



HOFBRÄUHAUS

Dear Madam, dear Sir,

Congratulations on choosing the famous Hofbräuhaus Munich for your event.

The Hofbräuhaus Team will be glad to help you make your event a great success.

In the following, we have put together some of our services and information to give you an idea of the great variety of possibilities for an event in our traditional inn.

Our Event Team is available for your individual requests and will be glad to answer any questions you may have.

Sincerely yours,

The Sperger Family and the Hofbräuhaus Team

*Wolfgang & Michael
Sperger*

Hofbräuhaus München - Tel. 089 / 2901 36 -100 - hbteam@hofbraeuhaus.de

Änderungen vorbehalten

Bei allen angegeben Preisen, handelt es sich um Bruttopreise

CONTENTS

General Information3
Rooms and Halls3
Information5
Welcome Reception8
Cake and Coffee8
Specialty of the House9
Appetizers/Starters10
Soups10
Main Dishes/Entrees11
Desserts12
Drinks/Beverages13
Technical Equipment14

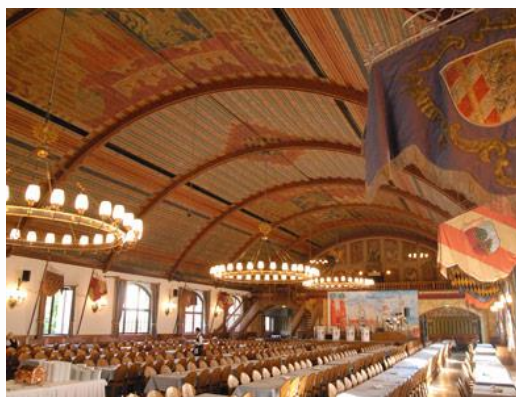
GENERAL INFORMATION

The world-famous Munich Hofbräuhaus offers a variety of rooms and halls with a capacity of 20-650 persons where you can hold your event in a festive, exclusive atmosphere. We have rooms of different sizes available for events on the 1st (USA 2nd) floor and 2nd (USA 3rd) floor.

Please make sure to make your reservation early on. We are only able to hold provisional reservations for up to 14 days.

ROOMS AND HALLS

The following is a list of our rooms and halls along with the maximum capacity and the respective minimum sales requirement.



Room: **Festsaal 2nd (USA 1st) floor**

Maximum capacity: 650 guests

Minimum capacity: 250 guests

Size of room/hall: 870 m² (9365 ft²)

Minimum sales requirement: upon request



Room: **Wappensaal 1st (USA 2nd) floor**

Maximum capacity: 150

Size of room/hall: 115 m² (1238 ft²)

Minimum sales requirement: € 1,200

Subject to change.

All of the prices include 19% VAT.



HOFBRÄUHAUS

Banquet Folder



Room: **Münchner Zimmer 2nd (USA 3rd) floor**

Maximum capacity: 120 guests

Size of room/hall: 96 m² (1033 ft²)

Minimum sales requirement: € 800,00



Room: **Erkerzimmer 2nd (USA 3rd) floor**

Maximum capacity: 80 guests

Size of room/hall: 87 m² (936 ft²)

Minimum sales requirement: € 750,00



Room: **Erkerbar* 2nd (USA 3rd) floor**

Maximum capacity: 40 guests

Size of room/hall: 30 m² (323 ft²)

Minimum sales requirement: € 350,00

* The Erkerbar and the adjoining Erkerzimmer can be combined, depending on availability. This provides a total of 120 (96 with a buffet) seats, making it perfectly suited for events like a standing reception and buffet.

The decorations and seating arrangements shown in the pictures are merely examples.

Subject to change.

All of the prices include 19% VAT.

INFORMATION

How to find us

As parking in the downtown area is very limited, we recommend using public transport. It is only a 5-minute walk to the Hofbräuhaus from Marienplatz (S-Bahn commuter train and U-Bahn subway), Odeonsplatz (U-Bahn subway) and the Kammerspiele stop (Tram 19). If you are unable to use public transport, you can drive to the public parking garage nearby ("Parkhaus am Hofbräuhaus"). There is also a taxi stand right in front of the house where you can always catch a cab.

Unfortunately, the Hofbräuhaus cannot be accessed directly by bus, as it is located in the old part of Munich where the streets are very narrow. Guests can get off the bus at Thomas-Wimmer-Ring or at Max-Joseph-Platz. There is a central bus parking lot at the ZOB (Central Bus Station) at Hackerbrücke (bridge).

Contact

It is helpful to have a contact on site to assist in organizing the event and make any necessary changes at short notice. Please let us know who we can contact before the event.

Speeches

Please provide us with the timetable for speeches and other program items so we can plan when to serve your food and drinks accordingly.

Signs

We will be glad to provide signs to help your guests find your venue. We use stands (DIN A4 format, upright) starting on the ground floor and leading to the respective room or hall. Some of the rooms have digital door signs in addition. Please provide us with your text and/or logo.

Menu for selection

The dishes you select for your event from our Banquet Folder are specially made for you in our own facilities, butcher's shop, bakery and pastry shop. Therefore, a menu for selection at the event itself can only contain dishes from our standard menu. Our Event Team will be glad to provide you with the corresponding information.

Flowers

We can order table bouquets and flower decorations from our florist as you request. We will be glad to provide further information during a meeting to arrange details.

Details

should be arranged around 4-6 weeks before your event. Please make an appointment with a member of our Event Team early on to give us enough time to make all the necessary arrangements.

Welcome Reception

We will be glad to help set the mood for your event by providing an appropriate welcome drink. A classic champagne reception or the Bavarian variation with a 30-liter (8-gallon) wooden keg of HB Original beer on tap as a “Schnitt” with fresh foam.

Hotels

You can find a list of hotels in downtown Munich that can easily be reached on foot on the Internet at www.muenchen-tourist.de on the Munich Tourism Office’s homepage.

Children

Please let us know how many children will be attending beforehand. We only have a limited number of highchairs available. Children can order directly from our Children’s Menu at the event.

Music

We can provide Bavarian background music or connect your CD/MP3 player to our sound system free of charge in all of the annex rooms. If you prefer live music, we can help you find the appropriate music ranging from a one-man Bavarian “Stubnmusi” performer to a complete brass band with folkloric dancers through our own music agency. Contact a member of the Hofbräuhaus team to find out about all the different options.

Printed menus

We will be glad to print menus for you. The options and prices can be discussed in the meeting to arrange details.

Billing

The bill is generally due for payment immediately following the event. You are welcome to use your credit card (MasterCard, Visa and American Express) for payment. In exceptional cases, we can provide an invoice for subsequent payment (e.g. businesses after we receive a written declaration of assumption of costs).

Regional character

The Hofbräuhaus offers its guests typical Bavarian dishes made from regional products which are produced by the Hofbräuhaus and in our butcher’s shop, bakery and confectioner’s shop. We do not use artificial additives.

Closing time

The Hofbräuhaus closes at 12:00 midnight daily; drinks are served until 11:30 PM. We can arrange an individual closing time for your event.

Technical equipment

Our rooms and halls are furnished with technical equipment such as sound systems, Internet, LCD projectors and screens, or can be equipped with these upon request. Please refer to the attached information on technical equipment.

Table decorations

We decorate the tables in blue-and-white or white (with cloth napkins), as you request. Further decorating details can be discussed during the meeting to arrange details.

Arrangement of tables

As soon as we know how many persons will be attending, we can discuss the options for arranging seating. Due to the architecture of our traditional inn, we have square tables in our rooms and halls. However, we can also provide other seating upon request.

Our Hofbräuhaus Team will be glad to advise you on seating options.

Please send us your place cards and table and seating plan one day before your event.

Vegetarians and persons with allergies

We provide a special selection of dishes for our vegetarian guests upon request.

Due to the technicalities of production, we are unable to provide binding data on dishes for persons with allergies. Cross contamination which can lead to allergic reactions at very low allergic thresholds can occur, among other things.

Our chef de cuisine is available to provide you with individual advice on special dishes for persons with allergies.

WELCOME RECEPTION

30 liters - barrel HB-Original drawn in 0,2l	240,00 €
Paulo Secco white Graf v. Schönborn - Franconia (D) 0,75 l	16,90 €
„Hallburg“ champagne Extra Dry Graf v. Schönborn - Franconia (D) 0,75 l	18,90 €

FROM OUR OWN CONFECTIONERY

Daily fresh homemade cakes and cream pies

Cake (28 cm, ca. 12 pieces)

Chocolate cake, seasonal fruitcake, apple pie, cheese cake

each cake 33,00 €

Cream pie (28 cm, ca. 16 pieces)

Black forest cake, cheese cake , “Sachertorte”

each pie 48,00 €

HB - Specialties

On the tables

Bavarian spread arrangement

Obazda (cheese spread) salted butter and lard
€ 8,50 (for 4 persons)

or

HB-snack plate

with house-smoked bacon, pepper-biters, brawn,
cheese, obazda, cold cuts and beefsteak
garnished with radishes and pickles, (1 plate for 5 persons)
€ 34,50 per plate

Additional we recommend

Oven fresh pretzel

€ 1,20

or

Bread basket

€ 3,90 (for 2 Persons)

„The whole stuffed suckling pig“

flamed and carved in front of your guests
served with homemade natural gravy, cabbage salad and a potato dumpling
€ 16,90



!Only for 25 persons minimum or more!

**Our menus can be selected uniformly,
they cannot be ordered on spot.*

Subject to change.

All of the prices include 19% VAT.



HOFBRÄUHAUS

Banquet Folder

Starters

Bavarian - spread arrangement

€ 8,50 (for 4 persons)

HB-snack plate

€ 34,50 per plate (1 plate for 5 persons)

Seasonal salad

with fried oyster mushrooms, crispy bacon bits and croutons

€ 6,60

Stained and smoked salmon

served on a potato pancake and apple-horseradish

€ 8,90

Beef brawn on lamb's lettuce,

radish, pumpkin seed oil and balsamic vinegar

€ 8,90

Cold sliced roast beef

with sauce remoulade and roasted potatoes

€ 12,90

“Vitello Tonnato” - thin slices of veal,

covered with tuna sauce and cherry tomatoes

€ 13,50

Cream cheese - terrine

with braised tomato ragout

€ 7,50

Soups

Broth of beef

with homemade pancake-strips

€ 3,50

Potato soup

with root vegetables

€ 3,90

Broth of beef – “munich style”

with meat-strudel, semolina and liver dumplings

€ 4,90

A selection of food on site is not possible

Subject to change.

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HOFBRÄUHAUS

Banquet Folder

Main course - Meat

A crisp roast of Bavarian suckling pig

served with homemade natural gravy
and a potato dumpling

€ 13,90

Roast beef with onion

served with roasted potatoes

€ 15,90

Medallions of pork fillet

with creamy mushroom sauce and spaetzle noodles

€ 15,90

¼ crispy roasted duck

with natural cravy, red cabbage and potato dumpling

€ 16,90

Fried turkey escalope

covered with a cheese-egg-breading
and served with braised tomatoes and tagliatelle

€ 14,50

Roasted saddle of veal

with seasonal vegetables and potatoes au gratin

€ 22,90

Boiled Beef of Alpine Ox - boiled in a broth of roots

served with boiled potatoes and fresh horseradish

€ 12,90

Goulash of Alpine Ox

hearty spiced goulash of beef with bread dumplings

€ 13,90

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Main course – Fish

Grilled salmon fillet with white wine-herb sauce
garnished with vegetable bouquet and steamed potatoes
€ 15,90

Baked salmon fillet with a potato crust topping
served with fresh spinach and dill sauce
€ 14,90

Cordon bleu made of pikeperch fillet,
stuffed with smoked salmon and cream cheese
served with tomato sauce and rice
€ 14,90

Steamed cod fillet
with horseradish sauce on spinach,
stewed tomatoes and parsley potatoes
€ 15,90

“Homemade noddles”
with mixed sea fish filling, served with tarragon sauce
€ 12,90

Vegetarian

Mushroom pot
mixed fresh mushrooms in herb cream sauce with bread dumplings
9,90 €

Spaetzle noodles with melted cheese
Spaetzle egg noodles with Tegernsee-style grated cheese mix and fried onions
8,90 €

Homemade vegetable pie garnished with salad
7,90 €

Spinach dumplings with cheese sauce
€ 8,90

Ravioli with a cep filling and parsley sauce
€ 6,90

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Dessert

Apple strudel from the Hofbräuhaus bakery
with vanilla sauce and whipped cream

€ 5,90

Dessert Black Forest-style

€ 3,90

HB - wheat beer cream

on raspberry puree

€ 4,50

Bavarian Cream

on fruit ragout

€ 4,50

Seasonal fruitsalat

with vanilla ice-cream

€ 4,50

Dark chocolate – mousse

served in a mason jar

€ 4,50

Special-Dessert buffet

Apple strudel with vanilla sauce,

Chocolate cake,

Curd mousse,

Wheat bear and Bavarian - Cream

fruit salad with nuts and honey

€ 8,90 per person, 30 persons or more

A selection of food on site is not possible

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HOFBRÄUHAUS BEVERAGE LIST

Hofbräu Dark Beer

refreshing, tasty - the origin of Bavarian beer 1,0 l

8,00 €

Hofbräu Original

refreshing, fine bitter - a beer with character 1,0 l

8,00 €

Münchner Weisse

sparkling, tingling - the pure refreshment 0,5 l

4,20 €

Hofbräu Non-alcoholic Wheat Beer

Aromatic, refreshingly tingling - keeps you slim 0,5 l

4,20 €

Radler - beer with lemonade (1,3) 1,0 l

8,00 €

Dark Radler - dark beer with lemonade (1,3) 1,0 l

8,00 €

Ruß'n - white beer with lemonade (1,3) 1,0 l

8,40 €



WHITE WINES *glass or bottle*

Cuveé of Silvaner, Muller Thurgau & Bacchus

Staatliche Hofkellerei - Franconia (D), vin de pays, dry

juicy and well-balanced with a fine fruity aroma 0,2 l

3,90 €

Green Veltliner

Wöber Winery - "Wine Quarter" (A)

table wine Full-bodied, light and fruity 0,2 l

3,90 €

Muller Thurgau

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)

dry, low in acid, fresh and very palatable 0,25 l

4,50 €

Grauer Burgunder (pinot gris)

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)

dry, light, tangy and well-balanced 0,75 l

19,90 €

Silvaner Randersacker Marsberg

Staatliche Hofkellerei - Franconia (D), quality wine (QWPSR)

dry, full-bodied, juicy with a distinguished taste 0,75 l

19,50 €

RED WINES

Cuveé of Spätburgunder (pinot noir) & Domina

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)

dry, full-bodied, velvety with a soft taste 0,2 l

4,20 €

Spätburgunder (pinot noir)

Graf v. Schönborn - Franconia (D) quality wine (QWPSR)

dry, well-balanced with a classic, fine fruity aroma 0,25 l

4,90 €

Zweigelt Selection

J. Salzl Winery - Neusiedlersee (A) quality wine (QWPSR)

dry, fruity, harmonious, full-bodied, soft tannins 0,75 l

19,90 €

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WINE COOLER/SPRITZER

White (<i>Green Veltliner</i>) 0,4 l	4,50 €
Red (<i>Spätburgunder/ pinot noir & Domina</i>) 0,4 l	4,50 €

BUBBLY & SPARKLING
Paulo Secco white

<i>Graf v. Schönborn - Franconia (D)</i> 0,75 l	16,90 €
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Secco Rosa

<i>Graf v. Schönborn - Franconia (D)</i> 0,75 l	16,90 €
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„Hallburg“ champagne Extra Dry

<i>Graf v. Schönborn - Franconia (D)</i> 0,75 l	18,90 €
0,2 l	5,90 €

French Champagne

<i>Moët & Chandon - Brut Imperial (F)</i> 0,75 l	74,00 €
0,2 l	24,90 €

NON-ALCOHOLIC DRINKS

Orangeade (1,3) 0,4 l	3,20 €
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Lemonade (1,3) 0,4 l	3,20 €
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Table-water <i>mineral water</i> 0,4 l	2,10 €
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Cola Mix (1,3,11) 0,4 l	3,50 €
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Coca Cola (1,3,11) 0,4 l	3,50 €
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Apple juice 0,2 l	2,20 €
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Apfelschorle

<i>apple juice and mineral water</i> 0,4 l	3,70 €
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Orange juice 0,2 l	2,20 €
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Orangenschorle

<i>orange juice and mineral water</i> 0,4 l	3,70 €
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Siegsdorfer Petrusquelle 0,25 l	2,40 €
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sparkling mineral water

HOT DRINKS

Espresso (11)	2,10 €
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Double espresso (11)	4,20 €
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Cup of coffee (11)	2,10 €
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Mug of coffee (11)	3,40 €
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Mug of milk-coffee (11)	3,40 €
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Capuccino (11)	2,70 €
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Mug of tea

<i>black, peppermint, fruit, camomile</i>	2,60 €
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Mug of black tea with rum (4cl)	4,30 €
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SPIRITS

Obstler (<i>fruit brandy</i>) (40% vol.) 2 cl	2,70 €
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Williams Pear Brandy (40% vol.) 2 cl	2,90 €
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Fine Mirabel (40% vol.) 2 cl	2,90 €
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Hirschkuss

<i>(herbal liquor, 38% vol.)</i> 2 cl	2,90 €
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TECHNICS

Festival hall:

Projector Panasonic DLP-Projector 6000 ANSI	€ 200,00
Screen 3,05m x 2,30m	€ 50,00
Stereo equipment including 1 x microphone	€ 600,00
DVD- Player	€ 15,00
Additional microphone	€ 15,00
mobile microphone	€ 50,00

Erkerzimmer & Erkerbar & Münchner Zimmer:

Screen & Rojector	€ 150,00
Screen	€ 30,00
Stereo equipment including 1 x microphone	€ 50,00

Wappensaal:

Screen & Rojector	€ 100,00
Screen	€ 30,00
Stereo equipment including 1 x microphone	€ 50,00

Other stuff:

Flip chart	€ 20,00
Overhead- Projector	€ 20,00
Lectern	€ 15,00
CD-Player	€ 20,00

4 x Stagebar each € 55,00

2 x spotlights each € 25,00

Platform € 75,00

Technical support per hour € 55,00

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