



THE ORANGERIE

AT

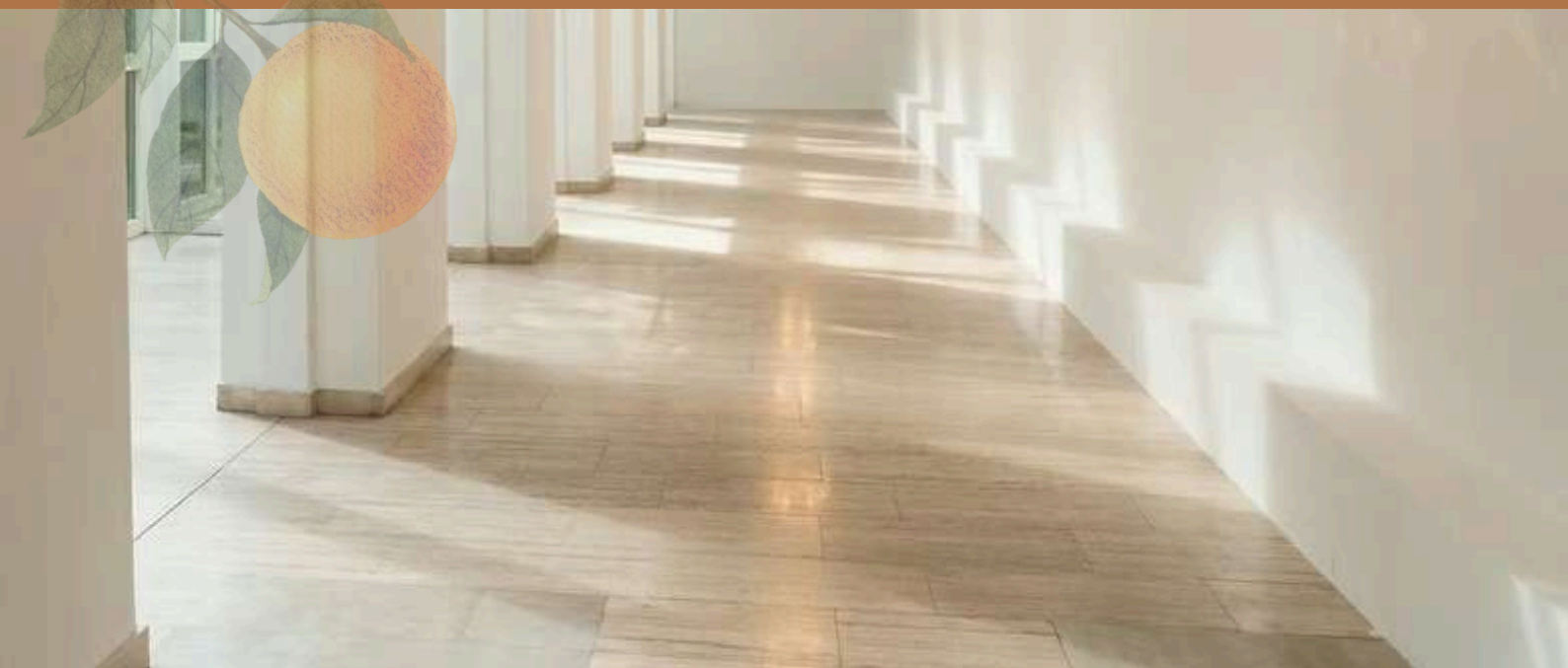


PALAIS
AUERSPERG



PRICES & INFORMATION

All prices excl. statutory VAT.



orangerie@palaisauersperg.events



+43 670 188 82 30



THE ORANGERIE AT A GLANCE

100

Guests

INDOOR STANDING

60

Guests

INDOOR SEATED

100~

Guests

OUTDOOR STANDING

60~

Guests

OUTDOOR SEATED

ALL INCLUSIVE:

- Exclusive use of indoor & outdoor areas until 11:00 PM
- Extension after 11:00 PM upon request
- Air conditioning & heating
- Professional cleaning
- Wi-Fi for all guests
- Sound system
- Ambient lighting
- Staff



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CHOOSE YOUR PACKAGE

MODEL A

ROOM RENTAL

EUR 500,-

Room rental

+ EUR 100,-

Cleaning fee

Total: EUR 600,- netto

Beverages & catering charged by consumption / package

MODEL B

MINIMUM SPEND

EUR 3.000,-

Minimum spend (beverages + catering)

oder

Room rental waived upon reaching the minimum spend

Maximum flexibility on beverages & food

Ideal for events with generous hospitality

One clear total framework, no hidden costs

*The standard equipment accommodates up to 50 guests. For larger events, we are happy to arrange everything individually upon request — complete, stylish, and effortless for you.

IDEAL FOR EVERY OCCASION
CORPORATE EVENTS · PRIVATE CELEBRATIONS · SEMINARS ·
EXHIBITIONS · PRESENTATIONS · GALA DINNERS · AND MUCH MORE.



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FURNITURE

ITEM	VARIANT	PRICE
High table (Ø 80 cm, H 110 cm)	Without cover	EUR 12,-
High table (Ø 80 cm, H 110 cm)	With cover	EUR 20,-
Table (80 × 80 cm, round/square)	Without cover	EUR 20,-
Table (80 × 80 cm, round/square)	With cover	EUR 28,-
Chair		EUR 10,-



CATERING

CANAPÉS & FINGERFOOD

For your reception or as an indulgent alternative to a classic dinner, we offer a diverse selection of canapés — from elegant finger food creations to satisfying, hearty variations. Everything is freshly prepared and served with style, perfectly tailored to the character of your event.

FROM EUR 14,- PER PERSON



SET DINNER

CLASSIC SELECTION (3 COURSES):

Starter (e.g. Rich beef broth with crêpe strips)

Main course (e.g. Viennese fried chicken with potato & lamb's lettuce salad)

Dessert (e.g. Apple strudel)

EUR 69,- PER PERSON

REFINED SELECTION (4 COURSES):

Starter (e.g. Beetroot tartare with herbs)

Intermediate course (e.g. Pumpkin cream soup with pumpkin seed oil)

Main course (e.g. Original Viennese roast beef with onions, roast potatoes & pickled cucumber)

Dessert (e.g. Poppy seed noodles with melted butter)

EUR 98,- PRO PERSON

LUXURY EXPERIENCE (5 COURSES):

Starter (e.g. Classic beef tartare from beef tenderloin)

Intermediate course 1 (e.g. Burrata with cherry tomatoes & rocket)

Intermediate course 2 (e.g. Black tiger prawns on grilled vegetables)

Main course (e.g. Fillet steak with homemade chips & grilled vegetables)

Dessert (e.g. Chocolate fondant with liquid centre & fresh berries)

EUR 141,- PER PERSON



BEVERAGE OPTIONS

OPTION 1

BY CONSUMPTION

FLEXIBLE

charged by actual consumption

Order at the bar or through service staff

Billing based on actual consumption

Ideal for smaller events or mixed groups

OPTION 2

STANDARD BEVERAGE PACKAGE

EUR 42,-

p. P. / 3 hrs.

+EUR 8,- p. P. / hrs.

- Non-alcoholic beverages
- Beer
- Wine

OPTION 3 · PREMIUM

PREMIUM BEVERAGE PACKAGE

EUR 50,-

p. P. / 3 hrs.

+EUR 10,- p. P. / hrs.

- Non-alcoholic beverages
- Beer & wine
- Long drinks

SPARKLING WINE RECEPTION: EUR 5,- P.P.

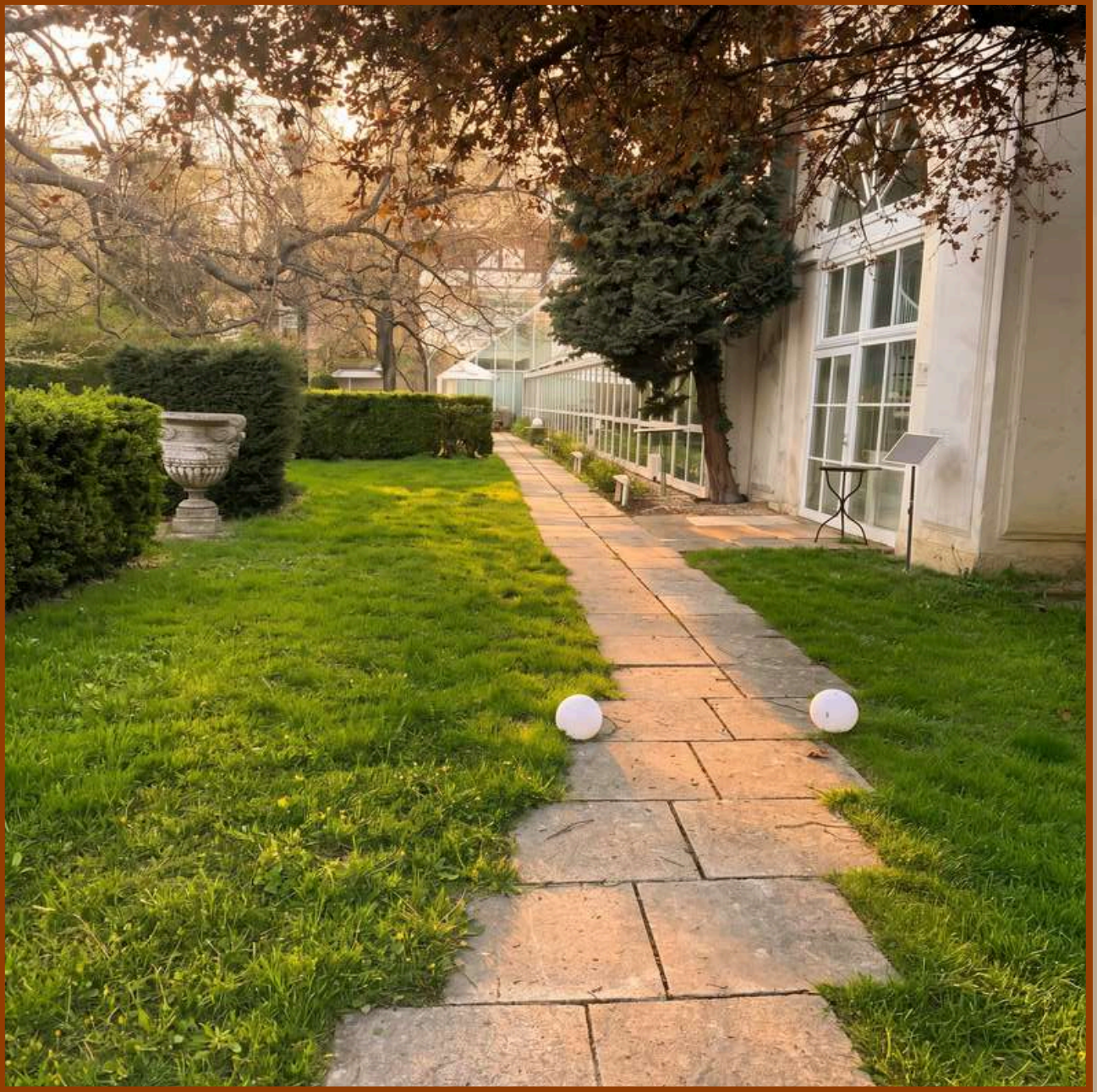
APERITIF RECEPTION: EUR 8,- P.P. (HUGO, BEER, APEROL SPRITZ, WINE, ETC.)



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WE LOOK FORWARD TO YOUR ENQUIRY

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