

# Festive Season Packages



V I E N N A



This holiday season, step into the heart of festive cheer at The Social Hub Vienna – where connection, celebration and community come together. Whether you're planning an unforgettable office party, a cosy gathering with friends or a stylish seasonal event, we've got the space, the sparkle and the spirit to make it magical.

At The Social Hub, we're more than just a venue – we're a place where people come together to learn, stay, work and play. With stylish spaces, flexible packages, delicious catering and a team that loves to host, we'll help you create a festive experience to remember.



# Why Choose Us



At The Social Hub we believe celebrations should feel good in every way. As a certified B-Corp we put people and planet at the heart of what we do, making your festive season events not only unforgettable but also responsible.

From private dinners to end-of-year parties, our spaces are designed to bring teams together in warm and inspiring settings. With locations across Europe, sustainable catering options, and dedicated event teams ready to make every detail seamless, we offer more than just a venue. We create experiences that reflect your values, spark connection, and leave a lasting impression on your guests.

# Our Packages

## Jingle & Mingle Party

Get into the festive spirit with our Jingle & Mingle package!



Enjoy a sparkling fizz and tasty canapés in a relaxed, cheerful atmosphere. It's the perfect way to celebrate and connect with friends or colleagues this season!



includes:

2 glasses of fizz  
3 canapés

from **€27.00** per person

## A Merry Little Party

Gather your nearest and dearest for a festive feast in our Restaurant & Bar!



Savour a delicious 3-course (or 4-course) buffet dinner in a warm and welcoming setting. A perfect occasion to indulge, connect, and celebrate the season with friends or colleagues!



3-course seated dinner

from **€56.00** per person

4-course seated dinner

from **€65.00** per person

## Season of Sharing

Pass the plates, spread the cheer.



Gather around our sharing table for a generous family-style feast – perfect for passing plates, swapping stories, and filling the room with laughter. A warm and joyful way to celebrate the season together!



3-course seated dinner

from **€56.00** per person

4-course seated dinner

from **€65.00** per person

Maximum: 15 pax

# Our Menus

## Weihnachts Menü 1

### Vorspeisen/Starters

**Ganslsuppe mit Butter, Brösel, Knödel**  
Goose soup with butter, breadcrumbs, dumplings

**Sellerie Birnen Waldorf Salat (V)**  
Celery Pear Waldorf Salad (V)

**Rote Rüben Carpaccio (V)**  
Beetroot Carpaccio (V)

**Frisches Jour Gebäck mit Butter**  
Fresh Jour pastries with butter

### Hauptspeisen/Main Courses

**Linguine mit Muskatkürbis und Minze (V)**  
Linguine with butternut squash and mint (V)

**Gebackenes Karpfenfilet mit knusprigem Erdapfelsalat**  
Baked carp fillet with crispy potato salad

**Gefüllte Hühnerkeule mit Uhudler Schaum und schwarz weißem Butterreis**  
Stuffed chicken leg with Uhudler foam and black and white butter rice

**Kürbis Risotto mit karamellisierten Walnüssen und Rucola (V)**  
Pumpkin risotto with caramelized walnuts and rocket salad (V)

### Nachspeisen/Dessert

**Schokoladentarte mit Quittenschaum (V)**  
Chocolate tart with pear foam (V)

**Marinierter Fruchtsalat mit Maraschino (V)**  
Marinated fruit salad with maraschino (V)

from **€56.00** per person

(V) = Vegetarisch/Vegetarian

## Weihnachts Menü 2

### Vorspeisen/Starters

**Ganslsuppe mit Bröselknödel**  
Goose soup with breadcrumb dumplings

**Maronencremesuppe mit Erdapfel-Lauch Gröstl (V)**  
Chestnut cream soup with potato-leek fry-up (V)

**Frisches Jour Gebäck mit Butter**  
Fresh Jour pastries with butter

### Hauptspeisen/Main Courses

**Tagliatelle mit Steinpilzcreme und gehobelem Grana (V)**  
Tagliatelle with porcini cream and shaved Grana (V)

**Rosa gebratene Rinderfilet Medaillons auf Süsskartoffelpüree und grünen Spargel**  
Pink roasted beef fillet medallions on sweet potato puree and green asparagus

**Gegrilltes Lachsfilet mit Parmesan-Nusskruste, Mangold und Lebkuchenmuffin**  
Grilled salmon fillet with parmesan nut crust, chard and gingerbread muffin

**Entenbrustfilet auf Orangenschaum, Erdapfelkroketten und Preiselbeerobers**  
Duck breast fillet on orange foam, potato croquettes and cranberry cream

### Nachspeisen/Dessert

**Bratapfel "Mozart" mit Nüssen, Marzipan, Weintrauben auf Vanillesauce (V)**  
Baked apple "Mozart" with nuts, marzipan, grapes on vanilla sauce (V)

**Käsevariation mit Nüssen, Datteln und Trauben (V)**  
Cheese variation with nuts, dates and grapes (V)

from **€65.00** per person

(V) = Vegetarisch/Vegetarian

# Drink Packages

## Non-alcoholic

includes:  
Hot chocolate  
Water  
Softdrinks



1-hour Open Bar

**€14.00** per person

2-hours Open Bar

**€24.00** per person

3-hours Open Bar

**€29.00** per person

4-hours Open Bar

**€35.00** per person

## National

includes:  
Mulled wine,  
Beer, Wine,  
Spritzer, Softdrinks



1-hour Open Bar

**€20.00** per person

2-hours Open Bar

**€30.00** per person

3-hours Open Bar

**€40.00** per person

4-hours Open Bar

**€45.00** per person

## Inter-national

includes:  
Winter Cocktails,  
Long Drinks, Beer, Wine,  
Spritzer, Softdrinks



1-hour Open Bar

**€35.00** per person

2-hours Open Bar

**€45.00** per person

3-hours Open Bar

**€55.00** per person

4-hours Open Bar

**€60.00** per person



To make an enquiry, please email  
**[m&e.vienna@thesocialhub.co](mailto:m&e.vienna@thesocialhub.co)**

Visit our website  
**[thesocialhub.co/vienna](https://thesocialhub.co/vienna)**

The Social Hub Vienna, Nordbahnstraße 47, 1020 Vienna, AT

