

Austria Trend **PREMIUM**

**HOTEL SCHLOSS  
LEBERBERG \*\*\*\*S**

**WEDDING-  
GUIDE**



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

**AUSTRIA  
TREND**  
HOTELS





## The pinnacle of happiness

Do you want your wedding to be a truly unforgettable experience? Always dreamed of a unique party that people will still be talking about for years to come? Then tie the knot in the mountains with the picturesque rooftops of Kitzbühel in the background – at Austria's most exclusive ski resort. Our romantic hotel is brimming with history and character, creating the perfect setting for your big day: immerse yourself in the charm of a 400-year-old fairytale castle and savour the picture-postcard vistas that the Kitzbühel Alps are so famous for. Whether you are planning an intimate yet unforgettable wedding with your closest friends and family, traditional nuptials or an opulent society get-together, our experienced team will be with you every step of the way to help with the planning and organisation, ensuring that your dream day runs smoothly.

Capacities	☀	m2	☀	🍷
Hahnenkamm 1	✓	32	18	30
Hahnenkamm 2	✓	35	24	30
Hahnenkamm 3	✓	36	24	32
Kitzbüheler Horn	✓	180	100	150
Wintergarten	✓	30	16	25
Alpenblick	✓	420	230	400
Gobelinsaal	✓	81	30	60



## Drinks reception

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. Options include the restaurant terrace with its uninterrupted views of the Kitzbüheler Horn mountain, the cosy Kaminzimmer with its roaring open fire and the opulent Gobelinsaal.

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### Just Married

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2 glasses of sparkling wine  
3 assorted rolls

per person

€ **18.50**

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### Honeymoon

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2 glasses of sparkling wine  
3 assorted rolls  
2 Petit Fours

per person

€ **25.50**

# Drinks

Hot drinks are available with milk <sup>G</sup>, sugar, sweetener and home-made biscuits <sup>ACHO</sup>. Other drinks are served with a choice of peanuts <sup>E</sup> or salty snacks <sup>ACGE</sup>.

## Alcohol free

Mineral water sparkling or still	0.33 l	€ 3.90
Mineral water sparkling or still	0.75 l	€ 5.90
Coca Cola/light, Fanta, Sprite, Mezo Mix, Almdudler	0.33 l	€ 4.40
Red Bull	0.25 l	€ 5.90
Apple/orange juice	0.20 l	€ 3.90
Freshly squeezed orange juice	0.25 l	€ 5.60
Mango, pineapple, multi-vitamin, strawberry, cherry, tomato juice	0.20 l	€ 4.40
Tonic water, bitter lemon, ginger ale	0.20 l	€ 4.40
Fentimans Tonic Water	0.125 l	€ 4.40
Nestea iced tea lemon, peach	0.33 l	€ 4.40

## Hot drinks

Espresso with a shot of milk <sup>G</sup>	€ 2.90
Ristretto	€ 2.90
Espresso Macchiato <sup>G</sup>	€ 3.50
Large espresso with a shot of milk <sup>G</sup>	€ 5.10
Americano	€ 4.50
Cappuccino <sup>G</sup>	€ 4.20
Latte Macchiato <sup>G</sup>	€ 4.50
Hot chocolate <sup>G</sup>	€ 4.50
Pot of tea	€ 5.90
Assam, English Breakfast, Earl Grey, Darjeeling, peppermint, camomile, fruit tea, green tea, blood orange, Rooibos vanilla, morning herbs, revitalising herbs	

## Beer

Zipfer Urtyp, draft <sup>A</sup>	0.20 l	€ 2.90	0.30 l	€ 3.90
Edelweiß, draft <sup>A</sup>			0.30 l	€ 4.30
Zipfer lime shandy, bottle <sup>A</sup>			0.33 l	€ 3.90
Gösser, bottle <sup>A</sup>			0.33 l	€ 3.90
Gösser Naturgold alcohol free, bottle <sup>A</sup>			0.33 l	€ 3.90

## Wine

Red or white wine spritzer <sup>O</sup>	0.25 l	€ 4.90
Sweet spritzer <sup>O</sup>	0.25 l	€ 4.90
Aperol spritzer <sup>O</sup>	0.25 l	€ 5.90
Prosecco Aperol <sup>O</sup>	0.25 l	€ 7.10
Hugo elderflower and mint spritzer <sup>O</sup>	0.25 l	€ 7.10
<b>Grüner Veltliner Stephanus 2017</b> <sup>O</sup>	0.25 l	€ 4.70
Weixelbaum, Kamptal		
<b>Riesling Federspiel 2017</b> <sup>O</sup>	0.25 l	€ 5.20
Weingut Domäne Wachau, Weissenkirchen		
<b>Chardonnay Felsenstein 2017</b> <sup>O</sup>	0.25 l	€ 5.30
Brigit Braunstein, Leithaberg		
<b>Gelber Muskateller 2017</b>	0.25 l	€ 5.50
Vorspannhof Mayr, Kremstal		
<b>Kitz The Legend weiß 2015</b> <sup>O</sup>	0.25 l	€ 5.20
Weingut E. Scheibelhofer, Andau, Neusiedlersee		
<b>Rosé Salzl 2017</b> <sup>O</sup>	0.25 l	€ 4.80
Seewinkelhof, Illmitz		
<b>Merlot Wendelin</b> <sup>O</sup>	0.25 l	€ 5.30
Gols, Burgenland		
<b>Zweigelt Selection 2017</b> <sup>O</sup>	0.25 l	€ 4.90
Neusiedlersee, DAC		
<b>Cabernet Sauvignon Selection 2017</b> <sup>O</sup>	0.25 l	€ 5.50
Salzl, Neusiedlersee		
<b>Kitz The Legend rot 2015</b> <sup>O</sup>	0.25 l	€ 6.60
Scheibelhofer, Andau, Neusiedlersee		

## Prosecco, Sekt & Champagne

Prosecco Brioso <sup>O</sup>	0.10 l	€ 5.70
Cuvée N°1 Kattus <sup>O</sup>	0.10 l	€ 5.00
Laurent Perrier Brut <sup>O</sup>	0.10 l	€ 11.90
Taittinger Brut <sup>O</sup>	0.375 l	€ 55.00
Laurent Perrier Brut <sup>O</sup>	0.375 l	€ 49.00
Prosecco Brioso <sup>O</sup>	0.75 l	€ 37.00
Schlumberger Brut <sup>O</sup>	0.75 l	€ 53.00
Cuvée N°1 Kattus <sup>O</sup>	0.75 l	€ 33.00
Schlumberger DOM Brut Rosé <sup>O</sup>	0.75 l	€ 55.00
Taittinger Brut Reserve <sup>O</sup>	0.75 l	€ 95.00
Taittinger Brut Prestige Rosé <sup>O</sup>	0.75 l	€ 115.00
Laurent Perrier Brut <sup>O</sup>	0.75 l	€ 85.00
Roederer Brut Premier <sup>O</sup>	0.75 l	€ 95.00
Roederer Crystal <sup>O</sup>	0.75 l	€ 250.00
Dom Perignon <sup>O</sup>	0.75 l	€ 250.00
Taittinger Comtes de Champagne <sup>O</sup>	0.75 l	€ 190.00
Laurent Perrier Rosé <sup>O</sup>	0.75 l	€ 125.00
Taittinger Brut Prestige Rosé <sup>O</sup>	1.50 l	€ 180.00





## Sample dinner

Once your booking is confirmed, we would be delighted to treat you to a sample dinner for two at the hotel.

## Menu suggestions

### Cover AG

Assorted rolls and butter, menu cards and candles,  
€ 2.80 per person on top of the set menu price

### 3-course set menu

**Beef broth** with bacon dumplings and julienne ACGO

**Breast of guinea fowl**

with home-made tagliatelle, spinach and morel cream sauce AFGLMO

**Quark soufflé** with strawberry and Grand Marnier compote AFGO

per person

€ **35.-**

### 4-course set menu

**Slow-marinated salmon and yellowfin tuna tartare**

with dressed cucumber spaghetti and Teriyaki sauce ADGLMO

**Consommé double** with Kaiserschöberl croutons AGLO

**Classic roast beef** AGLO

with creamy pumpkin, potato soufflé and rosemary and honey jus

**Lebenberg dessert trio** FGO (3 seasonal desserts)

per person

€ **55.-**

### 5-course set menu

**Herb carpaccio (sirloin)** with pickled mushrooms, rocket (arugula),  
truffle dressing and Balsamic glaze ACGLO

**Veal consommé** with semolina dumplings and chives ACGO

**Assorted sorbets** with champagne FGO

**Tender Viennese-style pork fillet**

with asparagus, potato gratin and Choron sauce ACGLMO

**Champagne mousse** served in chocolate teardrops FGO

per person

€ **70.-**

### 6-course set menu

**Smoked duck breast mousse**

with Port gelée, Beluga lentil salad and Cumberland sauce AGLMO

**Porcini essence** with truffle butter dumplings and chervil ACGLMO

**Grilled sea bass** ADLM

with saffron risotto, sautéed sugar snap peas and tomato butter sauce

**Assorted sorbets** with champagne FGO

**Pan-seared veal fillet**

with creamy polenta, fresh leaf spinach and Sauce Béarnaise AFGLMO

**Valrhona chocolate soufflé** with home-made ice cream FGLMO

per person

€ **85.-**

# Buffet suggestions

Our chef has composed several options for you, which you can use as the basis for your personal buffet selection. We also offer a full salad buffet for you and your guests.



## Buffet Lebenberg

Soups: AGLOU

**Beef soup** with sliced herb pancakes

**Cream of tomato soup** with croutons

**Velvety potato soup** with sautéed mushrooms

Meat dishes:

**Grilled guinea fowl breast**

with Mediterranean vegetables, rosemary potatoes and port jus <sup>ACFHLO</sup>

**Zurich-style veal** with potato Rösti and broccoli <sup>AGLO</sup>

**Pork steak topped with tomatoes and Österkron cheese**

served with tagliatelle and oyster mushroom cream sauce <sup>ACFLM</sup>

Fish dishes:

**Grilled pikeperch fillet**

with gnocchi, pan-fried vegetables and turmeric sauce <sup>ADGLO</sup>

**Trout fillet** with wild rice, Riesling sauce and vegetables <sup>ACDLMO</sup>

Vegetarian dishes:

**Tyrolean Käsespätzle cheese dumplings** with chives <sup>ACFLMO</sup>

**Classic vegetable quiche** with sour cream and herb dip <sup>AGLO</sup>

**House-style penne aglio e olio** <sup>ACLO</sup>

Desserts

**Kaiserschmarren shredded pancakes** with stewed plums <sup>GFO</sup>

**Assorted strudels** with crème anglaise <sup>ACFGO</sup>

**Semolina pudding** with maraschino cherries <sup>AFGLO</sup>

per person from

€ **45.-**

## Grill Buffet

Appetisers: ACGLMNO

**Prosciutto** with rocket (arugula) and truffle dressing

**Tartare of slow-marinated salmon**

with home-made potato bread and caviar

**Tomato casatta** with mini mozzarellas and herb oil

Soup:

**Gazpacho** with garlic bread <sup>AFGHLMO</sup>

Side dishes: ACDGLO

**Jacket potato** with sour cream

**Potato gratin**

**Grilled vegetables**

**Stuffed giant mushrooms**

**Corn on the cob**

Meat and fish: ACG

**Small entrecote**

**Half a Stubenküken (young chicken)** from the grill with cremolata

**Pork saddle steak**

**Prawns**

Salads: ACGLO

**Potato salad / cucumber salad / carrot salad / tuna salad /**

**pasta salad / tabbouleh / six different leaf salads /**

**three different dressings / condiments**

Dessert: CFGLO

**Kaiserschmarren shredded pancakes** with stewed plums

**Crème brûlée**

**Crumble cake**

per person from

€ **55.-**



Beautifully  
melodious celebrations.

## Sound system

Sound system incl. headset, per system per day from € 195.00

## Event equipment

Stage elements (2x1m), per element from € 30.00  
 Dance floor (1x1m), per piece from € 40,00  
 Permanently-installed projector with retractable screen  
 Electronic blackout blinds

## Decorative elements

Chair covers, per piece from € 7.00

We will be more than happy to help you select additional equipment or 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.





## Additional services

### Sample dinner

Once your booking (minimum order value €4,000) is confirmed, we would be delighted to treat you to a sample dinner for two at the hotel. If the total value of the booking exceeds €7,500 we will be more than happy to extend the invitation to a group of four.

### 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.

### Entertainment

We will be happy to help you plan your entertainment programme and provide tips and contact details of the artists that match your criteria.

### 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.

### 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.

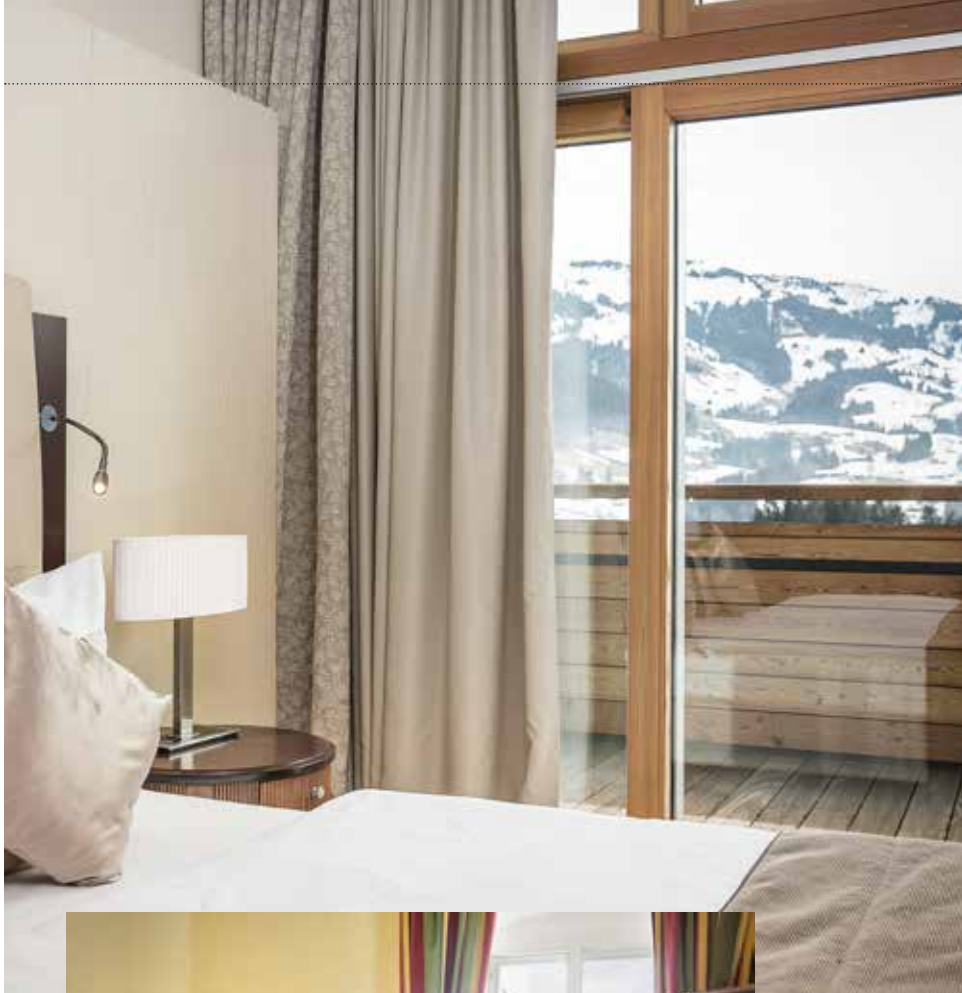
### Cleaning

A cleaning fee is included in the room price. Additional cleaning services will be invoiced separately, if necessary. Please note that the precise costs cannot be determined in advance.

### Parking

Ample free parking is available





**Free WiFi**  
access in all rooms!



### 150 rooms, including 21 suites

A choice of 150 rooms – including 21 suites – are available for an experience fit for royalty in this stately residence, which was once home to the landed gentry. All rooms are secluded from the outside world and have fantastic views of the mountains, the town of Kitzbühel and the surrounding woodlands. Luxury design, and contemporary fixtures and finishes reflect the imperial aspirations of days gone by.

The 38 **Classic rooms** (28-30m<sup>2</sup>) come with twin beds and are located on the side of the hotel closest to the woods. All rooms come with bathtub, flatscreen TV with integrated radio, and free WiFi.

The 62 **Lebenberg Classic rooms** offer breathtaking views of the Kitzbühel Alps and the town of Kitzbühel below. They come with either balcony or terrace. Lebenberg Classic rooms are available for a supplement of €15 per person per night on top of the Classic room rate.

The 13 spacious **Panorama rooms** offer 41m<sup>2</sup> of space and beautiful views of the mountains and world-famous Streif piste. A freestanding bath tub and spa shower add to the feeling of luxury. Panorama rooms are available for a supplement of €20 per person per night on top of the Classic Lebenberg room rate.

The 11 **Junior suites** measure 42-49 m<sup>2</sup> and feature partitionable living room and bedroom areas. They are available for a supplement of €15 per person per night on top of the Panorama room rate.

A choice of five generously-proportioned **Maisonette suites** (60m<sup>2</sup>) offer separate sleeping and living quarters on two levels. They also come with terrace, bathtub and shower and two WCs. They are available for a supplement of €50 per night on top of the Junior suite 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!

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 schloss.lebenberg@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).