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**EXPERIENCE  
VIENNESE CHARM  
AT HOTEL BRISTOL**

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## Meetings & Events

*Hotel Bristol combines an elegant Art Deco salon atmosphere with the highest level of service.*

*Hotel Bristol's charming salons highlight the hotel's rich history in elegant combination with state-of-the-art technology. Six magnificent rooms accommodating 10 to 200 people offer the perfect setting for seminars, presentations, cocktail receptions, weddings and exclusive dinners. Pierre-Yves Rochon, the renowned interior architect from Paris, designed the attractive décor.*

*The sophisticated combination of salon atmosphere with Art Deco style and hospitality is unsurpassed and unique for events of all kinds.*

## BRISTOL BEVERAGE PACKAGES

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### WELCOME COCKTAIL

20,00€ per person - 30 minutes

29,00€ per person - 1 hour

11,00€ per person - each additional 30 minutes

Bristol Cuvée Sparkling Wine

Freshly pressed Orange Juice

Mineral Water

### BRISTOL DRINKS PACKAGE

20,00€ per person - 2 hours

Soft Drinks

Freshly pressed Orange Juice

Mineral Water

Tea & Coffee

### BRISTOL WINE PACKAGE

32,00€ per person - 2 Hours

House Red & White Wine

Beer, Soft Drinks

Freshly pressed Orange Juice

Mineral Water

Tea & Coffee

### OPEN BAR

37,00€ per person - 1 hour

20,00€ per person - each extra hour

Vermouth, Campari

Sherry Scotch, Bourbon

Gin, Vodka

Bristol Cuvée Sparkling Wine

Beer, Bitter Lemon, Ginger Ale

Tonic & Soda Water

Orange & Tomato Juice

Mineral Water

### PREMIUM BRANDS OPEN BAR

In addition to the Regular Open Bar offer

17,00€ per person per hour

### UPGRADE TO WINE PACKAGE

Bristol Cuvée Sparkling Wine

7,00€ per person

The prices are fixed rates and include unlimited consumption during the selected time period.

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### FOR PREMIUM WINE PLEASE ASK FOR CURRENT OFFERS

All beverage packages are including national beer, fruit juice, mineral water & coffee

Excluding the welcome drink package

Valid for a 2 Hour Period (Lunch or Dinner)

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BRISTOL BAR



BRISTOL BAR



BRISTOL COCKTAILS



IN-ROOM BREAKFAST



BREAKFAST AT HOTEL BRISTOL



ROOMS AT HOTEL BRISTOL

## BREAKFAST

Buffet Dinner - 45.00€ PER PERSON  
 Regular Classic Viennese Breakfast - 22.00€ PER PERSON  
 English Continental - 18.00€ PER PERSON

### BUFFET

#### HOT DISHES

Scrambled Eggs

C

Sausages

-Veal Sausages  
 -Chili Cheese Sausage  
 A, C, G

Fried Bacon

French Toast with Fresh Fruits

A, C, G

Freshly Baked Pastries

A, C, G

#### COLD DISHES

Various Fresh Spreads

E, G, H, L, R, E, C

Various Jams

Fresh Yogurt with Various Toppings

Cold Cuts Platter

Selection of various sausages and hams made from pork, turkey and beef, as well as various cheeses

Freshly Baked Gugelhupf (Bundt Cake)

A, C, E, F, G

Freshly Baked Muffins

A, C, E, F, G

### ÉTAGERÉ

CLASSIC VIENNESE BREAKFAST

Natural Yogurt and Fruit Yogurt

Boiled Eggs

Selection of Hams

Honey, Butter, and Various Jams

Sausage Variety

Cheese Selection, Cheese Spread

Rich Selection of Pastries

Croissants and Danish Pastries

A, C, E, F, G, H, N

### ÉTAGERÉ CONTINENTAL

Freshly Baked Bread and Pastries

Freshly Baked Croissants

Butter

Honey, Butter, and Various Jams

A, C, E, F, G, H, N

## ALLERGEN INFORMATION

(A) - Gluten (E) - Crustaceans (F) - Egg (F) - Fish (G) - Peanuts (F) - Soy (F) - Milk or Lactose  
 (H) - Nuts (L) - Celery (M) - Mustard (N) - Sesame (O) - Sulfites (P) - Lupines (R) - Molluscs



Vegan



Gluten Free

## PLATED MENU

3 COURSE MENU - from 70,00€ PER PERSON  
4 COURSE MENU - from 80,00€ PER PERSON  
The choice course should be the same for all guests.

Dessert of choice on site: +7,00€ per person  
Main course of choice on site: +10,00€ per person

### STARTERS

Bristol Salad / Pickled Tomatoes / Pine Nuts   
B.G.C.O

- Burrata + €€  
B.G.C.O

- Grilled Shrimp + €€  
A.C.D.E.G.H.B

Salmon Sashimi / Dashi / Lemon Vinaigrette / Stem Cabbage   
D.C.M.L

Beef Tartare / Chipotle-Mayo / Potato Sticks  
A.L.M.O

Beef Tartare / Chipotle-Mayo / Potato Sticks  
A.C.D.G.L.M.O

### MAIN COURSES

Beef Fillet Caramelized Onions / Panisse / Pepper Sauce   
A.C.G.L.M.O

Guinea Fowl Breast / Parsnip Purée / Mini Zucchini / Hollandaise   
G.L.M

Braised Oxtail / Parsley / Potato / Leek   
A.C.G.L.M.O

Salmon / Risotto / Cabbage / Potato   
D.G.L.M.O

Braised Calvey / Lime / Hazelnut / Black Truffle   
L.M.F

Mushroom Steak "Pon Pon Blanc"   
Caramelized Onions / Panisse / Pepper Sauce  
O.M.F.L

### DESSERTS

Black Forest Cherry Mousse in a Glass   
A.C.G.F

Apple Strudel with Whipped Cream or Vanilla Sauce   
A.C.G

Chocolate Slice with Seasonal Fruits and Sorbet   
A.C.G.F

Panna Cotta with Seasonal Fruits and Sorbet  
G

## ALLERGEN INFORMATION

(A) - Gluten (B) - Cereals (C) - Egg (D) - Fish (E) - Peanuts (F) - Soy (G) - Milk or Lactose  
(H) - Nuts (I) - Celery (K) - Mustard (N) - Sesame (O) - Sulphur (P) - Lupines (R) - Molluscs

Vegan  Gluten Free



BRISTOL DINING



BRISTOL DINING



CANAPES

## BUFFETS

85.00K PER PERSON - 3 starters - 1 soup - 2 mains - 2 desserts

MINIMUM 25 GUESTS

### STARTERS

Seasonal Salad Buffet  

2 types of leaf salads, dressings, garnishes, 3 types of salad compositions

Vitello Tomato / Caper Berries / Arugula

C,G,L,M

Buffalo Mozzarella / Tomato / Basil 



G

Roast Beef / Truffle Mayo / Wild Salad 

C,G,L,M

Pâté en Croûte 

A,C,G,L,L,M

Beef Tartare in a Glass  

A,L,M,O

### SOUPS

Beef Consommé

with slow poached

A,B,C,D,E,F,G,H

Seasonal Cream Soup 

G,L,M

### MAIN COURSES

Flamed Cauliflower  

Curry Lentils / Wild Herbs

H,L,M

Gulash Spätzle

A,C,G,L,O

Cooked Prime Rib "Tafelspitz" 

with Classic Sides

A,C,G,L,O

Grilled Salmon Trout 

Sweet Potato / Brussels

D,G,L,M

Grilled Ribeye with Rosemary Potatoes and Pepper Sauce

A,C,G,L,M,O

Spinach Strudel / Herb Cream

C,G,L,M

Spinach Dumplings with Sage Butter 

C,E,G,L,M

### DESSERTS

Panna Cotta 

with Seasonal Fruits

G

Éclair

(Pistachio, Vanilla, Chocolate, Coffee)

A,C,G,F,H

Chocolate Mousse with Nuts 

C,G,F,H

Tiramisu in a Glass

A,C,G

Shredded Pancake

with Pina Roaster

A,E,G,O

Apple Strudel 

with Whipped Cream or Vanilla Sauce

A,C,G

Mini Chocolate Slice

A,C,G,F

Cheesecake

A,G,C

Seasonal Fruits  

## ALLERGEN INFORMATION

(A) - Gluten (B) - Crustaceans (C) - Egg (D) - Fish (E) - Peanuts (F) - Soy (G) - Milk or Lactose (H) - Nuts (I) - Celery (J) - Mustard (K) - Sesame (L) - Sulphites (M) - Lupines (N) - Molluscs

 Vegan

 Gluten Free



BRISTOL DINING



COFFEE BREAK



BRISTOL DINING

## COFFEE BREAKS

All coffee breaks include fresh fruit juice, coffee, tea & mineral water

### CLASSIC SMALL 13,50€ per person

Vinasse Pastries  
A, C, G

Gugelhupf (Bundt Cake)  
A, C, F, G, H

Tramontini  
with Ham and Honzeredisch  
A, B, G

### VEGAN SMALL ✓ 13,50€ per person

Blueberry Muffins  
A

Lemon cake  
A

Tramontini  
with Hummus  
A, H

### CLASSIC LARGE 23,00€ per person

Vinasse Pastries  
A, C, G

Bundt Cake  
A, C, F, G, H

Crumble Cake with Fruits  
A, C, G, H

Mediterranean Panise ☒  
B, G, H

Homemade Quiche  
A, C, G, H

### VEGAN LARGE ✓ 23,00€ per person

Blueberry Muffins  
A

Lemon Cake  
A

Chocolate Hazelnut Brownie  
A, F, H

Mediterranean Panise ☒  
B, G, H

Beetroot Tartare in a Glas ☒  
A, L, M, O

## COCKTAIL FOOD

### CANAPÉS (5,00€ per piece)

Brie / Fig Mustard / Walnut Crumble  
A, C, G, H, H

Smoked Salmon / Cream Cheese / Trout Caviar  
A, C, D, G

Eggplant / Honeycomb / Mint Salad ✓  
A, H

Beet Tartare / Chipotle Cream / Potato Sticks ✓  
A, L, M, O

Puff Pastry / Duck Liver / Cranberries  
A, C, G, L, H

Beef Tartare / Chipotle Cream / Potato Sticks  
A, C, D, G, L, M, O

3 PIECES PER PERSON - 14,00€

5 PIECES PER PERSON - 22,00€

7 PIECES PER PERSON - 30,00€

### STARTERS IN A GLASS (5,50€ per piece)

Cesar Salad / Croutons / Anchovies ☒  
A, C, D, G, H

Beef Tartare / Chipotle Mayo / Potato Sticks  
A, C, D, G, L, M, O

Beef Tartare / Chipotle Mayo / Potato Sticks ✓☒  
A, L, M, O

### MAIN COURSES (9,50€ per piece)

Flamed Cauliflower / Curried Lentils / Wild Herbs ✓☒  
R, L, M

Wiener Schnitzel / Potato Salad  
A, C, G, L, O

Confit Salmon with Gremolata and Wild Garlic ☒  
D, G, L, M, O

Vegetable Slice ✓  
A, C, L, H

Mushroom Risotto ☒  
G, L, O

### DESSERTS (6,50€ per piece)

Mini-Eclair (Pistachio, Vanilla, Chocolate, Coffee)  
A, C, F, G, H

Chocolate Mousse with Nuts ☒  
C, F, G, H

Panna Cotta with Seasonal Fruits ☒  
G

Mini Lemon Meringue Tartelettes  
A, C, G

Crumble Cake with Seasonal Fruits  
A, C, G, H

Apple Strudel with Whipped Cream or Vanilla Sauce ✓  
A, C, G

5 PIECES PER PERSON - 36,00€

8 PIECES PER PERSON - 53,00€

12 PIECES PER PERSON - 73,00€

## ALLERGEN INFORMATION

(A) - Gluten (B) - Ostracemollus (C) - Egg (D) - Fish (E) - Peanuts (F) - Soy (G) - Milk or Lactose  
(H) - Wine (I) - Cereals (J) - Mustard (K) - Sesame (L) - Sulphites (M) - Lupines (N) - Molluscs

✓ Vegan

☒ Gluten Free



SELECTION OF BRISTOL CANAPÉS



COFFEE BREAK



CANAPÉS



## A LA CARTE DRINKS

### FRUIT JUICES

Pineapple 0,25l €4,5  
Apple 0,25l €4,5  
Apricot 0,2l €4,5

Blackcurrant 0,2l €4,5

Orange (freshly squeezed) 0,25l €7  
Grapefruit (freshly squeezed) 0,25l €7

### MINERAL WATER

VÖSLAUER  
Still / Mild / Sparkling  
0,33l €5  
0,75l €9,5

### HOT BEVERAGES

Espresso €4  
Double Espresso €3,5  
Cappuccino €3,5  
"Verlängerter" Espresso with added hot water / Americano €4,5  
"Mélange" Espresso Latte €5  
Tea €6  
Hot Chocolate €8

### SOFT DRINKS

Pepsi 0,25l €3  
Pepsi Max 0,25l €3  
Fruvado 0,33l €5  
7UP Lemon 0,25l €3  
Almdudler 0,33l €5  
Fever-Tree Bitter Lemon 0,2l €3  
Fever-Tree Ginger Ale 0,2l €3  
Schweppes Dry Tonic Water 0,2l 4€  
Red Bull 0,25l €7



### APERITIF

Bristol Cuvée 0,1l €9  
Schlumberger Rose Brut 0,1l € 10  
Bründlmayer Brut 0,1l €12  
Laurent Perrier Brut 0,1l €19  
Laurent Perrier Rose Brut 0,1l €25  
Prosecco Superiore 0,1l €10

### BOTTLED BEER

EDELWEISS WEISSBIER  
0,5l €8,5  
GÖSSER  
0,5l €5

### NON ALCOHOLIC BEER

NULL KOMA JOSEF ALKOHOLFREI  
0,33l € 6



SALON BURGOARTEN



SALON BELVEDERE



SALON SCHÖNBRUNN B

## MEETING PACKAGES

(Packages apply with a minimum number of 20 PAX)

### RING

FULL DAY - 105,00 € PER PERSON

Welcome Coffee

2 Conference Beverages (Juice or Mineral Water)

Morning and Afternoon Coffee Break

Lunch: 3 course plated meal or buffet\*

Non-Alcoholic beverages with lunch

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HALF DAY - 95,00€ PER PERSON

Welcome Coffee

1 Conference Beverage (Juice or Mineral Water)

Morning or Afternoon Coffee Break

Lunch: 3 course plated meal or buffet\*

Non-Alcoholic beverages with lunch

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### OPER

FULL DAY - 125,00€ PER PERSON

Welcome Coffee, Croissants & Pastry

Coffee Machine in the Meeting Room

Fruit Basket in the Meeting Room

2 Conference Beverages (Juice or Mineral Water)

Morning and Afternoon Coffee Break

Lunch: 3 course plated meal or buffet\*

Wine & Beer Package for Lunch

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HALF DAY - 115,00€ PER PERSON

Welcome Coffee, Croissants & Pastry

Coffee Machine in the Meeting Room

Fruit Basket in the Meeting Room

2 Conference Beverages (Juice or Mineral Water)

Morning or Afternoon Coffee Break

Lunch: 3 course plated meal or buffet\*

Wine & Beer Package for Lunch

\* Buffet only for minimum of 25 PAX

# EVENT SPACES



FOYER



SALON BRISTOL



SALON BURGOARTEN



SALON SCHÖNEBURG II + III



SALON SCHÖNEBURG I + II + III



SALON BELVEDERE

## ADDITIONAL INFORMATION

### EQUIPMENT & SERVICES

#### INCLUDED MATERIALS

Cocktail Tables (up to 15 units)  
Round Tables (1,80m or 1,50m)  
Bristol Chairs  
Porcelain, Cutlery, Glasses & Napkins

#### EXCLUDED MATERIALS

Stage (max. 2x6m) - 350,00€  
Dancefloor 16m<sup>2</sup> - 350,00€

#### AVAILABLE AUDIOVISUALS

Projectors  
Screens  
1 Flip Chart & Markers (per event)  
Bristol Papers & Pens  
W-Lan Internet Access

\*We will be happy to source all other necessary Audio Visual Equipment from our third party supplier. (charges will apply)

#### SERVICE AFTER MIDNIGHT

Service costs are included in our rates for Food and Beverages until the contracted time.

After that, additional service charges may apply as follows:

Up to 50 Guests: 240,00€ per hour.  
51 - 100 Guests: 360,00€ per hour.  
101 - 150 Guests: 480,00€ per hour.  
150 + Guests: 600,00€ per hour.

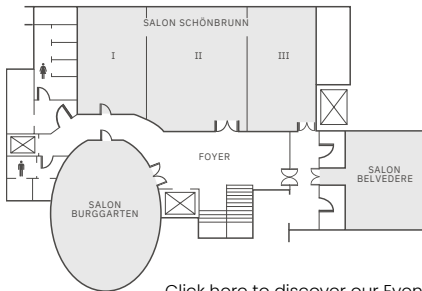
#### PRICES

All prices presented in this document include all taxes and service fees.

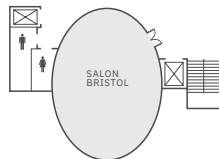
Prices are presented in EUR.

# FACT SHEET

## BANQUET FLOOR



## MEZZANINE FLOOR



[Click here](#) to discover our Event Rooms via Virtual Site Inspection

### CAPACITIES

BANQUET & CONFERENCE ROOMS	CAPACITIES							DIMENSIONS		
	THEATER	CLASSROOM	U - SHAPE	HOLLOW SQUARE	RECEPTION	BANQUET	BOARDROOM	TOTAL SQUARE METERS	LENGTH & WIDTH (mxm)	CEILING HEIGHT (m)
SALON SCHÖNBRUNN I	34	15	20	20	40	24	20	48	8,35 x 5,56	3,98
SALON SCHÖNBRUNN II	68	29	24	24	60	50	24	73	8,85 x 7,58	3,98
SALON SCHÖNBRUNN III	40	15	20	20	40	20	20	51	8,80 x 4,46 (5,35)	3,98
SALON SCHÖNBRUNN I / II / III	160	88	45	max.80	180	120	45	185	19,38 x 8,35	3,98
SALON BURGGARTEN	70	45	31	30	70	60	30	84	11,45 x 8,80	3,70
SALON BELVEDERE	25	15	-	-	30	20	16	36	7,65 x 4,87	4,00
SALON BRISTOL	70	45	31	30	70	60	30	87	12,47 x 9,09	3,10

# BRISTOL OUTLETS



## A PLACE WITH A CAPTIVATING STORY TO TELL

### BRISTOL OUTLETS

#### BRISTOL LOUNGE

The Bristol Lounge offers all-day dining and enchants guests with its stylish elegance and tasteful décor; in cold weather fire crackles in the large fireplace. In this lavish atmosphere travelers and visitors to Vienna feel sumptuously relaxed and secluded.

#### BRISTOL BAR

The legendary dandy atmosphere of the Bristol Bar has been attracting not only travelers, local & eclectic guests for over 130 years, but also high profile celebrities such as Catherine Deneuve, Woody Allen, Paul McCartney and many more.

Each of our popular Bristol Signature Drinks is accompanied by an etagere of savory treats and a homemade dip.

#### WINTERGARTEN - EXKLUSIV 350,00€

As part of the Bristol Lounge, the separate Art Deco-style winter garden offers a private space for culinary events & highlights. The distinctive, intimate atmosphere of the winter garden gives your event a unique touch - with capacity for up to 20 people in a wide range of set-up variations.

#### EVENTS AT HOTEL BRISTOL

- Salon Opéra & Kids
- Afternoon Tea
- Festive Season



HOTEL BRISTOL  
VIENNA

CONTACT

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