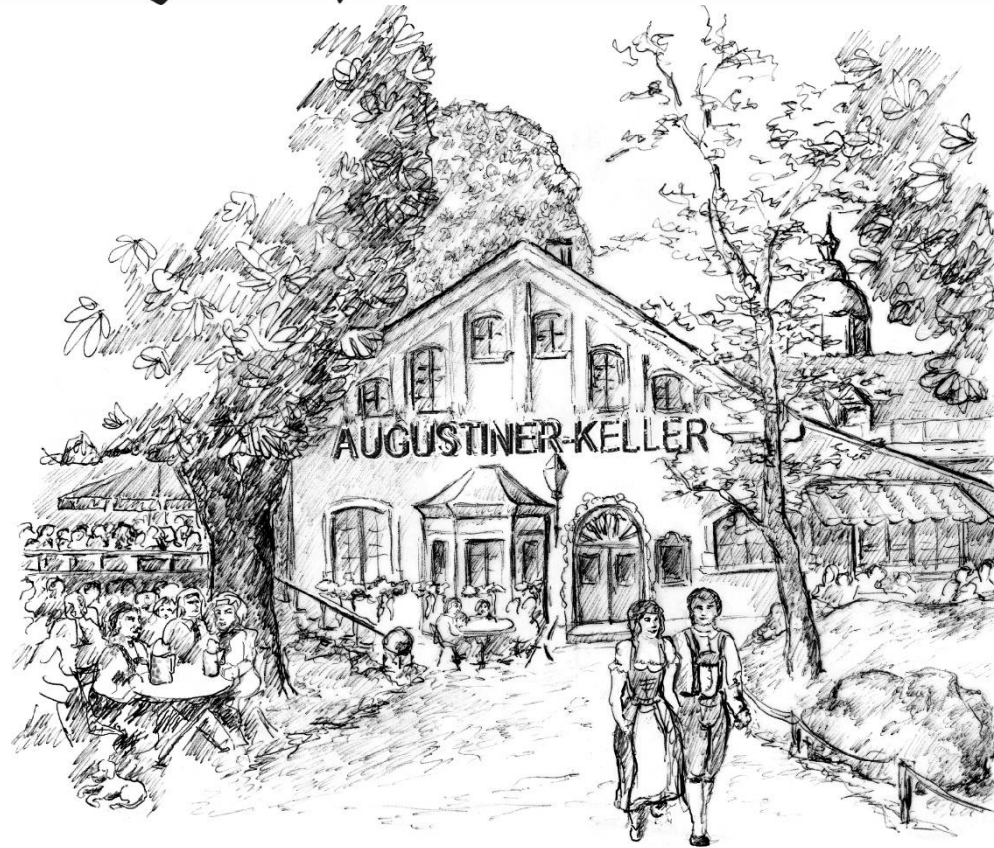


Augustiner-Keller



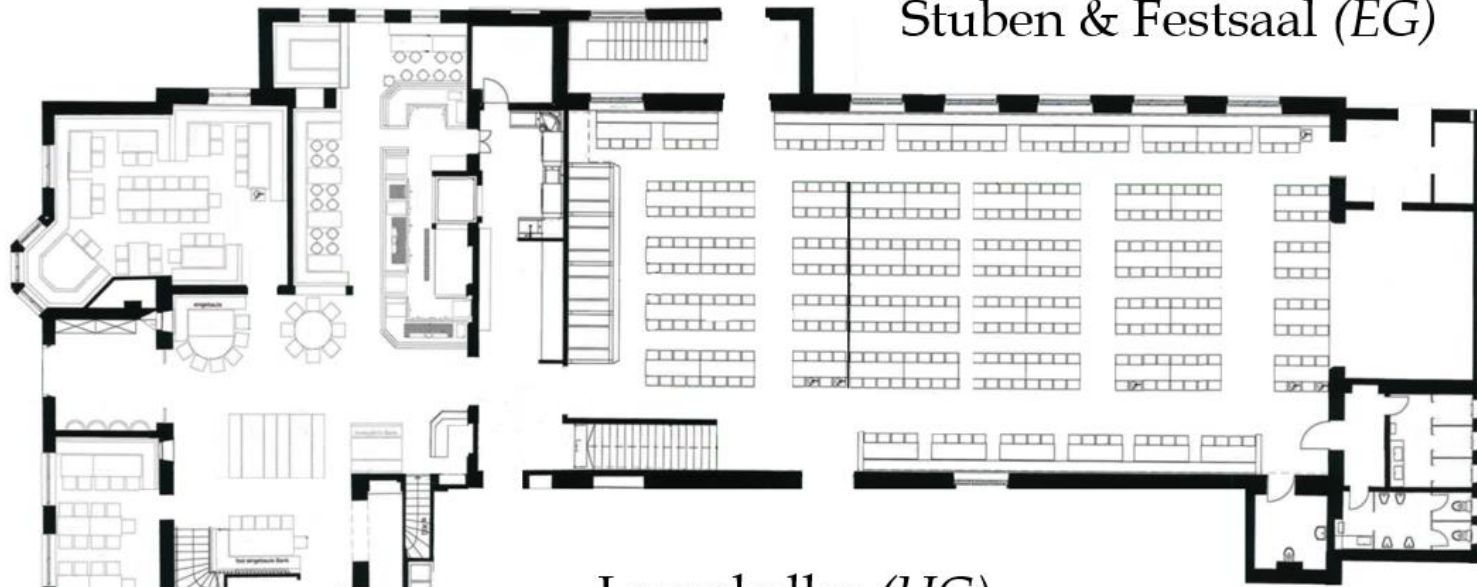
Banqueting & Events 2024

Function rooms

Function room:	Number of guests:	Revenue guarantee:	Comment:
Festsaal	holds up to 600 people	€11,000	Optional: exclusive terrace +€15,000
Alter Lagerkeller <i>Optional: 1/2 the Lagerkeller (1 'tunnel')</i>	holds up to 300 people <i>holds up to 150 people</i>	€8,000 €4,000	
Jagdstube <i>Optional: The larger Jagdstube room</i> <i>Optional: The smaller Jagdstube room</i>	holds up to 110 people <i>holds up to 80 people</i> <i>holds up to 30 people</i>	€3,700 €2,500 €1,200	Optional: exclusive terrace + €5,200 <i>Optional: terrace area + €3,500</i> <i>Optional: terrace area + €1,500</i>
Wildererstube	holds up to 20 people	€800	Optional: exclusive terrace + €1,000

Function room:	Number of guests:	Revenue guarantee:	Comment:
<i>Winter Magic (15.11. to 15.03.)</i>			
Curling cabin	holds up to 100 people	€4,000	
Wooden huts	hold up to 20 or 50 people	€450 or €1,200	<i>One uniform package must be chosen!</i>
Shepherd's wagons	hold up to 12 people	€300	<i>One uniform package must be chosen!</i>
Curling alley	for up to approx. 12 people	7 x 25 m natural ice	€35 per hour per alley + €5 per ice stock

Stuben & Festsaal (EG)



Lagerkeller (UG)



Gallery



Festsaal



Alter Lagerkeller



Jagdstube



Larger room of the Jagdstuben



Wildererstube



Curling hut



Wooden hut



Shepherd's wagon



Curling alley

A-Z

Advance payment

For events, we reserve the right to request an advance payment or security deposit equal to the agreed guaranteed revenue (or set menu price) upon conclusion of the contract.

Bar from €250

Chair covers €10.00 each

Choice of dishes

Please confirm your choice of menu to us at least 14 days before your event. Please select the same menu from our suggestions for all your guests. Our team of chefs prepare a fresh vegetarian alternative daily.

Cloakroom from €350

Corkage

Wine 0.75 l €30

Champagne 0.75 l €60

Decorations/flowers

Schymanski Deko & Event
Carola Schymanski
Muldenstraße 1F
82237 Wörthsee, Germany
Mobile: +49 172 8854723
Email: info@schymanski-event.de

Fabric serviettes €1.00 each

Final invoice

Our invoices are due in full within 14 days.

High tables, including tablecloth €15 each

Menus €3.50 each

Number of guests

We request that you confirm the final number of guests to us in writing at least 3 days before the event. This number will be used as the basis for invoicing.

Personnel costs €35 / person

Plateage €2 / person

Sample meal

We would be happy to provide a sample meal (costs apply). A reservation is required.

Set-up

Paper serviettes (includes chequered tablecloth overlay, paper serviettes) free

Fabric serviettes (includes white tablecloth, white fabric serviettes) €2.50 / person

S-Bahn (tramway) - how to reach us

You can get to us by public transport:
S1 - S8: 'Hauptbahnhof' or 'Hackerbrücke' stops

Straßenbahn (suburban train) - how to reach us

You can get to us by public transport:
Suburban train lines 16 and 17: 'Hopfenstraße' station

Underground - how to reach us

You can get to us by public transport:
U1, U2, U4 and U5: 'Hauptbahnhof' station

Value-added tax

All prices listed in our banqueting pack include the statutory value-added tax of 19%.

Welcome sign €10.00 each

Wi-Fi (hotspot) free

Reception

Beverages

San Simone Prosecco Frizzante DOC	10 cl	€4.00
Gino Brisotto San Simone – Friuli	75 cl	€24.90
Riesling Sekt, dry	75 cl	€29.90
Fürst von Metternich		
Crémant de Limoux Cuvée 1531 Pink Brut	75 cl	€36.20
Sieur d’Arques – Languedoc		
Crémant de Limoux Cuvée 1531 Pink Brut	75 cl	€36.20
Sieur d’Arques – Languedoc		
Morize Brut Réserve Champagne	75 cl	€65.00
Domaine Morize Père & Fils – Champagne		
Morize Rosé Champagne	75 cl	€75.00
Domaine Morize Père & Fils – Champagne		

Aperitifs

Aperol spritz	20 cl	€7.90
<i>Prosecco, Aperol, soda water, wedge of orange</i>		
Bellini cocktail	20 cl	€7.90
<i>Prosecco, peach</i>		
Hugo cocktail	20 cl	€7.90
<i>Prosecco, soda, elderflower syrup, mint</i>		
Crodino spritz [alcohol-free]	20 cl	€6.90
Augustiner Bräu Edelstoff in a wooden barrel	30 l	€9/1
to tap yourself	50 l	€9/1

Canapés

We recommend 3 or 4 items per person.

Spicy steak tartare with chilli on toasted malted bread	€4.80	each
Smoked salmon on white bread with creamed and fresh horseradish	€4.90	each
Pretzel truffles with Keller-Kas and red onions [vegetarian]	€4.50	each
Potato bread topped with pesto, ham and ricotta	€4.50	each
Herb pancake with smoked trout	€5.00	each
Cherry tomatoes and mozzarella balls with basil pesto [vegetarian]	€4.50	each
Mini bread roll with meatloaf – with sweet or hot mustard	€4.60	each
Mini brioche with pan-fried spicy Feuerteufel or Nuremberg sausage	€4.60	each

Covers (prices per person)

Basket of bread, Keller-Kas, dripping and cream cheese	€5.30	p.P.
Basket of bread, Keller-Kas, cream cheese and butter [vegetarian]	€5.30	P.P.

Set menus

Our team of chefs prepare a fresh vegetarian alternative daily. Please inform us of the number required.

Optional – will be provided on the tables:

Basket of bread, Keller-Kas, dripping and cream cheese €5.30/person

Set menu 1

€45.00/person

The Augustiner platter of cold cuts, including sliced white radish, Keller-Kas (creamy cheese spread), bread with chives, bread with dripping and onions, spicy Pfefferbeißer salami, boiled ham, tomatoes, gherkins and boiled eggs, served with a basket of bread

¼ farmhouse duck with a slice of roast suckling pig, served with potato dumplings and red cabbage

Vanilla bavarois with raspberry coulis and whipped cream

Set menu 3

€44.10/person

Seasonal mixed salad

Tender, medium-rare loin of veal [for 15 people or more] in a red wine and shallot sauce served with root vegetables and almond-coated potato balls

Wheat beer semolina flummery with peaches and a white coffee sauce

Set menu 5

€46.90/person

Beef consommé with a sausagemeat dumpling and chives

Tender, medium-rare loin of ox [for 15 people or more] with a creamy green peppercorn sauce, buttered ribbon pasta and green beans wrapped in San Daniele ham

Wheat beer semolina flummery with peaches and a white coffee sauce

Set menu 2

€50.40/person

The Augustiner platter of cold cuts, including sliced white radish, Keller-Kas (creamy cheese spread), bread with chives, bread with dripping and onions, spicy Pfefferbeißer salami, boiled ham, tomatoes, gherkins and boiled eggs, served with a basket of bread

A whole, stuffed suckling pig [for 60 people or more] served with potato dumplings and cabbage and bacon salad

Assorted Bavarian desserts served in a pan, including apple fritters, milk cream strudel, Kaiserschmarrn (chopped thick pancake dredged with icing sugar), vanilla ice cream and whipped cream

Set menu 4

€38.10/person

Cream of pepper and leek soup with an olive pesto

Chargrilled, boned poularde breast with a mushroom and leek sauce, a medley of vegetables and home-made egg spätzle

Fruits steeped in Augustiner Edelstoff topped with a vanilla and quark sauce and shards of almond brittle

Set menu 6

€37.40/person

Beef consommé with a sausagemeat dumpling and chives

Traditional Munich Sauerbraten (marinated, braised beef), served with a bread dumpling and red cabbage with apple

Freshly baked apple strudel, served with vanilla sauce and walnut ice cream

Buffets for 50 people or more

Bavarian buffet [without pork] €55.80/person

Soup

Cream of herb soup with fried cheese dumplings

Starters

Beef ham with slices of melon
Smoked trout with a creamy cranberry sauce
Smoked salmon with creamed horseradish
Cold, medium-rare roast beef with remoulade sauce

Salads

Chicken salad
Home-made potato salad
Tomato salad with red onions
Cucumber salad dressed in sour cream
Fresh seasonal salad

Main courses

Crispy roast farmhouse duck
Glazed veal shank
Small beef steaks
Fillet of pike-perch and prawns
Augustinerkeller special: a whole-roast turkey
Stir-fried vegetables
Assorted bread and potato dumplings
Poached fish roulade with a Riesling sauce
Schupfnudeln with mixed vegetables
Sauerkraut pastry swirls (vegetarian)

Desserts

Chocolate mousse with shavings of chocolate
Freshly baked milk cream strudel with vanilla sauce
Wheat beer tiramisu with fresh berries
Fresh waffles with cream and vanilla ice cream
Seasonal fruit
Bavarian cheeseboard with walnut bread

Bavarian buffet €51.60/person

Soup

Beef consommé garnished with shredded pancake

Starters

Succulent pork ham with slices of melon
Smoked trout with a creamy cranberry sauce
Smoked salmon with creamed horseradish
Cold, medium-rare roast beef with remoulade sauce

Salads

Chicken salad
Home-made potato salad
Tomato salad with red onions
Cucumber salad dressed in sour cream
Fresh seasonal salad

Main courses

Crispy roast pork knuckle
Medium-rare roast beef
Meat rissoles with sauerkraut
Augustinerkeller special: a whole stuffed suckling pig
Red cabbage
Assorted bread and potato dumplings
Fillet of pike-perch in a potato crust with a Riesling sauce
Spinach and ricotta ravioli

Desserts

Vanilla bavarois with raspberry coulis
Freshly baked apple strudel with vanilla sauce
Berries steeped in Augustiner Edelstoff with quark mousse
Fresh waffles with cream, vanilla ice cream
seasonal fruit
Bavarian cheeseboard with walnut bread

International buffet €61.30/person

Soup

Fillet beef consommé with marrow dumplings

Starters

Cold, medium-rare roast beef with remoulade sauce
Serrano and San Daniele hams
Coppa and marinated bresaola
Smoked salmon with creamed horseradish
Tomato and mozzarella

Salads

Chicken salad
Home-made potato salad
Tomato salad with red onions
Cucumber salad dressed in sour cream
Fresh seasonal salad

Main courses

Crispy farmhouse duck
Small beef steaks
Fillet of pike-perch and prawns
Augustinerkeller special: a whole stuffed suckling pig
Red cabbage, stir-fried vegetables
Assorted bread and potato dumplings
Buttered spätzle, sautéed potatoes with bacon, potato gratin
Vegetable lasagne (vegetarian)

Desserts

Chocolate mousse with shavings of chocolate
Vanilla bavarois with raspberry coulis
Fresh waffles with cream and vanilla ice cream
Seasonal fruit
International cheeseboard with assorted breads

À la carte dishes from which you can compile your own menu

Please select the same menu from our suggestions for all your guests.

Our team of chefs prepare a fresh vegetarian alternative daily. Please inform us of the number required.

Optional – will be provided on the tables:

Basket of bread, Keller-Kas (creamy cheese spread), dripping and cream cheese €5.30/person

Board of starters for sharing [one per table] €19.70/person

The Augustiner starter board, including crunchy radishes, bread with chives, Keller-Kas (a creamy cheese spread), Regensburg sausages, cold meat loaf, spicy Pfefferbeißer salami, smoked fish, Emmental, Lower Bavarian dark-smoked ham, Chiemgau butter, small meat rissoles and cream cheese with herbs, garnished with tomatoes, gherkins and boiled egg. Served with bread and pretzels

Soups

Beef consommé, garnished with a semolina dumpling or liver Spätzle noodles or shredded pancake or sausagemeat strudel and chives €5.80

Cream of vegetable soup with croutons €4.80

Cream of tomato soup, garnished with croutons and cream €4.80

Curried coconut and lemongrass soup with fresh coriander [vegan] €6.80

Cream of pepper and leek soup with an olive pesto [vegan] €6.40

Board of starters (without pork) for sharing [one per table] €22.20/person

The Augustiner starter board, including crunchy radishes, bread with chives, Keller-Kas (a creamy cheese spread), beef ham, marinated vegetables, chicken liver pâté, turkey ham, smoked fish fillets, small veal rissoles, Emmental, Chiemgau butter, fish terrine and cream cheese with herbs, garnished with tomatoes, gherkins and boiled egg. Served with bread and pretzels

Starters

A medley of leaves in a lime dressing, with smoked salmon pancake roulade and a honey, mustard and dill sauce €18.90

Cold, medium-rare roast beef with remoulade sauce and salad bouquet €17.30

Smoked salmon and avocado tartare with a honey and mustard sauce. Served with walnut bread €16.25

Vitello tonnato of Bavarian bobby veal served with baguette €17.20

Crisp-fried chicken pieces served with a potato and lamb's lettuce salad €17.40

Main courses

Mezzelune [vegetarian] €16.70 Filled with spinach and ricotta, served with wilted spinach and diced tomato and freshly shaved Parmesan	Aubergine and tomato layer cake [vegetarian] €17.60 with basil pesto, sheep's cheese in kadayif pastry, pine kernels and a polenta crescent	Stuffed bell pepper [vegetarian] €16.70 Filled with vegetable rice and feta, served with a tomato ragout
Fillet of trout €25.40 Steamed with fresh dill and served with pearl barley risotto, green asparagus and a herb and cream sauce	Fillet of pike-perch €24.40 Pan-fried in butter and served with wilted spinach and pearl barley risotto	Fillet of salmon €22.90 Pan-fried with herb butter, steamed potatoes and vegetables of the day
Mixed game €21.30 including venison, roe venison and wild boar medallions, served with red cabbage, cranberry sauce and egg spätzle	Roast roe venison €26.20 braised in a juniper sauce, with pan-fried mushrooms, red cabbage, broccoli, almond-coated potato balls and cranberry sauce	Roe venison goulash €25.00 in a Barolo sauce with Bohemian dumplings, red cabbage, Brussels sprouts with bacon and cranberry sauce
Vegetable and potato goulash [vegan] €15.90 with vegan sour cream	Chargrilled courgettes [vegan] €18.60 with aubergine purée, braised cherry tomatoes and deep-fried rocket	Quinoa salad [vegan] €16.70 with sun-dried tomatoes and fresh rocket
Served in the pan (one per table) €30.00/person The mixed shank pan Veal and pork shanks, roast duck, gravy, potato and bread dumplings, a medley of vegetables and red cabbage	Served in the pan (one per table) The Augustiner 'taste of tradition' €29.70/person platter The best pieces of suckling pig, pork knuckle, duck and sausage with sauerkraut, garden vegetables and potato dumplings	Served in the pan (one per table) The 'poultry' pan €34.40/person The best pieces of goose, duck and chicken, served with potato and bread dumplings, red cabbage and a medley of vegetables
Succulent, whole-roasted loin of bobby veal [for 15 people or more] €32.80 with a red wine and shallot sauce, mixed vegetables and a creamy potato gratin	Braised veal in cream [for 15 people or more] €23.00 Served with pan-fried mushrooms, buttered spätzle and a medley of vegetables	Glazed veal shank €24.00 Served with braised root vegetables, gravy and bread dumplings
	Augustinerkeller special, for 60 people or more: a whole, stuffed suckling pig €22.20 Served with hand-shaped potato dumplings, dark beer sauce and cabbage and bacon salad	

Desserts

Wheat beer tiramisu with fresh berries	€9.90	Mousse au chocolat with cream and shavings of chocolate	€9.10	Rum and chocolate parfait with a morello cherry ragout	€9.90
Fruit salad [vegan] with lemon sorbet	€8.10	Served in the pan [one per table] Assorted Bavarian desserts served in a pan Apple fritter, milk cream strudel and Kaiserschmarrn (chopped thick pancake dredged with icing sugar), with vanilla ice cream and cream	€14.80	Kaiserschmarrn Tiramisu with Bavarois	€8.80

Hot beverages

Dallmayr coffee	cup	€2.95	Espresso	cup	€2.80
Cappuccino	cup	€3.50	Latte macchiato	Glass	€4.90
Hot chocolate	mug	€3.90	Assorted Dallmayr pyramid teas	mug	€2.90
Dallmayr coffee [decaf]	cup	€2.90			
Berry mulled wine	mug	€4.90	Fruit punch [alcohol-free]	mug	€3.90

Beverages

Augustiner beers

Augustiner Edelstoff from a wooden barrel	0.5 l	€4.50
	1 l	€9.00

Augustiner Dunkel (dark beer) on tap	0.5 l	€4.50
	1 l	€9.00

Augustiner Weißbier (wheat beer)	0.5 l	€4.65
	1 l	€9.30

Augustiner Pils	0.3 l	€4.00
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Beer

König Ludwig Hefeweißbier dunkel (dark wheat beer)	0.5 l	€4.65
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König Ludwig alcohol-free wheat beer	0.5 l	€4.65
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König Ludwig Weißbier leicht (light wheat beer)	0.5 l	€4.65
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Beer [alcohol-free]	0.5 l	€4.50
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Beer-based drinks

Shandy [Augustiner Edelstoff and lemonade]	0.5 l	€4.50
	1 l	€9.00

Russ'n [Augustiner wheat beer and lemonade]	1 l	€9.30
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Mineral water

Adelholzener mineral water, sparkling or still	0.2 l	€2.90
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Adelholzener mineral water, sparkling or still	750 ml	€6.50
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Soft drinks

Coca-Cola/Coca-Cola Zero/Fanta	0.33 l	€3.80
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Lemonade	0.5 l	€3.90
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Coke & Fanta mixed	0.5 l	€4.20
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Apple juice spritzer	0.5 l	€4.10
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Blackcurrant juice spritzer	0.5 l	€4.10
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Adelholzener rhubarb juice spritzer	0.5 l	€4.10
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Schlör apple juice	0.4 l	€4.80
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Schlör orange juice, blackcurrant juice	0.4 l	€4.90
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SCHWEPPEs Bitter Lemon	0.2 l	€3.60
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SCHWEPPEs Tonic Water	0.2 l	€3.60
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SCHWEPPEs Ginger Ale	0.2 l	€3.60
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Bottled water	0.5 l	€3.80
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Drinks package [4 hours]	€39.00/person
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- One drink upon arrival	+1h = +€10.00
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[additional drinks will be invoiced based on consumption]

- Soft drinks
- Augustiner beers
- White/red house wine
- A hot drink and 2 cl Schnapps

Wine

White wine

Germany

Müller-Thurgau, Qualitätswein, dry, Brennfleck winery, Franken, Germany	€26.50
Weißburgunder vom Kalk, Qualitätswein, dry, Gunderloch winery, Rheinhessen, Germany	€29.20
Rheingau Riesling, Qualitätswein, dry, Robert Weil winery, Rheingau, Germany	€43.50
Grauburgunder, Qualitätswein, dry, Stefan Rinklin winery, Baden, Germany	€43.50

Austria

Sauvignon Blanc, Qualitätswein, dry, Tement winery, Südsteiermark, Austria	€48.50
Grüner Veltliner, Qualitätswein, dry, Josef Dockner winery, Kremstal, Austria	€27.50
Chardonnay, Qualitätswein, dry, Gerhard Markowitsch winery, Südsteiermark, Austria	€32.00

Italy

Lugana, DOC, dry, Bulgarini winery, Lombardy, Italy	€33.20
Pinot Grigio, IGT, dry, Endrizzi winery, Trentino, Italy	€33.00
Chardonnay, IGT, dry, Endrizzi winery, Trentino, Italy	€29.00

Rosé

Germany

Pinot Noir Rosé, Qualitätswein, dry, Markus Molitor winery, Moselle, Germany	€29.50
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Red wine

Germany

Grundstock Cuvée, Qualitätswein, dry, Lutz Grundstock winery, Rheinhessen, Germany	€38.50
Höhenflug Spätburgunder, Qualitätswein, dry, Hensel winery, Pfalz, Germany	€47.50
Spätburgunder, Qualitätswein, dry, Stefan Rinklin winery, Baden, Germany	€45.50

Austria

Blauer Zweigelt, Qualitätswein, dry, Hannes Reeh winery, Burgenland, Austria	€33.50
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Italy

Merlot, DOC, dry, San Simone winery, Friuli, Italy	€27.90
Cabernet Sauvignon, DOC, dry, Endrizzi winery, Trentino, Italy	€28.90
Serpaiolo Rosso, IGT, dry, Endrizzi winery, Tuscany, Italy	€29.90