

Christmas New Year's Eve 2017/18



**Sheraton
Grand**

SALZBURG



GIFT IDEAS

Surprise your family and friends with culinary delights at the Sheraton Grand Salzburg.

Get gift certificates for our Sunday Lunch Buffet, Champagne Breakfast, FRID*EX Dinner, Candlelight Dinner, taste.it and accommodation vouchers at the reception of the Sheraton Grand Salzburg.

For voucher preorders contact us under sheraton.salzburg@sheraton.com or +43 (0)662 88 999 9902.

For 10 Sunday Lunch vouchers purchased you will receive one Sunday Lunch voucher for free as a thank you gift.

TRADITIONAL GOOSE DINNER @ RESTAURANT MIRABELL

On November 11th, 2017 from 6 pm the traditional Goose Dinner takes place at Restaurant Mirabell. Enjoy a four-course "Martini-Goose-Menu" including an aperitif and corresponding wines, beer, non-alcoholic beverages, water, coffee and tea with your family and friends.

Carpaccio of smoked goose breast
with crunchy honey pumpkin and pickled porcini mushrooms

Sweet chestnut soup with goose-ravioli
and port wine shallots

Oven roasted "Innviertler" goose with quince-red cabbage,
potato dumpling and roasted macadamia nuts

Homemade dumplings stuffed
with plum jam with cinnamon crumbs and white wine sabayon

EUR 85,- per person includes aperitif, four-course menu, corresponding wines, beer, non-alcoholic beverages, water, coffee and tea.

For reservations please call tel. +43 (0)662 88 999 4039

A FEAST FOR THE SENSES – CHRISTMAS EVE @ RESTAURANT MIRABELL

**On Christmas Eve 2017 at 6 pm we are looking forward to welcoming you to the Restaurant Mirabell!
You will be greeted with sparkling wine and canapés, followed by a festive Christmas buffet,
while listening to our traditional folk music and pianist.**

A BRIEF SUMMARY:

Lightly smoked wild salmon with cucumber, wasabi and caviar

Slices of pink roasted flank of venison with ewe's cheese-fig cream and black walnut

Fines de Claire oysters

Pink roasted medallions of veal tenderloin with glazed cabbage and mushroom pappardelle

Grilled lamb chops on braised topinambour-vegetables and truffled mashed potatoes

Glazed Christmas turkey with Granny Smith apple-red cabbage and rosemary-potato hash browns with dark chocolate sauce

Grilled arctic char fillet on sautéed bacon Brussel sprouts and black lime noodles

Delicious desserts, from our Sheraton Grand patisserie

EUR 125,- per person includes aperitif, canapés, corresponding wines, beer, non-alcoholic beverages, water, coffee and tea.

For reservations please call tel. +43 (0)662 88 999 9938

CHRISTMAS DAY & BOXING DAY

We invite the whole family to our traditional bank holiday Lunch Buffet, to feast upon the finest culinary delights, on December 25th and 26th, 2017. From 12 noon to 2.30 pm you can enjoy a selection of delicious food and live music from our pianist at Restaurant Mirabell.

A BRIEF SUMMARY:

Goose praline with lightly sour apple cream and caramelized nuts

Salmon roulade stuffed with crayfish served with ginger-orange-mustard sauce

Roasted duck with savoy vegetables, fried bread dumplings and orange-star anise sauce

Pink roasted sirloin beef with braised Hokkaido pumpkin and mashed potatoes

Poached fillet of carp on bouillabaisse with tomatoes, potatoes and saffron

Delicious desserts from our Sheraton Grand patisserie

EUR 46,- per person includes sparkling wine and 3 hours of free parking in the underground carpark (12 noon to 3 pm).

For reservations please call tel. +43 (0)662 88 999 4039

NEW YEAR'S EVE GALA DINNER @ RESTAURANT MIRABELL

Celebrate 2017 with a culinary highlight from our Executive Chef Manuela Moser. At 7 pm we welcome you with champagne, followed by a first-class seven-course gala menu, accompanied by piano music.

Hit the dance floor from 11 pm with music from our New Year's Eve DJ at the Piano Bar.

NEW YEAR'S EVE GALA DINNER:

Mousse of duck liver with cranberry gel, pickled porcini mushrooms and brioche

Tuna-sashimi and candied langoustine with peas, cantaloupe melon and pine nuts ice cream

Consommé of black-feathered chicken with lovage-curd dumplings and vegetable pearls

Grilled fillet of sea bass on bouillabaisse jus with Osietra caviar

Nashi pear-liquorice sorbet with champagne

Roasted fillet of dairy calf with crunchy Thai asparagus, Sauce Riche and black truffle

Praline mousse with white chocolate glaze, served with Grand Marnier spume and woodruff gel in a waffle

EUR 175,- per person includes champagne aperitif, canapés and gala menu.

For reservations please call tel. +43 (0)662 88 999 9938





ETAGE 7

FIREWORKS OVER SALZBURG!

Enjoy the fireworks over Salzburg in an exclusive atmosphere from 11.30 pm to 1.00 am in our Club Lounge ETAGE7.

EUR 110,- per person includes champagne and fine canapés

EUR 55,- per person includes champagne and fine canapés
(This offer can only be combined with the New Year's Eve Gala at the Restaurant Mirabell)

PARTY PACKAGE @ PIANO BAR

Dance into the New Year 2018! Hit the dance floor with music from our New Year's Eve DJ and enjoy a midnight snack buffet.

For your convenience we have reserved tables in our piano bar from 0.30 am where you can celebrate the New Year until the early morning hours.

EUR 29,- per person (excluding beverages)

For reservations please call tel. +43 (0)662 88 999 9938

NEW YEAR'S EVE IN SALZBURG

Enjoy two nights in our comfortable Executive rooms including breakfast.
Breakfast can also be served to your room on January 1st, 2018.

Get settled in on arrival with a glass of champagne at Piano Bar.

On New Year's Eve we welcome you with a glass of champagne and canapès,
followed by a seven-course gala dinner at Restaurant Mirabell.

Toast the New Year at midnight with a glass of champagne and enjoy the fireworks
above the roofs of Salzburg at our Sheraton Club Lounge.

Celebrate into the early hours with dance music from our DJ
and recharge your batteries at our midnight snack buffet.

On January 1st, 2018 while enjoying our New Year's brunch,
listen to the live broadcast of the Vienna Philharmonic Orchestra's New Year's concert at the Restaurant Mirabell.

OUR PACKAGE CAN BE BOOKED FOR THE PERIOD DECEMBER 30TH, 2017 TO JANUARY 2ND, 2018 AT A PRICE OF:

Single room: EUR 799,- Double room: EUR 1.199,- Prices for additional nights or an extra bed are on request
and subject to availability. Please call +43 (0)662 88 999 9907. Complimentary upgrade to a Deluxe Room or Junior Suite upon availability.



NEW YEAR'S BRUNCH

Relax after a long party night at our New Year's brunch buffet at the Restaurant Mirabell while listening to the New Year's concert of the Vienna Philharmonic Orchestra. A diverse brunch buffet with a breakfast corner, an extensive starter and main course buffet, as well as a dessert buffet await you at the Restaurant Mirabell from 11 am.

A BRIEF SUMMARY:

Baked veal sweetbread with potato salad and tartar sauce

Tartar of smoked trout with avocado cream and caviar

Various marinated matjes and herring salads

A traditional creamy pea soup with sausages

Roasted pork with sauerkraut and fried potatoes

Roasted Black Tiger prawns with teriyaki sauce, basmati rice and Asian vegetables in a banana leaf

Delicious desserts from our Sheraton Grand patisserie

EUR 38,50 per person includes sparkling wine and 4 hours of parking in the underground garage (11 am to 3 pm).

For reservations please call tel. +43 (0)662 88 999 4039

SHERATON GRAND SALZBURG

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