



Banquet offers



Dear guest,
hereby you find special & individual prepared dishes which are not offered in our standard menu.

For this reason they can only be selected 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 or contact the head waiter .
- If you would like to have multiple choice without the possibility of a pre-order, please choose dishes from our standard menu or contact the head waiter .

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	4.000,00 €
Event area in the 1st floor Barockstube together with Hochschulstüberl and Bierstüberl	070 persons 016 persons	1.750,00 €
Weißbierstüberl	030 persons	700,00 €
Kutscherstüberl	022 persons	450,00 €
Korbinianstüberl	012 persons	250,00 €

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 plate:
Dried premium sausage, mini meatballs, Black Forest ham,
liver paté, cold roasted pork, Obazda cream cheese,
mountain cheese, radish, fresh horseradish, gherkin,
bread snacks with cream cheese 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, Parmesan cheese, Grissini with Italian ham,
premium "peck"-bacon 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 pretzel

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

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, artichoke, glazed onions,
marinated olives) parmesan and grissini with crude ham and fried mushrooms* 3,00 €
(veget. : without Ham, Vegan : also without Parmesan.

*Salmon varieties: marinated 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 lime-olive oil, Parmesan
and lettuce garniture* 3,50 €

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

*Bresaola carpaccio with fried seasonal mushrooms,
Rocketsalad Wallnuts, Walnut dressing* 3,80 €

*Südtiroler Speck /Bacon platter
Garnished with spicy Bread ,porc spreading
horse radish and gherkin* 3,90 €

*Cheese variations: Original Bräustüberls "Obazda"
(creamy cheese with red paprika powder, mountain
cheese, pepper brie, Bavaria Blue and Parmesan,
served with fig chutney garnished with nuts and grapes* 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 3,00 €
- Quinoa-salad with vegetables and currycream (Vegan) 2,50 €

Individual wishes can be considered , contact the headwaiter

*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 ginger and fried shrimp lemon grass-skewer 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 Wiesn /oktoberfest -Reindl"*

*Bavarian main dish specialties, served in a casserole,
with grilled Schnaps-, Beer- und Nürnberger Würstl (sausages),
pork knuckle and roast pork, Sauerkraut, halves of potato- and
bread dumplings*

*served with : Variety of Mustard price pP 16,90 €
extra : home made potato salad and marinated cabbage salad pP 17,90 €*

"Premium Delicacy " Reindl"

*Crispy Bavarian duck and tender veal fricandeau with blue cabbage with apples
Or seasonal vegetables , potato dumplings* ,
served with: Duck jus, Kaiser mustard veal sauce*

18,90 €

*instead of Dumplins: little Rosemary Patatoes in Olive oil prepared

"Mediterranean Reindl" (for vegetarians)

*Gratin of Zucchini, tomato, spinach and Patato , Mountain cheese
Served with tomato sugo*

10,50 €

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

*Whole suckling pig with dark beer sauce, presented by the chef to the guests
(group min. 30 pers.*

with red cabbage or cabbage salad and potato dumplings 16,90 €

*Marinated duck breast, crispy fried, with Dornfelder red wine sauce,
broccoli, almond butter and potato cookies*

18,50 €

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

17,90 €

Smoked pork filet in spinach bacon coat

with mustard sauce, vegetables and duchesse potatoes 16,90 €

*whole Alp ox sirloin, medium cooked, bordelaise sauce, vegetables and
Rosemarin potatoes*

20,50 €

*Whole Alp ox sirloin (sous vide), braised in hay, with cream sauce and
ox cheeks, braised in dark beer, served with vegetables, rosemary potatoes*

19,50 €

*Whole veal sirloin with morel cream sauce or saisonal mushrooms
vegetables potpourri and gratinated potatoes*

22,50 €

alternatively with veal fricandeau 18,50 €

*Duett of Veal and Ox Sirloin medium cooked, morel creamsauce and bordelaise sauce,
Vegetable bouquet and gratin potatoes*

22,00 €

Fish:

*Marinated zander filet, poached in olive oil,
served on yellow paprika-patato 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 €

*Duett of salmon and zander on spinach, crayfishsauce with botuletus,
young potatoes* 19,90 €

Further fish dishes you can find on our standard menu.

Vegetarian:

*Tagliatelle in botuletus mushroom cream sauce
With cherry tomato, rocket and parmesan cheese* 10,50 €

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

*Homemade Ravioli noodls , seanal stuffed on seasonal vegetables
Expl: Chanterelle, botuletos, Mountaincheese, Spinach Riccota,* 12,50 €

Vegan :

*Homemade curry of vegetables, ginger, lemongrass, coco milk with
Sweet potatoes or basmati rice* 12,00 €

*Homemade vegetable patty on ratatouille, gratinated with vegan cheese
Shallots and salad bouquet* 12,00 €

(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

26,50 €

Crispy duck with duck jus (winter from Sept.-March)

Guinea fowl supreme on ratatouille vegetables (Sommer)

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

Veal frikandeau with mustard sauce

Salmon medaillons with leek vegetables and mustard -lime sauce

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

Side dish:

*Dough noodles, , potato- and bread dumplings,
seasonal vegetables and little potatoes "in the skin"
winter : red cabbage, savoy cabbage in cream sauce
summer : homemade potato and cabbagesalad*

Mediterranean Main Course Buffet

up to 35 persons, price per person

28,50 €

Pork filet im Pancetta coat with thyme jus

Veal saltimbocca with Parma ham, fresh sage and lemon sauce

Crispy duck breast with balsamico sauce

Salmon medaillons with fennel vegetable and prosecco cream sauce finished with pastis

Vegetables lasagne with parmesan cheese,, gratinated with Gorgonzola served with tomatosugo

Side dish:

*Little Potatoes „in the skin“ with rosemary, fresh ratatouille,,
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

27,50 €

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 with duck jus (winter : Sept. – March)
- guinea fowl supreme Toscane stuffed with parma ham and sage, (summer)
- Zucchini potato gratin fresh tomatoes, spinach and tomatosauce

Side dishes in front of the Grill Station:

- Dumpling duett
- homemade macaire potatoes
- fresh seasonal vegetables
- creamy Sauerkraut with paprika,
- Creamed mushrooms with boletus
- Silvaner white wine sauce
- Duck jus
- winter : Creamed savoy cabbage red cabbage
- summer : ratatouille in summer

Premium-Buffet with Grill Station

Up to 35 Personen, price per person

30,50 €

At the Grill Station:

- Ox sirloin medaillons *(or carved in front of the guests)*
- Escalopes of veal sirloin
(or veal loin, carved in front of the guests)
- Monk fish in Pancetta coat on rosemary spit
- Marinated duck breast supreme

Side dishes in front of the Grill Station:

- Potates „in the skin“ with rosemary
- Zucchini potato gratin fresh tomatoes, spinach and served with tomatosauce
- Ratatouille vegetables
- leek -patato gratin
- 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 lettuce , marinated carrot salad, tomato salad with red onions, cucumber in mustard cream sauce, mixed paprika, homemade potato and cabbage salad, two types of dressing

3,80 €

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>"Kaiserschmarrn" or apple Kaiserschmarrn (Austrian pancake)</i>	
<i>Homemade fresh cut-up sugared pancake with Plumstew</i>	7,80 €
<i>Banquet portion</i>	

"Bayerisches Dessert-Potpourri", in small glasses :

<i>- Dessert-Potpourrie two glasses *</i>	7,00 €
<i>- Dessert-Potpourrie with three glasses*</i>	10,50 €

<i>"Bavarian dessert potpourri" with Apple-Kaiserschmarrn</i>	
<i>Dessert potpourri with two glasses, in addition to "Apple-Kaiserschmarrn"</i>	10,90 €

** Dessert variations for the potpourri in small glasses: confirm your selection*

- 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*
- Baileys mascarpone cream with marinated strawberries, amarettini crumble*
- 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.)

Can be additionally offered to an other dessert for a small part of the group , expl : 30 port. by 100 Guests

The allergy list can be obtained by the head waiter or restaurant director