10
Ottakringer Bio Zwickel ^A	0.50 l	€ 5.80

Wine

Grüner Veltliner Kamptal DAC „Strassertal“[○]	0.75 l	€ 32.00
Weingut Topf Straß, Strassertal, Kamptal		
Zweigelt bio [○]	0.75 l	€ 32.00
Weingut Johannahof-Reinisch Tattendorf, Thermenregion		
Wiener Gemischter Satz DAC [○]	0.75 l	€ 36.00
Weingut Stift Klosterneuburg, Nussberg, Wien		
Sauvignon Blanc Kitzzecker [○]	0.75 l	€ 42.00
Weingut Wohlmuth Kitzeck, Süsteiermark		
Blaufränkisch Ried Hochäcker [○]	0.75 l	€ 38.00
Weingut Kerschbaum Horitschon, Mittelburgenland		
Cuveé Classic [○]	0.75 l	€ 33.00
Weingut Aumann Tribuswinkel, Thermenregion		

Sparkling wine & Champagne

Brioso Prosecco DOC Spumante [○]	0.10 l	€ 5.50
	0.70 l	€ 36.00
Kattus No. 1 [○]	0.10 l	€ 6.50
	0.70 l	€ 41.00
Kattus Rose [○]	0.10 l	€ 6.50
	0.70 l	€ 41.00
Moët & Chandon Brut [○]	0.75 l	€ 125.00
Veuve Clicquot Vintage [○]	0.75 l	€ 135.00





Drinks packages

Aperitif package

30 minutes € 18.00

Including house wine white and red / beer / sparkling wine / alcohol free drinks / coffee and tea / valid only in the main room
Prices per person

Drinks package

2 hours € 32.00
3 hours € 42.00
4 hours € 52.00
each additional hour € 10.00

Including house wine white and red / beer / alcohol-free drinks / coffee and tea / valid only in the main room
Prices per person

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

Seasonal meals

Bookable up to 50 persons

Please choose one of the following main courses until 10 days prior to the event.

Spring menu (March-May)

Cream cheese mousse covered in zucchini on a salad bouquet with sweetpepper herbs vinaigrette GLO

Carrots lime soup with puff pastries stick ACGLN

Filled veal escalope with raw ham and spinach on a Mediterranean risotto AGL
or

Roasted zander fillet with potatoes and vegetables in a horseradish cream DGL
or

Braised sweetpepper filled with couscous and ratatouille HLN

Rhubarb yoghurt cake with strawberry elderberry sorbet ACGH

Summer menu (June-August)

Tomatoes and mozzarella on a mixed leaf salad bouquet GLO

Zucchini soup with cream topping and croutons ACGL

Marinated cornfed chicken breast with herb cream polenta and glazed cherry tomatoes AGLO
or

Roasted salmon fillet with chard and mango, fettuccine and white wine cream ACDGLO
or

Asian soy stew with vegetables and basmati rice FLN

Berries variation (mousse, sorbet, fresh berries) G

Price per person

Soup / main course / dessert

€ 42.–

Appetizer / main course / dessert

€ 46.–

4-course menu

€ 52.–

Couvert

included

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

Autumn menu (Sept.-Nov.)

Horseradish mousse with smoked salmon on a mixed salad bouquet with balsamic vinaigrette GLO

Pumpkin soup with cream topping and pumpkin seeds oil GLO

Rare pork tenderloin covered in prosciutto with pumpkin spinach risotto GLO
or

Roasted trout fillet with almond butter and parsley potatoes DGHL
or

Ravioli filled with porcino in a tomato basil cream with sautéed mushrooms ACGL

Warm nut cake with nougat sauce and stewed apples with cinnamon ACEGH

Winter menu (Dec.-Feb.)

Waldorf salad with pasnips and yoghurt EGH

Sweetpepper soup with sesame stick ACGLN

Viennese boiled beef with potato celery puree and zucchinis AGLO
or

Roasted salmon trout with Riesling sauce and beetroot risotto ADLO
or

Roasted zucchini potato patties with tomatoes and green onions ACFL

Gingerbread orange cake with cumquat ragout ACGHO

Choose your own menu



Bookable up to 50 persons
Please choose 1 each: starter / soup / main course / dessert

COUVERT (included)

Oven fresh pastries with herb butter and homemade spreads ^{AEGHL}

STARTERS

Cream cheese mousse with zucchini on a salad bouquet & sweet pepper-herb-vinaigrette ^{GLO}

Beef carpaccio with lemon pepper and Parmesan shavings ^{LMO}

Mozzarella balls with marinated cherry tomatoes and basil pesto ^{GLO}

Smoked salmon and trout tartare on a mixed salad bouquet ^{DGLO}

Lettuce with smoked mango and tofu cubes ^{LO}

SOUPS

Boiled beef consommé with Viennese choices

(semolina dumplings, pancake slices, vermicelli, liver dumplings) ^{ACGL}

Traditional Viennese potato soup with root vegetables and bacon ^{GLO}

Sweetpepper soup with croutons ^{ACGL}

Leek cream soup with carrot topping ^{AGL}

Tomato cream with croutons ^{ACL}

Vegan carrot cream with a hint of lime ^{FL}

MAIN COURSES

Roasted cornfed chicken breast with glazed apples and sautéed potato spinach noodles ^{ACGLO}

Beef Stroganoff with fresh mushrooms, pickles, herbs, served with spaetzle ^{ACGLMO}

Veal Saltimbocca filled with ham, sage and port wine sauce, served with truffled noodles and Mediterranean vegetables ^{ACGLMO}

Rare pork medallions with ham and thyme sauce, served with potato celery puree and glazed carrots ^{AGLMO}

Filled turkey roll with tomatoes, mozzarella and basil, served with gnocchi and mixed vegetables ^{ACGLO}

Roasted salmon on a tomato spinach risotto ^{DGLO}

Roasted zander filet with almonds and lemon sauce, served with parsley potatoes ^{ADGHL}

Braised sweet pepper filled with couscous on Italian vegetables ragout ^{FHL}

Asian soy stew with vegetables and basmati rice ^{FHLNO}

DESSERTS

Warm coconut rice balls with raspberries and lychee sorbet ^{AFH}

Cheesecake with cherry ragout ^{AF}

Warm apple nut turnover with caramelized nuts and stewed pears ^{ACEH}

Caramel passionfruit cake with chocolate ice cream and brittle ^{ACGH}

Warm semolina soufflé with apricot ragout and pistachio ice cream ^{ACEG}

Price per person

Soup / main course / dessert

€ 42.–

Starter / main course / dessert

€ 46.–

4-course menu

€ 52.–

Couvert

included

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

Create your own buffet



Bookable from 30 persons
Please choose the following:
4x starters
1x soup
4x main course
4x dessert
Salad buffet is always included.

STARTERS

Smoked salmon tartare with lamb's lettuce ^{DGL}
Beef carpaccio with lemon pepper and Parmesan shavings ^{LMO}
Mozzarella balls with marinated cherry tomatoes and basil pesto ^{GLO}
Marinierted boiled beef carpaccio with Styrian pumpkin seeds oil and fresh horseradish ^{LMO}
Prosciutto slices with honey and cantaloup cubes ^O
Vegan couscous salad with vegetables on leaf lettuce ^{HLO}

SALAD

Salad buffet „Parkhotel“ with bread rolls and butter

SOUPS

Boiled beef consommé with Viennese choices (semolina dumplings, pancake slices, vermicelli, liver dumplings) ^{ACGL}
Traditional Viennese potato soup with root vegetables and bacon ^{GLO}
Parsnip soup with garden cress ^{GL}
Tomato cream with croutons ^{ACL}
Vegan carrot cream with a hint of lime ^{FL}

MAIN COURSES

Viennese boiled beef with root vegetables, roasted potatoes, spinach, horseradish and chives sauce ^{AGL}
Rare pork tenderloin covered in puff pastry with thyme gravy and zucchini potato cubes ^{AGLO}
Filled turkey roll with spinach, tomatoes, mozzarella in a creamy sauce with basmati rice ^{AGLO}
Roastbeef slices covered in herbs with pepper sauce, potato gratin and fresh garden vegetables ^{AGLMO}
Roasted saddle of veal with morel cream sauce, sautéed potato noodles, herbs and carrots ^{ACGLMO}
Roasted zander on Italian vegetables with tagliatelle ^{ACDEL}
Roasted salmon with lime sauce on snap peas and sweet peppers with basmati rice ^{DGL}
Asian soy stew with vegetables and basmati rice ^{EFHL}
„Paella“ with vegetables, rice and tofu ^{EFHL}
Braised sweet pepper filled with couscous and vegetables on a tomato-green onion-ragout ^{HL}

DESSERTS

Pecan nuts cake ^{ACEGH}
Curd cake ^{ACG}
Buchteln (sweet rolls of yeast dough) with vanilla sauce ^{ACG}
„Kaiserschmarren“ with stewed plums ^{ACG}
Banoffee pie ^{ACG}
Semolina cream with cherries ^{ACG}
Cheesecake with cherries ^{AF}
Chocolate mousse with oranges ^{FH}

per person

€ **54.-**



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.

Standard equipment in the seminar rooms

- Partly with natural light
- Individual temperature controls
- WiFi
- Beamer and screen or LED screen

AV equipment

Moderator's case	€ 15.–
Flipchart	€ 20.–
Pin board	€ 20.–
White board	€ 20.–
Speaker's desk	€ 50.–

Sound system

Mobile sound system with two handheld radio microphones	€ 150.–
each additional microphone	€ 75.–

Event equipment

Stage element (2x1m) (20, 40, 60 or 80cm high; with carpet)	€ 30.–
Ballroom flooring per m ² (max. 16 m ²)	€30.–
Ambient lighting (different colours available) depending on size of room	€ 300.– to € 600.–





Green Hotel

The Austria Trend Parkhotel Schönbrunn has been awarded with the Austrian Ecolabel. The hotel is committed to sustainability, seeks to conserve resources and makes every effort to raise environmental awareness.



Additional conference services

Cloakroom

The cloakrooms are permanently installed at the hotel and are operated by us. We are happy to send you a tailor made offer.

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.

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.

Photography

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

Cleaning

Basic cleaning is included in the room price. Additional cleaning services will be invoiced separately, if necessary. Please note that it is difficult to precisely define such costs in advance as they vary according to the amount of work required.

Parking

Guests can use the public garage which is directly accessible from the hotel. Parking costs € 35.00 per day.

Staff

After midnight an additional € 39.00 will be charged per member of staff for each hour or part of an hour.

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 egg products **D** Fish and fish products **E** Peanuts and peanut products **F** Soybeans and soybean 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).