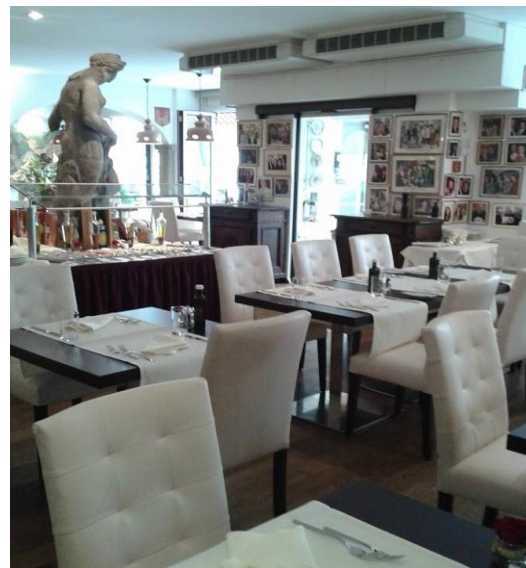


Group Offer



RISTORANTE FIRENZE ENOTECA



Ristorante Firenze Enoteca
Singerstraße 3
1010 Vienna
Austria
Tel: 0043-(0)1-513 43 74
info@firenze.at
www.firenze.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@kreamslehnerhotels.at

Kind Regards

Anton Schultes
Director FB

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:

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 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

Weinempfehlungen
(Auszug aus unserer Weinkarte)

Weißwein:

Friuli	
2016, D.O.C. Sauvignon Ronco delle Mele, Venica & Venica,	€ 59,00
Toscana	
2015, Vivia Le Mortelle Marchesi (Vermentino-Viognier-Ansonica) Villa Antinori	€ 39,00
Campania	
2015, D.O.C. Greco di Tufo (Greco) VINOSIA	€ 41,00
Traisental	
2016, D.A.C. Grüner Veltliner, Weingut Ott	€ 37,00
Südsteiermark	
2016, Steirischer Spiegel Cuvée (Riesling-Sauvignon), Weingut Polz	€ 33,00
Neustift am Walde	
2017 D.A.C. Wiener Gemischter Satz, Fuhrgassl-Huber	€ 32,00
Thermenregion Oberwaltersdorf	
2016 Chardonnay, Weingut Hartl	€ 34,00

Rotwein:

Brunello di Montalcino	
2010, D.O.C. (Sangiovese), Castello di Camigliano,	€ 69,00
Super Tuscans/Bolgheri	
2014, Olivero Toscani (Syrah-Cabernet Franc-Teroldego-P. Verdot)	€ 39,00
Barolo Orbeto	
2013 D.O.C.G. (Nebbiolo di Barolo)	€ 69,00
Campania	
2016, Tenuta del Porconero (Aglianico)	€ 39,00
Tribuswinkel	
2016, Weingut Leo Aumann, Merlot Reserve	€ 41,00
Tattendorf	
2015, Weingut Auer (Cabernet Sauvignon)	€ 39,00
Großhöflein Neusiedlersee Hügelland	
2014, KOLLWENTZ Blaufränkisch Leithakalk	€ 52,00
Mönchhof Hügelland	
2015, Weingut Keringer Heideboden Cuvée (BZ,BF, SL)	€ 45,00

Menüangebote Ristorante Firenze Enoteca:

**Bitte suchen Sie sich ein Menü für Ihre Gruppe aus.
Jede zusätzliche Speisenauswahl pro Gang wird mit zusätzlichen Euro
3,00/Menü verrechnet.**

MENU I

TRIS DI BRUSCHETTA – POMODORO, OLIVE, MOZZARELLA

Dreierlei Bruschetta – Tomaten, Oliven, Mozzarella

Trio of bruschetta – tomatoes, olives, mozzarella



PICCATA MILANESE (DI MAIALE) CON SPAGHETTI AL POMODORO

Schweinsschnitzel mit Parmesanpanier auf Paradeisspaghetti

Pork escalope breaded in parmesan, served on spaghetti in tomato sauce

Oppure/oder/or

FILETTO D'ORATA IN MANTO DI ERBE CON VERDURE DI CAPONATA

Gegrilltes Goldbrassenfilet im Kräutermantel auf Caponatagemüse

Grilled gilthead seabream filet wrapped in herbs, served on caponata vegetables



SORBETTO AL CAMPARI

Campari-Sorbet

Campari sorbet

3-Gang Menü, Euro 33,- pro Person

MENU 2

MOZZARELLA DI BUFALA CON POMODORI E PESTO GENOVESE

Büffelmozzarella mit Tomatencarpaccio und Basilikumpesto
Buffalo mozzarella with tomato-carpaccio and basil pesto



CARRÉ DI VITELLO CON FUNGHI TRIFOLATI E TALLERI DI POLENTA AL ROSMARINO

Kalbskarréesteak mit sautierten Pilzen und Rosmarin-Polentatalern
Veal sirloin steak with sautéed mushrooms and rosemary-polenta cakes

Oppure/oder/or

FILETTO DI BRANZINO ALLA BRACE CON SPINACI IN FOGLIA E CREMA DI BALSAMICO

Gegrilltes Wolfsbarschfilet mit Blattspinat und Balsamicocrème
Grilled seabass filet with leaf spinach and balsamic cream



CRÈME BRÛLÉE

Crème Brûlée
Crème Brûlée

3-Gang Menü, Euro 35,- pro Person

MENU 3

PROSCIUTTO CRUDO CON MELONE

Prosciutto mit Melone
Prosciutto raw ham with melon



SCALOPPINA DI VITELLO AL LIMONE CON TAGLIOLINI AL BURRO CASERECCI

Kalbsschnitzel in Zitronensauce mit hausgemachten Butterstagliolini
Veal escalope in lemon-sauce with homemade butter-tagliolini

Oppure/oder/or

FILETTO DI CODA DI ROSPO SU VERDURE VERDI E CREMA DI ZAFFERANO

Seeteufelfilet vom Grill auf grünem Gemüse und Safrancrème
Grilled angler-fish filet on green vegetables and saffron cream



TIRAMISÙ CLASSICO

Klassisches Tiramisù
Classic tiramisù

3-Gang Menü, Euro 35,- pro Person

MENU 4

CARPACCIO DI MANZO CON RUCOLA E GRANA

Rindscarpaccio mit Zitronen-Olivenölm Marinade, Rucola und Parmesan
Beef carpaccio with lemon-olive oil dressing, rocket salad and parmesan cheese



SPAGHETTI AGLIO E OLIO CON PEPERONCINO

Spaghetti mit Knoblauch, Olivenöl und Chili
Spaghetti with garlic, olive oil and chilli



SALTIMBOCCA DI MAIALE ALLA ROMANA CON RISOTTO

Schweinsschnitzel mit San Daniele Schinken, Salbei-Weißweinsauce und Risotto
Pork escalope with San Daniele ham and sage-white wine sauce, served with risotto

Oppure/oder/or

CALAMARI ALLA BRACE CON PATATE AL ROSMARINO E SPINACIO

Calamari vom Grill mit Rosmarinerdäpfeln und Blattspinat
Grilled calamari served with rosemary-potatoes and spinach



MACEDONIA CON SORBETTO AL LIMONE

Fruchtsalat mit Zitronensorbet
Fruit salad with lemon-sorbet

4-Gang Menü, Euro 38,- pro Person

MENU 5

BRUSCHETTA CLASSICA

Klassische Bruschetta mit Tomatenwürfeln, Knoblauch und Olivenöl
Roasted white-bread with garlic, olive oil and tomato cubes



CAPPELLETTI RIPIENI DI RICOTTA CON SALSA AL VINO BIANCO

Cappelletti mit Ricottafüllung und Salbeibutter
Cappelletti with ricotta-cheese filling and sage-butter



FILETTO D'ORATA ALLA GRIGLIA SU VERDURE MEDITERRANEE

Goldbrassenfilet vom Grill auf mediterranem Gemüse
Grilled gilthead seabream filet on mediterranean vegetables

Oppure/oder/or

TAGLIATA DI MANZO ALLA GRIGLIA CON INSALATA DI RUCOLA MARINATA E SCAGLIE DI PARMIGIANO

Gegrillte Beiriedschnitte auf mariniertem Rucolasalat mit Granaspänen
Grilled roast-beef on marinated rocket salad with parmesan chips



SOUFLÉE DI CIOCCOLATO CON GELATO ALLA VANIGLIA

Schokoladesoufflée mit Vanilleeis
Chocolate soufflée with vanilla ice cream

4-Gang Menü, Euro 39,- pro Person

MENU 6

BRUSCHETTA AL ROSMARINO CON MOZZARELLINE

Rosmarinbruschetta mit Mozzarellakugeln
Rosemary-bruschetta with mozzarella balls



TROFIE AL PESTO CON RUCOLA, PINOLI E PARMIGIANO

Trofie mit Pestosauce, frischem Rucola, Pinienkernen und Parmesan
Trofie with pesto sauce, fresh rocket salad, pine nuts and parmesan cheese



SORBETTO ALL'ARANCIA SANGUINELLA E GRAPPA

Blutorangen-Grappa-Sorbet
Blood orange-grappa-sorbet



CARRÉ DI VITELLO CON FUNGHI TRIFOLATI E TALLERI DI POLENTA AL ROSMARINO

Kalbskarréesteak mit sautierten Pilzen und Rosmarin-Polentatalern
Veal sirloin steak with sautéed mushrooms and rosemary-polenta cakes

Oppure/oder/or

FILETTO D'ORATA SU CREMA DI PISELLI E SCHIUMA DI POMODORI

Goldbrassenfilet vom Grill auf Erbsencreme mit Tomatenschaum
Grilled gilthead seabream filet on pea-cream and tomato-foam



CRÈME BRÛLÉE ALL'ARANCIA E PEPERONCINO

Orangen-Chilli-Crème Brûlée
Orange-chilli-crème brûlée

5-Gang Menü, Euro 49,- pro Person

Bitte fragen Sie Ihren Servicemitarbeiter nach unserer Speisekarte mit Allergen-Informationen
laut EU-Lebensmittelinformationsverordnung 1169/2011.

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, 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.

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.

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

SWIFT: 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

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This number will be the guaranteed number of guests attending and will also be charged accordingly.

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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