

Augustiner Stammhaus

menu suggestions & buffet offers

for your event or reservation

– not valid at the Wagner Salons –

We would be happy to provide you with individual suggestions for your event in the Wagner Salons by arrangement.



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Our Accommodations

White Room "Weißer Saal" 1. floor, up to 150 people

Guaranteed turnover for exclusive utilization:			3.500,00€
Seating:	single tables	for 6-10 people	max. 150 people
	single tables	with buffet	max. 100 people
	single tables	with dance floor	max. 110 people
	single tables	with buffet & dance floor	max. 90 people

Green Room „Grüner Saal“ 1. floor, up to 300 People

Guaranteed turnover for exclusive utilization:			5.500,00€
Seating <u>without</u> Gallery:	Block tables	for 10 people	max. 140 people
	single tables	for 6-12 people	max. 210 people
	single tables	with buffet	max. 160 people
Seating <u>with</u> Gallery:	single tables	je 6-12 people	max. 300 people

Theaterstüberl 1. floor, up to 80 people

Guaranteed turnover for exclusive utilization:			2.000,00€
Seating:	single tables	for 4-8 people	max. 75 people
	single tables	with buffet	max. 50 people

Conference technique: (only available in the green hall)

white board, amplifier and sound machine „Bose Sound System“ up to 350 people with one wired microphone with tripod	free of charge
every additional wired microphone with tripod	15,00€

if you need further conference technique, please do not hesitate to contact us

Appetizer for Welcome

to set on the tables we recommend:

butter	2,50 €
homemade lard with roasted onions	6,20 €
homemade Obatzda with red onion rings	6,20 €
aromatic creme cheese with herbs	6,20 €
Augustiner bread basket (include for each person 1 pretzel, 1 slice bread, 1 small roll)	5,60 €

<u>Augustiner snack time platter</u>	18,80 €
Pfefferbeißer, salami, bacon, hot smoked ham, Stammhaus- Beersausage, Veal patties, Obatzda, Emmenthaler garnished with horse radish, red onions, gherkins and garden radish	

<u>Augustiner cheese platter</u>	18,80 €
Allgäuer mountain cheese, Emmenthaler, butter-caraway cheese, Gouda, Romadur and Obatzda garnished with red onions, gherkins and tomato	

<u>Appetizer beard - salmon</u>	19,90 €
Tender smoked matjes with housewife sauce, grilled scampis, mild smoked fjord salmon with horseradish cream, grilled antipasti vegetables with baby mozzarella and balsamico glaze	

price for each person

Our Augustiner classics

3- Course-Menu

Menu possible from 20 people

Menu 1

Civil potato soup with fresh majoram

Roasted crackling Pork with dark beer sauce
potato dumpling and cabbage salad with bacon

delicate apple strudel with vanilla sauce

33,40 € each person

Menu 2

Consommé with meat strudel

Stammhaus beef goulash in onion and paprika sauce,
bread dumplings and cabbage salad

delicate apple strudel with vanilla sauce

34,90 € each person

Classic 3- course menu
Menu possible from 20 people

Menu 3

Consommé with chive rolls and homemade liver dumpling

Glazed shoulder of veal in thyme sauce
with fresh vegetables and homemade bread dumpling

cream cheese strudel with warm mixed berry ragout and whipped cream

39,90 € each person

Menu 4

carrot cream soup with fine leek strips

in fresh herbs fried duett from beef- and pork loin with pepper sauce
almond romanesko and potato gratin

In beer batter fried apple fritters with vanilla ice cream and whipped cream

44,90 € each person

Menu 5

courgettes cream soup with herbs
and a fried scampi spit

in old port stewed ox cheeks
with glazed carrot vegetables and potato-leek purée

Caramelized Kaiserschmarrn
-served in a reinderl-
with mashed apples

48,90 € each person

Classic 4- Course Menu

Menu possible from 20 people

Menu 6

spicy tomato cream soup with basil and cream

Duett from smoked matjes and salmon
with housewife sauce and salad bouquet

slices from the grilled pork fillet with herbal cream sauce
romanesko and gratinated potatoes

„Augustiner Dark“

Mousse from the dark chocolate with whipped cream
-served in a stone mug-

58,90 € each person

Menu 7

Consommé with chive rolls,
homemade ravioli and vegetables

fine rocket salad with balsamico-dressing
and grilled scampi

„the roast pan“

with suckling pig, pork knuckle and duck
red cabbage and potato dumpling

fluffy Bavarian Cream in a glas
with wild berry ragout and whipped cream

62,90 € each person

Vegetarian Menu

Menu possible from 20 people

Menu 8

spicy paprika „peppers“ cream soup with basil and cream

Ravioli filled with spinach and Ricotta
on creamed mushrooms

Homemade Bavarian cream with raspberry sauce

33,90 € each person

Menu 9

carrot cream soup with fine leek strips

broad noodles in spicy vegetable bolognese
with a mixed salad

apricot dumpling with vanilla sauce

32,90 € each person

X-Mas Menu

3 -Course-Menu (from 20 people)

Menu 10

Chesnut cream soup with cinnamon cream

Slices from the „medium grilled “ beef loin
with onion jam and croquettes

Homemade rum pot fruits with vanilla ice cream

47,90 € each person

Menü 11

Fine cream celery soup with grilled scampi spit

Grilled turkey stuffed with bread and sweet corn,
carved in front of the guests, with brandy sauce

gingerbread strudel with cinnamon cream

49,90 € each person

4-Course-Menu (from 20 people)

Menu 12

salad from wild herbs in berry-dressing with venison loin

strong game broth with mixed garnish

beef fillet medallions and grilled scampi spit
with saffron-red wine-glaze and potato-leek-gratin

fine almond mousse
with cream and brittle

72,90 € each person

Bavarian Menu

to compose by yourselves(possible from 20 people)

**Please choose from the following dishes
one equal menu for all the guests!**

Soups

strong consommée with chive rolls (garnish for your choice)	
- herbal pancake strips	7,80 €
- semolina dumplings	8,90 €
- homemade liver dumpling	8,90 €
- sausage meat strudel	8,90 €
Munich festive soup with with three different garnish for you choice	9,90 €
Potato soup with fresh marjoram	8,40 €
Spicy goulash soup with potatoes – served in a tureen-	8,90 €
Bavarian mushroom soup with croutons	8,90 €
Cream soup with smoked blue white fish and fine vegetables strips	12,90 €
Carrot-orange-cream soup with scampi spit and cream	12,90€

Bavarian Menu *to compose by yourselves (possible from 20 people)*

cold starters

salad from young wild herbs with pumpkin seed oil and marinated beef shoulder	15,90 €
delicate grilled roast beef with salad bouquet and sauce rémoulade	18,90 €
lamb's salad with potato dressing and smoked bacon lardons	16,90 €
cold smoked wild salmon with potato pancake mustard honey sauce and a salad bouquet	18,90 €

warm appetizer

in nut butter cooked rocket Swabian noodles with mushroom ragout	14,90 €
Homemade spinach dumpling with spicy mountain cheese sauce and colored diced vegetables	15,10 €
broad noodles with chopped beef fillet in black pepper sauce with glazed carrots	18,40 €
broad noodles with spicy scampi ragout	18,90 €

Bavarian Menu

to compose by yourselves (possible from 20 people)

main dishes

Crispy pork roast with dark beer sauce with potato dumpling and cabbage salad with bacon	18,80 €
Braised bullock shoulder with horseradish, carrot vegetables and potato-cucumber-salad	21,90 €
Chopped chicken breast "Zürich style" with swabian noodles	22,90 €
Stammhaus- beef goulash with onion and paprika sauce with homemade bread dumplings and coleslaw	21,90 €
Pork fillet medallions on wild mushrooms ragout Swabian noodles and a salad	25,90 €
Saddle of suckling pig roast crispy with beer sauce homemade potato dumplings and cabbage salad with bacon	29,90 €
Crispy ½ duck, from a Bavarian farm, on orangen-marjoram-jus with homemade potato dumpling and red cabbage with apple	31,90 €
Beef loin grilled with fresh herbs with shallot sauce broad noodles and fresh vegetables in season	34,90 €
Delicate sattel of milk veal, roast medium on herb mushrooms with gratinated potatoes and fresh vegetables in season	38,90 €

Bavarian Menu

to compose by yourselves (possible from 20 people)

Fish

fresh catch trout fillet „à la meunière“ with parsley potatoes and a salad	23,90 €
Grilled salmon on “white wine” sauce with broad noodles and spinach	26,90 €
Grilled shrimps with Asian curry potato vegetables	25,90 €
Fillet of pike perch – crispy with creamed leek and boiled potatoes	27,90 €

Vegetarian dishes

Wild mushroom ragout with homemade bread dumpling	15,90 €
“Allgäuer”-Cheese-noodles with mountain cheese and fried onions and a mixed salad	18,80 €
Spinach-ricotta-ravioli with tomato sauce, diced vegetables and cream	16,90 €

Bavarian Menu

to compose by yourselves (possible from 20 people)

Dessert

„Strudel Duett“ apple- and cream cheese strudel fresh from the oven with delicate vanilla sauce	9,90 €
„Augustiner Dark“ mousse from dark chocolate with cream -served in a little stone mug-	9,90 €
In beer batter fried apple fritters with vanilla ice cream and whipped cream	13,30 €
Homemade Bavarian cream with raspberry sauce	9,90 €
Homemade cream puff filled with cream on mixed berry ragout	14,90 €
White chocolate mousse with berry ragout	13,90 €

Bavarian suckling pig Dinner
possible from 30 people

*a traditional rustic highlight
whole Bavarian suckling pig to showcase at the tables
and carved in the kitchen*

as a welcome greeting - placed on the tables

Munich appetizers duet
made from homemade greaves fat and Obatzda
with red onions rings and farmhouse bread

the highlight

Suckling pig, roast in whole
with dark beer sauce
served with „traditional old Bavarian side dishes“
potato salad and cabbage salad with bacon

36,90 € each person

Augustiner Snack Buffet *possible from 30 people*

It is snack time

fresh farmers bread and baguette
with butter and homemade lard

fresh garden radish, radish and chive-butter-bread
homemade Stammhaus beer sausage with gherkins
hot smoked leg of pork with fresh horseradish
farmers aspic with rémoulade sauce
Munich style sausage salad with gherkins

Bavarian cabbage salad with bacon
potato salad „Munich style“

Fresh Bavarian white sausage, Regensburger sausage and Frankfurters
meat balls fresh from the pan
Crispy pork roast with dark beer sauce
Munich meat loaf
sauerkraut with bacon

Obatzda with onions
Emmentaler on a piece

31,90€ each person

Pretzels can be served upon request, billed by the piece

Bavarian Buffet
possible from 30 people
Bavarian, Munichoise, Delicious

fresh farmers bread and baguette with butter
and homemade lard

marinated boiled beef in radish vinaigrette
fresh garden radish, radish and chive-butter-bread
Munich sausage salad

Swiss style sausage salad with Allgäuer Emmenthaler
Cold roast with horseradish and gherkins
smoked pork „farmer style, with lard bread
smoked trout with creamed horseradish
creamy Obatzda with red onion rings

Munich potato salad, cabbage salad with bacon, lettuce
cucumber salad with sour cream dressing

homemade spicy goulash soup with potatoes

Crispy pork roast fresh from the oven
crispy veal knuckle, grilled duck
grilled suckling pig with dark beer sauce
small potatoes, potato dumpling
bread dumpling, sauerkraut with bacon
red cabbage and vegetables in season

Homemade bavarian cream with raspberry sauce
fruit salad from fresh seasonal fruits with whipped cream
fresh from the oven: apple- and cream cheese strudel with delicate vanilla sauce

Selection of Bavarian cheese
with delicious Bavaria Blue,
Andechser Romadur, Allgäuer mountain cheese, Emmenthaler
Obatzda and fresh grapes

44,90€ each person

Pretzels can be served upon request, billed by the piece

Augustiner Specialties

possible from 50 people

a Munich Highlight for you and your guests

fresh farmers bread and baguette with butter
and homemade lard

„Three ways from the smokehouse“- smokes salmon, fillet of white herring and trout fillet
with creamed horseradish and housewife style sauce ☑☑

air dried cured ham with cavallon melon

farmers smoked pork with gherkins and horseradish

Munich style sausage salad with red onions

„Our classic“ scampi salad in delicate cocktail sauce with a green grocer lettuce

Homemade spicy goulash soup with potatoes

Munich potato salad, cabbage salad with bacon

lettuce with our house dressing

cucumber salad with sour cream sauce

medium roast beef, grilled duck

grilled suckling pig with dark beer sauce

red cabbage vegetables in season

gratinated potatoes, small potato dumpling

fresh from the grill – on the buffet

pike perch fillet and scampi spit with herbal butter

Homemade Bavarian cream with raspberry sauce

fruit salad from fresh seasonal fruits with whipped cream

white and dark Mousse au chocolat

fresh from the oven: apple- and cream cheese strudel with delicate vanilla sauce

Selection of Bavarian cheese

with delicious Bavaria Blue, Andechser Romadur, Allgäuer mountain cheese,

Emmenthaler Obatzda, Gouda, butter-caraway cheese and fresh grapes

64,90 € pro Person

Pretzels can be served upon request, billed by the piece

Bavarian Evening *possible from 100 people*

incl. bavarian music entertainment (solo entertainer) 19:00 - 24:00
50l wooden barrel Augustiner Hell - peared in front of the guests

Octoberfestbuffet -
enjoy „Octoberfest-Atmosphere“ throughout the year
served on the traditional blue/white covered tables

fresh farmers bread and pretzels with butter
and homemade lard

marinated boiled beef in radish vinaigrette
fresh garden radish, radish and chive-butter-bread
Bavarian aspic "farmer style" with red onions
Munich sausage salad
Swiss style sausage salad with Allgäuer Emmenthaler
Cold roast with horseradish and gherkins
smoked pork „farmer style, with lard bread
smoked trout with creamed horseradish
creamy Obatzda with red onion rings

Munich potato salad, cabbage salad with bacon
lettuce with our house dressing
cucumber salad with sour cream sauce

homemade spicy goulash soup with potatoes

Grilled suckling pig with dark beer sauce
crispy grilled knuckle of pork
Bavarian „farmers“ chicken, Munich meat loaf, glazed knuckle of veal
bread dumpling, sauerkraut with bacon,
red cabbage and vegetables in season

Homemade bavarian cream with raspberry sauce
fresh from the oven: apple- and cream cheese strudel with delicate vanilla sauce

Selection of Bavarian cheese
with delicious Bavaria Blue,
Andechser Romadur, Allgäuer mountain cheese, Emmenthaler
Obatzda and fresh grapes

66,50€ each person

Additional Possibilities

additional vegetarian possibilities for your chosen buffet (extra charge)

Cheese spaetzle gratinated with mountain cheese and crispy onion

8,10 €

homemade spinach-ricotta-ravioli

with tomato sauce and parmesan

8,20 €

homemade spinach dumpling with mountain-cheese-sauce

and mixed diced vegetables

8,10 €

If menu of buffet an additional highlight can be:

peared in front of the guests

Augustiner Hell from the

30 l wooden barrel

on demand

or

50 l wooden barrel

on demand

Souvenirs

in memory on a perfect evening

as a giveaway for your guests

0,50 l nostalgia-stone mug with Augustiner print

11,00€ / each

0,25 l nostalgia-stone mug with Augustiner print

10,00€/ each

Homemade brandys from our mountain farm „Gut Granerhof“

in a giveaway blue designer bottle

Williams pear brandy or fruit brandy

4 cl 9,90 €

Beverage card

Aperitives

Glas Prosecco	0,1l	4,95 €
Campari with Soda o Orange	4cl	9,90 €
Glas A. Spritz	0,2l	8,90 €
Bavarian Aperitives (Augustiner Schnitt)		3,60 €

Beer specialties

Augustiner Edelstoff – hell (Export)	0,25l	3,10 €
Augustiner Edelstoff – hell (Export)	0,5l	4,55 €
Augustiner Dunkel – dark beer	0,5l	4,65 €
Augustiner Wheet beer (bottle)	0,5l	4,75 €
König Ludwig – alcohol free wheet beer	0,5l	4,75 €
Augustiner Pilsener (bottle)	0,33l	4,50 €
Radler (beer mixed with lemonade)	0,5l	4,55 €
Augustiner Alcohol free	0,5l	4,55 €
Augustiner "Schnitt"		3,60 €

non alcoholic drinks

current berry juice	0,2l	3,90 €
orange juice	0,2l	3,90 €
apple juice	0,2l	3,90 €
apple juice - sprizzer	0,4l	4,50 €
table water with gas	0,4l	4,20 €

Adelholzener Mineral water classic / naturell	0,25l	3,30 €
Adelholzener Mineralwater classic / naturell	0,75l	7,50 €
Coca-Cola*	0,4l	4,50 €
Cola-Mix*	0,4l	4,50 €
Lemonade - citron	0,4l	3,10 €
Fanta	0,4l	4,50 €
current berry juice - sprizzer	0,4l	4,95 €
orange juice - sprizzer	0,4l	4,95 €

* Koffeinhaltige Limonade mit Farbstoff** kalorienreduzierte Limonade mit Konservierungsstoff Benzolsäure, Süßstoff Saccharin

Digestif

fruit brandy "iced"	2cl	4,10 €
Wodka Moskovskaya	2cl	4,50 €
Williams pear brandy	2cl	4,90 €
Jägermeister	4cl	4,50 €
Ramazotti	4cl	4,50 €
Remy Martin V.S.O.P	2cl	5,90 €
Edelstoff beer brandy	2cl	4,50 €

try our own brandys from our mountain farm „Gut Granerhof“ in a giveaway blue designer bottle

Williams pear brandy	4cl	9,90 €
fruit brandy	4cl	9,90 €
more sorts seasonal on request		

hot drinks

Cup of Tee		4,50 €
Espresso		3,20 €
Cup of coffee / cup of decaffeinated coffee		3,50 €
Cappuccino		4,50 €
Milk coffee / Latte Macchiato		4,90 €
Hot chocolate (dark or white)		4,90 €

Open wines

Grüner Veltliner	0,2l	7,50 €
Blauer Zweigelt	0,2l	7,50 €

Sekt und Champagner

Prosecco D.O.C.	0,2l	9,90 €
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White wine

Weißburgunder trocken Weingut Wirsching, Franken, Deutschland	0,75l	32,90 €
Würzburger Stein – Silvaner trocken Weingut Staatliche Hofkellerei, Franken, Deutschland	0,75l	37,50 €
Chardonnay Weingut Griwaldi, Venetien, Italien	0,75l	22,90 €
Welschriesling Weingut Sabathi, Steiermark, Österreich	0,75l	34,50 €

Red wine

Montepulciano d`Abruzzo IL Poggio di Veneti, Abruzzen, Italien	0,75l	24,90 €
Merlot-Primitivo Apulien, Italien	0,75l	27,90 €
Trefolo Azienda Talento, Toskana, Italien	0,75l	29,90 €
Chateau La Rose Fillol Bordeaux, Frankreich	0,75l	28,90 €

Sparkling wine

Spumante Prosecco DOC	0,75l	32,50 €
Cremant de Bordeaux	0,75l	36,90 €

Other wines can be provided on request. Price will be announced soon.

Decorations

Menu cards

Gladly we make menu cards for you

1-10 pieces	4,00 €
11-30 pieces	3,50 €
over 31 pieces	3,00 €

Tissue nap kin each person 1,50 €

table decoration calculate after work

flowers arrangement /other decorations if you wish we can place an order to our decorator

Music and entertainment program

solo entertainer / 3- Man Band / 5- Man Band
for each hour on request - * minimum playing for the musician are 3 hours

As a special highlight for a Bavarian evening we can recommend

Showband Bavarian Olympics: Goislschnalzen, Wettsägen, Schuhplatteln,
Maßkrugstemmen, Alphornblasen etc.
play time from 19.00 hrs. - 24.00 hrs

end after the official closing time: 250,00 € each hour incl. 19% V.A.T