

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.

Trattoria Margareta



One of 4 outdoor dining areas



Beverage packages

For your event, we offer three beverage packages that create a perfectly relaxed setting for your celebration.

This way you can choose the right offer for your occasion and let your guests enjoy the evening without any hassle.

We are happy to accommodate individual requests to ensure that the beverage concept perfectly suits your event.

3 hours,
price per person

Basis	Non-alcoholic Margaretner draft beer House wine white/red (Aperitif reception +6)	20
Classic	Prosecco reception (including beer, wine, soft drinks, and much more) Non-alcoholic Margaretner draft beer 2 bottles of wine (as per list) Coffee & tea	32
Exclusive	Champagne reception (including beer, wine, soft drinks, and much more) Non-alcoholic Margaretner draft beer 2 bottles of wine (as per list) Coffee & tea Digestif & schnapps (as per list)	44

with
grissini &
olives

with
grissini &
olives

Simply extend good times

Hourly upgrade per hour

Basic: +7 Classic: +10

Exclusive: +14

For more information, please contact us here:

info@schlossquadrat.at

Celebrations at Trattoria Margareta

A true trattoria, just like you'd find in Italy: crispy pizza, homemade pasta and fresh fish – accompanied by fine wines and the flair of Bella Italia.

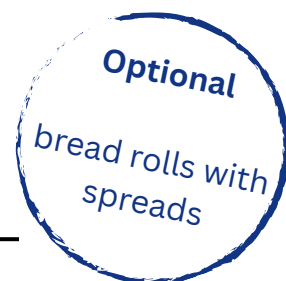
When temperatures rise, the shady courtyard under olive trees and the outdoor seating area in front of the restaurant transform into the most beautiful places in the city.

Menu of choice I

Choose 1-2 dishes for each course

Set at the table:

Margareta-style appetizers - San Daniele ham, salami, Sardina in savor, Parmesan, homemade marinated zucchini, onion and peperonata



1. course	<p>Crema di Pomodoro Tomato cream soup with ricotta and crispy white bread croutons</p>	<p>Sardine in savor Freshly fried sardine fillets marinated with onions, olive oil, white balsamic vinegar, pine nuts and raisins, toasted Tuscan bread</p>
2. course	<p>Roasted rosemary chicken breast <i>from free-range farming</i> Lemon and spinach risotto, marinated cherry tomatoes, basil pesto</p>	<p>Penne alla Margareta with tangy Roman tomato sauce, creamy buffalo mozzarella and basil</p>
3. course	<p>Homemade tiramisu Amaretto plum</p>	<p>Grandma's Cake Almond-Pignoli cake, vanilla-lemon cream, herb Semifreddo</p>

41 per person,
minimum 15 people,
including bread rolls +3 per person

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Menu of choice II

Choose 1-2 dishes for each course

Optional
bread rolls with
spreads

1. course	<p>Vegetable appetizer <i>Vegan</i></p> <p>Homemade marinated zucchini, roasted eggplant, glazed chicory hearts, dried cherry tomatoes</p>	<p>Pumpkin cream soup</p> <p>Cream of pumpkin soup made from spaghetti squash, pumpkin seed oil, roasted pumpkin seeds</p>
2. course	<p>Homemade ravioli ai porcini filled with porcini mushrooms truffle butter, arugula</p>	<p>Polenta di zucca ai quattro formaggi (fried pumpkin polenta), zucchini and eggplant, Italian cheeses au gratin</p>
3. course	<p>Grilled entrecote</p> <p>Grappa-grapes, roasted pumpkin polenta, Barolo sauce and peperonata</p>	<p>Grilled squid <i>Patagonia</i></p> <p>Grilled squid with lime pepper butter, Swiss chard potatoes</p>
4. course	<p>chocolate tarts <i>with a liquid core</i></p> <p>Wild berry compote, vanilla ice cream</p>	<p>Taleggio</p> <p>Italian bread toasted with dried cherry tomatoes, truffle butter</p>

49 per person,
minimum 15 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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