## Auguiftiner-Reller <br> 

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 Optional: 1/2 the Lagerkeller (1 'tunnel') | holds up to 300 people holds up to 150 people | $\begin{aligned} & € 8,000 \\ & € 4,000 \end{aligned}$ |  |
| Jagdstube <br> Optional: The larger Jagdstube room <br> Optional: The smaller Jagdstube room | holds up to 110 people holds up to 80 people holds up to 30 people | $\begin{aligned} & € 3,700 \\ & € 2,500 \\ & € 1,200 \end{aligned}$ | Optional: exclusive terrace $+€ 5,200$ <br> Optional: terrace area $+€ 3,500$ <br> Optional: terrace area $+€ 1,500$ |
| Wildererstube | holds up to 20 people | $€ 800$ | Optional: exclusive terrace $+€ 1,000$ |


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



Gallery


Larger room of the Jagdstuben


Wooden hut


Alter Lagerkeller


Wildererstube


Shepherd's wagon


Jagdstube


Curling hut


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
Chair covers
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

| Corkage |  |
| :--- | :--- |
| Wine | 0.751 |
| Champagne | 0.751 |

## Decorations/flowers

Schymanski Deko \& Event
Carola Schymanski
Muldenstraße 1F
82237 Wörthsee, Germany
Mobile: +49 1728854723
Email: info@schymanski-event.de

## Fabric serviettes

## Final invoice

Our invoices are due in full within 14 days.
High tables, including tablecloth

## Menus

## 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

## Plateage

## 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, free paper serviettes)
Fabric serviettes (includes white tablecloth, white fabric serviettes)

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
Wi-Fi (hotspot)

## Reception

| Beverages |  |  |
| :---: | :---: | :---: |
| San Simone Prosecco Frizzante DOC | 10 cl | $€ 4.00$ |
| Gino Brisotto San Simone - Friuli | 75 cl | $€ 24.90$ |
| Riesling Sekt, dry Fürst von Metternich | 75 cl | $€ 29.90$ |
| Crémant de Limoux Cuvée 1531 Pink Brut Sieur d'Arques - Languedoc | 75 cl | $€ 36.20$ |
| Crémant de Limoux Cuvée 1531 Pink Brut Sieur d'Arques - Languedoc | 75 cl | $€ 36.20$ |
| Morize Brut Réserve Champagne Domaine Morize Père \& Fils - Champagne | 75 cl | $€ 65.00$ |
| Morize Rosé Champagne <br> Domaine Morize Père \& Fils - Champagne | 75 cl | $€ 75.00$ |
| Aperitifs |  |  |
| Aperol spritz <br> Prosecco, Aperol, soda water, wedge of orange | 20 cl | $€ 7.90$ |
| Bellini cocktail Prosecco, peach | 20 cl | $€ 7.90$ |
| Hugo cocktail <br> Prosecco, soda, elderflower syrup, mint | 20 cl | $€ 7.90$ |
| Crodino spritz [alcohol-free] | 20 cl | $€ 6.90$ |
| Augustiner Bräu Edelstoff in a wooden barrel to tap yourself | $\begin{aligned} & 301 \\ & 501 \end{aligned}$ | $\begin{aligned} & € 9 / 1 \\ & € 9 / 1 \end{aligned}$ |

## 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

## Set menu 1

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
***
$1 / 4$ 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

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

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
$€ 5.30$ / person

## $€ 45.00$ / person

## Set menu 2

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
$€ 44.10$ / person

## Set menu 4

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

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 sauceand 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 course

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

Board of starters for sharing [one per table]
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

Cream of vegetable soup with croutons €4.80
Cream of tomato soup, garnished with croutons and cream
Curried coconut and lemongrass soup with fresh coriander [vegan]

Cream of pepper and leek soup with an olive pesto [vegan]
$€ 19.70$ / person
$€ 5.30$ / person

## Board of starters (without pork) for sharing [one per table]

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

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

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

Vitello tonnato of Bavarian bobby veal served with baguette
Crisp-fried chicken pieces served with a potato and lamb's lettuce salad

## Main courses

Mezzelune [vegetarian]
$€ 16.70$

Filled with spinach and ricotta,
served with wilted spinach and diced tomato and freshly shaved Parmesan

Fillet of trout
$€ 25.40$
Steamed with fresh dill and served with pearl barley risotto, green asparagus and a herb and cream sauce

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

Vegetable and potato goulash [vegan]
with vegan sour cream

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

Succulent, whole-roasted loin of bobby
veal [for 15 people or more]
with a red wine and shallot sauce, mixed vegetables and a creamy potato gratin

Aubergine and tomato layer cake
[vegetarian]
with basil pesto, sheep's cheese in kadayif
pastry, pine kernels and a polenta crescent

Fillet of pike-perch
Pan-fried in butter and served with wilted spinach and pearl barley risotto

Roast roe venison
braised in a juniper sauce, with pan-fried
mushrooms, red cabbage, broccoli, almond-coated potato balls and cranberry sauce

Chargrilled courgettes [vegan]
with aubergine purée, braised cherry tomatoes and deep-fried rocket

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

Braised veal in cream [for 15
people or more]
Served with pan-fried mushrooms,
buttered spätzle and a medley of vegetables

## Augustinerkeller special, for 60 people or more:

a whole, stuffed suckling pig
Served with hand-shaped potato dumplings, dark
beer sauce and cabbage and bacon salad

Stuffed bell pepper [vegetarian]
$€ 16.70$

Filled with vegetable rice and feta, served with a tomato ragout

Fillet of salmon
Pan-fried with herb butter,
steamed potatoes and vegetables of the day

Roe venison goulash
in a Barolo sauce with Bohemian dumplings, red cabbage, Brussels sprouts with bacon and cranberry sauce

Quinoa salad [vegan]
with sun-dried tomatoes and fresh rocket

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

Glazed veal shank

Served with braised root vegetables, gravy and bread dumplings

## 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 <br> 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

Augustiner Dunkel (dark beer) on tap

Augustiner Weißbier (wheat beer)

## Augustiner Pils

## Beer

König Ludwig Hefeweißbier dunkel (dark wheat beer)

König Ludwig alcohol-free wheat beer
König Ludwig Weißbier leicht (light wheat beer)
Beer [alcohol-free]

## Beer-based drinks

Shandy [Augustiner Edelstoff and lemonade]

Russ'n [Augustiner wheat beer and lemonade]

## Mineral water

Adelholzener mineral water, sparkling or still

|  |  | Soft drinks |  |  |
| :---: | :---: | :---: | :---: | :---: |
| 0.51 | $€ 4.50$ | Coca-Cola/Coca-Cola Zero/Fanta | 0.331 | $€ 3.80$ |
| 11 | $€ 9.00$ |  |  |  |
|  |  | Lemonade | 0.51 | $€ 3.90$ |
| 0.51 | $€ 4.50$ |  |  |  |
| 11 | $€ 9.00$ | Coke \& Fanta mixed | 0.51 | $€ 4.20$ |
| 0.51 | $€ 4.65$ | Apple juice spritzer | 0.51 | $€ 4.10$ |
| 11 | $€ 9.30$ |  |  |  |
|  |  | Blackcurrant juice spritzer | 0.51 | $€ 4.10$ |
| 0.31 | $€ 4.00$ |  |  |  |
|  |  | Adelholzener rhubarb juice spritzer | 0.51 | $€ 4.10$ |
| 0.51 | $€ 4.65$ | Schlör apple juice | 0.41 | $€ 4.80$ |
| 0.51 | $€ 4.65$ | Schlör orange juice, blackcurrant juice | 0.41 | $€ 4.90$ |
| 0.51 | $€ 4.65$ | SCHWEPPES Bitter Lemon | 0.21 | $€ 3.60$ |
| 0.51 | $€ 4.50$ | SCHWEPPES Tonic Water | 0.21 | $€ 3.60$ |
|  |  | SCHWEPPES Ginger Ale | 0.21 | $€ 3.60$ |
| 0.51 | $€ 4.50$ |  |  |  |
| 11 | $€ 9.00$ | Bottled water | 0.51 | $€ 3.80$ |
| 11 | $€ 9.30$ |  |  |  |
| 0.21 | $€ 2.90$ | ```Drinks package [4 hours] - One drink upon arrival [additional drinks will be invoiced based on consumption]``` | $\begin{aligned} & € 39.00 / \text { person } \\ & +1 \mathrm{~h}=+€ 10.00 \end{aligned}$ |  |
| 750 ml | $€ 6.50$ | - Soft drinks <br> - Augustiner beers <br> - White/red house wine <br> - 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
Rheingau Riesling, Qualitätswein, dry, Robert Weil winery, Rheingau, Germany $€ 43.50$
Grauburgunder, Qualitätswein, dry, Stefan Rinklin winery, Baden, Germany

## Austria

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

## Italy

Lugana, DOC, dry, Bulgarini winery, Lombardy, Italy
Pinot Grigio, IGT, dry, Endrizzi winery, Trentino, Italy
Chardonnay, IGT, dry, Endrizzi winery, Trentino, Italy
Rosé

## Germany

Pinot Noir Rosé, Qualitätswein, dry, Markus Molitor winery, Moselle, Germany

## Red wine

## Germany

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

## Austria

Blauer Zweigelt, Qualitätswein, dry, Hannes Reeh winery, Burgenland, Austria

## Italy

Merlot, DOC, dry, San Simone winery, Friuli, Italy
Cabernet Sauvignon, DOC, dry, Endrizzi winery, Trentino, Italy $€ 28.90$
Serpaiolo Rosso, IGT, dry, Endrizzi winery, Tuscany, Italy€28.9

