

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

Landstrasser Hauptstrasse 28 \* 1030 Vienna

**Contact:** Sandra Brich/Banquet sales

**Tel.:** +43 (0)1 / 71671-518 \* **Fax:** +43 (0)1 / 71671-503

**E-Mail:** [h5357-sb@accor.com](mailto:h5357-sb@accor.com)

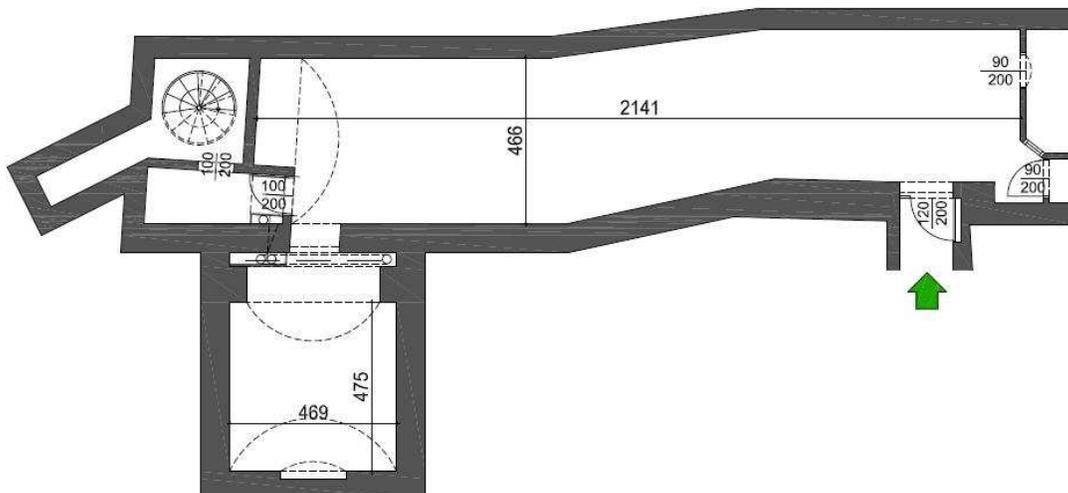
[mercure.com](http://mercure.com)



## Cellar vault, 162 m<sup>2</sup>

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 silts 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



**Mercure**  
HOTELS



---

**Mercure**  
HOTELS