



Banquet offers



Dear guest,

hereby you find enlisted special execution dishes which are not offered in our standard menu.

For this reason they can only be elected with a pre-order.

If you would like to choose dishes from this banquet offer please note the following points:

- Minimum purchase quantity for one dish is 10 portions.
- We need the exact numbers of ordered dishes not later than three workdays before the event.
- The starter and the desert should be unitary for all guests.
- You can choose two different main dishes in case that you can announce us the quantity of each dish three workdays before the event (in consideration of the minimum purchase quantity).
If a pre-order is not possible, please choose one unitary main dish for all guests.
- If you would like to have multiple choice without the possibility of a pre-order, please choose dishes from our standard menu.

We can offer you following rooms:

Raum	Max. number of persons	Minimum turnover in case of exclusive use (food and beverage)
Stephanskeller Our historical arch cellar	220 persons	3.800,00 €
Event area in the 1st floor Barockstube together with Hochschulstüberl and Bierstüberl	070 persons 016 persons	1.500,00 €
Weißbierstüberl	030 persons	700,00 €
Kutscherstüberl	022 persons	430,00 €
Korbinianstüberl	012 persons	220,00 €

STARTERS:

*Seasonal leaf lettuces with fried mushrooms,
sun flower seeds, croûtons, fresh herbs and balsamico dressing* 9,50 €

"Bräustüberl's cold platter",
served in the middle of the tables on big wooden plates:
Dried premium sausage, aspic, Black Forest ham,
liver paté, cold roasted pork, Obazda cream cheese,
mountain cheese, radish, fresh horseradish, gherkin,
bread snacks with cream cheese with herbs and with cives,
served with bread assortment and pretzels

starter portion 10,50 €
large portion 13,90 €

"Weihenstephaner delicacy platter",
served in the middle of the tables on big wooden plates:
marinated and grilled vegetables, Grissini, Parmesan cheese, Italian ham,
premium ham from South Tyrol, Obazda cream cheese,
rolls of dried beef slices filled with cream cheese, dried premium sausage,
radish, bread slices with cream cheese and cives, Emmentaler cheese,
served with different types of bread and Baguette

starter portion 11,50 €
large portion 14,50 €

"Starter's étagère":
Étagère with three levels | each level = one type of starter | one level is for four persons
Die Vorspeisen-Etagere":

Please compose your individual "Starter's étagère" by choosing three different types of starters:

Vitello Tonnato with lime, capers and radicchio 3,50 €

*Antipasti vegetables (paprica, zucchini, carrots, aubergine, artichoco, glazed onions,
marinated olives) and grissini with crude ham, parmesan and fried mushrooms* 3,00 €

*Salmon varieties: Pickled salmon, smoked salmon and salmon tartar,
served with zucchini rolls and horseradish mousse* 4,00 €

Beetroot carpaccio with the home smoked salmon filet and Wasabi cream 4,00 €

*Beef carpaccio with balsamico and olive oil, Parmesan
and salad garniture* 3,50 €

*Salmon tartar with marinated avocado cubes
lime pepper cream and shrimp garniture* 4,50 €

*Bacon varieties from the "Speck-Alp":
Slyrs Whisky bacon, mountain bacon, beer bacon
and classic bacon with mountain crackers,
horse radish and gherkin* 4,20 €

*Cheese variations: Original Bräustüberls "Obazda"
(creamy cheese with red paprika powder, mountain
cheese, pepper brie, Bavaria Blue and Parmesan,
served with chutney (fig, pepperoni, green tomatoes)* 4,20 €

Combinations in little glasses:
- Herb Panna cotta with char tartar and bread chip 3,50 €
- Crawfish in light Thousand Island Sauce
with apple and fennel cubes 3,50 €
- Beef aspic with pepper cream 2,90 €

*We can also offer starters in classic plate service, regarding
the actual season and the individual preferences.*



SOUPS:

Hearty consommé with vegetable cubes and fresh chives 4,20 €

*"Feast soup", beef stock with three soup garnishes:
liver dumpling, pancake stripes and semolina dumpling* 4,90 €

Parsley cream soup with shrimp, ginger and lemon grass 5,90 €

For seasonal soups see our current promotion menu.

*Seasonal soups can be offered after consultation with our head chef (wood garlic soup with
pieces of asparagus, asparagus cream soup with pieces of white and green asparagus, tomato
soup with meat balls, boletus mushroom cream soup, etc.).*

MAIN DISHES – in Reindln:***"Weihenstephaner Schmankerl-Reindl"***

*Bavarian main dish specialties, served in a casserole,
with Schnaps-, Beer- und Nürnberger Würstl (sausages),
pork knuckle and roast pork, Sauerkraut, halves of potato- and
bread dumplings medium hot mustard, jus, cabbage- and potato salad* 16,90 €

"Bräustüberl's Reindl"

*Crispy Bavarian duck and tender veal fricandeau with blue cabbage with apples
and potato dumplings, served with: Duck jus, Kaiser mustard and veal jus* 18,90 €

"Mediterranean Reindl" (for vegetarians)

*Saisonal and mediterranean vegetales with melted tomatoes,
and tomato sauce, gratinated with mountain cheese* 10,50 €

MAIN DISHES – as plate service:***Meat dishes:***

*Whole suckling pig with dark beer sauce (can be ordered for groups up to 30 persons)
with red cabbage or cabbage salad and potato dumplings* 16,50 €

*Marinated duck breast, crispy fried, with Dornfelder red wine sauce,
broccoli, almond butter and mashed potatoes* 18,50 €

*Veal fricandeau, braised in Korbinian double bock beer sauce,
served with mustard sauce, glazed shalotts, vegetables bouquet
and gratinated potatoes* 17,50 €

*Smoked pork filet in bacon coat
with mustard sauce, vegetables and duchesse potatoes* 16,50 €

Alp ox sirloin, braised in hay, with cream sauce, vegetables and straw potatoes 20,50 €

*Alp ox sirloin (sous vide), braised in hay, with cream sauce and
ox cheeks, braised in dark beer, served with vegetables and straw potatoes* 18,50 €

*Whole veal sirloin with morel cream sauce,
vegetables potpourri and gratinated potatoes* 21,50 €
alternatively with veal fricandeau 17,50 €

Fish:

*Marinated zander filet, poached in olive oil,
served on yellow paprika mousseline and with tomato mustard stock* 18,50 €

*Sea bass, crispy fried, on lasagna with mediterranean vegetables,
served with potato pearls and Prosecco foam* 18,50 €

Further fish dishes you can find on our standard menu.

Vegetarian:

*Tagliatelle in botuletus mushroom cream sauce
with stewed tomato, rucola and parmesan cheese* 10,50 €

*Gratinated vegetables potpourri (zucchini, tomatoes, spinach),
with tomato basil sauce* 10,50 €

(More choice can be found on our seasonal menu and standard menu).

Main course buffets:

(the price of the main course buffet increases by 4,00 € per person in case that you don't choose a starter and/or a dessert):

Classic Bavarian Main Course Buffet

up to 35 persons, price per person

24,50 €

Crispy duck with duck jus

Roasted suckling pig with jus (carved in front of the guests)

Veal frikandeau with mustard sauce

Salmon medaillons with leek vegetables and mustard sauce with lime

*Potato zucchini casserole with tomatoes, gratinated with Alp's cheese,
Served with tomato sauce*

Side dish:

*Dough noodles, red cabbage, potato- and bread dumplings,
seasonal vegetables and potatoes "in the skin"*

Mediterranean Main Course Buffet

up to 35 persons, price per person

25,50 €

Pork filet im Pancetta coat with thyme jus

Veal saltimbocca with Parma ham, fresh salvia and lemon sauce

Crispy duck breast with Grand Manier orange sauce

Salmon medaillons with leek vegetables and and lime prosecco sauce

Vegetables lasagne with parmesan cheese and tomato sauce, gratinated with Gorgonzola

Side dish:

*Potatoes „in the skin“ with rosemary, „Peperonata“ (paprica vegetables ragout),
spinach, marcaire potatoes, seasonal vegetables*

Main Course Buffet with Front Cooking Grill Station
(only possible in the Stephanskeller)
or as Carving Station (in the Barockstube)

Bavarian Buffet with Grill Station

up to 35 persons, price per person

24,50 €

At the Grill Station:

- Pork filet medaillons (or carved in front of the guests)
- Zander filet
- Sausage trio (Nürnberger, Schnaps-, Beer sausage)

On the Buffet

- Bavarian duck
- Zucchini potato gratin with tomato sauce and fresh tomatoes

Side dishes in front of the Grill Station:

- Dumpling duett
- homemade macaire potatoes
- Creamed savoy cabbage
- fresh seasonal vegetables
- Sauerkraut, red cabbage
- Creamed mushrooms with boletus
- Silvaner white wine sauce
- Duck jus

Premium-Buffet with Grill Station

Up to 35 Personen, price per person

27,50 €

At the Grill Station:

- Ox haunch medaillons (or carved in front of the guests)
- Escalopes of veal back
(or veal loin, carved in front of the guests)
- Monk fish in Pancetta coat on rosemary spit
- Marinated king prawns

Side dishes in front of the Grill Station:

- Potatoes „in the skin“ with rosemary
- Zucchini potato gratin with tomato sauce and fresh tomatoes
- Polenta taler with spinach, gratinated with Gorgonzola
- Ratatouille vegetables
- fresh seasonal vegetables
- White wine sauce with lime leaves
- Pepper cognac sauce
- Sauce Bearnaise
- Tomato basil sauce

To each buffet you can order supplementary:

„Salad corner“, with mixed leaf salad, marinated carrot salad, tomato salad, red onions, cucumber salad in mustard cream sauce, mixed paprika, homemade potato and cabbage salad, two types of dressing

3,50 €

DESSERTS:

<i>Homemade apple strudel with custard or vanilla ice cream</i>	6,80 €
<i>Vanilla ice cream with hot raspberries</i>	6,90 €
<i>Warm chocolate soufflé with cherry ragout and custard with egg liquor</i>	8,80 €
<i>Warm apple tartelette with caramel cream and walnut ice cream</i>	8,50 €
<i>"Topfen-Kaiserschmarrn"</i>	
<i>Fresh cut-up sugared pancake with cream cheese and caramelized apples</i>	7,80 €

"Bayerisches Dessert-Potpourri", serviert im Mini-Bügelglas:

<i>- Dessert-Potpourrie mit zwei verschiedenen Gläschen*</i>	6,50 €
<i>- Dessert-Potpourrie mit drei verschiedenen Gläschen*</i>	8,90 €

<i>"Bavarian dessert potpourri" with Apple-Kaiserschmarrn</i>	
<i>Dessert potpourri with two glasses, in addition to "Apple-Kaiserschmarrn"</i>	9,90 €

**** Dessert variations for the potpourri in small glasses:***

- Curd cheese mousse with strawberry sauce*
- Apple strudel mousse with apple liquor and custard*
- Wheat beer tiramisu with fresh raspberries*
- Duet of chocolate mousse (black and white) with morello ragout*
- Crème brûlée flavoured with lavender*
- Wood berries ragout with yoghurt foam and mango sauce*
- Cocos-Panna cotta with mango sauce*
- Parfaits, served in a little coffee glass:*
 - Strawberry parfait with strawberry ragout*
 - Lemon parfait with berry ragout*

Our new dessert highlight:

Chocolate fountain
with fresh fruits, per person 4,80 €

Served as buffet
(only possible in combination with a further dessert.)