





MEETING ROOMS	DAY DELEGATE RATES	COFFEE BREAKS
FOOD & BEVERAGE	ROOMS	HOTEL AT A GLANCE





MEETING ROOM MATTEO

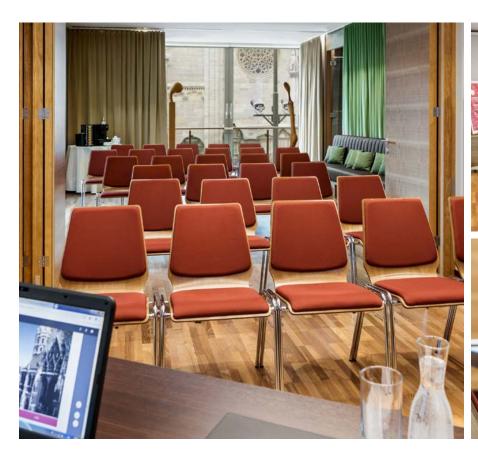
BOARDROOM INOFFICIUM



## MEETING ROOM MATTEO

FOR UP TO 35 PARTICIPANTS

FURTHER DETAILS >









## MEETING ROOM MATTEO

#### **BUSINESS AMENITIES**

- > 61 sqm
- > For up to 35 participants
- > Daylight, view to St. Stephen's Cathedral
- > Presentation screen
- > Flipchart
- > Pin board
- > Presentation kit
- > Free Wi-Fi

#### **ROOM RENTAL FEES**

HALF DAY from/to 1.00 pm per day € 500.00 FULL DAY per day € 700.00













## BOARDROOM INOFFICIUM

FOR UP TO 8 PARTICIPANTS

FURTHER DETAILS >







## BOARDROOM INOFFICIUM

#### **BUSINESS AMENITIES**

- > 22 sqm
- > Daylight
- > Multifunctional presentation screen
- > Pin board
- > Presentation kit
- > Free Wi-Fi

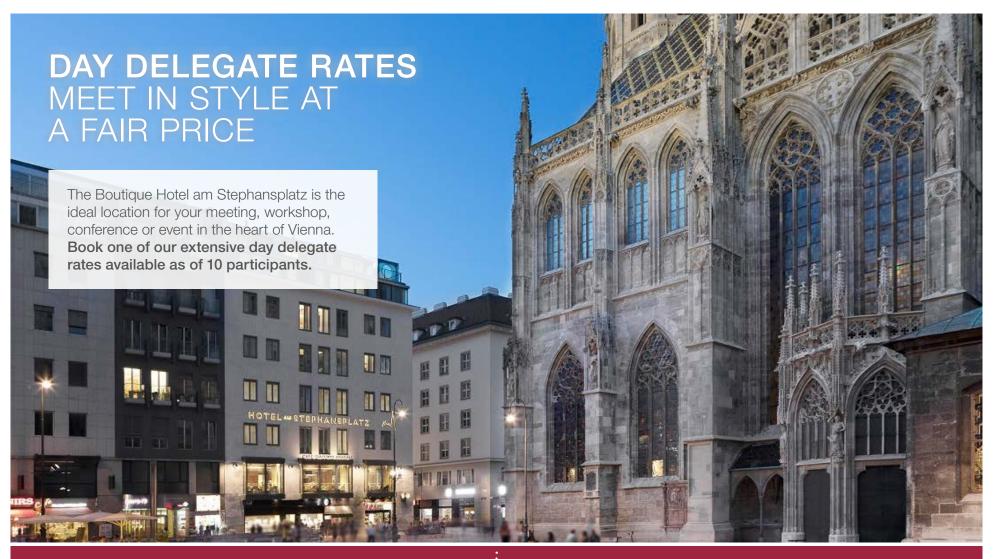
#### **ROOM RENTAL FEES**

HALF DAY from/to 1.00 pm	per day € 250.00
FULL DAY	per day € 350.00









HALF DAY DELEGATE RATES

FULL DAY DELEGATE RATES



## FULL DAY DELEGATE RATE

#### **INCLUDES:**

- > Welcome coffee and a selection of tea from Julius Meinl
- > Morning break with coffee and tea from Julius Meinl, seasonal fresh fruits & sweet Danish pastries or sandwiches
- > Afternoon break with coffee and tea from Julius Meinl, seasonal fresh fruits & sweet Danish pastries or sandwiches
- > Unlimited non-alcoholic beverages during your meeting
- > 3-course lunch menu or business lunch buffet as per chef
- > Presentation screen
- > Flipchart and pin board
- > Presentation kit
- > Free Wi-Fi
- > Room rental and set-up costs



#### INCLUDING LUNCH

per participant / day € 85.00

#### Kindly note:

Above delegate rate applies for a minimum of 10 participants only. In case a lower number of participants is confirmed, surcharges may apply. The exact number of participants must be confirmed to the hotel 6 days prior the event in writing.



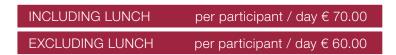
## HALF DAY DELEGATE RATES

#### **INCLUDES:**

- > Welcome coffee and a selection of tea from Julius Meinl
- > Morning break with coffee and tea from Julius Meinl, seasonal fresh fruits & sweet Danish pastries or sandwiches

#### OI

- > Afternoon break with coffee and tea from Julius Meinl, seasonal fresh fruits & sweet Danish pastries or sandwiches
- > Unlimited non-alcoholic beverages during the meeting
- > Presentation screen
- > Flipchart and pin board
- > Presentation kit
- > Free Wi-Fi
- > Room rental and set-up costs
- > On demand: 3-course lunch menu or business lunch buffet as per chef

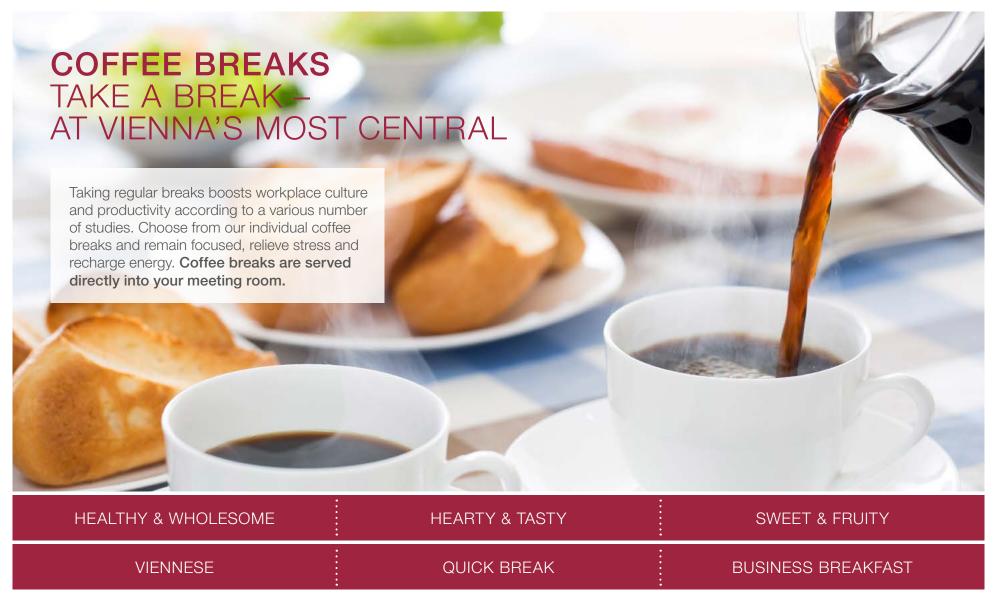


#### Kindly note:

Above delegate rate applies for a minimum of 10 participants only. In case a lower number of participants is confirmed, surcharges may apply. The exact number of participants must be confirmed to the hotel 6 weeks prior the event in writing.







< RETURN TO MAIN MENU hotelamstephansplatz.at



## **COFFEE BREAKS**

#### **HEALTHY & WHOLESOME**

- > Coffee and tea selection from Julius Meinl
- > Organic yogurt, home made Bircher muesli
- > Fresh fruit salad, whole grain bread and rolls, herb spread
- > Tomatoes, cucumbers, cheese specialties, olives, local honey, jam
- > Seasonal fresh fruits

per participant € 20.00

#### **HEARTY & TASTY**

- > Coffee and tea selection from Julius Meinl
- > Sandwiches with salami, ham, smoked salmon, cheese, etc.
- > Seasonal fresh fruits

per participant € 20.00

#### **SWEET & FRUITY**

- > Coffee and tea selection from Julius Meinl
- > Danish pastries, pie of the season, donuts, etc.
- > Seasonal fresh fruits

per participant € 20.00









## **COFFEE BREAKS**

#### **VIENNESE**

- > Coffee and tea selection from Julius Meinl
- > Sandwiches
- > Viennese Gugelhupf, apple strudel, seasonal fresh fruits

per participant € 20.00

#### **QUICK BREAK**

- > Coffee and tea selection from Julius Meinl
- > Croissants, butter, jam, seasonal fresh fruits

per participant € 10.00

#### **BUSINESS BREAKFAST**

- > Coffee and tea selection from Julius Meinl
- > Whole grain bread and bread rolls, ham, cheese, salami, hard boiled eggs
- > Herb spread, butter, jam, local honey
- > Tomatoes, cucumbers, fresh fruit salad, seasonal fruits, fruit juices
- > Organic yogurt, selection of cereals
- $\,{}^{>}$  Danish pastries, cake of the day, cinnamon rolls, etc.

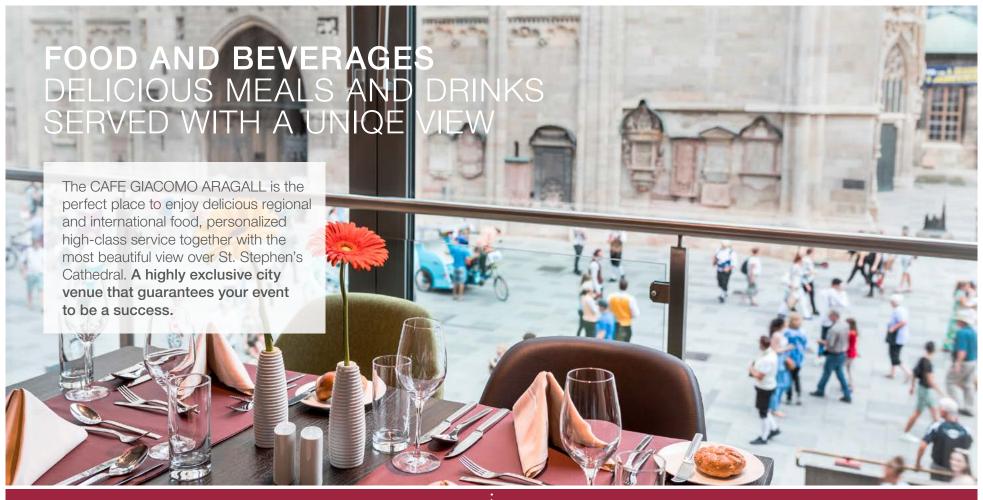
per participant € 30.00











BUFFETS FINGERFOOD

**BEVERAGES** 

SANDWICHES AND CANAPÉS

< RETURN TO MAIN MENU hotelamstephansplatz.at



## BUFFETS AS OF 15 PARTICIPANTS

#### "CLASSIC VIENNA"

- > Fresh bread and rolls with butter, seasonal spreads
- > Fresh salads with different dressings from the buffet
- > Terrine from prime boiled veal with Styrian pumpkin seed oil
- > Vegetable strudel on green salad
- > Roast beef with tartare sauce
- > Viennese beef bouillon with classic ingredients
- > Minced veal butter schnitzel with potato-celery mash and braised carrots
- > Grilled trout with potatoes and leaf spinach
- > Caramelized pasta with cabbage and yogurt sauce
- > Viennese sliced pancakes with plum jam and apple mash
- > Apple strudel and sweet cheese strudel with vanilla sauce
- > Fresh seasonal fruits
- > Austrian cheese specialties with fruity chutneys

per participant € 45.00

#### CONTINUE TO "INTERNATIONAL" >





## BUFFETS AS OF 15 PARTICIPANTS

#### "INTERNATIONAL"

- > Fresh bread and rolls with butter and seasonal spreads
- > Fresh salads with different dressings from the buffet
- > Smoked salmon with dill-mustard and fresh lemon
- > Grilled and pickled vegetables with basil pesto
- > Bouillon with cheese croutons
- > Yellow chicken curry with vegetables served with Jasmine rice and black sesame
- > Filet of salmon with creamy couscous and braised fennel
- > Vegetarian wok
- > Dark and bright chocolate mousse
- > Crème brûlée with fresh berries
- > Fresh seasonal fruits

per participant € 45.00

#### CONTINUE TO "EXCEPTIONAL" >





## BUFFETS AS OF 15 PARTICIPANTS

#### "EXCEPTIONAL"

- > Fresh bread and rolls with butter, seasonal spreads
- > Fresh salads with different dressings from the buffet
- > Tartar of smoked salmon with trout caviar and creamy horseradish
- > Mozzarella and cherry tomatoes in fine basil cream
- > Ham pastry on salad bouquet
- > Seasonal cream soup with white bread croutons
- > Chicken saté served with Basmati rice and mango chutney
- > Crispy shrimps with grilled vegetables and sweet chili sauce
- > Strudel with spinach and cheese with herbal jus
- > Selection of petit fours
- > White mocca mousse in cake
- > Fresh seasonal fruits

per participant € 50.00





## MENUS FOR UP TO 14 PARTICIPANTS

#### MENU OF YOUR CHOICE OR CHEF'S CHOICE

Our F&B team will create a special menu for up to 14 participants and based on your individual preferences and budget. Choose from a wide range of traditional Viennese and Austrian as well as international and seasonal dishes, such as:

- > Seasonal cream soup
- > Selection of Antipasti with Grana Padano
- > Filet of pike perch with spinach dumplings and seasonal vegetables
- > Beef goulash with homemade egg noodles
- > Viennese sliced pancakes with plum jam
- > Crème brûlée
- ... and much more





### **FINGERFOOD**

#### FINGERFOOD Á LA CARTE

Create your individual fingerfood buffet as of 20 participants from below suggestions. Price per piece € 5.00.

OUR
RECOMMENDATION:
3 cold pieces

4 warm pieces 2 sweet pieces

per participant

- > Pumpkin potato strudel with yoghourt sauce> Quiche Lorraine served with sauce Hollandaise
- > Chanterelle potato Strudel with yogurt sauce
- > Vegetable quiche with sauce Hollandaise
- > Chicken saté with soy sauce
- > Spring roll served with teriyaki sauce

#### > Tomato basil layer cake

> Smoked trout roll with sesame

- > Mozzarella tomato salad
- > Spinach crepes with smoked salmon

> Terrine of corned beef with feta cheese

> Praline of Mangalitza pork with plum

- > Selection of mixed antipasti
- > Wakame salad with shrimp cocktail
- > Tomato tofu saté with cucumber

#### **WARM**

COLD

- > Dim sum variation
- $\,{}^{>}$  Crispy shrimp served with sweet chili sauce
- > Meatballs with celery mash
- > Warm ham pastry
- > Minced veal escalope served with mashed potatoes and roasted onions

> Salmon Mille-feuille (creamy salmon served two ways)

#### SWFFT

- > Crème brûlée with marinated berries
- > Coconut mousse with pineapple
- > Danish pastries
- > Variation of sweet surprises served in a glas
- > Brownie toffee cake
- > Biscuit cake with raspberries and vanilla mousse
- > Sacher cake
- > Yogurt blueberry pie
- > Selection of petit fours
- > Fresh fruit salad



## SANDWICHES AND CANAPÉS

Choose from bread rolls or sandwiches, filled with:

- > Smoked salmon with cream cheese
- > Prosciutto with grilled peppers
- > Ham with tomato
- > Tuna with egg
- > Tomato spread with olives
- > Italian salami
- > Cream cheese with herbs
- > Blue cheese with grapes
- > Emmentaler cheese and walnuts

per piece € 5.00





## BEVERAGES

Selection of our menu

#### **NON-ALCOHOLIC BEVERAGES**

> Mineralwater (sparkling/non sparkling) 0,331 / 0,751 € 4.00 / € 7.00
> Red grape juice 0,251 / 0,50 I€ 4.00 / € 6.00
> Premium fruit nectar from "Rauch" apricot, black currant, mango, unfiltered apple, fruit mix, orange, pear 0,201 € 5.00
> Coca Cola, -zero 0,331€ 5.00
> Fanta classic 0,251
> Almdudler 0,351€ 5.00

### **WINE AND BEER**

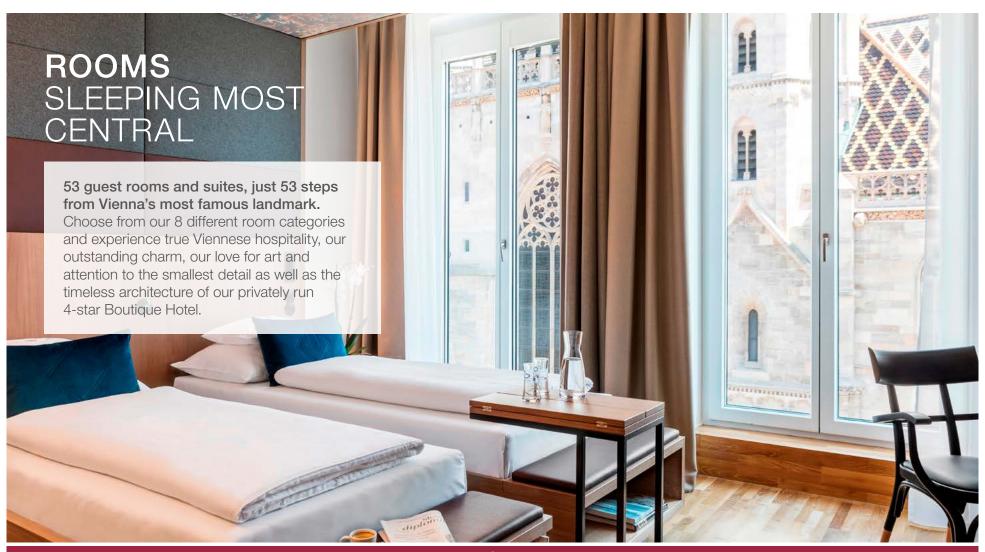
> Grüner Veltliner Löss "Bucur" 0,1251	€ 5.00
> Zweigelt "Cavaradossi" 0,1251	€ 5.00
> Wines from vineyard Schober 0,751	€ 30.00
> Frizzante "Floria Tosca" 0,101 / 0,751	€ 5.00 / € 35.00
> Schlumberger 0,201	€ 11.00
> Trumer Pils draught 0,331	€ 5.50
> Obertrumer BIO Radler BIO Radler bottled beer 0,331	€ 4.00
> Obertrumer Original "Zwickl" unfiltered 0,331	€ 4.00

#### **COFFEE AND TEA**

> Espresso	€ 4.00
> Melange	€ 5.50
> Cappuccino	€ 5.50
> Tea from Julius Meinl served in a pot 0,40	€ 5.50







ROOM CATEGORIES

FEEL GOOD ELEMENTS

< RETURN TO MAIN MENU hotelamstephansplatz.at



## **ROOM CATEGORIES**

When spending the night in one of our newly renovated guest rooms or suites, you'll start your day and meeting or event relaxed and well-rested. We are pleased to send you a tailor-made offer based on your individual requirements and budget for your preferred room categories.

**SMALLIE** – small & affordable

Single room with view to the inner courtyard.

**CLASSIC** – quiet & cozy

Double room with courtyard view or view to the side street.

**CATHEDRAL** – spacious & Cathedral view

Double room with breath-taking direct view to the Cathedral.

**TERRACE** – rooftop terrace & city view

Double room with private rooftop terrace and Cathedral view.

CONTINUE TO "FEEL GOOD ELEMENTS" >

**SUITE CLASSIC VIENNA** – accessible & family-friendly

38sqm suite with accessible facilities and view to the inner courtyard.

SUITE CLASSIC - living & sleeping

Suite for up to 2 adults and 2 children with view to the side street or inner courtyard.

**SUITE CATHEDRAL** – marvel & relax with Cathedral view.

Suite with min. 45 sqm with separate living- and sleeping room.

**TOP SUITE TOBIAS** – spacious & unique

Unique 55 sqm suite with 38 sqm private rooftop terrace and Cathedral view.









< RETURN TO MAIN MENU KETURN TO ROOM OVERVIEW hotelamstephansplatz.at



## FEEL-GOOD ELEMENTS

Come in and feel good, just like at home. That's our goal and the focus of our best efforts. Therefore, all our guest rooms and suites are equipped with the following feel-good elements:

- > Personalized, individual service
- > Organic materials, walls coated with Biosil paints
- > GRANDER water in all areas of the hotel
- > Julius Meinl coffee machine and tea set-up in all guest rooms and suites
- > Triple-glazed insulated windows
- > Parquet floors
- > Individually adjustable A/C
- > Automated air humidification
- > 7-zone cold foam mattress
- > Hypoallergenic bedding
- > Iron/Ironing board
- > Spacious wardrobe
- > Bathroom with all-year towel and floor heating
- > Hairdryer, fair trade body care products, slippers and bathrobe
- > Telephone, safety box, Tivoli Radio and satellite TV
- > Non-smoking rooms
- > Free Wi-Fi
- > 'Little SPA' Sport-Sauna-Relax area with sauna with light therapy, cardio and weightlifting
- > Regular smudge of all our guest rooms and public areas with sage
- > Regional suppliers and partners in all areas and departments



< RETURN TO MAIN MENU KETURN TO ROOM OVERVIEW hotelamstephansplatz.at





HOTEL AT A GLANCE

CONTACT

< RETURN TO MAIN MENU hotelamstephansplatz.at



## **BOUTIQUE HOTEL AT A GLANCE**

#### HOTEL CATEGORY

4 star privately owned Boutique Hotel

#### LOCATION

In the very heart of Vienna – directly opposite St. Stephen's Cathedral

#### **HOTEL ROOMS**

53 non-smoking rooms and suites

#### **ROOM CATEGORIES**

- > 4 SMALLIE Single rooms
- > 18 Double rooms CLASSIC
- > 17 Double rooms CATHEDRAL with Cathedral view
- > 3 Double rooms TERRACE with rooftop terrace and Cathedral view
- > 7 Suites CLASSIC (incl. 1 accessible suite)
- > 3 Suites CATHEDRAL with Cathedral view
- > 1 Top Suite TOBIAS with private rooftop terrace and Cathedral view

#### **MEETING ROOMS**

- > Meeting room MATTEO, 61 sqm
- > Boardroom INOFFICIUM, 22 sqm

#### CAFE GIACOMO ARAGALL

Named after the Catalan world-famous tenor and opera singer Maestro Giacomo Aragall.

- > Open to public, located on the 1st floor, the Beletage
- > Breakfast buffet Mon – Fri 06.30 am – 10.00 am Sat, Sun and public holidays 06.30 am – 11.00 am
- > Reservations required for external breakfast guests
- Cafe opening hours
   Monday Thursday 11.00 am 07.30 pm
   Friday and Saturday 11.00 am 08.30 pm
   Closed on Sundays
- > Free Wi-Fi, air conditioning, TV

#### ART & DESIGN

- > Completely refurbished in 2019
- > More than 100 wooden sculptures created by Daniel Bucur in the entire hotel

< RETURN TO MAIN MENU



# CONTACT RESERVATIONS AND EVENTS DEPARTMENT

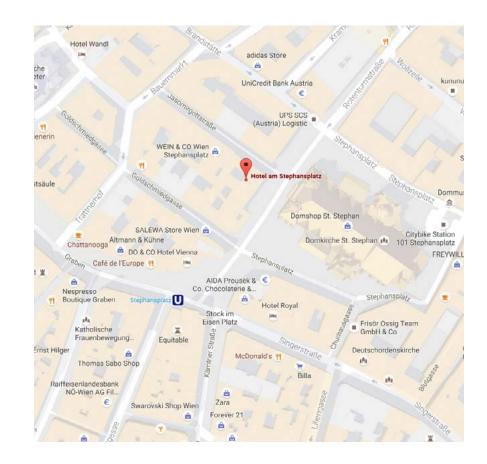
#### **BOUTIQUE HOTEL AM STEPHANSPLATZ**

A-1010 Vienna, Stephansplatz 9

PHONE +43 1 53 405 - 720 FAX +43 1 53 405 - 710

MAIL welcome@hotelamstephansplatz.at





< RETURN TO MAIN MENU CRETURN TO HOTEL OVERVIEW hotelamstephansplatz.at