

Austria Trend **PREMIUM**

**PARKHOTEL
SCHÖNBRUNN ******

**WEDDING-
GUIDE**



There's only one thing for
me to do at my wedding.
Look radiant.

**AUSTRIA
TREND**
HOTELS





Civil wedding ceremony and wedding reception at a single venue? Parkhotel Schönbrunn is the perfect location.

Feel like royalty.

Have you always dreamed of the perfect wedding? Would you like to feel like royalty when you say "I do"? Let your dreams come true at Parkhotel Schönbrunn. Treat your guests to an aperitif against the magical backdrop of our hotel grounds. Set off for the church in a white horse-drawn carriage. Take the first dance in one of Vienna's few historical ball rooms. Raise a toast to your love in the Gloriette Bar with views of the tree-lined Schlossallee boulevard. And cherish all these special moments forever with wedding photos taken in the grounds of Schönbrunn palace.

Capacity		m ²		
Ballsaal	-	405	228*	220
Ballsaal mit Galerie	-	620	326*	468
Sophie Lounge 1	-	75	32	40
Österreich	✓	150	64	150
Ungarn	✓	150	64	150
Österreich-Ungarn	✓	300	128	300
Restaurant Maria Theresia	✓	270	100**	150
Wintergarten	✓	43	20**	30

Room rates available on request
 *Includes round and square/rectangular tables
 **Includes only square/rectangular tables



Parkhotel Schönbrunn Wedding Package

Rental for the room* / 1 aperitif – sparkling wine & sparkling wine with various fruit juices (orange, elderberry, cassis) / **beverage flat rate** for 5 hours – beer, red and white wine (house wine), soft drinks, espresso and tea in the banquet hall / **buffet** / **midnight snack** – goulash soup, Frankfurter sausages or cheese buffet / **table decorations** – napkins, candles and menu cards according to your wishes / **seat covers** in white with a bow in your preferred colour / 1 room for the wedding couple

per person

€ **98.-**

* Kindly bear in mind that room allocations take place according to the group size.



Wedding reception

Our hotel has many beautiful spots for the traditional reception after the wedding ceremony and before the banquet.
From our Gloriette Bar – with a magnificent view directly over the

Schlossallee at Schönbrunn Palace – and the cosy library, to the ornate Emperor's Lounge and the terrace areas overlooking the garden.

Small bread rolls

Rolls with ham and herby sandwich spread ^{AGM}	€ 3.00
Rolls with Gouda and cream Brie ^{ACGM}	€ 2.90
Pretzel sticks with Emmental and Liptau cheese ^{ACGM}	€ 2.90
Pumpkin seed rolls with smoked turkey breast	€ 2.90
Kornspitz with bacon and creamy horseradish	€ 3.00
Rolls with smoked salmon and creamy horseradish	€ 3.00

Open sandwiches

With gravlax and quail's egg ^{ACG}	€ 3.00
With Salame di Milano and gherkin ^{ACG}	€ 3.00
With tomato and mozzarella ^{ACG}	€ 2.90
With cream Brie on wholegrain bread ^{ACG}	€ 2.90
With roast beef and pearl onions ^{ACG}	€ 3.00
With medium rare saddle of veal and tuna cream ^{ACDGO}	€ 3.00

Wraps

With tuna and olives ^{ADGO}	€ 3.00
With roast beef and pepper ^{AGM}	€ 3.10
With smoked chicken breast and guacamole ^{AG}	€ 2.90
With smoked salmon and dill mustard sauce ^{ADM}	€ 3.00

Prices per piece / minimum order: 10 pieces per sort

Tramezzini

With lamb fillet in a courgette and olive cream ^{AFG}	€ 3.20
With bone-in ham and Gouda ^{ACFGM}	€ 2.80
With smoked salmon ^{ACDFGMO}	€ 3.00

Warm finger food

Ham croissants ^{ACG}	€ 2.50
Sausage rolls ^{AG}	€ 2.50
Small Viennese veal schnitzel with tartar sauce ^{ACGO}	€ 3.00
Salmon croissants ^{ACDG}	€ 2.60
Piccata of pangasius with olive and tomato salsa ^{ACDGO}	€ 2.50
Vegetable strudel with herby cream ^{ACGO}	€ 2.50
Spinach and sheep's cheese strudel with garlic sauce ^{ACGO}	€ 2.50
Tofu skewer with soy / chilli dip ^F	€ 2.50

Sweet & fruity

Seasonal fruit cake ^{ACGH}	€ 2.80
Gugelhupf ring cake ^{ACFG}	€ 2.50
Apple strudel ^{ACFG}	€ 2.50
Small pastries ^{ACEGHO}	€ 2.00
Croissants ^{ACG}	€ 1.90
Biscuits ^{ACGH}	€ 2.00

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



Beverage packages

Aperitif package

1 hour	€ 18.50
2 hours	€ 29.50
Additional hour (per hour)	€ 12.50

Including red and white house wine / beer / sparkling wine / soft drinks (as shown in the menu excerpt) / coffee and tea / only served in the main room
Prices per person

Beverage package including wine & beer

2 hours	€ 25.00
3 hours	€ 33.00
4 hours	€ 41.00
Additional hour (per hour)	€ 8.00

Including red and white house wine / beer / soft drinks (as shown in the menu excerpt) / coffee and tea / only served in the main room
Prices per person

Non-alcoholic beverage package

1 hour	€ 10.50
Additional hour (per hour)	€ 6.50

Including soft drinks (as shown in the menu excerpt) / coffee and tea / only served in the main room
Prices per person

Beverage package including wine, beer & sparkling wine

2 hours	€ 29.50
3 hours	€ 37.50
4 hours	€ 45.50
Additional hour (per hour)	€ 12.50

Including red and white house wine / beer / sparkling wine / soft drinks (as shown in the menu excerpt) / coffee and tea / only served in the main room
Prices per person

Drinks

Non-alcoholic

Still or sparkling mineral water [○]	0.33 l	€ 3.00
Still or sparkling mineral water [○]	0.75 l	€ 6.00
Coca Cola / light, Fanta, Sprite	0.33 l	€ 3.40
Almdudler	0.35 l	€ 3.40
Tonic Water, Bitter Lemon, Ginger Ale	0.20 l	€ 3.20
Red Bull	0.25 l	€ 4.20
Fresh squeezed orange juice	0.20 l	€ 4.50
Pago fruit juices	0.20 l	€ 3.40
	1.00 l	€ 7.60
Apple juice / orange juice spritzer	0.25 l	€ 2.50
	0.50 l	€ 5.00
Soda with lemon or elder flower	0.25 l	€ 2.10
	0.50 l	€ 4.20

Hot drinks

Espresso	€ 2.60
Double Espresso	€ 3.90
Espresso with a shot of milk ^G	€ 2.60
Large espresso with a shot of milk ^G	€ 3.90
Viennese melange ^G	€ 3.60
Café Latte ^G	€ 3.60
Cappuccino ^{GAF}	€ 3.60
Americano ^G	€ 3.30
Einspänner (large mocha with whipped cream) ^G	€ 4.50
Hot chocolate ^{GAF}	€ 3.90
Hot chocolate with whipped cream ^{GAF}	€ 4.10
Assam tea	€ 3.90
Darjeeling tea	€ 3.90
Fair Trade Superior Earl Grey tea	€ 3.90
English Breakfast tea	€ 3.90
Fair Trade Highland green tea	€ 3.90
Peppermint tea	€ 3.90
Herbal tea	€ 3.90
Camomille tea	€ 3.90
Fruit tea (selection)	€ 3.90
Rooibos vanilla tea	€ 3.90
with lemon or milk ^G	€ 0.50

Beer

Zipfer draught ^A	0.30 l	€ 3.70
Zipfer ^A	0.50 l	€ 5.30
Trumer Pils ^A	0.50 l	€ 5.30
Zipfer shandy ^A	0.30 l	€ 3.70
Zipfer shandy ^A	0.50 l	€ 5.30
Edelweiß wheat beer unfiltered ^A	0.50 l	€ 5.30
Schlossgold alcohol free ^A	0.33 l	€ 4.60

Wine

Grüner Veltliner Kamptal DAC „Strassertal“[○]	0.75 l	€ 27.00
Weingut Topf Straß, Strassertal, Kamptal		
Riesling Federspiel [○]	0.75 l	€ 29.00
Domäne Wachau Dürnstein, Wachau		
Sauvignon Blanc Steirische Klassik [○]	0.75 l	€ 33.00
Weingut Tement Berghausen, South Styria		
Zweigelt Classic [○]	0.75 l	€ 27.00
Weingut Netzl Göttlesbrunn, Carnuntum		
Blaifränkisch Klassik [○]	0.75 l	€ 29.00
Weingut Gager Deutschkreutz, Middle burgenland		
Cuveé Classic [○]	0.75 l	€ 30.00
Weingut Aumann Tribuswinkel, Thermenregion		

Sparkling wine & Champagne

Brioso Prosecco DOC Spumante [○]	0.10 l	€ 4.50
	0.70 l	€ 24.00
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
Perrier Jouet Brut [○]	0.75 l	€ 95.00
Moët & Chandon Brut [○]	0.75 l	€ 103.00
Veuve Clicquot Vintage [○]	0.75 l	€ 107.00





Rehearsal dinner

We would be delighted to invite you to a rehearsal dinner for 2 persons for bookings above € 4,000. For bookings above € 7,500 we would be delighted to invite you to a rehearsal dinner for 4 persons.

Menu options

Please select one of the following dishes per course.

Cold appetizers

- Tafelspitz** (premium boiled beef) in aspic ^{CLO}
with lentil sprouts and pumpkin seed oil ^{MO}
- Smoked trout mousse** ^{DG}
with beetroot and horseradish carpaccio ^{AFGMO}
- Pumpkin mousse** ^{AGM} with smoked duck breast ^{AFMO}

Soups

- Beef consommé** with semolina dumplings ^{ACGL}
- Classic Viennese potato soup** with porcini mushrooms ^{ACGL}
- Guinea fowl consommé** with sliced herb pancakes ^{ACGL}

Main courses

- Pan fried fillet of pikeperch**
with paprika cabbage and pasta in a butter sauce ^{ACDG}
- Tafelspitz** (premium boiled beef) with cream of spinach, pan-fried potatoes, chive sauce and horseradish and apple sauce ^{ACGLMO}
- Girardi beef** ^{AGLMO}
with Serviettenknödel bread dumplings and glazed vegetables

Desserts

- Chocolate almond sponge cake** served with whipped cream ^{ACFGH}
- Milchrahmstrudel** with bourbon vanilla sauce ^{ACFGHO}
- Apple strudel** with whipped cream ^{ACFGHO}

Soup / main course / dessert per person from	€ 35.-
Appetizer / main course / dessert per person from	€ 38.-
4-course menu per person from	€ 41.-
Cover charge per person	€ 2.80

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

Buffet suggestions



Wedding buffet 1

Beef carpaccio with Grana Padana and rocket ^G
Vitello Tonnato ^{CDM & Vitello Tartufo} ^G
Prosciutto San Daniele with melon and grissini
Grilled specialities with olives and vegetables in herb marinade
Smoked tuna and gunnel ^{DO}
Peperonata mousse ^{AG}
Burrata with tomatoes and basil pesto ^G
Salad of the season with red wine and herb vinaigrette ^{CMO}
and Balsamic dressing ^O

Minestrone alla Milanese ^{ACL}

Pan fried sea bass filet ^{ADG}
with olive and rosemary potatoes and tomato ragout
Pork saltimbocca with sage glaze sauce ^{ALO}
and creamy gnocchi ^{ACG}
Fried sirloin strips with Barolo sauce ^{ALO} and crispy polenta ^{CG}
Fiocchetti with pear and gorgonzola in nut butter ^{ACGHL}
Fried and glazed vegetables ^G

Panna Cotta ^G
Fresh fruit salad with Maraschino cherries
Amaretto tiramisu ^{ACGH}
Mocca Mousse ^{ACFGH}
Flambéed lime and semolina pudding ^{AG}

Wedding buffet 2

Jellied boiled rump of beef
in a vegetable jacket with lentil and leek shoots ^{CLMO}
Volcano ham with Styrian pumpkin mousse ^{AG}
Chicken breast roulade with marinated mushrooms ^{CGLO}
Terrine of zander and rainbow trout ^{BCDGM}
Variations of smoked fish
from Austrian rivers and lakes with horseradish cream ^{ADGO}
(mousse of trout, jellied wels catfish and sliced Alpine salmon)

Seasonal salad with a selection of dressings ^{ACDFGLMNO}

Cream of sunroot soup with parsley pesto and crisps ^{AFGO}

Braised shoulder of veal
with root vegetables and potato and parsley purée ^{GLO}
Roast shoulder of pork with bread dumplings and marigold ^{ACGLMO}
Fried char fillet from Aussee on a pepper and tarragon ricet ^{ADG}
Krautfleckerl and glazed vegetable ^{ACG}

Jacket poppy ^{ACFGH}
Wachau apricot mousse in a glass ^G
Esterhazy slices ^{ACEFGH}
Mozart terrine ^{ACFGH}
Malakoff cubes ^{ACFGH}
Punch slices ^{ACFGH}



Beautifully
melodious celebrations.

Sound system

Mobile sound system with 2 hand-held wireless microphones € 150.00

Integrated sound system in the Österreich-Ungarn Room

Sound system with 1 hand-held microphone € 75.00
Sound system with 1 hand-held microphone € 150.00

Event equipment

Stage 2x1m € 30.00
(20,40,60 or 80 cm elevation; with carpeting)
Dance floor, per m² € 30.00
Ambient lighting, ballroom € 600.00
Ambient lighting, Österreich-Ungarn € 300.00
Ambient lighting, Sophie Lounge 1 € 150.00

Decorative elements

5-arm candelabra, each € 12.50
1-arm candelabra, each € 2.50
Chair covers, each € 7.00

We will gladly assist in the selection of any additional event equipment or decorative elements, or can put you in touch with a partner firm that will listen to your wishes and create just the right ambience.





Additional services

Civil wedding

We are delighted to provide the location for a civil wedding. You must register the ceremony and discuss the procedure with the registry office directly.

Entertainment

We can assist in the planning of your entertainments and will gladly provide tips and put you in touch with entertainers.

Additional information

Kindly take note that there is a statutory closing time: 3 a.m.

Photographer

We would be delighted to put you in touch with a photographer to discuss the details of capturing the most beautiful day in your lives.

Cleaning

Basic room cleaning is already included in the booking fee. You will be charged additionally for any excessive cleaning requirements. It is difficult to predict these costs in advance.

Parking

Guests arriving with their own vehicle can park in the public car park directly connected to the hotel. Parking costs €28.00 per day.

Staff

After midnight, we charge € 27.00 per hour for each service employee. This charge applies to each new hour.



Free WiFi
access in all rooms!

Wedding night

We would be delighted to give you a complimentary wedding night in an Executive Room for bookings above €4,000. You will be accommodated in a complimentary Executive Deluxe Room for bookings above € 7,500.



A guest of the emperor.

302 rooms, including 6 suites

A choice of 302 rooms including 6 suites and 7 wheelchair accessible rooms are available for an experience fit for royalty, in the place where the Emperor's private guests once slept. The majority of the rooms are secluded from the outside world and have fantastic views of the hotel's private grounds. Luxury design, and contemporary fixtures and finishes reflect the imperial aspirations of days gone by.

The 128 **Comfort rooms** are 27m² and come with bathroom/WC, air-conditioning, flatscreen TV, safe, minibar and free WiFi.

7 of the 111 **Deluxe rooms** are wheelchair friendly. The rooms in the Deluxe category enjoy a quiet location overlooking the grounds. They are available for a supplement of € 10.- per night on the Comfort room rate.

Our 50 fully air-conditioned 40m² **Executive rooms** are available for a supplement of € 20.- per night on the Deluxe category. Upgrades include the following extras: welcome drink voucher / complimentary alcohol-free drinks from the minibar / bedtime sweets / Bogner toiletries / bathrobe and slippers / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm

Ranging in size from 50-60m², the 7 **Executive Deluxe rooms** are particularly generously proportioned. Rooms in this category come with the same amenities and services as the Executive rooms. They are available for a supplement of € 35.- per night on the Executive room rate.

The 6 **suites** offer up to 80m² of space, with separate living and bedroom areas. Suites are available for a supplement from € 85.- per night on the Executive Deluxe room rate.



Schloß Schönbrunn
Grand Suite



Royal honeymoon.

Enjoy your honeymoon in the romantic Schloß Schönbrunn Grand Suite and treat yourself to the imperial good life. After a dream wedding and reception, take your first steps together on the path of married life in style with a luxury stay at the exclusive Schloß Schönbrunn Grand Suite!

Honeymoon Package

Overnight stay in the suite / check-in at Parkhotel Schönbrunn / romantic welcome with roses, a bottle of champagne and petit fours / breakfast service in the suite / open bar with selection of top Austrian wines, champagne and snacks / 24 hour limousine service in Vienna / romantic horse-drawn carriage ride in Schönbrunn (1 hour) / late check-out *





Checklist

12-10 MONTH BEFORE

- Fix wedding date
- Set budget
- Request quotation
- Draw up guest list
- Make reservation
- Book photographer



8-6 MONTHS BEFORE

- Choose wedding dress
- Book music
- Arrange honeymoon
- Order wedding car
- Register at church/registry office
- Send out invitations

4-3 MONTHS BEFORE

- Choose wedding rings
- Book suite for wedding night
- Reserve rooms for overnight guests
- Discuss menus/drinks packages
- Order wedding cake
- Decide on order of wedding ceremony
- Order flower arrangements



8 WEEKS BEFORE

- Prepare thank you letters
- Send seating arrangements
- Organise gifts for guests/guest book
- Stag night / hen party
- Styling consultation / dress fitting
- Check confirmations / declined invitations



4-2 WEEKS BEFORE

- Design place cards and menus
- Prepare vows/thank you speech
- Discuss schedule

1 WEEK BEFORE

- Pack cases for honeymoon
- Check weather forecasts
- Pick up suit/wedding dress



WEDDING DAY

Take a deep breath and enjoy the day at the Austria Trend Hotel!

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 eggs products **D** Fish and fish products **E** Peanuts and peanuts products
F Soybeans and soybeans 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).