

MERCURE GRAND HOTEL BIEDERMEIER VIENNA

BANQUET FOLDER 2017



The jewel in the heart of Vienna

The Sunnhof-Arcade is shaped by boutiques on both sides, a traditional Viennese pub, the „Weissgerber Stube“, a coffee house, the restaurant “Wintergarten” with its idyllic garden terrace and our hotel, the Mercure Grand Hotel Biedermeier.

The ensemble has its origins in the 18th century, in 1845 the arcade has been extended. Peter Gerl and Joseph Dallberg were the architects, Mr. Rudolf Sünn was the orderer. In 1983 exemplarily restored, the Sunnhof-Arcade received one year later the ›Europe-Nostra-Price‹.

The Mercure Grand Hotel Biedermeier Wien is a 4* Hotel with 185 rooms and 13 suites in the style of Biedermeier in order to feel comfortable.

Culinary delicacies of the international and Viennese kitchen are offered in the restaurant “Wintergarten” and typically treats are served in the „Weißgerber Stube“.

The relaxation zone with first-rate fitness equipment and a sauna is for free and exclusive for our hotel guests. The perfect place to recharge one’s batteries.

Four meeting rooms with Biedermeier flair offer space for conferences and meetings in a special atmosphere. All rooms are with natural daylight and free WIFI.

The rustic-style cellar vault as well as the bright and well-spaced winter garden are the perfect environment for different kinds of events.



MERCURE GRAND HOTEL BIEDERMEIER VIENNA

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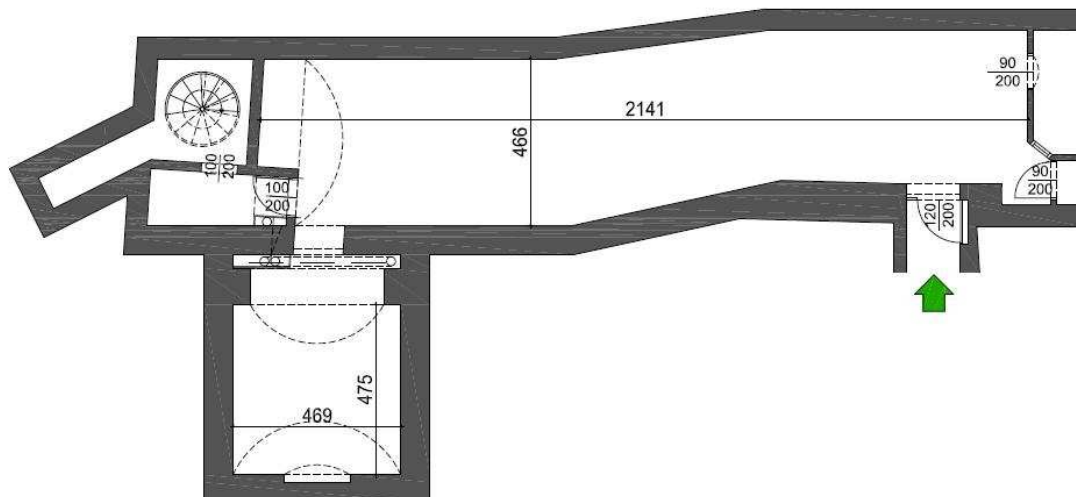
mercure.com



Cellar vault, 162 m²

Our cellar vault is a perfect venue for events of every kind, for example:

Christmas party
Birthday party
Presentations
Gala dinner
and many more. . .



Winter garden and terrace

In our beautiful winter garden you can enjoy our full buffet breakfast every morning from 06:30 to 10:30 o' clock.
Afterwards every kind of events can be hold in this light-flooded location.

Wedding reception
Birthday party
Christmas party
Get together
Gala dinner
Baptism
And many more...





Landstraßer Heurigenbuffet

Special offer for our cellar vault

Special selection of bread

With typically Austrian spread

Cold dishes

Country ham, ham variations,
Finest selection of sausages and gastronomic specialties of the region

Warm dishes

Porc roast
Small „Viennese Schnitzel“
Fried chicken
Gratinated noodles with cabbage
Sauerkraut and bread dumplings
Parsley potatoes

Small salad buffet

Potato salad, cucumber salad, cabbage salad,
black salsify salad with herbs and cream,
leaf salads

Pickled chili pepper, pickled cucumber,
onion mustard and horseradish

Selection of Austrian „Strudels“

Fresh baked bread

Price per person € 31,--

Minimum number of guests 25
from 20-24 persons we charge a surcharge of € 6,00 per person



Reblausbuffet

Cold dishes

Cured beef in gelatine Styria style
Cold roast, belly of porc,
Carinthian ham,
Pasty with Sauce Cumberland

Salad buffet

Potato salad with red onions,
Styrian farmer's salad with sheep's cheese,
Creamy cucumber salad, cabbage salad,
Leaf salads with dressing

Soup

Beef bouillon with pancake stripes

Warm dishes

Spinach dumpling in brown butter
Baked selection: Schnitzel of pork and chicken,
gratinated noodles with ham
Regional pigling with potato-leek strudel and vegetables
Roasted duck with red cabbage and dumplings

Desserts

Apple and curd strudel
Tiramisu with Styrian apples
Austrian dessert with apple puree and cranberries
Slice of cream cake

Price per person € 34,--

Minimum number of guests 25
from 20-24 persons we charge a surcharge of € 6,00 per person



Buffet Kaiser Franz

Cold dishes

Roast beef of veal with tartar sauce
Ras ham served with melon and cream of horseradish terrine
Italian Antipasti with roast chicken breast
Smoked and graved salmon with dill sauce

Salad buffet

Chicken salad served with curry and pineapple
Beef salad with mushrooms
Carrot fennel salad with orange vinaigrette
Black salsify salad with ham stripes, herbs and cream
Leaf salads of the season served with dressings

Soup

Viennese potato soup with mushrooms and vegetables

Warm dishes

Veal goulash with small dumplings
Stewed beef with Burgundy wine sauce
Kohlrabi-peas vegetables and onion potatoes
Spinach pancakes au gratin served with feta cheese and a herb sauce
Basil salmon with pasta, sauce Hollandaise and tomato fondue

Desserts

Tiramisu-cake
Punch cake
Fresh fruit salad
Dark and light chocolate mousse
Assorted Austrian cheese board with fruit and nuts

Price per person € 36,--

Minimum number of guests 25
from 20-24 persons we charge a surcharge of € 6,00 per person



Buffet Ferdinand Raimund

Cold Dishes

Treats of salmon
(smoked, marinated or as a terrine) with honey-mustard sauce
Roast beef, medium cooked,
with green pepper sauce and balsamic vinegar onions
Terrine of duck with duck liver, saffron pear and cranberry sauce
Italian raw ham with melon

Salad buffet

Seafood salad
Pasta salad with chicken
Mozzarella salad with basil & dried tomatoes
Salads of the season with different kinds of dressings

Soup

Chicken soup with buttered breadcrumb dumplings

Hot dishes

Rollmops of wels catfish with white wine sauce and root vegetables
Medaillons of pork bacon-wrapped with creamy mushroom sauce and finger-shaped
potato dumplings
Cutlet of turkey on vegetable ragout with parsley potatoes
Potato roulade with leaf spinach and herbs sauce

Desserts

Curd mousse with strawberry sauce
Filled profiterole with coffee cream
Selection of traditional Viennese strudels with vanilla sauce

Assorted Austrian cheese board with fruit and nuts

Price per person € 38,--

Minimum number of guests 25
from 20-24 persons we charge a surcharge of € 6,00 per person



Buffet Prince Metternich

Cold Dishes

Canard breast medium with Waldorf salad
Mozzarella terrine with basil-tomato ragout
Roast beef-vegetable terrine with avocado-vinaigrette
Smoked gourmet fishes with quail eggs
Serano ham with melon salad

Salad buffet

Thai beef salad with mint, coriander and red onions
Seafood salad with olives and pepper
Chicken salad with shrimps
Leaf salads of the season with dressings

Soups

Viennese-style soup with semolina dumplings, liver dumplings and pancake strips
Lemon grass-curry-coconut soup

Hot dishes

Medaillons of beef and pork
with green pepper sauce, fresh market vegetables and duchess potatoes
Small char rolls with shrimps sauce, creamy leaf spinach and parsley potatoes
Breast of guinea fowl with shiitake mushrooms and basmati rice
Cannelloni with ricotta and cherry tomato ragout

Desserts

Grand Marnier Creme
Exotic fruit salad
Mousse of dark chocolate with egg liqueur cream
Home-made yeast pastry
Petit fours

Assorted Austrian cheese board with fruit and nuts

Price per person € 45,--

Minimum number of guests 25
from 20-24 persons we charge a surcharge of € 7,00 per person



COCKTAIL RECEPTION 1

Canapés

Smoked salmon served with caviar
Smoked, rolled filet of ham with Gervais cream and strawberry
Smoked trout served with a horseradish cream
Roast beef served with a herb curd and quail's egg

Cocktailsnacks cold

Mozzarella tomato salad
Fried prawn in potato nest and cucumber spaghetti
Filled eggs with tuna and vegetable salad
Wan Tan noodles

Cocktailsnacks hot

Fried pork medallion with potato salad
Croissants filled with ham and served with chive sauce
Medallions of turkey with mushrooms and rice

Desserts

Petits Fours
Light and dark chocolate mousse
Fruit salad

Price per person € 28,--

Minimum number of guests 25
Under 25 guests we charge a surcharge of € 3,00 per person



COCKTAIL RECEPTION 2

Canapés

Canard breast medium with Waldorf salad
Tartare of smoked salmon with dill mustard sauce
Medaillons of pork served with gorgonzola cheese cream
Brie cheese with grapes

Cocktailsnacks

Small fillets of beef in green pepper sauce with gnocchi
Cutlet of veal on vegetable ragout
Pikeperch on a skewer with peas ragout
A variety of fried Asian dishes with dips

Desserts

Chocolate mousse crepes with egg liqueur sauce
Chilled fruit soup of berries with beaten egg white dumplings
Choux pastry filled with mousse and served with orange jelly and sour cherries

Price per person € 28,--

Minimum number of guests 25
Under 25 guests we charge a surcharge of € 3,00 per person



Biedermeier Menus

Arrange your own menu as desired.
We will help you willingly.

Three-Course-Menu with cold starter € 34,50

Three-Course-Menu with soup € 31,--

Four-Course-Menu as desired € 39,--

Cold starters

Smoked trout served with orange-Florence fennel-salad

Carpaccio of smoked & graved salmon with creamy lemon-herbs sauce

Prime boiled beef in gelatine with tomato-herbs vinaigrette

Vitello Tonnato with baked capers

Small jellied snacks with silks and quail egg

Marinated prawns on cucumber spaghetti and tomato coulis

Soups

Viennese-style soup with semolina dumplings, liver dumpling, pancake strips, mirepoix and boiled beef

Potato soup with mushrooms

Puree soup with three kinds of vegetables (carrots, peas and celery)

Vegetarian lemongrass-curry soup with coconut milk

Thickened Viennese onion chowder

Entremets

Steamed river trout in herbs gravy

Trout ricotta strudel with creamy leaf spinach

Tortelli with capon and truffle sauce



Main dishes

Center cut of salmon gratinated with leaf spinach served on lemon risotto

Corn-fed chicken breast filled with rocket salad and polenta and served with fried mushrooms and buttered vegetables

Pork tenderloin wrapped in bacon with Mediterranean vegetables and potato gratin

Fried sirloin steak with green pepper sauce, green beans wrapped in bacon and porcini croquettes

Spinach pancake with tomato ragout

Mediterranean vegetable quiche with herbs

Viennese treats

Viennese Schnitzel of veal with potato salad

Traditional Viennese prime boiled beef served with creamed spinach, roast potatoes and traditional sauces

Traditional deep fried chicken leg and breast with mixed leaf salad

Veal goulash with small buttered dumplings and lettuce

Beef olive filled with bacon, vegetables and gherkin in root vegetable sauce served with a small bread dumpling and mixed leaf salad

Traditional Viennese cabbage pasta with salad

Desserts

Kaiserschmarrn (sugared pancake with raisins) served with stewed plums

Curd dumplings served with stewed apricots

Honey parfait with kumquat compote

Mousse of three different chocolates

Viennese pancake trio with vanilla cream
(filled with apricot jam, plum jam and strawberry jam)

Selection of small sweet strudels with cream
(apple strudel, curd strudel and plum strudel)

Fine selection of soft cheeses with homemade chutney and rolls

Snacks & Fingerfood „Sandwich gusto and more“

Biedermeier Sandwiches à € 2,50 (Brown bread)

Tuna spread
with marinated pepper

Egg spread
with Chili and pork sausage

Horse radish-curd spread

Greaves lard
with onions

Roast meat with caraway
and with horse-radish

Pork roast
with gherkins

Biedermeier sandwiches à € 2,90 (light or whole grain baguette)

Mozzarella
with tomato, basil and olive

Ham
with vegetable mayonnaise and egg

Raw ham with melon

Mushroom tartare
with chive

Turkey ham
with pineapples and chili cream

Brie-cream
with walnut and grape

Biedermeier Tramezzini à € 3,20 (light & dark tramezzini bread)

Olive tuna spread
with olives

Bacon
with egg and chive

Shrimps
with tomato and pesto

Salmon
with green pepper and lemon creme fraiche

Smoked salmon
with Wasabi cucumber

Turkey breast
with Coleslaw

Roastbeef
with green pepper sauce, tomatos and gherkins

Filled jour bread rolls à € 3,50 (rolls, pretzel stick, pumpkin seed bread, ...)

Fried filet of pork
with gherkin

Emmentaler cheese
with Liptauer cheese spread

Salami
with Grana

Beef Tartare

Tartare of kippered trout
with dill

FIXED RATES FOR DRINKS

Aperitif € 9,80

30 minutes unlimited sparkling wine, sparkling wine with orange or elderflowers juice

Small package € 29,--

(4 hours unlimited)

House wine, beer, alcohol-free beverages

(no coffee and tea included)

Big package € 36,--

30 minutes unlimited sparkling wine, sparkling wine with orange or elderflowers juice

as well as 4 hours

House wine, beer, alcohol-free beverages

(no coffee and tea included)

All prices are per person and including tax

