

HOFBRÄU  MÜNCHEN

— WIRTSHAUS —

GROUP OFFER
BUFFET



Hofbräu buffet

please tick

The starters

The snack board

juicy bacon², fine liver loaf, homemade roast pork^j with creamed horseradish^{3,5}, Braunschweig sausage spread^{2,3,7}, smoked whips, spicy Emmentaler⁹, creamy Obazda^{a,9} plus fresh farmer's slice and butter

Munich sausage salad

with gherkin slices and strips of meat and cheese marinated in vinaigrette

Tafelspitz (cold)

beef cooked in vegetable broth, marinated with frankfurter green sauce

Vegetarian/Vegan

- Tomato mozzarella with basil pesto and rocket
- grilled vegetables in herb oil
- Bavarian potato salad finely seasoned with onions and spices
- crunchy white cabbage salad
- cucumber salad with light onion
- dill vinaigrette
- Tomato salad marinated with dark balsamico, red onions and leek tips
- vegan Munich sausage salad dressed with mustard, vinegar, gherkin and spring onion
- raw vegetables of carrot, cucumber, bell pepper and radish, with avocado cream and sour cream

Sausage

Munich veal sausage

with sweet mustard, served with freshly baked pretzels

Hofbräu buffet

Main courses

Homemade juice roast

from the top of the pig lightly cured

to choose from:

Tender poultry shanks

rustic seasoned with a fine BBQ beer note

or

Roasted wild salmon

on leaf spinach in lime cream

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bitte ankreuzen

Vegetarian/vegan main courses

Tyrolean cheese spaetzle

with a light hint of nutmeg and spicy mountain cheese,
served with homemade fried onions

Homemade Vegan Meatloaf

with Sweet Mustard

Side dishes Vegetarian/Vegan

Sauerkraut, apple-blue cabbage, rosemary potatoes,
potato dumplings, potato gratin

Dessert

Lukewarm fruit crumble

with vanilla sauce

Bavarian cream with

wild berry sauce

Munich buffet

The starters

The snack board

juicy bacon², fine liver loaf, homemade roast porkⁱ with creamed horseradish^{3,5}, Braunschweig sausage spread^{2,3,7}, smoked whips, spicy Emmentaler⁹, creamy Obazda^{a,9} plus fresh farmer's slice and butter

Munich sausage salad

with gherkin slices and strips of meat and cheese marinated in vinaigrette

Vegetarian/Vegan

- grilled vegetables in herb oil
- Bavarian potato salad finely seasoned with onions and spices
- crunchy white cabbage salad
- cucumber salad with light onion
- dill vinaigrette
- tomato salad marinated with dark balsamic vinegar, red onions and leek tips
- vegan Munich sausage salad dressed with mustard, vinegar, gherkin and leek onion

Sausage

Munich veal sausage

with sweet mustard, served with freshly baked pretzels

Munich buffet

Main courses

Homemade roast pork neck

marinated with mustard and herbs

Tender mini knuckles

rustic seasoned with a fine beer sauce

Browned liver loaf

with sweet mustard

Vegetarian/vegan main courses

Tyrolean cheese spaetzle

with a light hint of nutmeg and spicy mountain cheese,
served with homemade fried onions

Homemade Vegan Meatloaf

with Sweet Mustard

Side dishes Vegetarian/Vegan

Sauerkraut, red cabbage, rosemary potatoes,
potato dumplings

Dessert

Lukewarm fruit crumble

with vanilla sauce

Bavarian cream with

wild berry sauce

Drinks

Drinks reception

To allow you and your guests to toast to an excellent evening ahead, we recommend a drinks reception with the following options:

Sparkling wine and orange juice

Laternenmaß 0,3l white wine, Sprite, Eckes Edelkirsch cherry liqueur

Goaßmaß 0,3l Hofbräu dark, Coca Cola, Eckes Edelkirsch cherry liqueur

please tick

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Beverage flat rate

This includes our speciality Hofbräu beers, house wines (red, white and rosé), as well as the popular non-alcoholic drinks and juices such as Fanta, cola, apple juice etc.

for 5 hours (Starting at groups of 20 persons and more)

After expiring you are welcome to purchase an extension on site.

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*During the Oktoberfest period we do not serve Hofbräu Original (light).
During this period, from Thursday to Saturday between 6pm and 10pm
our draught beers are only served by the litre.

Decoration

"O'zapft" Oktoberfest

table runners, streamers,
paper napkins with diamond pattern and salted pretzels

☐

please tick



optional with silly hat

☐

Christmas

Christmas table runners and napkins,
Christmas star

☐

In a design to match your event
we can offer customised menu cards,
with logo on request

☐

Number:

Confirmation / Payment information

Reservation details

Name/Company

Contact person

Telephone

Date/Time

Email

Number of persons

of which vegetarians

of which vegans

Food from am/pm

Invoice address

Name/Company

For the attention of

Street

Postcode, town/city

Cost centre

If the postal address differs from the billing address, please specify both. We hereby confirm the correctness of the information and that payment will be made. Please return the completed and signed order form to us by email

reservierung@speersort-hofbraeu.de

Payment

☐ Advanced payment

☐ On the day (cash, EC card, credit card)

Comments

Cost absorption (only for companies)

☐ For food and drink

☐ Food only

☐ Drinks only

Comments

Comments

Place, date, signature, company stamp