



**GASTHAUS ZU
SCHLOSS HELLBRUNN**

YOUR DREAM WEDDING
IN A FAIRY-TALE ATMOSPHERE

YOUR WEDDING AT HELLBRUNN PALACE

CURTAIN UP FOR YOUR BIG DAY

Built as a place of joie de vivre, celebration and enjoyment, the pleasure palace Hellbrunn is designed for the wedding of your dreams. The palace park, the trick fountains, the wedding chapel ... all so romantic and magically beautiful!

The area around our Gasthaus zu Schloss Hellbrunn offers all possibilities for your wedding and plenty of space for individuality and the extraordinary.

Hellbrunn – a place of unexpected possibilities. **What makes Hellbrunn unique?**

CIVIL WEDDINGS IN THE PALACE PARK



RENT-FREE ROOMS AT GASTHAUS ZU SCHLOSS HELLBRUNN



CUT THE WEDDING CAKE AT THE HELLBRUNN PALACE TRICK FOUNTAINS



THE RESTAURANT

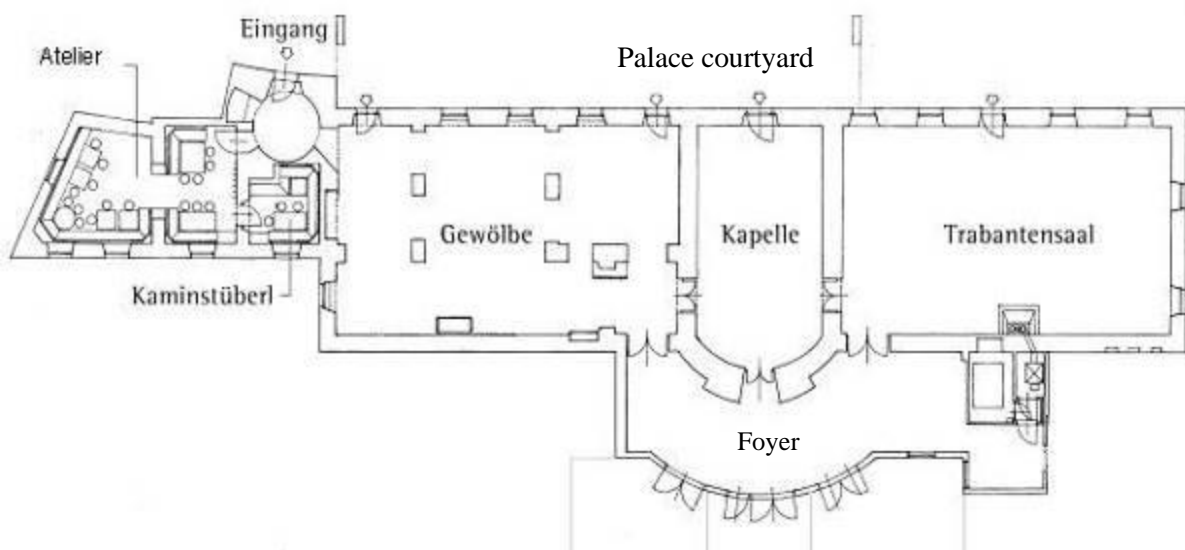


**GASTHAUS ZU
SCHLOSS HELLBRUNN**



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: 2.500,00



GEWÖLBE

CAPACITIES: Round gala tables max. 70 guests Square tables max. 50 guests
Long table max. 30 guests
ROOM RENTAL: 1.000,00





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

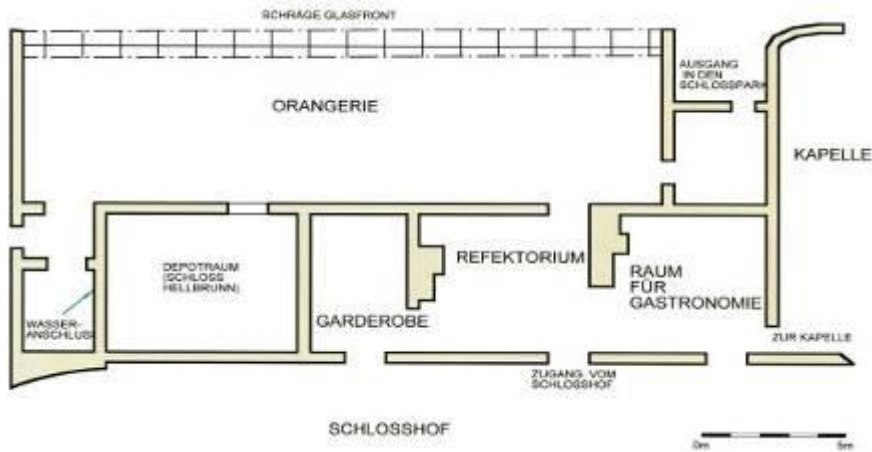
CAPACITY: Square tables max. 35 guests
ROOM RENTAL: 1.000,00





GASTHAUS ZU SCHLOSS HELLBRUNN

PALACE PREMISES ORANGERY



IMPRESSIONS



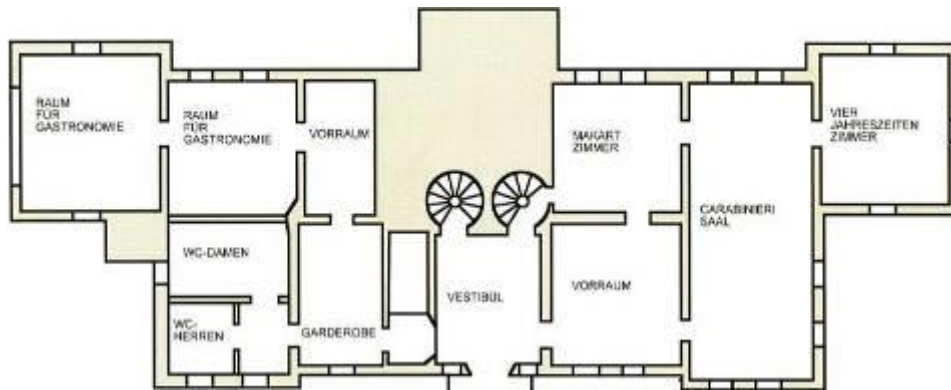
CAPACITY: Round gala tables max. 90 guests
 Long table max. 60 guests

ROOM RENTAL: Wedding 1152,00
 Dinner 1296,00 or 1728,00 (over 40 guests)
 Additionally (6% of the food & beverage turnover) are to be paid to the palace administration separately.



GASTHAUS ZU SCHLOSS HELLBRUNN

PALACE PREMISES CARABINIERI ROOM + ADJOINING ROOMS



Palace courtyard

IMPRESSIONS



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

ROOM RENTAL: Dinner 2520,00 or 3000,00 (over 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 lime 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 4,70

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
4,30

MIXED COVER

Bread, butter & two kinds of spreads
4,90

EXTENDED COVER

Bread & three kinds of spreads
5,30

On the following pages you will find our seasonal menus put together by Chef Marcus Koidlour 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 per person to the menu price.

You can organise and bring your own WEDDING 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

Price per person *38,00*

☆ 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

Kohlrabi foam soup with chive 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 spaetzle

Crispy chocolate tart 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

Mango passion fruit slice with coconut & dark chocolate

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

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

Prosecco	0,1 l	5,10
Mimosa	0,1 l	5,60
Sparkling wine, Schuster winery, Alberndorf, Lower Austria	0,75 l	33,00
Darya Frizzante rosé, Schuster winery, Alberndorf, Lower Austria	0,75 l	33,00
Champagne Lebeau-Batiste, Chavot-Courcourt, France	0,75 l	89,00

NON-ALCOHOLIC

Coca Cola Diet Zero	0,33 l	4,40
Almdudler, Sprite, Fanta, Spezi	0,33 l	4,40
Apple juice, Orange juice	0,3 l	4,50
Apple/Orange juice spritz	0,3 l	4,30
Rauch fruit juices Mango, Apricot	0,3 l	4,50
Rauch fruit juices spritz	0,5 l	4,90
Red Bull "Organics" Tonic Water, Bitter Lemon, Ginger Ale	0,25 l	4,80
Red Bull Zero	0,25 l	4,80
Vöslauer sparkling still	0,33 l	3,70
Vöslauer sparkling still	0,75 l	6,80

BEER

Stiegl Goldbräu	0,3 l	4,40
Stiegl Hell	0,3 l	4,40
Stiegl-Radler Lemon	0,3 l	4,40
Stiegl Weiße cloudy	0,5 l	5,90
Franziskaner dark	0,5 l	5,90
Stiegl- Non-alcoholic	0,3 l	4,40

WINES

☆ JoDoSt Grüner Veltliner, Schuster winery, Alberndorf, Lower Austria (House wine)	0,75 l	31,00
Grüner Veltliner Rosenberg, Bauer winery, Wagram, Lower Austria	0,75 l	49,00
Welschriesling Klassik, Muster winery, Gamlitz, South Styria	0,75 l	32,00
Sauvignon Blanc, Schödl winery, Weinviertel, Lower Austria	0,75 l	34,00
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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☆ JoDoSt Zweigelt, Schuster winery, Alberndorf, Lower Austria (House wine)	0,75 l	33,00
Merlot, Reeh winery, Andau, Lake Neusiedl	0,75 l	36,00
Blaufränkisch, Kerschbaum winery, Horitschon, Central Burgenland	0,75 l	44,00
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 Euro 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.

OUR WEDDING PACKAGE

We are happy to offer your wedding celebration at a flat rate per person.
With our wedding package everything is taken care of and you know exactly what costs will be incurred.

Our package price is valid for 50 guests in the Gewölbe rooms, Chapel & Trabantensaal.
We would be happy to provide you with an individual offer for under 50 guests

ARRIVAL AT THE PALACE COURTYARD & APERITIFS FOR 1 HOUR

Sparkling wine
Mimosa
Sparkling Rosé
Beer & non-alcoholic beverages
Canapés "classic"

THE FESTIVELY DECORATED ROOM

Round tables for 8 – 10 people
White table cloth & napkins
Floral decorations
Chair covers
Candles, LED lighting

WEDDING MENU

Cover
4-course wedding menu category II.
Standard menu cards

DRINKS FOR (A FURTHER) 6 HOURS

House wine white & red
Stiegl Goldbräu, Radler
Non-alcoholic beverages & coffee/tea
Not included: Red Bull products, Spirits & Tobacco products

FLAT RATE FOR LISTED SERVICES

PRICE PER PERSON 180,00

Minimum Consumption is Euro 150,00 each person.

Added to this is the respective room rent.

The services included in the package are marked with a ☆

Children under 10 years with children's menu	per child	33,00
Children from 10 to 14 years with children's menu	per child	49,00
Children from 10 to 16 years with wedding menu	per child	64,00

WEDDING IN THE PALACE GROUNDS

There are different seating options and locations for your civil wedding within the park – depending on weather conditions, the ceremony can take place at the 'Rondeau' or 'Under the trees'!

VARIATION I - RONDEAU



Rental - flat rate

960,00

Incl. pagoda marquee, wedding table, 4 chairs for bridal couple/witnesses, benches with covers, set-up and dismantling

VARIATION II – UNDER THE TREES



Rental - flat rate

960,00

Incl. pagoda marquee, wedding table, 4 chairs for bridal couple/witnesses, benches with covers, set-up and dismantling

EXTRAS

Beer bench 25 x 200 cm, incl. cushions & white cover

per bench 23,00

White chair with cushion

per chair 10,00

High table incl. white cover & tablecloth

per table 20,00

Parasol white, diameter 3 m

per umbrella 70,00

White carpet width 2 m, length 20 m

flat rate 320,00

Floral decoration Wedding table/high tables

Price on request

Giant white balloons

Price on request

GENERAL COSTS FOR EXTRAS

Transport costs Rental furniture – depending on quantity

100,00 – 150,00

Assembly and dismantling – depending on scope 100,00 - 200,00

DESSERT BUFFET & WEDDING CAKE 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 1180,00
(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

WEDDING CEREMONY IN THE PALACE CHAPEL

For a church wedding, the palace chapel directly in the castle courtyard can be rented.
Maximum capacity 60 guests – 40 seated, 20 standing.

Rent 350,00

Pastors & floral decorations must be organised independently.

WEDDING CAR

For your wedding, book our Rolls Royce old timer, built in 1972.

For example, be picked up from the registry office and be taken on a nostalgic drive to Anif.

Price per hour 170,00

Price incl. driver in appropriate clothing. Please note that the Rolls Royce cannot be driven in poor driving conditions such as in snow or mud.

The car`s decoration is not included in the price, but can be organized by us.



PARKING

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

Parking fees:	0-2 hours	2,00
	Every additional hour	1,00
	Maximum daily rate	4,00

Parking tickets can also be purchased in advance at a special price of 3,00.

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 300,00

From 50 guests 400,00

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



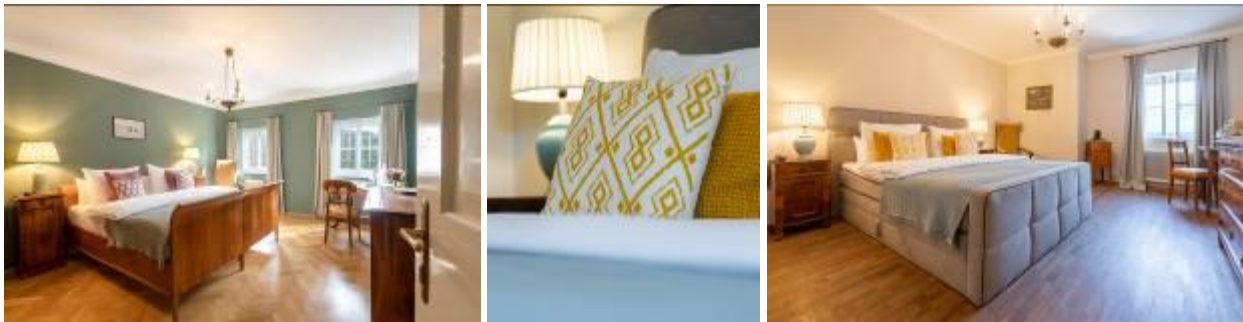
GASTHAUS ZU SCHLOSS HELLBRUNN

OVERNIGHT ACCOMMODATION

AT OUR SISTER HOTEL ****SCHLOSSWIRT ZU ANIF

The hotel consists of 32 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.



The Schlosswirt has a total of 32 rooms, divided into the main and neighbouring building.

BRUNCH AT SCHLOSSWIRT ZU ANIF

The morning after your wedding celebration, a cosy wedding brunch is offered in the romantic garden of the 4-star hotel. Savour our extensive breakfast offer and let the memories of your very special day be enjoyed again.



Schlosswirt zu Anif · Salzachtalbundesstrasse 7 · 5081 Anif · +43(0)6246 72 175 · info@schlosswirt-anif.at www.schlosswirt-anif.at

LET'S GET TOGETHER AT OUR SISTER COMPANY STIEGL-KELLER

Are you expecting guests whom you would like to invite to get to know each other in a comfortable setting, the night before the wedding? Stiegl-Keller offers the ideal setting for this. A cosy atmosphere, traditional Austrian cuisine and the unique view over the roofs of Salzburg, will enchant not only guests from abroad, but locals alike.



Below are two suggestions for organising such an event (bookable from 40 people upwards):

OPPORTUNITY 1

Arrival & Welcome on the terrace or in the booked room.
"Salzburger Brettljause" – placed on the decorated table
(bacon, ham, cheese, different spreads and fresh baked pretzels)

Proof your courage on taping the wooden barrel with Stiegl Goldbräu (20 l)
ON THE BUFFET YOU WILL FIND TRADITIONAL DISHES LIKE:

Salad buffet with homemade dressings
Bread basket
"Wiener Schnitzel" (pork) and deep fried chicken
Potato salad or parsley potatoes
fried meat balls with smashed potatoes
Kasnock'n (spaetzle with cheese) and roasted onions
Sweet final

Austrian strudels with whipped cream

PRICE PER PERSON* 48,00

Including your private space on the terrace or in one of our "Stubn",
Seasonal flower decoration, "Brettljause" and buffet, 20 l Stiegl-Goldbräu
in a wooden barrel (=0,5l per person for 40 guests)

OPPORTUNITY 2

Arrival & Welcome on the terrace or in the booked room.

On the table are fresh pretzels and an assortment of spreads which go perfect with our Stiegl Goldbräu in a wooden barrel which can be taped by yourself.

THE BUFFET CONTAINS:

Bavarian (white) sausages (truffle-, ccp- & champagne-sausages)
with mustard and fresh horseradish
Breadbasket with brown and white bread
Apple-strudel with whipped cream

PRICE PER PERSON* 32,00

Including your private space on the terrace or in one of our "Stubn",
flower decoration, 1 pretzel per person, different spreads,
1 pair of sausages, 1 piece of bread & 1 piece of strudel per person,
20 l Stiegl-Goldbräu in a wooden barrel (=0,5l per person for 40 guests)
* Minimum of 40 persons * Minimum of 40 persons



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

Telephone 0043 664 30 80 944 Telephone

Mail office.maier@t-online.de

MUSIC/ARTIST AGENCY STREB

Mr Willi Streb

0043 664 250 22 72

Mail info@streb.at

PHOTOGRAPHY & VIDEO

Mr. Markus Schlögl

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NURSERY

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WEDDING CAKE

Nicola Führle – backebackekuchen

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WEDDING CAKE

Theresa Jahoda - Confectioner

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HWK LIMOUSINE SERVICE

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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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