

Christmas Parties 2025
at Thell

THELL
EST. 1973

Location Details

Centrally Located in Vienna

A Stylish Blend of Belle Époque & Modern Design

Flexible Setups

Seated dinners, punch receptions, or bar events with flying buffet service

Capacities

Entire restaurant: up to 160 guests

Private dining rooms available with minimum consumption (no room charge)

- up to 20 guests
- up to 50 guests
- up to 70 guests

Entire bar: up to 80 guests

Private section in the bar: up to 40 guests

Flying buffets available in the bar on request

Group Sizes

8-30 guests: Intimate dinners & smaller celebrations

30-100 guests: Exclusive Christmas dinners with party atmosphere

100-160 guests: Full house – exclusive hire of the entire venue

Facilities & Atmosphere

Professional sound & lighting system for speeches, presentations, or parties

DJ options

Christmas decorations & bespoke styling on request

Photo wall, floral design & branding possibilities

Christmas Packages

Classic Package

For smaller budgets, we offer
from Sunday to Wednesday (excluding the evening before public holidays)
a classic 3-course menu featuring THELL's all-time favorites.

This package is time-restricted:

Arrival from 5:00 PM, latest arrival at 6:00 PM.

Table reservation in the restaurant until 8:30 PM, with the option to continue the evening at the bar.

Alternatively, a later start from 9:00 PM in the restaurant is possible, with an aperitif at the bar
beforehand.

Menu price € 55,- excl. VAT / € 60,50 incl. VAT

Nikolaus Package

The Premium Package offers a festive Christmas menu
with beautifully decorated holiday tables.

From Sunday to Wednesday, it can be booked without any time limitation.

On Thursday, Friday, Saturday (and the evening before public holidays):

In the case of limited dinner reservations, we are happy to hold bar seats for you
before or after the meal for a punch reception or a Christmas party.

Menu price € 80,- excl. VAT / € 88,- incl. VAT

Christkindl Deluxe Package

The full Christmas menu with an additional intermediate course,
available every day without time restriction.

Includes a welcome mulled-wine reception and signature shots after dinner.

Menu price € 130,- excl. VAT / € 143,- incl. VAT



Christmas Menu

Organic Joseph Sourdough – “La Marianne”
Mulled Wine Butter | Pumpkin–Chili Cream | Golden Pecans

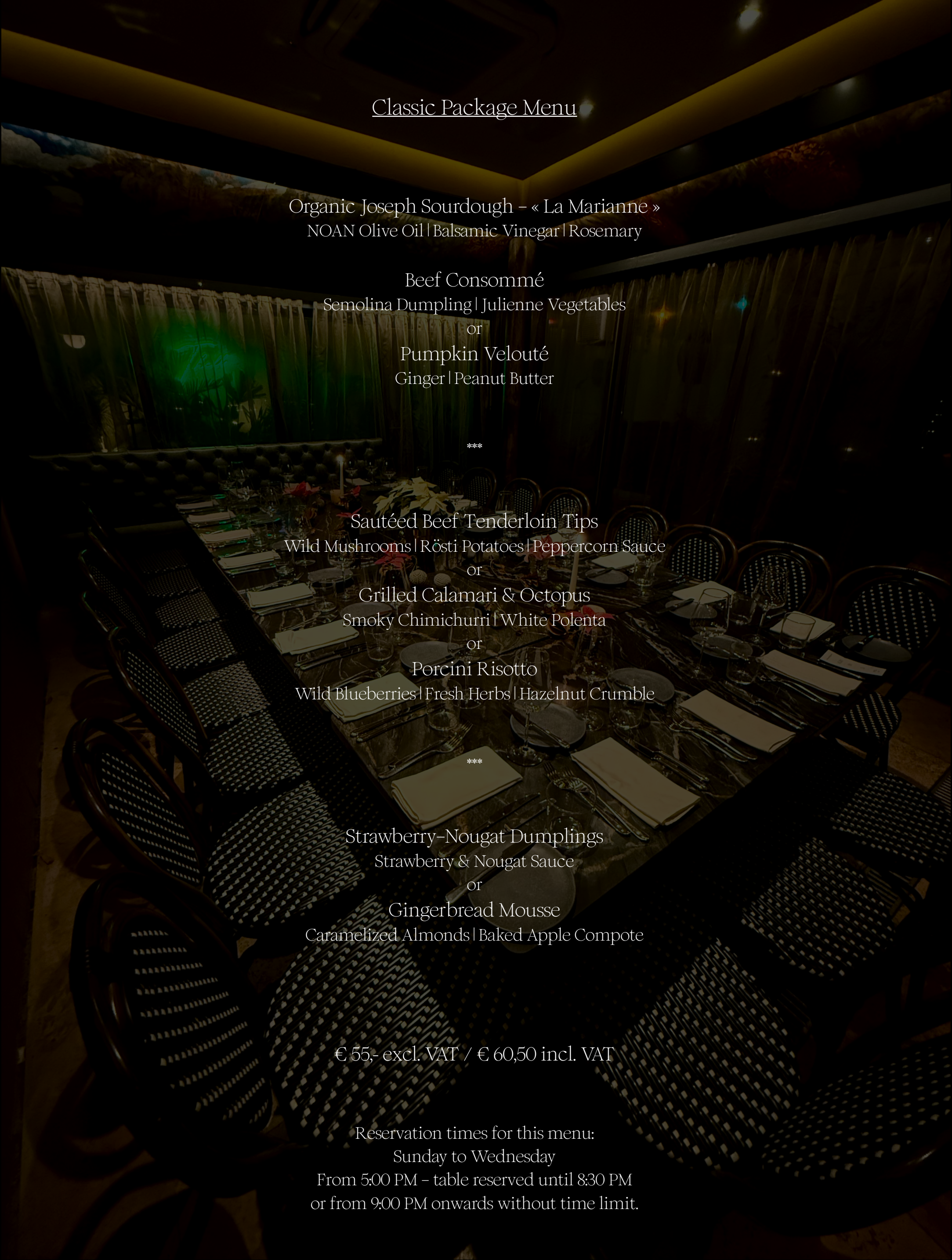
Beetroot Tartare
Crispy Goat Cheese Fritters | Apple–Horseradish Cream | Walnut Crumble
or
Punch-Cured Trout
Jerusalem Artichoke Cream | Quince Gel | Mustard Seed Caviar
or
Vitello Alpino
Veal Roast Beef | Chestnut–Truffle Mayonnaise | Crispy Onions

Truffle Raviolo
Winter Vegetable Jus
(available exclusively in the Christkindl Deluxe Package)

Atlantic Cod
Cauliflower Cream | Broccolini | Pine Nuts | Candied Orange Zest | Noilly Prat Sauce
or
Filet of Beef
Saffron Potato Purée | Romanesco | Lemon–Gremolata | Bordeaux Reduction
or
Roasted Pumpkin
Chestnut Filling | Porcini in Red Wine Jus | Black Kale | Walnuts & Cranberries

Sparkling Speculoos–Carrot Cake
Blood Orange Frosting
or
Gingerbread Mousse
Caramelized Almonds | Baked Apple Compote
or
Cheese Variation from Pöhl am Naschmarkt
Cardamom Pear | Walnuts

€88.00 / €143.00 incl. VAT



Classic Package Menu

Organic Joseph Sourdough – « La Marianne »
NOAN Olive Oil | Balsamic Vinegar | Rosemary

Beef Consommé
Semolina Dumpling | Julienne Vegetables
or
Pumpkin Velouté
Ginger | Peanut Butter

Sautéed Beef Tenderloin Tips
Wild Mushrooms | Rösti Potatoes | Peppercorn Sauce
or
Grilled Calamari & Octopus
Smoky Chimichurri | White Polenta
or
Porcini Risotto
Wild Blueberries | Fresh Herbs | Hazelnut Crumble

Strawberry-Nougat Dumplings
Strawberry & Nougat Sauce
or
Gingerbread Mousse
Caramelized Almonds | Baked Apple Compote

€ 55,- excl. VAT / € 60,50 incl. VAT

Reservation times for this menu:
Sunday to Wednesday
From 5:00 PM – table reserved until 8:30 PM
or from 9:00 PM onwards without time limit.

Venue

Restaurant Front
approx. 60 seats



Restaurant Middle
approx. 30 seats



Restaurant Back
approx. 50 seats



Restaurant Garden Room
approx. 20 seats

