

M Ö R W A L D

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**Gourmet  
Service Catering**





*Dear bride and groom,*

*Thank you very much for allowing us to accompany you on this special chapter of your lives! On the following pages, we would like to inspire you with culinary ideas and present suggestions for your celebration.*

*Our creations are prepared with love and designed to make your wedding day a delightful experience filled with joy and unforgettable moments.*

*We are happy to offer our expertise and guidance to help you create a celebration that reflects your personality and enchants your guests.*

*Allow yourself to be tempted by our delicacies, savor every moment, and follow your taste – in line with our motto:*

*“Mealtime is lifetime!”*

Toni Mörwald  
Grand Chef



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**FACEBOOK**

Toni Moerwald



**INSTAGRAM**

tonimoerwald



**TIKTOK**

@tonimoerwald



**LINKEDIN**

Mörwald Holding

# Our Philosophy

Prepared with natural products  
from Austria's finest culinary regions

We, the Mörwald Gourmet Service Catering Team, offer you first-class quality, maximum flexibility, and perfect timing at any event location, backed by decades of experience. We place particular importance on using regional Austrian products.

The following core values define Mörwald Gourmet Service Catering:

- *Pleasure & Taste*
- *Identity & Continuity*
- *Creativity & Exclusivity*
- *Variety & Inspiration*
- *Regionality & Local Roots*

We look forward to supporting your event!

# Planning Team

We would be delighted to take care of your guests:



**Eva Mörwald**  
Head of Sales & Marketing

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**Got a taste for it?**  
Request catering with no obligation.





# Catering Advantages

## Gourmet Restaurants

Mörwald has already received numerous national and international awards for its outstanding culinary and service excellence. The gourmet restaurant “Toni M.” was awarded a Guide Michelin star in 2025. This top-level team will also ensure the highest quality for your event.

## Team

Mörwald has a professional team in both kitchen and service, with 35 years of experience in catering and banqueting. Our strengths: high quality, flexibility, creativity, dynamism, and friendliness.

## Toni Mörwald

Toni Mörwald is one of Austria’s most successful entrepreneurs, restaurateurs, and hoteliers. The Mörwald world includes several restaurants and hotels, a catering service, a cooking school, delicatessen shops, its own product line, and much more.

## The Mörwald Brand

Mörwald is well connected and a strong brand with high reputation and cultural identity in Vienna, Lower Austria, and throughout Eastern Austria. Every day, we commit ourselves anew to the many guests who become Mörwald enthusiasts.

## Locations

Mörwald offers unique locations with different styles — such as the flagship restaurant “Zur Traube”, combining rustic charm and refined cuisine with our gourmet restaurant “Toni M.”, and the “Grafenegg Restaurant”, offering a princely and exclusive atmosphere.



## Equipment

Mörwald provides everything from hotel accommodation, pralines, and photographers to exclusive table linens, silverware, fine porcelain, elegant glassware, custom decorations, ambiance, furniture, fabrics, and even shuttle & limousine services – right up to helicopter and luxury “Imperator” train arrangements.

## Logistics

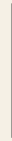
A central logistics hub ensures high quality, flexibility, and the ability to meet spontaneous requests or unexpected needs. We operate all year round, from January to December, guaranteeing consistent reliability.

## Pleasure

Happiness lies in enjoyment! No pleasure is ever temporary, for its impression remains. Celebrate with us – we will create the very best for you with enthusiasm.



# Advice



## Mörwald is the event specialist

*...and weddings are my personal passion.*

For me, a successful wedding feast is the key to an unforgettable celebration.

I am delighted to offer you tailor-made catering solutions that will make your wedding a culinary highlight. From exquisite menus to delectable buffets – we create dishes that not only please the palate but also delight the eye.

Be inspired by our seasonal and regional specialties and enjoy first-class service that pampers your guests.

*Yours sincerely,  
Eva Mörwald*



## A Testament to Good Taste

Throughout your wedding day, the couple's individual lifestyle is reflected in every detail. The choice of menu should also be guided by the tastes of the bride and groom.

Out of consideration for your guests, it's best to avoid overly extravagant dishes—but don't miss the opportunity to express your own preferences. It should be clear that this is your celebration. A lot of creativity should be invested in selecting the side dishes, but especially in the appetizers and desserts.

Starting with the aperitif, which is meant to stimulate the appetite, followed by a delicate starter and an unusual soup, the menu is rounded off after the main course with a sweet treat. Depending on the later wedding cake, the dessert course can be omitted.

The best approach is to seek advice from a professional. Master chef Toni Mörwald will guide you on what truly matters.

## Menu Design & Planning

Creating a menu requires a certain finesse to ensure not only the proper sequence of dishes but also a menu that suits your guests and reflects the season.

Each course should differ from the others in composition, appearance, and preparation. Therefore, the same ingredients, cooking methods, or colors should not be repeated within the menu.

In general, dishes are arranged according to flavor intensity. The meal begins with subtly seasoned dishes and gradually progresses to those with stronger, more pronounced flavors. The same principle applies to beverages and wines, starting with light, crisp options and moving toward richer, fuller-bodied selections.

The traditional rule is: white wine before red, white wine with light meats and fish, and red wine with darker meats — but you may of course adjust this according to your personal preferences.

For a refined, festive menu, the aperitif should also not be too strong. Lighter aperitifs, sparkling wines, or a well-chosen glass of beer are ideal to start the celebration.

## Menu Cards

A menu card should not be missing from a festively set table. It can be placed one per guest or one or two per table, depending on the size of the tables. With neat handwriting, you can create the cards yourself and, if necessary, make copies for larger quantities.

When designing menu cards, creativity knows almost no bounds, but a few points should be considered:

- Do not make the cards too large
- Pay attention to the type and color of the paper (contrast)
- Ensure they are easy to read
- Can be rolled or folded
- One per person or per table

Handwritten menu cards, which can also include the guest's name and the occasion, are sure to enhance the elegance of your table setting.

- Suggested Layout:
- Left side: Occasion, date, aperitif & beverages
  - Right side: Menu & coffee

## Decoration

When it comes to decorating your table, there are virtually no limits. Everything is possible, from a simple, neatly set table to a creatively designed one—as long as the space is not restricted and guests can still see each other across the table.



## Checklist

- Arrival time
- Aperitif  
(including non-alcoholic options, selection)
- Appetizers for the aperitif  
(to bridge waiting time)
- Speeches / toasts  
(after the main course)
- Buffet  
(starters, salads, main courses, desserts)
- Flowers  
(table decoration)
- Vases for flowers
- Menu consultation
- Games  
(agree on timing)
- Decorations
- Digestifs  
(spirits, cognac, schnapps)
- Ice cream  
(dessert)
- Colors  
(tablecloths, table decorations)
- Table setting  
(cloth napkins, bread & butter)
- Wedding cake
- Coffee  
(timing, decaf options, iced coffee)
- Cheese
- Children  
(drinks, menu, kids' table, play options)
- Cost estimate  
(in writing, additional agreements)
- Menu cards
- Midnight snack  
(not too heavy)
- Music (space requirements, technical setup, refreshments, breaks)
- Follow-up items  
(meat, side dishes, billing)
- Parking options
- Number of guests
- Giveaways / favors
- Sparkling wine / Champagne
- Seating plan / arrangement
- Event location  
(for arriving guests)
- Power outlets  
(where electricity is available)
- "Stoppelgeld"  
(if drinks are provided separately)
- Taxi (pre-booking)
- Table shape / layout
- Place cards
- Tips  
(kitchen & service)
- Guest accommodation
- Vegetarians / vegans, etc.
- Billing arrangements  
(who pays / when)
- Packaging materials  
(e.g., for cakes or small pastries)

# Reception



## Welcome Drinks

### SEKT & CHAMPAGNE

Mörwald Grüner Veltliner Sekt Brut	0.75 lt.	15.00
Schloss Gobelsburg Sekt Brut Reserve	0.75 lt.	34.00
Schloss Gobelsburg Sekt Brut Rosé	0.75 lt.	38.00
Schloss Gobelsburg Blanc de Blancs Sekt	0.75 lt.	42.00
Champagner Ruinart	0.75 lt.	110.00
Champagner Bollinger Brut Rosé	0.75 lt.	120.00
Champagner Laurent Perrier Cuveé Rosé Brut	0.75 lt.	165.00
Champagner Charles Heidsieck Brut Reserve Magnum	1.5lt	220.00
Fresh fruit purée (seasonal)	1 lt.	25.00

### ALCOHOLIC DRINKS

Aperol Spritz, Hugo		6.00
Mörwald Premium Spritzer	0.33lt.	3.70

### MINERAL WATER & JUICES

Mineral water . classic/still	0.75 lt.	3.00
Orange juice . Apple juice	1 lt.	4.80

### MÖRWALD NATURAL JUICES (Homemade)

Organic grape juice white/red	1 lt.	6.50
RubINETTE – cloudy apple juice	1 lt.	8.50
Apricot & plum nectar	0.75 lt.	9.00

### BEER

Zwettler Original Beer	0.3 lt.	3.00
Zwettler Saphir Beer	0.3 lt.	3.20

# Finger Food

## CANAPÉS

**SIZE** per piece Ø approx. 4 cm | **PRICE** per piece 3,50

We recommend 3–4 pieces per person.

- Marinated beef with chive cream
- Wachau cured ham with horseradish cream cheese
- Pink roasted veal loin with truffle mayonnaise
- Roast beef with tartar sauce
- Goose liver pâté with Traminer jelly
- Smoked trout from the Wagram region with black sesame
- Tuna with wasabi cream
- House-cured salmon with honey–mustard sauce
- Mini vegetable quiche
- Fresh goat cheese with pumpkin chutney
- Buffalo mozzarella with tomatoes
- Waldviertel ricotta with Wagram walnuts

## TRAMEZZINI

**SIZE** per piece 4 x 8 cm | **PRICE** per piece 3,20

We recommend 2–3 pieces per person.

- Ham & herb cream cheese
- Smoked salmon, dill & crème fraîche
- Hummus & olive \*
- Egg salad & watercress
- Emmental cheese & grapes

\* vegan

**EQUIPMENT** - Drink equipment  
cocktail napkins, glasses, including service equipment

**PRICE** per person for drink equipment 2,50

**PRICE** per person for drink & finger food equipment 3,50

## FINE BITES (Presented on étagères)

- Vulcano ham, cubes of Vorarlberg mountain cheese & Emmental,  
served with baguette, grapes & nuts

**PRICE** per person 9,00

- Olives, olive oil, baguette & wood-fired bread

**PRICE** per person 4,50

- Nut bread or wood-fired bread in a bread basket

**PRICE** per person 2,50

- Housemade liver pâté & Kamptal root bacon

**PRICE** per person 4,50

- Strawberries or seasonal fruits

**PRICE** per person 6,50

## FILLED MINI PASTRIES

**PRICE** per piece 3,50

- Wachau ham & pickled gherkin
- “Bergbaron” cheese with walnut & grape
- Cured trout fillet with dill–mustard sauce

## OPEN-FACED SANDWICHES

**SIZE** per piece 4 x 8 cm | **PRICE** per piece 3,50

We recommend 2–3 pieces per person.

- Smoked salmon & horseradish cream
- Ham & herb spread
- Bergbaron cheese, bell pepper & cress
- Mozzarella, tomato & pesto

## PUFF PASTRY SAVORIES

**PRICE** per piece 4,00

We recommend 2–3 pieces per person.

- Spinach & fresh goat cheese
- Smoked salmon, ricotta & basil
- Ham, tomato & mozzarella
- Tuna, olive & pesto

**TABLE LINEN** for cocktail tables

**PRICE** per piece 12,00

# Austro Tapas Flying Buffet Smart Food



The tapas can be arranged on a buffet where guests may serve themselves, or they can be presented on small plates and bowls and served directly.

We recommend 2-3 pieces for an aperitif and 6-8 pieces for dinner or lunch.



## COLD DISHES

**PRICE** per piece 7,50

- Beef carpaccio with pear & parmesan
- Marinated beef with mustard mayo & herbs
- Vitello tonnato with capers & arugula
- Lemon chicken with curry & apple
- Goose liver goose liver parfait with quince & brioche
- Ceviche of char with herbs & radish
- Cured lake char with miso & rice
- Tartare of wild-caught Mariazell char with cucumber & cream
- Fillet of smoked trout from the Wagram region with beetroot & horseradish
- Waldviertel sheep's cheese with pumpkin chutney & arugula
- Buffalo mozzarella with tomatoes & avocado
- Goat cheese with basil pesto & peperonata\*
- Avocado tartare with cherry tomatoes & baguette \*\*
- Mixed noble mushrooms with herbs & potato chip \*

## SOUPS

**PRICE** per piece 4,50

- Cold cucumber soup with dill
- Gazpacho with poppy seed oil \*
- Light potato cream soup with buttermilk
- Seasonal cream soup with herb croutons \*\*

\* vegan \*\* vegan option available

## HOT DISHES

**PRICE** per piece 9,50 – minimum order 30 pieces per variety

- Braised beef shoulder with polenta & cauliflower
- Pork fillet with potato–mushroom hash
- Free-range chicken breast with barley & wild broccoli
- Veal butter schnitzel with mashed potatoes & crispy onions
- Paprika chicken with butter dumplings
- Creamy veal goulash with dumplings
- Seared lake char with Fregola Sarda & tomatoes
- Confit trout with lemon gnocchi, leek & browned butter
- Seared pike-perch medallions with herb risotto
- Char fillet on potato–chard mash
- Catfish with Beluga lentils & bacon
- Arugula ravioli with braised tomatoes & Grana cheese
- Sweet potato curry with fragrant rice \*
- Wok vegetables with tofu & ponzu \*
- Celery steak with carrot, wild herb salad, mushrooms & mango



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## DESSERTS

**PRICE** per piece 5,80 | **PRICE** per praline 1,00 – minimum order 25 pieces per variety

- Tahitian vanilla crème brûlée
- Cream cheese tartlet with seasonal fruits
- Curd cream with blueberry compote & walnut crumble
- Apple strudel with vanilla–rum sauce
- Nougat mousse with stewed sour cherries
- Chocolate duet with apricot compote
- Tarte selection: chocolate . raspberry . lemon
- Coconut milk rice with exotic fruits \*
- Chocolate brownie with blood orange mousse \*\*
- Almond semolina flummery with cherry compote \*
- Mörwald pralines: Riesling marc & Williams pear



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\* vegan \*\* vegan option available

# Festive Menu



## 3 Courses\*

- Soup – Main Course – Dessert  
**PRICE** per person 49,00
- Starter – Main Course – Dessert  
**PRICE** per person 56,00

## 4 Courses\*

- Starter – Soup – Main Course – Dessert  
**PRICE** per person 59,00
- Starter – Fish – Main Course – Dessert  
**PRICE** per person 69,00

## 5 Courses\*

- Starter – Soup – Fish – Main Course – Dessert  
**PRICE** per person 79,00

\* additional courses available upon request

**OPTION** for an additional dish per course + 5,00 per person

**OPTION** to choose on site for an additional dish per course + 10,00 per person

## AMUSE-BOUCHE

A small greeting from the kitchen,  
depending on the season

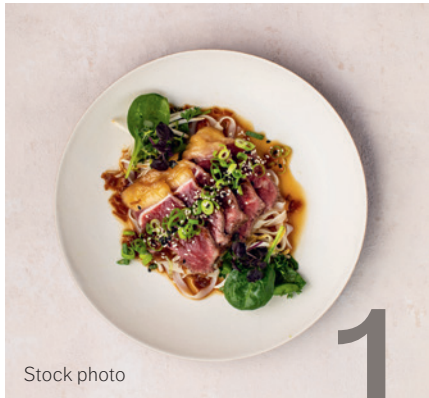
**PRICE** per person 5,00

For example:

- Veal butter schnitzel  
Mashed potatoes . Roasted onions
- Beet-cured salmon  
Cucumber.Gin . Pumpernickel
- Picandou  
goat cheese . Figs . Herb salad



# Gourmet Menu (Suggestions)



# 1

## GOURMET . MENU

- Beef Tataki  
Onion Ponzu . Rice Noodles . Spring Onion
- White Onion Velouté  
Honey . Chili . Ginger
- Filet of Trout  
Gnocchi . Lemon . Herbs
- Braised Veal Cheeks  
Celery . Cocoa . Mustard Greens
- Lemon Tart  
Meringue . Blueberries . Yogurt Ice Cream



# 2

## GOURMET . MENU

- Avocado Tartare  
Cherry Tomatoes . Vinaigrette . Herbs
- Clear Boiled Beef Soup (Tafelspitz)  
Stuffed Pancake Strips (Frittaten)
- Seesabling Medallion (Char)  
Risotto . Radicchio . Brown Butter
- Beef Medallion  
Kipfler Potatoes . Baby Spinach . Port Wine Sauce
- Chocolate Bar  
Tonk Bean . Raspberries



# 3

## GOURMET . MENU

- Tuna Sashimi
- Red Pepper Parmesan Soup  
Croutons . Herb Oil
- Pan-Seared Char  
Gnocchi . Tomatoes . Fennel
- Braised Beef  
Celery Cream . Chanterelle Mushrooms .  
Young Glazed Onions
- Cheesecake  
Peanut Butter . Salted Caramel



# 4

## GOURMET . MENU

- Beef Tartar  
Quail Egg . Red Onion . Buttered Toast
- Celery Soup  
Honey . Chili . Ginger . Ravioli
- Poached Salmon  
Pea Cream . Ricotta & Mint
- Rack of Salt Meadow Lamb  
Ratatouille . Potato Gratin
- Homemade Quark Dumplings  
Plum Compote . Cinnamon.Butter.Breadcrumbs



**Experience our cuisine!**  
Visit any of our restaurants.

## Gourmet Menu (Suggestions)



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# 5

### GOURMET . MENU \*

- Beetroot Carpaccio  
Walnuts . Horseradish . Arugula
- Shitake Consommé  
Gyoza Dumplings
- Celery Steak  
Carrot . Wild Herb Salad . Mushrooms . Mango
- Braised Carrot  
Pea Cream . Pointed Cabbage . Orange . Lime
- Coconut Rice Pudding  
with fresh Fruits

\* vegan

Optional extras such as silver cutlery or presentation plates are available for an additional charge. Prices upon request.

## Austrian Menu (Suggestions)



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# 1

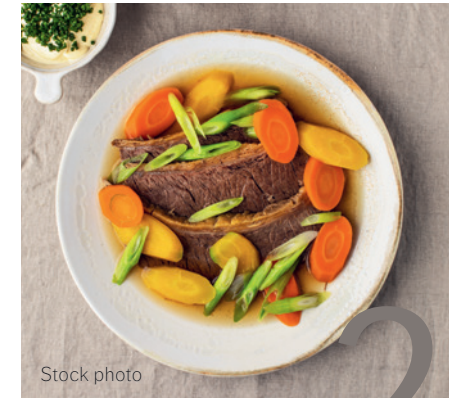
### AUSTRIAN . MENU

- Marinated Boiled Beef (Tafelspitz)  
Chives . Root Vegetables . Horseradish .  
Pumpkin Seed Oil Cream
- Clear Beef Soup  
Traditional Austrian Soup Garnishes
- Viennese Veal Schnitzel  
Homemade Lingonberries . Potato Salad  
with Red Onions
- Kaiserschmarr'n  
Plum Compote

#### EQUIPMENT

Cloth napkins (in roll form), basic table setting (plates, glasses, cutlery), butter & Gervais with seasonal herbs, handmade daily bread & assorted bread types, service equipment & kitchen equipment.

**PRICE** per person 12.50



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# 2

### AUSTRIAN . MENU

- Beet-Cured Wagram Trout  
Honey Mustard Sauce
- Pumpkin Cream Soup  
Pumpkin Praline
- Boiled Beef (Tafelspitz)  
Rösti . Creamed Spinach . Chive Sauce .  
Apple Horseradish
- Apple Strudel  
Cream . Cinnamon Ice Cream

#### TABLE LINEN

Tablecloth, rectangular **PRICE** per piece 12.00  
Tablecloth, round **PRICE** per piece 30.00

## Gourmet Buffets (Suggestions)



### BUFFET . FARMHOUSE FEAST

- **Starters**  
Homemade liver pâté . Liptauer cheese with fresh red peppers . Pickled boiled beef (Tafelspitz) with red onions & lamb's lettuce . Smoked trout fillets with horseradish cream & beetroot . Wood-fired bread . Jour baked bread
- **Main Courses**  
Oven-roasted pork & marinated roast . Mini pork sausages . Mini bratwurst with bread dumplings . Potato dumplings . Chardonnay bacon cabbage . Crispy fried chicken . Baked mushrooms with tartar sauce
- **Dessert . Strudel Selection**  
Apple strudel with vanilla sauce . Quark strudel with nougat sauce

**PRICE** per person 39.00



### BUFFET . AUSTRIAN

- **Starters**  
Cured char with sour cream & herb salad . Sheep's milk cheese with chervil & confit mushrooms . Pink veal loin with tuna & capers . Wood-fired bread . Jour baked bread
- **Soups**  
Clear beef soup with pancake strips (Frittaten) or liver dumplings
- **Main Courses**  
Catfish (Waller) hash with bacon & marjoram . Paprika chicken with butter dumplings . Boiled beef with roasted potatoes . Creamed spinach . Root vegetables . Chive sauce & apple horseradish . Caramelized cabbage noodles with herbs
- **Desserts**  
Viennese quark pancakes with apricot compote . Warm chocolate-nut cake with chocolate sauce & whipped cream . Black Forest cherry cake in a glass

**PRICE** per person 49.00



### BUFFET . TONI M.

- **Starters**  
Trout ceviche with lime, cream & chili . Roast beef with tartar sauce & green asparagus . Picandou goat cheese with fig & balsamic . Croutons & wild herb salad . Wood-fired bread . Jour baked bread
- **Soups**  
Red pointed pepper cream soup with ginger & chili . Game consommé with butter dumplings
- **Main Courses**  
Three kinds of fine fish with gnocchi, cherry tomatoes & basil . "Böfflamot" – braised Attergau milk-fed beef with root vegetables & butter dumplings . Young pork roast with cabbage noodles & bread dumplings . Ricotta-filled pasta pockets with arugula & braised tomatoes
- **Desserts**  
Vanilla rice pudding with raspberry compote . Chocolate mousse duet with berry compote . Apricot almond tart

**PRICE** per person 69.00



### BUFFET . DELUXE

- **Starters**  
Shrimp cocktail with pineapple & mango . Veal Vitello Tonnato with tuna & arugula . Aspic of pickled boiled beef (Tafelspitz) with vegetables, spring onion & pumpkin seed oil . Buffalo mozzarella with tomato pesto . Wood-fired bread . Daily baked bread
- **Soups**  
Lobster bisque . Double consommé with stuffed herb pancakes
- **Main Courses**  
Pan-seared Catfish (Waller) with balsamic lentils & root vegetables . Pink roasted veal loin with potatoes, mushrooms & spring vegetables . Corn-fed chicken breast with artichokes & Fregola Sarda . Vegetable coconut curry with fragrant rice
- **Desserts**  
Flambéed quark cream on forest berry compote with nut crumble . Yogurt cake with passion fruit & almond sponge . Sacher cube with cherry compote . Eggnog mousse with chocolate-nougat sauce

**PRICE** per person 89.00

## Midnight Snacks



- Spicy Goulash Soup with Sausages & Bread Roll  
**PRICE** per person 8.90
- Vegan Potato Goulash \*  
**PRICE** per person 8.00
- Sausage Kitchen Party  
Frankfurter . Debreziner . Burenwurst . Käsekrainer with Mustard, Horse-radish & Bread  
**PRICE** per person 12.00
- Chili con Carne with Bread Roll  
**PRICE** per person 11.00
- Chili sin Carne with Bread Roll \*  
**PRICE** per person 11.00
- Jour Meatloaf Sandwich (Leberkäse)  
**PRICE** per piece 4.90
- Jour Schnitzel Sandwich  
**PRICE** per piece 5.90

\* vegan

## Options

### Showcooking

Cooking in front of guests offers many possibilities. We are happy to advise you!

- Grill station, Wok, Sushi
- Pan-fried dishes
- Kaiserschmarrn, Pancakes

### Austrian Cheese Selection

Grapes . Nuts . Apricot Mustard . Wood-Fired Bread . Assorted Bread

**PRICE** per person 12.50

### Petit Fours

Delicate small treats from our patisserie, served with coffee:  
Mörwald pralines . Daily pastries

**PRICE** per piece 2.50 | Minimum order 30 pieces

### Pastries

- Strudel  
Apple Strudel | Quark (Cheese) Strudel
- Sliced Cakes  
Cardinal Slice | Quark-Apricot Slice | Malakoff Slice | Chocolate Truffle Slice
- Cakes  
Seasonal Fruit Cake | Chocolate-Sour Cherry Cake | Plum-Quark Crumble Cake

**PRICE** per piece 5.00

# Giveaways

Small gifts for your guests can be placed either at their seats at the table or distributed before or after the celebration.



- Personalized wedding cookies  
**PRICE** from 10.00, depending on design
- Oils  
**PRICE** from 9.90
- Jams & chutneys  
**PRICE** from 6.90, depending on variety
- Spices  
**PRICE** from 8.90
- Sweets / candies  
**PRICE** from 9.90
- Fragrances  
**PRICE** from 40.00 (for 30 pieces)
- Cookbooks  
**PRICE** from 15.00
- \* other giveaways available upon request

# Cakes for Every Occasion



Our pastry chefs create your custom cake exactly according to your wishes.

**PRICE** Upon request



# Beverages



## Wine

We have selected an exquisite range of our finest wines for you and are happy to advise you in your choice.

All beverages are delivered chilled on a consignment basis and charged according to actual consumption. Of course, you may also provide your own wines without any service surcharge.

### GRÜNER VELTLINER

Ried Nussberg . Erhard Mörwald . Feuersbrunn	0,75lt.	15,00
„Fels“ Klassik . Franz Leth . Fels am Wagram	0,75lt.	15,00
„Fass 4“ . Bernhard Ott . Feuersbrunn	0,75lt.	22,00
Ried Mordthal . Weingut Ecker   Eckhof . Mitterstockstall	0,75lt.	25,00
Langenlois . Schloss Gobelsburg . Gobelsburg	0,75lt.	22,00

### ROTER VELTLINER

Wagram . Franz Sauerstingl . Fels am Wagram	0,75lt.	16,00
Steinmeisel . Stefan Bauer . Königsbrunn am Wagram	0,75lt.	22,00
Ried Mordthal . Josef Fritz . Zausenberg	0,75lt.	31,00

### RIESLING

Wagram . Weingut Groiss . Kleinwiesendorf	0,75lt.	15,00
Zöbing . Hannes Hirsch . Kammern	0,75lt.	22,00

### CHARDONNAY & GRAUBURGUNDER

Leithakalk . Weingut Kollwentz . Großhöflein	0,75lt.	30,00
Kalk . Weingut Ecker   Eckhof . Mitterstockstall	0,75lt.	21,00

### ROSÉ

Rosé 4 mal 5 Grande Reserve . Weinhof Waldschütz . Sachsendorf	0,75lt.	23,00
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### ROTWEINE

„Auregia“ Cuvee . Weingut Kolkmann . Fels am Wagram	0,75lt.	24,00
Blaufränkisch Deutschkreuz . Domaine Wolf . Gamlitz	0,75lt.	29,00
Merlot . Domaine Wolf . Gamlitz	0,75lt.	32,00

### NATIONAL & INTERNATIONAL WINES

You can find an even larger selection of national and international wines in our wine list, or our sales team will be happy to provide it upon request.

Please note: These are wine suggestions; changes may apply.

## Beers

Upon request, we can also provide additional freshly tapped Zwettler beers!

Zwettler Original Beer	0.3 lt.	3.00
Zwettler Saphir Beer	0.3 lt.	3.20

## Mulled Wine & Punch

Apple.Pear Punch Non-Alcoholic	1 lt.	15.00
Wagram Red Mulled Wine, Orange Punch	1 lt.	18.00

## Fine Spirits

from our in-house distillery

Nut Liqueur "Green Nut"	0.5 lt.	26.00
Plum Brandy	0.5 lt.	35.00
Williams Pear Brandy	0.5 lt.	36.00
Apricot Brandy	0.5 lt.	35.00
Riesling Pomace Brandy in Oak Barrel	0.5 lt.	48.00
Apple Brandy in Oak Barrel	0.5 lt.	48.00
Grüner Veltliner in Oak Barrel	0.5 lt.	48.00

## Non-Alcoholic Beverages

Mineral Water . sparkling . still	0.75 lt.	3.00
Orange Juice . Apple Juice	1 lt.	4.80
Tonic Water . Bitter Lemon Organics by Red Bull	0.2 lt.	2.50
Coca Cola/zero/light . Frucade . Almdudler	0.33 lt.	2.20

### MÖRWALD'S OWN NATURAL JUICES

Various Natural Juices	0,25 lt.	2.80
Organic White / Red Grape Juice	1 lt.	6.50
RubINETTE – Cloudy Apple Juice	1 lt.	8.50
Apricot & Plum Nectar	0.75 lt.	9.00
Black Currant Juice . Red Currant Juice	1 lt.	8.50

### NESPRESSO COFFEE, TEA & HOT CHOCOLATE

Small Espresso		3.00
Large Espresso		4.00
Milk   Sugar		
Green Tea . Earl Grey . Assam . Fruit Tea .		3.20
Herbal Tea . Peppermint . Rosehip		
Hot Chocolate		3.20

# Spirits & Mixes



## JOHNY WALKER BLACK LABEL 4cl.

- + Coca Cola 7.50
- + Organics Ginger Ale 0,2lt. 8.00

## JACK DANIELS WHISKEY 4cl.

- + Coca Cola 6.50
- + Organics Ginger Ale 0,2lt. 8.00

## STOLICHNAYA GOLD WODKA 4cl.

- + Red Bull 6.50
- + Organics Bitter Lemon 0,2lt. 7.50
- + Organics Ginger Beer 0,2lt. 7.50
- + Organics Ginger Ale 0,2lt. 7.50

## GREY GOOSE 4cl.

- + Red Bull 8.50
- + Organics Bitter Lemon 0,2lt. 8.50
- + Organics Ginger Beer 0,2lt. 8.50
- + Organics Ginger Ale 0,2lt. 8.00

## BELUGA NOBLE RUSSIAN 4cl.

- + Red Bull 8.50
- + Organics Bitter Lemon 0,2lt. 9.50
- + Organics Ginger Beer 0,2lt. 10.00

## BOMBAY SAPPHIRE GIN 4cl.

- + Organics Tonic Water 0,2lt. 7.00
- + Fever Tree Tonic Water oder Mediteranen Tonic Water 0,2lt. 7.50

## STEINHORN GIN 4cl.

- + Organics Tonic Water 0,2lt. 8.00
- + Fever Tree Tonic Water oder Mediteranen Tonic Water 0,2lt. 9.00
- + Organics Ginger Ale 0,2lt. 8.00

## WILDSTÜCK GIN 4cl.

- + Organics Tonic Water 0,2lt. 9.50
- + Fever Tree Tonic Water oder Mediteranen Tonic Water 0,2lt. 10.50
- + Organics Ginger Ale 0,2lt. 9.50

## MONKEY 47 GIN 4cl.

- + Organics Tonic Water 0,2lt. 10.00
- + Fever Tree Tonic Water oder Mediteranen Tonic Water 0,2lt. 11.00



We are happy to mix your favorite cocktail upon request – please specify your choice.

## BAR EQUIPMENT

Cocktail.Napkins, glasses, including bar & service equipment, ice, etc.

**PRICE** per person 3,00

## TABLE LINEN

Tablecloth, rectangular **PRICE** per piece 10.00  
Tablecloth, round **PREIS** per piece 30.00

# Our Team

You are welcome to book our staff individually or as an addition.



For the perfect care of your event, we are happy to offer you our well-coordinated and highly trained team.

- Chef de Service  
**PRICE** per hour 70.00
- Chef de Cuisine  
**PRICE** per hour 70.00
- Bartender  
**PRICE** per hour 60.00
- Sommelier  
**PRICE** per hour 60.00
- Chef de Rang  
**PRICE** per hour 60.00
- Chef de Partie  
**PRICE** per hour 60.00
- Service Staff  
**PRICE** per hour 50.00
- Commis de Cuisine  
**PRICE** per hour 50.00
- Logistics Staff  
**PRICE** per hour 40.00



Prices per hour: For your individual event, we provide an estimated staffing cost, which will then be charged according to actual usage.

# Decoration



We are happy to enhance your event with appropriate decoration. Please provide your specifications so we can develop a tailored concept.



# Floral Arrangements



- Small arrangement for standing tables per arrangement **PRICE** from 12.00
- Small table arrangement per arrangement **PRICE** 40.00
- Large table arrangement per arrangement **PRICE** 80.00

\* We are happy to provide photos of the respective floral arrangements upon request.

# Menu & Name Cards

## Menu Cards (A5 Mörwald Envelope)

We create your personalized menu cards.

- Menu cards in A5 format with Mörwald logo  
**PRICE** per piece 5.00
- Handwritten menu cards by Toni Mörwald  
**PRICE** per piece 4.50

## Name Cards

- Name cards with Mörwald logo  
**PRICE** per piece 1.50
- Handwritten name cards by Toni Mörwald  
**PRICE** per piece 2.00



# Equipment Rental

Don't have enough tableware for your private event? We are happy to rent it to you, deliver it to any desired address, and pick it up again unwashed.

- Longdrink glass  
**PRICE** per glass 0.2 lt. 1.00
- White wine glass, red wine glass, champagne glass  
**PRICE** per glass 1.00
- Nespresso coffee cup, mocha cup complete with spoon  
**PRICE** per set 1.00
- Large plate ø 26 cm, small ø 19 cm  
**PRICE** per plate 1.00
- Butter plate ø 12 cm  
**PRICE** per plate 1.00
- Soup cup  
**PRICE** per cup 1.00
- Knife, fork, spoon  
**PRICE** per piece 0.50
- Starter fork, starter knife  
**PRICE** per piece 0.50
- Coffee spoon  
**PRICE** per piece 0.50
- Salt & pepper shaker  
**PRICE** per set 1.50
- Chafing dish with insert & 3 burners  
**PRICE** per set 30.00
- Small champagne bucket for table  
**PRICE** per bucket 6.00
- Tablecloth, rectangular  
**PRICE** per tablecloth 10.00
- Tablecloth, round  
**PRICE** per tablecloth 30.00
- Napkin 50x50 cm  
**PRICE** per napkin 1.00

\* Additional equipment and furniture available upon request.

A corresponding deposit is payable in cash upon delivery. Breakage and/or missing items will be charged at replacement value.

# Furniture

- Standing table  
**PRICE** per table 19.00
- Round table ø 160 cm, 10 persons  
**PRICE** per table 24.00
- Round table ø 183 cm, 10–12 persons  
**PRICE** per table 27.00
- Mahogany chair, Thonet chair  
**PRICE** per chair 4.90
- Mahogany chair with cover, color of your choice  
**PRICE** per set 14.40
- Highchair for baby  
**PRICE** per chair 14.50
- Gold chairs with red upholstery  
**PRICE** per set 5.60
- Buffet table, logistics table  
**PRICE** per table 12.00
- Sun umbrella 3 m with metal stand  
**PRICE** per umbrella 29.00
- Gas grill  
**PRICE** per grill 150.00
- Bar counter, reception counter  
**PRICE** per counter 85.00
- Bar with plexiglass front & LED lighting, including glass rack, 2 m long  
**PREIS** pro Stück 350.00

## TRANSPORT

We are happy to deliver to you. Transport is charged at 1.50 per km, plus 40.00 per logistics staff member per hour. Examples of transport prices:

- Feuersbrunn – St. Pölten – Feuersbrunn . 85.00
- Feuersbrunn – Großraum Wien – Feuersbrunn . 220.00
- Feuersbrunn – Linz – Feuersbrunn . 450.00
- Feuersbrunn – Graz – Feuersbrunn . 680.00
- Feuersbrunn – Salzburg – Feuersbrunn . 700.00

Transport costs for furniture upon request. Furniture is delivered separately from the Vienna warehouse. Logistics staff for moving furniture – Price per person per hour: 40.00

## Terms & Conditions

### Service

For the care of your guests, we provide a number of staff appropriate to the occasion and in line with our quality standards. Should you require additional specialized personnel from our company to fulfill specific requests, these will be charged according to actual effort. For extended event durations, we charge 50.00 per hour per staff member and 70.00 per hour for catering management, based on actual hours worked.

### General

Our versatile product range is subject to seasonal fluctuations and availability. Should an item be temporarily unavailable, we reserve the right to replace it with an equivalent or superior product. All offered goods and prices are non-binding and may be adjusted according to market and seasonal conditions.

### Prices

All prices indicated herein (Gourmet Service Catering 2026) are in Euros and exclusive of VAT.

### Guaranteed Number of Guests

For every event where food is served, the venue requires a guaranteed number of attendees. This guarantee must be communicated no later than 5 working days prior to the event. This number represents the minimum for which the venue prepares and will be billed accordingly. Any additional attendees beyond this guaranteed number will be charged extra.

### Cancellation Fees

- 20% of the total amount if canceled between 30 and 15 days prior to the event.
- 30% of the total amount if canceled between 14 and 8 days prior to the event.
- 50% of the total amount if canceled between 7 and 3 days prior to the event.
- 80% of the total amount if canceled 2 days before the event.

### Payment Terms

50% deposit due 10 days prior to the event. The remaining balance is due according to the invoice within 10 days after the event.

### Invoice

The invoice is issued on the day of the event. Invoices are payable within 10 days of the invoice date. Late payments incur 14% interest on arrears, as well as all reminder and collection fees. All prices are exclusive of VAT and valid until further notice.

### Jurisdiction

The agreed legal venue is Krems an der Donau.

### RESTAURANTS, TAVERN & BAR

Relais & Châteaux  
“Kochbar im Wirtshaus“

Relais & Châteaux  
Restaurant “Zur Traube“

Relais & Châteaux  
Gourmetrestaurant  
“Toni M.“

Relais & Châteaux  
Bar “Toni M.“

Grafenegg Restaurant

### HOTELS & COTTAGES

Relais & Châteaux  
Hotel am Wagram

Grafenegg Hotel

Grafenegg Cottages

### GUTSHOF

Gutshof Hotel

Gutshof  
Weinhandlung

Gutshof  
Greisslerei

### COOKING SCHOOL & LOCATIONS

Kochschule “Toni M.“

Weinblick

Koch- & Weinamt  
Boutique

Gourmet Catering

Grafenegg  
Picknickpavillion

moerwald.at

