VIENNESE NEW YEAR'S EVE MAGIC

NEW YEAR'S EVE BALL

Thursday, 31 December 2026 | Doors open at 19:30

A festive New Year's Eve with a gala buffet, live music by Crazy Boogiemen and his band, a special appearance by Mat Schuh, and Champagne and Viennese waltzes at midnight.

THE EVENING AT A GLANCE

EVENING PROGRAMME

Fine food, live music and dancing into the New Year

19:30	**Welcome to the ballroom** Welcome to our New Year's Eve celebration! Good-luck charms await you on the tables. Crazy Boogiemen and his band welcome guests with gentle background music.
20:00	**New Year's Eve buffet opens** The gala buffet opens. Crazy Boogiemen and his band provide pleasant background music throughout dinner, creating the perfect atmosphere for the evening.
21:30	**The dance floor is open** The band strikes up the dance music. Take to the dance floor, join the celebrations and see out the old year in style.
23:30	**Mat Schuh live with the band** For the final half-hour before midnight, musician and entertainer Mat Schuh joins the band on stage to get everyone in the mood for the New Year.
00:00	**Happy New Year! Champagne and the Pummerin** Join the countdown! As Vienna's Pummerin bell at St Stephen's Cathedral rings in the New Year, all guests raise a complimentary glass of Champagne to celebrate.
from 00:00	**Waltz into the New Year** Dance into the New Year to Viennese waltz music. A joyful start to a happy 2027!

SPECIAL MOMENTS

New Year's Eve DJ

Our New Year's Eve DJ keeps the music going during the band's breaks.

Good luck & Champagne

Good-luck charms on the tables and a complimentary glass of Champagne for every guest at midnight.

WISHING YOU A WONDERFUL START TO 2027!

Subject to change. Printing errors excepted.

THE NEW YEAR'S EVE BUFFET

A festive feast to welcome the New Year

APERITIF & CHAMPAGNE Aperitif | Champagne

FANCY SALAD BUFFET

Seasonal salads
Marinated salads and seasonal mixed leaf salads with homemade dressings (O, G, M) and toppings

Freshly baked bread and pastries G, H

Butter and spreads G

STARTERS

Smoked salmon rose D, G
Avocado cream | Lime cream cheese

Corn & coriander fritters O
Sun-dried tomato tartare | Caramelised chorizo

Asian-style pork loin A, F, E, O
Peanut glass noodle salad | Teriyaki sesame dressing

Crayfish B, D
French baguette | Dill emulsion

“Good Luck Bowl” O, A | vegan
Bulgur | Zucchini | Pomegranate | Mint | Golden beetroot

SOUPS

Shellfish cream soup B, G, L

Consommé Double L
with truffle semolina dumplings (A, C)

MAIN COURSES

From the carving station: Roast beef
Pepper sauce (O) | Bacon-wrapped green beans (G) | Fondant potatoes (O, L)

Guinea fowl supreme O, L, G
Fried lovage bread soufflé (A, C, G) | Sous-vide truffle carrots (G)

Pan-fried rainbow trout D, G
New potatoes | Baby spinach | Shallots | Mediterranean vegetables

Sweet potato lasagne | vegan
Truffle potato | Sweet potato | Crispy rocket

Chicken cordon bleu A, C, G
Potato & lamb’s lettuce salad (G, M, O, L)

“Zurich-Style” sliced veal
Sour cream spaetzle (A, C, G, M, O)

DESSERT BUFFET

Raspberry Stracciatella Cake A, C, G

Salted Caramel Slice A, C, G, H

Brownie Chocolate Mousse Slice A, C, G

White Chocolate Lasagne with Raspberries A, C, G

Apple Crumble with Vanilla Sauce A, C, G, H

Bohemian Pancakes with Poppy Seeds, Plum Jam & Brown Butter A, C, G

Wimberger Gatsch A, C, G

Rosemary Crème Brûlée C, G

Strawberry Cheesecake A, C, G, H

Quark Cream with Mango C, G

Fruit Salad with Grand Marnier