

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

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

Weinempfehlungen
(Auszug aus unserer Weinkarte)

SPUMANTE & CHAMPAGNER

KATTUS CUVÉE Hausmarke Brut/ Cuvée Rosè	0,75 l	€ 38,90
LAURENT-PERRIER BRUT	0,75 l	€ 105,00
LAURENT-PERRIER ROSÉ	0,75 l	€ 169,00

Weinempfehlungen

Weißwein:

Friuli

Marco Felluga
2021 D.O.C. PINOT GRIGIO (Pinot Grigio) € 49,00

Jermann
2021 I.G.T. Pinot Bianco (Pinot Bianco) € 59,50
2020 I.G.T. Sauvignon (Sauvignon) € 59,50

Toscana

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

Teruzzi & Puthod
2021 D.O.C.G. VERNACCIA DI SAN GIMIGNANO (Vernaccia) € 37,90

Traisental

Weingut Ott
2023 D.A.C. Grüner Veltliner € 37,00

Weingut Ott
2023 Blüten Muskateller € 37,50

Weingut Ott
2023 Gemischter Satz, Alte Reben € 37,00

Weingut Ott
2023 D.A.C. Riesling Parapluiberg € 39,50

Weingut Ott
2023 Rosé (Zweigelt) € 37,00

Rotwein:

Brunello di Montalcino

2016, D.O.C. Castello di Camigliano (Sangiovese) € 69,00

Rosso di Montalcino

2019 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

2013 „SERGIOVETO" Selezione uve di Sangiovese € 52,40

Puglia

M. Racemi

2018 Feline (Primitivo) € 49,00

Mocavero

2020 I.G.P. Mocavero Primitivo salento € 45,00

Friuli

La Tunella

2017 Rosso L'arcione (Pignolo-Schioppettino) € 59,00

Alturis

2021 I.G.T. Cabernet Sauvignon € 39,50

Castellina in Chianti

Rocca delle Macie

2019 D.O.C.G. Riserva (Sangiovese-Canaiolo-Merlot) € 36,00

Veneto

Marco Mosconi

2017 D.O.C. VALPOLICELLA Superiore € 54,00

Preisinger

2018 Heideboden Cuvée Weingut Preisinger Claus, Gols € 45,00

Weingut Ott

2019 Merlot, vom Schotter € 39,00

Menüangebote Ristorante Firenze Enoteca:

**Bitte suchen Sie sich ein Menü für Ihre Gruppe aus.
Jede zusätzliche Speisenauswahl pro Gang wird mit zusätzlichen Euro
3,00/Menü verrechnet.**

MENU 1

TRIS DI BRUSCHETTA – POMODORO / OLIVE / MOZZARELLA

Dreierlei Bruschetta – Tomaten / Oliven / Mozzarella

Trio of bruschetta – tomatoes / olives / mozzarella



SCALOPPINA DI VITELLO AL LIMONE / TAGLIATELLE AL BURRO

Kalbsschnitzel / Zitronensauce / Butternudeln

Veal escalope / lemon sauce / buttered tagliatelle

Oppure/oder/or

FILETTO DI SALMONE ALLA GRIGLIA / SALSA AI GAMBERETTI / SPINACI IN FOGLIA

Gegrilltes Lachsfilet / Shrimpssauce / Blattspinat

Grilled salmon fillet / prawn sauce / leaf spinach



PANNA COTTA / COULIS DI FRUTTA

Panna Cotta / Fruchtspiegel

Panna cotta / fruit sauce

3-Gang Menü, Euro 42,- pro Person

MENU 2

MOZZARELLA DI BUFALA / POMODORI / PESTO GENOVESE

Büffelmozzarella / Tomatencarpaccio / Basilikumpesto
Buffalo mozzarella / tomato-carpaccio / basil pesto



CARRÉ DI VITELLO / SALSA CREMOSA AI FUNGHI / PUREA DI PATATE

Kalbskarréesteak / Pilzrahmsauce / Erdäpfelpüree
Rack of veal / creamy mushroom sauce / potato mash

Oppure/oder/or

FILETTO DI BRANZINO ALLA GRIGLIA / VERDURE TOSCANE / SALSA ALL'ASTICE

Gegrilltes Wolfsbarschfilet / Toskanisches Gemüse / Hummersauce
Grilled seabass fillet / Tuscan vegetables / lobster sauce



CRÈME BRÛLÉE

Crème Brûlée
Crème Brûlée

3-Gang Menü, Euro 46,- pro Person

MENU 3

PROSCIUTTO CRUDO / MELONE

Prosciutto / Melone

Prosciutto / melon



ENTRECÔTE / GRATIN DI PATATE / SALSA CREMOSA AL TIMO

Entrecôte / Erdäpfelgratin / crèmige Thymiansauce

Entrecote / potato gratin / creamy time sauce

Oppure/oder/or

BISTECCA DI TONNO ALLA GRIGLIA / SPAGHETTI / AGLIO / ERBE / OLIO D'OLIVA

Gegrilltes Thunfischsteak / Spaghetti / Knoblauch / Kräuter / Olivenöl

Grilled tuna steak / spaghetti / garlic / herbs / olive oil



TIRAMISÙ CLASSICO

Klassisches Tiramisù

Classic tiramisù

3-Gang Menü, Euro 49,- pro Person

MENU 4

CARPACCIO DI MANZO / OLIO D'OLIVA E LIMONE / RUCOLA / PARMIGIANO
Rindscarpaccio / Zitronen-Olivenölm Marinade / Rucola / Parmesan
Beef carpaccio / lemon-olive oil dressing / rocket salad / parmesan cheese



SPAGHETTI / AGLIO / OLIO / PEPERONCINO
Spaghetti / Knoblauch / Olivenöl / Chili
Spaghetti / garlic / olive oil / chilli



FEGATO DI VITELLO BRASATO / POLENTA / SALVIA
Geschmorte Kalbsleber / Polenta / Salbei
Braised veal liver / polenta / sage

Oppure/oder/or

CALAMARI ALLA BRACE / PATATE AL ROSMARINO / SPINACI IN FOLGIA
Calamari vom Grill / Rosmarinerdäpfel / Blattspinat
Grilled calamari / rosemary-potatoes / spinach



BROWNIE AL CARAMELLO SALATO / GELATO ALLA VANIGLIA
Salzkaramel-Brownie / Vanilleeis
Salted caramel brownie / vanilla ice cream

4-Gang Menü, Euro 49,- pro Person

MENU 5

BRUSCHETTA CLASSICA

Klassische Bruschetta / Tomatenwürfeln / Knoblauch / Olivenöl
Classic bruschetta / garlic / olive oil / tomato cubes



RAVIOLI AGLI SPINACI / BURRO NOCCIOLA / RUCOLA / PARMIGIANO

Spinatravioli / braune Butter / Rucola / Parmesan
Spinach ravioli / browned butter / rucola / parmesan



FILETTO D'ORATA ALLA GRIGLIA / VERDURE MEDITERRANEE

Goldbrassenfilet vom Grill / mediterranes Gemüse
Grilled gilthead seabream fillet / mediterranean vegetables

Oppure/oder/or

TAGLIATA DI MANZO ALLA GRIGLIA / INSALATA DI RUCOLA MARINATA / SCAGLIE DI GRANA

Gegrillte Beiriedschnitte / mariniertes Rucolasalat / Granaspänen
Grilled roast-beef / marinated rocket salad / Grana shavings



SOUFLÉE DI CIOCCOLATO / GELATO ALLA VANIGLIA

Schokoladesoufflée / Vanilleeis
Chocolate soufflée / vanilla ice cream

4-Gang Menü, Euro 55,- pro Person

MENU 6

BRUSCHETTA AL ROSMARINO / MOZZARELLINE

Rosmarinbruschetta / Mozzarellakugeln
Rosemary-bruschetta / mozzarella balls



STROZZAPRETI / PESTO / RUCOLA / PINOLI / PARMIGIANO

Strozzapreti / Pesto / Rucola / Pinienkernen / Parmesan
Strozzapreti / pesto / rucola / pine nuts / parmesan



SORBETTO AI LAMPONI CON GRAPPA

Himbeer-Grappa-Sorbet
Raspberry grappa sorbet



BISTECCA RIB EYE AL PEPE / PATATE AL ROSMARINO

Ribeye Steak / Pfeffersauce / Rosmarinerdäpfel
Rib eye steak / pepper sauce / rosemary potatoes

Oppure/oder/or

GAMBERETTI ALLA GRIGLIA / RISOTTO ALLO ZAFFERANO

Gegrillte Garnelen / Safranrisotto
Grilled prawns / saffron risotto



MOUSSE AL CIOCCOLATO IN DUE MODI / BACCHE

Zweierlei Schokolademousse / Beeren
Chocolate mousse two ways / berries

5-Gang Menü, Euro 59,- pro Person

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

CELEBRATING WITH THE KREMSLEHNER HOTELS

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.

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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