



Stiegl-Keller

SALZBURG

– Betrieben von Gassner Gastronomie –

YOUR DREAM WEDDING

OVER THE ROOFTOPS OF SALZBURG

WELCOME



© Stadtarchiv Salzburg

Welcome to perhaps the most beautiful beer garden and atmospheric restaurant in Mozart's city. A place to enjoy, eat, drink beer, and party! Simply put: If you didn't go to Stiegl-Keller, then you weren't in Salzburg either.

Celebrate the most beautiful day of your life with family and friends in a very special ambience - the Stiegl-Keller restaurant is the perfect setting in the heart of Salzburg's city centre, with stylish rooms offering the ideal atmosphere for an outstanding wedding celebration.

With the breath-taking backdrop of Salzburg's Old Town, the Stiegl-Keller is the perfect place to celebrate love and life. Our large, yet cosy spaces offer all the possibilities to make your dream wedding come true!

Up to 450 people can be accommodated in our largest restaurant to fully celebrate your special day of love. For smaller parties, our Kleiner Saal or the Stuben room are also available to you.

Florian Grollegg and the entire Stiegl-Keller are looking forward to welcoming you and your guests!



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STIEGL-KELLER



Stiegl-Keller Salzburg

Festungsgasse 10 • A-5020 Salzburg • Tel.: +43 662 842681 • Email: stieglkeller@gassner-gastronomie.at



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THE GARDEN



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GROSSER SAAL

CAPACITY: Round gala tables max. 270 guests
 Table max. 480 guests



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KLEINER SAAL

CAPACITY: max. 120 guests



RESTAURANT/GARDEN ROOM

CAPACITY: max. 50 guests



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 from 50 people. We would be happy to provide you with an individual offer for under 50 guests.

APERITIF ON THE TERRACE OR IN THE RESPECTIVE ROOM (1 HOUR)

Sparkling wine

Mimosa

Sparkling wine with elderberry or orange juice

Beer & non-alcoholic beverages

Canapés "classic"

THE FESTIVELY DECORATED ROOM

Round tables for 8 - 10 people (square tables for 6 - 8 people in the Stuben room)

High-quality leather table linen & cloth napkins

Candles

Menu cards

WEDDING MENU

Cover including fresh rolls and butter

4-course wedding menu or buffet (from 30 persons)

DRINKS FOR 5 HOURS

House wine white & red

Stiegl beer

Non-alcoholic beverages & coffee/tea

Not included: Stiegl special beers, Red Bull products, spirits & tobacco products

FLAT RATE FOR LISTED SERVICES

PRICE PER PERSON **€ 135.00**

Price with 3-course menu per person **€ 120.00**

Children up to 12 years with children's menu 50% discount

Please note:

All prices listed are as of December 2024 and are subject to change during the year.

OUR MENU SUGGESTIONS

The tradition and the flair of our location is reflected in our menus - made up of fine Austrian classics and inspired by the modern.

BASIC COVER

Bread & butter
€ 5.00

MIXED COVER

Bread, butter & two kinds of spreads
€ 6.00

EXTENDED COVER

Bread & three kinds of spreads
€ 7.00

On the following pages you will find our various menu suggestions, put together by Chef Alex Nagy 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 prices of certain products (particularly fish - daily prices) are 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 €4.80 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 This is at a charge €2.50-€3.50 per person.

YEAR-ROUND MENUS

MENU I

Vegetable aspic with a vinaigrette dressing

Clear beef broth with semolina dumplings, pancake strips, or cheese dumplings

"Our" Krustenbratl in Stiegl-bier gravy with dumplings & cabbage salad with bacon

Kaiserschmarrn (fluffy shredded pancake) with stewed fruit of the season

SET MENU II

Lentil salad with goats' cheese & lamb's lettuce

Creamed soup of the season (asparagus, chanterelle mushroom, pumpkin,)

Cooked boiled beef with roast potatoes, creamed spinach & chive sauce

Nougat curd dumplings with nut crumbs & berry ragout

SET MENU III

Marinated salmon with lamb's lettuce & dill-mustard sauce

Garlic cream soup with croutons

Roasted fillet of pikeperch with creamed kohlrabi & parsley potatoes

2 different types of chocolate mousse with seasonal fruits

OUR SEASONAL MENUS

MENU I SPRING/SUMMER

Asparagus salad with boiled egg

Corn gazpacho with peppers

Roasted chicken breast with tomato risotto & parmesan

Mascarpone cream with fresh strawberries

MENU I AUTUMN/WINTER

Lukewarm pumpkin salad with honey & walnuts

Cream of potato soup with roasted celery

Pink roast breast of duck with mashed potatoes & beetroot ragout

Pumpkin poppy strudel with foamed honey

BEVERAGES

The matching companions for your journey through the culinary world of Stiegl-Keller - on request we send the menus of drinks!

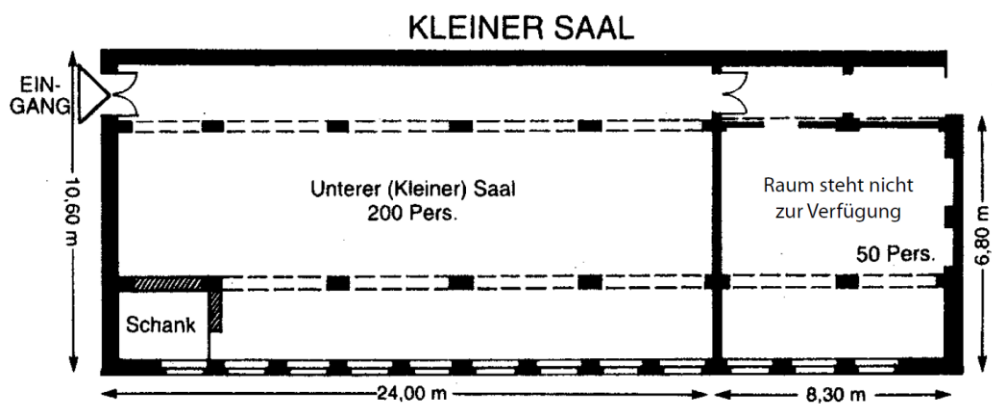
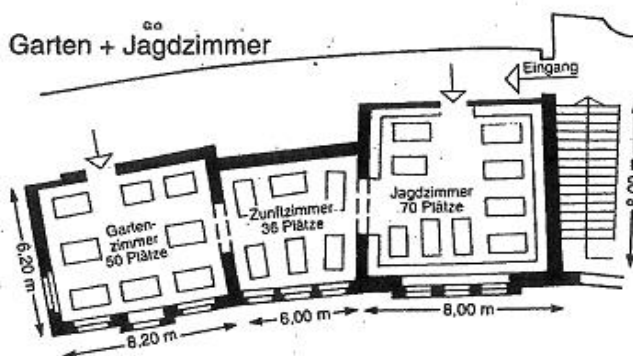
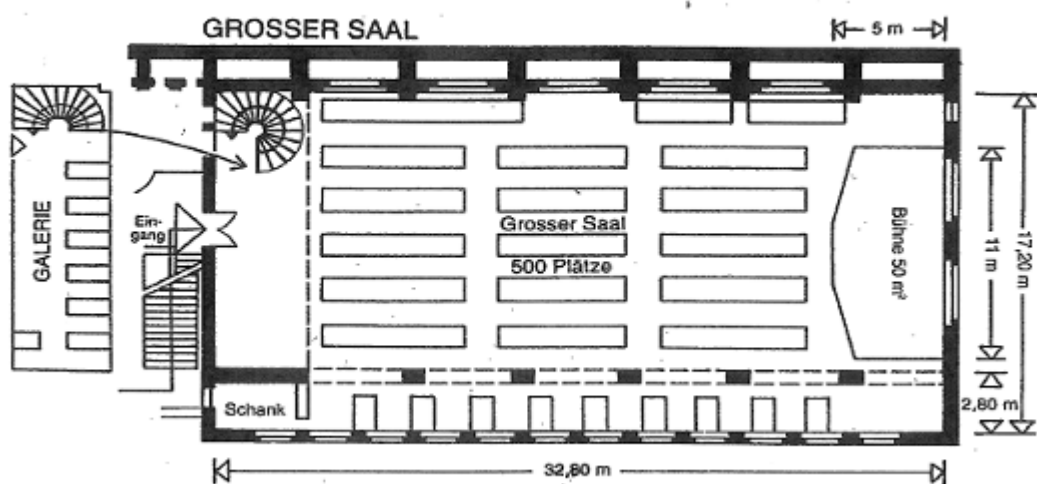


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SEATING PLANS AND ROOM DIMENSIONS



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CAPACITIES

Großer Saal - total area 560 m²	Brewery seating Long tables	Gala seating Round tables
Without gallery - with buffet	350	230
Without gallery - served menu	420	270
With gallery - buffet	410	---
With gallery - served menu	480	---
KLEINER SAAL - total area 240 m²		
Buffet	100	60
Served menu	125	60

If a dance floor is required, the number of people is reduced accordingly.

STUBEN - total area 145 m²	Brewery seating (See room plan)
Jagdzimmer 64m²	
Served menu	68
Buffet (in the middle of the room)	52
Garden room 51 m²	
Served menu	50
Zunft Zimmer 30 m²	
Served menu	30
Garden room & Zunft Zimmer 81 m²	
Served menu	86
Buffet (in the Zunft Zimmer)	65

STAGE DIMENSIONS

	Width	Depth	Height
GRAND HALL - 50 m²	9 m	5 m	> 3.50 m
Kleiner Saal	flexible	from 2, 1 m to 3 x 4 m.	3.5 m

SOUND AND LIGHT TECHNOLOGY

Both rooms have a small sound and light system. We would be pleased to provide these for your event at a flat rate of € 280. We would be happy to send you technical details.
We can provide projectors & screen at a flat rate of € 280.

ACCESS/PARKING/LIFT

For the delivery of decoration, technology and other material, access is possible on weekdays from 6.00am – 11.00am. Access by taxi is possible at any time (passenger transport only).
Cars can be parked in the Altstadtgaragen (old town garages). Tickets for parking will be validated by us!
Disabled or handicapped guests can use our (transport) lift.

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 the staff:
0 Up to 100 guests € 600
From 100 guests upwards € 800

WEDDING CAR

For your wedding, book our Rolls Royce old timer, built in 1972.
For example, let yourself be chauffeured from home to the registry office.
Price per hour from €200

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.



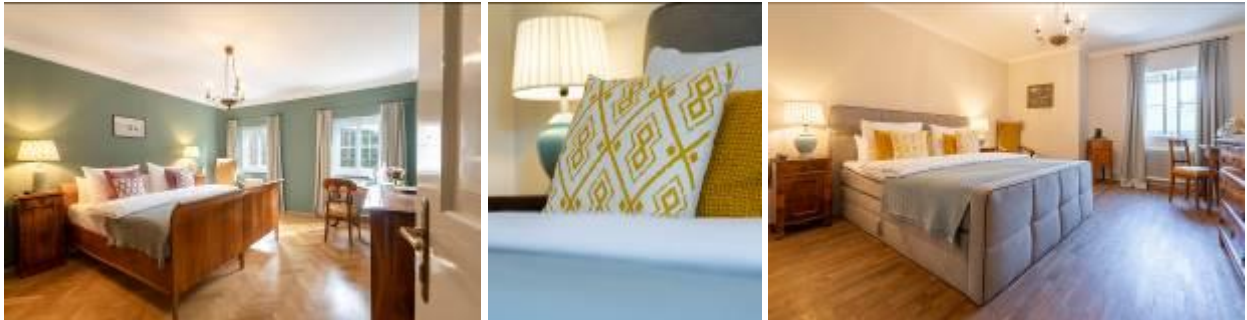
OVERNIGHT ACCOMMODATION

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. We are very happy to provide special wedding rates when 5 or more rooms are booked.

BRUNCH AT SCHLOSSWIRT ZU ANIF

For 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

CONTACT

We would be pleased to provide you with the contact details of our proven partners who know the location/rooms well.

DJ

Mr. Andreas Maier

Tel: 0043 664 30 80 944

Mail : office.maier@t-online.de

BAND

Willi Streb - Band & performer agency

Tel: 0043 664 250 22 72

Mail : info@streb.at

FLORIST/DECORATION CHAIR COVERS/DECORATION

Nursery Aighhof

Winkler Family

Tel: 0043 662 43 23 43

Mail: office@gaertnerai-ighhof.at

Joana's World

Tel: 0043 676 75 41 794

Mail: office@joanasworld.at

PHOTO BOX

Fotoconnect

Tel: 0043 664 95 15 191

Mail: office@fotoconnect.at

PHOTOGRAPHER

Christina Noëlle

Tel: 0043 676 401 62 51

Mail: christina.noelle.photography@gmail.com

PHOTOGRAPHER

Wild+ team Fotoagentur GmbH

Tel: 0043 662 62 01 260

Mail: foto@wildbild.at

WEDDING CAKE

Theresa Jahoda - Confectioner

Telephone +43 664 5652 662

Mail office@theresajahoda.at



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GENERAL TERMS AND CONDITIONS

Prices:

All prices are for meals per person, for drinks per unit (bottle, glass etc.) including VAT and service and are payable without deduction to Stiegl-Keller, unless otherwise agreed in writing. Prices are always for the current quarter and can be adjusted quarterly.

Reservations:

Reservations must be made in writing (fax or letter) with signature, company stamp and UID number. Changes to the banquet agreement must be made in writing. The place of jurisdiction is Salzburg. We cannot process orders without a signature. *The signature acknowledges our general terms and conditions.* Unless otherwise agreed in writing, the final number of guests must be fixed by the customer in writing by at least 10 days before the event. This number is considered a guaranteed minimum number, which will be charged in any case!

If the number of guests changes upwards and are announced by the customer less than 3 days before the event, the Gassner company - Stiegl-Keller - will try to cover the corresponding additional requirements to the best of its capacities and efforts. Any additional costs incurred as a result are borne by the customer.

Products offer:

Our extensive range is subject to seasonal changes. If individual articles are temporarily not available, we reserve the right to exchange for at least equivalent goods. Of course, our offer should be considered as a proposal which we are happy to change in any way our customers wish.

Billing:

Ordered menus and buffets will be charged according to the quantity ordered. Drinks, unless separately agreed, according to consumption.

Deposit:

For events (from 50 people), a deposit of 50% of the expected invoice amount must be transferred to us by 21 days before the event. In the case of large events, we put a hold on the amount of the deposit. If the down payment amount has not been received to our account by at least 10 days before the start of the event, we reserve the right to terminate the event agreement from our side - without any claims by the contractual partner.

Payment terms:

As is customary in the industry, the invoice must be paid without deductions within 10 days of the invoice date. In the event of non-compliance, you will be charged a default interest of 7%.

The customer is not entitled to withhold payments due to incomplete service or complaints. The customer may only offset undisputed or legally established claims.

Payments made are always used to settle the longest-standing claims. A new order will only be accepted once any outstanding debts have been paid in full.

Bank details:

Gassner & Gassner Gastronomie GmbH
Spängler Bank
BLZ 19530
Account No. 100393307
IBAN AT49 1953 0001 0039 3307
BIC RVSAAT2S018

Cancellation:

Should you cancel the event for unforeseen reasons, we ask you to inform us in writing at least 60 days before the start of the event. In this case, no cancellation costs will be incurred. For cancellations up to 31 days before the start of the event, we charge a cancellation fee of 50% of the booked services except for supporting programs, which must be charged at 100%. In case of cancellation up to 21 days before the event we charge an 80% cancellation fee.

For cancellations between 7 days before the start of the event and the day of the event, you will be charged 100% of the booked services. **CANCELLATIONS CAN ONLY BE ACCEPTED IN WRITING!**

Liability:

Items brought to the event, in particular decoration material, must comply with legal fire requirements and assembly must be agreed with the event manager or senior staff. The organiser is liable for any damage caused during assembly or disassembly.

Registration:

As an organiser, you are responsible for any official approvals, and in the case of music performances, also for registration and billing with the entertainer.

Complaints:

Complaints must be communicated orally to the event manager without delay. If the customer does not comply with their obligation to notify and the defects cannot be rectified in due time during or until the end of the event due to the customer's behaviour, no claims for damages can be derived from the identified defects by the customer.

Non-fulfilment:

Strike, fire and serious circumstances outside Stiegl-Keller that prevent service, in particular cases of force majeure, entitle Stiegl-Keller to terminate the agreement in any form without liability for damages.

Final agreements & payment agreements:

Private events must be paid for in cash or by credit card no later than the day after the event.

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

WWW.GASSNER-GASTRONOMIE.AT