



HOTEL & RESTAURANT

**SCHLOSSWIRT
ZU ANIF**

SEIT 1607

YOUR EVENT
IN AN EXTRAORDINARY SETTING

Awarded by | Member of:



SCHLOSSWIRT ZU ANIF - A BUILDING WITH HISTORY AND TRADITION



Today's Hotel Schlosswirt was originally a farm belonging to the archbishops and rulers of Salzburg. From the 16th century it went under the name of "Schönauergut". In 1607, the farm was granted the right of gifting and since then it was called "The Upper Tavern" or "The Upper Innkeeper".

In 1843, the Bavarian count Alois of Arco-Stepperg, owner of the palace, bought the restaurant with its included farm and butcher's shop. Since then, it has belonged to the Anif estate and is run under the name "Schlosswirt".

The present hotel's oldest sections are the ground floor and the first floor, which essentially date back to the 16th century. These include the exterior walls - which may even be older - the marble window panelling, the street gate, which boasts of late Gothic fittings and a plague cross, the front part of the vaulted hallway, and the dining room. The beautiful roof is dated back to 1763.

The various changes that took place later were made in 1843 by Count Arco; since 1891 by his only daughter and heiress Sophie Countess of Moy, and most recently by the Countess of Moy. Since 1952, further changes were made by their nephews and heirs, Johannes Graf von Moy, the current owner of the palace and Anif estate, which includes the Hotel Schlosswirt.

Today, Schlosswirt zu Anif is cherished and run by the Gassner family who are known for upscale hospitality, touching all the senses and making for unforgettable culinary memories - just as the flair of this extraordinary spot deserves.



YOUR BENEFITS

- ➞ Small, family-run hotel in Biedermeier style
- ➞ Cosy and diverse spaces
- ➞ Beautiful garden with relaxation lounge
- ➞ Open-air wedding in the garden possible
- ➞ Traditional, Austrian award-winning cuisine
- ➞ Wedding discounts for room bookings
- ➞ Easy access
- ➞ Conveniently located
- ➞ Free parking
- ➞ A few minutes from the old town of Salzburg

Discover the many possibilities of Schlosswirt zu Anif on the following pages.



IMPRESSIONS



Dining room



Jagdstube – up to 30 people



IMPRESSIONS



Biedermeiersaal – up to 80 people



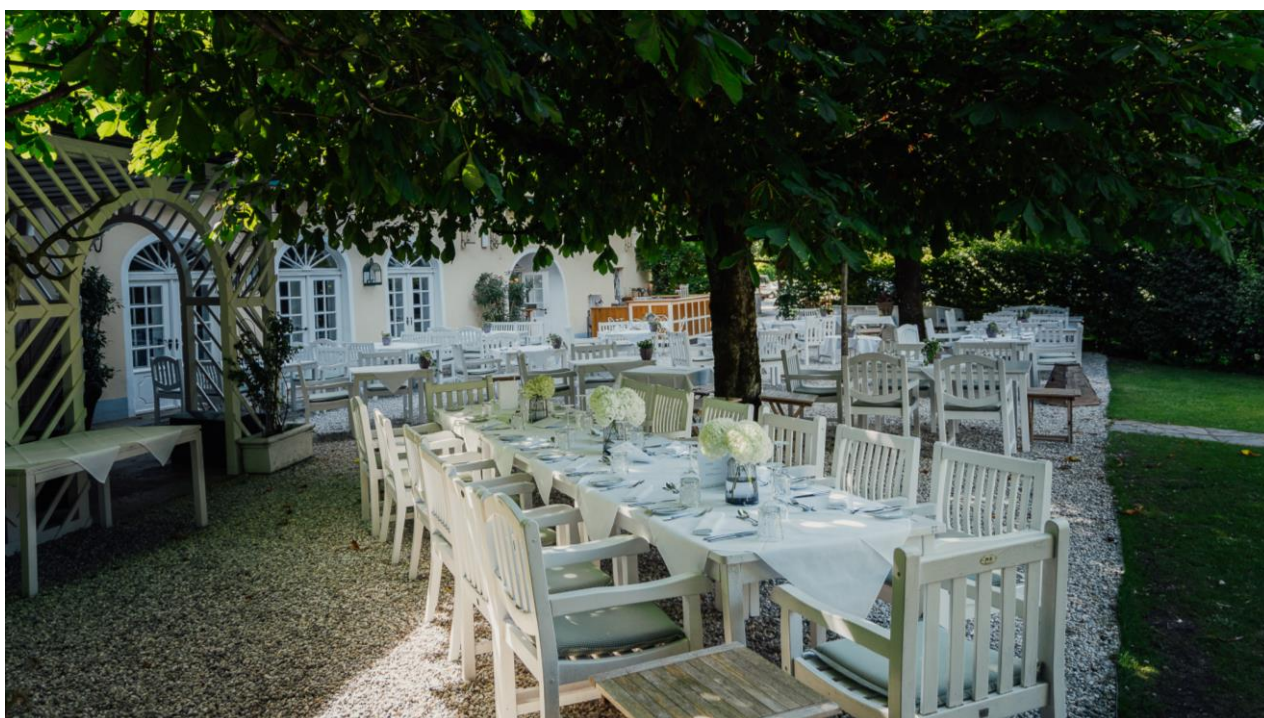
Biedermeiersaal – up to 80 people



IMPRESSIONS



Garden



Garden



CANAPÉS

Arrive and be welcomed by open hearts and imaginative delicacies.
Feel the tingling of an encounter of the senses and the desire for more...

SCHLOSSWIRT CANAPÉS

Liptauer, herbed curd cheese and potato spread on farmer's bread
Tete Moin on pumpernickel & fig mustard
Boiled beef aspic with pumpkin seed oil vinaigrette and horseradish
Smoked trout with creamed horseradish & beetroot

Price per canapés 4,00

CLASSIC CANAPÉS

Potato spread with radishes
Cucumber tonic
Venison ham with avocado
Marinated centre cut brisket with horseradish mousse & lamb`s lettuce
Smoked trout tartar on toasted white bread
Raw marinated alpine salmon on orange fennel

Price per canapés 4,60

GOURMET CANAPÉS

Marinated goat cheese with honey & thyme
Pepper and sour cherry cold bowl
Scallop in aspic
Pickled trout with celery & apple
Beef tartar with herbed potatoes & butter brioche
Veal with runner beans & seed oil

Price per canapés 5,20



SPECIALITIES FROM THE MAGIC REALM

The magic and the flair of our restaurant is reflected in our menus – made up of fine Austrian cuisine with creative influences from our chef ...

BASIC COVER

Bread and salted butter
3,50

MIXED COVER

Bread, salted butter & two kinds of spreads
5,50

EXTENDED COVER

Bread, salted butter, 2 kinds of spread & bacon
7,50

On the following pages you will find our seasonal menus put together by Chef Stephan Kleinberger 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.

Would you like to offer your guests a MAIN COURSE OF CHOICE? Please note that we charge a supplement of 6,00 per person to the menu price.

You can organise and bring your own CAKE if you like. We can cool it for you and serve it, or set it up at the buffet at a charge of 3,50 per person.



SPRING

Marinated stream trout with spring herb mousse & pickled carrots

Stewed veal cheeks on asparagus risotto & glazed pea pods

Profiteroles with strawberry cream and bourbon vanilla ice cream

Price per person 50,00

Terrine of Abersee sheep cream cheese on herb salads & buckwheat

Frothy wild garlic soup with baked blood sausage

Fried corn chicken breast on leek puree & asparagus vegetables

Buttermilk tarts with coconut & iced mango

Price per person 59,00

Marinated stewed veal on wild garlic cream cheese, runner beans & lamb's lettuce

Consommé of Tauern ox with oxtail ravioli

Roasted salmon trout with smoked ham & baked asparagus

Two types of lamb (saddle & lights) with corn & beans

Mille Feuille of chocolate with marinated blueberries & tonka bean ice cream

Price per person 71,00



SUMMER

Marinated sea char on parsnip cream & endive salad

Fried rump steak with creamed chanterelles & french fries Duchesse

Lemon meringue tart on strawberry salad & mint granite

Price per person 51,00

Glazed quail breast with pickled chanterelle mushrooms & Lardo

Foamy soup of pointed peppers with baked goat cheese-filled pasta

Pink roast saddle of veal with souffled parmesan & baby spinach

Apricot dumplings with sour cream ice cream & vanilla

Price per person 69,00

Burrata marinated with mango on colourful vine tomatoes & sesame seeds

Cress foam soup with crayfish sandwich

Poached char on two types of cauliflower (creamed & baked) with romaine lettuce & apricot

Pink roast venison on celery purée, braised carrots & blueberries

Tartlets of white chocolate with raspberry sorbet

Price per person 82,00



AUTUMN

Salmon trout tartar with pickled fennel, cream cheese & nut bread

Braised lamb knuckle with Jerusalem artichoke & pear

Pumpkin tart with peanut & Schlosswirt honey

Price per person 53.00

Smoked sturgeon tartlets with beetroot & walnuts

Venison consommé with mushroom dumplings

Pink fried fillet of beef on porcini mushroom risotto & crispy root vegetables

Curd soufflé with pickled pumpkin & orange

Price per person 66.00

Venison carpaccio with porcini mushroom cream, pickled carrots & lamb's lettuce

Pumpkin foam soup chive ravioli

Horseradish from sheatfish

Pink roast duck breast on cream savoy cabbage & Schupfnudeln

Soft chocolate cake with marinated plums and vanilla ice cream

Price per person 73.00



WINTER

Lukewarm sea char with celery and chestnuts

Duck with red cabbage & potato semolina dumplings

Iced vanilla biscuit terrine with crispy baked apple

Price per person 54.00

Veal tartar with buckwheat & pickled radish

Black root soup with foamed parsley

Two different types of venison (saddle & shoulder) on pumpkin cream with black nuts & baked semolina dumplings

Variation of two kinds of chestnuts & eggnog with ruby red orange sorbet

Price per person 65.00

Saddle of venison "Rossini" with dates & butter brioche

Celery soup with wild duck ravioli

Roasted pike-perch with beetroot & potato with horseradish

Fried fillet of veal and baked sweetbread on creamed carrot & winter spinach

Peanut nougat mousse with salted caramel & passion fruit sorbet

Price per person 88.00



ALTERNATIVE STARTERS

Marinated boiled veal with horseradish and pumpkin seed vinaigrette
Boiled beef aspic with runner beans & red onion
Smoked duck breast with grape nut vinaigrette

ALTERNATIVE MAIN COURSES

Small Wiener schnitzel with parsley potatoes
Roasted saddle of suckling pig with cabbage & dumplings with chives
Filled breast of veal with rice with peas
Saltim bocca of veal on olive polenta
Braised veal cheeks with creamed parsnip & potato roulade
Pink roast duck breast on creamed savoy cabbage & Schupfnudeln
Roasted sea bass on Mediterranean vegetables
Pumpkin gnocchi with artichokes & baby spinach
Strudel of braised cabbage with coriander

MIDNIGHT SNACK

On request, we serve a midnight snack of, for example, Goulash soup, a buffet of cold cut meats, cheese platter, etc.

Price on request

Please note that all prices are subject to change.



BUFFET SUGGESTIONS

We are also happy to offer various buffet options. Below you will find the various selections
Please note that a buffet **is only possible for a maximum of 50 people**

KRAMERBAUER BUFFET

Marinated centre cut brisket with horseradish mousse & marinated radishes
Mousse of local smoked trout with celery & apple
Marinated goat cheese with Schlosswirt honey and herb salads

* * *

Baked boneless chicken with potato and cucumber salad
Stewed shoulder of beef with creamed celery & oven-baked vegetables
Steamed char fillet with Riesling vegetables
Krautfleckerl

* * *

Two types of chocolate mousse in a glass with marinated wild berries
Lemon curd cream with elderberry stewed plums
“Kaiserschmarrn”- fluffy shredded pancake with stewed plums

Price per person 53,00

OTHER DISHES TO SELECT OR SUPPLEMENT

Wild boar brawn with root vegetable vinaigrette
Melanzani courgette tartar with basil cream and braised vine tomatoes

Veal butter-schnitzel with mashed potatoes
Creamy goulash of veal with butter spätzle & Romanesco



SCHLOSSWIRT BUFFET

Raw marinated tender cut of beef with herb potatoes & roasted onion cream
Crayfish cocktail with avocado and apricot
Buratta with fig & vine tomatoes

* * *

Pink saddle of veal fried with potato gratin & artichoke vegetables
Filled corn chicken breast with marinated kohlrabi & rosemary gnocchi
Roasted Reinanke (local fish) on paprika pumpkin vegetables
Pointed peppers stuffed with couscous in leek stock

* * *

“Topfenknödel” - cheese-curd dumplings on stewed fruit
Nougat mousse with marinated tangerines
Mango passion fruit mousse with coconut tapioca

Price per person 75,00

OTHER DISHES TO SELECT OR SUPPLEMENT

Marinated saddle of venison with parsnips & pickled forest mushrooms

Venison ragout from our own hunt with bacon Brussel sprouts and cheese spätzle
Braised beef cheeks on porcini polenta & zucchini vegetables

Please note that all prices are subject to change.



FROM INVIGORATING BUBBLES AND WARMING FLAVOURS...A SAMPLE FROM OUR BEVERAGE MENU

The right companion for your culinary journey through the pleasures of Schlosswirt Anif – tangy, fruity, rich, hot, strong and sweet. Time to raise a glass to life...

APERITIF

Darya Frizzante Rosé, Schuster winery, Alberndorf, Lower Austria	0,75 l	31,00
White wine spritzer		4,30
Hugo or Aperol Spritz		7,40

NON-ALCOHOLIC

Soft drinks (bottle)	0,33 l	4,50
Juices	0,2 l	4,60
Vöslauer sparkling · still	0,35 l	3,80
Vöslauer sparkling · still	0,75 l	7,10

BEER

Stiegl-Hell · Zwickl	0,3 l	4,90
Trumer-Pils	0,3 l	4,90
Stiegl Weiße cloudy	0,5 l	5,80
Stiegl Non-alcoholic	0,5 l	5,80
Yeast wheat dark, Franziskaner, Munich 0.5 l		5,80

WINES

JoDoSt - Grüner Veltliner, Schuster winery, Alberndorf, Lower Austria	0,75 l	28,00
JoDoSt - Zweigelt, Schuster winery, Alberndorf, Lower Austria	0,75 l	32,00
Ried Hasel 'Der Schlosswirt' - Allram, Strass, Kamptal	0,75 l	36,00

Ask for our extensive wine list for your event.

Our **sommelier Ms. Vanessa Bittesnich Zimmermann** is happy to help you.

Please note that all prices are subject to change.



TABLE LINEN, CANDLES AND CHAIR COVERS

Table linen & cloth napkins, per person	5,00
chair covers, per person	11,00
candles	2,00

ROOM RENTAL

BIEDERMEIERSAAL

Fri, Sat and before holidays	without music and dancing	550,00
	with music and dancing	1650,00

(also on Sundays and public holidays by appointment)

The room rent is waived if a min. of 15 rooms are reserved

GARDEN

Sub-sector	550,00
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JAGDSTUBE

Fri, Sat and before public holidays	330,00
(also on Sundays and public holidays by appointment)	

ANIFER ZIMMER/WINE CELLAR

Fri, Sat and before public holidays	220,00
(also on Sundays and public holidays by appointment)	

From the end of january until march we do NOT charge room rental and you get 10% discount on the total amount!

EXTENSION BEYOND REGULAR OPENING HOURS

From midnight until 2 am, we charge per hour:

Up to 50 guests	300,00
From 50 guests upwards	350,00

EQUIPMENT

Samsung "Frame" (or beamer & screen)	50,00
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CAR

For your event, book our Rolls Royce old timer, built in 1972.
For example, be picked up from your hotel and be taken on a nostalgic drive to Anif.

Price per hour from 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.

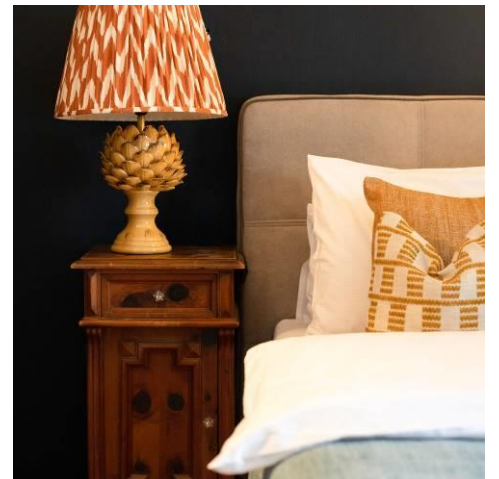


OVERNIGHT ACCOMMODATION

The hotel consists of 30 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 on the special day.



CONTACT

We would be pleased to provide you with the contact details of our proven partners who know the area and our premises very well.

DJ Andi

Mr Andreas Maier
Telephone 0043 664 30 80 944
Mail office.maier@t-online.de

Music and artist agency Streb

Mr Willi Streb
Telephone 0043 664 250 22 72
Mail info@streb.at

Less Affair – Mr. Wolfgang Kreil

Guitarist | Singer | Songwriter
Telephone 0043 676 6101501
Mail office@wolfgangkreilmusic.at

Photography

Ms. Claudia Weaver
Telephone 0043 650 877 88 38
Mail photo@claudiaweaver.com

Florist

Nursery Aiglhof, Winkler family
Telephone 0043 662 43 23 43
Mail office@gaertnerei-aiglhof.at

Fotobox

Axel Sanin
Telephone 0043 664 95 15 191
Mail as@fotoconnect.at

Wedding Cake

Ms. Julia Asen
Telephone 0043 664 89 84 980
Mail julia.asen@torten-kunst.at

Wedding Cake

Theresa Jahoda - Confectioner
Telephone 0043 664 5652 662
Mail office@theresajahoda.at

HWK limousine service

Mr. Christian Finke
Telephone 0043 664 1417766
Mail info@hwk-limousinen.at

Carriages

Carriage rides Schröder
Mr. Hermann Schröder
Phone 0043 662 85 58 32

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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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