

Augustiner-Keller

Banqueting & Events 2026



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Introduction

Welcome to the Augustiner-Keller!

Some people believe that you can't beat a refreshing glass of Augustiner Edelstoff tapped straight from a wooden barrel. Others rave about the traditional Bavarian fare and delicious food served by our kitchens. Many revel in the uniquely authentic atmosphere of this Munich beer garden and traditional Bavarian pub. However, for some, there's no single part of the Augustiner-Keller that tops any other!

We will be happy to advise you on function rooms, decorations, music, menus and technical equipment. Let us know what you need and we'll take care of it all. You can focus fully on your event with the assurance that the rest is in safe hands.

We provide fully trained and attentive staff, as well as high-quality food and drinks, ensuring that your event at the Augustiner-Keller runs smoothly.

We will be pleased to cater for any special food requests, can recommend musical entertainment – classical, traditional or modern – and even arrange folklore dancers or performers in traditional costume. We can also organise table and room decorations to suit your needs and provide the latest technical equipment such as large-format HDTV screens and projectors.

Contact us:

Banqueting and reservations

buero@augustinerkeller.de

+49 89 59 43 93

Food



Canapés

We recommend 3 or 4 canapés per person for a reception, with a maximum of 5 different kinds.

	each
Toasted malted bread, spicy steak tartare with chilli	€4.80
Toasted white bread, smoked salmon, creamed and fresh horseradish	€4.90
Toasted potato bread, pesto, ham and ricotta	€4.50
Herb pancake, smoked trout	€5.00
[vegetarian]	
Pretzel roll, Keller-Kas (creamy cheese spread) and red onions	€4.50
Antipasti skewer with pesto [vegan]	€4.50
Mini bread roll, roast vegetables and sour cream	€4.60
Mini bread roll, meat loaf and mustard	€4.60
Mini bread roll, Nuremberg sausage and mustard	€4.60
From our chargrill/smoker	€350.00
<i>Only available if you have booked a separate, private area</i>	

Set menus

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

per person

Our recommendation (optional) – provided on the tables:

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

The August & Tina Menu €41.95

The Augustiner platter of cold cuts, including sliced white radish, Keller-Kas (creamy cheese spread), chive bread, 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 pork, served with gravy, potato dumplings and red cabbage

Vanilla bavarois with fruits of the forest and cream, served in a jar

The 1328 Giggerl Menu [15 people or more] €39.90

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

Home-made mousse au chocolat with whipped cream and chocolate shavings

Set menus

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

per person

Our recommendation (optional) – provided on the tables:

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

The Prince Regent's Feast Menu [15 people or more] €45.50

Seasonal mixed salad

Tender medium-rare, pan-fried loin of veal, red wine and shallot sauce, root vegetables and almond-coated potato balls

Wheat beer semolina flummery with peaches and a white coffee sauce

The Drayman's Menu [15 people or more] €37.90

Beef consommé, garnished with semolina dumplings and chives

Munich-style Sauerbraten beef served with a hand-rolled bread dumpling and red cabbage with apple

Freshly baked apple and cream strudel served with vanilla sauce and whipped cream

Buffet: Munich Specials [for 50 people or more]

Soup:

Cream of herb soup with cheese dumplings

Starters:

Beef ham, melon slices

Smoked trout fillet, creamed cranberry sauce

Smoked salmon, creamed horseradish

Roast beef, remoulade sauce

Salads: [vegetarian]

Home-made potato salad

Tomato salad with red onions

Cucumber salad dressed in sour cream

Fresh seasonal salad

Main courses:

Farmhouse duck, glazed veal shank

Beef steaks, prawns

Whole roast turkey

Fish roulade, Riesling sauce

Schupfnudeln (long gnocchi), medley of vegetables [vegetarian]

Krautkrapfen (sauerkraut pastry swirls) [vegetarian]

Side dishes: [vegetarian]

Schupfnudeln (long gnocchi) with sweetheart cabbage

Bread dumplings, potato dumplings

Desserts: [vegetarian]

Mousse au chocolat

Freshly baked milk cream strudel, vanilla sauce

Wheat beer tiramisu, fresh berries

Waffles, vanilla ice cream

Fruit salad [vegan]

Buffet price per person

€55.80

Buffet: Bavarian 'Taste of Tradition' [for 50 people or more]

Soup:

Beef consommé garnished with shredded pancake

Starters:

Beef ham, melon slices

Smoked trout fillet, creamed cranberry sauce

Smoked salmon, creamed horseradish

Roast beef, remoulade sauce

Salads: [vegetarian]

Home-made potato salad

Tomato salad with red onions

Cucumber salad dressed in sour cream

Fresh seasonal salad

Main courses:

Crispy knuckle of pork

Medium-rare roast beef

Meat loaf, Nuremberg sausages, sauerkraut

A whole, stuffed suckling pig

Fillet of pike-perch in a potato crust, Riesling sauce

Spinach and ricotta ravioli [vegetarian]

Side dishes:

Red cabbage [vegetarian]

Bread dumplings, potato dumplings [vegetarian]

Desserts:

Bavarois, raspberry coulis

Apple strudel, vanilla sauce [vegetarian]

Waffles, vanilla ice cream [vegetarian]

Fruit salad [vegan]

Buffet price per person

€51.60

Buffet: The King Ludwig [for 50 people or more]

Soup:

Beef consommé garnished with bone marrow dumplings

Starters:

Roast beef, remoulade sauce

Serrano ham, San Daniele ham

Coppa, marinated bresaola

Smoked salmon, creamed horseradish

Tomatoes, mozzarella [vegetarian]

Salads: [vegetarian]

Home-made potato salad

Tomato salad with red onions

Cucumber salad dressed in sour cream

Fresh seasonal salad

Main courses:

Farmhouse duck, glazed veal shank

Beef steaks, prawns

A whole, stuffed suckling pig

Vegetable lasagne [vegetarian]

Side dishes: [vegetarian]

Red cabbage

Stir-fried vegetables

Bread dumplings, potato dumplings

Buttered spätzle noodles

Potato gratin

Desserts:

Mousse au chocolat [vegetarian]

Bavarois, raspberry coulis

Waffles, vanilla ice cream [vegetarian]

Fruit salad [vegan]

Buffet price per person

€61.30

Create your own menu

Please compile your own menu from our à la carte selection, choosing one set menu for all your guests.

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

Starter platter per person

The Augustiner starter platter [one per table] €20.30
Crunchy radishes, chive bread, Keller-Kas (creamy cheese spread),
smoked fish, chargrilled and marinated vegetables, Regensburg sausage, *Half portion:*
cold meat loaf, spicy Pfefferbeißer salami, Emmental, spicy hummus, *€10.15*
Lower Bavarian dark-smoked ham, Chiemgau butter, small meat rissoles
and herb cream cheese, garnished with tomatoes, gherkins and
boiled egg. Served with bread and pretzels

Soup per serving

Beef consommé garnished with semolina dumplings and chives €5.80

Beef consommé garnished with shredded pancake and chives €5.80

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

Cream of vegetable soup with croutons [vegetarian] €6.40

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Starters	per portion
Cold, medium-rare roast beef with remoulade sauce and salad bouquet	€17.30
Smoked trout and avocado tartare with a honey and mustard sauce. Served with walnut bread	€16.25
Beetroot tartare with toasted seeded bread [vegan]	€13.90
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
Tortilla roll with soft cheese and rocket, dried tomatoes [vegetarian]	€12.90

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Main courses	per portion
Pumpkin risotto with cauliflower and dried tomatoes [vegetarian]	€16.70
Courgette stuffed with a tomato and vegetable brunoise, served with sautéed oyster mushrooms [vegan]	€18.60
Bell pepper filled with vegetable rice and feta, served with tomato ragù [vegetarian]	€16.70
Pan-fried fillet of salmon with herb butter, steamed potatoes and vegetables of the day	€22.90
Spinach and ricotta mezzelune with spinach leaves, diced tomato and Parmesan shavings [vegetarian]	€16.70
Fillet of pike-perch pan-fried in butter with spinach leaves and pearl barley risotto	€24.40
Steamed fillet of trout with fresh dill, served with pearl barley risotto, pan-fried broccoli and a herb and cream sauce	€25.40
Roast veal in a cream sauce, served with pan-fried mushrooms, buttered Spätzle noodles and a medley of vegetables [for 15 people or more]	€23.00
Beluga lentil bolognese, served in a ring of wild rice with vegan sour cream and sweet potato crisps [vegan]	€17.60
Glazed veal shank, served with braised root vegetables, gravy and bread dumplings	€24.00
Cabbage parcels served with a truffled celeriac and potato purée, and warm tomato confit [vegan]	€23.90

Create your own menu

Please compile your own menu from our à la carte selection, choosing one set menu for all your guests.

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

Game per portion

*Our game is caught by a large number of our regular customers, including Wilhelm Belschner and Erich Schulthess, who hunt in Nesselschwang, and His Highness the Prince Maximilian von Fürstenberg. **We do not serve farmed game.***

Braised venison in a juniper sauce, pan-fried mushrooms, red cabbage, broccoli, almond-coated potato balls and cranberry sauce €26.20

Venison goulash in a Barolo sauce, served with cranberry and herb potato cakes, red cabbage, Brussels sprouts with bacon, and cranberry sauce €25.00

Mixed game including venison, roe venison and wild boar medallions, served with red cabbage, cranberry sauce and egg spätzle €21.30

Bavarian classics served in a frying pan [one per table]

The Augustiner 'Taste of Tradition' platter, including the best pieces of roast suckling pig, knuckle of pork, duck and sausages, served with garden vegetables and potato dumplings €31.50

The mixed shank pan, including veal and pork shanks and roast duck, served with bread dumplings, gravy, a medley of vegetables and red cabbage €30.00

The poultry pan, including the best pieces of goose, duck and chicken, served with potato dumplings, bread dumplings, red cabbage and a medley of vegetables €34.40

Augustiner-Keller special, for 60 people or more: €22.20
A whole, stuffed suckling pig with hand-rolled potato dumplings, dark beer sauce and a cabbage and bacon salad

Create your own menu

*Please select the same menu from our suggestions for all your guests.
Our team of chefs prepare a fresh vegetarian and vegan alternative daily.
Please inform us of the number required.*

Desserts	per portion
Mousse au chocolat with whipped cream and chocolate shavings	€9.10
Wheat beer tiramisu with fruit coulis and fresh berries	€9.90
Tiramisu made with Kaiserschmarrn (chopped thick pancake) and served with vanilla bavarois	€8.80
Mango and sago dessert with fruits [vegan]	€8.50
Fruit salad with lemon sorbet [vegan]	€8.10
Apple and mixed nut ragout with lemon sorbet [vegan]	€9.20

Dessert selection served in a pan [one per table]

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	per person
	€14.80
	<i>Half portion:</i>
	€7.40

Drinks



Aperitifs

Prosecco, Crémant & Champagne

San Simone Prosecco Frizzante DOC	0.1	€4.00
Gino Brisotto San Simone – Friuli	0.75	€24.90
Crémant de Limoux Cuvée 1531 Brut Sieur d'Arques – Languedoc	0.75	€36.20
Crémant de Limoux Cuvée 1531 Brut Domaine Morize Père & Fils – Champagne	0.75	€36.20
Morize Rosé Champagne Domaine Morize Père & Fils – Champagne	0.75	€65.00
Morize Rosé Champagne Domaine Morize Père & Fils – Champagne	0.75	€75.00

Barrel of beer to tap yourself

Augustiner Bräu Edelstoff in a wooden barrel	30 litres	€9.00/l
	50 litres	€9.00/l
Aperol spritz <i>Prosecco, Aperol, soda water, wedge of orange</i>	0.2	€8.50
Bellini cocktail <i>Prosecco, peach</i>	0.2	€8.50
Hugo cocktail <i>Prosecco, soda, elderflower syrup, mint</i>	0.2	€8.50
Crodino spritz [alcohol-free]	0.2	€7.50

Beverages

Augustiner beers

Augustiner Edelstoff from a wooden barrel	0.5	€4.50
	1 l	€9.00
Augustiner Dunkel (dark beer) on tap	0.5	€4.50
	1 l	€9.00
Augustiner Weißbier (wheat beer)	0.5	€4.65
	1 l	€9.30
Augustiner Pils	0.3	€4.00
Augustiner Hell [alcohol-free]	0.5	€4.50
	1 l	€9.00

Beer

König Ludwig Hefeweißbier dunkel (dark wheat beer)	0.5	€4.65
König Ludwig alcohol-free wheat beer	0.5	€4.65
König Ludwig Weißbier leicht (light wheat beer)	0.5	€4.65

Beer-based drinks

Shandy [Augustiner Edelstoff and lemonade]	0.5	€4.50
	1 l	€9.00
Russ'n [Augustiner wheat beer and lemonade]	1 l	€9.30

Mineral water

Adelholzener mineral water, sparkling or still	0.2	€2.90
	0.75	€6.50

Beverages

Soft drinks

Coca-Cola / Diet Coke / Fanta	0.3	€4.30
Lemonade	0.5	€4.30
Coke & Fanta mixed	0.5	€4.50
Apple juice spritzer	0.5	€4.30
Blackcurrant juice spritzer	0.5	€4.30
Adelhozener organic rhubarb juice with sparkling water	0.5	€4.30
Schlör apple juice	0.4	€4.90
Schlör orange juice, blackcurrant juice	0.4	€4.90

Original SCHWEPPEES

SCHWEPPEES Bitter Lemon	0.2	€3.90
SCHWEPPEES Tonic Water	0.2	€3.90
SCHWEPPEES Ginger Ale	0.2	€3.90

Drinks package (4h)

- One drink upon arrival per person €39.00
[additional drinks will be invoiced based on consumption] + 1 h / + €10.00
- Soft drinks
- Augustiner beers
- White/red house wine
- A hot drink and 2 cl Schnapps

Wine list

White wine

Müller-Thurgau, Qualitätswein, dry, Weingut Brennfleck, Franken, Germany	0.7	€26.50
Weißburgunder vom Kalk, Qualitätswein, dry, Weingut Gunderloch, Rheinhessen, Germany	0.7	€29.20
Rheingau Riesling, Qualitätswein, dry, Weingut Robert Weil, Rheingau, Germany	0.7	€43.50
Grauburgunder, Qualitätswein, dry, Weingut Stefan Rinklin, Baden, Germany	0.7	€43.50
Sauvignon Blanc, Qualitätswein, dry, Weingut Tement, Südsteiermark, Austria	0.7	€48.50
Grüner Veltliner, Qualitätswein, dry, Weingut Josef Dockner, Kremstal, Austria	0.7	€27.50
Chardonnay, Qualitätswein, dry, Weingut Gerhard Markowitsch, Südsteiermark, Austria	0.7	€32.00
Lugana DOC, dry, Bulgarini winery, Lombardy, Italy	0.7	€33.20
Pinot Grigio IGT, dry, Endrizzi winery, Trentino, Italy	0.7	€33.00
Chardonnay IGT, dry, Endrizzi winery, Trentino, Italy	0.7	€29.00

Rosé




Pinot Noir Rose, Qualitätswein, dry, Weingut Markus Molitor, Mosel, Germany	0.7	€29.50
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Wine list

Red wine

Grundstock Cuvée, Qualitätswein, dry, Weingut Lutz Grundstock, Rheinhessen, Germany	0.7	€38.50
Höhenflug Spätburgunder, Qualitätswein, dry, Weingut Hensel, Pfalz, Germany	0.7	€47.50
Spätburgunder, Qualitätswein, dry, Weingut Stefan Rinklin, Baden, Germany	0.7	€45.50
Blauer Zweigelt, Qualitätswein, dry, Weingut Hannes Reeh, Burgenland, Austria	0.7	€33.50
Merlot, DOC, dry, San Simone winery, Friuli, Italy	0.7	€27.90
Cabernet Sauvignon DOC, dry, Endrizzi winery, Trentino, Italy	0.7	€28.90
Serpaiolo Rosso IGT, dry, Endrizzi winery, Tuscany, Italy	0.7	€29.90

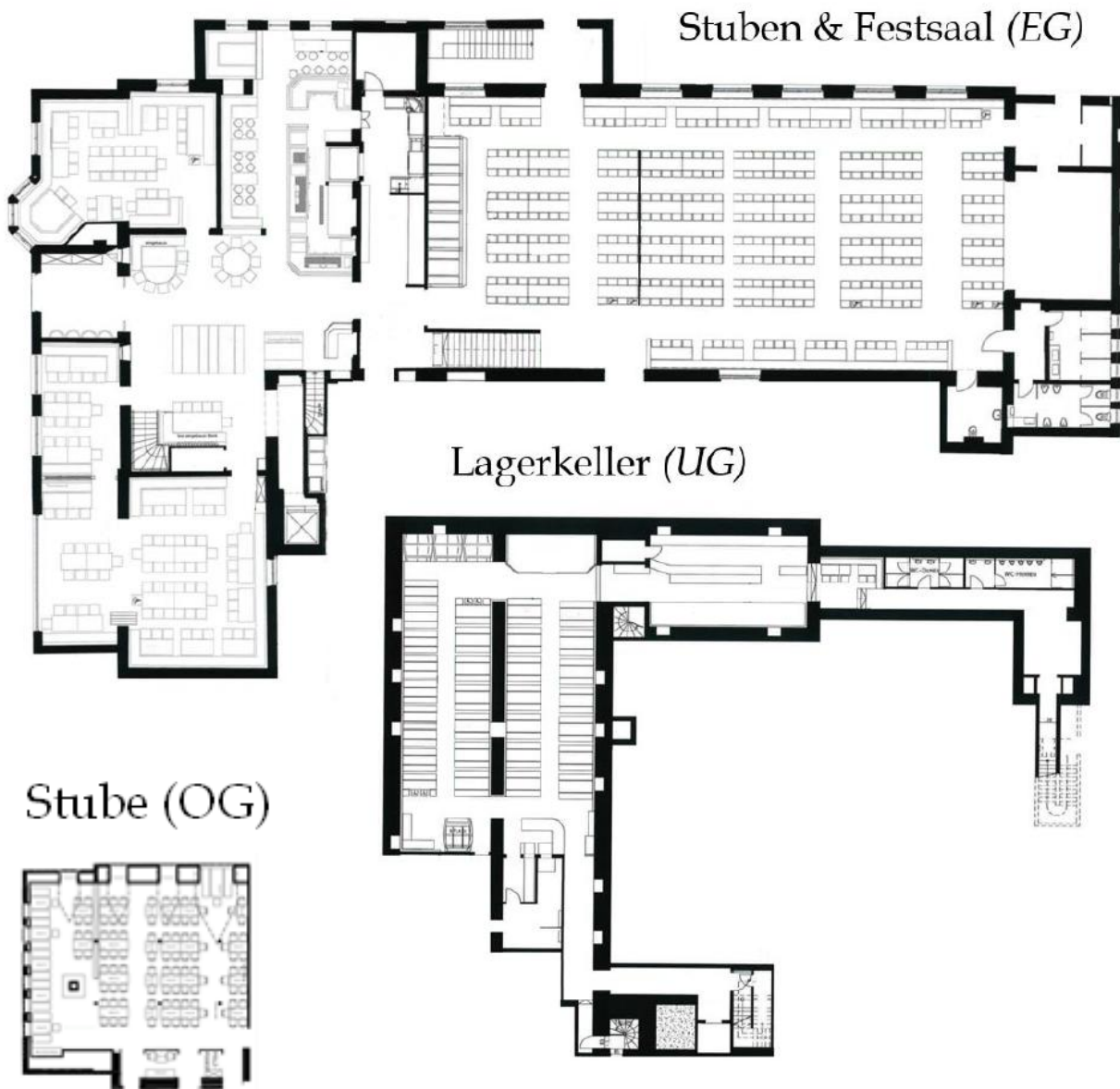
Our function rooms

Function room				Revenue guarantee	Comment
Festsaal	510	176	600	€20,000.00	Terrace also bookable
Alter Lagerkeller	300	-	320	€8,000.00	No outdoor area
→ Lagerkeller Tunnel	150	-	160	€4,000.00	No outdoor area
Jagdstube	110	-	120	€3,700.00	Terrace also bookable
→ Small section	30	-	35	€1,200.00	Terrace also bookable
→ Large section	80	-	85	€2,500.00	Terrace also bookable
Wildererstube	25	-	25	€800.00	Terrace also bookable
Bürgerstube	120	-	130	€4,500.00	No outdoor area

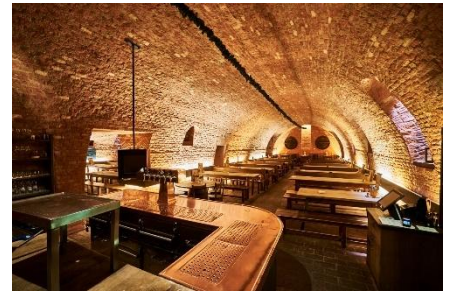
Winter Magic (November to March)

Function room	Number of guests	Revenue guarantee	Comment
Shepherd's wagon	max. 12 people	€300.00	Single package for whole event
Wooden hut	max. 50 people	€400–€1,200	Single package for whole event
→ Small hut	max. 20 people	€450.00	Single package for whole event
→ Large hut	max. 30 people	€1,200.00	Single package for whole event
→ Large hut	max. 50 people	€1,200.00	Single package for whole event
Curling cabin	max. 100 people	€4,000.00	-
Curling alley	max. 12 people	€38.00 per hour per alley	7 Bavarian curling alleys (25 m) with real ice
Curling stone		€5.00 per stone per player	

Room plan



Images



The A–Z of events

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.

Chair covers (white)

each + €10.00

Choice of dishes

Please confirm your choice of menu to us at least 14 days before your event. Please compile your own menu from our à la carte selection, choosing one set menu for all your guests. Our team of chefs prepare a fresh vegetarian and vegan alternative daily.

Cloakroom

from €350.00

Corkage

It is generally forbidden to bring your own drinks onto our premises. In exceptional circumstances and only with prior agreement, this is allowed. The following corkage charges apply:

Wine	0.75	€30.00
Champagne	0.75	€60.00

Decorations/flowers

Schymanski Deko & Event
Muldenstraße 1F
82237 Wörthsee, Germany

Mobile: +49 172 8854723

Email address: info@schymanski-event.de

Fabric napkins

each €1.00

Final invoice

Our invoices are due in full within 14 days.

Forkage charge

It is generally forbidden to bring your own food onto our premises. In exceptional circumstances and only with prior agreement, this is allowed. A forklage charge of €2.50 per person will apply.

Furniture

Bar unit	from	€250.00
High table	from	€15.00

Menus

each €3.50

The A–Z of events

Number of guests

We request that you confirm the final number of guests with us in writing at least 48 hours before the event. This number will be used as the basis for invoicing.

Personnel costs

With prior agreement, we are able to provide waiting staff outside our usual opening times. From 1 a.m. onwards, we charge a night surcharge of €35.00 per hour per member of staff.

Sample meal

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

S-Bahn (tramway) – how to reach us

You can get to us by public transport:

S1 – S8: 'Hauptbahnhof' or 'Hackerbrücke' stops

Set-up

Standard set-up free of charge

(chequered tablecloth overlay, paper napkins)

Fabric napkins per person €2.50

(white tablecloth, white fabric napkins)

Straßenbahn (suburban train) – how to reach us

You can get to us by public transport:

Suburban train lines 16 and 17: 'Hopfenstraße' station

Value-added tax

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

Wi-Fi (hotspot)

free of charge

Technical equipment

Standard equipment in the Festsaal

flat fee on request

Standard equipment in the Bürgerstube

flat fee on request

Sound and lighting technician

flat fee on request

Rental equipment

Presentation equipment

TV screen flat fee €100.00

Projector and screen flat fee €180.00

Audio equipment

PA system with microphone each €80.00

Entertainment (recommendations)

Bands

Harthausen Musi GbR <https://harthausen-musi.de/>

Wuidara Pistols GbR <https://wuidara-pistols.de/>

Happy Bavarians® <https://www.happy-bavarians.de/>

DJ

Event DJ <https://www.dj-marcel-schneider.com/>

Meeting & Conference

Meeting and seminar room

95 m² Meeting and conference area

Features:

- Sound equipment, incl. microphone
- TV Screen
- Daylight
- Air-conditioned



Flat rates:

half-day (10:00 – 15:00 Uhr)

- Room rental and provision costs for the conference room
- Technical equipment (sound equipment incl. microphone, TV screen)
- Conference pads and pens
- Mineral water would be provided at the conference
- Morning break with coffee/tea, fresh fruit, and a variety of snacks
- Lunch selected by the kitchen chef
- 1 soft drink with lunch

from 30 people €64.90 per person

full-time (10:00 – 18:00 Uhr)

- Room rental and provision costs for the conference room
- Technical equipment (sound equipment incl. microphone, TV screen)
- Conference pads and pens
- Mineral water would be provided at the conference
- Morning break with coffee/tea, fresh fruit, and a variety of snacks
- Lunch selected by the kitchen chef
- 1 soft drink with lunch
- Afternoon break with coffee/tea, fresh fruit, and a selection of sweets

from 30 people €84.90 per person