



PALAIS COBURG

★★★★★  
SUPERIOR



© Vienna Waltz

OPERA BALL 2012  
AT THE  
PALAIS COBURG

## Opera Ball warm-up Party at the Wine Bar

Get in the mood with us for the most famous and festive Viennese ball!

### Palais Coburg Wine Bar

Date: **February 15<sup>th</sup> 2012** | Start: **9:00 p.m.** | Live music

€ 59.00 per person

including 1 glass of Dom Pérignon Champagne, oysters & co

Alternatively enjoy our extensive selection of wines and drinks à la carte



## Opera Ball menu at the Silvio Nickol Gourmet Restaurant

Date: **February 16th 2012** | Start: **5:00 p.m.**

5-course menu € 199.00 per person including Pol Roger Champagne



## Opera Ball menu at the Basteigarten Restaurant

Date: **February 16th 2012** | Start: **5:00 p.m.**

5-course menu € 65.00 per person

Wine pairing: € 49.00 per person



## Hangover breakfast at the Basteigarten Restaurant

Date: **February 17th 2012** | Start: **7:00 a.m.-3:00 p.m.**

€ 35.00 per person

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**Enjoy a luxury stay at the Palais Coburg during the Opera Ball. The following special services are included:**

Overnight stay in one of our elegant suites

Welcome Champagne in the suite

Midnight snack in the Wine Bar

Hangover Breakfast on the next day from 7:00 a.m.-3:00 p.m. at the Basteigarten Restaurant

Late Check-out until 3:00 p.m.

A present in your suite

### Palais Coburg Services included:

- Complimentary minibar with daily refill
- A fine selection of delicacies upon arrival
- Nespresso coffee und tea in the suite
- Complimentary use of the Palais Coburg Spa over the rooftops of Vienna (indoor pool, sauna, steambath, jacuzzi, fitness room und treatments upon request)
- Complimentary Internet access (WIFI or Highspeed-Internet) in the suite and in the whole property
- Daily newspaper of your choice

Price: from € 670.00 per suite per night

Reservations upon request, subject to availability

Email: [reservations@palais-coburg.com](mailto:reservations@palais-coburg.com)

Tel: 0043 1 518 18 114



## OPERA BALL MENU AT THE BASTEIGARTEN RESTAURANT

**Pan-fried scallops on mango salsa  
with tomato foam**

2007 Egon Müller Scharzhofberger Riesling Kabinett  
Mosel, Germany



**Guinea fowl consommé with herbal Guinea fowl dumplings**

2008 Reinisch Zierfandler Spiegel Reserve  
Thermenregion, Austria



**Saddle of venison with burgundian red cabbage  
and sweet potato**

2004 Wienerer Pinot Noir Tribute Coburg Select  
Vienna, Austria



**Slice of nougat and brittle with sorbet  
from the passion fruit**

2007 Alois Kracher  
Scheurebe TBA N°3 Half bottle  
Lake Neusiedl, Austria

**4-course menu: € 65.00 per person**

**4-course menu incl. wine pairing: € 114.00 per person**



## OPERA BALL MENU AT THE SILVIO NICKOL GOURMET RESTAURANT

### **Char**

cucumber, lime, wasabi



### **„Spot the differences“**

scallop, celery



### **„3C“**

crustacean, coal, cabbage



### **„Quarter's lamb“**

four times lamb, black garlic, miso



### **„Delice“**

chocolate, mousse, ice cream



### **„Petit Fours“**

free flow Pol Roger Champagne  
5-course-menu including Pol Roger champagne: € 199.00