

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

Roswitha Acker & Anton Schultes
Hotel Manager Restaurant Manager

CELEBRATING WITH THE KREMSLEHNER HOTELS



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



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



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

Contact person:

Ms Roswitha Acker (Hotel Manager)
Mr Anton Schultes (Restaurant Manager Settimo Cielo and Firenze Enoteca)

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 accessibility 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



Choice of Menus - Ristorante Settimo Cielo:

Please choose one of the following menus for your group.

MENU 1

SALUTO DELLO CHEF

Gruß aus der Küche
Amuse Bouche

DUETTI DI MOUSSE DI PEPERONI CON CETRIOLI JULIENNE E PANE DI SEGALA

Zweierlei Paprikamousse mit Gurkenjulienne und Pumpernickel
Duo of bell pepper mousse with cucumber julienne and pumpernickel bread

FILETTO DI SALMONE CON GRATIN DI PATATE E SPINACI, E SCHIUMA ALLE ERBE

Lachsfilet vom Grill mit Spinat-Erdäpfelgratin und Kräuterschaum
Grilled salmon filet with spinach-potato au gratin and herbs foam

OPPURE/oder/or

**PETTO DI POLLO ALLEVATO A MAIS CON CREMA DI RISO ALLE ERBE
E VINAIGRETTE DI VERDURE DI RADICI**

Maishendlbrust mit Kräuterreiscrème und Wurzelgemüse-Vinaigrette
Corn-fed chicken breast with herb-rice cream and root vegetable vinaigrette

ZUPPETTA DI CIOCCOLATO BIANCO CON GELATO AL MARZAPANE

Weißes Schokoladesüppchen mit Marzipaneis
White chocolate soup with marzipan ice cream

3-course menu, Euro 40,- per person

MENU 2

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche

CARPACCIO DI POLIPO CON ESPUMA DI LIMETTA E CIPOLLINA

Oktopuscarpaccio mit Limetten-Espuma und Jungzwiebeln

Octopus carpaccio with lime-espuma and spring onions

FILETTO DI BRANZINO ALLA BRACE SU CREMA DI ZUCCHINE E SAGGINA

Gegrilltes Wolfsbarschfilet auf Zucchinicrème mit Buchweizen

Grilled sea bass filet on courgette cream with buckwheat

OPPURE/oder/or

SELLA DI VITELLO CON PATATE SCHIACCIATE ALLE ERBE E SALSA ALLE SPUGNOLE

Kalbsrücken mit Kräuterstampferdäpfeln und Morcheljus

Saddle of veal with herb-potato mash and morel jus

CRÈME BRÛLÉE ALLA VANIGLIA CON SORBETTO AI FRUTTI DI BOSCO

Vanille-Crème Brûlée mit Beerensorbet

Vanilla Crème Brûlée with berry sorbet

3-course menu, Euro 45,- per person

MENU 3

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche

PIATTO D'ANTIPASTI "SETTIMO CIELO"

Gemischter Vorspeisenteller "Settimo Cielo"

Mixed starter platter "Settimo Cielo"

PESCATRICE SU RISO NERO E SCHIUMA ALLO ZAFFERANO

Seeteufel auf schwarzem Reis und Safranschaum

Angler fish on black rice with saffron foam

OPPURE/oder/or

SELLA D'AGNELLO ALLA GRIGLIA CON POLENTA CREMOSA, VERDURE MISTE E SALSA AL ROSMARINO

Lammrücken vom Grill auf cremiger Polenta mit buntem Gemüse und Rosmarinjus

Grilled lamb rack on creamy polenta with multicoloured vegetables and rosemary jus

SOUFFLÉ DI CIOCCOLATO CON GELATO AL LATTE ACIDO

Schokoladesoufflé mit Sauermilcheis

Chocolate soufflé with curdled milk ice cream

3-course menu, Euro 45,- per person

MENU 4

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche

SALMONE MARINATO CON TARTARA DI AVOCADO E CHUTNEY AL POMODORO

Gebeizter Lachs mit Avocadotatar und Tomatenchutney

Pickled salmon with avocado tartar and tomato chutney

GNOCCHI AI SPINACI CON PECORINO AL PEPE E PEPE ROSA

Spinatgnocchi mit Pfefferpecorino und rosa Pfeffer

Spinach gnocchi with pepper pecorino cheese and pink pepper

SALMERINO ARTICO CON LASAGNE VERDE, SALSA AL VINO SCALABRONE E STRUTTO CROCCANTE

Seesaibling auf Gemüselasagne und Scalabrone-Weinsauce, dazu knusprigen Grammeln

Arctic char with vegetable lasagne and Scalabrone wine sauce served with crispy greaves

OPPURE/oder/or

COSTOLETTA DI MAIALE CON PATATE ALLO SPECK E SALSA AL ROSMARINO

Schweinskotelett mit Speckerdäpfeln und Rosmarinjus

Pork cutlet with bacon potatoes rosemary jus

CANNOLI RIPIENI DI CREMA DI MASCARPONE ALLE FRAGOLE E SALSA AL FRUTTO DELLA PASSIONE

Cannoli gefüllt mit Erdbeer-Mascarponecrème auf Passionsfruchtspiegel

Cannoli filled with strawberry-mascarpone cream on passion fruit jelly

4-course menu, Euro 52,- per person

MENU 5

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche

VITELLO TONNATO CON CAPPERI CROCCANTI E RUCOLA

Dünn geschnittenes Kalbfleisch mit Thunfischsauce, knusprigen Kapern und Rucola

Thinly cut veal in tuna sauce with crispy capers and rocket salad

RISOTTO AL MELONE CON GAMBERETTO ALLA GRIGLIA

Melonenrisotto mit gegrillter Garnele

Melon risotto with grilled king prawn

FILETTO D'ORATA CON VERDURE TIEPIDE DI ASPARAGI

Goldbrassenfilet auf lauwarmen Spargelgemüse

Gilthead sea bream fillet with warm asparagus vegetables

OPPURE/oder/or

LOMBATA DI MANZO CON PATATE CREMOSE ALL'ERBA CIPOLLINA E BABY PANNOCCHIA

Rindsfilet vom Grill mit cremigen Schnittlaucherdäpfeln und Babymaiskolben

Grilled beef fillet on creamy chive-potatoes and baby corncob

CANEDERLI DI RICOTTA E LIMETTA CON RAGÙ AI LAMPONI

Topfen-Limettenockerl auf Himbeerragoût

Curd-ime dumplings on raspberry ragoût

4-course menu, Euro 55,- per person

MENU 6/vegetarisch

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche

UOVO IN COCOTTE SU BABY SPINACI E CREMA AL PEPERONCINO

Gebackenes Ei auf Babyspinat und Chilicrème

Baked egg on baby spinach with chilli cream

ZUPPETTA DI ERBE CON POMODORINI RIPIENI

Kräuterschaumsüppchen mit gefüllten Kirschtomaten

Herb foam soup with filled cherry tomatoes

PAPPARDELLE AI BROCCOLI, PINOLI E FORMAGGIO DI CAPRA CARAMELLATA

Pappardelle mit Broccoli, Pinienkernen und karamellisiertem Ziegenkäse

Pappardelle with broccoli, pine nuts and caramelized goat's cheese

TRIS DI SORBETTI IN CESTINO DI MANDORLE

Trilogie vom Sorbet im Mandelkorbchen

Trio of sorbet served in almond basket

4-course menu, Euro 40,- per person

For all menus:

**Each additional dish per course will be charged with an additional
Euro 3,00/menu.**

(Main course choice already included in the price)

Wine Suggestions from our Restaurant Manager (Extracts from our Wine List)

White Wine:

- Friuli
2014, D.O.C. Biancosesto Colli (Friulano Ribolla Gialla), La Tunella, €39,00
- Friuli
2015, D.O.D. Sauvignon Ronco delle Mele, Venica & Venica, €52,90
- Toscana
2015, Vivia Le Mortelle Marchesi (Vermentino-Viognier-Ansonica), Villa Antinori
€39,00
- Wachau
2015, Grüner Veltliner Federspiel „Im Weingebirge“, Weingut Nikolaihof, €37,50

Red Wine:

- Vino Nobile di Montepulciano
2011, D.O.C.G. (Prugnolo Gentile-Canaiolo Nero), Poliziano, €65,80
- Brunello di Montalcino
2010, D.O.C. (Sangiovese), Castello di Camigliano, €69,00
- Piemonte
2008, D.O.C.G. Vendemia (Nebbiolo), Barolo F.I.I., €89,00
- Super Tuscans
2012, I.G.T. Il Pino (Cabernet Sauvignon-Merlot-Cabernet Franc), Tenuta di Biserno
€89,00
- Donnerskirchen
2013, Cabernet-Sauvignon, Lentsch, €39,00
- Taden
2012, Opus (Zweigelt, Blaufränkisch, Shyrah), Merum, €39,00

In order to choose the best wine with your meal, please contact our restaurant manager Mr Schultes directly, who will be happy to help you with the right choice. Please be advised that wines and vintages are subject to change.

Mineral water (San Pellegrino 0,75 l, still/sparkling, Euro 6,80 per bottle) will already be on your table.

Coffee, grappa and other spirits will be served after your meal.

All beverages will be charged as per consumption as we do not offer any drinks packages.

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 four 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.

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.

CELEBRATING WITH THE KREMSLEHNER HOTELS

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

Please be advised that all our quoted prices do not include any tip or service-charge. This is subject to your discretion and 10% will be charged to the 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 four 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