



HOTEL & RESTAURANT

---

# SCHLOSSWIRT ZU ANIF

SEIT 1607

MAKING YOUR WEDDING  
THE MOST BEAUTIFUL DAY OF YOUR LIFE.

---

Ausgezeichnet von | Mitglied bei:



## SCHLOSSWIRT ZU ANIF - A HOUSE WITH HISTORY & TRADITION



*Schlosswirt  
Anif*

The present-day Hotel Schlosswirt was originally a farmhouse owned by the archbishops and sovereigns of Salzburg. Since the 16th century, it was known as the "Schönauer Estate." In 1607, the estate was granted the right to serve drinks, becoming known as the "Upper Tavern" or the "Upper Inn."

In 1843, Bavarian Count Alois von Arco-Stepperg, the castle's owner, purchased the inn along with its farmland and butcher's shop. Since then, it has been part of the *Gutes Anif* estate and has carried the name Schlosswirt.

The oldest parts of the current hotel—the ground floor and the first floor—date primarily to the 16th century. These include the outer walls (possibly even older), the marble window frames, the street gate with its late-Gothic iron fittings and a plague cross, the front section of the vaulted hallway, and the guest room. The charming roof bears the date 1763.

Various renovations have occurred since 1843: first under Count Arco, then in 1891 by his only daughter and heiress, Countess Sophie von Moy, and most recently, since 1952, by her nephew and heir, Count Johannes von Moy. He is the current owner of Schloss and *Gutes Anif*, which includes Hotel Schlosswirt.

Today, Schlosswirt zu Anif represents the Gassner family's deep passion for refined hospitality that engages all the senses and creates unforgettable culinary memories—perfectly attuned to the extraordinary charm of this unique location.



## YOUR BENEFITS

- ➔ Small, family-run hotel in Biedermeier style
- ➔ Cozy and versatile rooms
- ➔ Beautiful garden with a relaxation lounge
- ➔ Outdoor wedding ceremonies possible in the garden
- ➔ Traditional Austrian cuisine awarded 1 toque
- ➔ Wedding discounts for room bookings
- ➔ Easy accessibility
- ➔ Conveniently located
- ➔ Free parking
- ➔ Just minutes from Salzburg's Old

Discover the many possibilities offered by Schlosswirt zu Anif on the following pages.



## WEDDING IMPRESSIONS



Civil ceremony in the Salettl – Photos by Verena Schierl



Wedding ceremony in the garden – Photos by Claudia Weaver





HOTEL & RESTAURANT  
**SCHLOSSWIRT  
ZU ANIF**  
SEIT 1607



Schlosswirt Garden – Photo by Claudia Weaver



Biedermeiersaal – Photo by Claudia Weaver

\*\*\*\* Schlosswirt zu Anif · 5081 Anif · Austria · +43(0)6246 72 175 · [info@schlosswirt-anif.at](mailto:info@schlosswirt-anif.at)



## OUR WEDDING PACKAGE OFFER

We are happy to offer your wedding celebration at a fixed price per person.  
With our wedding package, everything is taken care of, and you will know exactly what costs to expect.

### APERITIF FOR 1 HOUR IN THE SCHLOSSWIRT GARDEN / FOYER

Non-alcoholic beverages  
Stiegl Hell/Zwickl  
Rosé sparkling wine  
3 Schlosswirt appetizers (or see selection)

### ENTRANCE INTO THE FESTIVELY DECORATED HALL

Round tables for 8 – 10 people  
White tablecloths & napkins  
Chair covers  
Seating plan & menu cards

### WEDDING MENU

Simple place settings (or see selection)  
3-course menu with 2 main dishes to choose from (see selection)  
Cutlery fee for the wedding cake

### DRINKS FOR (AN ADDITIONAL) 6 HOURS

House white & red wine  
Stiegl Hell/Zwickl  
Non-alcoholic beverages & hot drinks  
Excluding: Red Bull products & spirits

FLAT RATE FOR THE SERVICES LISTED  
**PER PERSON**

**€ 189,00**

*(Plus the respective room rental fees and late-night fees.  
Children's consumption will be charged based on actual usage.)*

**This package can, of course, be customized to suit your needs.  
Please note that all prices are subject to change!**



## CANAPÉS

Arrive and be greeted with open hearts and imaginative delicacies.  
Feel the thrill of a sensual encounter and ignite your desire for more...

### SCHLOSSWIRT - CANAPÉS

Liptauer, herb cheese spread, and potato cheese on farmhouse bread  
Tête de Moine on pumpernickel with fig mustard  
Boiled beef aspic with pumpkin seed vinaigrette & horseradish  
House-smoked trout with cream horseradish & beetroot

### CLASSIC CANAPÉS *(for an additional charge of € 1,00/piece)*

Potato cheese with radishes  
Cucumber tonic  
Marinated goat cheese with honey & thyme  
Marinated chicken breast with horseradish mousse & lamb's lettuce  
Smoked trout tartare on toasted white bread

### GOURMET CANAPÉS *(for an additional charge of € 2,50/piece)*

Venison ham with avocado  
Paprika-sour cherry cold soup  
Raw marinated alpine salmon with orange fennel  
Cured trout with celery & apple  
Beef tartare with herb potatoes & butter brioche  
Pink veal tenderloin with marrow beans & pumpkin seed oil



## PLACE SETTINGS

### SIMPLE PLACE SETTING

Bread & salted butter

### EXTENDED PLACE SETTING *(for an additional charge of € 1,00/pP)*

Bread, salted butter & two types of spreads

### EXTENDED PLACE SETTING *(for an additional charge of € 2,00/pP)*

Bread, salted butter, two types of spreads & bacon

## APPETIZERS

Marinated brook trout with spring herb mousse & pickled carrots

Terrine of Abersee sheep's cheese on herb salad & buckwheat

Marinated veal tafelspitz on wild garlic cream cheese, marrow beans & lamb's lettuce

Cured lake char on parsnip cream & frisée

Mango-marinated burrata on colorful cherry tomatoes & sesame

Paprika foam soup with baked goat cheese dumplings

Cress foam soup with crayfish sandwich

Trout tartare with pickled fennel, cream cheese & nut bread

Pumpkin foam soup with chive ravioli

Warm lake char with celery stalks & chestnuts

Salsify soup with parsley foam

Marinated veal tafelspitz with horseradish & pumpkin seed vinaigrette

Tafelspitz aspic with marrow beans & red onions

Venison carpaccio with porcini cream, pickled carrots & lamb's lettuce (for an additional charge of €2.00)

Smoked duck breast with grape and nut vinaigrette (for an additional charge of €2.00)

Wild garlic foam soup with baked black pudding (for an additional charge of €3.00)

Smoked sturgeon tartlet with beetroot & walnut (for an additional charge of €3.00)

Wild consommé with porcini dumplings (for an additional charge of €3.00)

Veal tartare with buckwheat & pickled radish (for an additional charge of €3.00)

Celery soup with wild duck dumplings (for an additional charge of €3.00)

Consommé of Tauern ox with ravioli (for an additional charge of €4.00)

Glazed quail breast with pickled chanterelles & lardo (for an additional charge of €4.50)

Venison loin "Rossini" with dates & butter brioche (for an additional charge of €4.50)





## MAIN COURSES

Fried corn-fed chicken breast on leek purée & asparagus vegetables	
Fried beef sirloin with creamy wild mushrooms & Duchesse potatoes	
Rosa roasted veal rack with souffléed Parmesan & young spinach	
Poached lake trout on two types of cauliflower (cream & baked) with romaine lettuce & apricot	
Horseradish beef from the walleye	
Fried pikeperch with beetroot & potato horseradish	
Small Wiener Schnitzels with parsley potatoes	
Fried sea bass on Mediterranean vegetable stir-fry	
Pumpkin gnocchi with artichokes & young spinach	
Stuffed sweet potato with feta & pine nuts	
Fried trout with raw ham & baked asparagus	(additional charge of €4.00)
Braised veal cheek with parsnip cream & potato roulade	(additional charge of €4.00)
Braised veal cheek on asparagus risotto & glazed pea pods	(additional charge of €5.00)
Braised lamb shank with Jerusalem artichoke & pear	(additional charge of €6.00)
Rosa roasted duck breast on creamy savoy cabbage & potato dumplings	(additional charge of €6.00)
Two kinds of lamb (loin & sweetbread) with corn & beans	(additional charge of €8.00)
Rosa roasted beef fillet on porcini mushroom risotto & glazed vegetables	(additional charge of €8.00)
Farm duck with red cabbage & potato semolina dumplings	(additional charge of €8.00)
Fried veal fillet and fried sweetbreads on carrot cream & winter spinach	(additional charge of €8.00)
Roasted suckling pig rack with savoy cabbage & chive dumplings	(additional charge of €8.00)
Rosa roasted venison saddle on celery purée, braised carrots & blueberries	(additional charge of €10.00)
Two kinds of deer (loin & shoulder) on pumpkin cream with black walnuts & baked semolina dumplings	(additional charge of €10.00)

## DESSERT

Cream puff pastries with strawberry whipped cream & bourbon vanilla ice cream	
Buttermilk tart with coconut & iced mango	
White chocolate tart with raspberry sorbet	
Soft-centered chocolate cake with marinated plums and vanilla ice cream	
Peanut nougat mousse with salted caramel & passion fruit sorbet	
Lemon tart with meringue on strawberry salad & mint granite	(additional charge of €3.00)
Pumpkin tart with peanut & Schlosswirt honey	(additional charge of €3.00)
Quark soufflé with marinated pumpkin & orange	(additional charge of €3.00)
Iced vanilla crescent terrine with crispy baked apple	(additional charge of €4.00)
Mille-feuille of chocolate with marinated blueberries & tonka bean ice cream	(additional charge of €4.00)
Apricot dumplings with sour cream ice cream & vanilla	(additional charge of €4.00)
Two types of chestnuts & egg liqueur with blood orange sorbet	(additional charge of €5.00)



## MIDNIGHT SNACK

Goulash Soup, Chili con Carne, or Potato Goulash including bread:	€ 12.50
Sausage Buffet or Cold Cuts Platter including bread:	€ 14.50

## BUFFET SUGGESTIONS

We are happy to offer you various buffet options starting from a group size of 50 people. Below you will find a selection of different dishes

## BUFFET KRAMERBAUER

Marinated Chicken Breast with Horseradish Mousse & Pickled Radishes  
 Mousse of House-Smoked Trout with Celery Sticks & Apple  
 Marinated Goat Cheese with Schlosswirth Honey and Herb Salad  
 \* \* \*

Boneless Fried Chicken with Potato-Cucumber Salad  
 Braised Beef Shoulder with Celery Cream & Roasted Vegetables  
 Steamed Char Fillet with Seasonal Vegetables  
 Cheese Spätzle  
 \* \* \*

Two Kinds of Chocolate Mousse in a Glass with Marinated Forest Berries  
 Quark-Lemon Cream with Elderberry Compote  
 Kaiserschmarren with Plum Compote

*Price per Person*

*56,00*

## ADDITIONAL SELECTION DISHES TO SWAP OR ADD

Tafelspitz Aspic with Bean Salad  
 Eggplant-Zucchini Tartare with Basil Cream and Braised Cherry Tomatoes  
 \* \* \*

Veal Butter Schnitzel with Mashed Potatoes	(for an additional €4.00)
Veal Cream Goulash with Butter Spätzle & Romanesco	(for an additional €6.00)



## BUFFET SCHLOSSWIRT

Raw Marinated Beef Tenderloin with Herb Potatoes & Fried Onion Cream  
Crayfish Cocktail with Avocado and Apricot  
Burrata with Fig & Cherry Tomatoes

\*\*\*

Roast Veal Rack with Potato Gratin & Artichoke Vegetables  
Corn-fed Chicken Breast with Pickled Kohlrabi & Rosemary Gnocchi  
Pan-fried Pikeperch on Bell Pepper Pumpkin Vegetables  
Couscous-Stuffed Bell Peppers in Leek Broth

\*\*\*

Quark Dumplings with Compote  
Nougat Mousse with Marinated Mandarins  
Mango-Passionfruit Mousse with Coconut Tapioca

*Price per person*

€78.00

## ADDITIONAL SELECTION DISHES TO SWAP OR ADD

Marinated Roe Deer Saddle with Parsnips & Pickled Wild Mushrooms (additional charge of €6.00)  
\*\*\*

Braised Beef Cheeks on Porcini Polenta & Zucchini Vegetables (additional charge of €5.00)

Venison Ragout from Our Own Hunt with Bacon Brussels Sprouts and potatoe noodles  
(additional charge of €8.00)



## FROM REFRESHING BUBBLES AND WARMING FLAVORS... AN EXCERPT FROM OUR DRINKS MENU

The perfect companions for your culinary journey through the realm of delights at Schlosswirt zu Anif – sparkling, fruity, full-bodied, or hot, strong, and sweet. It's time to raise a glass to life...

### APÉRITIFS

Darya Frizzante rosé, Weingut Schuster, Alberndorf, Lower Austria 0.75 l	€32.50
White Spritzer	€4.50
Hugo or Aperol Spritz, Lillet Berry	€7.70

### NON-ALCOHOLIC

Soft drinks (bottle) 0.33 l	€4.80
Juices 0.2 l	€4.90
Römerquelle sparkling / still 0.33 l	€4.00
Römerquelle sparkling / still 0.75 l	€7.50

### BEER

Stiegl-Hell · Zwickl 0.3 l	€5.25
Trumer-Pils 0.3 l	€5.25
Stiegl Weisse naturally cloudy 0.5 l	€6.20
Stiegl alcohol-free beer 0.5 l	€6.20
Dark Hefeweizen, Franziskaner, Munich 0.5 l	€6.20

### WINES

House white wine, Grüner Veltliner from the winery 0.75 l	€30.00
House red wine, Zweigelt from the winery 0.75 l	€33.00
Ried Hasel 'Der Schlosswirt' - Allram, Strass, Kamptal 0.75 l	€38.00

Please inquire about our extensive wine list for your event.  
Our sommelier, Mr. **Sebastian Richter**, will be happy to assist you.



## ROOM RENTAL FEES

On Fridays, Saturdays, and the day before public holidays, as well as on Sundays and public holidays by arrangement, we charge the following room rental fees::

### BIEDERMEIERHALL

without music and dance 550,00  
with music and dance 2.100,00

***Bei Reservierung von min. 15 Zimmern entfällt die Raummiete für unseren Saal***

### GARDEN

Partial area 550,00

### JAGDSTUBE

In combination with our hall 550,00  
Exclusive until 20 guests 800,00

### ANIFER ROOM

330,00

**From January to March, we do not charge any room rental fees, and you will receive a 10% discount on the total amount, excluding room bookings!**

### WEDDING CEREMONY

Garden or indoor 550,00

## EXTENSION OF CLOSING HOURS

From midnight until a maximum of 2:00 a.m., we charge €450.00 per hour.

## EQUIPMENT

Samsung „Frame“ (or Beamer & Screen) 50,00





HOTEL & RESTAURANT

## SCHLOSSWIRT ZU ANIF

SEIT 1607

### WEDDINGCAR

Book our exclusive 1972 Rolls Royce Oldtimer for your wedding.  
Let us chauffeur you nostalgically from the registry office to Anif, creating unforgettable memories.

*Price per hour, including a driver in appropriate attire: €170.00*

Please note that the Rolls Royce cannot be driven in darkness or under poor driving conditions such as snow or mud.

Decorations are not included in the price but can be arranged upon request.



## ACCOMMODATION

The 30 rooms are individually designed with great attention to detail in the Biedermeier style. The special and unique atmosphere of the house creates a cozy, feel-good environment. A highlight is the shared breakfast the day after the wedding – a wonderful opportunity to reminisce about this special day together.



## GET TOGETHER

Are you planning a get-together for your guests?

Our sister business, the Stiegl-Keller, offers the perfect setting for this. With its cozy atmosphere, traditional Austrian cuisine, and the unique view over the rooftops of Salzburg, it captivates not only international guests but also Salzburg locals time and time again.



Our colleagues offer various options for a cozy evening in the heart of Salzburg's Old Town.

### **STIEGL-KELLER**

+43 662 842681 | [stieglkeller@gassner-gastronomie.at](mailto:stieglkeller@gassner-gastronomie.at) | [www.stieglkeller.at](http://www.stieglkeller.at)

\*\*\*\* Schlosswirt zu Anif · 5081 Anif · Austria · +43(0)6246 72 175 · [info@schlosswirt-anif.at](mailto:info@schlosswirt-anif.at)



## CONTACTS

We are happy to provide you with contacts of trusted partners who are well-acquainted with the venue and our facilities.

### Music- und Artistagency Streb

Herr Willi Streb  
Telefon 0043 664 250 22 72  
Mail [info@streb.at](mailto:info@streb.at)

### Less Affair – Herr Wolfgang Kreil

Gitarrist | Sänger | Songwriter  
Telefon 0043 676 6101501  
Mail [office@wolfgangkreilmusic.at](mailto:office@wolfgangkreilmusic.at)

### Photography

Frau Claudia Weaver  
Telefon 0043 650 877 88 38  
Mail [photo@claudiaweaver.com](mailto:photo@claudiaweaver.com)

### Photography

Dominique Neubauer  
+43 699 10 38 88 13  
Mail [info@dominiqueneubauer.com](mailto:info@dominiqueneubauer.com)  
[www.dominiqueneubauer.com](http://www.dominiqueneubauer.com)

### Fotobox

Axel Sanin  
Telefon 0043 664 95 15 191  
Mail [as@fotoconnect.at](mailto:as@fotoconnect.at)

### Gardener

Gärtnerei Aighof, Familie Winkler  
Telefon 0043 662 43 23 43  
Mail [office@gaertneri-aighof.at](mailto:office@gaertneri-aighof.at)

### Flowers & Deco

Maria Schönleitner  
Telefon 0043 650 399 0650  
Mail [schoenleitner-blumen@gmx.net](mailto:schoenleitner-blumen@gmx.net)

### Weddingcake

Theresa Jahoda – Konditormeisterin  
Telefon 0043 (0)664 5652 662  
Mail [office@theresajahoda.at](mailto:office@theresajahoda.at)

### Weddingcake

Frau Julia Asen  
Telefon 0043 664 89 84 980  
Mail [julia.asen@torten-kunst.at](mailto:julia.asen@torten-kunst.at)

### HWK Limousinservice

Herr Christian Finke  
Telefon 0043 664 1417766  
Mail [info@hwk-limousinen.at](mailto:info@hwk-limousinen.at)

### Carriage

Kutschenfahrten Schröder  
Herr Herrmann Schröder  
Telefon 0043 662 85 58 32

---

IHR TRAURING  
SPEZIALIST



JUWELIER  
**SCHNEIDER**  
Mehr als nur ein Juwelier.

5020 SALZBURG | GETREIDEGASSE 23 | SCHMUCKPASSAGE | +43 662 843155 | WWW.JUWELIER-SCHNEIDER.AT





## CIVIL REGISTRY OFFICES IN THE AREA

**Standesamt Salzburg-Stadt**  
Mirabellplatz 4, Schloss Mirabell  
5020 Salzburg  
Tel: 0043 662 8072-2382

**Gemeindeamt Anif**  
Aniferstrasse 10  
5081 Anif  
Tel: 0043 6246 72 304-0

## CHURCHES IN THE AREA



### Roman – catholic

**Pfarramt Anif**  
Römerstrasse 10  
5081 Anif  
Tel: 0043 6246 72 3 75

**Pfarramt Wallfahrtskirche St. Leonhard**  
Mitterweg 2  
A 5083 Gartenau - St. Leonhard  
Tel. 0043 6246 72 405 (Frau Wall)

### evangelican

**PG A und H.B. Salzburg Christuskirchen**  
Schwarzachstrasse 55  
5020 Salzburg  
Tel: 0043 662 87 44 45

**PG A und H.B. Salzburg Süd**  
Dr. A. -Altmann Strasse 10  
5020 Salzburg  
Tel: 0043 662 83 31 89



## FINAL THOUGHTS

All prices are in EURO and include the statutory value-added tax.  
The prices are valid only for the current quarter and may change during the calendar year.

THE SATISFACTION OF OUR GUESTS IS SHAPED  
BY THE SUCCESS PHILOSOPHY OF THE GASSNER  
FAMILY BUSINESS...

, ENJOYMENT OUT OF PASSION ’

\*\*\*\* Hotel & Restaurant Schlosswirt zu Anif  
Gasthaus zu Schloss Hellbrunn, Salzburg  
Stiegl-Keller, Salzburg  
Stiegl-Klosterhof, Linz

[WWW.GASSNER-GASTRONOMIE.AT](http://WWW.GASSNER-GASTRONOMIE.AT)

