



SCHEDULE

Vienna – Eisenstadt – Vienna

Wednesdays from April 22 to October 9, 2009

Departs Vienna Heiligenstadt Station

MEETING POINT

Vienna Heiligenstadt Station, platform 5 at 4.15 p.m.

Train departs at 4.35 p.m.

The chartered train, made up of luxury cars pulled by a vintage diesel locomotive, travels through Vienna, Ebenfurt and the unique Pannonian landscape to Eisenstadt.

Music by Joseph Haydn puts you in the mood for the place where the great composer worked. And during the journey the PALAZZO team pamper you with the opening courses of the gourmet menu.

ARRIVAL

Eisenstadt at 7.00 p.m.

Transfer to Esterházy Palace

Reception and guided tour in the palace

Transfer to the railway station

DEPARTURE

Eisenstadt at 8.50 p.m.

Gourmet dinner created by star chef Reinhard Gerer, prepared and served by the PALAZZO team on the return journey.

ARRIVAL

Vienna Heiligenstadt Station at 11.00 p.m.

PRICE: EUR 196,— INCLUDING SALES TAX.

Price includes: outbound and return luxury train journey, reception and guided tour of Esterházy Palace, and gourmet menu created by Reinhard Gerer, and prepared and served by the PALAZZO team. Beverages not included.

IMPERIAL DINNER TRAIN®



INFORMATION AND BOOKINGS:

PALAZZO Produktionen GmbH

Phorusgasse 2 Top 8, A-1040 Vienna

Mon-Fri 10 a.m. to 6.00 p.m.

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OUR PARTNERS

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IMPERIAL DINNER TRAIN®



2009
VIENNA –
EISENSTADT –
VIENNA

Gourmet trip to Burgenland
and Eisenstadt
including a visit to Esterházy Palace

HAYDN
www.haydnyear.at 2009

HAYDN YEAR 2009



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A PALACE ON RAILS

All aboard for a trip back to the Habsburg era and the glittering splendor of an imperial journey to Esterházy Palace on the Majestic Emperor Train de Luxe. A unique evening awaits you on this authentic replica of the former imperial express. Enjoy the grandeur of the Austro-Hungarian Empire and the magic of a bygone age.

As part of Haydn Year 2009 which commemorates the 200th anniversary of the composer's death, the Majestic Emperor will travel from Vienna, where the young Haydn was a choir-boy at St Stephen's Cathedral, to Eisenstadt which was the scene of much of his career. Haydn spent over 30 years as Kapellmeister to the princely court in Eisenstadt, where many of his masterpieces were penned and premiered. A reception at Esterházy Palace and a guided tour of the special The Haydn Phenomenon exhibition in the magnificent staterooms give an insight into the works of this musical genius.

The immortal music of the great composer and an exclusive four-course meal created by top chef Reinhard Gerer and served by the PALAZZO team will accompany you on this unforgettable culinary journey.

For further information on Haydn Year 2009 visit www.haydn2009.at.

REINHARD GERER

– Traditional virtues and top quality



Connoisseurs liken Reinhard Gerer's creations to a culinary seventh heaven. Gerer's career began as a member of Werner Matt's team at the Prinz Eugen restaurant, which pioneered nouvelle cuisine in Austria.

After a number of career stages including working for Eckart Witzigmann, at the age of just 21 Gerer became head chef at the Korso bei der Oper restaurant, leading it to a place in the international gastronomic elite and being accepted in the rarified circles of the prestigious Traditions et Qualité master chefs' association.

Honesty, skill and foresight are the unwavering principles behind Gerer's culinary art. His philosophy centers on an iron commitment to traditional Austrian cuisine and the highest quality standards. Reinhard Gerer has also written four best-selling cookbooks.

YOUR MENU ON THE TRAIN

- Mangalica ham mousse
with spring salad

- Halászlé fish soup with Lake Neusiedl pike-perch

- Tender shoulder of milk veal
with root vegetables and horseradish gnocchi

- Curd nougat dumplings with glacé sour cherries

Subject to change

