

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

CELEBRATING WITH THE KREMSLEHNER HOTELS

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

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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)

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

2018 D.O.C. Sauvignon Ronco delle Mele € 65,00

Venica & Venica

2017 D.O.C. Biancosesto Colli (Friulano Ribolla Gialla) € 39,00

La Tunella

2018 I.G.T. Pinot Bianco (Pinot Bianco) € 59,50

Jermann

Toscana

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

Castello di Ama

Traisental

Weingut Ott

2020 D.A.C. Grüner Veltliner € 37,00

Theresienhöhe

Weingut Polz

2012 Chardonnay Moth Ried,

1.Steirische Lage Theresienhöhe € 49,50

2020 Steirische Klassik Gelber Muskateller € 37,50

WACHAU

Domäne Wachau

2020 Grüner Veltliner Smaragd Terrassen € 45,50

Rotwein:

Brunello di Montalcino

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

Rosso di Montalcino

2017 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

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

Piemonte

Barolo Orbeto

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

Puglia

M. Racemi

2018 Feline (Primitivo) € 49,00

Friuli

Venica & Venica

2017 D.O.C. Merlot € 44,00

La Tunella

2013 Rosso L'arcione (Pignolo-Schioppettino) € 59,00

Castellina in Chianti

Rocca delle Macie

2015 D.O.C.G. Riserva (Sangiovese-Canaiolo-Merlot) € 36,00

Kollwentz

Großhöflein Neusiedlersee Hügelland

2014 Blaufränkisch Leithakalk € 52,00

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

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, MANGO, PEPERONCINO, INDIVIA RICCIA,
PANE NERO**

Roastbeef, Mango, Chili, Frisée, Schwarzbrot

Roast beef, mango, chilli, frisee lettuce, brown bread



BRANZINO, POLENTA CROCCANTE, RATATOUILLE, ROSMARINO

Wolfsbarsch, knusprige Polenta, Ratatouille, Rosmarin

Sea bass, crispy polenta, ratatouille, rosemary

OPPURE/oder/or

**POLLO ALLEVATO A MAIS, POMODORO,
SEDANO, BASILICO, BULGUR**

Maishendl, Tomate, Sellerie, Basilikum, Bulgar

Corn-fed chicken, tomato, celery, basil, bulgur



CRÈME BRÛLÉ, FAVA TONCA, MENTA

Crème Brûlée, Tonkabohne, Minze

Crème Brûlée, tonka bean, mint

3-Gang Menü, Euro 47,- pro Person

MENU 2

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



CARPACCIO DI POLPO, PEPERONI, AGLIO, OLIO D'OLIVA, LIMETTA

Oktopuscarpaccio, Paprika, Knoblauch, Olivenöl, Limette

Octopus carpaccio, bell pepper, garlic, olive oil, lime



PESCATRICE, PROSCIUTTO CRUDO, SALVIA, ROSMARINO,

PUNTALETTE, RUCOLA, NOCCIOLA

Seeteufel, Prosciutto, Salbei, Rosmarin, Puntalette, Rucola, Haselnuss

Monkfish, raw ham, sage, rosemary, puntalette pasta, rocket salad, hazelnut

OPPURE/oder/or

FILETTO DI MAIALE, CROSTA PARMIGIANO-ERBE, POMODORI SCIOLTI,

CIPOLLA, PUREA DI PATATE

Schweinsfilet, Kräuter-Parmesankruste, Ofenparadeiser, Zwiebel, Erdäpfelpüree

Pork fillet, herbs-parmesan crust, oven tomatoes, onion, mashed potatoes



ZUPPETTA DI CIOCCOLATO BIANCO, SORBETTO AL RIBES, CRUMBLE DI TIMO

Weißes Schokoladesüppchen, Ribiselsorbet, Thymiancrumble

White chocolate soup, currant sorbet, thyme crumble

3-Gang Menü, Euro 49,- 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"



ORATA, GRATIN DI PATATE, SPINACI

Goldbrasse, Erdäpfelgratin, Spinat

Gilthead seabream, potato gratin, spinach

OPPURE/oder/or

SELLA D'AGNELLO, MELANZANE, PEPERONI, POLENTA CROCCANTE, SALSA

Lammrücken, Melanzani, Paprika, knusprige Polentataler, Jus

Saddle of lamb, eggplant, bell pepper, crunchy polenta, jus



CHEESECAKE (TORTA AL QUARK), CAMELLO SALATO, MIRTILLO

Cheesecake, Salzkaramell, Heidelbeere

Cheesecake, salty caramel, blueberry

3-Gang Menü, Euro 49,- pro Person

MENU 4

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



**TARTARA DI MANZO, SEDANO, TUORLO MARINATO,
PANCARRÉ TOSTATO**

Beef Tatar, Sellerie, gebeizter Eidotter, Buttertoast

Beef tartar, celery, pickled egg yolk, toasted bread



RAVIOLI, RICOTTA, FUNGHI, CERFOGLIO, PARMIGIANO, PINOLI

Ravioli, Ricotta, Pilze, Kerbel, Parmesan, Pinienkerne

Ravioli, ricotta, mushrooms, chervil, parmesan, pine nuts



GAMBERETTO, RISOTTO, POMODORI SECCHI, OLIVE

Garnele, Risotto, eingelegte-getrocknete Paradeiser, Oliven

Prawn, risotto, dried tomatoes, olives

OPPURE/oder/or

LOMBATA DI MANZO, FAGIOLINI, SPECK, POLENTA, SALSA

Beiried, Fisolen, Speck, Polenta, Jus

Sirloin, green bean, bacon, polenta, jus



PANNA COTTA AI LAMPONI, SORBETTO ALLA LIMETTA, CRUMBLE AL TIMO

Himbeer-Panna Cotta, Limettensorbet, Thymiancrumble

Raspberry panna cotta, lime sorbet, thyme crumble

4-Gang Menü, Euro 57,- pro Person

MENU 5

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



TROTA AFFUMICATA, RAFANO, AVOCADO, CORIANDOLO, MELAGRANA

Geräucherte Forelle, Kren, Avocado, Koriander, Granatapfel

Smoked trout, horseradish, avocado, coriander, pomegranate



BRODO DI POMODORO, TARTARA DI CAPASANTA, CIPOLLOTTO

Klare Paradeisersuppe, Jakobsmuscheltartar, Jungzwiebel

Clear tomato soup, scallop tartar, spring onion



SALMERINO ALPINO CONFIT, PISELLI, CAVOLO RAPA, COUSCOUS, MENTA

Seesaibling konfiert, Erbsen, Kohlrabi, Couscous, Minze

Arctic char confit, peas, cabbage turnip, couscous, mint

OPPURE/oder/or

SELLA DI VITELLO, CREMA DI PARMIGIANO, BIETOLA, CIPOLLA, SALSA

Kalbsrücken, Parmesancreme, Mangold, Zwiebel, Jus

Saddle of veal, parmesan cream, mangold, onion, jus



FLAMMERIE DI SEMOLINO, BACCHE, PISTACCHI

Grießflammarie, Beeren, Pistazien

Semolina flummery, berries, pistachios

4-Gang Menü, Euro 59,- pro Person

MENU 6/vegetarisch

SALUTO DELLO CHEF

Gruß aus der Küche

Amuse Bouche



BURRATA, POMODORINI SAN MARZANO, CHUTNEY, BASILIO

Burrata, San Marzano Paradeiser, Chutney, Basilikum

Burrata, San Marzano tomatoes, chutney, basil



CREMA DI SPINACI, PANNA COTTA ALL'AGLIO

Spinatcrèmesuppe, Knoblauch-Panna Cotta

Spinach cream soup, garlic panna cotta



RAVIOLI AI FUNGHI, FUNGHI MARINATI, BURRO NOCCIOLA,

PARMIGIANO, ERBA DI FUNGHI

Pilzravioli, eingelegte Pilze, braune Butter, Parmesan, Pilzkraut

Mushroom ravioli, pickled mushrooms, brown butter, parmesan, mushroom herb



TORTA DI CIOCCOLATO BIANCO, PHYSALIS, ARANCIO

Weißer Schokoladekuchen, Physalis, Orange

White chocolate cake, physalis, orange

4-Gang Menü, Euro 47,- pro Person

Decoration
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