



EVENTS CELEBRATIONS



2024

EVENTS | CELEBRATIONS

Dear Ladies & Gentlemen,

there are many reasons to hold a festivity. Whether corporate event, wedding, christening or birthday party – the Schick Hotels & Restaurants Vienna offer for every occasion the perfect scale and the adequate offering. Thereby, your individual requests are important for us.

We have available well-equipped, elegant and quiet banquet rooms, with plenty of daylight and tended ambience.

Experience at Hotel Stefanie, the oldest hotel of Vienna, and at its elegant restaurant „Stefanie“ Viennese tradition and classic Viennese cuisine at its best. The Hotel Erzherzog Rainer with its restaurant „Wiener Wirtschaft“ invites you to creative seasonal Viennese down-to-earth delicacies in cozy and relaxing atmosphere with Viennese charm.

Modern technology, easy accessibility, a central and conveniently situated location, as well as Schick's charming service round off the comprehensive offering.

For your celebration or event, we offer professional attendance and considerate supervision, from the planning over the organisation to the point of the implementation. With pleasure, we attend to the perfect operation of your feast. Moreover, all comforts, conveniences and other services of 4-star hotels are available to you.

Our high quality standards are your guarantee for a successful event.

Of course, the quoted buffets, dishes and arrangements are only propositions for your festivity. If you desire, following a personal discussion we will be happy to accommodate any special imagination you might have.

We already look forward to the privilege of welcoming you and your guests!

Kind regards,



A handwritten signature in dark ink, appearing to read 'Peter Buocz', written in a cursive style.

Peter Buocz | *General Manager*
Schick Hotels – Over a century of Viennese charm

Welcome to the Schick Hotels and Restaurants,

for over 400 years, the Schick Hotels have greeted satisfied guests from all over the world. The charm and tradition of Vienna, as well as the joy with which we welcome and serve our guests, are palpable in all Schick Hotels and Restaurants.

This positive feeling continues in our inviting event rooms.

My name is Jeniffer Kuba. I'll be happy to support you in planning your celebration. I have been a member of the Schick family since 2008. True to my motto, "Together, we can achieve anything", I'm happy to advise and support you anytime.

The Schick Hotels' byword is "Vienna's charming private hotels". For me, this means exceeding your expectations. I don't just wish for you to be satisfied – my goal is for you to be thrilled.

The event rooms in the two Schick Hotels – Hotel Stefanie and Erzherzog Rainer – and the two Schick Restaurants – Stefanie and Wiener Wirtschaft – offer the perfect setting for any sort of festivity. In addition, every room still has its own "special something." I'd be happy to take the opportunity to discuss your ideas and desires with you personally. Once I know what you're looking for, I'll be able to support you in creating the perfect celebration.

I'm already looking forward to the opportunity to welcome and regale you and your guests!

With charming regards,



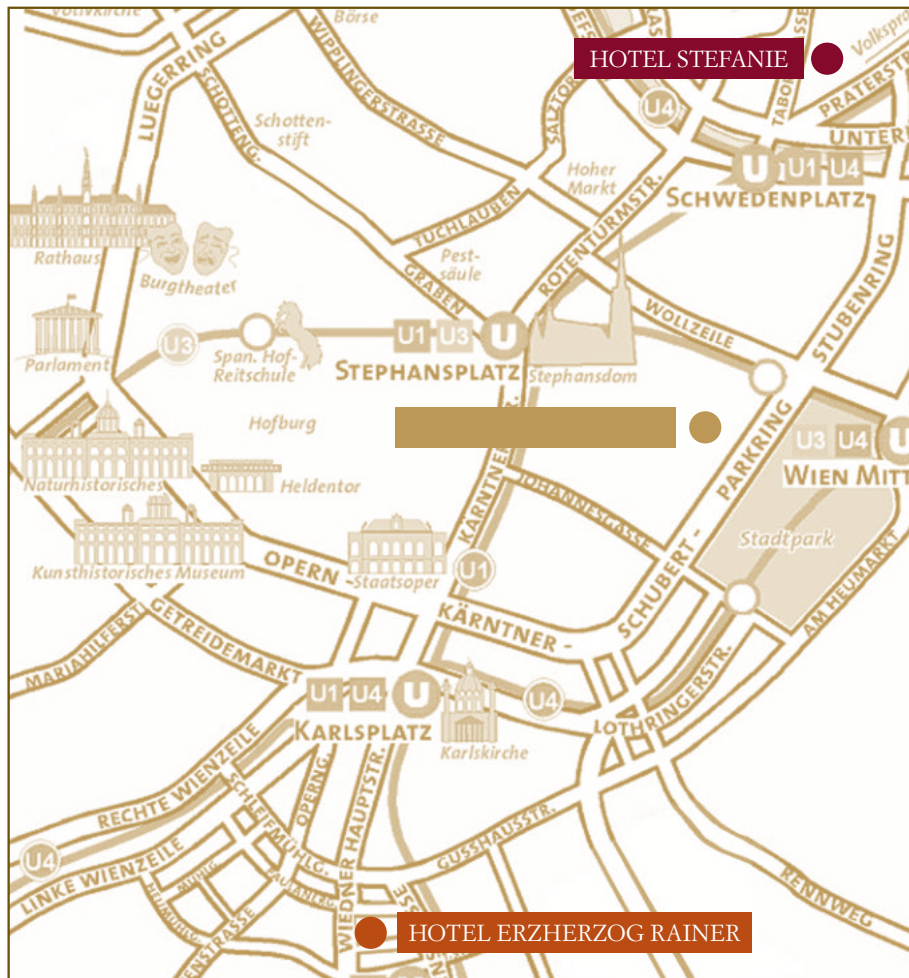
A handwritten signature in black ink that reads "Jeniffer Kuba".

Jeniffer Kuba | *Banquet Manager*

T: +43 (1) 211 50-520

E: bankett@schick-hotels.com

VIENNA



HOTEL STEFANIE
Taborstraße 12 | 1020 Vienna

HOTEL ERZHERZOG RAINER
Wiedner Hauptstraße 27-29 | 1040 Vienna

Partner of



Awarded by the Austrian Federal Ministry of Agriculture, Forestry, Environment and Water Management with the







EXPERIENCE CULINARY HISTORY at the Restaurant „Stefanie”

With the Restaurant „Stefanie”, the Schick Hotels celebrate traditional, upscale Viennese cuisine. Its „recipe” can be quickly explained: top regional products, lots of Viennese charm and delicious delicacies full of history. The comprehensive menu offers not only the finest Viennese classics such as „Wiener Schnitzel” or „Alt-Wiener Tafelspitz” (Old Viennese prime boiled beef), but brief anecdotes explain in addition the historical background of traditional delicacies.

The ambitions and upscale, classic Viennese cuisine that are steeped in history can also be found in the buffets, set menus and arrangements for your celebration at the Hotel & Restaurant Stefanie. Whether it’s an anniversary, company party, birthday, Christmas party or wedding – whatever your cause for celebration, the stylish rooms and the elegant ballroom with direct access to the calm courtyard garden make for the ideal setting for celebrations with up to 170 guests. Celebrate with tradition!

HOTEL STEFANIE
Taborstraße 12 | 1020 Vienna

CONTACT: Jeniffer Kuba/Banquet Manager
T: +43 (1) 211 50-520, E: bankett@schick-hotels.com



Festsaal 235 m² - in 3 Teile unterteilbar



Bibliothek 45 m²

MAXIMUM NUMBER OF PEOPLE IN THE ROOM SETTINGS:

HOTEL STEFANIE	ROUND TABLES Buffet Menu	SOLITARY TABLES Buffet Menu	COCKTAIL
Festsaal (Saal I / II / III)	90 to 140	90 to 150	176
Festsaal (Saal II / III)	50 to 110	40 to 120	150
Festsaal (Saal III)	20 to 40	20 to 40	50
Konferenzsaal	60	30 to 60	120
Bibliothek		upto 16	40

Of course, other room arrangements according to your conceptions and requirements can be created.
 Separate terms and conditions on Saturdays from May 1st - September 30th!
 If desired, we are pleased to send you detailed floorplans, which can be found as well at our homepage
feiern.schick-hotels.com



Festive rooms with elegant ambience, Viennese tradition and charm
 Easy accessibility and central, downtown location
 Personal and reliable supervision from planning through to implementation
 as well as friendly, considerate and charming service
 Freshly prepared dishes made from high-quality ingredients
 Flexible configuration options for your personal arrangement
 Manageable and planable costs

BUFFET „CROWN PRINCE RUDOLPH“

TRILOGY OF HERRING

HAM VARIATION OF PORK
and
DUET OF MOZZARELLA CHEESE
(as terrine and with tomatoes and basil)

DELICACIES OF VIENNESE VEGETABLES

SEASONAL SALADS
with homemade dressings

BEEF CONSOMMÉ
with sliced pancake, semolina dumpling or liver dumpling
or
SEASONAL CREAM SOUP - served hot or cold, according to the season

VIENNESE BOILED BEEF „TAFELSPITZ“
with root vegetables, roast potatoes, chive sauce and apple-horseradish

ROAST OF VEAL
with rice mixed with champignons and zucchini

BONELESS BREADED & DEEP-FRIED VIENNESE CHICKEN
with deep-fried herbs and parsley potatoes

FRIED FILLET OF CHAR
with lemon butter and creamed tender wheat

VEGETARIAN RAVIOLI
with chive butter

FRESH FRUIT SALAD

CHOCOLATE MOUSSE WITH BERRIES
in the glass

HOMEMADE „KAISERSCHMARREN“
(browned and sugared omelette)
with seasonal stewed fruits

AUSTRIAN CHEESE

€ 56,00 per person
(possible for a minimum of 20 persons)

BUFFET „EMPRESS ELISABETH“

TRIO OF SALMON

Smoked, pickled and as terrine, with horseradish cream and honey-mustard sauce with dill

OF BEEF & VEAL

Tafelspitz in aspic, roastbeef with cranberries jelly and veal parfait

OF SHEEP & GOAT

Terrine of sheep's cheese „Waldviertel“, balls of goat's cheese in pumpkin-seed coating and Greek salad with sheep's cheese

PICKLED VIENNESE VEGETABLES

SEASONAL SALADS

with homemade dressings

BEEF CONSOMMÉ

with sliced pancake, semolina dumpling or liver dumpling

or

SEASONAL CREAM SOUP - served hot or cold, according to the season

ROAST SADDLE OF VEAL

with shallots in Veltliner wine, vegetables and potatoes au gratin

MEDALLIONS OF PORK „SCHNEEBERG.LANDSCHWEIN“

with pepper-cream sauce and creamy polenta

BRAISED BEEF „ESTERHÁZY“ STYLE

with duchesses potatoes

BUTTER-FRIED FILLET OF TROUT

with letcho and herb rice

SEASONAL VEGETARIAN STRUDEL

accompanied by herbed dip

VIENNESE APPLE STRUDEL

with vanilla sauce

PANNA COTTA

STUFFED PROFITEROLES

on fruit coulis

SELECTED PÉTITS FOURS

AUSTRIAN CHEESE

€ 63,00 per person
(possible for a minimum of 20 persons)

BUFFET „EMPEROR FRANZ JOSEPH“

OF MUSCOVY DUCK

Pie and slices of smoked breast, with plums and cranberries

OF SMOKED GAME FISH

Salmon, char and trout rolls in sesame, accompanied by filled cucumbers, honey-mustard sauce, creme

OF VEAL

Pie, aspic and Vitello Tonnato, with savoury herb sauce

OF RED DEER

Selection of pies and terrines, accompanied by jelly port wine and ragout of kumquats chutney

SEASONAL SALADS

with homemade dressings

CONSOMMÉ DOUBLE

with savoury sponge with cheese and port

MEDIUM FRIED FILLET OF AUSTRIAN BEEF with

truffled jus, vegetable sticks and carrot and boletus gratin

BRAISED CHEEKS OF PORK „SCHNEEBERG.LANDSCHWEIN“

with glazed carrots and celery purée

BONELESS BREADED & DEEP-FRIED VIENNESE CHICKEN

with deep-fried herbs and parsley potatoes

CROWN ROAST OF LAMB

on mediterranean vegetables, with cous-cous

FRIED SLICE OF SALMON

gratinated with cream cheese, on saffron rice

TRUFFLED VIENNESE „KRAUTFLECKERL“

(cabbage & noodles)

SWEET AUSTRIAN YEAST BUNS with vanilla sauce

CRÈME BRÛLÉE

with basil-red currant jam

EXOTIC FRUIT SALAD

with cherry brandy

SEASONAL TIRAMISU

in the glass

AUSTRIAN CHEESE

€ 73,00 per person

(possible for a minimum of 20 persons)

FESTIVE MENUS

COMPLETELY TO YOUR TASTE

Create your festive menu completely to your taste.

You choose from the mentioned dishes and arrange your menu, following to your preferences and to the desires of your guests.

We gladly are at your disposal for questions or special requests!
(Possible for a minimum of 15 persons.)

STARTERS:

SMOKED FISH FROM THE SEA & OF DOMESTIC WATERS
accompanied by stuffed cucumbers and horseradish sauce

MEDIUM FRIED ROASTBEEF
with „Tafelspitz“ in aspic, stuffed artichokes and Sauce Tyrolienne

HOMEMADE ANTIPASTI VARIATION
with vegetables in aspic and balsamic cranberry sauce

„OF MUSCOVY DUCK“
Pie and fine slices of smoked breast, with prunes and currant sauce
Surcharge: € 4,00 per person

TERRINE OF PRAWNS; SHRIMPS COCKTAIL AND SAUTÉED CRAB TAILS
on leaf salads
Surcharge: € 4,00 per person

SOUPS:

CONSOMMÉ OF BEEF
with sliced pancake, semolina dumpling or liver dumpling

SEASOANL CREAM SOUP - served hot or cold, according to the season

VEGETARIAN AND VEGAN MAIN COURSES:

VEGETARIAN RAVIOLI
with chive butter

SPINACH STRUDEL WITH SHEEP'S CHEESE
on ratatouille, with herb sour cream

CURRY OF VEGETABLES
with basmati rice

SMALL DUMPLINGS WITH EGGS

QUINOA
with vegan Sauce Bolognes

VEGAN CHILI

FESTIVE MENUS

COMPLETELY TO YOUR TASTE

MAIN COURSES:

PICKLED ROAST OF PORK OR FOREHEAD OF PORK
with warm coleslaw and sliced bread dumplings

CORDON BLEU OF PORK SCHNEEBERG.LANDSCHWEIN
with mixed salad and parsley potatoes

GLAZED CORN-CHICKEN BREAST gratinated with young carrots and creamy polenta

VIENNESE BONELESS BREADED & DEEP-FRIED CHICKEN
with deep-fried herbs and potato-lamb's lettuce

ROASTED MIDDLE PIECE OF SALMON gratinated with cream cheese, on saffron rice

WIENER SCHNITZEL OF VEAL baked in butter oil, with parsley potatoes

ROAST SLICE FROM SADDLE OF VEAL
with carrots and yellow beet, served with gratin

VIENNESE BOILED BEEF „TAFELSPITZ“
with root vegetables, apple horseradish, chive sauce and roast potatoes

ROAST JOINT WITH CRISPY FRIED ONIONS
served with onion potatoes and pickled gherkin

MEDALLIONS OF VENISON - WRAPPED IN BACON with elder berry
sauce, red cabbage with apple and baked potato dumplings

Surcharge: € 5,00 per person

MEDIUM FRIED CROWN ROAST OF LAMB
on mediterranean vegetables, with herb cous-cous

Surcharge: € 5,00 per person

FILLET OF AUSTRIAN BEEF - MEDIUM FRIED
with truffled jus, vegetable sticks and rosemary potatoes

Surcharge: € 5,00 per person

DESSERTS:

SMALL WHITE CHEESE-CREAM DUMPLINGS with fresh berries

FRESH FRUIT SALAD with pineapple and coco liqueur

MOUSSE OF DARK CHOCOLATE with seasonal fruits

VIENNESE KAISERSCHMARREN with caramelized apples and stewed plums

APPLE STRUDEL with vanilla sauce

SWEET AUSTRIAN YEAST BUNS with vanilla sauce

Surcharge: € 3,00 per person

SELECTED AUSTRIAN CHEESE

FIXED 3 COURSE MENU WITH SOUP € 42,00 per person

FIXED 3 COURSE MENU WITH STARTER € 46,00 per person

FIXED 4 COURSE MENU € 51,00 per person

4-COURSE MENU WITH MENU ITEMS € 57,00 per person

(starter, 2 soups and 2 main courses for choice, dessert)

(possible for a minimum of 15 persons)

Of course, it is possible to create your own individual menu. In this case, the menu price increases by € 3 for each additional choice. (For example: a fixed 3 course menu with soup is € 42 per person, an additional main course - 1 soup, 2 main courses to choose from, 1 dessert - makes a menu price of € 45 per person).

„ALT-WIENER SCHMANKERL-REISE“ - A TASTE OF IMPERIAL VIENNA



Vienna was and remains a melting pot of the most diverse cultures, which a glance at the menu demonstrates.

Take to the „Alt-Wiener Schmankerl-Reise“ (A Taste of Imperial Vienna) and enjoy a culinary foray through the former Crown countries of the Austrian monarchy, garnished with insights into the history of Viennese cuisine.

Culinary questions and answers await you, as do 7 delectable Viennese delicacies („Schmankerl“), a glass of beer, Austrian wine, a Viennese coffee and a „historic souvenir“.

7 DELICACIES THAT ENNOBLE YOUR PALATE

VEAL GOULASH WITH „SALZSTANGERL“
served with Ottakringer Pils

HOMEMADE BEEF BROTH
with pancake strips and „Kaiserschöberl“

„WIENER SCHNITZEL“ WITH POTATO SALAD
accompanied by a glass of Austrian wine

„TAFELSPITZ“ WITH CLASSIC SIDES
roast potatoes, chive sauce and apple horseradish

„POWIDLTASCHERL“ (PLUM POCKETS), „APFELSTRUDEL“, „KAISERSCHMARREN“
and a Viennese Melange

ENJOY TRADITION - PER PERSON **€ 68,00** INCL. COVER CHARGE AND DRINKS

In the mood for more? - Reserve accompanying to the „Alt-Wiener Schmankerl-Reise“
a 2-hour moderation by an experienced tourist guide whom we trust.

During the meal, you are entertained with trivia about Viennese cuisine and its genesis,
amusing anecdotes and informative stories from the days of the emperor and of old Vienna.

The moderation is available in nearly all languages!

Price € 230,00

Please reserve on time!



WIENER wirtschaft



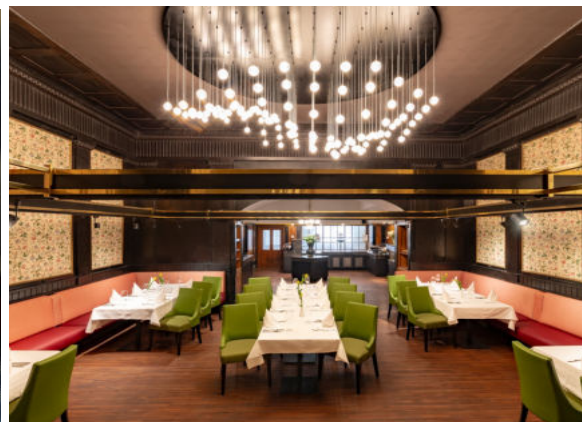
INDULGENCE MEETS COZINESS at the Restaurant „Wiener Wirtschaft”

The ambiance is cozy, and the „Wiener Wirtschaft” is a genuine Viennese tavern! Regale yourself in the informal and laid-back atmosphere and enjoy typical Viennese tavern delicacies, classics of the Viennese cuisine and sweet specialities. Several types of beer await you on draft, as well as Austrian wines and brandies.

Both the restaurant and the two event rooms in old-fashioned Viennese style, „Salon” (for up to 40 guests) and „Serviette” (for up to 80 guests), invite you to indulge in down-to-earth delicacies during your celebration. Whether it’s your wedding-eve party, a graduation ceremony, birthday party or company party, you’ll have Viennese charm in abundance and it – along with personal service – will make for the best of moods!

HOTEL ERZHERZOG RAINER
Wiedner Hauptstraße 27-29 | 1040 Vienna

CONTACT: Jeniffer Kuba/Banquet Manager
T: +43 (1) 211 50-520, E: bankett@schick-hotels.com

*Salon 60m²**Serviette 80m²*

MAXIMUM NUMBER OF PEOPLE IN THE ROOM SETTINGS:

HOTEL ERZHERZOG RAINER	HORSHOE OR BLOCK	SOLITARY TABLES	COCKTAIL
Salon	24 to 30	to 36	to 40
Serviette	to 22	to 50	to 80
Wiener Wirtschaft		to 60	

Of course, other room arrangements according to your conceptions and requirements can be created.

If desired, we are pleased to send you detailed floorplans, which can be found as well at our homepage feiern.schick-hotels.com



Festive rooms with elegant ambience, Viennese tradition and charm

Easy accessibility and central, downtown location

Personal and reliable supervision from planning through to implementation
as well as friendly, considerate and charming service

Freshly prepared dishes made from high-quality ingredients

Flexible configuration options for your personal arrangement

Manageable and planable costs

BUFFET „GASTWIRTSCHAFT“

HOMEMADE BEEF „TAFELSPITZ“ IN ASPIC
with bell-pepper vinaigrette and red onion

SMOKED FILLET OF MACKEREL AND TUNA MOUSSE
with dill-mustard sauce, horseradish cream garnish and capers

HAM, BACON & SAUSAGE SPECIALITIES OF PORK „SCHNEEBERG.LANDSCHWEIN“
with marinated mushrooms, pepperoni and piccalilli gherkins

SEASONAL SALADS
with homemade dressings

SEASONAL CREAM SOUP
with croutons

BRAISED BEEF IN ZWEIGELT WINE
with potato croquettes and root vegetables

FRIED FILLET OF TROUT WITH LIMES ON CREAMY LEEK
accompanied by herb potatoes

BONELESS CHICKEN IN PAPRIKA CREAM SAUCE
with small butter dumplings

GRATINATED VEGETABLE AND PASTA SOUFFLE

BROWNEO WHITE-CHEESE OMELETTE
with apricot roaster

CHOCOLATE MOUSSE
on marinated berries

CHEESE VARIATION „WIENER WIRTSCHAFT“
with fig mustard, grapes and nuts

€ 50,00 per person
(possible for a minimum of 20 persons)

BUFFET „WIENER WIRTSCHAFT“

GOAT CHEESE BALLS

in pepper coating, port figs and salad bouquet

VARIATION OF SMOKED GAME FISH AND SMOKED FISH TERRINE

with dill-mustard sauce and horseradish cream

PICKLED VIENNESE VEGETABLES

NORTH TYROLEAN BACON

with melon and grissini

SEASONAL SALADS

with homemade dressings

CONSOMME OF BEEF with semolina dumplings

SEASONAL CREAM SOUP with croutons

VIENNESE BOILED BEEF „TAFELSPITZ“

with roast potatoes, root vegetables apple-horseradish and chive sauce

VIENNESE BREADED & DEEP-FRIED DELICACIES

(marinated pork escalope, chicken breast and blood sausage)

with parsley potatoes

ROAST SLICE OF SALMON

on creamy leek vegetables

MEDIUM FRIED FILLET OF YOUNG PORK - WRAPPED IN BACON

with polenta patties and ratatouille

RISOTTO WITH SEASONAL VEGETABLES

and fresh Parmesan cheese

WHITE-CHEESE DUMPLINGS BLACK FOREST

in butter-breadcrumbs, with vanilla sauce

BLACK FOREST

in the glass

SELECTION OF SWEET VIENNESE TITBITS

SEASONAL FRUIT SALAD

CHEESE VARIATION „WIENER WIRTSCHAFT“

with fig mustard, grapes and nuts

€ 55,00 per person
(possible for a minimum of 20 persons)

FESTIVE MENUS

COMPLETELY TO YOUR TASTE

Create your festive menu completely to your taste.

You choose from the mentioned dishes and arrange your menu, following to your preferences and to the desires of your guests.

We gladly are at your disposal for questions or special requests!
(Possible for a minimum of 12 persons.)

STARTERS:

DUET OF PICKLED SALMON AND SMOKED TROUT
with horseradish cream garnish and dill-mustard sauce

HOMEMADE „TAFELSPITZ“ IN ASPIC
with bell-pepper vinaigrette and red onion

TOMATOES-MOZZARELLA
with basil pesto and salad bouquet

MEDIUM FRIED ROAST BEEF ROLLS
stuffed with herb gervais, thereto rocket and toasted brown bread

VARIATION OF STARTERS „WIENER WIRTSCHAFT“
raw ham with melon and smoked salmon

SOUPS:

VIENNESE POTATO SOUP with mushrooms
Also available as vegetarian soup.

BEEF CONSOMMÉ
with sliced pancakes, semolina dumpling, ham rusks or liver dumpling

SEASONAL CREAM SOUP
(asparagus, pumpkin, goose, etc.)

FESTIVE MENUS

COMPLETELY TO YOUR TASTE

MAIN COURSES:

VIENNESE ROAST JOINT WITH CRISPY FRIED ONIONS

with fried potatoes and piccalilli gherkin

BREAST OF CORN-FED CHICKEN WITH TOMATOES-MOZZARELLA STUFFING

with onions in red wine and couscous

ROAST FILLET OF PORK „SCHNEEBERG.LANDSCHWEIN“ - WRAPPED IN BACON

accompanied by potatoes au gratin and bell-peppers with zucchini

„WIENER SCHNITZEL“ - BREADED AND DEEP-FRIED VEAL ESCALOPE **or**

„CHICKEN SCHNITZEL“ - BREADED & DEEP-FRIED CHICKEN

with potato-lamb's lettuce

BOILED BEEF „TAFELSPITZ“ OF ALPINE STEER

with roast potatoes, root vegetables, apple horseradish and chive sauce

FRIED VEAL BUTTER SCHNITZEL

with potato purée and glazed carrots

BONELESS CHICKEN IN PAPRIKA CREAM SAUCE

with small butter dumplings and a small leaf salad

FRIED FILLET OF SALMON

on creamy basil risotto

POACHED FILLET OF CHAR

with celery purée, leek vegetables

GRATINATED COUS-COUS TARTLETS (VEGAN)

on creamed ragout of mushrooms

PUMPKIN-GOULASH (VEGAN)

with smoked tofu

Vegetables and freshly caught fish are seasonal. With pleasure, we conform with you your wishes, especially concerning vegetarian and fish dishes, within the possible seasonal range.

FESTIVE MENUS

COMPLETELY TO YOUR TASTE

DESSERTS:

APPLE WEDGES
with cinnamon cream

KAISERSCHMARREN with roasted plums

TIRAMISU

HOMEMADE SEASONAL FRUIT STRUDEL
(apple, apricot, grapes, etc.)
with vanilla sauce and whipped cream

DARK CHOCOLATE MOUSSE

WHITE-CHEESE PANCAKES AU GRATIN
with ragout of berries

CHEESE VARIATION „WIENER WIRTSCHAFT“
with fig mustard, grapes and nuts
Surcharge: € 3,00 per person

FIXED 3 COURSE MENU WITH SOUP	€ 39,00 per person
FIXED 3 COURSE MENU WITH STARTER	€ 42,00 per person
FIXED 4 COURSE MENU	€ 45,00 per person
4-COURSE MENU WITH MENU ITEMS	€ 49,00 per person
(starter, soup, 2 main courses for choice, dessert)	

(possible for a minimum of 12 persons)

Of course, it is possible to create your own individual menu. In this case, the menu price increases by € 3 for each additional choice. (For example: a fixed 3 course menu with soup is € 39 per person, an additional main course - 1 soup, 2 main courses to choose from, 1 dessert - makes a menu price of € 42 per person).

BEVERAGE ACCOMPANIMENT FOR MENUS AND BUFFETS

APERITIF RECEPTION: Frizzante, Frizzante with orange juice, Frizzante Royal, Aperol with Frizzante, non-alcoholic aperitiv, apple juice, orange juice, mineral water sparkling/non-sparkling
€ 15,00 per person

BEVERAGE PACKAGE STANDARD: Mineral water sparkling/non-sparkling, soft drinks
Grüner Veltliner & Blauer Zweigelt (house wine in 1 liter bottles) of Weingut Wutzl, Gobelsburg, Kamptal-Donauland
Ottakringer beer draught, non-alcoholic beer, coffee and tea on offer
€ 40,00 per person **for 5 hours***

BEVERAGE PACKAGE EXCLUSIVE: Mineral water sparkling/non-sparkling, soft drinks
1 white and 1 red wine of the bouteille – of your choice
Ottakringer beer draught, non-alcoholic beer, coffee and tea on offer
€ 51,00 per person **for 5 hours***

AUSTRIAN TOP WINES OF THE BOUTEILLE



Please allow us to call your attention to the offered Austrian top-wines at our current wine list.

We'd be happy to advise you.

We would be happy to create an individual rate according to your conceptions. Share your desires with us and we will calculate the best possible offer for you. Should you not desire an hourly rate, you may select beverages from our beverage offer and the wine list. All beverages will then be ordered by your guests à la carte and charged according to actual consumption.

*After the expiration of 5 hours all beverages are charged as actually consumed.
Tobacco products, spirits, energy drinks and beverages at the bar are not included in the packages.

STAFF



From the beginning of the event, 5 hours of service by our experienced and trained staff are included in our buffets and menus. After this allotted time, we charge a supervision flat charge of € 150,00 for each further hour, independent of the needed number of employees.

The quoted hourly rates are inclusive of all taxes.

Please note that the actually worked hours of the employees, from the commencement of the event through to leaving the event location, serve as the billing basis.

The identical hourly rates are also valid for weddings, Christmas celebrations and catered events.

As a matter of formality, we inform you that all employees of the Schick Hotels serving you in Vienna are registered with Schick Hotels Vienna, both in terms of social security and industrial law. Therefore you will accrue no additional costs.

PLACE SETTINGS & DECORATION



In our buffets and menus, place settings (with cloth napkins, cutlery and glasses), basic table decoration (table vase with flowers or small, seasonal arrangement in glass containers, menu cards) as well as the attractive presentation and decoration of the buffet are all included.

Should you desire a further decoration of tables, bar tables and spaces, we would be happy to make a suitable offer in partnership with an established garden centre and decorating company upon detailed consultation.

Place cards € 2,50 per piece
Place cards with applicable menu cards € 5,00 per person

CATERING



We will gladly make our full catering services available for your celebration at home or at a location of your choice. Please ask for our comprehensive and special offers for your catering!

ALLERGEN INFORMATION

Dear guest,

on demand, you will get information from our employees about ingredients in our offered dishes and beverages, which may deploy allergies or intolerances.

The 14 main allergens are labelled at the date of your fixed event for your selected arrangements, pursuant to statutory requirements (EU-Food Information for Consumers Regulation 1169/2011). Furthermore there are other substances that may cause food allergies or intolerances.

The allergens are mentioned, if the listed substances or the products made from them are an ingredient of the final product.

Despite careful preparation of our dishes, they may contain traces of other substances that are used in the production process in the kitchen in addition to the indicated ingredients.

OFFICIAL LETTER CODE FOR THE ALLERGEN LABELING:



FOTO: WKO®

- A Gluten-containing grains
- B Crustaceans
- C Eggs
- D Fish
- E Peanuts
- F Soy
- G Milk or lactose
- H Edible nuts
- L Celery
- M Mustard
- N Sesame
- O Sulphites
- P Lupines
- R Molluscs

TERMS & CONDITIONS

The following general terms and conditions are a contractual part of the issued request for events and/or celebrations at Schick Hotels. Any conditions to the contrary are invalid. By placing his or her order, the presenter complies with these terms as well as all corresponding regulations under trade and industry law and assumes liability for compliance.

PAYMENT TERMS & CANCELLATION POLICY

Starting the date of confirmation receipt from the guest/presenter, the hotel guarantees the reservation for 14 days. Within this term of 14 days, the first deposit of € 500.00 has to be paid to the hotel. After receipt of this deposit payment the reservation is confirmed by the hotel, too. According to this, cancellation free of charge is possible only within this deposit term of 14 days. Up to 12 weeks before the event, the second deposit of 50 % of the reserved arrangement has to be paid.

In the case of noncompliance of these two terms of deposit payments, the hotel reserves the right to sell the blocked room otherwise.

Cancellation up to 12 weeks before the event/celebration. . . . 1st deposit = € 500.00 as cancellation fee

Cancellation 12 - 1 week before the event/celebration.1st and 2nd deposit as cancellation fee

Cancellation within 06 days before the event/celebration. . . . 100% of booked food & beverage arrangement

GUARANTEE & SETTLEMENT

Notification of the food selection, the selected arrangement, as well as the exact number of participants is required 5 working days before the event at the latest. This number is regarded as the guaranteed minimum number of participants, for which the presenter will be invoiced regardless. In case there are more participants, the presenter will be billed for the actual number of persons present. In the event of a reduced number of participants for events of several days' duration, the presenter will be invoiced for only the active number of participants as of the second day.

PRICES, ACCOUNTING & JURISDICTION

All quoted prices are in Euros and include all taxes, fees and service charges. Valid until cancelled.

Invoices are payable without deductions within 10 days of the invoice date. Interest will be charged for late payments. The place of jurisdiction is Vienna. Austrian law applies.

FOOD & DRINKS

No food or drinks for consumption in the hotel are permitted to be brought into the hotel or associated premises without prior written permission of the Schick Hotels management. Schick Hotels reserve the right to charge a commensurate fee for self-brought food and drinks.

We point out, that - in reference to the compliance of the food hygiene regulation (paragraph IX Z4 and paragraph XI of the food hygiene regulation) - the availability of food at room temperature is not possible for more than three (3) hours. Due to this reason, the takeaway of dishes from the buffet at home it is also not possible for you and your guests.

DECORATION

The presenter is obliged to seek Schick Hotels' authorization for the installation of decorative material. Installation must be performed exclusively by qualified personnel in strict compliance with fire regulations. All costs resulting from setting up / disassembly of decorative material will be debited the presenter.

LIABILITY

The presenter is liable for damages caused by guests, employees or representatives of the presenter. The hotel will be liable for damages to or loss of objects brought into the hotel only when it is at fault, and in no case when third parties are at fault.

MUSIC

If an event with music is planned, the presenter is obliged to register with AKM (Austrian Association of Authors, Composers and Music Publishers) and pay the necessary entertainment tax on time and present the certified forms one (1) week before the event at the latest. Please understand that in the event of excessive noise disturbance of hotel guests, music performance may be terminated by the hotel employee in charge. As a matter of principle, music may be played until midnight (after 10 p.m. at reduced volume).

CANCELLATION BY THE HOTEL

The hotel may terminate the contractual relationship if: the event endangers smooth business operation, the presenter infringes upon legal obligations, the hotel's reputation or safety are endangered, agreed-upon advance payments are not made on time, or in the event of acts of God. In such cases, the presenter is in no way entitled to assert compensatory claims



SCHICK HOTELS WIEN

Wiens charmante Privathotels

STEFANIE

AM PARKRING

CAPRICORNO

CITY CENTRAL

ERZHERZOG RAINER

seminar.schick-hotels.com

www.schick-hotels.com

www.schick-restaurants.at