



HOTEL IMPERIAL
VIENNA



NEW YEAR'S EVE & DAY

2024 / 2025



HOTEL IMPERIAL
VIENNA

Dear readers and guests of
Hotel Imperial, a Luxury Collection Hotel, Vienna,

it is our pleasure to present our exclusive program for New Year's Eve and Day.

Let us pamper you with exquisite culinary creations on the
last day of 2024 as well as on the first day of 2025.

Our team is delighted to arrange an individual offer for you.

We wish you and your loved ones A Peaceful New Year.



GENERAL INFORMATION

All prices are quoted in Euros (€) and are per person including taxes and service charges in regards to the menus, while the accommodation prices are per room/suite. Offers might be subject to change. Children up to 6 years of age are free of charge, from 6 - 12 years a 50% discount is granted on the menus. Allergen information is provided on site.



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IMPERIAL TURN OF THE YEAR

Enjoy an unforgettable New Year's Eve with live music in the former Palais Würtemberg, which was converted from a private palace into Hotel Imperial in 1873.



NEW YEAR'S EVE GALA DINNER

IMPERIAL FESTIVE HALLS & RESTAURANT OPUS

TUESDAY, 31 DECEMBER 2024

Celebrate life in our fine-dining Restaurant OPUS or in our lovingly decorated festive halls.

The five musicians of the Band "After Teatime" (vocals, piano, guitar, bass and drums) accompany you throughout the evening. The program includes gentle, traditional jazzy music for dinner, followed by pop and rock classics for the subsequent party – thus a dance into the New Year to lively music is guaranteed.

Furthermore our photographer is pleased to capture the unforgettable evening for you.

MENU

MAINE LOBSTER

avocado, Meyer lemon, wasabi

FREGOLA SARDA

aubergine, Mimolette

DOVER SOLE

chicory, razor clam, saffron stock

GREEN APPLE AND CELERY SORBET

Imperial caviar

AUSTRIAN DRY-AGED BEEF

black salsify, winter truffle, Kipfler potato

VALROHNA "CARAÏBE" 66% CHOCOLATE

coffee, whiskey, blackberry

VIENNESE CARNIVAL DOUGHNUTS

PETITS FOURS

6-course menu

€ 580

including a glass of champagne as aperitif and at midnight,
corresponding wines, non-alcoholic beverages, coffee/tea and
music program. Reservations with start at 8.30 pm.
As of 10.00 pm 4 courses of above menu will be served at € 520.

RESERVATION

T + 43 1 50110-434

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

NEW YEAR'S BRUNCH

IMPERIAL FESTIVE HALLS

WEDNESDAY, 1 JANUARY 2025

FROM 12.30 PM to 3.00 PM

A truly Imperial stage for a splendid start into the New Year. Life can be savoured at its best in the noble ambiance of the former Württemberg Palace's festive halls.

A glass of champagne as aperitif, exquisite culinary creations and fine desserts, accompanied by music of our popular jazz band – a feast for the senses!

Price per person including a glass of champagne, coffee & tea as well as cover charge

€ 175



Matthew Shaw

RESERVATION

T + 43 1 50110-434

GROUPSEVENTS.IMPERIAL@LUXURYCOLLECTION.COM

NEW YEAR'S CONCERT LUNCH

CAFÉ IMPERIAL WIEN

WEDNESDAY, 1 JANUARY 2025

FROM 1.00 PM TO 3.00 PM

MENU

STEAK TARTARE FROM STYRIAN HIGHLAND CATTLE

truffle cream, pickled egg yolk

or

RED SHRIMP TARTLET

mango, pea, frisée

or

“VARIETY” OF CARROTS

smoked cream cheese, blood orange, lamb's lettuce

CONSOMMÉ WITH LIVER DUMPLING

or

TRUFFLED PARSNIP SOUP WITH CROUTONS

FRIED ZANDER

cabbage, greaves, leek mashed potatoes

or

BRAISED CHEEK OF SUCKLING PIG

pearl barley, green bean, horseradish

or

VIENNESE SCHNITZEL

parsley potato, mixed salad

VALHRONA “CARAÏBE” 66% CHOCOLATE

raspberry, citrus fruits

or

CURD CHEESE DUMPLING

stewed cherries, vanilla sauce

4-course menu

€ 120

3-course menu with starter

€ 105

3-course menu with soup

€ 95

RESERVATION

T + 43 1 50110-389

CAFE.IMPERIAL@LUXURYCOLLECTION.COM

TURN OF THE YEAR ROOM PACKAGE

Vienna is a cultural powerhouse with the Hotel Imperial at its center. Celebrate New Year's Eve with us and leave all the details to us!



Matthew Shaw

OUR TURN OF THE YEAR ROOM PACKAGE INCLUDES THE FOLLOWING BENEFITS:

Stay in one of our luxurious rooms or elegant suites

Champagne Buffet breakfast for 2 persons

6-course New Year's Eve Gala Dinner including a glass of champagne as aperitif and at midnight, corresponding wines, non-alcoholic beverages and coffee/tea at the Imperial Festive Halls from 8.30 pm.

Late check out at 4.00 pm (upon availability)

ROOMS FROM € 1490

The above mentioned rate is per room/per night, including taxes and the above mentioned value adds.
Bookable for stays between 29 December 2024 - 2 January 2025 (Minimum length of stay of 3 nights plus stay over New Year's Eve and New Year's Day).

RESERVATION
T + 43 1 50110-333
RESERVATIONS.IMPERIALVIENNA@LUXURYCOLLECTION.COM

GIFT VOUCHERS



A PERFECT GIFT FOR EVERY OCCASION!

A romantic dinner for two, an exquisite Champagne breakfast at the Café Imperial Wien or an unforgettable Champagne Brunch in our elegant Festive Halls – a Hotel Imperial gift voucher (on request as well of a certain monetary value) is always the right choice!

AVAILABLE DIRECTLY
AT HOTEL IMPERIAL
TEL. +43 1 50110-313

IMPERIAL TORTE



Kirchgasser Photography

The exquisite master confection,
handmade at the Hotel Imperial Vienna.

Legend has it that kitchen apprentice Xavier Loibner created the Imperial Torte on the occasion of the opening of Hotel Imperial in 1873, in honor of Emperor Franz Joseph I., and his creation has been rightly considered the brightest jewel in Vienna's confectionery crown ever since. Young Xavier guarded his recipe like a treasure, and it remains secret to this day.

Just as in 1873, the Torte today is a delicious indulgence.

CHOOSE FROM OUR EXQUISITE RANGE IN THE
IMPERIAL TORTE BOUTIQUE OR AT
WWW.IMPERIALTORTE.COM

WE ARE ALSO AVAILABLE - T: +43 1 50 110-314
OR E: ORDER@IMPERIALTORTE.COM

IMPERIAL TORTE

THE LUXURY
GIFT FROM VIENNA



N° 1 DAS ORIGINAL (THE ORIGINAL)

For decades, this unique master confection from Vienna has been handmade to a time-tested recipe. The melt-in-the-mouth chocolate icing, a slightly tart aroma of almonds and the fusion of chocolate buttercream and marzipan make for an utterly perfect composition.



N° 2 SCHWARZE ORANGE (BLACK ORANGE)

The Imperial Torte reveals its darker side with this variety: six crispy layers of sliced almonds are embedded in delicate chocolate buttercream, flavoured with a hint of coffee, and all wrapped in the most exquisite dark Imperial icing. Choice citrus fruits are meticulously processed for the delicate orange marzipan.



N° 3 FEINE HIMBEERE (FINE RASPBERRY)

The raspberry taste of the third variety of the Imperial Torte is unforgettable. The delicate, fruity note bestows a bright, airy kiss on the palate and conjures up memories of mild summer days year-round. Sweet marzipan completes the matchless aroma of this gem among confections.



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The team of Hotel Imperial Vienna looks forward to welcoming you (back) to the Hotel Imperial, a Luxury Collection Hotel, Vienna soon and offering you unique, authentic experiences that evoke lasting, treasured memories.



Matthew Shaw

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THE LUXURY COLLECTION HOTELS & RESORTS