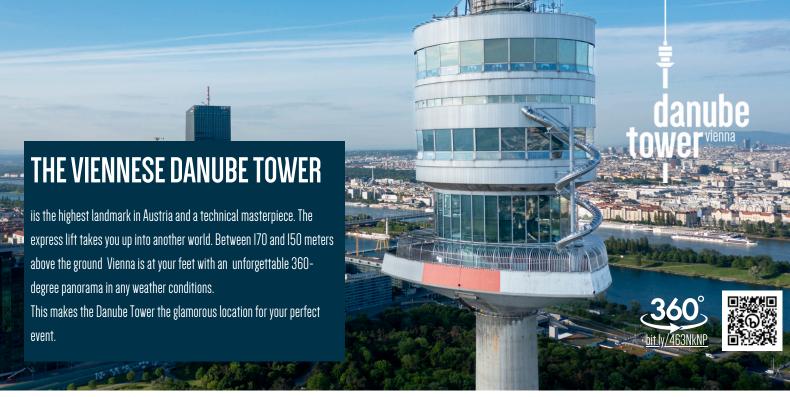
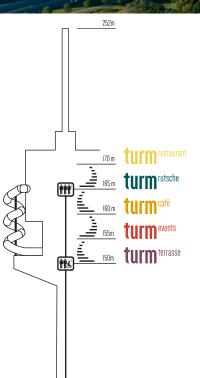


top of Events 2024/25

Valid from March 25, 2024 until March 31, 2025







Turm Restaurant turm restaurant

Revolving panorama restaurant at a height of 170 metres: 80-km panorama views with a culinary focus on classic Austrian cuisine. À la carte dining available for up to 80 guests.



Pure adrenaline: hignest slide in Europe at 165m height for daredevils



Turm Café turm café

Revolving panorama coffee house at a height of 160 metres: Panorama views of Vienna, buffet option for up to 120 guests.



Turm Events turm events

Glass-walled indoor-terrace at a height of 155 metres: The perfect venue for cocktail receptions, presentations and press conferences with up to 100 guests.



Whether company celebration, workshop presentation, festive reception, Christmas party, customer event or press conference: with its unique 360-degree panoramic view of the city, the Danube Tower is the most beautiful and spectacular event location in Vienna with four unique event levels.







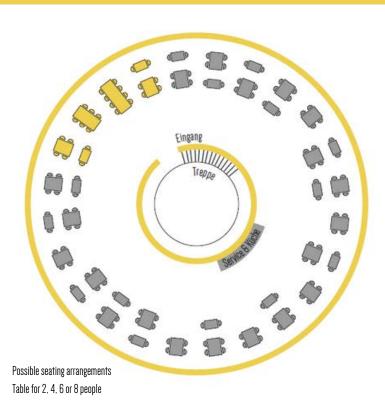
Donaubräu donaubräu

Beer garden at the foot of the tower in the middle of the Donaupark: Top location for 150 people (indoor) with spacious guest garden for up to 200 people.

Our event team is at your disposal for a personal inspection, a detailed converstion for the planning of your event as well as an individual offer. Our in-house catering offers a wide variety of regional dishes and thus arranges the perfect culinary framework for your event.

Event department reservierungen@donauturm.at Tel: +43 / 1 / 263 35 72





3-course-menu € 61,60 4-course-menue € 66,90

5-course-menue€ 72,10- (incl. intermediate course

Price per person incl. admission and cover

*These dishes are possible vegan, please advise when making your reservation.

Please note that we can only consider notifications of intolerances or menu changes up to 7 days before the date of your visit

Menu prices are valid from 13 to a maximum of 30 guests.

For more than 30 guests up to a maximum of 80 guests, please take into account that for exclusive events the minimum consumption is £ 6,000.

All prices include VAT and tayes

MENU SUGGESTIONS

Please choose one standard set menu from IO persons from the starters, soups, main courses and desserts for the entire party.

Starters

- Raw ham with melon
- Grilled zucchini slices with feta cheese and pesto*
- Graved salmon with dill mustard sauce and beet

Soups

- Consommé with mushroom croutons
- Seasonal vegetable soup*

Intermediate Course

- Grilled fish fillet on basil risotto with lemon beurre blanc foam
- Potato and spinach ravioli with cherry tomatoes, mushrooms, cabbage and sheep's cheese*

Main Course

- Grilled fish fillet on basil risotto with lemon beurre blanc foam
- Medium-rare sirloin steak roasted whole with herby mashed potato, vegetables and St Laurent red wine jus
- Viennese veal schnitzel with potato and lamb's lettuce salad
- Potato and spinach ravioli with cherry tomatoes, mushrooms, cabbage and sheep's cheese*

Desserts

- Mozartkugel mousse with sour cherry sauce*
- Range of Viennese strudel

Cheese

- Selection of cheeses with fig mustard, bread and grapes











BUFFET from 40 persons up to a maximum of I20 persons Rustic

Starters

- Freshly baked bread with a range of spreads
- A selection of hams
- Grilled vegetables*
- Salad buffet including leafy salads, coleslaw, cucumber salad, carrot salad and a choice of two dressings

Soups

- Beef soup with Viennese dumplings
- Seasonal vegetable soup*

Please choose four main courses

- Chicken paprika with dumplings
- Austrian meatballs with mashed potato and fried onions
- Baked marinated schnitzel with potato salad
- Roast pork with sauerkraut and traditional bread dumplings
- Gnocchi with spinach and feta cheese*

Desserts

- Range of strudels
- Exotic fruit salad*
- Selection of cheeses served on a cheese board with grapes and nuts

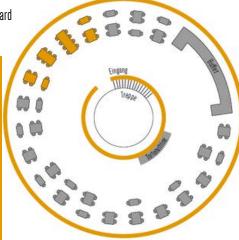
€ 49,60 per person

incl. admission and cover

All prices include VAT and taxes.

Please take into consideration that for exclusive events the minimum consumptior is & 4.500.-.

Possible seating arrangements Table for 2, 4, 6 or 8 people



Classic





- Starters
- Freshly baked bread with a range of spreads
- Smoked fish platter with horseradish cream
- Selection of hams
- Roast beef with Remoulade sauce
- Grilled pickled vegetables*
- Salad buffet incl. leafy salads, coleslaw, cucumber salad, carrot salad and two dressings

Soups

- Consommé with Viennese soup inserts
- Seasonal vegetable soup*

Please choose four main courses

- Creamy veal goulash with dumplings
- Traditional Viennese fried chicken with potato salad
- Boiled beef with vegetables, pan-fried potatoes, apple horseradish and chive sauce
- Zander on mixed roast vegetables
- Roast vegetables with tartare sauce
- Gnocchi with spinach and sheep's cheese*

Desserts

- Variety of strudels with whipped cream
- Exotic fruit salad*
- "Topfenschmarrn" fried curd pastry with seasonal stewed fruits
- Semolina pudding with sour cherry sauce
- Chocolate mousse served in a glass
- Selection of Austrian cheese with grapes and nuts

€ 59,90 per person

incl. admission and cover

*These dishes are possible vegan, please advise when making your reservation.

Please note that we can only take into account any intolerances or changes to the buffet up to 7 days before the date of your visit.



Indoor Terracce Room rental

Room renatel for up to 2 hours

€1.400,-

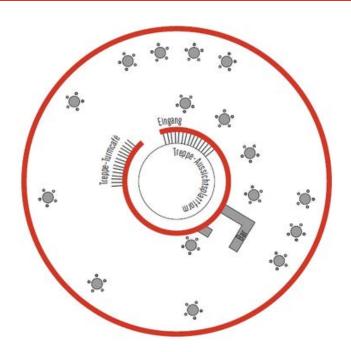
Standard equipment with up to 14 bar tables incl. stretchy table covers, stereo system incl. microphone for speeches and cleaning services after the event. Each additional hour will be calculated according to the effort.

Special admission & liftticket: € 6,40 per person

*These dishes are possible vegan, please advise when making your reservation.

Capacity limit maximum 100 persons.

All prices include VAT and taxes.



Catering offers

Drinks package

For I hour

- Tower sparkling wine with and without orange juice
- Still and sparkling mineral water
- Apple and orange juice
- Donaustädter Märzen, Schalken Brauerei, Wien 22
- "Danube Tower edition" Grüner Veltliner white wine and Zweigelt red wine from the Stift Klosterneuburg vineyard

€ 19,60 per Person

Filled sandwiches

Please provide us with the desired number per person (Minimum 3 pieces per person).

- Smoked salmon with dill and mustard sauce
- Ham with horseradish and gherkins
- Brie and fig mustard
- Herb Gervais cream cheese with tomatoes*
- Roast beef with Tartar sauce and caper

€4,- per sandwich

Fingerfood

On request we create your individual fingerfood options offer from 20 persons.







Welcome Drink Package

Reception with address options (up to one hour)

- Tower sparkling wine with and without orange juice
- Turmbier, the tower's own beer
- Römerquelle still/sparkling mineral water
- Rauch apple and orange juices
- "Danube Tower edition" Grüner Veltliner white wine and Zweigelt red wine from the Stift Klosterneuburg vineyard

€ 19,60 per person

Filled sandwiches

Please provide us with the desired number per person. Minimum 3 pieces per person.

- Smoked salmon with dill and mustard sauce
- Ham with horseradish and gherkins
- Brie and fig mustard
- Herb Gervais cream cheese with tomatoes*
- Roast beef with tartar sauce and caper berry

€4,- per sandwich

*These dishes are possible vegan, please advise when making your reservation.

Please take into consideration that for exclusive events the minimum consumption is £ 4.000,- from Monday to Thursday and £6.000,- from Friday to Sunday.

All prices include VAT and taxes.







BUFFET from 40 persons up to a maximum of 150 persons indoor and 200 persons outdoor

Please choose your starters

- Roast beef platter with pickled vegetables
- Platter of hams and roast meats
- Smoked salmon/Gravlax salmon platter
- Grilled vegetables with feta cheese*
- Range of spreads

Please choose your soup

- Seasonal creamy vegetable soup with croutons
- Beef soup with dumplings
- Spicy goulash soup

Choose from our selection and create your individual buffet:

Basic buffet with 2 starters, I soup, basic salad buffet, 3 main courses and 3 desserts € 41,30 per person

Classic buffet with 3 starters, I soup, basic salad buffet, 4 main courses and 4 desserts & 47,50 per person

*These dishes are possible vegan, please advise when making your reservation.

Please note that we can only take into account any intolerances or changes to the buffet up to 7 days before the date of your visit.

Please take into consideration that for exclusive events the minimum consumption is ϵ 4.000, - from Monday to Thursday and ϵ 6.000, - from Friday to Sunday.

All prices include VAT and taxes.

Salad buffet Basic

- Leaf salad, potato salad, coleslaw, creamy cucumber salad and tomato salad
- Two dressings
- Selection of breads

Salad Buffet Cocktail: (Supplement € 3,80 per person)

- Corn and pepper salad*
- Tuna
- Beef with styrian beans
- Black salsify ham
- Tomato and mozzarella
- Shrimp and avocado

Please choose your main courses

- Roast pork shoulder with caraway jus and traditional bread dumplings
- Traditional Viennese fried chicken with salads from the buffet
- Chilli con carne with pepper rice
- Creamy veal goulash with dumplings
- Brewer's Schnitzel (plain and pickled) with salads from the buffet
- Gnocchi with tomato sauce and pesto*
- Mixed roast vegetables with creamy chive sauce
- Mushroom ragout with bread dumplings

Please choose your desserts

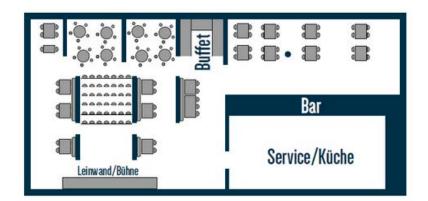
- "Topfenschmarrn" fried curd pastry with seasonal stewed fruits
- Cream strudel with vanilla sauce
- Selection of traditional pastries
- Mousse and creams
- Cheese board with grapes and nuts
- Fresh fruit salad*

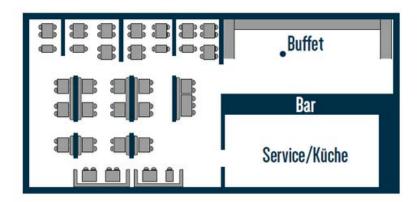


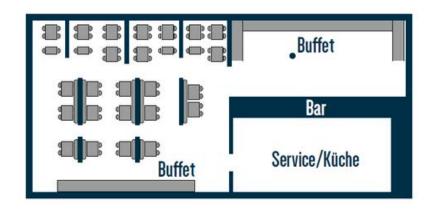




3 different variants of your buffet structures













FOR IN-BETWEEN

Donaubräubrettl

Roast meats, black pudding, spreads, cheese, dry-cured bacon, breads and pickled vegetables

€ I2,- per person

ADDITIONAL OFFER

Place setting

2 pieces jour pastry and butter

€3,- per person





MENUE from 13 persons

Sooups

- Seasonal vegetable soup*
- Hearty beef soup with sliced pancakes and chives

Main Courses

- Fried chicken or Brewer's Schnitzel with mixed potato and lamb's lettuce salad
- Roast pork shoulder, cabbage fried with bacon and bread dumplings
- Creamy spinach ravioli with chestnuts, mushrooms and sheep cheese*
- Zander with vegetable roast

Desserts

- Dark chocolate mousse with sour cherry sauce
- "Topfenschmarrn" fried curd pastry with poppy seeds and stewed plums

Please choose one soup, one main course and one dessert for the entire party.

€ 36,50 per person

*These dishes are possible vegan, please advise when making your reservation.

Please note that we can only consider notifications of intolerances or menu changes up to 7 days before the date of your visit.

Please take into consideration that for exclusive events the minimum consumption is $\,\varepsilon\,4.000$.- from Monday to Thursday and $\,\varepsilon\,6.000$.- from Friday to Sunday.

All prices include VAT and taxes.





For your event at the Danube Tower: Danube Tower slide

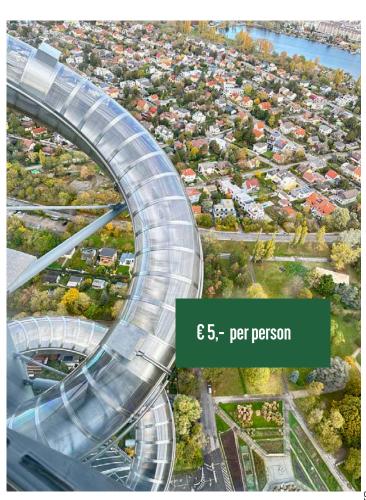
Discover the new thrill on Europe's highest slide at the Danube Tower! Glide from a height of 165 metres over a 40 metre long track to the viewing level at a height of 150 metres.

You can reach a speed of up to 18 km/h in just 7-9 seconds. The Danube Tower slide guarantees thrills and lots of fun for young and old!

Ready for an extraordinary experience? Climb aboard and experience the Danube Tower from a new perspective - an unforgettable adventure awaits you!



- Opportunity for interaction: Promotes informal communication and networking among colleagues.
- Strengthening the team spirit: Shared experiences strengthen the sense of togetherness.
- Personal challenge: Offers the opportunity to test personal limits and boost self-
- Positive association with the employer: Creates a positive connection with the company through a unique event.
- Memorable: Creates long-lasting, positive memories and stories to share.
- Stress relief and entertainment: Serves as an effective counterbalance to work stress and provides fun and relaxation.



ONLY THE BEST FOR YOUR EVENT

Additional services for your event

The Danubetower Event Team will be happy to assist you in the preparation and organization of important additional services for your event. Whatever you need, we will arrange all services for you.

Technical equipment

If you need technical equipment, our event team and our event technology partner company will be happy to advise you.

Supporting program On Sight Fotobox

Event photos are the figurehead of a good event. Set a sign and stand out with personalized event subjects and individual designs for your event. These photos will be remembered and can also be made available digitally.

We offer the following variants with our partner OnSight:

Variant A

You can choose from an existing Danube Tower subject.

Variant B

Existing subjects are personalized by means of customer logo and claim.

Variant C

Creation of an exclusive event subject by integrating logo, claim and self-selected photo background (you have the copyright). The order must be placed at least 3 weeks before the event date.

An OnSight employee can also be booked. During the event this person will take over on-site support of the photo terminals as well as the printing and output of the photos.

In addition, photos of the guests can be taken independently of the Fotobox by means of a mobile reflex camera.

Would you like a tailor-made photo offer for your event at the Danube Tower? We are happy to be there for you!

PAYMENT AND CANCELLATION TERMS

Booking until 60 days before the visit day

Day of reservation: Deposit in the amount of 50% of the booked service - payable within I4 days

until 60 days before reservation: Free cancellation of the whole event

59 until 14 days before reservation: In case of cancellation of the entire event or the entire group, the deposit of 50% will be retained.

14 days before reservation: Notification of the guarantee number of persons

13 until 0 days before reservation: In case of reduction or cancellation 100% of the total amount

until 7 dayws before reservation: Notification of intolerances or menu/buffet changes

after the visit: Final invoice is issued

Booking 59 to I4 days before reservation

Day of reservation: Deposit in the amount of 50% of the booked service – payable within 7 days

In case of cancellation of the entire event or the entire group, the deposit of 50% will be retained.

14 days before reservation: Notification of the guarantee number of persons

13 until 0 days before reservation: In case of reduction or cancellation 100% of the total amount

until 7 dayws before reservation: Notification of intolerances or menu/buffet changes

after the visit: Final invoice is issued

Bank Account:

Receiver: Donauturm Aussichtsturm- und Restaurantbetriebsgesellschaft m.b.H.

IBAN: AT8I 1200 0006 1238 0667 | BIC/SWIFT: BKAUATWW

Reference number: insert number of the deposit

IMPORTANT INFORMATION

Official regulations at the Danube Tower

Please note that these regulations are provisions from the notice on the operating facility permit and therefore unfortunately no exceptions can be made. The regulations serve to protect all visitors, especially in case of fire or disaster.



Wheelchair user

In the high-speed elevators, only one person in a wheelchair per car may be transported to exit point I (observation deck). Each wheelchair user must be accompanied by a person who can transport the wheelchair user if necessary. A maximum of 3 wheelchair users may be present in the tower on the observation terrace at the same time. The stairs to the catering areas and the stairs to the indoor terrace cannot be used with wheelchairs. Therefore, it is unfortunately not possible to visit these areas with a wheelchair. If you are able to walk short distances, our staff at the cash desk will be happy to show you the parking area provided for wheelchairs in the entrance area. The newly designed areas on the first floor - the Donaubräu sf the store - can of course be used barrier-free.



Events on the indoor terrace

The indoor terrace must be accessible at all times and can therefore only be visually closed off, as it is part of the escape route and evacuation zone in case of fire or emergency (tower restaurant, tower café, central floor). The use of liquid gas and open flames (e.g. candlelight, spray candles, etc.) is strictly prohibited throughout the tower head. All furniture and decorative items must comply with flammability class BI in accordance with ÖNORM B 3800/I and may only be used if they can be shown to comply with at least this flammability class.



Strollers

Strollers may not be transported in the express elevators, therefore they cannot be taken to the observation terrace, the tower café or the tower restaurant. Our staff at the ticket office will be happy to show you a place where you can leave your stroller. Taking a Maxi-Cosi with you is a good alternative.



Smoke-free at the Danube Tower

Smoking is officially prohibited throughout the tower.



Dog Owner

Bringing dogs up the Danube Tower is not permitted by the authorities. Please leave your dog in suitable care on the ground. Taking guide dogs and assistance dogs is permitted.



Open fire and candles

For fire prevention reasons, open fires and candles are prohibited without exception on the entire Danube Tower.

We thank you for your understanding for these security measures!

Online for reading:

- Important information: donauturm.at/en/about-us/safety-instructions/
- General terms & conditions for events: donauturm.at/en/general-terms-and-conditions
- Arrival and parking place: .donauturm.at/en/opening-times/