



Stiegl-Keller

SALZBURG

– Betrieben von Gassner Gastronomie –

Touching all wits with high-end hospitality and creating
unforgettable memories – that is the aim and the philosophy of
Gassner Enterprises



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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.

Salzburg's highlight of hospitality and beer garden culture glows high over the roofs of the historic centre. Under the protection of the impressive "Fortress Hohensalzburg" you will enjoy the unique view and of course the excellent Austrian food. The manorial parlours offer courtesy as well as cosiness.

On the three terraces is plenty of space for you and your families. Also, for special occasions like weddings, anniversaries or birthday parties. Surprise your staff members, your clients or corporate partners with an invitation to one of the unique places in Salzburg. Hold your presentations, conferences and meetings at the Stieglkeller or arrange your company event here - there is space enough. Altogether, the Stieglkeller can host up to 800 persons at the "Big Hall", the parlours and the "Small Hall".

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

Stiegl-Keller Salzburg

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



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STIEGL-KELLER



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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



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Welcome to the “Stiegl-Keller“

For welcome, we offer specialities from Austria! Please choose your favourite bread and spread:

- Farmers bread with nuts
- Brown bread with pumpkin seed
- Rye bread
- Classic baguette
- Baguette with different seeds
- Smoked salmon with mustard-dill-dip
- Cheese spread with bell pepper & cress
- Roquefort cream with mango-chutney
- Cold roast pork with mustard & horseradish
- Farmers bacon with gherkin
- Spread of lard & bacon with red onions

Per piece 5,50

Depending on the season, weather & booking situation the aperitif can be arrange on one of our terraces.

Cover „Brauhaus“

white table topper, high quality paper napkins, candles,
small flower decoration, bread and & butter

Price per Person 3,20 €

Cover „Classic“

white table topper, napkins, candles,
small flower decoration, bread & butter

Price per Person 4,70 €

Cover „Exclusive“

white tablecloth & napkins, menu cards, candles,
small flower decoration, bread & butter

Price per Person 7,00 €

If round tables are required, the cover “Exclusive” must always be used

Supplement for main course for choice € 5,00 per person and course

Please note:

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

Our classics

Menu I

Home-pickled salmon with lamb's lettuce & dill-mustard sauce

Clear beef broth with sliced pancakes

Crispy roast of pork in Stiegl-beer gravy with bread dumplings & coleslaw

„Kaiserschmarrn“ with fruit stew

Price per person.....	50,00
without soup.....	43,00
without starter.....	39,00

Menu II

Marinated loin of pork with Stiegl-beer sauce, rocket & cherry tomatoes

Cream soup of the season (asparagus, chanterelles, pumpkin ...)

Braised cheek of beef with potato celery puree & demi-glace sauce

Curd dumplings with plum stew

Price per person.....	53,00
without soup.....	47,00
without starter.....	43,00

Menu III

Smoked fish in aspic with lemon-basil-vinaigrette

Garlic cream soup with croutons

Roasted char with cream kohlrabi & parsley potatoes

Duett of chocolate mousse with fruits of the season

Price per person.....	49,00
without soup.....	44,00
without starter.....	40,00

Menu suggestions

Menu I - Spring

Cream soup of wild garlic with croutons

Filet of pork with spring vegetables & nut-polenta

Cheese strudel with strawberry sauce

Price per person.....42,00

Menu II - Summer

Marinated asparagus with vinaigrette

Medium roasted lamb fillet in green breading with mashed potatoes & roasted chanterelles

Curd-blueberry strudel & vanilla sauce

Price per person.....55,00

Menu III - Autumn

Cream soup of pumpkin & with roasted pumpkin seeds

Ragout of deer with autumn vegetables, tagliatelle & cream-fraiche foam

Apple cobbler with vanilla & rum raisins

Price per person.....50,00

Menu IV - Winter

Cream soup of root beet

Confit goose leg with bread dumplings & red-beer cabbage

“Schwarzwälderkirschcreme”

Price per person.....51,00

Buffet “Family Style”

All dishes will be served on big plates and in big pans and bowls – just like in further times!

“Alpine Feeling”

“Salzburger Brettjause”

Starter platter with ham, speck, cheese, spreads, pickles from Salzburg

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Crispy knuckle of pork with bread dumplings & Sauerkraut

“**Kasnock´n**“ with roasted onions & green salad

Fried chicken with potato salad

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“**Kaiserschmarrn**” – cut up pancake with plum stew

Price per person.....49,00

Price without “Brettjause”.....39,00

max. 100 people

“Beer Festival” – 40 people minimum

Cheddar beer soup – served in a Stiegl beer jug

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Roast pigging

with Stiegl beer gravy, bread dumplings & white cabbage

Chicken wings with potato wedges, cheese -dumplings with sour cream dip and green salad

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Variation of strudel

Price per person.....45,00

max. 100 people

Buffet “Stiegl-Keller”

(Provided for at least 50 people)

Selection of salads with 3 different dressings

Smoked, domestic fish with cream horseradish

Starter platter „Salzburger Land“ - bacon, ham, cheese, spread etc. from Salzburg

Assortment of Austrian bread

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Clear beef broth with 3 different ingredients

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Crispy roast of pork with bread dumplings & coleslaw with bacon

Beef goulash

Grilled chicken breast

Roasted cheese

Filet of trout

Bread dumplings, potatoes, fresh vegetables of the season,

White cabbage with bacon, spaetzli, rice

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Gratinated pancakes filled with cream cheese

Black & white chocolate mousse

„Kaiserschmarrn“ with plum stew

Price per person55,00

Supplement of cheese (instead of Kaiserschmarrn).....8,00

Buffet “Otto-Pflanzl“

(Provided for at least 50 people)

Court poet at Stiegl brewery 1895 - 1943

Selection of salads with 3 different

Marinated salmon trout with Dijon-honey-mustard

Specialties of ham and bacon from Salzburg

Assortment of Austrian bread

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Bouillon of beef with cheese dumplings, meat strudel & semolina dumplings

Cream soup of vegetables of the season

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Roast beef with vegetables

Roast filet of salmon trout with parsley potatoes

Saltimbocca of pork with lemon butter sauce

Columbus risotto with roasted cheese

Fried chicken

Potatoes, herb spaetzle, buttered rice

Vegetables of the season

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Assortment of Austrian cheese

Poppy seed panna cotta with strawberry sauce

„Mozart“ mousse with crunchy biscuit and dried apples

Fresh fruits

Price per person..... 69,00

Buffet “Beer Culinary“

(Provided for at least 50 people)

Salad with “Gmahde-Wiesn“- dressing

Carpaccio of roasted pork with pumpkinseed oil mayonnaise & pickled onions

Beef salad with pumpkin seed oil

Potato salad

2 salads of the season

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Cheddar beer soup with croutons

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Stiegl-pork goulash

Cheese dumplings

Boef Beerguignon

Roasted filet of char or trout (depending on availability)

Pasta with caramelized beer-cabbage

Columbus-risotto

Sauerkraut, bread dumplings, parsley potatoes

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“Beeramisu”

Gratinated pancakes filled with cream cheese & vanilla sauce

“Ice trolley” - variation of ice creams & sorbets

Price per person.....59,00

Beverages

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

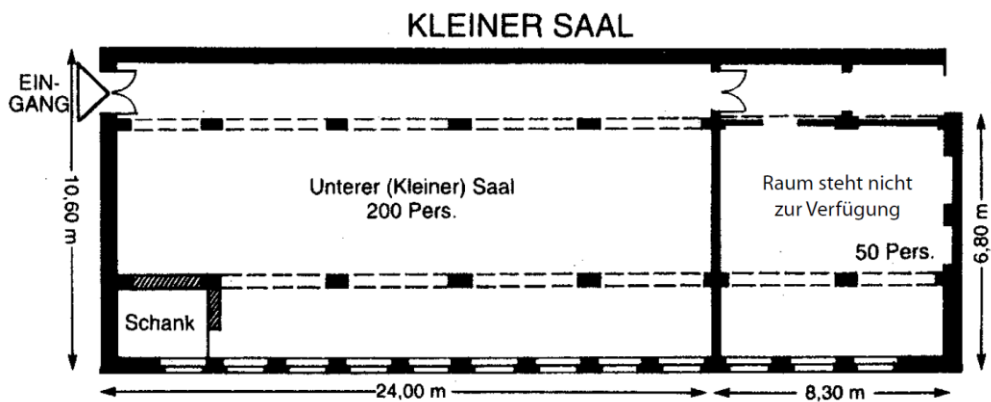
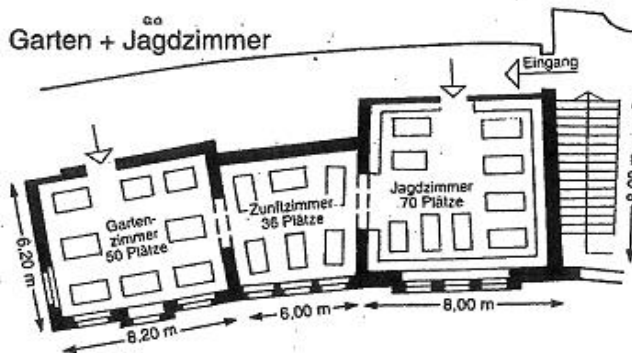
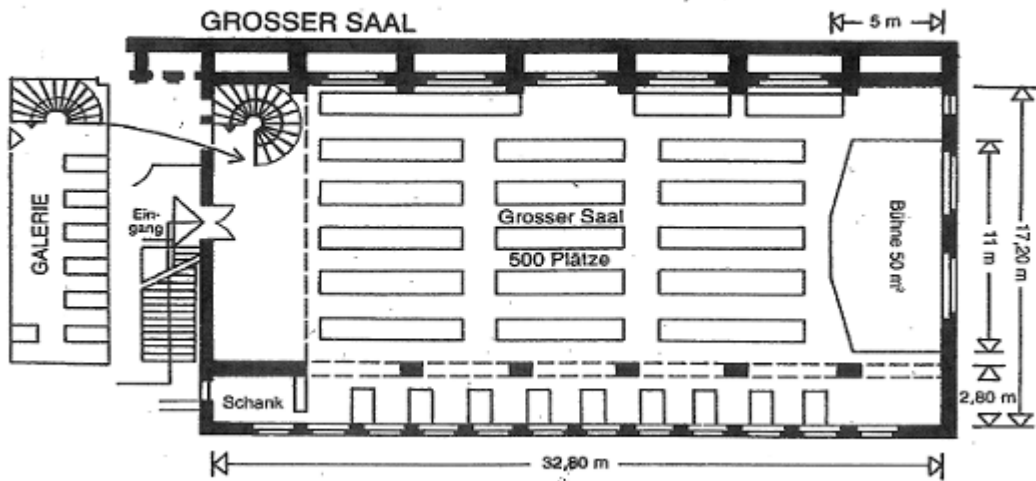


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SEATING PLANS AND ROOM DIMENSIONS



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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

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

Nursery Aighhof

Winkler Family

Tel: 0043 662 43 23 43

Mail: office@gaertnerci-aighhof.at

CHAIR COVERS/DECORATION

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

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Christina Noéle

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

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.



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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

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