

Advent specialties 2017

Hot drinks in the cold season, 0,2 l per 3,50 €:

Blueberry hot wine punch or nonalcoholic fruit punch

Apple punch "South Tyrol"

apple juice, white wine, rum, cinnamon, Amaretto, little apple



Starters

Boletus tiramisu with Madeira gelée

and beef carpaccio in pepper coat, served with salad bouquet and walnut dressing

12,50 €

Advent's starter potpourri

- home smoked deer ham with coward chutney

- Boletus tiramisu with Madeira gelée

- chestnut cream soup with cherry schnapps foam

11,90 €

Soups

Chestnut cream soup with cherry schnapps foam

4,20 €

Oxtail consommé with little meat dumplings, fresh vegetable cubes and Madeira

4,90 €

Main dishes:

Medaillons of pork fillet with plum filling and port wine sauce

15,90 €

Duet of veal and beef fillet

in bacon coat with creamy Boletus mushrooms sauce

21,50 €

Crispy, french Barbarie duck haunch with Grand Marnier orange sauce

14,70 €

Deer medaillons with nut crust

with nut crust and lingonberries sauce

24,90 €

Fish trilogy with salmon, zander and king prawn, served with Riesling white wine sauce

18,90 €

Supplements to all main courses:

Seasonal vegetables or red cabbage and gratinated potatoes

Christmas potpourri (minimum for two persons)

duck haunch and duck breast with lingonberry pear,
potato dumplings and duck jus

per person 16,80 €

Vegetarian:

Homemade ravioli stuffed Alp's cheese

served with Boletus ragout, nut butter and Parmesan cheese

12,80 €

Desserts:

Ginger bread and almond cookie mousse with wine punch sauce

and marinated apricots and pomegranate seeds

7,90 €

Nougat parfait stuffed with amarena cherry

in chocolate coat with morello cherry sauce, amarena espuma and custard

8,70 €

Terms of conditions for reservations during Advent season at Bräustüberl

Cause of the high number of reservations during the Advent season and cause of organization reasons we please you to consider following points.

Thank you for your understanding!

1.) Menu selection for group reservations:

- For groups up to 15 persons: á la carte-selection possible
- For groups from 16 till 40 persons: menu pre-order is necessary

If it is **not possible** to ask the participants in advance what they would like to eat you can select as follows:

- *one unitary starter/soup for the whole group (if required)*
- *a choice of two or three main dishes plus one vegetarian dish from the Standard- and Advent menu*
- *one unitary dessert for the whole group (if required)*

If it is **possible** to ask the participants in advance what they would like to eat you can select as follows:

- *two different starters (if required)*
- *a choice of two or three main dishes plus one vegetarian dish from the Standard- and Advent menu*
- *two different desserts (if required)*

- If the group is larger than 40 persons our restaurant manager will make a special offer for you.

2.) Chargement in case of No show and guest number reduction:

2.1.) For reservations **without a pre-ordered menu (á la carte-Service):**

- 2.1.1. Please inform us about the exact number of persons at least three days before the date of the event.
- 2.1.3. In case that some people will not appear without an announcement we charge 80 % of the reduced guest number multiplied by 15,00 €.
- 2.1.3. If the complete group will not appear without an announcement we charge 100 % of the announced guest number multiplied by 15,00 €.

2.2.) For reservations **with a pre-ordered menu:**

- 2.2.1. If the guest number reduction is announced by the host:
 - at the same day of the event we charge 50% of the reduced guest number multiplied by the agreed menu price.
- 2.2.2. In case of a guest number reduction or a No-show without a announcement we charge 100% of the reduced guest number multiplied by the agreed menu price.

3.) Rooms/Minimum turnovers:

Please consider the minimum turnovers for the reservation of a specific room:

Korbinianstüberl	12 seats	220,00 €
Kutscherstüberl	22 seats	430,00 €
Weißbierstüberl	36 seats	600,00 €
Barockstube	40 - max. 85 seats (incl. Hochschulstüberl)	1.500,00 €
Stephanskeller	230 seats	3.800,00 €
Berghütt'n	80 seats (plus. 120,00 € Nebenkosten-Pauschale)	1.500,00 €

4.) Event prolongation after 24:00 h:

An event prolongation has to be requested forwards in written form and has to be accepted by the General Manager. -A prolongation is with costs.

5.) Payment:

- 5.1.) The invoice for menu, beverage, decoration etc. has to be payed at the same day of the event.
A desired payment by invoice posting has to be agreed previously and has to be accepted by the General Manager (generally possible for reservations up to 35 persons).
- 5.2.) For the reservation of large groups a deposit invoice with the amount of 60% of the estimated total has to be payed 14 days before the event.
- 5.3.) Please consider our 14 days term of credit in case of an invoice posting!

6.) Place of fulfilment and place of venue:

Place of fulfilment and place of venue is the domicile of Bräustüberls Weihenstephan.

In case of any questions please do not hesitate to contact the restaurant manager or the general manager.

With your reservation you agree this terms of conditions.