

FESTIVE SEASON



2026

THE MOST WONDERFUL TIME OF THE YEAR

The festive season is a time to celebrate, reconnect, and create meaningful moments with those who matter most. At Mandarin Oriental, Vienna, we believe that the most treasured memories are made through shared experiences, refined dining, and thoughtful hospitality.

We are delighted to present our Festive Programme, thoughtfully curated to inspire celebrations throughout the holidays. From elegant dining experiences and seasonal Afternoon Teas to Christmas gatherings and New Year's celebrations, every detail has been carefully crafted to make this festive season truly unforgettable.

Whether you are joining us for an intimate dinner, celebrating with family and friends, or welcoming the New Year in style, our team looks forward to creating moments that will be cherished long after the season has passed.

We look forward to celebrating with you and welcoming you to Mandarin Oriental, Vienna during this most magical time of the year.

A handwritten signature in black ink, appearing to read 'M. Habicher', written in a cursive style.

Mario Habicher
General Manager
Mandarin Oriental, Vienna



OYSTERS & CHAMPAGNE BAR

In the evening, Atelier 7 The Café transforms into the Oysters & Champagne Bar. Discover an exclusive à la carte selection of fine Champagnes and sparkling wines, premium caviar specialties, and fresh oysters - the perfect setting to end the day in style.

Daily from 6 pm



WINTER AFTERNOON TEA

Embrace the enchantment of the festive season with our Winter Afternoon Tea at Atelier 7 The Café. Thoughtfully crafted to capture the warmth, comfort, and sparkle of winter, this seasonal experience features an exquisite selection of sweet and savoury delights, inspired by the flavours of the holidays.

EUR 75 per person

Including free-flow Schlumberger Sparkling Wine: EUR 118

Daily from 2 pm to 6 pm



FESTIVE BRUNCH

On the Advent Sundays as well as on December 25th, 26th, and 27th and on January 1st and 3rd, we invite you to festive Brunch experiences at the Atelier 7 Brasserie. Beneath the iconic glass dome, you can expect a generous gourmet experience that gently carries the morning into the afternoon, creating space for relaxed and shared moments of indulgence.

Atelier 7 will be elegantly decorated for the festive season, creating a particularly atmospheric setting that enhances the holiday spirit. Small surprises for our guests add special touches throughout the entire experience.

An unlimited selection of freshly prepared à la carte dishes will be served throughout the Brunch and continuously replenished upon request. Sweet and savoury creations come together in a culinary variety of the highest standard, accompanied by free-flow Schlumberger Sparkling Wine in unlimited availability.

This special Brunch experience is the perfect occasion to spend valuable time with family and friends in relaxed elegance, beneath the impressive glass dome of Atelier 7.

EUR 295 per person

Including free-flow Schlumberger Sparkling Wine

From 12.30 pm to 2.30 pm



CHRISTMAS

24.12.2026 & 25.12.2026

MENU

Salmon

Salmon Sashimi | Heart of Palm | Frisée | Foie Gras | Brown Butter Emulsion

Lobster

Butter-Poached Lobster | Panisse | Radicchio | Red Wine-Ginger Jus

Oxtail

*Braised Oxtail Lasagna | Pike Perch | Savoy Cabbage
Périgord Truffle Hollandaise*

Veal

Seared Veal Tenderloin | Sunchoke-Pineapple Tart | Mole Jus

Quince

Poached Quince | Saffron Jus | Brown Butter Ice Cream | Panettone

Petit Fours

Assorted Christmas Cookies

With Wine Pairing: EUR 398

With Non-Alcoholic Beverage Pairing: EUR 348

First seating at 5:30 pm | Second seating at 8:30 pm

Atelier 7 Brasserie



Festive decorations, live music and entertainment accompany the evening alongside culinary highlights.

NEW YEAR'S EVE

31.12.2026

MENU

Hiramasa

Hiramasa & Oyster Tartare | Cucumber-Ginger Gelée | Radish
Champagne Ponzu

Scallop

Lightly Seared Scallop | Banana-Coconut Crème | Caviar | Curry Emulsion

Red Mullet

Seared Red Mullet | Fennel Confit | Langoustine Bouillabaisse Fricassée

Turbot

Steamed Turbot | Wild Mushrooms | Veal Tongue | Veal Cream Jus

Rossini Atelier 7

Seared Beef Tenderloin | Chestnut Brioche | Foie Gras
Sweetbread | Tonka Bean-Truffle Jus

Strawberry

Pickled Strawberry | Champagne Jus | Elderflower Ice Cream

Banana

Caramelised Banana | Caviar | Loomi Lime | Pumpernickel

Petit Fours

Canelé Bordelais | Yuzu Madeleine | 75% Chocolate Bonbon

With Wine Pairing: EUR 590

With Non-Alcoholic Beverage Pairing: EUR 528

From 6:30 pm

Atelier 7 Brasserie

WHERE CHRISTMAS MEMORIES ARE MADE

This festive season, we are delighted to once again present a thoughtfully curated programme of experiences for our youngest guests. While parents savour a leisurely Festive Brunch, Weekend Afternoon Tea, or seasonal dining experience, children are invited to discover the joy of festive baking through our cookie decorating and baking masterclasses.

Led by our pastry team, each session offers a welcoming space where little guests can decorate seasonal treats, express their creativity, and embrace the magic of the season. Available as part of our Festive Brunch, Weekend Afternoon Tea, or as a standalone experience, these workshops create meaningful moments for families while allowing parents to relax and enjoy the celebrations.

Thoughtfully designed to inspire creativity and festive cheer, these experiences create cherished holiday memories for guests of all ages.





PRIVATE EVENTS

CHRISTMAS GATHERING

The festive season provides the perfect setting for special moments. Whether you are planning an intimate celebration or an end-of-year gathering with your entire team, our Events Team will ensure every detail is thoughtfully arranged with personalised service.

The package includes a festive welcome with seasonal Christmas cocktails, a seasonal three- or four-course menu, water and coffee, as well as elegant festive decorations.

From EUR 140 per person

FESTIVE BREAKFAST

A festive breakfast in our elegant banquet areas offers a relaxed and enjoyable start to the season. Served as a refined breakfast etagere with one warm dish, accompanied by fresh juices, coffee and tea, the experience is complemented by free-flow Schlumberger Sparkling Wine.

EUR 75 per person

For reservations or further information, please contact our Events Team.

+43 1 890 68886 | movie-events@mohg.com

MENU 1

Char

Char Rillettes | Frisée | Buttermilk-Chive Dressing

Veal Tafelspitz

*Roasted Veal Tafelspitz | Grainy Mustard-Potato Mousseline
Port Wine Shallots | Black Garlic Jus*

Gingerbread

Gingerbread Parfait | Roasted Almonds | Salted Caramel

Petit Fours

Assorted Christmas Cookies

MENU 2

Stracciatella

Creamy Stracciatella Cheese | Beetroot | Croutons | Basil Vinaigrette

Risotto

Sunchoke Risotto | Truffle | Caramelised Walnuts | Bok Choy

Portobello

*Stuffed Roasted Portobello Mushroom | Eggplant-Tomato Coulis
Couscous | Hummus Emulsion*

Christmas Drum

Festive Spiced Chocolate | Caramelised Banana | Roasted Pecans

Petit Fours

Assorted Christmas Cookies

MENU 3

Salmon

*Cured Salmon Sashimi | Heart of Palm | Frisée
Foie Gras-Brown Butter Emulsion*

Hamachi

*Seared Hamachi | Wild Mushrooms | Celery Purée
Red Wine-Ginger Jus*

Veal

Seared Veal Tenderloin | Sunchoke-Pineapple Tart | Cinnamon Jus

Gingerbread

Gingerbread Parfait | Roasted Almonds | Salted Caramel

Petit Fours

Assorted Christmas Cookies

MENU 4

Sea Bream

Sea Bream Ceviche | Avocado | Plantain | Mandarin Ponzu

Veal Cheek

Braised Veal Cheek Lasagna | Savoy Cabbage | Rosemary Hollandaise

Rind Rossini | Beef Rossini

*Seared Beef Tenderloin | Chestnut Brioche | Foie Gras | Spinach
Tonka Bean-Truffle Jus*

Festive Bauble

Alphonso Mango & Lime | Toasted Coconut

Petit Fours

Assorted Christmas Cookies



WINTER WELLNESS - YOUR GIFT OF TIME

This festive season, Mandarin Oriental Spa & Wellness is transformed into a sanctuary of warmth and winter wellbeing, setting the tone for moments of deep relaxation and connection.

A specially created winter essential oil blend featuring Frankincense, Cedarwood, and Sweet Orange fills the Spa with a comforting seasonal aroma. Complementing this, a herbal mix of clove, cinnamon, and orange is used in our foot rituals and inhalation bowls, bringing the essence of winter into every treatment.

SEASONAL HIGHLIGHT – WINTER COUPLE RITUAL

120-minute Time Ritual in the Couple Suite
Winter Signature Oil Blend
1 additional hour of private suite access
Christmas gift

This exclusive experience invites couples to slow down, reconnect, and enjoy a deeply restorative journey together in an intimate spa setting. Because the greatest luxury is time shared together.

EUR 560 per couple

GIFT CARDS

GIVE THE GIFT OF UNFORGETTABLE MOMENTS WITH THE MANDARIN ORIENTAL GIFT CARD.

The most meaningful gifts are those that create lasting memories. A Mandarin Oriental Gift Card opens the door to exceptional experiences, from exquisite dining and rejuvenating spa treatments to unforgettable stays.

A thoughtful gift of choice, designed to be cherished long after the occasion has passed.

Available at the front desk at Mandarin Oriental, Vienna or [online](#).

TIME FOR SPECIAL MOMENTS

THE FESTIVE SEASON IS AN INVITATION TO PAUSE AND CREATE UNFORGETTABLE MEMORIES.

Whether it is an elegant dinner, an intimate private celebration, or a relaxing stay, we are dedicated to shaping your festive experience with care, warmth, and the highest standards of hospitality.

Our team looks forward to bringing your individual wishes to life and to offering you a festive season filled with atmosphere and truly special moments.

Telephone: +43 1 890 68880

E-mail: movie-reservations@mohg.com

Reserve your personal festive moment and experience the magic of this special time of year at Mandarin Oriental, Vienna.





MANDARIN ORIENTAL
VIENNA