

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@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



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 Settimo Cielo:

Please chose one of the following menus for your group.

MENU I

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



ROASTBEEF, MANGO, CETRIOLO, CREMA ALLA LIMETTA

Roastbeef, Mango, Gurke, Limettencrème

Roastbeef, mango, cucumber, lime cream



FILETTO DI SALMONE ALLA GRIGLIA, GRATIN DI SPINACI E PATATE, SCHIUMA DI BURRO NOCCIOLA

Lachsfilet vom Grill, Spinat-Erdäpfelgratin, brauner Butterschaum

Grilled salmon fillet, spinach-potato au gratin, browned butter foam

OPPURE/oder/or

FARAONA, CROSTA DI OLIVE E POMODORI, BULGUR AL BASILICO, PINOLI

Perlhuhn, Oliven-Paradeiskruste, Basilikumbulgur, Pinienkerne

Guinea fowl, olive-tomato crust, basil bulgur, pine nuts



ZUPPETTA DI CIOCCOLATO BIANCO, SORBETTO ALL'ARANCIA SANGUIGNA, GRANELLI ALLA MENTA

Weißes Schokoladesüppchen, Blutorangensorbet, Minzcrumble

White chocolate soup, blood orange sorbet, mint crumble

3-Gang Menü, Euro 45,- pro Person

MENU 2

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



TARTARA DI SALMONE AFFUMICATO, PUREA DI BASILICO, CHIPS DI PANE

Räucherlachstatar, Basilikumpürrée, Brotchips

Smoked salmon tartar, basil mash, bread chips



FILETTO DI BRANZINO ALLA GRIGLIA, CREMA DI ZUCCHINE, QUINOA

Gegrilltes Wolfsbarschfilet, Zucchini-crème, Quinoa

Grilled sea bass fillet, courgette cream, quinoa

OPPURE/oder/or

SELLA DI VITELLO, PATATE SCHIACCIATE ALLE ERBE, CAROTE GLASSATE, SALSA AL ROSMARINO

Kalbsrücken, Kräuterstampferdäpfeln, glacierte Karotten, Rosmarinjus

Saddle of veal, herb-potato mash, glazed carrots, rosemary jus



CRÈME BRÛLÉE AL FAGIOLO TONKA, SORBETTO DI MANGO E PEPERONCINO

Tonkabohnen Crème Brûlée, Mango-Chili-Sorbet

Tonka bean Crème Brûlée, mango-chilli sorbet

3-Gang Menü, Euro 47,- pro 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, CURRY ALL'ANANAS E PORRO, RISO NERO

Seeteufel, Ananas-Junglauch-Curry, schwarzer Reis

Angler fish, pineapple-leek curry, black rice

OPPURE/oder/or

SELLA D'AGNELLO GRATINATA, RATATOUILLE, POLENTA

Gratinierter Lammrücken, Ratatouillegemüse, Polentaspitz

Gratinated lamb rack, ratatouille vegetables, polenta



TORTINO DI NOUGAT E NOCI, RAGÙ DI BACCHE, GELATO DI PANNA ACIDA

Nougat-Nussküchlein, Beerenragoût, Sauerrahmeis

Nougat-nut mini cake, berry ragout, curdled milk ice cream

3-Gang Menü, Euro 49,- pro Person

MENU 4

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



SALMONE MARINATO, TARTARA DI AVOCADO, CHUTNEY AL POMODORO

Gebeizter Lachs, Avocadotatar, Tomatenchutney

Pickled salmon, avocado tartar, tomato chutney



GNOCCHI AI SPINACI, PECORINO AL PEPE, PEPE ROSA

Spinatgnocchi, Pfefferpecorino, rosa Pfeffer

Spinach gnocchi, pepper pecorino cheese, pink pepper



SILURO CONFIT, CASTAGNE D'ACQUA, SEMOLINO AL COCCO, SESAMO NERO, CIPOLLOTTO

Konfiertes Waller, Wasserkastanien, Kokosgrieß, schwarzer Sesam, Jungzwiebel

Catfish confit, water chestnut, coconut semolina, black sesame, spring onion

OPPURE/oder/or

GUANCIA DI MAIALE BRASATA, RISOTTO AI PISELLI E CICCIOLE

Schweinsbackerl geschmort, Grammel-Erbsenrisotto

Braised pork cheek, greaves-peas risotto



BUDINO DI SEMOLINO E CIOCCOLATO, PERE ALLA VANIGLIA, MIELE

Schokolade-Grießflammerie, Vanille-Birnen, Honig

Semolina-chocolate pudding, vanilla pears, honey

4-Gang Menü, Euro 54,- pro Person

MENU 5

SALUTO DELLO CHEF

Gruß aus der Küche
Amuse Bouche



VITELLO TONNATO, CAPPERI CROCCANTI, RUCOLA

Dünn geschnittenes Kalbfleisch, Thunfischsauce, knusprige Kapern, Rucola
Thinly cut veal, tuna sauce, crispy capers, rocket salad



RISOTTO DI POMODORI E OLIVE, GAMBERETTO

Tomaten-Olivenrisotto, Garnele
Tomato-olive risotto, prawn



FILETTO D'ORATA, POLENTA AI PEPERONI, TACCOLE, SCHIUMA DI LIMETTA

Goldbrassenfilet, Paprikapolenta, *Mange-tout*, Limettenschaum
Gilthead sea bream fillet, bell pepper polenta, sugar peas, lime foam

OPPURE/oder/or

FILETTO DI MANZO ALLA GRIGLIA, PATATE CREMOSE ALL'ERBA CIPOLLINA, FAGIOLI

Rindsfilet vom Grill, cremige Schnittlaucherdäpfel, Bohnengemüse
Grilled beef fillet, creamy chive-potatoes, bean vegetables



MOUSSE DI RICOTTA E BERGAMOTTA, SALSA DI FRAGOLE, GRANELLI DI CIOCCOLATO

Topfen-Bergamotte-Mousse, Erdbeerspiegel, Schokoladecrumble
Curd cheese-bergamot mousse, strawberry sauce, chocolate crumble

4-Gang Menü, Euro 59,- pro Person

MENU 6/vegetarisch

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



TARTARA DI AVOCADO, TUORLO MARINATO, PANE DOLCE DI SEGALA

Avocadotatar, gebeitzter Dotter, Pumpernickel

Avocado tartar, marinated yolk, pumpernickel bread



ZUPPETTA DI POMODORI, FLAN DI ERBE

Tomatensüppchen, Kräuterflan

Tomato foam soup, herbs flan



TAGLIATELLE, FUNGHI, PORRO, PARMIGIANO

Tagliatelle, Pilze, Lauch, Parmesan

Tagliatelle, mushrooms, leek, parmesan



CREMA DI FORMAGGIO FRESCO E LIMONE

Zirtonen-Frischkäsecrème

Lemon-cream cheese

4-Gang Menü, Euro 44,- pro 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)

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.

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 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.

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Company stamp and Customer Signature