

Austria Trend **COMFORT**

**HOTEL SCHLOSS  
WILHELMINENBERG \*\*\*\***

# WEDDING- GUIDE



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

**AUSTRIA  
TREND**  
HOTELS





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Hotel Schloss Wilhelminenberg gives you the unique opportunity to host your wedding ceremony inside the palace.

## Make your dream come true: tie the knot in a fairytale palace

It isn't only the enchanting setting in the gently rolling hills above Vienna that sets Schloss Wilhelminenberg apart as an exclusive wedding venue – our experienced team will ensure that your special day is both lavish and glamorous. Choose between a church or registry office service – or even an outdoor ceremony in the beautiful gardens of the 120,000m<sup>2</sup> palace grounds.

Capacity		m <sup>2</sup>			
Montleart	✓	133	90	120	170
Erzherzog Rainer	✓	54	30	40	80
Wilhelminensaal	✓	190	150	200	250
Bibliothek	✓	38	-	36	40
Obere Schloss-Terrasse	✓	139	80	100	120
Untere Schloss-Terrasse	✓	286	-	-	300
Schloss-Restaurant	✓	126	65	-	100
Wintergarten	✓	42	-	-	25

Room rates available on request



You can adapt your drinks reception to match your personal preferences – our banqueting team will help you create the perfect setting.



## Reception welcome drinks

The hotel has a choice of attractive spaces for you to host the traditional drinks reception directly after the ceremony and before the grand dinner.

### Just Married

2 glasses of sparkling wine  
Alcohol-free drinks, billed according to actual consumption  
3 assorted cocktail rolls ACDEFGHLMNOP

per person

€ **18.50**

Supplement for bar snacks per person

€ 1.90

Supplement for champagne (Roederer Brut) per person

€ 19.00

### Honeymoon

2 glasses of sparkling wine  
Alcohol free drinks, billed according actual consumption  
3 assorted cocktail rolls ACDEFGHLMNOP  
2 petit fours ACFGH

per person

€ **25.50**

# Drinks

## Alcohol free

Römerquelle Mineralwasser sparkling / still	0.33 l	€ 2.90
Römerquelle Mineralwasser sparkling / still	0.75 l	€ 5.80
Coca Cola / light, Almdudler	0.33 l	€ 3.70
Apple-, orange juice	0.20 l	€ 3.40
Apple-, orange juice	1.00 l	€ 14.00
Apple-, orange juice with soda	0.25 l	€ 2.90
Apple-, orange juice with soda	0.50 l	€ 4.10
Himbeer Kracherl (fizzy raspberry drink)	0.33 l	€ 2.80
Blackcurrant-, apricot-, multi-vitamin juice	0.20 l	€ 3.40
Tonic water, bitter lemon, ginger ale	0.20 l	€ 3.80
Tomato juice	0.20 l	€ 3.40

## Hot drinks

Espresso	€ 2.70
Double espresso	€ 4.10
Espresso with a shot of milk <sup>G</sup>	€ 2.70
Large espresso with a shot of milk <sup>G</sup>	€ 4.10
Viennese melange <sup>G</sup>	€ 3.80
Café Latte <sup>G</sup>	€ 3.80
Cappuccino <sup>G</sup>	€ 3.80
Americano <sup>G</sup>	€ 3.60
Iced coffee <sup>G</sup>	€ 4.70
Hot chocolate <sup>G</sup>	€ 3.90
English tea (Assam), Earl Grey	€ 3.60
green, peppermint, herb, camomile	€ 3.60
Fruit selection	€ 3.60

## Beer

Ottakringer Goldfassl <sup>A</sup>	0.30 l	€ 3.40
Ottakringer Goldfassl <sup>A</sup>	0.50 l	€ 4.40
Shandy <sup>A</sup>	0.50 l	€ 4.40
Ottakringer Pils <sup>A</sup>	0.30 l	€ 3.70
Ottakringer Zwickl <sup>A</sup>	0.30 l	€ 3.60
Ottakringer Zwickl <sup>A</sup>	0.50 l	€ 4.60
Beck's <sup>A</sup>	0.30 l	€ 3.80
Schneider Weisse <sup>A</sup>	0.50 l	€ 4.60
„Null Komma Josef“ (alcohol-free) <sup>A</sup>	0.33 l	€ 4.00

## Aperitif

Wilhelminenberg sparkling wine with blueberry pulp <sup>o</sup>	0.10 l	€ 5.60
Sparkling wine with orange juice <sup>o</sup>	0.10 l	€ 5.60
Dry sherry <sup>o</sup>	5 cl	€ 5.60
Campari orange	4 cl	€ 5.50
Aperol spritzer		€ 5.50
Dry Martini	5 cl	€ 5.00
Martini Bianco	5 cl	€ 5.00
Martini Rosso	5 cl	€ 5.00

## Sparkling wine & champagne

Goldeck privat <sup>o</sup>	0.10 l	€ 5.60	0.75 l	€ 36.00
Schlumberger Sparkling <sup>o</sup>			0.75 l	€ 44.00
Kir Royal <sup>o</sup>			0.10 l	€ 5.80
Prosecco <sup>o</sup>			0.10 l	€ 4.00
Prosecco Spumante <sup>o</sup>			0.75 l	€ 25.00
Moët & Chandon Brut <sup>o</sup>			0.75 l	€ 115.50

## Drinks package

Mineral water / soft drinks / beer /  
table wine / coffee und tea specialities

3 hours, per person

€ **22.-**

4 hours, per person

€ **26.-**

5 hours, per person

€ **30.-**

6 hours, per person

€ **33.-**

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



# Wine list

## House wine

<b>Grüner Veltliner</b> °	0.125 l	€ 2.00	0.25 l	€ 4.00
Weingut Bauer Jetzelsdorf, Weinviertel				
<b>Zweigelt Markgraf</b> °	0.125 l	€ 2.00	0.25 l	€ 4.00
Chorherrn Klosterneuburg, Donauland				
<b>Weiß/Rot gespritzt</b> °			0.25 l	€ 3.00

## White wines

<b>Grüner Veltliner</b> °	0.125 l	€ 3.50	0.75 l	€ 20.00
Ried Wilhelminenberg Hans Stippert, Wien				
<b>Grüner Veltliner</b> °			0.75 l	€ 24.00
Weinrieder DAC Rieder, Weinviertel				
<b>Gemischter Satz</b> °	0.125 l	€ 3.60	0.75 l	€ 21.00
Zahel Mauer Wien				
<b>Gemischter Satz</b> °			0.75 l	€ 21.00
Krug, Thermenregion				
<b>Welschriesling Pössnitzberg</b> °	0.125 l	€ 3.80	0.75 l	€ 23.00
Tscheppe, Südsteiermark				
<b>Chardonnay Classic</b> °			0.75 l	€ 25.00
Wieninger Stammersdorf, Wien				
<b>Riesling Alsegg</b>			0.75 l	€ 31.00
Mayer am Pfarrplatz, Wien				
<b>Riesling Federspiel Steinriegl</b> °			0.75 l	€ 37.00
Prager, Wachau				
<b>Weißburgunder Vollmondwein</b> °			0.75 l	€ 31.00
Christ, Wien				
<b>Sauvignon Blanc Steirische Klassik</b> °			0.75 l	€ 33.00
Sabathi, Südsteiermark				
<b>Sabathini</b> °			0.75 l	€ 26.00
Sabathi, Südsteiermark				
<b>Steirischer Spiegel</b> °			0.75 l	€ 28.00
Polz, Südsteiermark				

## Sweet wine & Rosé

<b>Beerenauslese</b> °	0.375 l	€ 28.00
Ziniel, Neusiedlersee		
<b>Rosé</b> °	0.75 l	€ 28.00
Michael Auer, Carnuntum		

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

## Red wine

<b>Blafränkisch</b> °	0.125 l	€ 4.80	0.75 l	€ 28.00
J. Heinrich, Mittelburgenland				
<b>Blafränkisch DAC Hochacker</b> °			0.75 l	€ 31.00
Gesellmann, Mittelburgenland				
<b>Zweigelt Klassik</b> °	0.125 l	€ 4.10	0.75 l	€ 24.00
Artner, Carnuntum				
<b>Zweigelt</b> °			0.75 l	€ 28.00
Zantho, Neusiedlersee				
<b>Pinot Noir</b> °			0.75 l	€ 28.00
Scheibelhofer, Neusiedlersee				
<b>St. Laurent</b> °			0.75 l	€ 30.00
Umatham, Neusiedlersee				
<b>Cuvée Classic</b> °	0.125 l	€ 4.50	0.75 l	€ 26.00
Aumann, Thermenregion				
<b>Cuvée Wiener Triologie</b> °			0.75 l	€ 30.00
Wieninger, Wien				
<b>Cuvée Big John</b> °			0.75 l	€ 39.00
Scheibelhofer, Neusiedlersee				
<b>Cuvée Haideboden</b> °			0.75 l	€ 52.00
Umatham, Neusiedlersee				

## International wine

<b>Lurton Chardonnay Araucano</b> °			0.75 l	€ 30.00
Jacques et Francois Lurton Lontue, Curico Valley, Chile				
<b>Ca Blani Pinot Grigi</b> °			0.75 l	€ 30.00
Tenuta Ca Bolani Cervignano, Friaul Aquileia,				
<b>Castello D'Albola Chianti Classico DOCG</b> °			0.75 l	€ 35.00
Castello d'Albola Gianni Zonin Vineyards, Radda in Chianti				
<b>Palacios Remondo Rioja Crianza la Montesa</b> °			0.75 l	€ 35.00
Bodegas Palacios Remondo Logrono, Rioja Baja, Spanien				





## Menu options

### Cover charge

Assorted rolls and butter, menu cards and candles,  
€2.70 per person on top of the menu price

### Menu I

**Hearty beef consommé**  
with strips of herb pancake <sup>ACGL</sup>  
**Corn-fed chicken breast "Supreme"**  
with rucola Pappardelle <sup>ACGL</sup>  
**Chocolate cake** <sup>ACGH</sup>

per person

€ **33.-**

### Menu II

**Cream of parsnip soup**  
with bread chip <sup>ACGLO</sup>  
**Cooked flat iron steak**  
with creamed leaf spinach  
and bouillon potatoes <sup>GLM</sup>  
**Chocolate mousse**  
with berry ragout <sup>GHO</sup>

per person

€ **35.-**

### Menu III

**Clear vegetable soup**  
with herb dumplings <sup>ACGLO</sup>  
**Fried salmon trout fillet**  
with sugar snap peas and dill potatoes <sup>ADG</sup>  
**Strudel variations**  
with vanilla sauce <sup>ACGHO</sup>

per person

€ **37.-**

### Menu IV

**Smoked salmon terrine** with cucumber  
carpaccio and sauces <sup>DGOP</sup>  
**Hearty beef consommé**  
with semolina dumpling <sup>ACGL</sup>  
**Braised knuckle of veal** with herb dumpling  
and root vegetable sauce <sup>ACGLMO</sup>  
**Amaretto crème with fruits** <sup>GHOP</sup>

per person

€ **40.-**

### Menu V

**Duet of sheep milk cheese**  
with tomato chutney <sup>GHOP</sup>  
**Cream of red pepper soup**  
with puff pastries <sup>ACGLO</sup>  
**Old Viennese roast**  
with fried potatoes & gherkin <sup>ACGLMO</sup>  
**Warm chocolate soufflé**  
with eggnog foam <sup>EGHO</sup>

per person

€ **42.-**

### Menu VI

**Pike-perch fillet** with glazed vegetables  
in aspic and lemon dip <sup>DL</sup>  
**Cream of leek soup** with croutons <sup>ACFGL</sup>  
**Duet of beef & veal medallions**  
with romanesco & potato gratin <sup>ACGLMO</sup>  
**Strawberry dumpling** with coconut coating  
and mango-mint pesto <sup>ACGHO</sup>

per person

€ **45.-**

# Buffet suggestions



Always a popular highlight at events, our chocolate fountain complete with dark chocolate and seasonal fruits or nut sponge cake slices ACGH is available for €8 per person.

## Austrian buffet

**Beef salad** with kernel oil GLM  
**Duet of smoked trout** DG  
**Tyrolean bacon** with pickled vegetables LMO  
**Salad buffet** CGHLMO

**Old Viennese potato soup**  
with bacon and mushrooms AGLM

**Beef olives in a beer sauce** with ribbon noodles ACGLMO  
**Fried pike fillet** with lemon butter and herb rice ADGL  
**Carinthian cheese noodles**  
with browned butter and cress ACGH

**Caramelised kaiserschmarrn**  
with applesauce & stewed plums ACGHO  
**Selection of Viennese pastries and cakes** ACEGHNOP  
**Mozart mousse** with fruit of the season GH

**Cheese variation** GH

per person

€43.-

available for groups of 35 or more

## Italian buffet

**Prosciutto** with melon ACGHLM  
**Baby mozzarella** with rocket pesto and cherry tomato GHO  
**Select antipasti** in olive oil EFHMOP  
**Vitello tonnato** with capers DGLMO  
**Salad buffet** CGHLMO

**Minestrone soup** ACGLO

**Fried dorade & sea bass fillets** ADG  
**Ossobuco of veal** AGLM  
**Saltimbocca of chicken** with sage OP  
**Tortellini with tomato & basil filling** in cream sauce ACGL

**Sides:** Lemon risotto, tagliatelle, ratatouille, parsley potatoes ACGLM

**Profiteroles** ACEGHO  
**Panna cotta crème** GO  
**Pancake** with mascarpone-raspberry ACG

**Cheese variation** GH

per person

€46.-

available for groups of 35 or more

# Buffet suggestions



## Wilhelminenberg buffet

Selection of pâtés and aspic specialities with sauces ACGLMO

Smoked fish platter DGM

Selection of boiled and cured hams

with fruit garnish and grissini ACL

Mühlviertel region sheep's cheese

with rocket, nuts and cured ham chips GHM

Seasonal salad with a selection of dressings CGHLMO

Pork medallions

in pepper cream sauce with butter Spätzle dumplings ACGL

Ocean perch and salmon filet with capers and parsley potatoes ADG

Chicken strips with oyster mushrooms and herb rice AGL

Vegetable strudel with herb sauce ACGL

Various strudels with vanilla sauce ACGH

Fruit carpaccio with a selection of sauces

Selection of freshly baked Viennese petit fours ACGH

Austrian cheese selection with nuts GH

per person

€45.-

available for groups of 35 or more

Soup € 4.50 per person

Special offer including chocolate fountain € 50.- per person

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



Celebrations that  
strike the right note.

## Event equipment

Sound system (250W, 2 loudspeakers, mixing desk)  
Projector incl. screen

€ 290.-  
€ 220.-

## Decorative elements

Ambient lighting (8 spots with colour filters) per day  
Standing height table, illuminated, (5 available) per table

€ 200.-  
€ 25.-





## Additional services

### Cloakroom

We provide free-standing coat racks at no extra charge. If you would like to provide a staffed cloakroom service, we can make the necessary arrangements, for an additional fee.

### 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.

### Music & entertainment

We have a selection of popular, professional DJs and bands, pianists, quartets and big bands on our books to provide the ideal musical backdrop for your wedding – we have and can put you in contact with the perfect artists. Just let us know what you decide.

Please note that live music (limited to 80dB) is permitted indoors until midnight – after which point we kindly ask you to keep any music to a moderate volume.

The doors and windows to the Festsaal must be kept shut from 10pm. Thank you for your understanding.

Failure to comply with noise regulations can result in a fine of €1,500. If the police attend the venue due to excessive noise, a fine of €2,000 will be invoiced.

### Parking

For our hotel and conference guests we offer 150 free parking spaces in front of the hotel.

### Menu cards

We will be more than happy to help you design your menu cards and table decorations for your event. These will be customised according to your personal specification and billed separately. All of our standard templates are available free of charge.

### Photographer

If you would like to immortalise the best day of your life on camera, we can provide a photographer or put you in touch directly with one of our trusted providers.

### Service fee after ballroom admittance (after 6 hours)

Six hours after ballroom admittance an additional service fee of € 250.00 per hour will be charged.

### Cleaning costs

For the removal of impurities and impureness that exceed the normal dimensions (e.g. confetti, rice, etc.) an amount of € 300.00 will be charged.



**Free WiFi**  
access in all rooms!



## The whole of Vienna at your feet.

### 87 rooms, including 4 suites

Elegance and style await in our 37 Classic rooms, 24 Comfort rooms, 22 Executive rooms and 4 suites. Our comfortably furnished rooms and suites are the perfect place to relax and enjoy the views of the city below. All rooms come with flatscreen TV, safe, minibar and free WiFi.

Our 37 **Classic rooms** (22m<sup>2</sup>) come with twin beds.

The 24 **Comfort rooms** are spacious duplexes, measuring 33m<sup>2</sup>. The bedroom area with double bed is located on the upper level, with the living room area and bathroom below. An upgrade from a Classic room to one of our 39 Comfort rooms is available for a supplement of € 10.- per night.

The 22 **Executive rooms**, also presented as duplexes, are available for a supplement of € 20.- per night on the Classic room rate. Upgrades include the following extras: Welcome drink voucher / complimentary alcohol-free drinks from the minibar / good night sweets / VIP equipment in room and bathroom / early check-in (according to availability) from 10am / late checkout (according to availability) until 3pm

The four **suites** each measure 43m<sup>2</sup> and come with two bathrooms. They are available for a supplement of € 55.- per night on the Classic room rate.



## 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!

Hotel Schloss Wilhelminenberg\*\*\*\*  
 Savoyenstraße 2, 1160 Wien  
 Tel.: +43-1-4858 503-540  
 bankett.schloss.wilhelminenberg@austria-trend.at

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## ALLERGENS:

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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).