

Steirerstöckl

We are delighted you'd like to host your celebration at our Wirtshaus Steirerstöckl!

Please select from the menu options below for your event:

(These selections are considered as minimum orders.)

- Price per person € 33.00/three course meal (soup – main course - dessert)
- Price per person € 38.00/three course meal (hors d'oeuvres - soup - main course)
- Price per person € 40.00/three course meal (hors d'oeuvres - main course - dessert)
- Price per person € 45.00/four course meal (hors d'oeuvres - soup - main course - dessert)

Date of event	
Name	
Time of event (from - to)	
Number of people	

To confirm your reservation, please sign this form and return it to us.

Please confirm the exact number of persons no later than three full days before the event begins!

Renting out our parlours for private events requires a reservation for the minimum number of people:

Anna Plochl Parlour	14 people
Winter Garden	28 people
Archduke Johann Parlour	18 people
The Upper Parlour	18 people
The Large Parlour	55 people

If the actual number of people is below the confirmed number, please be advised that we charge a difference fee of € 49.00 per person based on the number of people you specified.

After midnight, we charge an overtime fee of € 20.00/hour per employee.

We would be happy to create your very own celebration menus; the price per individual menu is € 3.00.

Please be advised that we include all fees on a single event invoice. Thank you in advance for your understanding. Should the event be cancelled within five days of its start date, we reserve the right to charge your account in full.

Date:

Signature

FAX: 01 440 64 49 or email: steirerstoeckl@jagawirt.at

Pötzeinsdorferstrasse 127, 1180 Vienna, Tel. +43 1440 4943 FAX +43 1440 6449 steirerstoeckl@jagawirt.at,
www.steirerstoeckl.at, Weds - Sun and holidays from 11:30 am until midnight



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For aperitifs, we recommend:

- Schilcher prosecco, Markus Klug vineyards, Hochgrail/St. Stefan, West Styria 5,90
- Muskateller prosecco, Markus Klug vineyards, Hochgrail/St. Stefan, West Styria 5,90
- Sparkling wine with Styrian elderflower juice 5,90
- Sparkling wine with Styrian lemon balm juice 5,90
- Lingonberry Sparkling wine 5,90

- Sandwiches made with homemade Styrian specialties price per person (two pieces) 3,00
(Smoked pork, Mangalitza bacon, foie gras, smoked bacon spread, cheese, seasonal spread, etc.)

As a midnight snack:

- Styrian potato goulash served with pork & beef sausage 8,90
- Cheese plate with fine Styrian cheeses 9,90

You may alternatively choose two dishes per course

Please select your meal from the following menu options:

HORS D'OEUVRES

- Mixed Styrian starter plate (sheep's cheese terrine, pork crackling pastries, gamey pork aspic)
- Weiz alpine ox carpaccio on a bed of fresh rocket salad served with Grana Padano
- Homemade savory dumplings
- Duroc pork aspic served with onion & pumpkin seed oil dressing over mixed leaf lettuce
- Smoked Styrian trout fillet with horseradish dressing and toasted white bread

SOUPS

- Hearty beef broth soup served (your choice)
- with herb frittatas
- liver dumplings or
- Seasonal cream soup



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MAIN COURSE

- Duroc pork schnitzel served with parsley potatoes and an apple lingonberry chutney
- Styrian chicken breast stuffed with spinach & sheep's milk cheese served with wild rice
- Minced fillet of zander browned in herb butter with seasonal salad
- Minced Duroc pork butter schnitzel in a natural sauce with mashed potatoes and roasted onions.
- Duroc pork roast in caraway seed juices served with pork crackling sauerkraut and Serviettenknödel
- Fried Styrian trout fillet served on cucumbers & potato horseradish puree
- Pumpkin cordon bleu VEGETARIAN with parsley potatoes & pumpkin seed breadcrumbs

(We are happy to offer vegan our vegan dishes; please refer to our daily restaurant menu for more details.)

DESSERTS

- Freshly baked cake made with seasonal ingredients
- Snowball dumplings in a strawberry vanilla sauce
- Steirerstöckl's signature torte made with seasonal ingredients
- Chocolate mousse and fruits
- Traditional Styrian fresh strudel made with seasonal ingredients

(Our cakes, tortes and strudels vary depending on the season. Feel free to ask a week before the event which cake, strudel or torte we can make fresh for you.)

CHILDREN'S MENU for _____ Kids á € 17,00

- Beef broth soup served with fried soup pearls
- Duroc or chicken schnitzel served with fried potatoes and ketchup or
- Chicken served with fried potatoes and ketchup or
- Homemade tagliatelle in tomato sauce
- A small portion of mixed ice cream served with whipped cream

