

# 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!**

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### *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)*

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### *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)*

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#### *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)*

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### *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 pretzels  
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



*Bavarian Buffet*  
*possible from 30 people*  
*Bavarian, Munichoise, Delicious*

fresh farmers bread and pretzels 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

# Augustiner Specialties *possible from 50 people*

*a Munich Highlight for you and your guests*

fresh farmers bread and pretzels 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

# 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