

Austria Trend **HOTELS**

GUIDE TO YOUR DREAM WEDDING

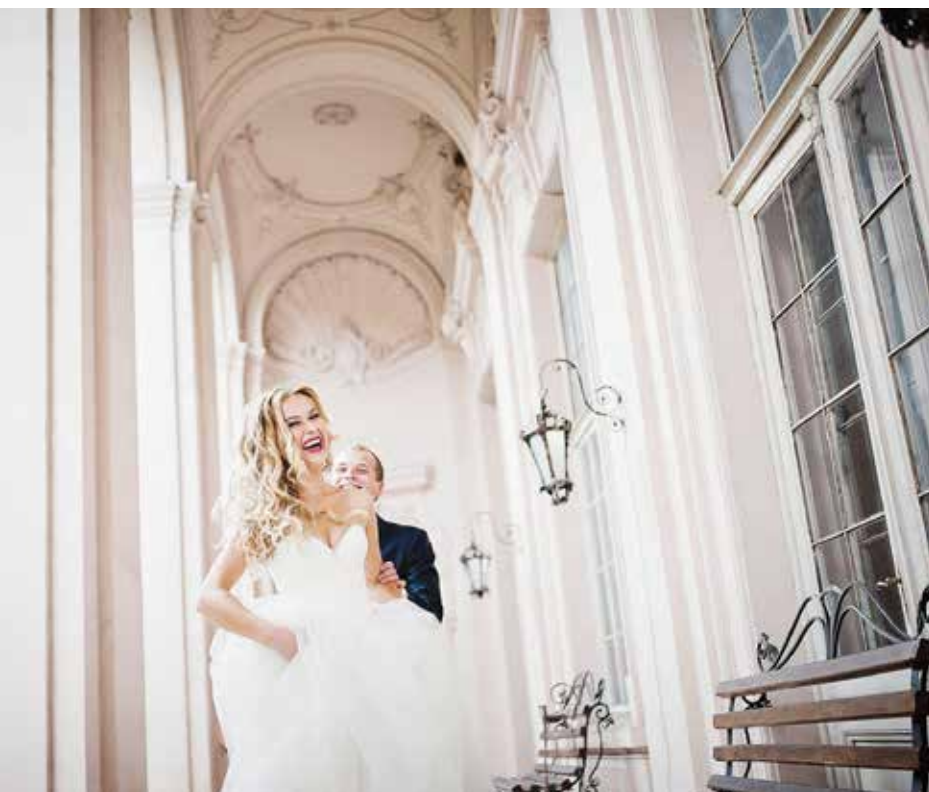


Hotel Maximilian & Parkhotel Schönbrunn

Parkhotel Schönbrunn ****S &
Hotel Maximilian ****
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**AUSTRIA
TREND**
HOTELS





PARKHOTEL SCHÖNBRUNN ****S

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	-	-	-

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

KAISER SUITES

Capacity		m2							
Inside	✓	130	-	-	6	-	24	40	15
Outside	✓		-	-	-	-	40	40	-

HOTEL MAXIMILIAN ****

Capacity		m2							Sitzplätze
Lounge	✓	245	70	-	-	-	-	120	65
Terrace	✓	175	-	-	-	-	-	120	46



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 & Hotel Maximilian Wedding Package

Rental for the room* / 1 aperitif – sparkling wine or sparkling wine with orange juice or mineral water / **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

per person

€ **145.-**

bookable from 20 persons

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

Canapés and finger food



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■ **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!

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Savoury canapés

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 salad 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 baguettes with Emmental and Liptau cheese ^{ACGMO}	€ 3.50
Camembert with fig mustard, strawberries and nuts ^{AGHM}	€ 3.50
Vegetarian wraps with lettuce ^{ACGMLO}	€ 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 pumpernickel and crème fraîche ^{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

Price per item/Minimum order: 5 items

Please find a full description of all allergens on page 12.



Beverage 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

Beverage package including wine & beer

2 hours	€ 32.00
3 hours	€ 42.00
4 hours	€ 52.00
Additional hour (per hour)	€ 10.00

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

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	€ 4.30
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 (draft) ^A	0.30 l	€ 3.90
Ottakringer (draft) ^A	0.50 l	€ 5.40
Ottakringer Bio Zwickl ^A	0.30 l	€ 4.10
Ottakringer Bio Zwickl ^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 Johanneshof-Reinisch		
Tattendorf, Thermenregion		
Wiener Gemischter Satz DAC [○]	0.75 l	€ 36.00
Weingut Stift Klosterneuburg		
Nussberg, Wien		
Sauvignon Blanc Kitzecker [○]	0.75 l	€ 42.00
Weingut Wohlmuth		
Kitzeck, Süsteiermark		
Blafränkisch 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	€ 5.00
	0.70 l	€ 36.00
Kattus No. 1 [○]	0.10 l	€ 6.50
	0.70 l	€ 41.00
Kattus Rosé [○]	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

Prices are subject to change until date of event.

Please find a full description of all allergens on page 12.



Wedding buffet & Wedding menu



Wedding buffet

Bookable from 30 persons

Please choose the following out of the options below:

- 3x Starter
- 1x Soup
- Salad station is always included
- 4x Main Course
- 4x Dessert

Starters

- ☐ **Beef carpaccio** with lemon pepper and parmesan shavings LMO
- ☐ **Marinated boiled beef carpaccio** with Styrian pumpkin seed oil and fresh horseradish LMO
- ☐ **Prosciutto slices** with honeydew melon and cantaloup cubes O
- ☐ **Pickled salmon tartare** with lamb's lettuce DGL
- ☐ **Smoked trout tartare** DGL
- ☐ **Mozzarella balls** with marinated cherry tomatoes and basil pesto GLO
- ☐ **Vegan couscous salad** with vegetables on lettuce HLO

Salads

Salad buffet „Parkhotel“ with bread rolls and butter

Soup

- ☐ **Boiled beef consommé** with Viennese choices (semolina dumplings, pancake slices, vermicelli, liver dumplings) ACGL
- ☐ **Traditional Viennese potato soup** with root vegetables and bacon GLO
- ☐ **Tomato cream soup** with croutons ACL
- ☐ **Vegan carrot cream soup** 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 zander** on Italian vegetables with tagliatelle ACDEL
- ☐ **Roasted salmon** with lime sauce on snap peas and sweet peppers with basmati rice DGL
- ☐ **Ravioli** filled with tomatoes and basil with leaf spinach, cherry tomatoes and parmesan shavings ACGL
- ☐ **Fettuccine** with salmon slices in a lemon dill sauce ACGL
- ☐ **Braised sweet pepper** filled with couscous and vegetables on a tomato-green onion-ragout HL
- ☐ **Asian soy stew** with vegetables and basmati rice EFHL

Desserts

- ☐ **Mozart cake** ACGH
- ☐ **Raspberry mascarpone cake** ACG
- ☐ **White and dark chocolate mousse** AGH
- ☐ **Curd dumplings** with berries ACGH
- ☐ **Kaiserschmarrn** with stewed plums ACG
- ☐ **Black Forest cherry dessert** ACGH
- ☐ **Yoghurt cream** with stawberries G
- ☐ **Vegan banana nut brownie** AFH
- ☐ **Vegan vanilla almond cream** with berries AFH

Wedding menu

Bookable for up to 50 persons.

The main course needs to be chosen until 10 days prior to the event.

Couvert

Oven fresh pastries with herb butter and homemade spreads AEGHL

Starter

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

Soup

Boiled beef consommé with vegetable stripes & truffled semolina dumplings AEGL

Main Course

Rare veal sirloin steak in prosciutto with herbs mousseline, baby potatoes and sautéed zucchini slices EGLO

or
Roasted salmon filet with herbs and lime foam on a tomato-basil-risotto DGH

or
Filled savoy cabbage roulade with couscous on Mediterranean vegetables FL

Dessert

Strawberry yoghurt cake with strawberry elderberry sorbet AGH



Beautifully
melodious celebrations.

Sound system

Mobile / integrated sound system
with 2 hand-held wireless microphones € 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 € 8.00

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 am in our ballroom, midnight at Hotel Maximilian

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 €35.00 per day.

Staff

After midnight, we charge € 39.00 per hour for each service employee. This charge applies to each new hour.



Free WiFi
access in all rooms!



KAISER SUITE ROOFTOP TERRACE

A guest of the emperor.

111 Comfort 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 Kaiser Suites (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



Honeymoon in
Schönbrunn Palace?
More details at
thesuite.at

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 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).