

Austria Trend **HOTELS**

HOCHZEITS- GUIDE



Hotel Maximilian &
Parkhotel Schönbrunn

**AUSTRIA
TREND**
HOTELS



Member
of
Verkehrsbüro
Group



Civil wedding ceremony and wedding reception at a single venue?
Parkhotel Schönbrunn and Hotel Maximilian are the perfect locations

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 or Hotel Maximilian. 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.

PARKHOTEL SCHÖNBRUNN ****

Capacity	☀	m2	🌿	🏰	🏰	🏰	🏰	🏰	🍷
Österreich	✓	150	64	40	44	60	110	150	
Ungarn	✓	150	64	40	44	60	110	150	
Österreich-Ungarn	✓	300	128	60	60	140	300	300	
Ballsaal		405	228	40	30	140	300	300	
Ballsaal mit Galerie		620	394	-	-	-	400	469	
Sophie Lounge 1		75	32	26	26	24	40	40	
Sophie Lounge 2		35	16	10	8	8	18	20	
Seminar Suite 1222	✓	50	-	16	16	12	30	30	
Franz Josef Saal		160	64	60	70	100	130	132	
Marie	✓	20	-	-	8	-	-	-	
Rudolf	✓	30	-	-	10	-	-	-	

KAISERSUITES

Capacity	☀	m2	🌿	🏰	🏰	🏰	🏰	🏰	🏰
Inside	✓	130	-	-	6	-	24	40	15
Outside	✓		-	-	-	-	40	40	-

HOTEL MAXIMILIAN ****

Capacity	☀	m2	🌿	🏰	🏰	🏰	🏰	🏰	🏰	Sitzplätze
Lounge	✓	245	80	-	-	-	-	120	65	
Terrace	✓	175	-	-	-	-	-	120	46	



Parkhotel Schönbrunn & Hotel Maximilian 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.

Canapés and finger food



.....
■ **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!

.....

Savoury canapés

Camembert with fig mustard, strawberries and nuts ^{AGHM}	€ 2.90
Vegetable tartare on pumpernickel with crème fraîche ^{AGMLO}	€ 2.90
Bruschetta on tomatoes with basil ^{AO}	€ 2.90
Caramelised pumpkin in herb vinaigrette served on spoons ^{CMLLO}	€ 2.90
Hummus and cucumber wrap on lime ^{AGHMO}	€ 2.90
■ Mini rolls filled with succulent ham & Gouda cheese and cucumber on sticks ^{AG}	€ 2.90
Open sandwich with creamy brie, fig mustard and grapes ^{AGM}	€ 2.90
Rare roast beef on toast triangles with herb cream ^{AGM}	€ 2.90
Salmon tartare on pumpernickel with quail's egg ^{ACDGM}	€ 3.10
Prosciutto & Parmesan on wholemeal toast ^{AG}	€ 3.00
Smoked trout fillet on toast with Gervais cheese and dill ^{ADGMO}	€ 2.90
Duck liver pâté on pumpernickel with pomegranate seeds ^{AGHMLLO}	€ 3.40
Chicken breast wrap with rocket and cocktail sauce ^{ACGMO}	€ 2.90
Lye bread baguettes with Emmental and Liptau cheese ^{ACGMO}	€ 2.90
Vegetarian wraps with lettuce ^{ACGH}	€ 2.90
Mozzarella and tomato muffin ^{ACGH}	€ 2.90
Puff pastries filled with sheep's cheese ^{AGLO}	€ 2.90

Shots

Tomato shot	€ 2.50
Cucumber shot	€ 2.50
Avocado shot	€ 2.50
Carrot shot	€ 2.50
Beetroot shot	€ 2.50

Dessert

■ Punch doughnut ^{ACGHO}	€ 2.90
Tiramisu ^{ACGHO}	€ 2.90
■ Chocolate Sachertorte bites with whipped cream ^{ACGHO}	€ 2.90
■ Sponge Swiss roll with fruit or chocolate mousse ^{ACGHO}	€ 2.90
Esterhazy cake ^{ACGHO}	€ 2.90
Carrot and pumpkin cake (vegan) ^A	€ 2.90
■ Quark strudel ^{ACG}	€ 2.90
■ Malakoff bites (fried cheese) ^{ACGHO}	€ 2.90
Nougat tartlets ^{ACGHO}	€ 2.90

Price per item/Minimum order: 5 items

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



Beverage packages

Aperitif package

30 minutes	€ 9.50
1 hour	€ 18.50

Including House wine white and red / beer / sparkling wine / alcohol free drinks / coffee and tea / valid only 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

Alcohol free

Still or sparkling mineral water [○]	0.33 l	€ 3.10
Still or sparkling mineral water [○]	0.75 l	€ 6.00
Coca Cola / light, Fanta, Sprite	0.33 l	€ 3.80
Almdudler	0.35 l	€ 3.80
Tonic Water, Bitter Lemon, Ginger Ale	0.20 l	€ 3.80
Red Bull	0.25 l	€ 4.50
Fresh squeezed orange juice	0.20 l	€ 4.90
Pago fruit juices	0.20 l	€ 3.50
	1.00 l	€ 7.60
Apple juice / orange juice spritzer	0.25 l	€ 2.60
	0.50 l	€ 5.20
Soda with lemon or elder flower	0.25 l	€ 2.80
	0.50 l	€ 4.20

Hot drinks

Espresso	€ 2.80
Double Espresso	€ 3.90
Espresso with a shot of milk ^G	€ 2.80
Large espresso with a shot of milk ^G	€ 3.90
Viennese melange ^G	€ 4.10
Caffè Latte ^G	€ 4.10
Cappuccino ^{GAF}	€ 4.10
Americano ^G	€ 3.50
Hot chocolate ^{GAF}	€ 4.10
Hot chocolate with whipped cream ^{GAF}	€ 4.30
Assam tea	€ 4.10
Darjeeling tea	€ 4.10
Fair Trade Superior Earl Grey tea	€ 4.10
English Breakfast tea	€ 4.10
Fair Trade Highland green tea	€ 4.10
Peppermint tea	€ 4.10
Herbal tea	€ 4.10
Camomille tea	€ 4.10
Fruit tea (selection)	€ 4.10
Rooibos vanilla tea	€ 4.10
with lemon or milk ^G	€ 0.70

Beer

Zipfer draught ^A	0.30 l	€ 3.80
Zipfer ^A	0.50 l	€ 4.80
Edelweiß wheat beer unfiltered ^A	0.33 l	€ 3.20
Edelweiß wheat beer unfiltered ^A	0.50 l	€ 5.50
Gösser Naturgold ^A	0.33 l	€ 4.60

Wine

Grüner Veltliner Kamptal DAC „Strassertal“ [○]	0.75 l	€ 29.00
Weingut Topf Straß, Strassertal, Kamptal		
Zweigelt bio [○]	0.75 l	€ 30.00
Weingut Johanneshof-Reinisch Tattendorf, Thermenregion		
Wiener Gemischter Satz DAC [○]	0.75 l	€ 33.00
Weingut Rotes Haus Am Nussberg, Wien		
Sauvignon Blanc Kitzzecker [○]	0.75 l	€ 39.00
Weingut Wohlmuth Kitzeck, Südsteiermark		
Blaifränkisch Ried Hochäcker [○]	0.75 l	€ 35.00
Weingut Kerschbaum Horitschon, Mittelburgenland		
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
Moët & Chandon Brut [○]	0.75 l	€ 125.00
Veuve Clicquot Vintage [○]	0.75 l	€ 135.00

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



Wedding menu



Couvert

Dried thyme bread chips with fleur de sel drizzled with olive oil and served with tomato-butter roses AG

Appetiser

Cream cheese and citrus terrine in a herb coating on preserved cherry tomatoes with marinated lettuce on celery carpaccio CGMLO

Soup

Clarified beef consommé with a baked meat strudel, mini quark dumplings and semolina dumplings on chives ACGL

Main course

Delicate, rare roasted beef on a flavoursome herb ice cream with a sweet potato gratin and glazed market vegetables on a bed of herbs CGMLO

or

Fried red snapper fillet on lemongrass melange on a creamy beetroot risotto garnished with cress DGLO

Dessert

A trio of strawberries

Flambéed strawberry cream tart on a strawberry and lemon ragout with iced strawberries and rose petals ACGHO

Wedding buffet



Appetiser

Prime boiled beef cocktail

on a light balsamic marinade with vegetables ^{CGMLO}

Whole, gently cooked salmon on a dill cream sauce and citrus ^{CDGMLO}

Smoked Muscovy duck breast

with lingon berry ragout and lamb's lettuce salad ^{CHMLO}

Couscous with vegetables

on lettuce chiffonade served in a glass ^{ACGMLO}

Vegan

Courgette cream with herbs and a soya cream topping ^{FO}

Salad buffet

„Parkhotel“ salad buffet with mini rolls and butter ^G

Soups

Clear corn-fed chicken consommé on diced vegetables with chives ^L

Cream of Muscade de Provence pumpkin soup

on chocolate-coated pumpkin seeds and pumpkin seed oil ^{AGLO}

Hauptspeisen

Saddle of beef steaks on rosemary juice with roasted paprika potatoes ^{GLO}

Fillet of char with a white wine velouté sauce served with scented rice, butter and parsley ^{ADGLO}

Stuffed ravioli in a creamy mushroom sauce and glazed vegetables ^{ACGLO}

Delicate gourmet wild boar goulash

with steamed napkin roulade ^{ACGMLO}

Vegan

Coconut, vegetable and almond medley

with coconut flakes and beansprouts ^{FHMLO}

Dessert

Chocolate mousse in a glass with strawberry ragout ^{HO}

Cheesecake with a blueberry topping ^{ACGO}

Esterhazy cake and roasted hazelnuts ^{ACGHO}

Chocolate „Sachertorte“-bites on whipped cream ^{ACGHO}

Fruit salad and whipped vanilla cream ^G

Vegan

Poppyseed and carrot cake with a sugar topping ^{AO}

Warmes Dessert

Steamed quark dumplings

and buttered crumbs and berry sauce ^{ACGO}



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 (max. 16 m²) € 30.00
 Ambient lighting € 300.00 to € 600.00
 (different colours available) depending on size of room

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 € 29.00 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 Junior Suite for bookings above € 7,500.



A guest of the emperor.

111 Comfort Rooms

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

1 Deluxe Rooms

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

96 Executive Rooms

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

16 Junior Suites

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

3 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 (40m²). breathtaking view on the Gloriette, the Palmenhaus and the Schönbrunn Palace



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 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 lupinproducts **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).