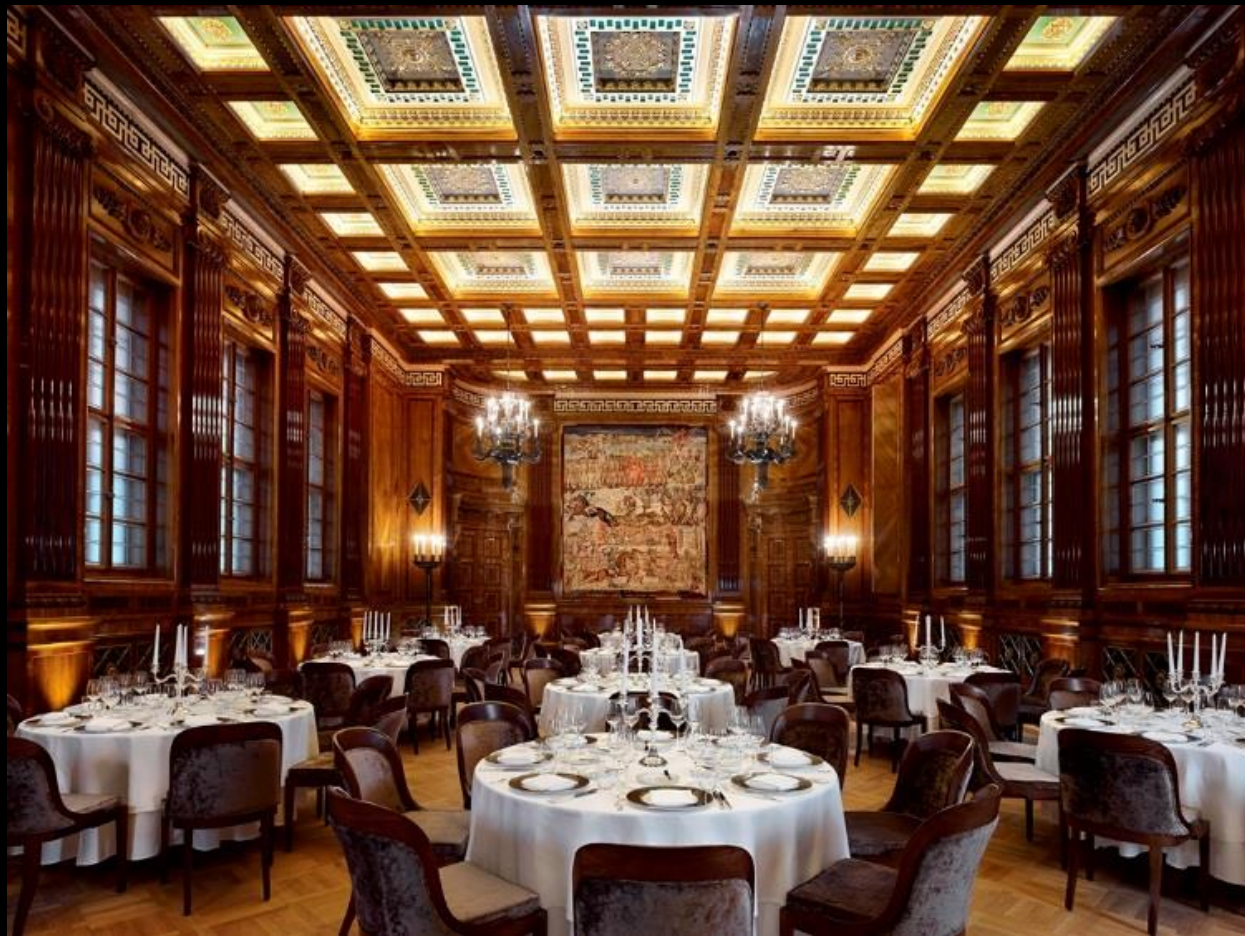


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PARK HYATT VIENNA™

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BEL  
ETAGE



Park Hyatt Vienna  
Am Hof 2, 1010 Vienna  
Telefon +43 1 22740 1206  
[viaph.rfp@hyatt.com](mailto:viaph.rfp@hyatt.com)



Dear Guest,

We would like to make your event an unforgettable experience. In terms of the culinary offerings in particular, your event should stay memorable for your guests.

This is our reason for concentrating on fresh regional produce, thoughtfully sourced and carefully served. The natural flavour of our ingredients is a top priority.

All of our buffets are set up on small, island-like cubes so that no queue is created and all guests can comfortably help themselves. The food is presented in small portions, last minute prepared and constantly refreshed. This guarantees a constant quality throughout the event to all of your guests.

We are looking forward to welcoming you soon and spoiling you with our delightful creations.

Yours Banqueting Team

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# PACKAGES



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## Half day

€ 85,00

from 35 persons in the Grand Salon and from 10 persons in the Boardrooms

- Welcome coffee
- Morning coffee break
- Lunch as per our chef  
Buffet (starting from 20 persons) or seated
- Unlimited non-alcoholic beverages for lunch
- Unlimited conference beverages in meeting room
- Set-up with available furniture and staff
- Available standard technical equipment
- Room hire half day (4 hours)

\* We will be delighted to offer custom-made conference packages



## Full day

€ 95,00

from 48 persons in the Grand Salon and from 10 persons in the Boardrooms

- Welcome coffee
- Morning coffee break
- Lunch as per our chef  
Buffet (starting from 20 persons) or seated
- Unlimited non-alcoholic beverages for lunch
- Afternoon coffee break
- Unlimited conference beverages in meeting room
- Set-up with available furniture and staff
- Available standard technical equipment
- Room hire full day

\* We will be delighted to offer custom-made conference packages

# BREAKS

„One of the very nicest things  
about life is the way we must  
regularly stop  
whatever it is we are doing and  
devote our attention to eating.”

Luciano Pavarotti  
Italian opera singer (1935–2007)







## Small Viennese breakfast

€ 25,00

Freshly squeezed juices

*Apple, orange, grapefruit*

Oven fresh bakery

*Rolls, croissants, Danish pastries*

*With butter, honey and jams*

Fruits, yoghurt and cereals

*Natural yogurt, seasonal fresh fruits*

*Homemade granola*

Cold cuts and cheese specialties

*Cooked ham, pastrami and cheeses from the board*

Hot beverages

*Coffee specialties & loose leaf teas*



## Hof breakfast

€ 35,00

### Freshly squeezed juices

*Apple, orange, grapefruit*

### Oven fresh bakery

*Rolls, croissants, Danish pastry*

*Butter, honey and jams*

### Fruits, yoghurt and cereals

*Natural and fruit yoghurt, seasonal fresh fruits, homemade granola*

### Cold cuts and cheese specialties

*Cooked ham, pastrami and cheese from the board*

### Fish

*Smoked and marinated salmon, honey mustard sauce, horseradish cream*

### Hot dishes

*Boiled and scrambled eggs, crispy bacon, sausage and potatoes*

### Hot beverages

*Coffee specialties & loose leaf teas*





Extras

€ 6,00

Pancakes

*Maple syrup, fruit compote, vanilla whip cream*

Eggs Benedict

*Poached organic egg, cooked ham, smoked salmon, sauce hollandaise*

Brioche French toast

*Maple syrup, fruit compote, cinnamon raisins*



## Snack time

€ 19,00

*Almdudler, local herb lemonade*  
*Seasonal fruits*  
*Frankfurt sausages*  
*Käsekrainer, local cheesy sausage*  
*Air dried chili sausages*  
*Leberkäse rolls, local cheesy liver*  
*Cheese sticks*  
*Regional mustards*  
*Danish pastries*

## Sandwich break

€ 19,00

*Coffee specialties & loose leaf teas*  
*Homemade ice tea and lemonade*  
*Seasonal fruits*  
*Variation of four different sandwiches*  
*Cookies*



Sweet break

€ 19,00

*Coffee specialties & loose leaf teas*

*Homemade ice tea and lemonade*

*Seasonal fruits*

*Seasonal fruit cake*

*Gugelhupf, traditional ring cake*

*Cheesecake*

*Cookies*

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# LUNCH BUFFET

“The afternoon knows what  
the morning never suspected”

Robert Frost  
American poet (1874-1963)



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## Lunch buffet Vienna

€ 48,00

*Marinated potatoes, radish, leek, organic egg*

*Beef salad, bell pepper, beans, red onions, parsley*

*Smoked lake trout, cucumber, celery, apple, verbena*

*Seasonal leaf salads, selected dressings, shaved vegetables*

-

*Consommé with savoury pancake slices*

-

*Prime boiled veal, chives sauce, apple horseradish*

*Confit lake char, horseradish, spring onions*

*Eggplant ravioli, olive stock, spinach, mountain cheese,*

*Oven braised root vegetables*

*Roasted potatoes*

-

*Traditional Viennese chocolate cake*

*Apple strudel, whipped cream*

*Sour cream Schmarrn, homemade compote*

*Curd cheese cake in glass, seasonal fruits*



## Lunch buffet regional

€ 48,00

*Braised beets, goat cheese, raspberries, herb salad*

*Roastbeef, mushrooms, meadow herbs, honey marinade*

*Whiskey pickled salmon, avocado, horseradish*

*Lettuce, mustard dressing, mountain cheese, roasted bread*

-

*Creamy parsnip soup, truffles*

-

*Viennese beef goulash*

*Pan fried lake trout, creamy cabbage, grapes, pancetta*

*Pastasotto, saffron, dried tomatoes, basil*

*Glazed seasonal market vegetables*

*Spaetzle, chives*

-

*Dark chocolate soufflé, stewed berries*

*Apple crumble cake, vanilla sauce, crème chantilly*

*Mozart cake, nougat mousse, pistachios, marzipan*

*Malakoff cake in glass*





## Lunch buffet mediterranean

€ 48,00

*Burratini, eggplant, pine nuts, balsamic vinegar, basil*

*“Vitello tonnato”, boiled veal, smoked trout cream, capers, anchovies*

*Grilled vegetables, homemade ricotta, oregano, parmesan shaves*

*Bread salad, lettuce, cucumbers, olives, basil*

-

*Parmesan soup, rosemary croutons*

-

*Braised free range chicken legs, bell pepper, thyme*

*Pan fried gilt-head bream, artichokes, sauce vierge*

*Gnocchi, white tomato sauce, spring onions, arugula*

*White beans, pancetta, basil*

*Potato gratin*

-

*Tiramisu, espresso, mascarpone, biscotti*

*Èclair, dark chocolate*

*Cake of the day*

*Yoghurt-berry trifle*

# LUNCH MENU

„Food for the body is not  
enough. There must be food  
for the soul“

Dorothy Day  
American social activist (1897–1980)





three course € 45,00

four course € 55,00

## Appetizer

*Romaine lettuce hearts, parmesan dressing, bacon, toasted bread*

*Burratini, eggplant, olives, pine nuts, basil (v)*

*Confit label rouge salmon, cucumber, celery, apple, verbena*

*Mixed greens, shaved vegetables, carrot-lime dressing (v)*

## Soups

*Consommé, savory pancakes slices*

*Creamy parsnip soup, celery ravioli, parsley oil (v)*

*Creamy pumpkin soup, Kashmir curry, Styrian pumpkin seed oil*





## Main Courses

*Grilled steak, pan vegetables, wasabi-mashed potatoes*

*Glazed veal, balsamic jus, eggplant, thyme polenta, gremolata*

*Pan fried cod, chick peas, pancetta, parsley*

*Pastasotto, saffron, dried tomatoes, basil*

## Desserts

*Tiramisu, espresso, mascarpone cream, cocoa*

*Chocolate biscuit cake, praline ice cream*

*Yoghurt mousse, biscuit, exotic fruits*

*Seasonal fruits, elderflower marinade, passion fruit sorbet*

# DINNER BUFFET

“Take time enough for your meals, and eat them in company whenever you can. There is no need for hurry in life least of all when we are eating.”

Edward Everett Hale  
American author (1822-1909)





## Flying Dinner Bel Etage

€ 68,00

### Appetizer Cube

*Roastbeef, mushroom, horseradish, meadow herbs*

*Pan seared salmon, chili, ginger, red onions compote*

*Asparagus, truffle vinaigrette, goat cheese, watercress*

*Lettuce, French dressing, croutons*

### Beef Tartare Cube

*Beef tartare, regional mustard, pickled vegetables, freshly baked bread*





## Flying Main Course

*Parmesan soup, rosemary croutons*

*Braised veal cheeks, truffle jus, parsnip puree*

*Confit lake char, saffron, fennel, olive, capers*

*Eggplant ravioli, olive broth, young spinach*

## Apple Cube

*Apple strudel, vanilla sauce, whipped cream*

## Lemon Cube

*Lemon tarts, meringue*

## Chocolate Cube

*Crispy nougat gateau, chocolate truffles*



## Dinner buffet Bel Etage

€ 82,00

### Appetizer

*Boiled veal, herb vinaigrette, salad*

*Octopus salad, olives, limes, dried tomatoes*

*King prawns, lettuce hearts, spicy cocktail sauce, avocado, leek*

*Roasted broccoli salad, goats cheese, pistachio vinaigrette (v)*

*Mixed greens, shaved vegetables, carrot-lime dressing (v)*

### Soup

*Traditional Viennese soup pot*

### From the Carving Station

*Slow braised grass fed beef*

*Sherry gravy, gremolata, mustard*



## Main Courses

*Glazed veal cheeks, piquilla salsa, Jerusalem artichoke mash*

*Pan fried pike perch, white wine sauce, root vegetables*

*Gnocchi, mushrooms, garlic, hazelnuts*

*Oven roasted heirloom vegetables, lemon (v)*

*Potato truffle gratin*

## Cheese

*Selected local cheese, chutneys, fruit bread*

## Desserts

*Sour cream Schmarrn, apple- and plum compote*

*Chocolate tarts, hazelnuts, crème chantilly*

*Tiramisu, espresso, mascarpone cream*

*Berry trifle, yoghurt mousse, biscuit*





## Carving station upgrades

<i>Slowly braised veal leg, sherry gravy, gremolata, regional mustard</i>	€ 16,00
<i>Short rib glazed with barbecue sauce</i>	€ 16,00
<i>Grilled beef tenderloin</i>	€ 20,00
<i>Sea bass baked in salted crust</i>	€ 24,00
<i>Grilled Japanese wagyu ribeye steak</i>	€ 49,00

# FINGERFOOD

„There is no sincerer love than  
the love of food.“

Georg Bernard Shaw  
Irish playwright (1856–1950)





## Cold

*Eggplant crostini, homemade ricotta, mint (v)* € 4,00

*Goat cheese praline, pistachios, red beets (v)* € 4,00

*Pan fried label rouge salmon, chili, ginger, red onion compote (v)* € 5,00

*Russian egg, char caviar* € 5,00

*Roastbeef crostini, bell pepper, gremolata* € 5,00

*Wulka ham, grissini,* € 4,00

*Oven roasted broccoli, pistachio vinaigrette (v)* € 4,00

*Pretzel roll, cooked ham, horseradish* € 5,00

*Beef tartare, wachauer bread, herb salad* € 5,00





## Hot

<i>Baked organic egg, spinach, truffle (v)</i>	€ 6,00
<i>Eggplant ravioli, olive brew, parmesan, basil (v)</i>	€ 5,00
<i>Homemade gnocchi, dried tomatoes, olives, basil</i>	€ 5,00
<i>Confit label rouge salmon, miso sauce, leek, sesame</i>	€ 5,00
<i>Confit lake char, saffron, fennel, olive, capers</i>	€ 5,00
<i>Pan fried pike perch, horseradish, melted tomatoes, mashed potatoes</i>	€ 6,00
<i>Steak, pimientos de Padron, arugula, chimichurri</i>	€ 6,00
<i>Braised veal cheeks, piquilla salsa, parsnip mash</i>	€ 6,00
<i>Glazed short rib, bourbon barbecue sauce, corn, mashed potatoes</i>	€ 6,00



## Soups

<i>Creamy pea soup, mint (v)</i>	€ 5,00
<i>Creamy Pumpkin soup, Kashmir curry, pumpkin seed oil (v)</i>	€ 4,00
<i>Creamy corn soup, truffle</i>	€ 5,00
<i>Carrot-ginger soup, coconut</i>	€ 4,00
<i>Parsnip soup, parsley oil</i>	€ 4,00
<i>Gazpacho, extra virgin olive oil (v)</i>	€ 4,00



## Sweet

<i>Lemon tart, meringue</i>	€ 4,00
<i>Apple crumble, hay milk ice cream</i>	€ 4,00
<i>Panna Cotta, exotic fruits</i>	€ 4,00
<i>Yoghurt trifle, biscuit, seasonal fruits</i>	€ 4,00
<i>Tiramisu, espresso, mascarpone cream</i>	€ 4,00
<i>Mountain cheese, fig mustard, fruit bread</i>	€ 4,00
<i>Blue cheese tart, pear, walnuts</i>	€ 5,00



# DINNER MENU

“Food is for eating, and good  
food is to be enjoyed.  
I think food is, actually, very  
beautiful in itself“

Delia Smith  
British chef (\*1941)





three course € 62,00    four course € 75,00    five course € 89,00

## Appetizer

*Burratini, asparagus, truffle vinaigrette, basil (v)*

*Beef carpaccio, tarragon cream, pickled onions, roasted bread*

*Grilled lettuce hearts, buttermilk dressing, bacon, pear, Fourme d'Ambert*

*Seafood crudo, chili marinade, char caviar, fennel, horseradish*

*Pan fried tuna, ponzo onions, avocado, sesame, cilantro*

## Soups

*Beef consommé, savory pancakes slices and semolina dumpling*

*Bell pepper soup, chorizo, arugula pesto (v)*

*Creamy celery soup, egg, truffle*



## Between Courses

*Lemon sorbet, Bollinger champagne (v)*

*Fried scallops, chick peas, chorizo aglio (v)*

*Crispy fried organic egg, truffle, young spinach, (v)*

*Fried sea bass, yuzu cauliflower vinaigrette, estragon*

## Main Courses

*Pastasotto, saffron, dried tomatoes, basil*

*Grilled saddle of veal, morel jus, potato gratin, red wine onion mustard*

*Grilled veal filet, mark crust, truffle jus, spinach, mashed potato*

*Pan fried lake char, watercress horseradish, melted tomatoes, parsnip mash*

*Confit cod, almond caper vinaigrette, roasted cauliflower*





## Cheese

*Blue cheese tart, pear, truffle, walnuts (v)*

*Variation of raw cheese, fig mustard, fruit bread (v)*

*Gratinated goat cheese, lavender, honey, pine nut pesto (v)*

## Desserts

*Cheesecake, graham crackers, vanilla ice cream*

*English trifle, yoghurt sorbet, biscuit*

*Chocolate gateau, pistachios, praline ice cream*

*Tart Tatin, apple, honey, hay milk ice cream*

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# BEVERAGE PACKAGES



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## Non-alcoholic

*Sparkling water, soft drinks, coffee and tea specialties*

4 hours	€ 35,00
5 hours	€ 43,00
6 hours	€ 50,00
7 hours	€ 56,00

## Classic

*White- and red wine (as per sommelier), beer  
sparkling water, soft drinks, coffee and tea specialties*

½ hour	as per consumption
1 hour	€ 22,00
2 hours	€ 35,00
3 hours	€ 45,00

\* All prices above are per person.





## Deluxe

*Sparkling wine, white- and red wine (as per sommelier) beer, sparkling water, soft drinks, coffee and tea specialties*

½ hour	as per consumption
1 hour	€ 28,00
2 hours	€ 46,00
3 hours	€ 56,00

## Luxury

*Champagne, white- and red wine (as per sommelier), beer, sparkling water, soft drinks, coffee and tea specialties*

½ hour	as per consumption
1 hour	€ 43,00
2 hours	€ 63,00
3 hours	€ 78,00

\* All prices above are per person.

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# SOFTDRINKS

„If life gives you lemons, make  
some kind of fruity juice.“

Conan O'Brien



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## Soft drinks

Home-made lemonade	€ 6,00
Home-made ice-tea	€ 6,00
Almdudler	€ 4,00
Frucade	€ 4,00
Raspberry Kracherl	€ 4,00
Lemon Kracherl	€ 4,00
Red Bull	€ 6,00
International soft drinks	€ 4,00
Freshly squeezed juices 1l <i>orange, grapefruit, apple</i>	€ 25,00





## Mineral water

Vöslauer	0,75l	€ 3,50
Vöslauer	0,33l	€ 6,50
Kaiserwasser	0,25l	€ 3,50
Kaiserwasser	0,75l	€ 8,50

## Mixers

Fentimen's, Fever Tree	€ 4,00
Thomas Henry, Sens	€ 4,00

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# APERITIF

“Champagne! In victory one  
deserves it, in defeat one needs it.”

Napoleon I. Bonaparte  
(1769–1821)



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## Sparkling wine

Grüner Veltliner Brut <i>Weingut Pfaffl, Stetten</i>	€ 36,00
Cuvée Katharina - Rosé <i>Fritz Wieninger, Wien – Stammersdorf</i>	€ 42,00
Brut Reserve <i>Schlosskellerei Gobelsburg, Langenlois</i>	€ 46,00
Methode Traditionelle "Hommage 1860" <i>Stefan Potzinger, Gabersdorf, Südsteiermark</i>	€ 50,00

## Champagne

Brut Majeur <i>Ayala, Champagne</i>	€ 92,00
Billecart-Salmon Brut Réserve <i>Billecart-Salmon, Champagne</i>	€ 98,00



# WINE

"Wine is the most civilized  
thing in the world."

Ernest Hemingway





## White wine

Chardonnay Felsenstein <i>Birgit Braunstein, Purbach</i>	€ 25,00
Riesling Federspiel Terrassen <i>Domäne Wachau, Dürnstein</i>	€ 26,00
Gelber Muskateller Klassik <i>Weingut Sattler, Gamlitz</i>	€ 28,00
Grüner Veltliner Kamptal DAC "Stein" <i>Weingut Jurtschitsch, Langenlois</i>	€ 28,00
Grüner Veltliner Kremstal DAC Wieden&Berg <i>Salomon Undhof, Stein</i>	€ 28,00
Chardonnay <i>Gerhard Markowitsch, Göttlesbrunn</i>	€ 33,00



## White wine

Riesling Federspiel Setzberg <i>Karl Lagler, Spitz</i>	€ 32,00
Grüner Veltliner Vogelsang <i>Bründlmayer, Langenlois</i>	€ 34,00
Morillon Ratsch Startin <i>Weingut Gross, Ratsch</i>	€ 40,00
Wiener Gemischter Satz DAC Nussberg <i>Weingut Rotes Haus, Wien – Nussdorf</i>	€ 47,00
Sauvignon Blanc Therese <i>Walter &amp; Erich Polz, Spielfeld</i>	€ 54,00





## Red wine

Pinot Noir <i>Auer, Tattendorf</i>	€ 26,00
Zweigelt <i>Claus Preisinger</i>	€ 26,00
Blafränkisch Johanneshöhe <i>Prieler, Schützen</i>	€ 27,00
Heideboden <i>Hans und Anita Nittnaus, Gols</i>	€ 33,00
Blafränkisch Umriss <i>Feiler Artinger, Rust</i>	€ 34,00



## Red wine

Mephisto <i>Rainer Christ, Wien - Jedlersdorf</i>	€ 45,00
St. Laurent Schafleiten <i>Judith Beck, Gols</i>	€ 46,00
Quattro <i>Gager, Deutschkreutz</i>	€ 52,00
Antonius <i>Kloster Am Spitz, Purbach</i>	€ 59,00

# BEER

“Beer, if drunk in moderation,  
softens the temper, cheers the  
spirit and promotes health.”

Thomas Jefferson







## Bottled beers

Stiegl alkoholfrei	€ 4,00
Wiener Original	€ 5,00
Peroni Nastro Azzurro	€ 5,00
Trumer Pils	€ 5,00
Feinstätter Zwickl	€ 6,00

## Cider

Goldkehlchen	€ 4,50
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\* All prices are including all statutory taxes.

# BOARD- ROOMS

„Great buildings that move the spirit have always been rare. In every case they are unique, poetic products of the heart.“

Arthur Erickson

























## Contact

Kindly contact our Events department for more information and further requests.

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