

SEIT  1896

HOTEL REGINA
KREMSLEHNER HOTELS

BANQUET FOLDER



HOTEL REGINA
KREMSLEHNER HOTELS GMBH

www.kremslehnerhotels.at



CHRONICLE

The **Hotel Regina** (1) is the main building of the Kremslehner Hotels. It was built as a town palace by the architect Emil Ritter von Förster in the year 1877 in style of the Viennese historicism.

Formerly, the **Hotel Regina** was the „**Alt-Pilsenetzter beerhall**“, where **Georg Kremslehner**, the subsequent founder of the hotels, began his career as a waiter.

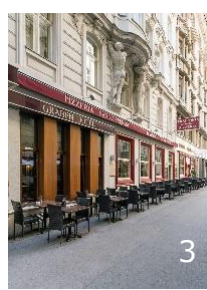
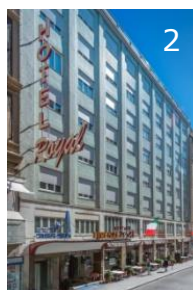
In 1896 he first took over the establishment as a tenant and later as its owner. Today, the hotel features 165 rooms, with the luxuries deluxe rooms on the bel étage offering a magnificent panoramic view of the city.

Kremslehner Hotels also include **Hotel Royal** (2), with **Ristorante Firenze** and **Ristorante Settimo Cielo**, **Graben Hotel** (3), with **Trattoria Santo Stefano**, and **Hotel Johann Strauss** (4).

Regina Catering was founded in 1996 and since then the Regina team has proudly demonstrated its expertise and professionalism in catering for numerous occasions. For 25 years, Kremslehner Hotels provided catering at the **Vienna Opera Ball**. Since September 2000, they have been handling catering at the **Volksooper Vienna**, since 2003 for catering at the **Kammerspiele** and since summer 2016 also at the **Theater in der Josefstadt**.

We are very proud that numerous companies, embassies, families and friends are among our guests. From small, exclusive cocktail receptions to lavish buffets featuring all culinary delicacies for up to 120 people – we will make your event an **unforgettable experience!**

The Kremslehner family and the Regina team hope to count you among our customers in the near future!



IMPORTANT INFORMATION

ROOM RENTAL AND MINIMUM CONSUMPTION

Any food and drink consumed at the event will be **deducted from the minimum consumption** (with the exception of technical equipment). No room rental will be charged once the **minimum consumption has been reached**. If the minimum consumption is not reached, the difference will be **charged as room rental**.

Rooms	m ²	half day*	full day
Votiv Saal	88,5	1.220,00	1.490,00
Salon Franz Josef	58	1.010,00	1.320,00
Salon Alt Wien	49	800,00	1.010,00
Salon Makart	31	560,00	660,00
Ferstel Saal & Salon Elisabeth	117+48	1.100,00	1.400,00
Spiegelsaal	44	490,00	590,00

**up to 4 hours*

Our room rental includes room preparation, heating and energy costs, furnishings, pre- and final cleaning of the room, a personalized sign in front of the room, Wi-Fi, table linen and the professional service of our team. During **Christmas season**, **higher room rental rates or minimum consumption levels** when booking banquet rooms.

COUVERT

For banquet reservations with a seated meal, **we automatically charge a couvert** (classic) of **Euro 3,50 per person**, which includes: Bread, butter, table linen, cloth napkins, white or red candles, menu cards.

On request, it is also possible to book a more exclusive couvert. The **exclusive couvert** for **Euro 5,50** per person includes: Bread, butter, **spreads**, table linen, cloth napkins, white or red candles, menu cards.

PLANNING

You have a wide range of options for your **menu and buffet arrangements**, as we tailor everything to your preferences. To give you some inspiration, we've prepared a selection of menu and buffet suggestions, primarily featuring **Austrian cuisine**. We look forward to working with you to create a **personalized menu** of your choice!

NUMBER OF GUESTS

For all events where food is served, we require the **final confirmed number of guests** (the guaranteed number, which will also be invoiced) **no later than 3 working days prior** to the event.

CAKES

All our pastries are made in-house according to old tradition. We highly recommend our **Emperor Franz Josef Torte**, the **signature cake** of the Kremslehner Hotels - a **unique Viennese specialty**.

ENTERTAINMENT / DECORATIONS / FLORAL ARRANGEMENTS

We can connect you with **artists and professionals** who will help create the **perfect ambiance** for your event, adding a **special highlight** to the occasion.

PRICES

Prices include VAT and all taxes.

VOTIV GARAGE

We offer our guests the opportunity to purchase a **discounted parking ticket** for the garage. The ticket is available at the reception, is valid for 24 hours and **costs Euro 28,00**. After your stay in the hotel, use the card as a replacement card. The reception staff will be happy to help you with any questions.

BANQUET ROOMS

SEATING OPTIONS

ROOMS	U-outside	U i/o	6 seater tables	Board	Standing reception
Votiv Saal	42	70	72	44	100
Salon Franz Josef	20	30	54	30	50
Salon Alt Wien	20	34	48	40/20	50
Salon Makart	14	20	28	16	25
Ferstel Saal	30	/	84	50	100
Salon Elisabeth	20	20	36	24	60
Spiegelsaal	15	24	30	20	30

These numbers are to be understood as guidelines and represent the maximum, depending on the catering, technical requirements or event program, the number is reduced.

Our 7 **barrier-free** accessible rooms with a total of 435m² of event space offer room for **business and family celebrations** for up to **120 guests**. Most of the rooms feature **natural daylight** with blackout options and air conditioning.



Votiv Saal (with daylight)

Room height: 5,30 m
Surface area: 88,5 m²
Length: 14,3 m
Width: 6,2 m



Salon Franz Josef

(with daylight)
Room height: 3,4 m
Surface area: 58 m²
Length: 11 m
Width: 5,3 m



Salon Alt Wien

(with daylight)

Room height: 5,3 m
Surface area: 49 m²
Length: 9,3 m
Width: 5,2 m



Salon Makart (with daylight)

Room height: 5,3 m
Surface area: 31 m²
Length: 6 m
Width: 5,2 m



Ferstel Saal

(without daylight)

Room height: 3,1 m
Surface area: 117 m²
Length: 24,5 m



Salon Elisabeth

(without daylight)

Room height: 3,1 m
Surface area: 48 m²
Length: 9,2 m
Width: 4,8 m



Spiegelsaal

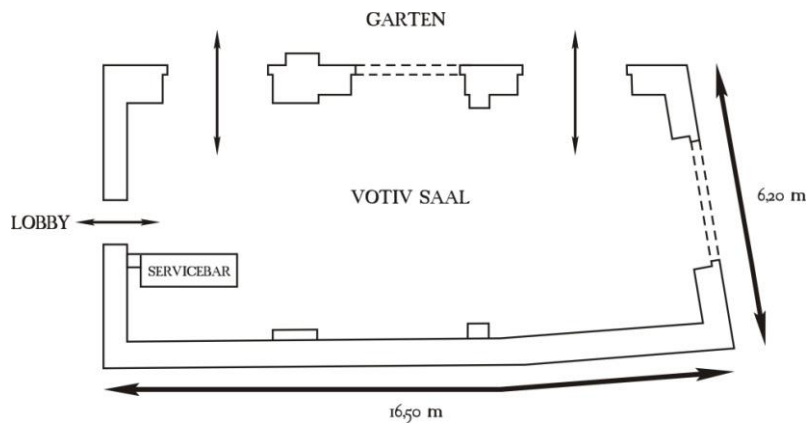
(without daylight)

Room height: 3,1 m
Surface area: 44 m²
Length: 9,2 m
Width: 4,8 m

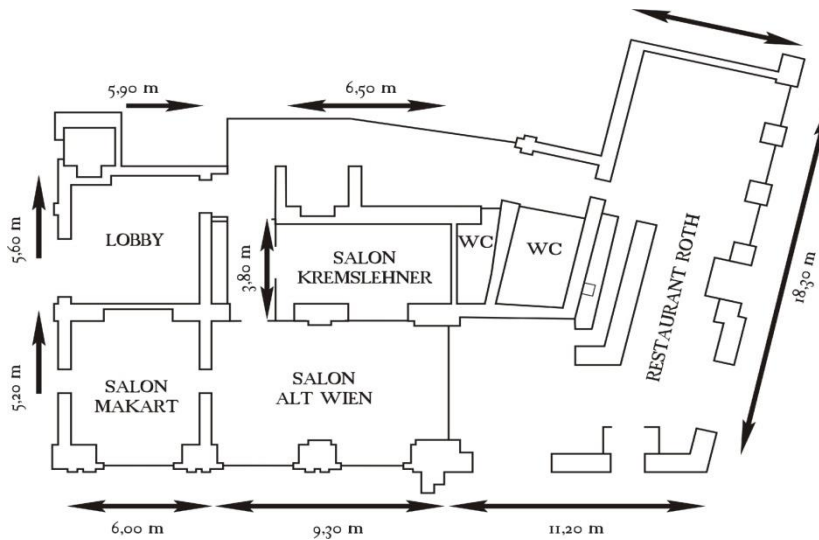
ROOM PLANS

GROUND FLOOR

Votiv Saal



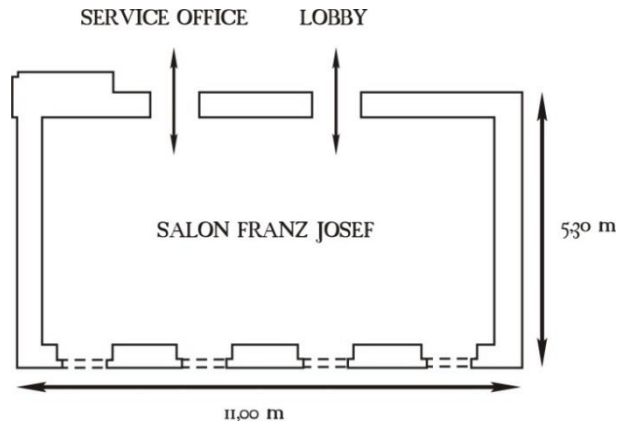
Salon Alt Wien & Salon Makart



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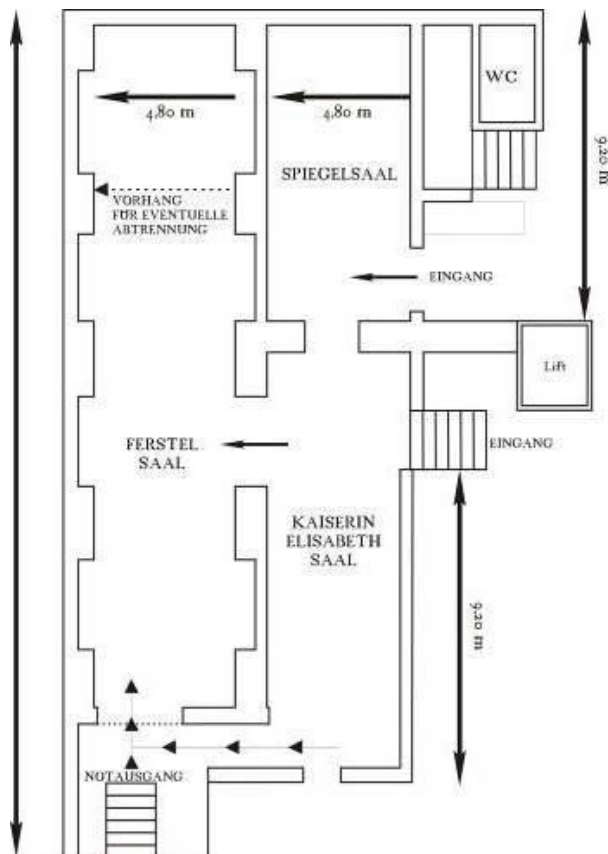
FIRST FLOOR

Salon Franz Josef



SOUTERRAIN

Ferstel Saal, Salon Elisabeth & Spiegelsaal



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RECEPTION

Minimum order amount for all categories: 20 pieces per type

APERITIF

Homemade cheese pastry	per serving € 3,50
Snacks (nuts, salt sticks...)	per serving € 2,50
Olives & capers	per serving €3,00

CANAPÈS

White, brown or wholemeal bread

Truffle salami with grape and olive	per piece € 3,60
Roast beef with artichoke cream	
Coriander prawn with horseradish gervais	
Graved salmon with olive cream	
Mountain cheese with walnut Gervais and raspberry	
Tomato mozzarella with basil jelly	
Prosciutto with rocket salad pesto and olives	
Feta cheese and herb spread with tomato	
Red beet hummus	



SANDWICHES

White or brown bread

Turkey ham with egg	per piece € 3,90
Tuna salad with bell pepper	
Tomato and mozzarella with fresh basil	
Seasonal spread (wild garlic, asparagus...)	
Serrano ham with melon balls	per piece € 4,20
Raw ham with sun dried tomatoes and parmesan cheese	
Salami Milanese with Scamorza and fresh tomatoes	
Prosciutto with rocket salad gervais and cress	
Stained salmon with lime cream and dill	
Brie with grapes and nuts	
Mountain cheese with olive, raspberry and walnut	



TRAMEZZINI

Roast beef with rocket salad, Grana cheese and tartar sauce	per piece € 4,20
Raw ham with sun dried tomatoes and Parmesan cheese	
Curd of smoked trout with horseradish and olives	
Graved salmon with lemon and nut Gervais and caviar	
Cord of olives and cress with sun dried tomatoes	
Tomato and mozzarella with basil	
Hummus with Antipasti vegetables	
Gouda cheese with cucumber and herb cream cheese	



FILLED JOUR ROLLS

per piece € 4,20

White roll, pumpkin seed roll or sunflower roll

Ham, pickle and horseradish

Turkey breast ham with olive and sun dried tomatoes

Salami with mountain cheese and cucumber

Roast beef with tartar sauce and pickle

Graved salmon with fresh horseradish and capers

Buffalo mozzarella with tomato and rocket salad

Warm filled jour roll:

Homemade rolls with mini schnitzel and tartar sauce



COLD SNACKS

per piece € 4,50

Roast beef roll with pickle and tartar sauce

Mousse of smoked trout fillet with caviar pearls

Graved salmon roll with lime cream and fresh horseradish

Ratatouille aspic

Serrano ham with melon

Deviled eggs: spicy or mild (2 halves)

Tomato and mozzarella skewer marinated in pesto

Filled puff pastry rolls (2 pieces) with:

Bacon, cream cheese and spring onions

Goat cheese and sun dried tomatoes

Spinach cream and feta cheese

Mini wraps filled with:

Creamy yogurt chicken salad

Salmon with honey mustard cream, rocket salad and dill

Hummus with oriental vegetables

All kinds of things in glasses:

Hummus with vegetable sticks, beef salad, shrimp cocktail, colorful layered salad, couscous salad, lentil and vegetable salad, mozzarella and tomato cream with basil

Cold soups:

Chilled cucumber, gazpacho, chilled red beet soup

WARM SNACKS

per piece € 4,50

Mini minced veal schnitzel

Mini schnitzel

Croissant filled with ham

Plum skewer wrapped in bacon

Minced meat patties with gravy

Sausage in puff pastry (2 pieces)

Mini beef fillet skewer

Quiche Lorraine (onion and bacon)

Asian fish balls

Seasonal vegetable tartlets (2 pieces)

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Chickpea balls with hummus
Vegetable balls with herb dip
Crispy tofu with savory sauce

DESSERT & PETIT FOURS

per piece € 3,80

Apple strudel
Mousse au Chocolat served in glass
Chocolate pyramid
Choux pastry tartlet
Sweet cream horn
Punch ball
Small "Esterhazy" cake
Crème caramel
Panna Cotta served in glass



Gluten free and **lactose free** food on request.

We ask for your understanding that for **short term requests** (less than 7 working days), our **chef will choose** the selection of snacks served.

MENU SUGGESTIONS

Our menus are suggestions. We are also happy to put together an individual menu for your event according to your preferences and wishes.

MENU 1

Bell pepper foam soup
(glo/vegan upon request)

🍷

Rosemary chicken with seasonal vegetables, baked potatoes and sour cream dip
(glo)

OR

Vegetable patties with eggplant hummus and sun-dried tomatoes (acghn)

🍷

Handmade apple strudel (acgop)

Euro 27,00 per person

MENU 2

Tomato foam soup with truffled Crème fraiche (go)

🍷

Creamy wild mushroom schnitzel with small butter dumplings and green salad
(acglo)

OR

Tofu ragoût with sweet potato mousse and savory ginger-white cabbage (flo)

🍷

Chocolate mousse with berry ragout (cfgo)

Euro 28,00 per person

MENU 3

Pea foam soup with coriander oil and croutons (aglop)

🍷

Roast veal roll with glazed vegetables and duchess potatoes (acglo)

OR

Beetroot cannelloni with spinach and feta cheese salad (acgo)

🍷

Berry Panna Cotta mit lime foam (go)

Euro 29,00 per person

MENU 4

Seasonal foam soup (wild garlic, asparagus, pumpkin etc.)

🍴

Deep fried chicken with potato and lamb's lettuce salad (acglm)

OR

Pumpkin seed and tomato risotto with green salad (glo)

🍴

Semolina flummery with cherry ragout (acgop)

Euro 31,00 per person

MENU 5

Buffalo mozzarella with tomato and pine nuts salad (g)

🍴

Saffron risotto with prawns (bglo)

OR

Spinach dumplings with feta cheese

(acg/vegan upon request)

🍴

Seasonal fruit mousse (go)

Euro 32,00 per person

MENU 6

Classic beef broth with semolina dumplings (acgl)

🍴

Esterhazy roast with parsley potatoes and gravy (glo)

OR

Salmon fillet with herb gnocchi and tomato-olive butter (acdg)

🍴

Cardinal cake (acgo)

Euro 36,00 per person

MENU 7

Savory peanut and lentil foam soup
(eghl/vegan upon request)

🌀

Roastbeef with herb butter, grilled vegetables and steak fries (go)

OR

Butter fish with pak choi and sweet potato (d)

🌀

Nougat-Chili Mousse mit Kokos-Vanilleschaum und Knusper-Hippe (acfgo)

Euro 38,00 per person

MENU 8

Asparagus salad
(only in season)

🌀

Veal goulash with small butter dumplings and Crème fraiche (acglo)

OR

Pikeperch fillet with dill risotto and ratatouille (adglo)

OR

Creamy polenta with goat cheese, truffled purple carrot, pak choi and pecan nuts
(agho/vegan upon request)

🌀

Viennese pancake with jam (acgo)

Euro 42,00 per person

BUFFET SUGGESTIONS

BUFFET 1

Boiled rump of beef aspic with horseradish and pickles (glm)

Antipasti with two types of hummus (hn)

🍷

Tomato foam soup with truffled crème fraîche (go)

🍷

Creamy wild mushroom schnitzel with small butter dumplings and green salad
(acglo)

Tofu ragout with sweet potato mousse and spicy ginger-white cabbage (flo)

🍷

Chocolate mousse with berry ragout (cfgo)

Euro 36,00 pro Person

BUFFET 2

Roast beef with tartar sauce (clm)

Sesame salmon rolls with crème fraîche and horseradish (dgn)

Vegan feta cheese and olive salad

🍷

Fresh seasonal salads (g) with a selection of bread (ahp)

🍷

Spicy peanut-lentil foam soup (eghl/vegan possible)

🍷

Crispy fried chicken with potato-lamb's lettuce salad (acglm)

Butterfish with pak choi and sweet potato (d)

Pumpkin seed and tomato risotto with green salad (glo)

🍷

Nougat-chili mousse with coconut vanilla foam and crispy wafer (acfgo)

Semolina flummery with cherry ragout (acgop)

Euro 43,00 pro Person

BUFFET 3

Beef salad in a glass (l)

Buffalo mozzarella with tomato-pine nut salad (g)

Tofu ratatouille in a glass (f)

🍷

Fresh seasonal salads (g) with a selection of bread (ahp)

🍷

Classic beef broth with semolina dumplings (acgl)

🍷

Esterházy-style roast beef with parsley potatoes and gravy (glo)

Saffron risotto with prawns (bglo)

Vegetable patties with eggplant hummus and sun-dried tomatoes (acghn)

🍷

Seasonal fruit mousse (go)

Handmade apple strudel (acgop)

Austrian cheese selection (aghop)

Euro 46,00 pro Person

DRINKS

APERITIF

Glass Kattus sparkling house wine, 120 Years Hotel Regina (o)	0,1l	Euro 5,90
Campari Soda	0,4l	Euro 5,60
Campari Orange	0,4l	Euro 5,90
Martini dry, Bianco (o)	5cl	Euro 4,90
Sherry dry, medium (o)	5cl	Euro 4,50
Sparkling wine with elderberry syrup	0,1l	Euro 6,50
Roth house aperitif (sparkling wine with pomegranate)	0,1l	Euro 6,50
Sparkling wine with fresh fruit purée	0,1l	Euro 6,50

ALCOHOL FREE DRINKS

Mineral water still or sparkling	0,33l	Euro 3,50
	0,75l	Euro 7,00
Apple or Orange juice	0,2l	Euro 4,50
Rauch juices (apricot, peach, red currant)	0,2l	Euro 4,50
Coca-Cola, Coke light	0,33l	Euro 4,50
Seven Up	0,33l	Euro 4,50
Fanta Orange	0,33l	Euro 4,50
Almdudler	0,33l	Euro 4,50

HOP & MALT

Gold Fassl Pils from the barrel	0,3l	Euro 3,90
	0,5l	Euro 4,90
Ottakringer Radler from the barrel	0,3l	Euro 4,60
	0,5l	Euro 5,30
Null Komma Josef	0,3l	Euro 4,10
Budweiser from the barrel	0,3l	Euro 4,60
	0,5l	Euro 5,30

WHITE WINE

Grüner Veltliner	0,125l	Euro 3,90
Vineyard Ott, Traisental	0,75l	Euro 25,00

RED WINE

Zweigelt	0,125l	Euro 3,90
Vineyard Amminger, Horitschon	0,75l	Euro 26,00

COFFEE

Espresso small	Euro 3,10
Espresso large	Euro 4,80
Viennese Melange	Euro 4,50
Americano	Euro 3,80
Hot chocolate	Euro 4,90
Tea with milk or lemon	Euro 4,50

DIGESTIF

Gölles fine schnapps		
Apricot- or Williams pear schnapps	2cl	Euro 5,80
Gölles fruit or "Old Apple" schnapps	2cl	Euro 5,20
Cognac Remy Martin V.S.O.P.	2cl	Euro 6,20
Grappa Nonino Tradizionale	2cl	Euro 4,80
Tequila Padre Azul "Blanco"	2cl	Euro 5,90
Tequila Padre Azul "Reposado"	2cl	Euro 6,40
Baileys	2cl	Euro 4,30
Gin Monkey 47	4cl	Euro 9,80
Gin Elephant	4cl	Euro 7,70
Jack Daniels	4cl	Euro 7,90
Tullamore Dew	4cl	Euro 7,80
Glenmorangie 10y Single Malt	4cl	Euro 11,10
Fernet Branca	2cl	Euro 4,10

You can find more drinks in our extensive wine and drinks list.

PACKAGE

per person Euro 38,00

for 4 hours starting from arrival:

mineral water sparkling/still,
non alcoholic drinks

Grüner Veltliner from the winery Ott

Zweigelt from the winery Amminger

Pils from the barrel, alcohol free beer

Coffee and tea

The time frame of the package can be adjusted individually. Spirits, special wines, champagne, sparkling wine, coffee specialties as well as drinks at our restaurants bar are not included. Those will be charged separately. After the package is expired, drinks will be charged by the actual consumption.

OPTIONAL SERVICES

DECORATION

We are more than happy to organize your individual decoration or flower arrangements.



TECHNICAL EQUIPMENT

The technical equipment is property of the Hotel and will be charged if damaged or removed.

Please let us know, which technical equipment is required. If needed, we will be happy to rent additional technical equipment for you.

Flipchart including paper and pens	per day	Euro 22,00
Pinboard	per day	Euro 22,00
Data projector incl. screen and presenter	per day	Euro 100,00
TV screen (86 inch)	per day	Euro 100,00
Sound system incl. 1 microphone	per day	Euro 100,00
Additional microphones	per piece	Euro 20,00
Podium 4x2m	per day	Euro 160,00
Speakers desk	per day	Euro 60,00
Laptop	per day	Euro 50,00

SEAT COVERS

To give your event an extra elegant touch, you can outfit the chairs with seat covers. The ribbons are available in different colors.

Per cover (incl. delivery, ribbon, laundry costs & pick up)
Euro 6,50



CAKES

Our cakes are lovingly handmade by our excellent patisserie team, cost Euro 7.20 each and are elaborately decorated. Ask about our special offers.

EMPEROR FRANZ JOSEF CAKE

A dream made of chocolate, exclusively available at the Kremslehner Hotels. The Emperor Franz Josef cake is made according to an old family recipe. Take the cake home with you as a souvenir or surprise your guests with a sweet giveaway. It comes in an exquisite wooden box.

Thaler	ca. 5 cm		€ 4,60
Small cake	ca. 12 cm	<i>in cardboard</i>	€ 16,50
		<i>in wood</i>	€ 20,50
Medium cake	ca. 20 cm	<i>in cardboard</i>	€ 34,00
		<i>in wood</i>	€ 39,00
Large cake	ca. 24 cm	<i>ca. 14 pieces</i> <i>in wood</i>	€ 44,00



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GENERAL TERMS AND CONDITIONS

The following general conditions for events at the Hotel Regina (in the following called „Hotel“) are part of the contract consigned to the hotel by you (in the following called „organizer“). Other conditions of the organizer are not valid. The organizer has to submit to these conditions, as well as all relevant regulations concerning trade law and others and assumes liability for their adherence upon signature.

PAYMENT

The invoice has to be paid directly after the event either in cash or by credit card. There is also the possibility to send you a total account. In both cases, it is customary to make a deposit before the event, which can be done either in cash, by bank transfer, or by debit from a credit card.

In case of a total account we need the exact billing address, name of the enterprise and/or responsible person. The total amount of the invoice has to be transferred to our account at the latest 14 days after receipt without any deduction to the account indicated underneath. Upon delayed payment default interests of 1% per month will have to be paid.

Payment goes to:
Bank Austria
Bankleitzahl 11000
Account No.: 00247 674 500
Kremslehner Hotels GesmbH
Competent court of law: Vienna
IBAN: AT 161100000247674500
BIC: BKAUATWW

Please do provide the name of the enterprise as well as the date of the event.

CANCELLATION

No penalty will apply on cancellations made up to 4 weeks prior to the scheduled event date. Should a cancellation be made up to 2 weeks prior to the stipulated date, 50% of the total sale amount will be billed, up to 3 days this will be 75% of the total booked amount, while within 3 days a charge of 100% of the total booked amount will apply. If a confirmed event should be cancelled by the organizer any costs resulting from the preparation of the event, especially the rental of technical equipment, the booking of bands etc. will be charged to the organizer.

CANCELLATION BY THE HOTEL

The hotel is entitled to cancel the contract without giving reasons if the event endangers unobstructed business, the event endangers the reputation or safety of the house, in case of force majeure or if agreed deposits are not paid in time. The organizer is by no means entitled to the assertion of claims for damages.

GUARANTEE OF PARTICIPATING PERSONS

Concerning events where service of dishes is needed, the hotel needs the exact number of participating persons until three workdays before the event at the latest. This number is the guaranteed minimum number and will be charged by the hotel at any rate. Additional orders of meals, drinks, cigarettes etc, will be charged additionally.

REDUCTION OF GUARANTEED NUMBER PARTICIPATING PERSONS

A reduction of guest number of more than 20 % ordered originally can be taken into account only up to 14 days before the event. The organizer has to inform the Hotel Regina about the definite number (=guaranteed number) of guests at latest 72 hours. This number serves as a charging base.

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HIGHER BANQUETING ROOM RENTALS

Higher prices may be used for meeting room bookings during major events like congresses or during the pre-Christmas season.

CHARGE OF DRINKS

Should no other agreements have been made, drinks will be charged according to the actual consumption. The organizer is liable for the payment of the individual bills of the participants.

VALUABLES

Valuables (cash money, etc.) which are brought into the event by participants can be stored in the hotel's safe free of charge (depending on capacity). Otherwise the hotel will assume no liability.

DRINKS AND MEALS BROUGHT ALONG BY THE ORGANIZER

Without the explicit approval of the hotel, no drinks and meals may be brought along for consumption into the hotel. The hotel reserves the right to charge an adequate fee for drinks and meals brought along.

ROOM RENTALS

Agreed room rentals are only valid for the provision of the rooms, as well as the furniture ordered by the organizer, as far as available at the hotel. Technical equipment and the assignment of technicians and craftsmen are not included and will be charged extra.

LIABILITY

The organizer is liable for any damages caused by guests, staff or agents of the organizer. Where appropriate, the hotel may demand for the contract of an adequate insurance. The hotel is liable for damages on or loss of objects brought along only on own default and by no means on default of other parties.

COURT OF JURISDICTION

The court of jurisdiction is Vienna.