



HOTEL BRISTOL
VIENNA

MEETINGS & EVENTS

AT HOTEL BRISTOL



EXPERIENCE VIENNESE CHARM TODAY!

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Meetings & Events

The 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, 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 PACKAGES

WELCOME COCKTAIL

30.00€ 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

CHAMPAGNE

70.00€ per bottle - Schlumberger Brut Rosé
 70.00€ per bottle - Schlumberger Sparkling Brut
 80.00€ per bottle - Brindlmayer Brut
 122.00€ per bottle - Laurent Perrier Brut

BRISTOL WINE PACKAGE

25.00€ per person - 2 Hour Lunch
 32.00€ per person - 2 Hour Dinner
 Red & White Wine
 Beer, Soft Drinks
 Freshly pressed Orange Juice
 Mineral Water
 Tea & Coffee

PREMIUM WINE PACKAGES

PACKAGE I

Grüner Veltliner "Ried Stein Bristol Edition"
 Weingut Jurtseitsch
 Lengselsis Kampul

Blaufränkisch vom Lehm
 Weingut Gresslman
 Deutschkreutz, Mittelbergersand
 36.00€ per person

PACKAGE III

Chardonnay Classic
 Weingut Fritz Wiesinger
 Stammersdorf Wien

St. Laurent
 Weingut Heinrich
 Burgstaud Gols
 43.00€ per person

OPEN BAR

37.00€ per person - 1 hour
 29.00€ 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

PREMIUM BRAND OPEN BAR

In addition to the Regular Open Bar offer
 17.00€ per person per hour

UPGRADE TO WINE PACKAGES

Bristol Cuvée Sparkling Wine
 +7.00€ per person

The prices are fixed rates and include unlimited consumption during the selected time period.
 Dry snacks are served complimentary with the cocktail packages.

All wine packages include national beer, fruit juices, mineral water & coffee
 Valid for a 2 Hour Period (Lunch or Dinner)



BRISTOL BAR



BRISTOL BAR



BRISTOL COCKTAILS

PLATED MENUS

STARTER

Bristol Chopped Salad / Chive Sauce / Fresh Goat Cheese
Beef Carpaccio / Pickled Shallots / Sour cream
Salmon Carpaccio / Herb Salad / Fennel / Orange Vinaigrette
Buttrot Tartare / Chipotle Cream / Crusty Brown Bread 🌱
Burrata / Almond Hummus / Dried Cherry Tomato

SOUP

Spring / Summer

Cold Pea & Cucumber / Cheese / Mint 🌱
Carpaccio / Green Asparagus / Citrus Fruit

Autumn / Winter

Cream of Pumpkin Soup / Apple Balsamic Vinegar / Tarragon
Crustacean Consommé / Prawns / Fennel

All year round

Boiled Beef Consommé / Herb sliced pancares

INTERMEDIATE COURSES

Ricotta Ravioli / Leaf Spinach / Crispy Salsiccia
Black Risotto / Hazelnut / Chervil
Scalloped Leek / Lime Stock / Small Potatoes 🌱
2 Oysters au Gratin / Spinach Leaves / Sauce Hollandaise

MAIN COURSES

Roasted fillet of Beef 160g / Wild Broccoli / Mashed Potatoes (+8€) / After Odsan (+12€)
Sea Bass Fillet / Mahanani Caviar / Braised Tomato / Onocchi
Crispy Polenta Balls / Mushroom Ragout / Pak Choi 🌱
Roasted Guinea Fowl Fillet / White Root Puree / Ginger Carrots
Roasted Celery / Hazelnut / Lime
(in winter also possible with black truffle +15€)
Salmon Trout Fillet / Potato / Fennel Ragout / saffron

DESSERTS

Crème Brûlée with Sorbet Surprise
Cheesecake with seasonal fruit and sorbet
Black Forest Cherry in a glass
Apple strudel with Vanilla Sauce and Whipped Cream
Apple Strudel with Vanilla Sauce 🌱
Chocolate trifle in a glass 🌱

3 COURSE MENU - from 70.00€ PER PERSON

4 COURSE MENU - from 80.00€ PER PERSON

5 COURSE MENU - from 90.00€ PER PERSON

The chosen menu should be the same for all guests.

BUFFETS

MINIMUM 25 GUESTS

STARTERS

Seasonal Salad Buffet, 2 kinds of Leaf salads, 2 kinds of Dressings, Toppings, 3 kinds of Composed Salads
Vitello Tomato / Capers Berries
Crayfish Cocktail / Orange / Fennel
Buffalo Mozarella / Cherry Tomato / Basil
Smoked Duck Breast / Waldorf Salad / Cumberlاند
Sauces
Spiced Salmon Fillet / Cucumber / Mint 🌱
Buttrot / Buckwheat Crumble / Soy Yogurt

SOUPS

Boiled Beef Consommé / Herb sliced pancares
Carrots / Ginger / Orange 🌱
French Onion Soup / Cheese Croutons
Cherry Cream Soup / Crispy Capers

BUFFET - 80.00€ PER PERSON

4 STARTERS

1 SOUP

3 MAIN COURSES

3 DESSERTS

MAIN COURSES

Red Coconut Curry / Jasmine Rice 🌱
Scalloped Cauliflower / Curried lentils 🌱
Seasonal Risotto / Roasted Vegetables
Veal Cream Goulash or Paprika Chicken / Pot Noodles
Viennese Boiled beef / Classic Side Dishes
Stryian Fried Chicken / Potato Salad
Veal Butter Escalope / Mashed Potatoes / Fried Onion
Fried Salmon Trout Fillet / Sweet Potato Cream / Wild Broccoli
Sea Bass Fillet / Creamy Fregola Sarda / Peppers

DESSERTS

Chocolate stew with Whipped Cream and Chocolate Sauce
Different kinds of éclairs (pistachio, vanilla, chocolate, coffee)
Yogurt trifle with seasonal fruit compote
Chocolate mousse with nuts
Trifle in a glass
Shredded Pancakes with plum roaster
Apple strudel with Vanilla Sauce
Chocolate Mousse with Nuts 🌱
Vegan Fruit Crumble 🌱
Fruit Plate 🌱
Vegan Apple Strudel with Vanilla Sauce 🌱

🌱 Vegan



BRISTOL DINING



COFFEE BREAK



BRISTOL DINING

COCKTAIL FOOD

CORNETTINI (5,00€ per piece)

Marinated Salmon Tartare / Caviar / Chives
Beef Tartare / Crispy Potatoes
Crispy Prawns / Wasabi Cream
Vegetable Tartare / Chipotle Cream 🌱
Pumpkin Seed Gervais / Micro Sprouts
Tuna / Fennel / Orange

CANAPÉS (5,00€ per piece)

Bresaola / Crispy Capers / Truffle Mayonnaise
Brie / Fig Mustard / Walnut
Smoked Salmon / Avocado Cream / Chervil
Cream Cheese / Radish / Herbs
Ham / Horseradish / Cornichon
Melanzani / Mint / Honey 🌱
Beetroot / Walnuts / Raisins 🌱
Pastrami / Sauerkraut / Cheese

3 PIECES PER PERSON - 14,00€ *

5 PIECES PER PERSON - 22,00€ *

7 PIECES PER PERSON - 30,00€ *

*Chef's Choice

STARTER (7,50€ per piece)

Crayfish Cocktail / Orange / Beluga Lentils
Buffalo mozzarella / Tomato Jam / Basil
Caesar Salad / Crostons / Anchovies
Beef Tartare / Crusty Bread / Char Caviar
Cucumber / Mint / Pea 🌱
Crispy Prawns / Avocado Cream / Chilli
Beetroot / Herb Salad / Fresh Goat Cheese
Mini Potatoes / Linseed Oil / Herbs 🌱

SOUP (5,50€ per piece)

Spring and Summer

Champagne Soup / Spring Herbs
Green Gazpacho / Asparagus / Tarragon 🌱

Autumn and Winter

Carrots / Ginger / Orange 🌱
Cream of Pumpkin Soup / Seeds / Oil

MAIN COURSES (8,50€ per piece)

Scalloped Cauliflower / Curried Lentils 🌱
Roasted Celery / Hazelnut / Lime
Veal Butter Escalope / Mashed Potatoes / Fried Onion
Paprika Risotto / Fresh Goat Cheese / Crispy Capers
Fried Salmon Trout Fillet / Sweet Potato / Lemon Butter
Crayfish Ravioli / Tarragon / Wild broccoli

DESSERTS (7,50€ per piece)

Mini Éclairs Varieties
Chocolate mousse with nuts
Panna Cotta with seasonal fruits
Mini Chocolate Tartelletes
Mini Lemon Meringue Tartelletes
Coffee slice
Fruit crumble 🌱
Chocolate mousse with nuts 🌱
Fruit salad 🌱

8 PIECES PER PERSON - 60,00€ *

12 PIECES PER PERSON - 80,00€ *

*Chef's Choice

COFFEE BREAKS

CLASSIC SMALL

Mixed Mini Viennoiserie
Guglhupf
14,50€ per person

VEGAN SMALL 🌱

Blueberry Muffins
Lemon cake
Tiramizini with hummus
14,50€ per person

HEALTHY & VITAL SMALL

Natural yogurt with granola
and fresh berries
Fruit salad
16,00€ per person

HEALTHY & VITAL SMALL 🌱

Soy yogurt with vegan granola
and fresh berries
Fruit salad
16,00€ per person

CLASSIC LARGE

Mixed Mini Viennoiserie
Guglhupf
Crumble cake with
seasonal fruits
17,00€ per person

VEGAN LARGE 🌱

Blueberry Muffins
Lemon cake
Chocolate hazelnut brownie
Tiramizini with hummus
Beetroot tartare in a glass
17,00€ per person

HEALTHY & VITAL LARGE

Natural yogurt with granola
and fresh berries
Fruit salad
Dried fruits and nuts
20,00€ per person

HEALTHY & VITAL LARGE 🌱

Soy yogurt with vegan granola
and fresh berries
Fruit salad
Dried fruits and nuts
20,00€ per person

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



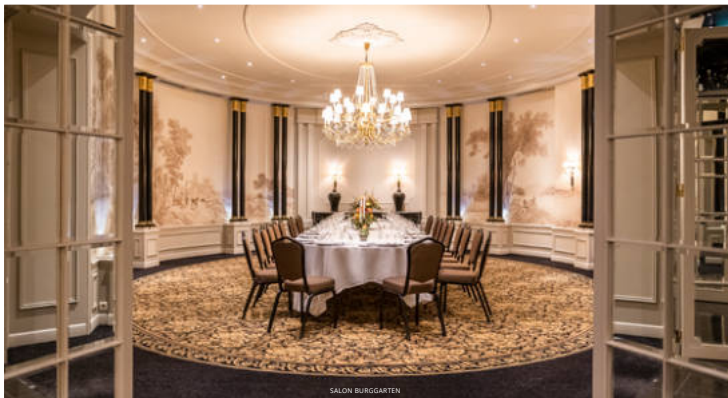
CANAPÉS



BRISTOL PRALINE



BRISTOL TEA



SALON BURGARTEN



SALON BELVEDERE



SALON SCHÖNERBUNN II

MEETING PACKAGES

(Packages apply with a minimum number of 20 Pax)

MEETING PACKAGE - RING

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

FULL DAY - 105,00 € PER PERSON

MEETING PACKAGE - RING

Welcome Coffee

1 Conference Beverages (Juice or Mineral Water)

Morning or Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Non-Alcoholic beverages with lunch

HALF DAY - 95,00€ PER PERSON

MEETING PACKAGE - OPER

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

FULL DAY - 125,00€ PER PERSON

MEETING PACKAGE - OPER

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

HALF DAY - 115,00€ PER PERSON

* Buffet only for minimum of 25 Pax

ALLERGENS INFORMATION

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

EVENT SPACES



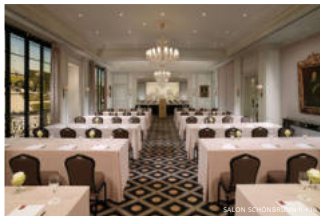
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SALON BRISTOL



SALON BURGARTEN



SALON SCHÖNBRUNN I



SALON SCHÖNBRUNN I + II + III



SALON BELVEDERE

ADDITIONAL INFORMATION

EQUIPMENTS & SERVICES

INCLUDED MATERIAL

Cocktail Tables (up to 15 units)
Round Tables (1,80m or 1,20m)
Bristol Chairs
Porcelain, Cutlery, Glasses & Napkins

ITEMS NOT INCLUDED

Floral Decoration
Candles
Lounge Furniture

AVAILABLE AUDIOVISUALS

Projectors
Screens
1 Flip Chart & Markers (per event)
Bristol Paper & 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.

BRISTOL OUTLETS



BRISTOL LOUNGE



WINTERGARTEN



BRISTOL BAR



BRISTOL BAR



BRISTOL LABORATORY

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.

WINTERGARTEN

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.

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.

BRISTOL LABORATORY

Experience an extraordinary journey of senses - an expressive interpretation of multisensory culinary art at hotel Bristol. Be an exclusive guest in the Bristol laboratory - our expressive culinary studio.

Here, Bristol traditions meet multifaceted visionary art forms paired with artificial Intelligence to create an immersive multi-sensory dining experience happily removed from everyday!

EVENTS AT HOTEL BRISTOL

- Salon Opéra & Kids
- Afternoon Tea
- Afternoon Tea Summer Edition
- Multisensory Dinner

HISTORICAL AND FINE DINING PAIRED WITH LIVE ART AT OUR CULINARY STUDIO

THE COLLABORATION: Bristol Lounge chef, Stephan Zuber and visual artist, Robin Treier, developed a collaborative creative methodology that combines different mediums, culinary arts, intuition and artificial intelligence to create an exorbitant experience.

At this immersive fine dining experience, you will find yourself in the middle of an artistic experiment, according to Artist Robin Treier, "a multi-sensory collage that invites you to let your thoughts and senses wander in a space of freedom". The guests are not just consumers- they are actors.

The exclusive and seasonally adapted 6-course menu - including beverage accompaniment offers a new interpretation of historical and modern dishes paired with artistic live visuals and soundscape to match the respective courses.

As a company, this unique experience can also be seen as a way to launch a product or convince business clients in a special setting. The dinner can be personalized to a degree and with the collaboration of our artists and chefs could become an unforgettable event.



A MULTISENSORY DINING

Experience





HOTEL BRISTOL
VIENNA

CONTACT

Groups und Events

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A faint, light-colored line drawing of the Hotel Bristol Vienna building facade, showing its classical architecture with multiple stories, arched windows, and decorative elements.

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