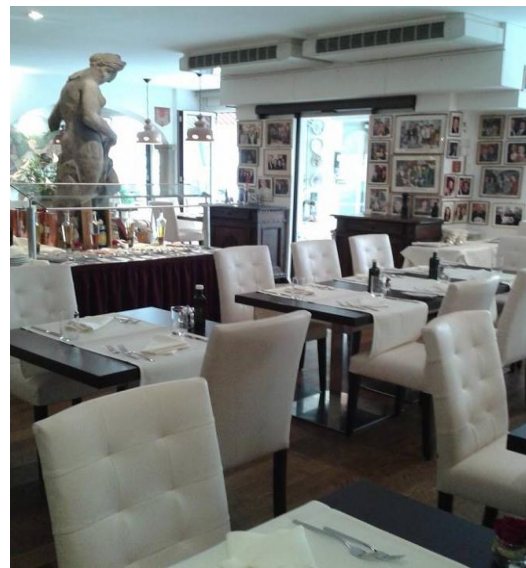


## Group Offer



### 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@kremslehnerhotels.at](mailto:direktion.royal@kremslehnerhotels.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](http://www.kremslehnerhotels.at)  
[royal@kremslehnerhotels.at](mailto:royal@kremslehnerhotels.at)



Ristorante Firenze Enoteca  
Tel.: 0043 1 513 43 74  
[www.firenze.at](http://www.firenze.at)  
[info@firenze.at](mailto:info@firenze.at)



Ristorante Settimo Cielo  
Tel.: 0043 1 512 38 75  
[www.settimocielo.at](http://www.settimocielo.at)  
[restaurant@settimocielo.at](mailto: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

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

**SPUMANTE & CHAMPAGNER**

KATTUS CUVÉE Hausmarke Brut/ Cuvée Rosè	0,75 l	€ 34,90
LAURENT-PERRIER BRUT	0,75 l	€ 90,00
LAURENT-PERRIER ROSÉ	0,75 l	€ 139,00

**Weinempfehlungen**

**Weißwein:**

**Friuli**

2017, D.O.C. Sauvignon Ronco delle Mele, Venica & Venica € 59,00

**Toscana**

2015, Vivia Le Mortelle Marchesi (Vermentino-Viognier-Ansonica) € 39,00  
Villa Antinori

2017 I.G.T. CHARDONNAY AL POGGIO (Chardonnay) € 59,00  
Castello di Ama

**Campania**

2015, D.O.C. Greco di Tufo (Greco) VINOSIA € 41,00

**Traisental**

2016, D.A.C. Grüner Veltliner, Weingut Ott € 37,00

**Südsteiermark Spielfeld**

Weingut Polz

2017, Steirischer Spiegel Cuvée (Riesling-Sauvignon), € 33,00

2017, Steirische Klassik Gelber Muskateller € 37,50

**Neustift am Walde**

2017 D.A.C. Wiener Gemischter Satz, Fuhrgassl-Huber € 32,00

**Thermenregion Oberwaltersdorf**

2016 Chardonnay, Weingut Hartl € 37,00

**Rotwein:**

**Brunello di Montalcino**

2012, D.O.C. (Sangiovese), Castello di Camigliano, € 69,00

**Super tuscans I.G.T.**

**Rocca delle Macie**

2010 ROCCATO (Sangiovese-Cabernet Sauvignon) € 49,00

**Rocca delle Macie**

2011 „SERGIOVETO“ Selezione uve di Sangiovese € 52,40

**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

**Mönchhof Hügelland**

2015, Weingut Keringer Heideboden Cuvée (BZ,BF, SL) € 45,00

**Wien-Stammersdorf**

2014, Weingut Nössing, Blauer Zweigelt € 42,00

**Großhöflein Neusiedlersee Hügelland**

**KOLLWENTZ**

2014 Blaufränkisch Leithakalk € 52,00

2012 Blaufränkisch POINT 12 € 65,00

2013 Steinzeiler (Cuvée aus BF, ZW u. CS) € 89,00

**Choice of Menus - Ristorante Firenze Enoteca:**  
**Please chose one of the following menus for your group.**

**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**

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.

.....  
Company stamp and Customer Signature