

Banquet Information

KÜFFER KELLER



2026

GENERAL INFORMATION

The Küffer Keller is an idyllic spot in Dürnstein, located near the Treppelweg at the western entrance. This historic wine cellar, featuring an **open fireplace**, a **pond**, and a garden with typical Wachau stone terraces, creates a unique atmosphere.

Spread across three levels, the site is further enhanced by its **charming views of the Danube**.

During the summer months, the Küffer Keller is open several times a week as a **grill restaurant**. In addition, the venue can be booked **exclusively for private parties** or **corporate events**.

The interior of the wine cellar measures 9.30×4.40 m (approx. 50 m^2) and can accommodate **up to 40 people**.

Since events at the Küffer Keller are always weather-dependent, the maximum number of guests is based on the **capacity of the indoor area**. While the garden can accommodate significantly more guests, in the event of a sudden change in weather, we are limited to the capacity of the wine cellar.

BESICHTIGUNG

If your interest in the Küffer Keller falls during the summer months, we recommend **visiting during opening hours** to get a firsthand impression of the kitchen, cellar, and atmosphere. As the venue is occasionally reserved exclusively for events, we kindly ask you to give us a quick call beforehand.

End of April to early October
Monday to Saturday from 5:30 PM





TABLE RESERVATION

from 9 people

For groups of up to **8 people**, you are welcome to choose **à la carte** from our menu. For **groups of 9 or more**, the main course is served as a **shared grill platter for the table**. This includes a **selection of meats, fish, and vegetarian options**, accompanied by **grilled vegetables, steak fries**, and **complementary sauces**.

Guests can help themselves to the salad from the **salad buffet** as they wish.

Price: **€39 per person**

Starters and desserts are available upon request.

TABLE RESERVATION

from 25 people

For **groups of 25 or more**, we offer a **grill buffet**.

The main dishes are served directly from the grill and include a **selection of meats, fish, and vegetarian options**, accompanied by **grilled vegetables, steak fries**, and **complementary sauces**.

Guests can help themselves to the salad from the **salad buffet** as they wish.

Price: **€39 per person**

Starters and desserts are available upon request.

MENU

from 25 people

If you would like to offer your guests more than one course, we will be happy to put together the following menu for you.

Menu „Küffer Keller“

Starteres „Family Style“

~ Homemade Foccaccia ~

and seasonal dishes, such as:

~ Tomatoes & Burrata ~ Pimientos ~

~ Olives ~ House-smoked meats ~

~ Sautéed king oyster mushrooms or asparagus ~

~ Served at the table ~

* * *

Grilled Meat Specialities

Large cuts of meat

~ matching side dishes ~

~ Buffet style ~

* * *

Dessert

~ Sweet and creamy ~

~ Served in a glass, ready to spoon ~

€ 59,-



RENTAL

For groups of **25 or more guests**, the grill restaurant is reserved exclusively for your event. For smaller groups, multiple tables can be reserved together during regular opening hours. **The maximum number of guests per table is 12.**

The rental fee for **exclusive use** is based on the total food and beverage turnover.

Revenue (Food & Beverages)	Venue Rental
Up to € 1000	€ 800
Up to € 2000	€ 700
Up to € 3000	€ 600
Up to € 4000	€ 500
From € 4000	No Venue Rental

The venue rental for the Küffer Keller is reduced depending on the food and beverage turnover and is **fully waived for a turnover of €4,000 or more.**

The Küffer Keller is a special location for atmospheric evening events in a relaxed setting. The venue can be rented **from 4:00 PM until a maximum of midnight**, with regular restaurant service starting at 5:30 PM.

Please note that the Küffer Keller is not a party venue. Late-night celebrations into the early hours are not possible due to organizational reasons and the surrounding residential area.

It is, however, ideal for **convivial dinners, birthday celebrations, or corporate evenings in a pleasant atmosphere.** Music is of course possible, as long as it blends harmoniously with the venue and respects the event's framework.



APERITIF

For a successful shared start to the evening, we ask you to choose an aperitif that we can serve to your guests upon arrival. Our **house sparkling wine, "Brut" from Weingut Malat**, is highly appreciated – available on request even in a magnum bottle.

In addition, mineral water, soft drinks, beer, and coffee are available to your guests at all times.

SAVORY BITES for the APERITIF

Oven-fresh ham or cheese puff pastry rolls

Minimum order 10 pieces, price per piece € 2,20

Jour Pastries – the Wachau classic in bite-size form

Minimum order 8 pieces, price per piece € 4,50

MUSIC

Our subtle lounge music provides a pleasant soundtrack for the evening. Please note that no music is allowed outdoors after **10:00 PM**. Out of consideration for the surrounding neighborhood, **party music and dance events** are not permitted on the premises.

CAKE

For cutting and serving a cake brought from outside, as well as providing plates and service, a **fee of €7.50 per person** applies.

MENU CARDS

Unless otherwise requested or provided by you, we can provide **A5 menu cards** on the tables upon request. This service is included in the price.

We would also be happy to design the menu cards with **your company logo**.



WINES

A selection of wines from the region and beyond can be found directly at the Küffer Keller, as well as on the wine list of **Schloss Dürnstein** at www.menu.schloss.at

As we also offer numerous individual bottles, not every wine is available in sufficient quantities for larger groups. Additionally, our wine list is regularly updated, so some vintages may already be sold out. We therefore kindly ask you to reserve your desired wine selection in advance.

We generally serve only wines listed on our wine list. Bringing your own wine is possible only in exceptional cases and is subject to a **corkage fee**. All beverages are charged based on actual consumption.

TOTAL COSTS

As each event is planned individually, we do not offer standard package deals. However, we are happy to provide an approximate cost overview once the basic framework has been defined. **For this, we require the following information:**

- **Number of guests**
- **Beverage preferences for the aperitif and dinner**
- **Desired catering, including snacks for the aperitif**
- **Optional late-night meal**

TABLE LINEN & CHAIR COVERS

Upon request, we can dress the tables in ivory instead of the red table linen used during regular restaurant service.

Matching chair covers can also be provided for the **indoor area of the cellar**.

Price: €10.00 per cover.

FLOWERS & DECORATION

Bringing **small guest gifts or floral arrangements** for the tables is welcome. Additional decoration beyond this is not permitted. The tables are set approximately 3 hours before the guests arrive. All items brought in, as well as leftover packaging or containers, must be collected by 12:00 PM the following day at the latest.

CIRCLE GRILL

for self-grilling

Available for up to 12 people – bookable in two options



In case of bad weather, a slightly modified culinary program will automatically be served inside.

Billing is based on the number of participating guests, or at a minimum,
the number provided to us the day before.



STANDARD OPTION

Chili-Cheese Sausages

~ homemade Apricot Mustard ~

* * *

A selection of

Beef, Pork, Lamb, Fish etc.

~ Steak-Fries ~ assorted Sauces ~ Salads from the Buffet ~

* * *

Grilled Banana

€ 49,- per person

+ € 99,- basic rental fee for the grill area/heating includes one bottle of sparkling wine

(from 8 people, a magnum bottle of sparkling wine)

DELUXE OPTION

served in courses – matching side-dishes

Chili-Cheese Sausages

~ homemade Apricot Mustard ~

* * *

Giant Prawns

~ Garlic bread ~ Mango Chutney ~

* * *

Char Fillet

~ grilled Lemon ~

* * *

Pork Belly – Asian Style

~ Wok vegetables ~ Chili Ginger Sauce ~

* * *

Lamb Chops

~ Sweet Peppers ~ Polenta Slices ~

* * *

Beef Fillet

~ grilled Tomatoes ~ Napkin Dumplings ~

~ homemade Salsa ~

* * *

Grilled Banana

~ homemade Ice Cream ~

€ 85,- per person

+ € 99,- basic rental fee for the grill area/heating

includes one bottle of champagne (from 8 people, a magnum bottle of champagne)

TABLE ARRANGEMENTS

To help you plan your celebration, we have put together some possible table layouts for the indoor and outdoor areas.

Since the garden arrangements cannot be applied one-to-one to the indoor space, we recommend having a **separate table layout for different weather conditions.**

Have fun arranging everything!

INDOORS

Large central table

Suitable for events of **approximately 6 to 28 people.** (For smaller events, the room is not completely cleared; some tables remain in the corners.)



1 central table and 2 additional tables in the corners

Suitable for events of **up to 30 people.**



1 central table and 4 additional tables in the corners

Suitable for events of **up to 40 people.**



3 large tables

Suitable for events of **up to 30 people.**



OUTDOORS

If you would like all guests to be seated on the **lowest level at the buffet**, the following table layouts are available.

To accommodate the desired number of guests, additional tables can be placed on the **middle or upper levels**. Please keep in mind, however, that **in case of bad weather, the indoor area can accommodate a maximum of 40 people**.

2 large tables for 10 people each + 1 table for 8 people



3 large tables of various sizes



4 individual tables



1 large central table or 4x table for 4 people or 2x table for 8 people





Our terms and conditions

Consultation & Coordination

These documents already provide a good overview of the key decisions to be made in advance. We are also happy to arrange a personal meeting at our venue upon request. Should an exceptionally high organizational effort arise—such as more than one consultation appointment—we reserve the right to charge €55.00 for each additional half hour or part thereof.

Deadlines

We kindly ask you to finalize the menu selection and beverage choices at least **two weeks before** your event. The final number of guests is required one week in advance. Up to this point, the number of guests can still be adjusted slightly (± 5 people). If the actual number of attendees on the day of the event exceeds the agreed number, the extra guests will be charged accordingly. Please note that last-minute reductions in the number of guests on the day of the event unfortunately cannot be taken into account for billing.

Liability

The organizer is fully responsible for any damage caused by their guests, employees, or appointed agents, and must reimburse the hotel in full. The hotel is not liable for any items brought in by guests in the event of loss or damage. The organizer is responsible for covering all costs incurred by the event participants.

Adherence to Schedule

The organization of your event is based on the times you provide. If it becomes apparent that your guests will arrive more than 15 minutes earlier or later, we kindly ask you to inform us in advance. Additional effort may be charged for significant deviations.



Child Supervision

To ensure a relaxed celebration for everyone, we recommend professional childcare. It is usually more enjoyable for the children as well if a familiar caregiver is available to spend time with them, play, and look after them. If more than five children (excluding infants) attend the event, a dedicated caregiver must be provided, whose sole responsibility is to supervise the children.

Parking

Please inform your guests in advance that parking within the town of Dürnstein is reserved exclusively for residents with the appropriate permit. Hotel guests are, of course, welcome to park directly in the castle courtyard. Unfortunately, there is not enough space for external guests. However, there are ample public parking options around Dürnstein, which also offer the opportunity for a short walk along the Danube or through the historic town center.

Cancellation Fees

A written cancellation of the entire event is free of charge if made **up to two weeks before the event date**. For later cancellations, we reserve the right to charge 50% of the agreed menu price per person.

Service

Our prices include service until 12:00 AM. After midnight, we charge €50 per hour per staff member for continued service.

Payment & Gratuity

We kindly ask for a deposit of **50% of the estimated total invoice** via bank transfer no later than two weeks before the event. Gratuity is, of course, voluntary; in Europe, 10% of the invoice amount is customary and is best given directly to the head waiter or chef.