



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	230 persons	6.100,00 €
Event area in the 1st floor Barockstube together with Hochschulstüberl and Bierstüberl	070 persons 016 persons	2.250,00 €
Weißbierstüberl	035 persons	1.050,00 €
Kutscherstüberl	020 persons	600,00 €
Korbinianstüberl	012 persons	360,00 €

STARTERS:**"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 ^{2,3,5,7,8}

starter portion 13,50 €

large portion 16,90 €

"Weihenstephaner delicacy platter",

served in the middle of the tables on big wooden plates:

marinated antipasti vegetables (zucchini, peppers, baby peppers stuffed with cream cheese

and olives, served with parmesan shavings), bulgur salad with smoked country ham,

obazda with red onions, honey mustard cream cheese, bresaola rolls with fig

mustard fresh goat cheese and arugula, cheese bar radish, chive bread, meatballs,

served with a variety of farmhouse breads and pretzels ^{2,3,7,8}

starter portion 14,50 €

large portion 17,90 €

"South Tyrolean snack"

South Tyrolean bacon, bacon sticks, fresh horseradish, mountain cheese,

Kaminwurz (dried sausage) or schnaps sausage, pickled vegetables,

honey-mustard spread and "Schüttl" dried bread ^{2,3,7,8}

portion 9,60 €

Winter: Apple greaves lard

"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 (veal) with lime, capers and radicchio ⁸ / turkey tonnato 4,50 € / 3,90 €

Antipasti vegetables (paprika, zucchini, carrots, aubergine, artichoke, glazed onions, marinated olives) grissini with crude ham, parmesan and fried mushrooms ^{5,7,8} 3,90 €

Salmon varieties: Pickled salmon, smoked salmon and salmon tartar, served with zucchini rolls and horseradish mousse ^{5,8} 4,80 €

Beetroot carpaccio with the home smoked salmon filet and cucumber cubes in wasabi cream ⁵ 4,80 €

Beef carpaccio with balsamico and lemon olive oil, parmesan and salad garniture ⁸ 4,50 €

*Salmon tartar with marinated avocado cubes
lime pepper cream and shrimp garniture*⁸ 5,20 €

*Bresaola Carpaccio with fried seasonal mushrooms,
rucola salad, walnuts and walnutdressing* 4,50 €

*South Tyrolean bacon platter with gherkin, horseradish,
schnaps sausage, apple lard and "Schüttl" dried bread* 4,50 €

*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))*⁸ 4,50 €



Combinations in little glasses:

- Guacamole with spicy tomato sauce, fried prawns, bruschetta sails 4,90 €
- Colorful quinoa and cucumber salad, Thai prawn ragout, sesame crackers 4,90 €
- Bombay chicken with mango, diced vegetable salad, cashew crumble 4,20 €
- Beetroot apple salad with smoked salmon tartare and honey mustard cream 4,90 €
- Fine Greek salad with feta and yoghurt mint, grissini (veget.) 3,50 €
- Caprese ragout of mini mozzarella, cherry tomato and
Genovese pesto, grissini (veget.) 3,50 €
- Quinoa salad with vegetables in curry cream (veget. + vegan) 3,50 €

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

SOUPS:

Hearty consommé with vegetable cubes and fresh chives 5,50 €

*"Feast soup", beef stock with three soup garnishes:
liver dumpling, pancake stripes and semolina dumpling* 7,50 €

Parsley cream soup with shrimp, ginger and lemon grass, vegetable cubes 7,90 €

Seasonal soups can be offered after consultation with our head chef (wild 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:

*"Wies'n Reindl" served in the middle of the tables in large "Reindl'n":
Schnapps, beer- and Nuremberg sausages, pork knuckle (in small portions)
and roast pork, sauerkraut, potato and bread dumplings
Served separately: three kinds of mustard and sauce in sauce boat 18,90 €
Extra: Cabbage and potato salad^{2,3,7,8} 19,90 €*

*"Bräustüberl's Reindl"
Crispy duck, tender veal fricandeau, apple red cabbage or seasonal vegetables and
potato dumplings (for international guests: rosemary potatoes instead of dumplings)
served separately: Duck jus, Kaiser mustard veal sauce² 22,60 €*

*„Mediterranean Reindl“ (veget.)
Zucchini, tomato, potatoes and spinach, gratinated with mountain cheese,
tomato sugo 15,90 €*

We are happy to offer other Reindl variations seasonally and individually on request.

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, sharp cabbage or cabbage salad and potato dumplings 20,90 €
extra: Potato salad p. p. 2,50 €*

*Marinated duck breast, crispy fried, with Dornfelder red wine sauce,
broccoli, almond butter and mashed potatoes 23,50 €*

*Veal fricandeau, braised in Korbinian double bock beer sauce,
served with mustard sauce, glazed shallots, vegetables bouquet
and gratinated potatoes 22,40 €*

*Smoked pork filet in bacon coat
with mustard sauce, vegetables and duchesse potatoes
or on lentil vegetables with broccoli florets 19,90 €*

Alp ox sirloin with cream sauce, vegetables and straw potatoes 24,90 €

*Duet of alp ox sirloin (sous vide), roasted pink whole,
with cream sauce, ox cheeks braised in Korbinian beer,
roasted sailings, served with a vegetable bouquet and rosemary potatoes 22,90 €*

*Whole veal sirloin with morel cream sauce,
vegetables potpourri and gratinated potatoes 28,80 €
alternatively with veal fricandeau 22,40 €*

*Duet of veal and ox tenderloin with morel cream or
- seasonally fresh - fried mushrooms and bordelaise sauce,
vegetable boats served with gratin potatoes* 27,50 €

*Braised shoulder of ox in red wine, mushroom, bacon and pearl onion,
broccoli florets, served with spaetzle or rösti or Macaire potatoes* 20,90 €

*Ox cross rib in Amarone wine sauce, served with sweet potato puree or
Celery and potato puree, bean melange with edamame, fried herb mushrooms* 24,50 €

Fish:

*Marinated zander filet, poached in olive oil,
served on yellow paprika mousseline and with tomato mustard stock ⁸* 25,50 €

*Sea bass, crispy fried, on lasagna with mediterranean vegetables,
served with potato pearls and Prosecco foam ⁸* 25,50 €

*Duett of Salmon and Zander on spinach or leek, crawfishsauce with botuletus
little potatoes* 25,50 €
alternatively: lime and kaffir leaf sauce or lemon, mustard and white wine sauce

You will find other fish dishes on our standard menu or we can offer you
seasonally and individually on request.

Vegetarian:

*Tagliatelle in botuletus mushroom cream sauce
with stewed tomato, rucola and parmesan cheese ⁸* 15,50 €

*Gratinated vegetables potpourri (zucchini, tomatoes, spinach),
with tomato basil sauce* 15,50 €

*Homemade noodle ravioli stuffed with saisonal filling
On vegetables and creamsauce
(botuletus, chanterelle, mountain cheese, ricotta-spinach...)* 15,50 €

Vegan: *See standard and season menu*

Main course buffets:

Classic Bavarian Main Course Buffet
up to 35 persons, price per person

32,90 €

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

Poulard breast in wild mushroom cream

(Summer: April - August)

Crispy roll roast of wamml with dark beer sauce (carved in front of the guest)

Salmon medallions on leek vegetables, lime-mustard-white wine sauce ^{2,8}

*Zucchini and potato gratin with spinach, fresh herb tomatoes and potato slices,
baked with Allgäu mountain cheese, served with tomato sauce ⁸*

Side dish:

Market vegetables, potato and bread dumplings, herb jacket potatoes ^{2,8}

summer: homemade potato and cabbage salad

winter: red cabbage, savoy cabbage in creamsauce

Mediterranean Main Course Buffet

up to 35 persons, price per person

34,80 €

Pork fillet wrapped in pancetta with thyme jus ⁷

Tender veal fricandeau in a porcini cream sauce (porcini mushrooms) ⁷

Poulard breast "Tuscany" stuffed with sage and Parma, fine ratatouille vegetables

Sea bass on leek vegetables with lime and prosecco sauce ⁸

*Zucchini casserole with fresh tomatoes, spinach and potato slices,
baked with mountain cheese, served with tomato sauce ^{2,3,8}*

Side dishes:

Rosemary jacket potatoes, small rösti, Italian summer 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

35,50 €

At the Grill Station:

- Pork filet medallions
- Ox medallions
- Zander filet
- Sausage trio (Nürnberger, Schnaps-, Beer sausage)^{2,3,7}

On the Buffet

- Bavarian duck with duck jus (winter: Sept-March)
- Guinea fowl supreme Toscana wit Parma and sage (summertime)
- Zucchini potato gratin with tomato sauce and fresh tomatoes⁸

Side dishes in front of the Grill Station:

- Dumpling duet
 - homemade macaire potatoes
 - fresh seasonal vegetables
 - creamy Sauerkraut with paprica
 - Creamed mushrooms with botuletus⁸
 - Silvaner white wine sauce
 - winter: creamed savoy and red cabbage
 - summer: ratatouille
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Premium-Buffet with Grill Station

up to 35 persons, price per person

36,90 €

At the Grill Station:

- Ox sirloin medallions
- Escalopes of veal back
- Sea bass fillets
- duck breast medium grilled

Side dishes in front of the Grill Station:

- Potatoes „in the skin“ with rosemary
 - Zucchini potato gratin with tomato sauce and fresh tomatoes⁸
 - Ratatouille vegetables
 - fresh seasonal vegetables
 - White wine sauce with lime leaves⁸
 - Pepper cognac sauce
 - Sauce Bearnaise
 - Tomato basil sauce
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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 paprica, homemade potato and cabbage salad, two types of dressing

4,30 €

DESSERTS:

<i>Homemade apple strudel with custard or vanilla ice cream</i> ⁸	8,90 €
<i>Vanilla ice cream with hot raspberries</i> ⁸	7,90 €
<i>Warm chocolate soufflé with cherry ragout and custard with egg liquor</i> ⁸	9,90 €
<i>Warm apple tartelette with caramel cream and walnut ice cream</i> ⁸	9,50 €
<i>"Topfen-Kaiserschmarrn"</i>	
<i>Fresh cut-up sugared pancake with cream cheese and caramelized apples</i>	9,80 €

"Bavarian dessert potpourri" , served in a mini glas:	Single price	4,10 €
- Dessert-Potpourri with <u>two</u> glasses *		8,20 €
- Dessert-Potpourri with <u>three</u> glasses *		11,60 €

"Bavarian dessert potpourri" with Apple-Kaiserschmarrn	
Dessert potpourri with <u>two</u> glasses, in addition to "Apple-Kaiserschmarrn" ⁸	14,20 €

* Dessert variations for the potpourri in small glasses:

- Curd cheese mousse with strawberry sauce⁸
- Apple strudel mousse with apple liquor and custard⁸
- Wheat beer tiramisu with fresh raspberries⁸
- Duet of chocolate mousse (black and white) with morello ragout⁸
- Crème Brûlée flavored with lavender⁸
- Bailyes-mascarpone cream with strawberry ragout, pistachio crumble, strawberry pulp⁸
- Cappuccino: espresso mousse with a Baileys mousse, amaretti crumble, cacao⁸
- Black Forest cherry: chocolate mousse, sour cherries, chocolate sponge cake
- Mascarpone and egg liqueur layered cream with blueberries and butter biscuit crumble
- Fresh seasonal fruit salad

- natural	3,00 €
- with vanilla espuma	3,20 €

Our new dessert highlight:**Chocolate fountain with fresh fruits**

per portion 6,40 €

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

Can only be ordered for part of the group (30 portions for 100 guests)

1. colorant, 2. preservatives, 3. antioxidant, 4. flavor enhancer, 5. sulfur dioxide,
6. nitrite curing salt, 7. phosphate, 8. milk protein, 9. caffeine, 10. sweetener, 11. smoke.

**If allergies are present, meals will be planned according to needs and discussed on site.
Allergy listings are available from the restaurant manager.**



Reindl offers

Prices per person

„Advent Reindl“ (Cottage-Reindl)

Roasted barbery duck breast and veal fricandeau, served with seasonal vegetables and rosemary potatoes / or apple red cabbage and pretzel dumplings

Served separately: Ginger-orange duck sauce (for the duck)

Kaiser mustard cream sauce (for the veal)

24,90 €

„Tegernsee Reindl“

Duet of zander and salmon medallions on steamed leek,

Riesling white wine sauce and potatoes

25,50 €

„Ox Reindl“

Roast veal and pink beef tenderloin, seasonal vegetables, served with gratin or rosemary potatoes, morel cream and port wine demi-glace

27,10 €

„Weihenstephan Korbinian's Reindl“

Veal and beef fricandeau, braised in Korbinian-Bock beer,

with a porcini mushroom and red wine sauce, served with a mushroom, bacon and silver onion garnish, vegetables and rosemary potatoes

22,90 €

„Delicacy Reindl“

Duck knuckle and homemade beef roulade on red cabbage with apple, with pretzel dumplings

Served separately: Duck jus and red wine sauce

21,90 €

"Wies'n Reindl"

Schnapps, beer- and Nuremberg sausages, pork knuckle (in small portions) and roast pork, sauerkraut, potato and bread dumplings

Served separately: three kinds of mustard and sauce in sauce boat

18,90 €

Extra: Cabbage and potato salad ^{2,3,7,8}

19,90 €

"Bräustüberl's Reindl"

Crispy duck, tender veal fricandeau, apple red cabbage or seasonal vegetables and potato dumplings (for international guests: rosemary potatoes instead of dumplings)

served separately: Duck jus, Kaiser mustard veal sauce ²

22,60 €

„Bavarian Reindl“

Roast suckling pig and home-smoked pork fillet wrapped in pancetta, pointed cabbage or red cabbage with apple, served with potato and bread dumplings

served separately: Dark beer sauce and Kaiser mustard cream sauce

20,90 €

Alsatian cabbage platter

Wine cabbage, crispy roast wiener, grilled Nürnberger, mini Pfälzer, mini Regensburger, parsley potatoes and 2 types of mustard

16,90 €

"Tex-Mex Reindl"

Spare ribs, chicken wings and spicy mini-plants, served with 2 dips

served separately: Baked potato with arugula cream,

ital. vegetable salad (diced)

18,90 €

„Summer Reindl“

*Poulard breasts stuffed with herb cream cheese and veal fricandeau (roast)
served with a creamy chanterelle sauce with fresh herbs, summer vegetables
and rosemary potatoes*

21,80 €

Alternative: *on a fine ratatouille, lime jus, rosemary potatoes cooked in olive oil*

„Mediterranean Reindl“ (vegetarian)

*Zucchini, tomato, spinach and potatoes, gratinated with mountain cheese,
tomato sauce*

15,90 €

Please ask for an individual Reindl based on the components offered here.

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