



HOTEL BRISTOL
VIENNA

MEETINGS & EVENTS

AT HOTEL BRISTOL



**EXPERIENCE VIENNESE
CHARM TODAY!**

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Meetings & Events

The Hotel Bristol combines an elegant Art Deco salon atmosphere with the highest level of service.

Hotel Bristol's charming salons highlight the hotel's rich history in elegant combination with state-of-the-art technology. Six magnificent rooms accommodating 10 to 200 people offer the perfect setting for seminars, presentations, receptions, weddings and exclusive dinners.

Pierre-Yves Rochon, the renowned interior architect from Paris, designed the attractive décor.

The sophisticated combination of salon atmosphere with Art Deco style and hospitality is unsurpassed and unique for events of all kinds.

BRISTOL PACKAGES

WELCOME COCKTAIL

20,00€ per person - 30 minutes

29,00€ per person - 1 hour

11,00€ per person - each additional 30 minutes

Bristol Cuvée Sparkling Wine

Freshly pressed Orange Juice

Mineral Water

CHAMPAGNE

70,00€ per bottle - Schlumberger Brut Rosé

70,00€ per bottle - Schlumberger Sparkling Brut

80,00€ per bottle - Bründlmayer Brut

122,00€ per bottle - Laurent Perrier Brut

BRISTOL WINE PACKAGE

25,00€ per person - 2 Hour Lunch

32,00€ per person - 2 Hour Dinner

Red & White Wine

Beer, Soft Drinks

Freshly pressed Orange Juice

Mineral Water

Tea & Coffee

OPEN BAR

37,00€ per person - 1 hour

20,00€ per person - each extra hour

Vermouth, Campari

Sherry Scotch, Bourbon

Gin, Vodka

Bristol Cuvée Sparkling Wine

Beer, Bitter Lemon, Ginger Ale

Tonic & Soda Water

Orange & Tomato Juice

PREMIUM BRAND OPEN BAR

In addition to the Regular Open Bar offer

17,00€ per person per hour

UPGRADE TO WINE PACKAGES

Bristol Cuvée Sparkling Wine

+7,00€ per person

The prices are fixed rates and include unlimited consumption during the selected time period.

Dry snacks are served complimentary with the cocktail packages.

PREMIUM WINE PACKAGES

PACKAGE I

Grüner Veltliner "Ried Stein Bristol Edition"

Weingut Jurtschitsch

Lengenois Kamptal

Blaufränkisch vom Lehm

Weingut Gesellmann

Deutschkreutz, Mittelburgenland

36,00€ per person

PACKAGE III

Chardonnay Classic

Weingut Fritz Wieninger

Stammersdorf Wien

St. Laurent

Weingut Heinrich

Burgenland Gols

43,00€ per person

PACKAGE II

Riesling Ried Steinriegl Federspiel

Weingut F. Prager

Weißkirchen Wachau

Zweigelt Heideboden

Weingut Matthias Gesellmann

Gols Neusiedlersee

42,00€ per person

PACKAGE IV

Sauvignon Blanc Spiegel

Weingut Polz

Spiefeld Südsteiermark

Cuvée

Weingut Hagn

Mailberg

47,00€ per person

All wine packages include national beer, fruit juice, mineral water & coffee
Valid for a 2 Hour Period (Lunch or Dinner)



BRISTOL BAR



BRISTOL BAR



BRISTOL COCKTAILS

PLATED MENUS

STARTER

Bristol Chopped Salad / Chive Sauce / Fresh Goat Cheese
 Beef Carpaccio / Pickled Shallots / Sour cream
 Salmon Carpaccio / Herb Salad / Fennel / Orange Vinaigrette
 Beetroot Tartare / Chipotle Cream / Crusty Brown Bread (V)
 Burrata / Almond Hummus / Dried Cherry Tomato

SOUP

Spring / Summer

Cold Pea & Cucumber / Cheese / Mint (V)
 Carpaccio / Green Asparagus / Citrus Fruit

Autumn / Winter

Cream of Pumpkin Soup / Apple Balsamic Vinegar / Tarragon
 Crustacean Consommé / Prawns / Fennel

All year round

Boiled Beef Consommé / Herb sliced pancakes

INTERMEDIATE COURSES

Ricotta Ravioli / Leaf Spinach / Crispy Salsiccia
 Black Risotto / Hazelnut / Chervil
 Scalloped Leek / Lime Stock / Small Potatoes (V)
 2 Oysters au Gratin / Spinach Leaves / Sauce Hollandaise

MAIN COURSES

Roasted fillet of Beef 160g / Wild Broccoli / Mashed Potatoes (+8€) / Atter Ochsen (+12€)
 Sea Bass Fillet / Melanzani Caviar / Braised Tomato / Gnocchi
 Crispy Polenta Balls / Mushroom Ragout / Pak Choi (V)
 Roasted Guinea Fowl Fillet / White Root Puree / Ginger Carrots
 Roasted Celery / Hazelnut / Lime
 (in winter also possible with black truffle +15€)
 Salmon Trout Fillet / Potato / Fennel Ragout / saffron

DESSERTS

Crème Brûlée with Sorbet Surprise
 Cheesecake with seasonal fruit and sorbet
 Black Forest Cherry in a glass
 Apple strudel with Vanilla Sauce and Whipped Cream
 Apple Strudel with Vanilla Sauce (V)
 Chocolate trifle in a glass (V)

3 COURSE MENU - from 70.00€ PER PERSON

4 COURSE MENU - from 80.00€ PER PERSON

5 COURSE MENU - from 90.00€ PER PERSON

The chosen menu should be the same for all guests.

BUFFETS

MINIMUM 25 GUESTS

STARTERS

Seasonal Salad Buffet, 2 kinds of Leaf salads, 2 kinds of Dressings, Toppings, 3 kinds of Composed Salads
 Vitello Tonnato / Caper Berries
 Crayfish Cocktail / Orange / Fennel
 Buffalo Mozzarella / Cherry Tomato / Basil
 Smoked Duck Breast / Waldorf Salad / Cumberland Sauce
 Spiced Salmon Fillet / Cucumber / Mint (V)
 Beetroot / Buckwheat Crumble / Soy Yogurt

SOUPS

Boiled Beef Consommé / Herb sliced pancakes
 Carrots / Ginger / Orange (V)
 French Onion Soup / Cheese Crouton
 Celery Cream Soup / Crispy Capers

BUFFET - 80.00€ PER PERSON

4 STARTERS

1 SOUP

3 MAIN COURSES

3 DESSERTS

MAIN COURSES

Red Coconut Curry / Jasmine Rice (V)
 Scalloped Cauliflower / Curried lentils (V)
 Seasonal Risotto / Roasted Vegetables
 Veal Cream Goulash or Paprika Chicken / Pot Noodles
 Viennese Boiled beef / Classic Side Dishes
 Styrian Fried Chicken / Potato Salad
 Veal Butter Escalope / Mashed Potatoes / Fried Onion
 Fried Salmon Trout Fillet / Sweet Potato Cream / Wild Broccoli
 Sea Bass Fillet / Creamy Fregola Sarda / Peppers

DESSERTS

Chocolate stew with Whipped Cream and Chocolate Sauce
 Different kinds of éclairs (pistachio, vanilla, chocolate, coffee)
 Yogurt trifle with seasonal fruit compote
 Chocolate mousse with nuts
 Tiramisu in a glass
 Shredded Pancake with plum roaster
 Apple strudel with Vanilla Sauce
 Chocolate Mousse with Nuts (V)
 Vegan Fruit Crumble (V)
 Fruit Plate (V)
 Vegan Apple Strudel with Vanilla Sauce (V)

(V) Vegan



BRISTOL DINING




COFFEE BREAK




BRISTOL DINING

COCKTAIL FOOD

CORNETTINI (5,00€ per piece)

Marinated Salmon Tartare / Caviar / Chives
 Beef Tartare / Crispy Potatoes
 Crispy Prawn / Wasabi Cream
 Vegetable Tartare / Chipotle Cream 
 Pumpkin Seed Gervais / Micro Sprouts
 Tuna / Fennel / Orange

CANAPÉS (5,00€ per piece)

Bresaola / Crispy Capers / Truffle Mayonnaise
 Brie / Fig Mustard / Walnut
 Smoked Salmon / Avocado Cream / Chervil
 Cream Cheese / Radish / Herbs
 Ham / Horseradish / Cornichon
 Melanzani / Mint / Honey 
 Beetroot / Walnuts / Raisins 
 Pastrami / Sauerkraut / Cheese

3 PIECES PER PERSON - 14,00€ *

5 PIECES PER PERSON - 22,00€ *


7 PIECES PER PERSON - 30,00€ *

*Chef's Choice


STARTER (7,50€ per piece)

Crayfish Cocktail / Orange / Beluga Lentils
 Buffalo mozzarella / Tomato Jam / Basil
 Caesar Salad / Croûtons / Anchovies
 Beef Tartare / Crusty Bread / Char Caviar
 Cucumber / Mint / Pea 
 Crispy Prawn / Avocado Cream / Chilli
 Beetroot / Herb Salad / Fresh Goat Cheese
 Mini Potatoes / Linseed Oil / Herbs 

SOUP (5,50€ per piece)

Spring and Summer
 Champagne Soup / Spring Herbs
 Green Gazpacho / Asparagus / Tarragon 

Autumn and Winter

Carrots / Ginger / Orange 
 Cream of Pumpkin Soup / Seeds / Oil

MAIN COURSES (8,50€ per piece)

Scalloped Cauliflower / Curried Lentils 
 Roasted Celery / Hazelnut / Lime
 Veal Butter Escalope / Mashed Potatoes / Fried Onion
 Paprika Risotto / Fresh Goat Cheese / Crispy Capers
 Fried Salmon Trout Fillet / Sweet Potato / Lemon Butter
 Crayfish Ravioli / Tarragon / Wild broccoli

DESSERTS (7,50€ per piece)

Mini Éclaires Varieties
 Chocolate mousse with nuts
 Panna Cotta with seasonal fruits
 Mini Chocolate Tartelettes
 Mini Lemon Meringue Tartelettes
 Coffee slice
 Fruit crumble 
 Chocolate mousse with nuts 
 Fruit salad 

8 PIECES PER PERSON - 60,00€ *

12 PIECES PER PERSON - 80,00€ *

*Chef's Choice

COFFEE BREAKS

CLASSIC SMALL

Mixed Mini Viennoiserie
 Gugelhupf
 14,50€ per person

VEGAN SMALL

Blueberry Muffins
 Lemon cake
 Tramezzini with hummus
 14,50€ per perso

HEALTHY & VITAL SMALL

Natural yogurt with granola
 and fresh berries
 Fruit salad
 16,00€ per person

HEALTHY & VITAL SMALL

Soy yogurt with vegan granola
 and fresh berries
 Fruit salad
 16,00€ per person

CLASSIC LARGE

Mixed Mini Viennoiserie
 Gugelhupf
 Crumble cake with
 seasonal fruits
 17,00€ per person

VEGAN LARGE

Blueberry Muffins
 Lemon cake
 Chocolate hazelnut brownie
 Tramezzini with hummus
 Beetroot tartare in a glass
 17,00€ per person

HEALTHY & VITAL LARGE

Natural yogurt with granola
 and fresh berries
 Fruit salad
 Dried fruits and nuts
 20,00€ per person

HEALTHY & VITAL LARGE

Soy yogurt with vegan granola
 and fresh berries
 Fruit salad
 Dried fruits and nuts
 20,00€ per person

All coffee breaks include fresh fruit juice, coffee, tea & mineral water

 Vegan



CANAPÉS



BRISTOL PRALINÉ



BRISTOL TEA



SALON BURGGARTEN



SALON BELVEDERE



SALON SCHÖNBRUNN II

MEETING PACKAGES

(Packages apply with a minimum number of 20 PAX)

MEETING PACKAGE - RING

Welcome Coffee

2 Conference Beverages (Juice or Mineral Water)

Morning and Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Non-Alcoholic beverages with lunch

FULL DAY - 105,00 € PER PERSON

MEETING PACKAGE - RING

Welcome Coffee

1 Conference Beverage (Juice or Mineral Water)

Morning or Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Non-Alcoholic beverages with lunch

HALF DAY - 95,00€ PER PERSON

MEETING PACKAGE - OPER

Welcome Coffee, Croissants & Pastry

Coffee Machine in the Meeting Room

Fruit Basket in the Meeting Room

2 Conference Beverages (Juice or Mineral Water)

Morning and Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Wine & Beer Package for Lunch

FULL DAY - 125,00€ PER PERSON

MEETING PACKAGE - OPER

Welcome Coffee, Croissants & Pastry

Coffee Machine in the Meeting Room

Fruit Basket in the Meeting Room

2 Conference Beverages (Juice or Mineral Water)

Morning or Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Wine & Beer Package for Lunch

HALF DAY - 115,00€ PER PERSON

* Buffet only for minimum of 25 PAX

ALLGERGENS INFORMATION

- | | |
|-----------------------|----------------|
| (A) - Gluten | (H) - Nuts |
| (B) - Crustaceans | (L) - Celery |
| (C) - Egg | (M) - Mustard |
| (D) - Fish | (N) - Sesame |
| (E) - Peanuts | (O) - Sulfites |
| (F) - Soy | (P) - Lupines |
| (G) - Milk or Lactose | (R) - Molluscs |

EVENT SPACES



FOYER



SALON BRISTOL



SALON BURGARTEN



SALON SCHÖNBRUNN II + III



SALON SCHÖNBRUNN I + II + III



SALON BELVEDERE

ADDITIONAL INFORMATION

EQUIPMENTS & SERVICES

INCLUDED MATERIAL

- Cocktail Tables (up to 15 units)
- Round Tables (1,80m or 1,50m)
- Bristol Chairs
- Porcelain, Cutlery, Glasses & Napkins

ITEMS NOT INCLUDED

- Floral Decoration
- Candles
- Lounge Furniture

AVAILABLE AUDIOVISUALS

- Projectors
- Screens
- 1 Flip Chart & Markers (per event)
- Bristol Paper & Pens
- W-Lan Internet Access

*We will be happy to source all other necessary Audio Visual Equipment from our third party supplier. (charges will apply)

SERVICE AFTER MIDNIGHT

Service costs are included in our rates for Food and Beverages until the contracted time.

After that, additional service charges may apply as follows:

- Up to 50 Guests: 240,00€ per hour.
- 51 - 100 Guests: 360,00€ per hour.
- 101 - 150 Guests: 480,00€ per hour.
- 150 + Guests: 600,00€ per hour.

PRICES

All prices presented in this document include all taxes and service fees.

Prices are presented in EUR.

BRISTOL OUTLETS



A PLACE WITH A CAPTIVATING STORY TO TELL

BRISTOL OUTLETS

BRISTOL LOUNGE

The Bristol Lounge offers all-day dining and enchants guests with its stylish elegance and tasteful décor; in cold weather fire crackles in the large fireplace. In this lavish atmosphere travelers and visitors to Vienna feel sumptuously relaxed and secluded.

WINTERGARTEN

As part of the Bristol Lounge, the separate Art Deco-style winter garden offers a private space for culinary events & highlights. The distinctive, intimate atmosphere of the winter garden gives your event a unique touch - with capacity for up to 20 people in a wide range of set-up variations.

BRISTOL BAR

The legendary dandy atmosphere of the Bristol Bar has been attracting not only travelers, local & eclectic guests for over 130 years, but also high profile celebrities such as Catherine Deneuve, Woody Allen, Paul McCartney and many more.

Each of our popular Bristol Signature Drinks is accompanied by an etagere of savory treats and a homemade dip.

BRISTOL LABORATORY

Experience an extraordinary journey of senses - an expressive interpretation of multisensory culinary art at hotel Bristol. Be an exclusive guest in the Bristol laboratory - our expressive culinary studio.

Here, Bristol traditions meet multifaceted visionary art forms paired with artificial Intelligence to create an immersive multi-sensory dining experience happily removed from everyday!

EVENTS AT HOTEL BRISTOL

- Salon Opéra & Kids
- Afternoon Tea
- Afternoon Tea Summer Edition
- Multisensory Dinner

HISTORICAL AND FINE DINING PAIRED WITH LIVE ART AT OUR CULINARY STUDIO

THE COLLABORATION: Bristol Lounge chef, Stephan Zuber and visual artist, Robin Treier, developed a collaborative creative methodology that combines different mediums, culinary arts, intuition and artificial intelligence to create an exorbitant experience.

At this immersive fine dining experience, you will find yourself in the middle of an artistic experiment, according to Artist Robin Treier, "a multi-sensory collage that invites you to let your thoughts and senses wander in a space of freedom".
The guests are not just consumers- they are actors.

The exclusive and seasonally adapted 6-course menu - including beverage accompaniment offers a new interpretation of historical and modern dishes paired with artistic live visuals and soundscape to match the respective courses.

As a company, this unique experience can also be seen as a way to launch a product or convince business clients in a special setting. The dinner can be personalized to a degree and with the collaboration of our artists and chefs could become an unforgettable event.



A MULTISENSORY DINING

Experience





HOTEL BRISTOL
VIENNA

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