



HOTEL BRISTOL  
VIENNA

# BRISTOL VIENNA

FESTIVE  
SEASON  
2024|2025





HOTEL BRISTOL  
VIENNA

## HAPPY FESTIVE SEASON AT HOTEL BRISTOL

End the year in our historic hotel and go on a voyage of discovery – starting more than 130 years ago to the present day with wonderful stories and extraordinary guests.

Enjoy the magical Christmas atmosphere by the open fireplace with culinary highlights such as our popular Afternoon Tea, local delicacies or end the evening in our Bristol Bar – Vienna's first American Bar!

We wish you and your loved ones a Merry Christmas  
and a happy New Year!

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HOTEL BRISTOL  
A LUXURY COLLECTION HOTEL  
KÄRNTNER RING 1, 1010 VIENNA, AUSTRIA  
T: +43 1 51516 0  
WWW.BRISTOLVIENNA.COM  
HTTPS://WWW.BRISTOL-LOUNGE.AT/SPECIALS

Prices are quoted in euros including taxes and service charges.  
We also offer vegetarian and vegan menus on request.  
Allergen information is provided on the menus in our restaurants.  
Status: August 2024, subject to change without notice.

OUR AUTUMN SPECIAL

# BRISTOL MARTINI GOOSE

FROM 07 NOVEMBER  
UNTIL 17 NOVEMBER 2024  
ALL DAY  
AT THE BRISTOL LOUNGE

## CONSOMME FROM THE FREE-RANGE GOOSE

offal – crumb dumplings

€ 14

## GOOSE AGNOLOTTI

mushrooms | red berries of rowan

€ 22

## TWO KINDS OF GOOSE

cranberry red cabbage with cranberries | baked apple

€ 45

## MONT BLANC IN A GLASS

chestnut | cherry | meringue cookies

€ 12

We kindly ask for reservations.



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RESERVATION  
+43 (1) 515 16 553  
RESTAURANT.BRISTOL@LUXURYCOLLECTION.COM

OUR AUTUMN SPECIAL

# THANKSGIVING BUFFET

28 NOVEMBER 2024

6 P.M – 9 P.M

AT THE BRISTOL LOUNGE

€ 95 PER PERSON

AUTUMN SALAD BUFFET

BEETROOT TARTARE

SQUASH CANAPÉS

cream cheese | pumpkin

SPICED SALMON FILET

CORN CHOWDER

VEGAN ALTERNATIVES

TURKEY 'LIVE CUTTING STATION'

sweet potato | corn bread | stuffing | Cranberry Sauce

DESSERTS

pecan pie

pumpkin cake

apple strudel | vanilla sauce

white chocolate | cranberry cookies

dark chocolate mousse | caramel | sea salt

We kindly ask for reservations.



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# BRISTOL AFTERNOON TEA

19 SEPTEMBER 2024  
UNTIL 23 FEBRUARY 2025  
THURSDAY TO SUNDAY,  
FROM 2:30-5 P.M.

The time has come again at last!

From September 19th 2024 you can once again enjoy our popular Afternoon Tea in true British style by the open fireplace of our cosy Bristol Lounge.

A fine selection of delicacies will be served, such as mini sandwiches, savoury appetizers, scones with clotted cream and home-made jams, as well as sweet creations from our pâtisserie.

We offer the following options:

AFTERNOON TEA  
€ 50 PER PERSON

VEGAN AFTERNOON TEA  
€ 50 PER PERSON

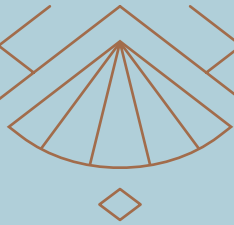
We kindly ask for reservations.



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# CHRISTMAS

# YOUR 2024 CHRISTMAS CELEBRATION AT THE HOTEL BRISTOL

Celebrate a truly special Christmas party this year.  
A unique atmosphere and culinary highlights await you.  
Enjoy a beautiful event with colleagues and  
partners in the heart of Vienna.  
Our Christmas arrangement can be booked for groups of  
20 or more. We would be delighted to prepare a  
personalized offer for smaller groups.

## LUKEWARM SALMON FILLET

avocado | wild herbs

## GRATINATED SADDLE OF VEAL STEAK

saffron | mushrooms | potato | mousseline

## QUINCE

caramel | hazelnut

**FROM € 85 PER PERSON (WITHOUT BEVERAGES)**

**EARLY BIRD BONUS UNTIL 31.10.2024:**

**1 guest free per 10 paying guests**

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GROUPSEVENTS.BRISTOL@LUXURYCOLLECTION.COM





HOTEL BRISTOL  
VIENNA

## Give the gift of unforgettable, culinary experiences for Christmas

Treat your loved ones with an extraordinary Christmas gift full of Bristol Experiences!

Indulge in luxury and lasting memories - whether it is a romantic getaway, an afternoon tea next to our crackling fire place, or a gourmet dining experience, our gift vouchers offer a wide range of options to suit every individual and will be treasured forever!



24.12.2024

# CHRISTMAS CONCERT

The Christmas concert on Christmas Eve is a tradition at the Bristol.  
In the style of a classical house concert, the festive programme  
begins with Christmas treats in the banquet salons.

**WELCOME RECEPTION 1:30 P.M.**

**CHRISTMAS CONCERT 2 P.M.**

**END OF CONCERT 3 P.M.**

**PRICE PER PERSON  
COMPLIMENTARY FOR HOTEL GUESTS  
FOR OUTSIDE GUESTS € 49**

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24.12.2024

# CHRISTMAS BUFFET

AT THE SALON SCHÖNBRUNN

6-9 P.M.

PIANO MUSIC

This year, no culinary wish will remain unfulfilled at our festive Christmas buffet! Our fine selection of exquisite local and international dishes will also make vegetarians' hearts beat faster. Find here an excerpt of our delicate highlights from Christmas classics to modern interpretations:

## STARTERS

FRESH OYSTERS

PÂTÉ EN CROÛTE

mushrooms | duck

SPICED SALMON FILLET

fennel | mint

## MAIN COURSES

WHOLE DUCK

red cabbage | potato dumplings

FRIED SEA BASS FILLET

vegetables | bouillabaisse | rouille sauce

## DESSERTS

tiramisu | baked apple

nougat tart | nut crumbs | vanilla sauce

profiteroles | cinnamon | pear

poppy seed mousse | plum | white chocolate

christmas cookies

## PRICE PER PERSON

**INCL. COVER CHARGE AND BEVERAGES € 250**

RED WINE, WHITE WINE, SPARKLING WINE, BEER AND NON-ALCOHOLIC BEVERAGES

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24.12.2024

# CHRISTMAS MENU

**AT THE BRISTOL LOUNGE**

**5-7 P.M.**

**8-11 P.M.**

**3-COURSE OR 4-COURSE MENU  
WITH LIVE HARP ACCOMPANIMENT**

**CONFIT FROM SALMON FILLET**

avocado | wild herbs

**FRIED SEA BASS FILLET**

vegetables | bouillabaiss | rouille sauce

**FRIED VENISON FILLET**

spice crumble | leaf spinach | rowan berries

**QUINCE**

caramel - hazelnut

**PRICE PER PERSON INCL. COVER CHARGE  
WITHOUT BEVERAGES**

**3-COURSE € 185**

**4-COURSE € 200**

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24.12.2024

# CHRISTMAS MENU

AT THE BRISTOL LOUNGE  
VEGETARIAN  
OPTION

BEETROOT TARTARE  
potato straw | white cream

ROUILLE RAVIOLI  
bouillabaisse vegetables | saffron

ROAST CELERY  
spice crumble | leaf spinach | rowan berries

QUINCE  
caramel | hazelnut

PRICE PER PERSON INCL. COVER CHARGE  
WITHOUT BEVERAGES

3-COURSE € 185  
4-COURSE € 200

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25. & 26.12.2024

# CHRISTMAS DAY & BOXING DAY

**25.12. 12-3 P.M.**

**WITH LIVE HARP ACCOMPANIMENT**

**26.12 AFTERNOON TEA 2.30 P.M. - 5 P.M.**

Spend the Christmas Day or the traditional  
Boxing Day with your family and friends  
at the Bristol Lounge.

Relax in this historic atmosphere beside the  
crackling fireplace whilst we pamper you with  
lunch or an elegant dinner with  
Austrian delicacies, exquisite specialities and  
international favourites.

In addition to our à la carte offering,  
we will continue to offer our Christmas  
menu over the holidays.

We kindly ask for reservations.

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# NEW YEAR'S EVE





31.12.2024

# NEW YEAR'S EVE DINNER

AT THE BRISTOL LOUNGE

5-COURSE MENU

5-9 P.M.

10 P.M.-2 A.M.

THROUGHOUT THE EVENING YOU WILL BE ACCOMPANIED MUSICALLY-

JAZZOPHONIKER 5 P.M.- 1 A.M. (LOUNGE)

PHOTOBOX 5 P.M. - 1 A.M. (LOBBY)

## HAMACHI CARPACCIO

artichokes | citrus fruits | black caviar

## CRUSTACEAN CONSOMMÉ

styrian alpine prawns | saffron fennel

## SOLE FILLET

black truffle | spinach

## AUSTRIAN WAGYU BEEF

fillet "Wellington" | brown butter jus | pak choi

## WHITE CHOCOLATE

cassis | almond

5-COURSE MENU € 350

PRICE PER PERSON  
INCL. COVER CHARGE  
WITHOUT BEVERAGES

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31.12.2024

# NEW YEAR'S EVE DINNER

## VEGETARIAN OPTION

**PUMPKIN PANNA COTTA**  
watercress | white cream

**FENNEL CONSOMME**  
saffron | ravioli

**ORGANIC ONSEN EGG**  
spinach | black truffle

**BEET ROOT "FILET WELLINGTON"**  
brown butter jus | pak choi

**WHITE CHOCOLATE**  
cassis | almond

**5-COURSE MENU € 350**

**PRICE PER PERSON  
INCL. COVER CHARGE  
WITHOUT BEVERAGES**

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