



**GASTHAUS ZU
SCHLOSS HELLBRUNN**

YOUR EVENT

IN A FAIRY-TALE ATMOSPHERE



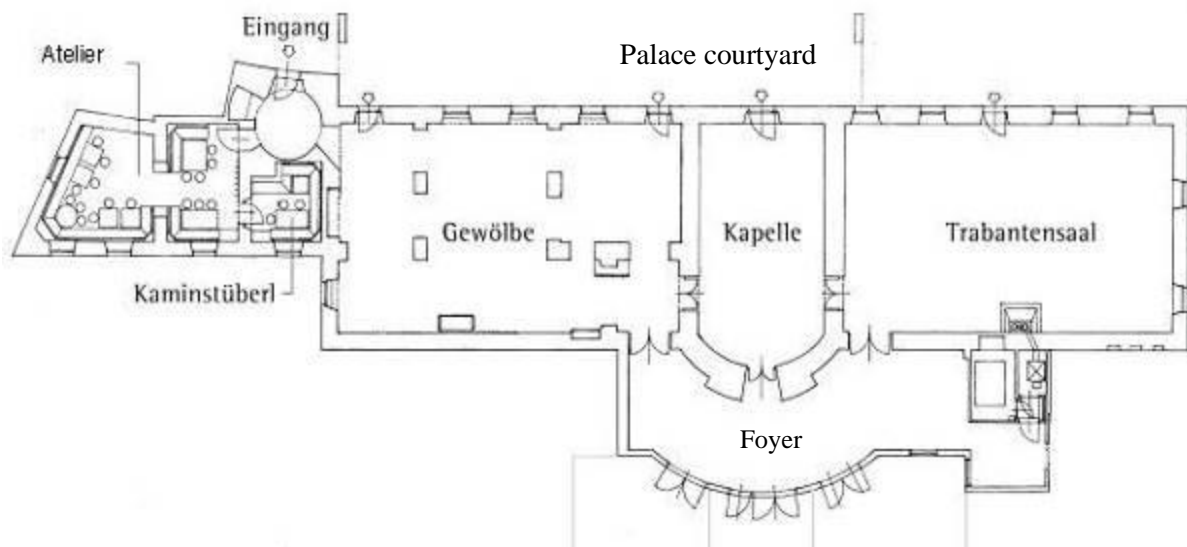
GASTHAUS ZU SCHLOSS HELLBRUNN

CASTLE COURTYARD



OVERVIEW OF GASTHAUS ZU SCHLOSS HELLBRUNN

All restaurant rooms are available for your party free of charge.





GASTHAUS ZU SCHLOSS HELLBRUNN

TRABANTENSAAL

CAPACITY: Round gala tables max. 140 guests
Long table max. 50 guests
ROOM RENTAL: Friday / Saturday 2.500,00 (Monday-Tuesday / excl. day before holidays 50% discount)



GEWÖLBE

CAPACITIES: Round gala tables max. 70 guests Square tables max. 50 guests
Long table max. 30 guests
ROOM RENTAL: Friday / Saturday 1.000,00 (Monday-Tuesday / excl. day before holidays 50% discount)





GASTHAUS ZU SCHLOSS HELLBRUNN

CHAPEL

CAPACITIES: Round gala tables max. 40 guests Square tables max. 40 guests
Long table max. 32 guests
ROOM RENTAL: 500,00 (When the Trabantensaal is booked, there is no extra rental fee for the chapel)



ATELIER

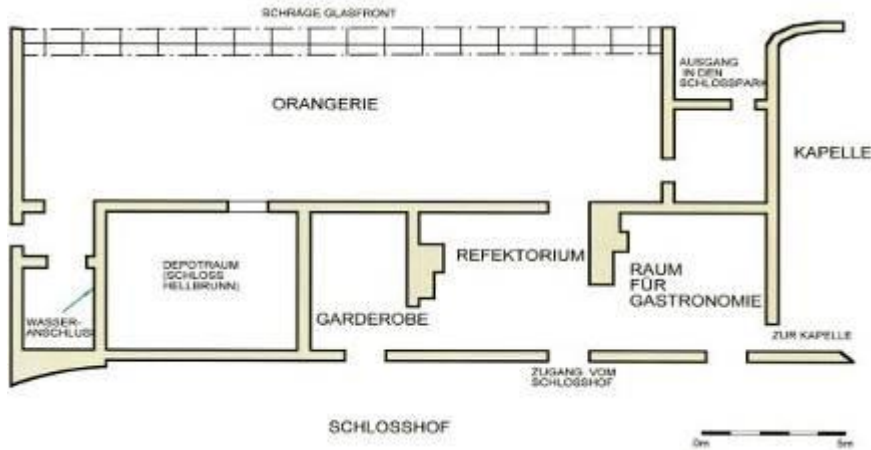
CAPACITY: Square tables max. 35 guests
ROOM RENTAL: 150,00





GASTHAUS ZU SCHLOSS HELLBRUNN

ORANGERY



IMPRESSIONS



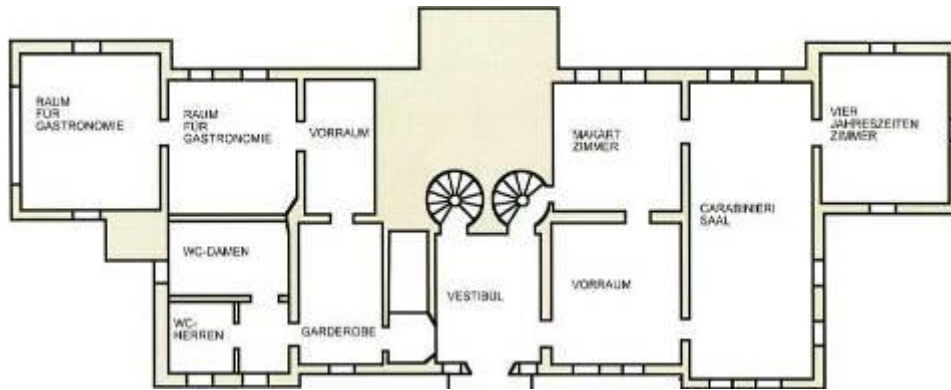
CAPACITY: Round gala tables max. 90 guests
 Long table max. 60 guests

ROOM RENTAL: Wedding 960,00
 Dinner 1080,00 or 1.440,00 (more than 40 guests)
 Additionally (6% of the food & beverage turnover) are to be paid to the palace administration separately.



GASTHAUS ZU SCHLOSS HELLBRUNN

CARABINIERI ROOM + ADJOINING ROOMS



Palace courtyard

IMPRESSIONS



CAPACITY:

Round gala tables max. 90 guests
+ adjoining rooms max. 200 guests

ROOM RENTAL:

Dinner 3120,00 or 3600,00 (more than 80 guests)
Additionally (6% of the food & beverage turnover) are to be paid to the palace administration separately.

HELLBRUNN TEMPTATIONS CANAPÉS

Arrive and be welcomed with open hearts and imaginative delicacies. Feel the tingling of an encounter of the senses and the desire for more ...

Please select 4 Canapés in advance.

GOURMET CANAPÉS

Goat cheese, honey, thyme in a glass
Beef tartar with butter brioche
Marinated salmon trout with horseradish & cucumber
Shrimp cake with chili dip
Sour cherry gazpacho
Quinoa salad with avocado

Price per canapés 5,40

CLASSIC CANAPÉS

Raw marinated fillet of beef with herb potato cream
Bacon-based relish on brown bread with red onions
Smoked trout crostini with oven-baked tomatoes
Marinated boiled veal in broth with horseradish
Potato spread with radishes
Cucumber tonic

Price per canapés 4,80

MEDITERRANEAN CANAPÉS

Various crostini with:
Olive tapenade
Sheeps cheese
Braised aubergine
Tomato
Mozzarella with figs

Price per canapés 4,20

SPECIALITIES FROM THE MAGIC REALM

The magic of Hellbrunn and the flair of our restaurant is reflected in our menus - predominantly fine Austrian cuisine with delicate Mediterranean influences ...

BASIC COVER

Bread & butter
4,50

MIXED COVER

Bread, butter & two kinds of spreads
5,20

EXTENDED COVER

Bread & three kinds of spreads
5,50

On the following pages you will find our seasonal menus put together by Chef Stephan Kleinberger and our kitchen team. You are welcome to vary the dishes individually and create your own menu.

Approximate prices are given for our set menus. The price of certain products (particularly fish - daily prices) is subject to seasonal fluctuations.

Of course, we serve an alternative to the selected menu for your VEGETARIAN/VEGAN GUESTS.

Would you like to offer your guests a MAIN COURSE OF CHOICE? Please note that we charge a supplement of 6,00 per person to the menu price.

You can organise and bring your own CAKE if you like. We can cool it for you and serve it or set it up at the buffet. For this we charge 3,50 per person.

SPRING & SUMMER

SET MENU I:

Fig-mozzarella salad with tomato vinaigrette & rocket

Gazpacho with olive crostini

Pork medallions with gratin of bacon beans & potatoes on pepper sauce

Mango passion fruit slice with coconut & dark chocolate

Preis per person for 3 courses (starter, main course & dessert) 46,00

Preis per person for 4 courses (starter, soup, main course & dessert) 52,00

SET MENU II

Marinated burrata with basil cream & honey tomatoes

Foamed minestrone with olive crostini

Pink fried rump steak with Jerusalem artichoke gratin, herbed mushrooms & blueberry leek

Crispy chocolate tart with raspberry sorbet

Price per person 64,00

SET MENU III

Rucola salad with prawns & chutney

Truffled potato soup with ravioli

Poached salmon trout fillet with peapods & yellow pepper foam

Lemon-mint sorbet with sparkling wine

Pink roast breast of duck with carrot cream, wild broccoli & baked semolina dumpling

White chocolate with raspberry sorbet

Price per person 84,00

AUTUMN & WINTER

SET MENU I

Chestnut foam soup with deer ham crostini

Wild ragout with brussel sprouts & butter spätzle

Buttermilk mousse with marinated mandarins

Price per person 45,00

SET MENU II

Marinated alpine salmon with beetroot & horseradish

Pumpkin foam soup with butter croutons

Pink fried saddle of veal with cream of celery & parsnips on chard

“Topfenknödel” / Cheese curd dumplings with stewed plums

Price per person 65,00

SET MENU III

Roasted scallop with vanilla & peas

Celery foam soup with truffle ravioli

Pike-perch fillet on mashed potatoes & beet vegetables

Ruby red orange sorbet with sparkling wine

Saddle of venison with celery cream, red wine pear & potato noodles

Caramel passion fruit mousse

Price per person 82,00

FURTHER SUGGESTIONS

STARTERS/SOUPS

Smoked salmon tartlets
Two variations of smoked trout with lamb's lettuce
Beef carpaccio with basil, rocket & parmesan
Potato cream soup with bacon & leek
Frothy pumpkin soup
Frothy celery-chestnut soup
Frothy spring herb soup with butter croûtons
Frothy wild garlic soup with baked blood sausage
Frothy asparagus foam soup with shrimp
Aubergine-courgette tartar with basil mousse & tomato vinaigrette

MAIN COURSE

Sweet potato gnocchi with baby spinach & radicchio
Christmas duck with dumplings & red cabbage with apple
Braised beef cheeks with celery purée & oven-baked vegetables
Veal fillet with oven-baked vegetables & rosemary purée
Sea bass with braised chicory & pine nuts
Rocket ravioli with frothed ratatouille
Fried prawns on saffron risotto & sugar pea pods
Medallions of turkey with pepper-cognac sauce, tagliatelle & summer vegetables
Stewed beef with cream spinach, hash brown potatoes & apple horseradish
Fried char on tomato risotto & young leek
Sesame-coated quail with paprika & wasabi purée
Grilled Breast of corn-fed chicken with preserved turnip & thyme gnocchi
Mushroom risotto with leek & cherry tomatoes

DESSERT

Nougat mousse with apple and saffron ragout
Lemon curd mousse with two kinds of strawberries
Gingerbread mousse with marinated tangerine
"Kaiserschmarren" fluffy shredded pancake with seasonal stewed fruit
Cheese curd dumplings on strawberry-mint ragout & vanilla ice cream
Plum strudel with tonka bean ice cream

DESSERT BUFFET SUGGESTIONS

Optionally, you can also select up to four of the dessert suggestions for a dessert buffet to go with your set menu:

“Topfenknödel” - cheese-curd dumplings with stewed fruit

“Kaiserschmarren” - fluffy shredded pancake with seasonal stewed fruit

Two different types of chocolate mousse with marinated berries

Deep-fried apples with vanilla sauce

Strawberry tiramisu

Fruit salad

Passion fruit mousse with coconut

Gingerbread mousse with apple ragout

Nougat mousse with cherries

Orange nougat mousse with pears

Panna Cotta with marinated berries

Fruit skewers dipped in chocolate

Cheese-curd mousse in a glass with marinated berries

Austrian mini-strudel variations

Buttermilk mousse with strawberry compote

Peanut brownie with blueberries

Supplement to the menu price per person 8,00

Cheese selection price per person 6,50



GASTHAUS ZU SCHLOSS HELLBRUNN

FROM INVIGORATING BUBBLES AND WARMING FLAVOURS ...

The right companion for your culinary journey through the magic realm of Hellbrunn – tangy, fruity, rich, hot, strong and sweet. Time to raise a glass to life...

APERITIF

Very Berry – non alcoholic	0,1 l	6,90
Limoncello Spritz	0,1 l	6,90
Prosecco	0,1 l	5,20
Sekt Orange	0,1 l	5,60
Winzersekt, Weinhof Schuster, Alberndorf, NÖ	0,75 l	33,00
Darya Frizzante Rosé, Weinhof Schuster, Alberndorf, NÖ	0,75 l	33,00
Champagne Lebeau-Batiste, Chavot-Courcourt, Frankreich	0,75 l	89,00

NON-ALCOHOLIC

Coca Cola light Zero	0,33 l	4,40
Almdudler, Sprite, Fanta, Spezi	0,33 l	4,40
Apfelsaft, Orangensaft	0,25 l	4,50
gespritzter Apfel-, Orangensaft	0,25 l	4,30
Rauch Fruchtsäfte Mango, Marille	0,25 l	4,50
Rauch Fruchtsäfte gespritzt	0,5 l	4,90
Red Bull „Organics“ Tonic Water, Bitter Lemon, Ginger Ale	0,25 l	4,90
Red Bull Zero	0,25 l	4,90
Vöslauer prickelnd still	0,35 l	3,70
Vöslauer prickelnd still	0,75 l	6,80

BEER

Stiegl Goldbräu	0,3 l	4,90
Stiegl Hell	0,3 l	4,90
Stiegl-Radler Zitrone	0,3 l	4,90
Stiegl Weiße naturtrüb	0,5 l	6,50
Franziskaner dunkel	0,5 l	6,50
Stiegl-Freibier alkoholfrei	0,3 l	4,90
Bio-Perlage, Stieglgut Wildshut	0,1 l	5,50



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WINES

JoDoSt Grüner Veltliner, Schuster winery, Alberndorf, Lower Austria (House wine)	0,75 l	31,00
Grüner Veltliner, Ralph Waldschütz, Sachsendorf, Wagram	0,75 l	49,00
Welschriesling Klassik, Muster winery, Gamlitz, South Styria	0,75 l	32,00
Riesling Federspiel, Weingut Georg Frischengruber – Rührsdorf, Wachau	0,75 l	44,00
Yellow Muskateller, Fischer winery, Wachau, Lower Austria	0,75 l	34,00

Darya Frizzante rosé, Schuster winery, Alberndorf, Lower Austria	0,75 l	31,00
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Blauer Zweigelt, Ralph Waldschütz, Sachsendorf, Wagram	0,75 l	33,00
Blaufränkisch, Uwe Schiefer / Kilger winery, Welgersdorf, South Burgenland	0,75 l	36,00
	1,5 l	68,00
Blaufränkisch, Kerschbaum winery, Horitschon, Central Burgenland	0,75 l	43,00
Heideboden, Reeh winery, Andau, Lake Neusiedl	0,75 l	42,00

If you would like to bring your own wine/prosecco/champagne, we charge a corkage fee of 25,00 per opened bottle (0.7 l).

We would like to draw your attention to the fact that beverage prices may change slightly during the course of the year.

DECORATION

We are happy to offer a decoration package with the following services:

Stylish, festive floral decoration in glass vases on 50% of the tables
 Candelabra/candlestick on the rest of the tables
 Tea lights on all tables
 Small floral decoration on the high tables
 White table cloth & napkins
 Chair covers

Price per person from 30 people on *26,00*

The prices quoted are based on a seating arrangement of 10 people per table. If more tables are requested due to the seating arrangement, this price may change.

Please note that candles are not allowed in the palace rooms.



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DESSERT BUFFET AT THE TRICK FOUNTAINS

As a special highlight or crowning glory to a special night tour of the trick fountains, you can arrange for the dessert to be served buffet style at the world-famous trick fountains.



Package for dessert buffet 1,180.00

(This price includes the rent and F&B charge, garden torches & LED lighting, decoration & equipment as well as the catering fee)

TOUR OF THE TRICK FOUNTAINS

Trick fountain special tour price per person 13,50

Up to 30 people, flat rate 405,00

MIDNIGHT SNACK

Around midnight, an original Salzburg sausage stand will be set up for you in the palace courtyard. On offer are various specialities from the sausage cooker, along with mustard & horseradish as well as fresh bread & rolls.

The price is a flat rate for about 1 hour

Up to 50 guests 870,00

From 50 guests upwards 900,00

For more than 100 guests, price on request

PARKING

There are plenty of public parking spaces in the area of Hellbrunn Palace

Parking fees: 0-2 hours 3,00

Every additional hour 1,00

Maximum daily rate 10,00

Parking tickets can also be purchased in advance at a special price of 3.00.



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CELEBRATE AFTER MIDNIGHT

Your celebration does not have to end at midnight - we will gladly extend closing hours for you.
For an extension after midnight, we charge a flat rate per hour for staff:

Up to 50 guests

450,00

From 50 guests

550,00

We can extend the curfew for you until maximum 3:00 am.

OVERNIGHT ACCOMMODATION

AT OUR SISTER HOTEL ****SCHLOSSWIRT ZU ANIF

The hotel has 30 rooms which are individually designed with great attention to detail in Biedermeier style. The special and unique flair of the building creates a cosy feel-good atmosphere. A highlight is a joint breakfast the day after the wedding - a nice opportunity for all to look back at the special day.



****** Hotel & Restaurant Schlosswirt zu Anif**
Salzachtalbundesstrasse 7, A-5081 Anif
info@schlosswirt-anif.at, www.schlosswirt-anif.at



GASTHAUS ZU SCHLOSS HELLBRUNN

CONTACT

We would be pleased to provide you with the contact details of our proven partners who know the area and our premises.

DJ ANDI
Mr Andreas Maier
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FINAL

All prices are designated in EUROS and include the statutory value added tax.
Prices are only valid quarterly and may also change during the current year.

*„ THE HAPPINESS OF OUR GUESTS IS SHAPED BY THE
PHILOSOPHY OF THE FAMILY-OWNED GASSNER
COMPANY... “*

'PLEASURE FROM PASSION'

**** Hotel & Restaurant Schlosswirt zu Anif
Gasthaus zu Schloss Hellbrunn, Salzburg
Stiegl-Keller, Salzburg
Stiegl-Klosterhof, Linz

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