



HOTEL BRISTOL
VIENNA

MEETINGS & EVENTS

THE LUXURY COLLECTION HOTELS & RESORTS



**EXPERIENCE
VIENNESE CHARM
AT HOTEL BRISTOL**

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Meetings & Events

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, cocktail 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.

BEVERAGE 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

BRISTOL DRINKS PACKAGE

20,00€ per person - 2 hours

Soft Drinks

Freshly pressed Orange Juice

Mineral Water

Tea & Coffee

BRISTOL WINE PACKAGE

32,00€ per person - 2 Hours

House 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

Mineral Water

PREMIUM BRANDS OPEN BAR

In addition to the Regular Open Bar offer

17,00€ per person per hour

UPGRADE TO WINE PACKAGE

Bristol Cuvée Sparkling Wine

7,00€ per person

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

FOR PREMIUM WINE PLEASE ASK FOR OUR EXTENSIVE WINE OFFER

All beverage packages are including national beer, fruit juice, mineral water & coffee

Excluding the welcome drink package

Valid for a 2 Hour Period (Lunch or Dinner)



BR STOL BAR



BR STOL BAR



BR STOL COCKTAILS



IN ROOM BREAKFAST



BREAKFAST AT HOTEL BR STOL



ROOMS AT HOTEL BR STOL

BREAKFAST

Buffet Dishes - 45.00€ PER PERSON
 Étagerée Classic Viennese Breakfast - 22.00€ PER PERSON
 Étagerée Continental - 18.00€ PER PERSON

BUFFET

HOT DISHES

Scrambled Eggs

C

Sausages

-Veal Sausages
 -Chili Cheese Sausage
 A, C, G

Fried Bacon

French Toast with Fresh Fruits

A, C, G

Freshly Baked Pastries

A, C, G

COLD DISHES

Various Fresh Spreads

F, G, H, L, M, K, C

Various Jams

Fresh Yogurt with Various Toppings

Cold Cuts Platter

Selection of various sausages and hams made from pork, turkey and beef, as well as various cheeses

Freshly Baked Gaspullhof (Bunzt Cake)

A, C, K, F, G

Freshly Baked Muffins

A, C, K, F, G

ÉTAGERÉE

CLASSIC VIENNESE BREAKFAST

Natural Yogurt and Fruit Yogurt

Boiled Eggs

Selection of Hams

Honey, Butter, and Various Jams

Sausage Variety

Cheese Selection, Cheese Spread

Rich Selection of Pastries

Croissants and Danish Pastries

A, C, K, F, G, H, N

ÉTAGERÉE CONTINENTAL

Freshly Baked Bread and Pastries

Freshly Baked Croissants

Butter

Honey, Butter, and Various Jams

A, C, K, F, G, H, N

ALLERGEN INFORMATION

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



Vegan



Gluten Free

PLATED MENU

3 COURSE MENU - from 75,00€ PER PERSON
4 COURSE MENU - from 85,00€ PER PERSON
The chosen menu should be the same for all guests.
Starter / Dessert of choice on site: +7,00€ per person
Soup / Main course of choice on site: +10,00€ per person

STARTERS

Brisol Salad / Pickled Tomatoes / Pine Nuts

B, G, C, O

- Burrata + 6 €

B, G, C, O

- Grilled Shrimp + 8 €

A, C, D, E, G, M, H

Salmon Sashimi / Dashi / Lemon Vinaigrette / Stem Cabbage

D, C, M, L

Beetroot Tartare / Chipotle-Mayo / Potato Sticks

A, L, M, O

Beef Tartare / Chipotle-Mayo / Potato Sticks

A, C, D, G, L, M, O

SOUPS

Seasonal Cream Soup

G, L, W

Beef Consommé with sliced Pancake

A, B, C, D, E, F, G, H

Garparcho

vegan Yoghurt / wild Herbs

F, H

MAIN COURSES

Beef Fillet Caramelized Onions / Panisse / Pepper Sauce

A, C, G, L, M, O

Guinea Fowl Breast / Parsnip Purée / Mini Zucchini / Hollandaise

G, L, W

Braised Oxtail / Parsley / Potato / Leek

A, C, G, L, M, O

Salmon / Risotti / Cabbage / Potato

D, G, L, M, O

Braised Celery / Lime / Hazelnut / Black Truffle

L, M, F

Mushroom Steak "Pon Pon Blanc"

Caramelized Onions / Panisse / Pepper Sauce

O, M, F, L

DESSERTS

Black Forest Cherry Mousse in a Glass

A, C, G, F

Apple Strudel with Whipped Cream or Vanilla Sauce

A, C, G

Chocolate Slice with Seasonal Fruits and Sorbet

A, C, G, F

Panna Cotta with Seasonal Fruits and Sorbet

G

ALLERGEN INFORMATION

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(H) - Nuts (I) - Celery (M) - Mustard (N) - Sesame (O) - Sulfites (P) - Lupines (R) - Molluscs

Vegan Gluten Free



BR STOL D N NG



BR STOL D N NG



CANAPES

BUFFETS

RS.00K PER PERSON - 3 starters - 1 soup - 2 mains - 2 desserts

MINIMUM 25 GUESTS

STARTERS

Seasonal Salad Buffet

2 types of leaf salads, dressings, garnishes, 3 types of salad compositions

Vitello Tomato / Caper Berries / Arugula
C, G, L, M

Buffalo Mozzarella / Tomato / Basil 
G

Roast Beef / Truffle Mayo / Wild Salad 
C, G, L, M

Pâté en Croûte 
A, C, G, S, L, M

Beetroot Tartare in a Glass  
A, L, M, O

SOUPS

Beef Consommé
with sliced parsnips
A, B, C, D, E, F, G, H


Seasonal Cream Soup 
G, L, M

MAIN COURSES

Flamed Cauliflower

Curry Lentils / Wild Herbs
H, L, M

Goudash Spuztze
A, C, G, L, O

Cooked Prime Rib "Tafelspitz" 
with Classic Sides
A, C, G, L, O

Grilled Salmon Trout 
Sweet Potato / Brussels
D, G, L, M

Grilled Ribeye with Rosemary Potatoes and Pepper Sauce
A, C, G, L, M, O

Spinach Strudel / Herb Cream
C, G, L, M

Spinach Dumplings with Sage Butter 
C, G, L, M

DESSERTS

Panna Cotta 
with Seasonal Fruits
G

Éclair
(Pistachio, Vanilla, Chocolate, Coffee)
A, C, G, F, H

Chocolate Mousse with Nuts 
C, G, F, H

Tiramisu in a Glass
A, C, G

Shredded Pancake
with Plum Roaster
A, C, G, D

Apple Strudel 
with Whipped Cream or Vanilla Sauce
A, C, G

Mini Chocolate Slice
A, C, G, F

Cheesecake
A, G, C

Seasonal Fruits  

ALLERGEN INFORMATION

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(H) - Nuts (I) - Celery (J) - Mustard (K) - Sesame (L) - Sulfites (M) - Lupines (N) - Molluscs

 Vegan

 Gluten Free



BR STOL D N NG



COFFEE BREAK



BR STOL D N NG

COFFEE BREAKS

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

CLASSIC SMALL 13,50€ per person

Vinasse Pastries
A, C, G

Gugelupf (Bundt Cake)
A, C, G, F, H

Tramanzini
with Ham and Hosenradish
A, H, G

VEGAN SMALL ✓ 13,50€ per person

Blueberry Muffins
A

Lemon cake
A

Tramanzini
with Hummus
A, H

CLASSIC LARGE 23,00€ per person

Vinasse Pastries
A, C, G

Bundt Cake
A, C, G, F, H

Crumble Cake with Fruits
A, C, G, H

Mediterranean Panise ☒
H, G, W

Homemade Quiche
A, C, L, W

VEGAN LARGE ✓ 23,00€ per person

Blueberry Muffins
A

Lemon Cake
A

Chocolate Hazelnut Brownie
A, F, H

Mediterranean Panise ☒
H, G, W

Beetroot Tartare in a Glass ☒
A, L, M, O

COCKTAIL FOOD

CANAPÉS (5,00€ per piece)

Brie / Fig Mustard / Walnut Crumble
A, C, G, M, H

Smoked Salmon / Cream Cheese / Trout Caviar
A, C, D, G

Eggplant / Honeycomb / Mint Salad ✓
A, H

Beef Tartare / Chipotle Cream / Potato Sticks ✓
A, L, M, O

Puff Pastry / Duck Liver / Cranberries
A, C, G, L, H

Beef Tartare / Chipotle Cream / Potato Sticks
A, C, D, G, L, M, O

Vitello Tonnato / Crispy Capers / Micro Sprouts
A, C, D, G, L, M, O

3 PIECES PER PERSON - 14,00€

5 PIECES PER PERSON - 22,00€

7 PIECES PER PERSON - 30,00€

STARTERS IN A GLASS (5,50€ per piece)

Caesar Salad / Croutons / Anchovies ☒
A, C, D, E, G, H

Beef Tartare / Chipotle Mayo / Potato Sticks
A, C, D, G, L, M, O

Beetroot Tartare / Chipotle Mayo / Potato Sticks ✓ ☒
A, L, M, O

MAIN COURSES (9,50€ per piece)

Flamed Cauliflower / Curried Lentils / Wild Herbs ✓ ☒
R, L, W

Wiener Snitzel / Potato Salad
A, C, G, L, O

Confit Salmon with Gremolata and Wild Garlic ☒
D, G, L, M, O

Vegetable Slice ✓
A, C, L, H

Mushroom Risotto ☒
G, L, O

DESSERTS (6,50€ per piece)

Mini-Eclair (Pistachio, Vanilla, Chocolate, Coffee)
A, C, F, G, H

Chocolate Mousse with Nuts ☒
C, F, G, H

Panna Cotta with Seasonal Fruits ☒
G

Mini Lemon Meringue Tartelettes
A, C, G

Crumble Cake with Seasonal Fruits
A, C, G, H

Apple Strudel with Whipped Cream or Vanilla Sauce ✓
A, C, G

5 PIECES PER PERSON - 36,00€

8 PIECES PER PERSON - 50,00€

12 PIECES PER PERSON - 70,00€

ALLERGEN INFORMATION

(A) - Gluten (B) - Glutenfree (E) - Egg (F) - Fish (G) - Pesto (H) - Soy (I) - Milk or Lactose
(J) - Wine (K) - Dairy (L) - Sesame (M) - Mustard (N) - Nuts (O) - Sulfites (P) - Lupines (R) - Melons

✓ Vegan

☒ Gluten Free



SELECT ON OF BR STOL CANAPES



COFFEE BREAK



CANAPES

A LA CARTE DRINKS

RAUCH FRUIT JUICES

Pineapple 0,25l €4,5
Apple 0,25l €4,5
Apricot 0,2l €4,5

Blackcurrant 0,2l €4,5

Orange (freshly squeezed) 0,25l €7
Grapefruit (freshly squeezed) 0,25l €7

MINERAL WATER

VÖSLAUER
Still / Mild / Sparkling
0,33l €5
0,75l €9,5

HOT BEVERAGES

Espresso €4
Double Espresso €3,5
Cappuccino €3,5
"Verlängerter" Espresso with added hot water / Americano €4,5
"Mélange" Espresso Latte €5
Tea €6
Hot Chocolate €8

SOFT DRINKS

Pepsi 0,25l €3
Pepsi Max 0,25l €3
Fruccade 0,33l €3
7UP Lemon 0,25l €3
Almdudler 0,33l €3
Fever-Tree Bitter Lemon 0,2l €3
Fever-Tree Ginger Ale 0,2l €3
Schweppes Dry Tonic Water 0,2l 4€
Red Bull 0,25l €7



BR STOL BAR



BR STOL BAR

BR STOL BAR

APERITIF

Bristol Cuvée 0,1l €9
Schlumberger Rose Brut 0,1l € 10
Bründlmayer Brut 0,1l €12
Laurent Perrier Brut 0,1l €19
Laurent Perrier Rose Brut 0,1l €25
Prosecco Superiore 0,1l €10

BOTTLED BEER

EDELWEISS WEISSBIER
0,5l €8,5
GÖSSER
0,33l €5

NON ALCOHOLIC BEER

NULL KOMA JOSEF ALKOHOLFREI
0,33l € 6



MEETING PACKAGES

(Packages apply with a minimum number of 20 PAX)

RING

FULL DAY - 105,00 € PER PERSON

Welcome Coffee

Conference Beverages (Juice or Mineral Water)

Morning and Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Non-Alcoholic beverages with lunch

HALF DAY - 95,00€ PER PERSON

Welcome Coffee

Conference Beverage (Juice or Mineral Water)

Morning or Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Non-Alcoholic beverages with lunch

OPER

FULL DAY - 125,00€ PER PERSON

Welcome Coffee, Croissants & Pastry

Coffee Machine in the Meeting Room

Fruit Basket in the Meeting Room

Conference Beverages (Juice or Mineral Water)

Morning and Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Wine & Beer Package for Lunch

HALF DAY - 115,00€ PER PERSON

Welcome Coffee, Croissants & Pastry

Coffee Machine in the Meeting Room

Fruit Basket in the Meeting Room

Conference Beverages (Juice or Mineral Water)

Morning or Afternoon Coffee Break

Lunch: 3 course plated meal or buffet*

Wine & Beer Package for Lunch

* Buffet only for minimum of 25 PAX

EVENT SPACES



FORUM



SALON BE STO



SALON BURGOARTEN



SALON SCHÖNEBRUNN



SALON SCHÖNEBRUNN



SALON BELVEDERE

ADDITIONAL INFORMATION

EQUIPMENT & SERVICES

INCLUDED MATERIALS

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

EXCLUDED MATERIALS

Stage (max.2x6m) - 350,00€
Dancefloor 20m² - 350,00€

AVAILABLE AUDIOVISUALS

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

*We will be happy to source all other necessary Audio Visual Equipment from our third party supplier for additional charges

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.

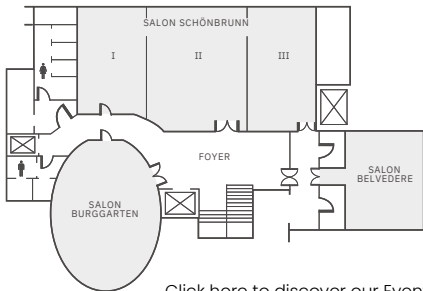
PRICES

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

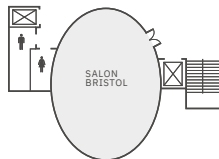
Prices are presented in EUR.

FACT SHEET

BANQUET FLOOR



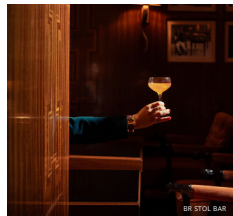
MEZZANINE FLOOR



[Click here](#) to discover our Event Rooms via Virtual Site Inspection

CAPACITIES										
BANQUET & CONFERENCE ROOMS	CAPACITIES							DIMENSIONS		
	THEATER	CLASSROOM	U - SHAPE	HALLOW SQUARE	RECEPTION	BANQUET	BOARDROOM	TOTAL SQUARE METERS	LENGTH & WIDTH (mxm)	CEILING HEIGHT (m)
SALON SCHÖNBRUNN I	34	15	20	20	40	24	20	48	8,35 x 5,56	3,98
SALON SCHÖNBRUNN II	68	29	24	24	60	50	24	73	8,85 x 7,58	3,98
SALON SCHÖNBRUNN III	40	15	20	20	40	20	20	51	8,80 x 4,46 (5,35)	3,98
SALON SCHÖNBRUNN I / II / III	160	88	45	max.80	180	120	45	185	19,38 x 8,35	3,98
SALON BURGARTEN	70	45	31	30	70	60	30	84	11,45 x 8,80	3,70
SALON BELVEDERE	25	15	-	-	30	20	16	36	7,65 x 4,87	4,00
SALON BRISTOL	70	45	31	30	70	+ 60	30	87	12,47 x 9,09	3,10

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.

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.

WINTERGARDEN - EXKLUSIV 350,00€

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.

EVENTS AT HOTEL BRISTOL

- Salon Opéra & Kids
- Afternoon Tea
- Festive Season



HOTEL BRISTOL
VIENNA

CONTACT

Groups and Events

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