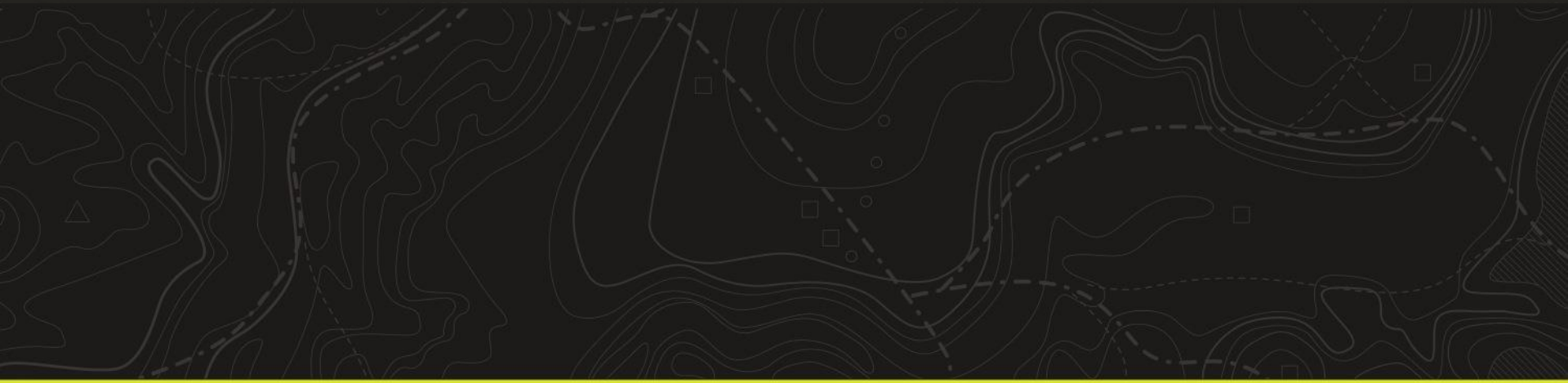




MARRIOTT
VIENNA

EVENTS BY MARRIOTT

Where the  beats in Vienna!



MEETINGS IMAGINED



- innovative program for meetings & events
- inspirations and ideas to event development
- organize events occasionally

MeetingsImagined.com

meetings imagined

MEETING SERVICES APP



RED COATSM DIRECT

A MEETINGS IMAGINED EXPERIENCE

More chairs? More coffee? Too hot? Too cold?

- mobile application - meeting management at your fingertips
- manage your event without ever leaving your seat
- real time chat requests via the app



[MeetingServicesApp](#)

CATERING BY MARRIOTT



- anywhere and anytime
- 5-star quality and service to the location of your choice
- many years of experience

CONFERENCE PACKAGES



Conference Package Classic

From 15 persons we offer you our half- and full day conference rates at € 66,00 resp. € 73,00 per person.

The following services are included:

- Main conference room rental
- Standard technical equipment for Front Projection (1 screen, 1 LCD projector)
- Welcome tea or coffee
- Refreshing conference beverages (mineral water)
- Morning and afternoon coffee break with sweets, savories and fruit
- Seasonal stand-up lunch buffet with snacks, non-alcoholic drinks and coffee
- Electronic signposting
- Value added tax

Conference Package Superior

From 15 persons we offer you our half- and full day conference rates at € 76,00 resp. € 83,00 per person.

The following services are included:

- Main conference room rental
- Standard technical equipment for Front Projection (1 screen, 1 LCD projector, 1 flipchart with paper and pens)
- Free WIFI connection
- Welcome tea or coffee
- Refreshing conference beverage (mineral water)
- Morning and afternoon coffee break with sweets, savories, fruit and non-alcoholic drinks
- Seasonal 3 course menu/ business lunch buffet for groups of 20 or more with non-alcoholic drinks and coffee in our Parking Restaurant
- notepads and pens
- Electronic signposting
- Value added tax

CONFERENCE PACKAGES



Conference Package Premium

From 15 persons we offer you our half- and full day conference rates at € 86,00 resp. € 93,00 per person.

The following services are included:

- Main conference room rental
- Standard technical equipment for Front projection (1 screen, 1 LCD projector, 1 flipchart with paper and pens)
- 1 wireless hand-held microphone, 1 wired microphone
- Free WIFI connection
- Welcome tee or coffee
- Refreshing conference beverage (mineral water)
- Morning and afternoon coffee break with sweets, savories, fruit and non-alcoholic drinks
- Seasonal 3 course menu/ business lunch buffet for groups of 20 or more with non-alcoholic drinks and coffee in our Parking Restaurant
- Farewell-Cocktail
- Notepads and pens
- Electronic signposting
- Value added tax

ROOM RENTAL

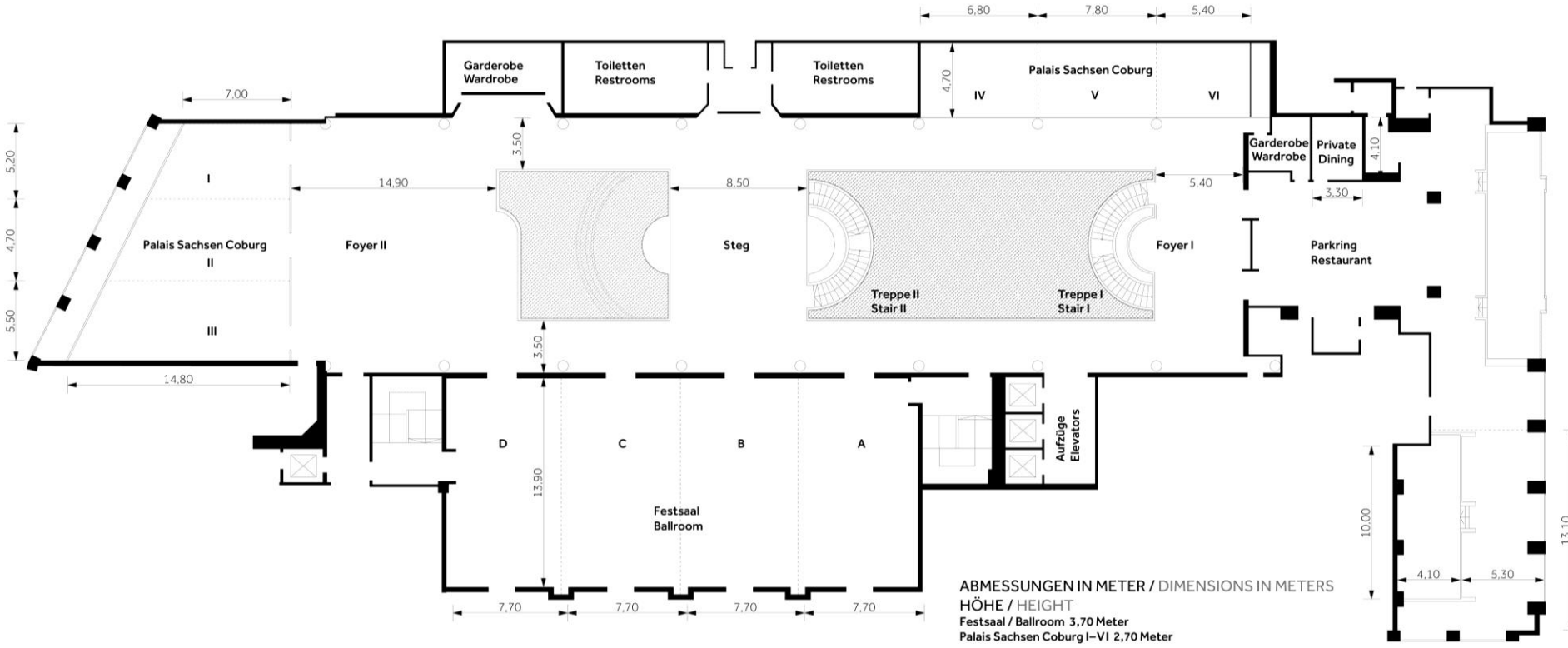
Room	Halfday*	Fullday or evening	Fullday and evening
Ballroom A, B, C oder D	€ 545,00	€ 890,00	€ 1.200,00
Ballroom A+B, B+C, C+D	€ 1.040,00	€ 1.730,00	€ 2.410,00
Ballroom A+B+C, B+C+D	€ 1.610,00	€ 2.520,00	€ 3.465,00
Ballroom A+B+C+D	€ 2.080,00	€ 3.465,00	€ 4.620,00
Steg	€ 640,00	€ 1.080,00	€ 1.365,00
Palais Sachsen Coburg Salon I	€ 262,00	€ 400,00	€ 525,00
Palais Sachsen Coburg Salon II	€ 315,00	€ 504,00	€ 650,00
Palais Sachsen Coburg Salon III	€ 510,00	€ 820,00	€ 1.080,00
Palais Sachsen Coburg Salon I+II	€ 550,00	€ 880,00	€ 1.155,00
Palais Sachsen Coburg Salon II+III	€ 790,00	€ 1.155,00	€ 1.625,00
Palais Sachsen Coburg Salon I+II+III	€ 1.050,00	€ 1.575,00	€ 2.100,00
Palais Sachsen Coburg Salon I-III + Foyer II	€ 1.840,00	€ 2.910,00	€ 3.780,00
Foyer II	€ 870,00	€ 1.420,00	€ 1.890,00
Palais Sachsen Coburg Salon IV	€ 220,00	€ 336,00	€ 450,00
Palais Sachsen Coburg Salon V	€ 220,00	€ 336,00	€ 450,00
Palais Sachsen Coburg Salon VI	€ 220,00	€ 336,00	€ 450,00
Palais Sachsen Coburg Salon IV+V	€ 409,00	€ 640,00	€ 890,00
Palais Sachsen Coburg Salon V+VI	€ 409,00	€ 640,00	€ 890,00
Palais Sachsen Coburg Salon IV+V+VI	€ 630,00	€ 975,00	€ 1.260,00

* Halfday = 08.00 am – 12.00 noon or 1.30 pm – 5.30 pm

Room rentals for ball functions (set up from 5.30 pm)








Ballroom A-D & Steg	€ 5.400,00
Ballroom A-D, Palais Sachsen Coburg Salon I-III, Steg & Foyer II	€ 7.300,00

MEETINGS & EVENTS - FLOORPLAN



ABMESSUNGEN IN METER / DIMENSIONS IN METERS
 HÖHE / HEIGHT
 Festsaal / Ballroom 3,70 Meter
 Palais Sachsen Coburg I-VI 2,70 Meter

MEETINGS & EVENTS - CAPACITIES

	Meter (B×L×H)	Feet (W×L×H)	m ²	ft ²							
Festsaal / Ballroom A,B,C,D	13,9×7,7×3,7	45,6×25,3×12,1	107,0	1.152,1	100	50	32	55	48	100	96
Festsaal / Ballroom A-D	13,9×30,8×3,7	45,6×101,1×12,1	428,1	4.608,2	500	280	78	130	200	500	384
Palais Sachsen Coburg I	5,2×7,0 - 9,0×2,7	17,1×23,0 - 30,0×8,9	41,0	441,3	20	-	12	-	8	20	20
Palais Sachsen Coburg II	4,7×9,0 - 11,0×2,7	15,4×30,0 - 36,1×8,9	49,0	527,4	40	20	18	14	24	30	30
Palais Sachsen Coburg III	5,5×11,0 - 14,8×2,7	18,0×36,1 - 48,6×8,9	72,0	775,0	80	30	26	36	32	70	50
Palais Sachsen Coburg I + II	9,9×7,0 - 11,0×2,7	32,5×23,0 - 36,1×8,9	89,1	959,1	50	26	20	14	32	50	50
Palais Sachsen Coburg II + III	10,2×9,0 - 14,8×2,7	33,5×30,0 - 48,6×8,9	91,8	988,1	100	40	30	36	56	100	90
Palais Sachsen Coburg I-III	15,4×7,0 - 14,8×2,7	50,5×23,0 - 48,6×8,9	161,7	1.740,5	150	65	40	60	72	150	120
Palais Sachsen Coburg IV	4,7×6,8×2,7	15,4×22,3×8,9	32,0	344,0	20	12	10	-	14	20	20
Palais Sachsen Coburg V	4,7×7,8×2,7	15,4×25,6×8,9	36,7	394,6	20	12	10	-	14	20	20
Palais Sachsen Coburg VI	4,7×5,4×2,7	15,4×17,7×8,9	25,4	273,2	20	12	10	-	14	20	20
Palais Sachsen Coburg IV + V	4,7×14,6×2,7	15,4×47,9×8,9	68,6	738,6	50	40	20	-	35	35	48
Palais Sachsen Coburg V + VI	4,7×13,2×2,7	15,4×43,3×8,9	62,0	667,8	50	40	20	-	35	35	48
Palais Sachsen Coburg IV - VI	4,7×20,0×2,7	15,4×65,6×8,9	94,0	1.011,8	80	66	50	-	50	50	84
Foyer I	15,4×5,4×3,7	50,5×17,7×12,1	83,2	895,1	-	-	-	-	-	80	-
Foyer II	15,4×14,9×3,7	50,5×48,9×12,1	229,5	2.469,9	-	-	-	-	-	160	144
Steg	15,4×8,5×3,7	50,5×27,9×12,1	130,9	1.409,0	-	-	-	-	-	140	84



theater



class room



block



U-shape



cabaret



cocktail



round tables

EXTENSIONS & MEASUREMENTS

Telephone extensions	access available in all rooms
High speed internet	access available in all rooms
Power current	Ballroom A+D: 16, 32, 63 ampere Ballroom B+C: 16, 32 ampere Palais Sachsen Coburg I+III: 16, 32 ampere Palais Sachsen Coburg IV-VI: 16, 32 ampere Steg+Foyer II: 16, 32 ampere Foyer I: 16, 32 ampere
Doors Ballroom A-D	width 1,95m / height 2,60m
Doors Palais Sachsen Coburg I-III	width 1,90m / height 2,10m
Doors Palais Sachsen Coburg IV-VI	width 1,80m / height 2,10m
External street access 1 st floor	width 3,60m / height 2,80m
Transportation elevator	width 1,09m / height 1,92m / depth 1,92m
Delivery entrance	height 3,10m
Parking garage	height 2,10m

BREAKFAST



Continental Breakfast

€ 22,00

Orange-, grapefruit-, tomato- and multivitamin juice
Coffee, tea, hot chocolate and milk (G, H)
Rolls and whole wheat bread (A)
Croissants and Danish pastry (A, C, G, H, O)
Butter (G), assorted jams and honey

enhancements

Scrambled eggs (C) € 3,80
Ham & cheese plate (G) € 3,00

Good Start

€ 24,00

Orange-, grapefruit-, tomato- and multivitamin juice
Coffee, tea, hot chocolate and milk (G, H)
Rolls and whole wheat bread (A)
Croissants and Danish pastry (A, C, G, H, O)
Butter (G), assorted jams and honey, seasonal fruit plate
Cereals and muesli with milk and natural yoghurt (A, F, G, H, N, O)

enhancements

Strawberry smoothie € 2,00
Kiwi-Mango smoothie € 2,00
Wrap with humus, zucchini and eggplant (A, N) € 2,50
Olive ciabatta with Buffalo mozzarella,
rocket and tomatoes (A, G) € 2,80

BREAKFAST



All American Breakfast

€ 32,00

Orange-, grapefruit-, tomato-, multivitamin juice and sparkling wine (O)

Coffee, tea, hot chocolate and milk (G, H)

Fruit yoghurt (G)

Selection of compotes, stewed prunes (O)

Seasonal fresh fruits

Cereals and muesli with milk and natural yoghurt (A, F, G, H, N, O)

Assorted Austrian cold cuts and ham specialties (A)

Cheese platter (G)

Cottage cheese with fruits (G)

Scrambled eggs, bacon, sausages and roast potatoes (A, C)

Smoked salmon with honey-mustard sauce (D, M)

Grilled tomatoes with sautéed mushrooms (G)

Rolls, brown bread, whole wheat rolls, crisp bread (A)

Croissants, Danish pastry (A, C, G, H, O)

Butter (G), assorted jams and honey

BREAKS



Morning Break

€ 12,00

Coffee and Tea, flavored ice water
Homemade cookies (A, C, G, H)
Fresh yoghurt with berries and granola (A, F, G, H, N, O)
Fresh yoghurt with mango puree & caramelized walnuts (G, H)
Whole-grain baguette with boiled ham and Gouda cheese (A, C, G)
Wraps with eggplant, zucchini and rocket (A, H, N)
Wraps with smoked salmon and horseradish (A, D, G)
Cream cheese (G) with green asparagus

Choose 4 food items

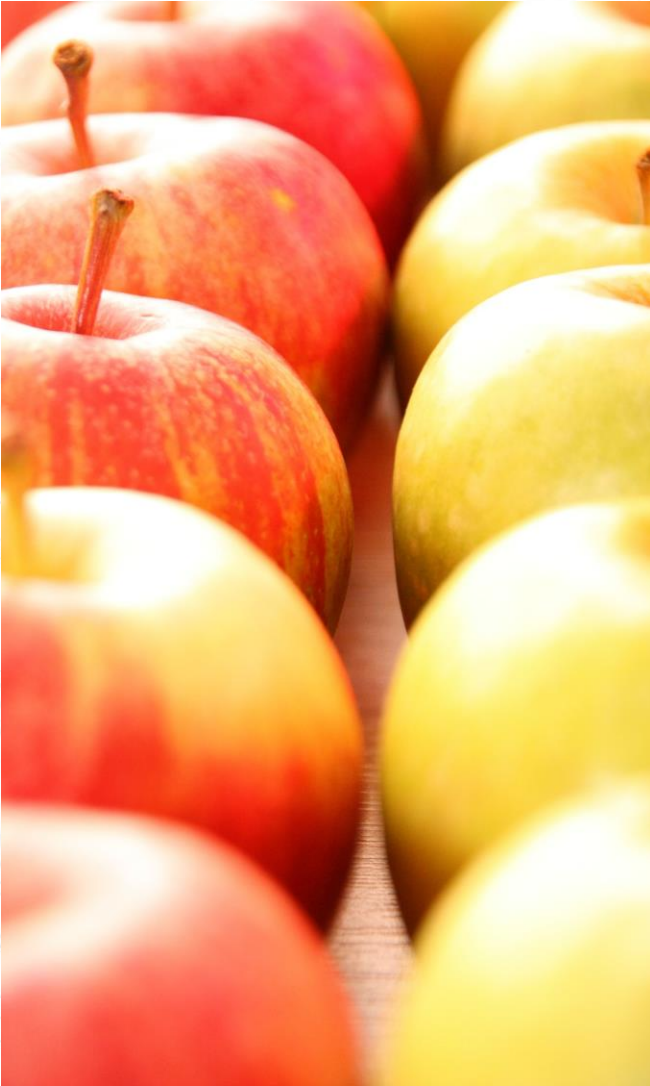
Afternoon Break

€ 14,00

Coffee and Tea, flavored ice water
Selection of austrian cookies (A, C, G, H)
Granola bars (A, C, G, H, N)
Emperor's pancake with stewed plums (A, C, G, O)
Cardinal- coffee slice (A, C, G)
Fruit salad with fresh mint
Pumpkin seed roll with Tyrolean ham (A)
Roast prunes with bacon (O)
Mini pizza with tomatoes & buffalo mozzarella (A, G)
Spinach-cheese strudel with chives dip (A, C, G)

Choose 4 food items

BREAKS



Healthy break

€ 12,00

- Coffee and Tea, flavored ice water
- Oatmeal- & raisin cookies (A, C, G, H, O)
- Carrot cake (A, C, G, H)
- Mango- kiwi & strawberry smoothie
- Whole-grain bread with cottage cheese & chives (A, G)
- Vegetable sticks with humus & herb dip (G, H, N)
- Selection of dried fruits (O)
- Selection of seasonal sliced fruits
- Bircher muesli with yoghurt & fruits (A, G, H, O)

Choose 4 food items

LUNCH



Regional Lunch Buffet

€ 43,00

Smoked trout with dill cucumber and horseradish (D, G)
Pike terrine with sautéed fennel (A, D)
Vulcano ham with stuffed cherry bell peppers (G, O)
Terrine of boiled beef with tomato-pumpkin seed vinaigrette (O)

Potato-corn salad (L, O)
Tomato salad with red onion (O)
Cucumber cream salad (G, O)
Black salsify salad (C, G, M)
Black bean salad with pumpkin seed oil (O)
Mixed fresh lettuce with various dressings (C, G, M, O)

Viennese potato soup (A, G, L, O)

or

Beef bouillon with sliced pancakes (A, C, G, L)

Fillet of pike perch with mixed grilled vegetables (D)
Bread crumbed pork schnitzel with parsley potatoes (A, C, G)
Stewed chicken in paprika cream sauce with dumplings (A, C, G, L)
Boletus ravioli with sage and cherry tomatoes (A, C, G, L)

Fresh fruit salad, cream slice (A, C, G)
Punch slice (A, C, G, O), chocolate mousse (C, G, H)
Seasonal fruit mousse (G), Sacher slice (A, C, G, H)
and fruit cake (A, C, G)

LUNCH



Mediterranean Lunch Buffet

€ 45,00

Smoked tuna and butter fish with almonds (D, H)

Salad of white beans and mixed seafood (B, D, R, O)

Italian country ham with melon

Vitello Tonnato (C, D, G)

Tomato-Mozzarella with basil pesto (G, H)

Marinated, grilled vegetables (O)

Italian meat salad (M, O)

Rocket salad with Aceto balsamico and Grana Padano (G, O)

Minestrone with crispy olive ciabatta (A, L)

Roast sea bass with lemon butter sauce (A, D, G, L)

Pork medallions with Gorgonzola sauce
and Pesto noodles with red wine shallots (A, C, G, H, L)

Saltimbocca of Turkey with tomato-spring onion ragout
and rosemary potatoes (G)

Mixed Mediterranean vegetables

Panna cotta with fruit sauce (G)

Tiramisu (A, C, G)

Mousse of citrus fruits (C, G)

Chocolate tartlets with berries (A, C, G, H)

LUNCH



Conference Lunch

€ 37,00

Hors d'oeuvre variations of fish, meat, ham, crustacean and fresh made salads

Soup of the day

Choice of 3 seasonal and side dishes or a vegetarian dish

Freshly baked bread roll and butter

Selection of International and Viennese desserts, fresh fruit salad

The buffet will be changed daily and seasonal.

Lunch Box to go

€ 12,50

1 piece of seasonal fruit

0,25l Mineral water

0,20l Fruit juice

1 Chicken wrap with avocado & rocket (A, C)

1 Baguette with brie cheese & fig mustard (A, C, G, M)

or

1 whole-grain baguette with boiled ham and Gouda cheese (A, G)

1 Tea crumpet (A, C, G, H, O)

1 Manner wafer (A, C, G, H)

RECEPTION



Energize

€ 26,50

Bruschetta with tomato & basil (A)

Wrap with hummus, grilled zucchini & eggplant (A, H, N)

Italian country ham with honey dew melon

Yellow lentil salad with prawns (B, H, O)

Gazpacho with crab meat (B, O)

Mini Steaks with peanut-chilli dip (E, F)

Mille Feuille with cheese & spinach (A, C, G)

Fresh fruit salad

Yoghurt-strawberry cake (A, C, G)

Mango mousse with raspberry sauce (G)

1 piece per person

Unlimited buffet with surcharge of € 10,00 per person

RECEPTION



Marriott Special

€ 27,50

Glass noodle salad with shrimps (B, D, F, N, O)

Wheat tortilla wrap with smoked salmon and rocket (A, D, G)

Vulcano ham with port wine melon (O)

Lentil salad with duck breast (H, O)

Butterfish medaillons with roast egg noodles (A, C, D, F)

Fried mozzarella coated in parma ham (A, C, G)

Fillet of beef with pepper cream sauce (A, G, L, O)

Puff pastries with cheese & spinach (A, C, D, F)

Cream slice (A, C, G)

Berry tartelette (A, C, G)

Chocolate brownies (A, C, G, H)

1 piece per person

Unlimited buffet with surcharge of € 10,00 per person

RECEPTION



Viennese Delights

€ 29,00

Terrine of crayfish with fennel (B, L, O)

Filet of pike perch with lentil salad (D, H, O)

Smoked duck breast

Marinated beef with pumpkin seed oil (O)

Viennese potato soup with cepé mushrooms (A, G, L)

Pork medaillons with mushroom goulash (A, G, L)

Pike dumplings with dill sauce (A, D, G, L, O)

Small Viennese schnitzel with potato salad (A, C, L)

Caramelized cabbage pasta (G)

Sacher slice (A, C, G, H)

Punch slice (A, C, G, O)

Choux pastry with vanilla cream (A, C, G)

1 piece per person

Unlimited buffet with surcharge of € 10,00 per person

RECEPTION



Parkring Deluxe

€ 32,00

Parfait of duck liver with cranberry chutney (G)

Tuna with sesame and papaya salad (A, D, N)

Buffalo mozzarella with marinated cherry tomatoes (G, O)

Fillet of deer with celery-walnut salad (C, G, H)

Canape with gravad salmon and keta caviar (A, C, D)

Shrimps with cabbage-curry ragout (A, B, G, L, O)

Piccata of veal with truffle cream and pesto gnocchi (A, C, G, H, L, O)

Lamb medallions served with sweet-sour ratatouille (A, F, O)

Boletus ravioli with sage and sun dried tomatoes (A, C, G, O)

Parkring slice (A, C, G, O)

Fruit tartelette (A, C, G)

Chocolate-truffel slice (A, C, G, H)

1 piece per person

Unlimited buffet with surcharge of € 10,00 per person

RECEPTION

Spoon Gourmandises

Grilled Mediterranean vegetables with pesto (H, O)	€ 3,55
Buffalo mozzarella with cherry tomato in Aceto Balsamico dressing (C, G, O)	€ 3,55
Parma ham with honeydew melon	€ 3,55
Smoked duck breast with apple chutney (M)	€ 3,55
Cocktail of seawater crayfish with avocado (B, O)	€ 3,55

Gourmet Canapés

Truffled leaf spinach with fried quail egg (A, C)	€ 4,75
Terrine of goose liver with sauce Cumberland (A, C, G, O)	€ 5,85
Gambas with saffron sauce (A, B, C)	€ 5,85
Fillet of venison with kumquat (A, C)	€ 5,85

Canapés

Brie cheese with grape (A, C, G)	€ 3,55
Roast beef with sauce Tartar (A, C, M)	€ 3,55
Home marinated salmon with Keta caviar (A, C, D)	€ 3,55
Boiled ham with cherry tomato (A, C)	€ 3,55

Sandwiches

Roast beef with Gervais cheese (A, C, G)	€ 3,65
Parma ham with melon (A, C)	€ 3,55
Boiled ham with cherry tomato (A, C)	€ 3,55
Brie cheese with grape and walnut (A, C, G, H)	€ 3,55
Smoked salmon with horseradish cream (A, C, G, H)	€ 3,55
Salami with gherkin (A, C)	€ 3,65
Mozzarella with cherry tomato (A, C)	€ 3,40
Tuna with olive (A, C, G)	€ 3,40
Egg with chives and radish (A, C)	€ 3,40
Grilled eggplant with humus (A, H, N)	€ 3,40
Pumpkin seed spread with paprika strips (A, G)	€ 2,80
San Daniele ham with parmesan cheese and caper berries (A, C, G, O)	€ 3,55

Classic Finger sandwiches

Stained salmon with honey cucumber and dill mustard (A, C, D, M)	€ 4,10
Egg and rocket (A, C)	€ 3,40
Brie and sun dried tomatoes (A, C, G, O)	€ 3,40
Mediterranean vegetables (A, C)	€ 3,40

RECEPTION

Hot Snacks

Small Viennese schnitzel (A, C, H, N)	€ 3,80
Croissants with ham (A, C)	€ 3,40
Saltimbocca of pikeperch (D)	€ 3,80
Quiche Lorraine (A, C, G)	€ 3,00
Croissants with salmon (A, C, D)	€ 3,90
King Prawn skewers (B)	€ 4,20
Chicken Teriyaki Satay (F)	€ 3,20
Fried calamari (A, C, R)	€ 2,90
Asian spring roll (A, C, F)	€ 2,80
Fried seawater prawns coated in coco (A, B, C, F)	€ 3,90

Small Sweet Dishes

Creme Brulée (C, G)	€ 3,70
Orange-kiwi salad	
Chocolate mousse (C, G, H)	
Cream slice with strawberries (A, C, G)	
Curd cheese strudel with vanilla sauce (A, C, G, O)	

Petit Fours

Fruit Petits fours (A, C, G)	€ 2,70
Chocolate truffel (G, H)	
Dipped fruit skewers (G, H)	
Chocolate tartelette with berries (A, C, G, H)	
Chocolate cream petit four (A, C, G, H)	
Yoghurt-strawberry cake (A, C, G)	

Little Desserts

€ 2,90

Fresh danish pastries (A, C, G, H, O)
Nougat croissant (A, C, G, H)
Apple strudel (A, C, G, O)
Esterhazy slice (A, C, G, H)
Terrine of nougat-crocant (A, C, G, H)
Sacher slice (A, C, G, H)
Fruit cake (A, C, G)
Choux pastry filled with coffee cream (A, C, G)

Minimum order 10 pieces per item

DINNER



Viennese Buffet

€ 47,00

Starters

Smoked trout
with horseradish cream (D, G)
Roast loin of pork with horseradish
and stuffed eggs (C, G)
Terrine of boiled beef with red onions
and pumpkin seed dressing (D)
Roast pike perch with bell pepper (D)
Liptauer, pork spread & egg spread
with pastries (A, C, G)
Viennese boiled ham with pepper
sauce (C)

Salads

Tomato salad (O)
Potato mayonnaise salad (C, O, L)
Ham-leek salad (C, G, O)
Cucumber-sour cream salad (G, O)
Red beet salad with horseradish (O)

Soup

Old Viennese soup pot (A, G, L, O)

Mains

Small sirloin steak 'Esterhazy'
with fried potatoes (A, G, L, O)
Bread-crumbed pork Schnitzel
with corn salad (A, C, O)
Stewed chicken in paprika cream sauce
with herb dumplings (A, C, G, L)
Cabbage strudel with sour cream (A, C, G)

Desserts

Fresh fruit salad with strawberries
Chocolate mousse (C, G, H)
Apple strudel with vanilla sauce (A, C, G, O)
Seasonal fruit mousse (G)
Sacher slice, Cardinal slice (A, C, G, H)
Curd cheese soufflé with raspberry sauce
(A, C, G, O)
Poppy seed-apricot slice (A, C, G, H)

Regional cheese selection (G)

DINNER



Business Deluxe Buffet

€ 48,00

Starters

- Shrimp cocktail with mango, pineapple and fresh coriander (B, C, G)
- Garnished saddle of veal with grilled vegetables
- Terrine of monkfish & scallops with saffron sauce (A, B, C, D)
- Gravad salmon with dill mustard sauce and caviar cream (D, G, M)
- Prosciutto with honey melon and Grissini (A)
- Buffalo mozzarella with tomatoes and basil (G)
- Smoked duck breast with pear chutney

Soup

- Boiled beef soup with ham biscuits (A, C, L)

Mains

- Filet of gilthead with lemon-caper butter and mixed wild rice (A, D, G, L, O)
- Roast pork medallions with bell pepper cream sauce and herb dumplings (A, C, G, L)
- Tournedos of Black Angus beef in shallot-truffle sauce with rosemary potatoes (A, G, L, O)
- Saltimbocca of veal with tomato basil ragout and tagliatelle (A, C, L)

Desserts

- Melon-pineapple salad
- Dark chocolate mousse (C, G, H)
- Mango mousse (G)
- Tiramisu with egg liquor (A, C, G)
- Parkring slice (A, C, G, O)
- Almond-apple cake (A, C, G, H, O)
- Chocolate-coconut terrine (A, C, G, H)
- Truffle slice (A, C, G, H)
- Chocolate soufflé with whipped cream and chocolate sauce (A, C, G, H)

- Selection of Spanish cheese (G)

DINNER



Gala Dinner Buffet

€ 60,00

Starters

Filet of tuna coated in sesame with marinated snow peas (A, D, F, N)

Marinated salmon with honey mustard sauce (D, M)

Carpaccio of beef with Parmesan cheese (G, H)

Terrine of duck with caramelized pears (G)

Crayfish cocktail with fennel and Pernod (B, O)

Roastbeef with truffled remoulade sauce (C, M, O)

Vitello tonnato with capers and fresh limes (C, D, G, O)

Exclusive choice of salads

Soup

Lobster bisque with puff pastries (A, B, G, L, N, O)

Mains

Monkfish coated in bacon with kohlrabi-curry ragout and red rice (A, D, G, L, O)

Glazed veal in morel cream sauce and fresh vegetables (A, G, L, O)

Medallions of beef with red wine shallots and onion potatoes (A, G, L, O)

Roast duck in cranberry sauce with red cabbage and dumplings (A, C, G, L, O)

Desserts

Pineapple salad with saffron syrup

White and dark chocolate mousse with Armagnac (C, G, H)

Nougat Crème Brûlée (C, G, H)

Fruit Petit Fours (A, C, G)

Chocolate cream Petit Four (A, C, G, H)

Kir Royal tartlettes (A, C, G, O)

Regional cheeses from Italy, France, Spain and Austria (G)

CHOICE OF SERVED MENUS

Starters

Parfait of smoked salmon with green asparagus & tomato vinaigrette (D, G, O)	€ 13,00
Terrine of duck liver with caramelized pear and brioche (A, C, G)	€ 14,50
Vulcano ham with Parmesan cheese and mediterranean vegetable salad (G)	€ 12,50
Aspic of veal with frisee salad, apple horseradish foam and pumpkin seed pesto (L, O)	€ 10,50
Tartare of tuna with blinis and Powan Caviar (A, C, D, G)	€ 13,50
Tomato-mozzarella in aspic with rocket and basil pesto (G, H, L)	€ 8,50

Soups

Cauliflower cream soup with lemon grass and crayfish bisque (A, B, C, G, L, O)	€ 5,70
Viennese potato soup (A, G, L, O)	
Lobster bisque with Cognac (A, B, G, L, O)	
Beef Bouillon with butter dumplings (A, C, G, L)	
Tomato cream soup with croutons (A, C, G, O)	

Hot Starters

Saffron risotto with shrimps (B, G, L, O)	€ 11,00
Grilled filet of sea bass on fennel- kohlrabi stock (A, D, G, L, O)	€ 13,00
Duck breast with baby- orange sauce and red cabbage strudel (A, L, O)	€ 11,00

Mains

Fried filet of trout with dill cream, broccoli flan and glazed carrots (A, C, D, G, L, O)	€ 24,50
Salmon on sweet-sour WOK vegetables and Jasmin rice (A, D, F, G)	€ 24,00
Grilled lamb chop on ratatouille vegetable and rosemary potatoes (G, L)	€ 29,50
Steak of veal coated in morel with potato-leek ravioli and melted tomatoes (A, C, G, L)	€ 27,50
Sirloin steak of Angus beef with red wine shallots, glazed vegetables and potato gratin (A, G, L, O)	€ 28,50
Boiled rump of beef with cream spinach, roast potatoes, chives sauce and apple horseradish (A, C, G, L)	€ 24,00
Corn-fed chicken with herb cream cheese, truffled leaf spinach and sage gnocchi (A, C, G, L)	€ 21,50

Desserts

Viennese apple strudel with vanilla sauce (A, C, G, O)	€ 5,40
Terrine of nougat- chocolate mousse with seasonal berries (A, C, G, H)	€ 5,90
Creme Brûlée with Grand Marnier (C, G)	€ 5,60
Chocolate-almond soufflée with chocolate sauce and vanilla cream (A, C, G, H)	€ 6,80

CHOICE OF SERVED MENUS



FIT FOR YOU

Starters € 13,00

Grilled jumbo shrimps 'Nicoise' with mustard vinaigrette (B, C, M, O)

Asparagus salad with fennel strips, Pecorino and lime vinaigrette (C, G, O)

Cocktail of buffalo mozzarella with cherry tomatoes and Aceto Balsamico (C, G, O)

Mains

Tuna medaillons coated in sesame With WOK fried vegetables (A, D, F, N) € 31,00

Filet of sole with herbs in lemon vinaigrette, romanesco and tomato confit (D, G, L) € 31,00

Filet of pork coated in prosciutto with cauliflower purée and olive sauce (A, G, L) € 23,00

Fried filet of trout with brown rice, green asparagus and crayfish vinaigrette (B, D, G, L, M, O) € 23,00

Desserts

Terrine of chocolate mousse with raspberry sauce (A, C, G, H) € 8,50

Mango Panna Cotta with fresh berries (G) € 7,50

Fresh fruit salad with strawberries € 5,50

BEVERAGE PACKAGES



Heurigen Bar

€ 10,00 for ½ hour

€ 18,00 for 1 hour

White and Red Wine, Beer
Mineral water, Pepsi Coke
Almdudler, Orange juice
and Apple juice

Bretzel / Salt sticks

Welcome Bar

€ 22,00 for ½ hour

€ 27,00 for 1 hour

Sparkling Wine, Campari,
Vermouth, Sherry
Mineral water, Orange juice
and Apple juice

Potato chips / Nuts

International Bar

€ 23,50 for ½ hour

€ 33,00 for 1 hours

Sparkling wine, Scotch, Bourbon, Gin, Vodka
Rum, Vermouth, Sherry, Campari
Fruit Schnapps, Cognac, Liqueurs
White and Red Wine, Beer
Mineral Water, Pepsi Coke, 7-Up
Orange juice, Apple juice

Olives / Pearl onions / Nuts

Vienna Marriott Hotel Bar

€ 24,00 for ½ hour

€ 32,00 for 1 hour

Prosecco, Prosecco with Orange juice,
Prosecco with Fruit juice
White and Red Wine, Beer
Mineral Water, Pepsi Coke, 7-Up
Orange juice, Apple juice

3 Canapés per Person

We set the prices per person. Including
the entire consumption of beverages
without any limit.

BEVERAGES



Aperitifs

Martini

Dry, Bianco, Rosso 5cl € 7,80

Campari, Sherry, Pernod 5cl € 7,80

Piper Heidsieck Champagner 0,1l € 16,50

Sparkling Wine/ with Orange juice 0,1l € 7,90

Sunrise Cocktail € 10,50

(White Rum, orange juice, pineapple juice,
lemon juice, Grenadine)

Liqueur, Brandy

Vodka, Gin, Tequila, Bacardi 4cl € 8,80

Scotch, Bourbon, Canadian Whiskey 4cl € 9,60

incl. 1 soft drink

Williams, Apricot 4cl € 9,30

Rowanberry brand 4cl € 12,20

Digestifs

Drambuie, Cointreau, Grand Marnier 2cl € 6,80

Amaretto, Bailey's 2cl € 6,80

Rémy Martin, V.S.O.P. 2cl € 9,50

Calvados V.S.O.P., Pere Magloire 2cl € 8,20

Bitters

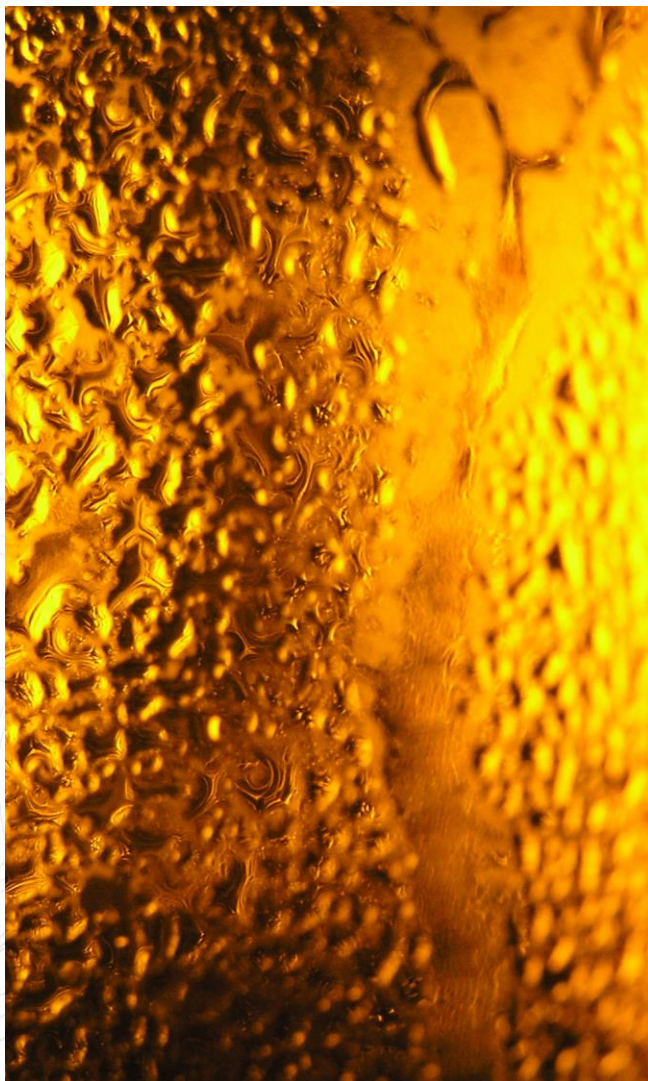
Fernet Branca 2cl € 6,50

Underberg 2cl € 6,20

You choose from the à la Carte price list.

Beverages will be charged upon actual consumption.

BEVERAGES



Beer

Draught Zipfer Pils	0,30l	€ 4,50
Zipfer Pils	0,33l	€ 5,20
Schlossgold (non alcoholic)	0,33l	€ 5,20

Wine

Open White and Red Wine	0,125l	€ 3,60
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Non Alcoholic Beverages

Mineral water sparkling	0,20l	€ 3,50
Mineral water natural	0,20l	€ 3,50
Pago fruit juices	0,20l	€ 4,00
Pepsi	0,33l	€ 4,00
Pepsi Light	0,33l	€ 4,00
7-Up Lemon	0,33l	€ 4,00
7-Up Orange	0,33l	€ 4,00
Schweppes Tonic	0,20l	€ 4,00
Schweppes Bitter Lemon	0,20l	€ 4,00
Ginger Ale	0,20l	€ 4,00
Fresh Orange juice	0,20l	€ 6,10

You choose from the à la Carte price list.
Beverages will be charged upon actual consumption.



Austrian White Wines

Grüve 0,75l € 32,50
Winery Sonnhof, Family Jurtschitsch
Langenlois, Kamptal

Grüner Veltliner Federspiel Ried Achleiten 0,75l € 41,00
Winery Josef Jamek
Joching, Wachau

Welschriesling Klassik 0,75l € 36,00
Winery E. und W. Polz
Spielberg, Südsteiermark

Weißburgunder Steirische Klassik 0,75l € 38,00
Winery E. und W. Polz
Spielberg, Südsteiermark

Sauvignon Blanc 0,75l € 41,00
Winery J. Topf
Strass im Strassertal, Kamptal

Chardonnay 0,75l € 41,00
Winery Krug
Gumpoldskirchen, Thermenregion

Austrian Rosé Wine

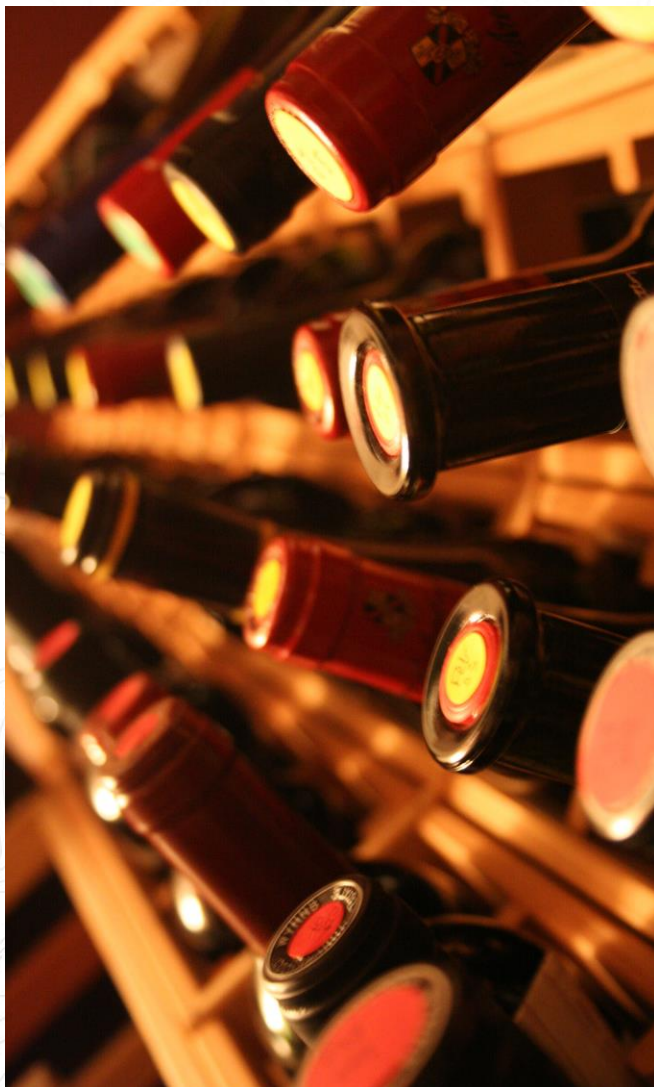
Zweigelt Rosé 0,75l € 38,00
Winery Jurtschitsch
Langenlois, Kamptal



Austrian Red Wines

Blafränkisch Winery Josef Iglar Deutschkreuz, Mittelburgenland	0,75l € 38,00
Pinot Noir Steinhut Winery Mad Haus Marienberg Oggau, Neusiedlersee-Hügelland	0,75l € 43,00
Zweigelt Winery Heinrich Gols, Neusiedlersee	0,75l € 42,00
Zweigelt Eichkogel Reserve Winery Krug Gumpoldskirchen, Thermenregion	0,75l € 41,00
St. Laurent Steinfeld Winery Johanneshof Tattendorf, Thermenregion	0,75l € 38,00
Furioso Cuvée Cabernet Sauvignon, Blafränkisch Winery Mad Haus Marienberg Oggau, Neusiedlersee-Hügelland	0,75l € 61,00

BEVERAGES



International White Wines (Italy)

Chardonnay Albizzia
Marchesi de Frescobaldi
Toscana 0,75l € 39,00

Saint Vincent
Vin de Table 0,75l € 31,00

International Rosé Wine (Italy)

Calvet Cuvée du Sommelier 0,75l € 33,00

International Red Wines (Italy)

Chianti Rufina Riserva DOCG
Nipozzano Marchesi de Frescobaldi
Toscana 0,75l € 54,00

Saint Vincent
Vin de Table 0,75l € 31,00

BEVERAGES



Prosecco

Prosecco Frizzante
Canella Veneto 0,75l € 47,00

Motivo Rosé Vino
Spumante Extra Dry
Borgo Molino, Ormelle, Treviso 0,75l € 51,00

Sparkling Wine

Henkell dry 0,75l € 58,00

Schlumberger Sparkling Brut 0,75l € 71,50

Champagne

Piper Heidsieck 0,75l € 114,00

Veuve Clicquot 0,75l € 142,00

Dom Perignon 0,75l € 271,00

TECHNICAL EQUIPMENT



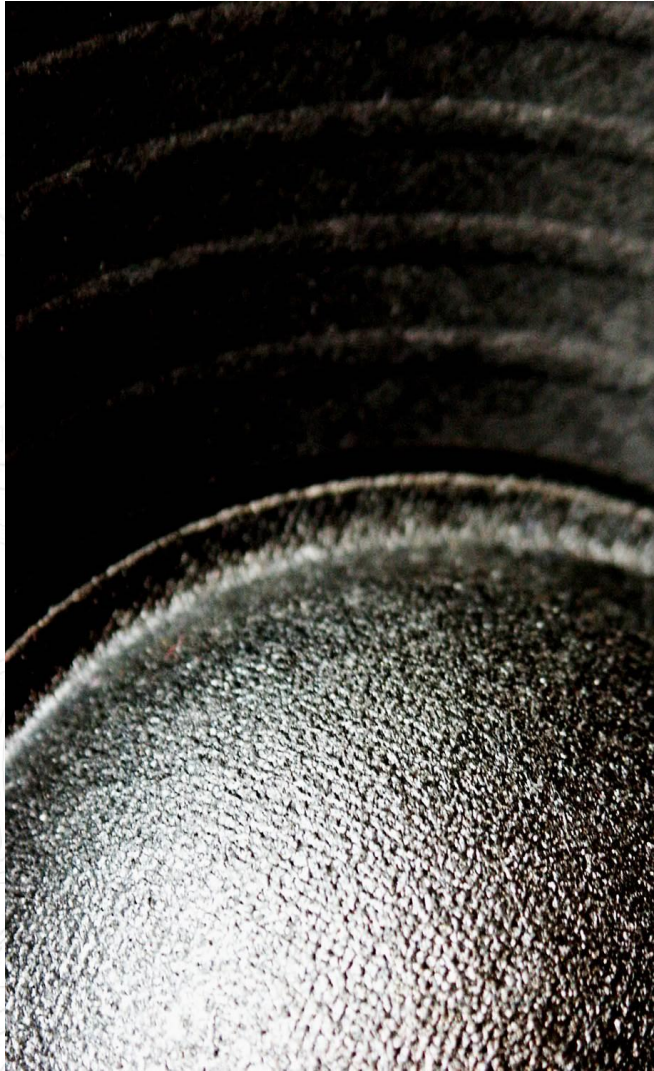
Technical Equipment

		per item
Pinboard	per day	€ 28,00
Flipchart with paper and markers	per day	€ 35,00
Moderator case	per day	€ 55,00
Laser pointer	per day	€ 15,00
Projection screen 2,2 x 2,8 m	per day	€ 60,00
Projection screen 3,1 x 4,3 m	per day	€ 125,00
Video & Data Beamer	per day from	€ 185,00
Notebook	per day	€ 110,00
CD-Player	per day	€ 35,00
DVD-Player	per day	€ 35,00
Cabel microphone	per day	€ 30,00
Wireless microphone (clip-on or hand)	per day	€ 135,00
Sound system (4 loudspeaker, sound mixer, DI Box)	per day	€ 250,00
DI Box	per day	€ 20,00
Conference telephone – Polycom	per day	€ 90,00
Photocopy b/ w	per copy	€ 0,70
Note pads and pens	per set	€ 4,10

Technical support

	per technician
08.00 am - 06.00 pm weekdays	€ 70,00 / hour
06.00 pm - 08.00 am weekdays, sundays and public holidays	€ 110,00 / hour
Technician per day (11hours)	€ 580,00

ADDITIONAL INFORMATION



We are pleased to confirm you on complimentary basis
Speaker's desk, mobile dance floor, spots, stages
telephone on the Hospitality Desk (telephone charge separate)

On request we are pleased to organize
Simultaneous translation facilities, PC and Business facilities
Cameras and recording equipment, High speed internet

Staff Costs

Our menu and buffet prices include staff costs for the first three hours. Any additional hour of the event will be charged € 30,00 per waiter per hour.

Photographer

We recommend our house photographer Mrs. Nessler from the company 'Pictures Born'. We kindly ask you to contact her directly under the following telephone number: +43 (1) 406 13 36

Wardrobe

The wardrobe is run by an independent company and can be charged either globally to the organizer or individually to each guest (€ 1,65 per piece).

Garage

Should you require garage space for your function, please contact the Parking Garage WIPARK under following telephone number: +43 (1) 513 38 30.

Entertainment

We gladly assist in arranging entertainment for your function.
Price on request.

ADDITIONAL INFORMATION

Additional Services

The services listed below can be arranged to the following quoted prices:

Small vase	per vase	from	€ 3,80
Small flower arrangement	per piece	from	€ 30,00
Medium flower arrangement	per piece	from	€ 40,00
Large flower arrangement	per piece	from	€ 50,00
Buffet flower arrangement	per piece	from	€ 95,00
Different plants			price on request
Menucards	per card	€	2,50
Place-cards printed	per card	€	2,70



TERMS & CONDITIONS

Preamble

These terms and conditions are valid for events (banquet arrangements) of the Vienna Marriott Hotel (hereinafter briefly referred to Hotel). They apply to both entrepreneurs as well as consumers. Due to legal regulations special conditions for consumers are shown separately.

These terms and conditions also apply if the client (hereinafter “organizer”) contradicts these terms and conditions, however, signs the contract.

For the validity of these Terms and Conditions to the employer is sufficient to note the publication on our website www.viennaMarriott.at , is the organizer he has a consumer to be signed for it separately.

1. Guaranteed Number of Participants

The organizer accepts and acknowledges that the Hotel must be informed of the exact number of participants and the selection of menus, no later than two working days prior to the event. These guaranteed numbers will then be the minimum number charged for. Any order of food, beverages, tobacco, etc. in excess of this minimum number will be charged additionally. Should the guaranteed number of participants increase by more than 5%, we ask for your understanding, that the menu selection may be modified.

2. Cancellation Policy

All rooms reserved may be cancelled at no charge up to 10 weeks prior to the date of the event. Should you cancel your booking within 10 weeks prior to the date of the event, the following cancellation charges will be incurred:

Cancellation 10 to 7 weeks prior to event: 50% of room rental rate

Cancellation 7 to 4 weeks prior to event: 70% of room rental rate

Cancellation 4 weeks to 3 days prior to event: 100% of room rental rate

Cancellation 3 days to event date: 100% of room rental rate and 50% of the forecasted food revenue, based on the number of participants.

3. Prices

Our prices are inclusive of all taxes and service charges and are applicable until revoked. Therefore, we reserve the right to inform the organizer of any price increase in writing (by fax or e-mail) up to two weeks prior to the event; such amended costs/charges are effective if they are attributed to factual reasons and are beyond our control (increases under collective agreement increases, higher electricity costs, etc.)

As of the due date interests at the rate of 9.2% above the base rate apply for the entrepreneur as per § 456 UGB. For a consumer 4% interest per year apply pursuant to § 1000 (1) Civil Code. A bank account will be announced. Amounts up to € 2.500,00 can be paid by credit card as well. However there will be a surcharge of 5% at the total bill for manipulation and commission deduction.

4. Valuables

As at an event there are no clients accommodated at the hotel, the hotel is not liable for brought items of the guests as wardrobe, valuables, etc.

Liability only exists if the valuables, cash, wardrobe or musical instruments are deposited at the hotel safe or a separate arranged wardrobe for safekeeping.

This service is free of charge provided that there is enough space available. There is no obligation towards the hotel.

TERMS & CONDITIONS

5. Charging of beverages

Unless otherwise agreed, the costs of beverages will be based on actual consumption.

6. Food and beverages supplied by the Organizer

No food or beverages brought into the Hotel may be consumed without the written approval of the Hotel. The Hotel reserves the right to charge an adequate fee for any outside food or beverages. The Vienna Marriott Hotel reserves the right to charge a fee amounting to 10% of the order total.

If the amount and the number of food and beverages brought to the hotel is announced in advance a lesser fee can be agreed on. There is no legal obligation to do so.

7. Music

Should you plan music to accompany your event, we kindly ask you personally to file any necessary applications with the copyright society "Staatlich genehmigte Gesellschaft der Autoren, Komponisten und Musikverleger (AKM)" and to report entertainment tax (with Municipal Department 4, phone: +43 (1) 42800/24 49) in due time and to submit the approved forms to the Hotel for inspection one week prior to the event.

We kindly ask for your understanding that the Vienna Marriott Hotel as the venue for the event is under a statutory obligation to ensure observance of various regulations. For calculations purposes, please refer to the prices listed under "For music, incl. entertainment tax". All such costs will be borne by the Organizer.

8. Decoration

The Organizer is obliged to notify the Hotel of its intention to decorate the rooms or install any other items and to obtain the Hotel's consent. Event rooms may not be damaged and any decoration used must be in line with the style of the Hotel. Installation must be made by competent staff, and all fire-prevention regulations shall be observed. Any and all costs in connection with the installation and removal will be borne by the Organizer.

If any items of decoration used by the Organizer remain in the rented rooms for more than twelve hours after termination of the event, 50% of the room rental rate will be charged as an adequate storage fee. Any refuse that has not been removed within six hours following the end of the event will be disposed of at the Organizer's expense.

9. Room rental rates

Any agreed room rental rates shall only cover the facilities provided as well as the desired furniture as far as available in the Hotel. Any technical equipment as well as its energy requirements are not included therein.

10. Liability

The Organizer and the party actually causing the damage shall be jointly and severally liable for any damage to, or loss incurred by, the Hotel before, during and immediately after the event that is caused by the Organizer's customers, guests or authorized representatives. The Hotel is entitled to ask the Organizer to take out an own insurance policy and to submit verification of the insurance policy until 24 hours prior to the event start date. Otherwise the hotel is licensed to withdraw the contract. The Hotel is only liable to the Organizer and its guests, staff or authorized representatives for damages in case of gross negligence, this liability limitation does not apply for personal injury.

TERMS & CONDITIONS

11. Modification of contract by the Hotel

In case of force majeure, technical defect or comparable conditions which are affecting the hotel or parts thereof the Vienna Marriott Hotel is released from its obligation to perform the contract in its entirety or in part to the extent that the circumstances make a complete performance of the contract impossible. However, in such a case the Vienna Marriott Hotel commits itself to provide the contractual services agreed with its contracting party at an alternative equivalent choice of facilities within reasonable distance. The contracting party is not entitled to assert any claims in excess thereof if the service is equally matched.

12. Termination by the Hotel

The Hotel is entitled to terminate the contractual relationship effective immediately in case that

- a) the organizer, their guests or authorized representatives disturb or endanger the smooth business operations,
- b) the behavior of the organizers guests or representatives affects the reputation and safety of the Hotel as well as
- c) due to circumstances beyond the control of the Hotel and/or the employees of the Hotel the hotel is not able to provide the contractual services and an alternate event is not possible (e.g. no alternative meeting space available).

In all such cases the Organizer may not assert any claims for damages nor other claims despite the refund of already paid remunerations.

13. Invoice

The invoice is issued as of the date of the event. Payment is due within 10 days following the date of invoice.

14. Jurisdiction

Pursuant to Section 104 of the (Austrian) "Jurisdiktionsnorm" (Code on Jurisdiction) the Vienna District Court for Commercial Matters or the Commercial Court of Vienna shall have exclusive jurisdiction, depending on the amount in controversy. These Terms and Conditions shall be exclusively governed by Austrian substantive and adjective law.

As consumer the place of the general jurisdiction is the one of the consumer if he takes advantage of it.

15. Other

All event details are noted in a separate contract as well as all prices.

The prices for additional services are mentioned on the food and beverage menu, as well as on our homepage www.viennamarriott.com.

In case the organizer is the consumer the prices will be handed over prior to signing the contract.

Prices are effective from May 1st, 2015 until further notice and replace all previously quoted prices.

Prices includes all taxes and service.

16. Allergens

cereals with gluten – A, crustaceans – B, egg – C, fish – D, peanuts – E, soya – F, milk/lactose – G, nuts – H, celery – L, mustard – M, sesame seeds – N, sulphur dioxide – O, lupin – P, molluscs – R

CONTACT

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vienna_marriott_hotel

Where the  beats in Vienna!

