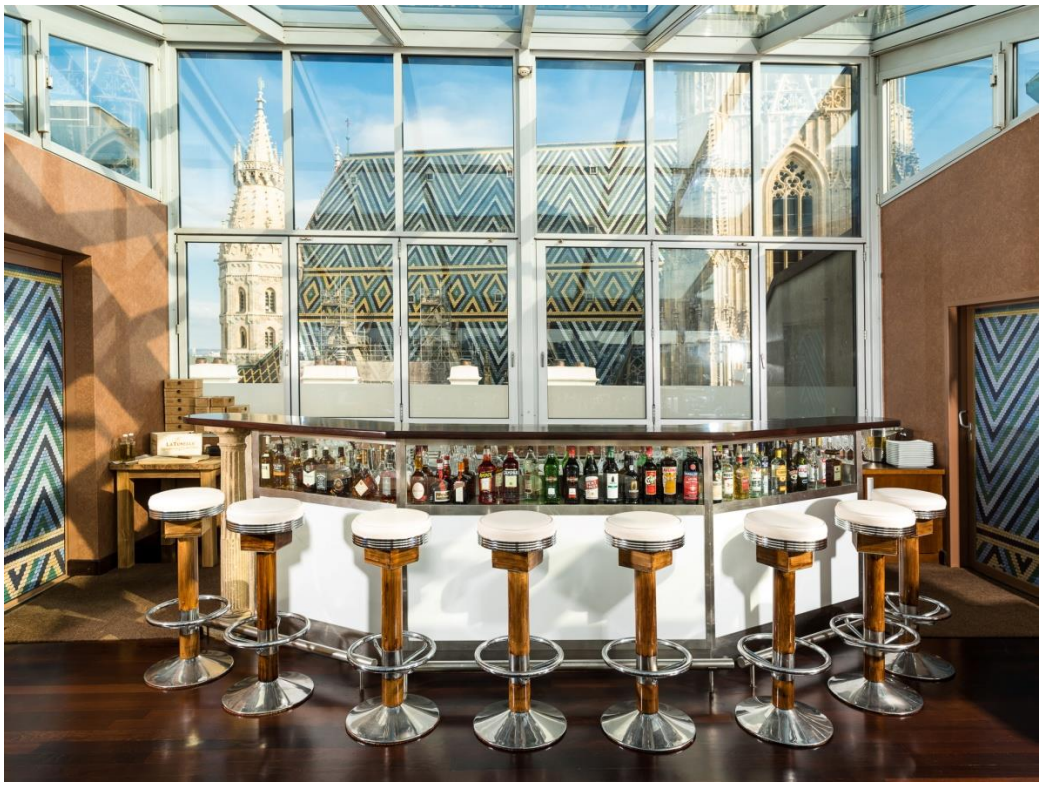
Group Offer

RISTORANTE
SETTIMO CIELO



Hotel Royal
Ristorante Settimo Cielo
Singerstraße 3
1010 Vienna
Austria
Tel: 0043- (0)1-512 38 75
restaurant@settimocielo.at
www.settimocielo.at

Dear Ladies and Gentlemen,

The Hotel Royal with its two restaurants (Settimo Cielo and Firenze Enoteca) offers the perfect setting for your private or company function, complemented by its central location and various offers and packages - your individual requests are very important to us and we will be here every step along the way to your ideal event.

The Hotel Royal offers two restaurants, which are very different in their appearance and ambiance, but still unique in their style. On the one hand, you can chose to spend an enjoyable time in our Ristorante Firenze Enoteca with its original Italian flair, comprising of Italian arches, wall paintings and furniture. On the other hand, you can enjoy the fantastic view over the rooftops of Vienna from our panoramic Ristorante Settimo Cielo.

Indulge in culinary delights of high-quality seasonal and regional products of the Italian and Mediterranean area, paired with the friendly Kremslehner service.

We offer everything from the planning stage to the smooth running of your event, together with our professional and attentive service.
We will be happy to be here for you along the way, no matter how small or big your request.
Furthermore, we offer all amenities of a 4-star hotel, special hotel room prices will be provided upon request and availability.

For personal assistance please call +43 (0) 1 515 68-0 or send an email to
direktion.royal@kremslehnerhotels.at

Kind Regards

Anton Schultes
Director FB

TRADITION SEIT 1896
KREMSLEHNER HOTELS WIEN

HOTEL REGINA · GRABEN HOTEL · HOTEL ROYAL · HOTEL JOHANN STRAUSS

Hotel Royal
Singerstraße 3
1010 Wien
Tel.: 0043 1 515 68 0
www.kremslehnerhotels.at
royal@kremslehnerhotels.at

RISTORANTE FIRENZE
ENOTECA

Ristorante Firenze Enoteca
Tel.: 0043 1 513 43 74
www.firenze.at
info@firenze.at

RISTORANTE
SETTIMO CIELO

Ristorante Settimo Cielo
Tel.: 0043 1 512 38 75
www.settimocielo.at
restaurant@settimocielo.at

Contact person:

Mr Anton Schultes

We will be happy to help you organise your function and we will be there for you every step towards the perfect event.

Our Advantages

Easy accessability due to the central location in the city centre

★

Personal and professional assistance from the planning stage through to the actual event

★

Friendly and attentive service

★

Freshly cooked dishes made from high-quality products

★

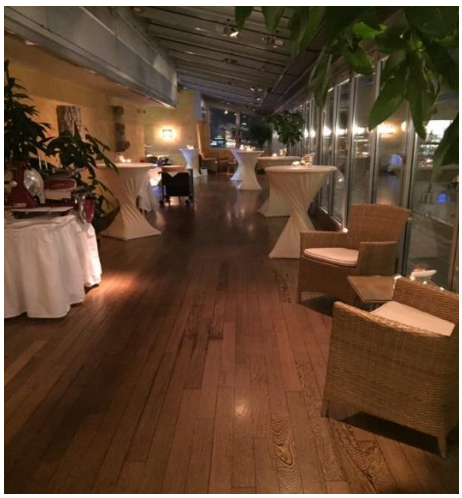
Flexible arrangements

★

Additional hotel room bookings available

★

Private functions on request



Weinempfehlungen
(Auszug aus unserer Weinkarte)

S P U M A N T E & C H A M P A G N E R

KATTUS CUVÉE Hausmarke Brut/ Cuvée Rosè	0,75 l	€ 38,90
LAURENT-PERRIER BRUT	0,75 l	€ 105,00
LAURENT-PERRIER ROSÉ	0,75 l	€ 169,00

Weinempfehlungen

Weißwein:

Friuli

Marco Felluga
2021 D.O.C. PINOT GRIGIO (Pinot Grigio) € 49,00

Jermann
2021 I.G.T. Pinot Bianco (Pinot Bianco) € 59,50
2020 I.G.T. Sauvignon (Sauvignon) € 59,50

Toscana

Castello di Ama
2018 I.G.T. CHARDONNAY AL POGGIO (Chardonnay) € 59,00

Teruzzi & Puthod
2021 D.O.C.G. VERNACCIA DI SAN GIMIGNANO (Vernaccia) € 37,90

Traisental

Weingut Ott
2022 D.A.C. Grüner Veltliner € 37,00

Theresienhöhe

Weingut Polz
2022 Steirische Klassik Gelber Muskateller € 37,50

WACHAU

Domäne Wachau
2022 Grüner Veltliner Smaragd Terrassen € 45,50

Rotwein:

Brunello di Montalcino
2016, D.O.C. Castello di Camigliano (Sangiovese) € 69,00

Rosso di Montalcino
2019 D.O.C. Castello di Camigliano (Sangiovese) € 35,00

Super tuscans I.G.T.

Rocca delle Macie
2010 Roccato (Sangiovese-Cabernet Sauvignon) € 49,00

Rocca delle Macie
2013 „SERGIOVETO" Selezione uve di Sangiovese € 52,40

Piemonte

Barolo Orbeto
2013 D.O.C.G. (Nebbiolo di Barolo) € 89,00

Puglia

M. Racemi
2018 Felline (Primitivo) € 49,00

Mocavero
2020 I.G.P. Mocavero Primitivo salento € 45,00

Friuli

La Tunella
2017 Rosso L'arcione (Pignolo-Schioppettino) € 59,00

Alturis
2021 I.G.T. Cabernet Sauvignon € 39,50

Castellina in Chianti

Rocca delle Macie
2019 D.O.C.G. Riserva (Sangiovese-Canaiolo-Merlot) € 36,00

Veneto

Cortegiara
2016 D.O.C. AMARONE DELLA VALPOLICELLA € 99,00

Marco Mosconi
2017 D.O.C. VALPOLICELLA Superiore € 54,00

Preisinger
2018 Heideboden Cuvée Weingut Preisinger Claus, Gols € 45,00

Choice of Menus - Ristorante Settimo Cielo:

Please chose one of the following menus for your group.

MENU 1

SALUTO DELLO CHEF
Gruß aus der Küche
Amuse Bouche

ROASTBEEF, RAVANELLO / ALBICOCCA / LATTUGHELLA
Roastbeef / Radieschen / Marille / Vogerlsalat
Roast beef / radish / apricot / lamb's lettuce

FILETTO DI BRANZINO / CAROTA / ARACHIDE
Wolfsbarschfilet / Karotte / Erdnuss
Sea bass fillet / carrot / peanut

OPPURE/oder/or

PETTO DI POLLO ALLEVATO A MAIS / LENTICCHIE / CAVOLO A PUNTA / SALSA ALLE CIPOLLE
Maishendlbrust / Linsen / Spitzkohl / Zwiebel-Jus
Corn-fed chicken breast / lentils / pointed cabbage / onion jus

CRÈME BRÛLÉ DI CIOCCOLATO BIANCO
Weiße Schokolade-Crème Brûlée
Crème Brûlée of white chocolate

3-Gang Menü, Euro 49,- pro Person

MENU 2

SALUTO DELLO CHEF
Gruß aus der Küche
Amuse Bouche

SGOMBRO / BARBABIETOLA DI CHIOGGIA / WASABI
Makrele / Chioggia Rüben / Wasabi
Mackerel / Chioggia beetroots / Wasabi

TONNO / FINOCCHIO / ALICI / COUSCOUS
Thunfisch / Fenchel / Anchovis / Couscous
Tuna / fennel / anchovies / couscous

OPPURE/oder/or

CORONA D'AGNELLO / VERDURE NOVELLE / CREMA PATATE-OLIVE
Lammkrone / junges Gemüse / Erdäpfel-Olivencrème
Roast crown of lamb / young vegetables / potato-olive cream

TORTINO AL CIOCCOLATO / LAMPONE / MENTA
Schokoladetarte / Himbeere / Minze
Chocolate cake / raspberry / mint

3-Gang Menü, Euro 52,- pro Person

MENU 3

SALUTO DELLO CHEF
Gruß aus der Küche
Amuse Bouche

PIATTO D'ANTIPASTI "SETTIMO CIELO"
Gemischter Vorspeisenteller "Settimo Cielo"
Mixed starter plate "Settimo Cielo"

FILETTO D'ORATA / QUINOA / MELAGRANA / PORRO
Goldbrassenfilet / Quinoa / Granatapfel / Lauch
Gilthead seabream fillet / Quinoa / pomegranate / leek

OPPURE/oder/or

PETTO D'ANATRA / ZUCCHINE / SCALOGNI AL VINO PORTO
Entenbrust / Zucchingemüse / Portweinschalotten
Duck breast /zucchini vegetables / Port wine shallots

PESCA AL FORNO / VANIGLIA / BISCOTTO
Ofenpfirsich / Vanille / Butterkeks
Oven peach / Vanilla / cookie

3-Gang Menü, Euro 52,- pro Person

MENU 4

SALUTO DELLO CHEF
Gruß aus der Küche
Amuse Bouche

TARTARA DI MANZO / CAVIALE ALLA SENAPE / INSALATA DI ERBE SELVATICHE
Beef Tatar / Senfkaviar / Wildkräutersalat
Beef tartar / mustard caviar / wild herbs salad

RAVIOLI / SEDANO / CERFOGLIO / ERBA CIPOLLINA
Ravioli / Sellerie / Kerbel / Schnittlauch
Ravioli / celery / chervil / chive

RISOTTO AL LIMONE / FRUTTI DI MARE / PREZZEMOLO
Zitronenrisotto / Meeresfrüchte / Petersilie
Lemon risotto / seafood / parsley

OPPURE/oder/or

LOMBATA DI MANZO / CARCIOFI / POMODORO
Rindsfilet / Artischocke / Tomate
Sirloin / artichoke / tomato

PANNA COTTA / MANGO / FIOCCHI DI COCCO
Panna Cotta / Mango / Kokosflocken
Panna cotta / mango / coconut flakes

4-Gang Menü, Euro 59,- pro Person

MENU 5

SALUTO DELLO CHEF
Gruß aus der Küche
Amuse Bouche

SALMONE MARINATO / CETRIOLO / AVOCADO
Gebeizter Lachs / Gurke / Avocado
Marinated salmon / cucumber / avocado

GAZPACHO / LARDO / FRAGOLA
Gazpacho / Lardo / Erdbeere
Gazpacho / lardo bacon / strawberry

FILETTO DI TROTA / MAIS / PATATE / POMODORO
Forellenfilet / Mais / Erdäpfel / Tomate
Trout fillet / sweetcorn / potatoes / tomato

OPPURE/oder/or

SELLA DI VITELLO / PASTINACA / FUNGHI CARDONCELLI
Kalbsrücken / Pastinake / Kräuterseitlinge
Saddle of veal / parsnip / king oyster mushrooms

BANANA CARAMELLATA / LIMETTA / VANIGLIA
Karamellisierte Banane / Limette / Vanille
Caramelised banana / lime / Vanilla

4-Gang Menü, Euro 59,- pro Person

MENU 6/ vegetarian

SALUTO DELLO CHEF
Gruß aus der Küche
Amuse Bouche

BURRATA / POMODORO / PESCA / PISTACCHIO
Burrata / Tomate / Pfirsich / Pistazie
Burrata / tomato / peach / pistachio

CREMA DI PASTINACA / CARCIOFO
Pastinakencrèmesuppe / Artischocke
Parsnip cream soup / artichoke

RAVIOLI / RICOTTA / RADICCHIO / UVA
Ravioli / Ricotta / Radicchio / Traube
Ravioli / ricotta cheese / radicchio / grape

SOUFFLÉ AL CIOCCOLATO / YOGURT / FRUTTO DELLA PASSIONE
Schokoladesoufflé / Joghurt / Passionsfrucht
Chocolate soufflé / yoghurt / passion fruit

4-Gang Menü, Euro 49,- pro Person

Decoration

In our prices we will include the table decoration (candles, small seasonal flower arrangements and menu cards).
With our menu cards, you do have the possibility to include a personal message or a company logo, which is also included in our service. Please let us know prior to your function if you wish to do so.

Private Restaurant Hire

You are welcome to hire our restaurant exclusively/privately.
For detailed information and prices please contact us directly.

Guaranteed Guest Number

For each function we will require the guaranteed guest number at least 4 working days prior to the event.
This number will be the guaranteed number of guests attending and will also be charged. Should this number change within these fours days, the original guaranteed guest number will be charged nevertheless. All food ordered for these cancelled people will be charged in accordance with the agreed menu price, as our team is buying and preparing according to the guaranteed number.

Terms and Conditions

Payment
All open accounts are to be paid directly after the function either by credit card or in cash.
In some cases, we will send the bill to your company in order to be paid by bank transfer. Here, we will need your exact address, company name as well as the contact person. The bill has to be signed at the end of the evening by the person in charge.
All functions have to be guaranteed by a credit card number and expiry date (see separate Credit Card Guarantee).

Payments are to be made to:
Bank Austria
Kremslehner Hotels GesmbH
IBAN: AT 161100000247674500
BIC: BKAUATWW
(Please let us know for which function/date and for which restaurant the payment is for)

SERVICE CHARGE/TIPS
Our teams both in the restaurant and in the kitchen are all working very hard to make your event special and unique. **Therefore, we do calculate a service charge of 10% on each bill.**

Cancellation Policy
In the event that the client has to cancel or curtail the booking, the hotel will charge a cancellation fee based on the menu:
2 weeks prior 50%
Up to 4 days prior 75%
Less than 4 days prior 100%
In case the function has been confirmed and guaranteed, but no menu has been chosen, we reserve the right to charge the amount of Euro 40,- per person.

Guaranteed Guest Number
For each function, where a meal is ordered, we will require the guaranteed guest number at least 4 working days prior to the event.
This number will be the guaranteed number of guests attending and will also be charged accordingly.
Should this number change within these fours days, the original guaranteed guest number will be charged nevertheless. All food ordered for these cancelled people will be charged in accordance with the agreed menu price, as our team is buying and preparing according to the guaranteed number.

Brought-in Food and Drink
Without prior consent of the hotel, it is forbidden to bring your own food and drinks to the restaurant. Please be advised that we will charge corkage for each bottle brought along.

Technical Equipment
If you need any technical equipment for your function, please let us know in advance so that this can be arranged accordingly. As the hotel does not own all equipment, in some cases we have to hire it ourselves and will pass on these charges to our clients.

Accountability
The organiser will be made responsible for any damages caused by guests. In some circumstances, the hotel can ask for an appropriate insurance. The hotel will be liable for damages or loss of brought along material/equipment due to negligence by our staff but not if caused by any other party.

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Company stamp and Customer Signature