

CELEBRATIONS, EVENTS & SEMINARS

IN THE VENUES OF

SCHLOSS  QUADRAT

For celebrations in the Schlossquadrat, you have five different restaurants and four of Vienna's most beautiful beer gardens at your disposal – versatile locations for birthdays, weddings, company parties or seminars in a special atmosphere.

With an aperitif reception, we create a beautiful, stylish start to the event and ensure a special, festive atmosphere right from the beginning.

We offer a variety of menus and buffet options for your event.

This gives you the opportunity to tailor the culinary concept to the occasion and atmosphere of your celebration – whether a classic menu or a buffet where guests can freely sample a variety of dishes.

We are happy to accommodate individual requests.

Whether it's a whole prime rib, special delicacies or rare large bottles for a special occasion – many things are possible to give your celebration a personal touch.

Hofstöckl



One of 4 outdoor dining areas





Celebrations at Gergely's & Hofstöckl

Gergely's is not an ordinary restaurant – it is a place where history meets culinary delights.

Beneath the vaults of a 14th-century castle building, you will find international cuisine with steak specialties from four continents, served with the personal charm of our attentive service.

Whether a relaxed evening in the cozy beer garden, an exclusive dinner in the historic vaulted cellar or an unforgettable celebration in the neighboring extra room, the stylish Hofstöckl – Gergely's creates moments that last.

Menu of choice I

Choose 1-2 dishes for each course



1. course	Carrot Mascarpone Soup Herb croutons	Clear beef broth semolina dumplings and vegetables	Avocado and fig goat cheese salad Fried goat cheese, lime and honey ice cream, warm flatbread, garden cress
2. course	Wiener Schnitzel <i>from Veal loin</i> parsley potatoes	Thai curry with sugar snap peas, shiitake mushrooms, cauliflower, bell peppers, onion, carrots, zucchini, coconut milk, Thai basil, and jasmine rice	Fried sea bass fillet Sweet potato and zucchini puree with lime butter
3. course	Homemade chocolate cake Chocolate sauce, whipped cream	Tonka bean panna cotta Blueberry Stracciatella Ice Cream	Cheese duo Organic Brie, Italian Gorgonzola, fig mustard

39 per person,
minimum 10 people,
including bread rolls+3 pP

For more information, please contact us here: info@schlossquadr.at



Menu of choice II

Choose 1-2 dishes for each course

*Optional
Pastries with
spreads*

1. course	Consommé of grass-fed beef porcini ravioli	Tomato Soup coriander-cashew-pesto (Vegan)	Small Caesar's Salad Chicken fillet strips, garlic croutons, Parmesan-anchovy dressing
2. course	Chicken Breast with Mozzarella & Prosciutto pesto pasta cherry tomatoes	Bouef Stroganoff <i>Angus beef</i> porcini mushroom and cognac cream fried potato dumplings	Grilled sashimi tuna fillet <i>cooked medium-rare</i> with wasabi tagliatelle, cherry tomatoes confit and soy glaze
3. course	Poppy seed soufflé apricot compote, pistachio ice cream	Gergely's chocolate mousse <i>dark chocolate mousse</i> strawberry puree, fresh berries	Cheese trio French Chaumes, Italian Gorgonzola, Austrian mountain cheese

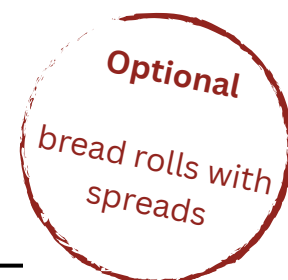
45 per person,
minimum 10 people,
including bread rolls +3 pP

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Menu of choice III



Choose 1-2 dishes for each course



1. course	<p>Beef tartare <i>Austrian organic beef</i> organic butter, toast</p>	<p>Antipasti tart: zucchini, tomatoes, bell peppers, eggplant pesto</p>	<p>Foie gras pralines in a hazelnut coating, apple chutney, toasted brioche</p>
2. course	<p>Breton lobster soup seafood, vegetables, Pernod</p>	<p>Clear beef consommé, spicy ham ravioli, vegetable strips</p>	<p>Truffled porcini mushroom soup prosciutto chips</p>
3. course	<p>200 grams of Angus beef fillet steak pepper sauce, baked potatoes, garlic cream</p>	<p>Grilled chicken breast <i>cooked sous vide</i> with celery and potato puree and cranberry jus</p>	<p>Whole grilled sea bass rosemary potatoes, Tuscan roasted vegetables</p>
4. course	<p>Chocolate tarte <i>with a liquid center</i> wild berry compote, and white chocolate ice cream</p>	<p>Caramelized Taleggio Italian soft cheese, dried cherry tomatoes</p>	<p>Passion fruit chocolate parfait tip fruit coulis, fresh fruit</p>

59 per person,
minimum of 20 people,
including bread rolls +3 pP

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Buffet Italia



Antipasti

Prosciutto San Daniele e melone (San Daniele prosciutto with cantaloupe)

Antipasti Margareta - Salami, marinated sardines with onions, pine nuts and raisins, Parmesan cheese, homemade marinated zucchini, onion and peperonata

Vitello tonnato - Pink roasted veal rump with tuna sauce and capers

Insalata di rucola con parmigiano - Arugula salad with freshly grated Parmesan cheese

Zuppe Crema di Pomodoro - Cream of tomato soup Pasta Penne all'arrabbiata (with spicy tomato sauce)

Organic spaghetti frutti di mare - Shrimp, clams, prawns and squid Lasagne al forno

Secondi Piatti

Pollo al rosmarino - Roast chicken with rosemary

Cervo in agrodolce - Tuscan venison ragout in red wine and chocolate sauce

Calamari alla griglia e salsa alle erbe - Grilled squid in herb sauce. Side dishes: Rosemary potatoes, polenta

Desserts

Homemade tiramisu

Profiteroles (vanilla-filled choux pastry with chocolate sauce)

Cheese platter with mozzarella, Bel Paese, Taleggio, Dolcelatte, Parmigiano Reggiano, and Tuscan bread

Price per person: 38 (including cover charge and cloth napkin)

Minimum number of people: 30

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Buffet International



Antipasti

Prosciutto with melon

Cold baked chickpea balls with sesame hummus sauce

Mediterranean eggplant spread with black olives

Smoked salmon with arugula and dill yogurt sauce

Penne salad in sour cream dressing with shrimp and pesto

Salad Niçoise with tuna, peppers, onions, olives, olive oil and balsamic vinegar

Bread specialties and baguette

Warm meals

Warm roast beef with foil-baked potatoes and herb cream sauce

Grilled pike-perch fillet with bell pepper and zucchini vegetables and buttered rice

Baked spinach dumplings with pesto and tomato sauce

Tandoori-marinated chicken breast served in a creamy and spicy sauce

Makhani-Sauce with jasmin rice

Salad

Tomato salad

Potato salad

Tzatziki

Leafy salads with vinegar and oil dressing

Desserts

Homemade tiramisu

Chocolate mousse

Homemade strawberry and nougat dumplings in hazelnut crumbs

Exotic fruit salad with mango, Hawaiian pineapple, lychees and oranges

French and Austrian cheeses

Price per person: €41 (including place setting and cloth napkin)

Minimum number of people: 30

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Vienna buffet



Cold platters, finely garnished

Wachau ham

Old Viennese roast carpaccio with horseradish mustard sauce

Viennese boiled beef

Sliced beef with a sour vinaigrette, onion and pumpkin seed oil

Liptauer cheese spread

Pumpkin seed spread

various Austrian **bread types**

Salad

Viennese potato salad

Mixed leaf salads

Creamed cucumber salad

Bacon and cabbage salad

Hot meals

Boiled rump roast with rösti, apple horseradish and chive sauce

Baked ham and noodle casserole

Small Wiener schnitzel (pork and chicken) with parsley potatoes

Baked vegetables with garlic cream and cocktail sauce

Vegetable stir-fry with potato dumplings (vegan)

Dessert

Variation of quark and apple strudel with whipped cream

Chocolate mousse (vegan), and wild berries served in a glass

Price per person: 33 (including cover charge and cloth napkin)

Minimum number of people: 25

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For seminars, press conferences and presentations, there are suitable locations in the Schlossquadrat for up to 120 people.

Hofstöckl

Particularly popular for seminars, press conferences and business meetings is the Hofstöckl in the inner courtyard of the house at Schlossgasse 21 – a separate venue with an elegant ambience.

Gergely's

The most exclusive restaurant in the castle complex offers a unique ambience with its ancient vaulted ceilings. The restaurant area seats 50 people, with theater-style seating available for up to 70. The bar area, located two steps higher, is ideal for standing receptions, coffee breaks, and finger food buffets, for example, during breaks or after presentations. In summer, the idyllic courtyard garden is also a perfect setting.

Room rental upon request.

Technology

Standard: Flipchart, screen. Additional charges apply for: copier, sound system, video projector.

Parking spaces

Parking garage at the nearby Mittersteig (hourly parking also possible). Street parking is relatively readily available during the day; short-term parking zone from 8 am to 10 pm.

Public transport: U-4 Pilgramgasse (150 m), bus 13A, 59A, 12A

Catering

Price per person

Breakfast	Coffee machine in the room Tea, oranges & soda bread rolls & pastries (2 of each)	15,-
Lunch	2-course menu including a non-alcoholic beverage <i>(to be selected from menu option 1)</i>	Silberwirt 20,- Tratt. Margareta 20,-
Afternoon snack	Bread rolls (2 each), Coffee machine & tea	12,-

Full board (all 3 packages)

€ 40

instead of €47

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