

# HOFBRÄU MÜNCHEN

WIRTSCHAUS  
HAMBURG

## HOFBRÄU BUFFET

49,90 p.P.

### Starters

#### The Snack Platter

juicy smoked bacon<sup>2,3</sup>, Leberkäse (Bavarian meatlof)<sup>2</sup>, homemade roast pork<sup>i</sup> with horseradish cream<sup>3,9</sup>, Braunschweiger spreadable sausage<sup>2,3,8</sup>, smoked pork sticks<sup>2,3</sup>, flavorful Emmental<sup>9</sup>, creamy Obazda<sup>a,9</sup>, served with fresh rustic bread<sup>a</sup> and butter<sup>9</sup>

#### Munich Sausage Salad<sup>3,5,j,i</sup>

with pickled cucumber slices<sup>2,11</sup> and strips of marinated meatloaf in vinaigrette<sup>2,3,8</sup>

#### Tafelspitz (cold)

beef poached in vegetable broth, marinated with Frankfurt green sauce<sup>c,9</sup>

#### Sausages

Munich white sausage<sup>7</sup> and vegan white sausage<sup>f</sup> with sweet mustard<sup>i</sup>, served with freshly baked pretzels<sup>a</sup>

#### Vegetarian and vegan

Tomato-Mozzarella<sup>9</sup> with basil pesto<sup>h</sup> and arugula

Grilled vegetables in herb oil

Bavarian potato salad<sup>2,3,j</sup>, seasoned with onions and spices

Crisp white cabbage salad<sup>3,11</sup>

Cucumber salad<sup>2,3</sup> in a light onion and dill vinaigrette

Tomato salad<sup>3</sup> marinated with dark balsamic, red onions, and leek tips

Chopped vegetables: carrot, cucumber, bell pepper and radish with avocado cream and sour cream<sup>9</sup>

### Main Courses

#### Homemade Juicy Roast<sup>i</sup>

from pork top round, lightly cured

Please choose one of the followings for your group

#### Choice of:

##### Tender poultry drumsticks<sup>a,j</sup>

rustically seasoned with a fine BBQ beer glaze

##### Roasted wild salmon<sup>d</sup>

on spinach leaves in lime cream<sup>9</sup>

#### Tyrolean Cheese Spaetzle (noodles)<sup>a,c,g</sup>

with a hint of nutmeg and flavorful mountain cheese<sup>9</sup>, served with homemade crispy onions

#### Homemade

#### Vegan Leberkäse<sup>2,5</sup>

with sweet mustard<sup>j</sup>

#### Side Dishes:

#### Vegetarisch und Vegan

Sauerkraut<sup>3,i</sup>, red cabbage,

rosemary potatoes,

potato dumplings<sup>2,3,5,a,g</sup>,

potato gratin<sup>c,9</sup>

#### Warm Fruit Crumble<sup>a,c</sup>

with vanilla sauce<sup>1,9</sup>

#### Bavarian Cream<sup>9</sup>

with wild berry sauce

 vegetarian

 vegan



### Dessert

#### Warm Fruit Crumble<sup>a,c</sup>

with vanilla sauce<sup>1,9</sup>

#### Bavarian Cream<sup>9</sup>

with wild berry sauce

 vegetarian

 vegan

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## BEVERAGES

So that you can toast together with your guests in advance and enjoy a lovely evening, we recommend a welcome drink with one of the following options:

All prices are per person.



### Welcome Drinks

	<b>Aperitif</b>	8.00 p.p.
pcs	e.g. Aperol <sup>1</sup> Spritz	
	<b>Sparkling wine, orange juice</b>	3.50 p.p.
pcs		
	<b>Hofbräu Original<sup>a</sup></b>	3.50 p.p.
pcs		
	<b>Laternenmaß</b>	4.50 p.p.
pcs	White wine, Sprite, Eckes Edelkirsch (cherry liqueur)	
	<b>Goßmaß<sup>a</sup></b>	4.50 p.p.
pcs	Hofbräu dark beer <sup>a</sup> , Coca-Cola <sup>1,9</sup> , cherry liqueur	

### Beverage Package\*

#### From 20 people

9.90 p.p./hour\*\*

The package includes our Hofbräu specialty beers<sup>a</sup>, house wines (red, white and rosé), as well as common non-alcoholic beverages such as Coca-Cola<sup>1,9</sup>, Fanta<sup>1,3</sup>, apple juice, etc.

\* Minimum duration: 4 hours. After the minimum duration, the beverage package can be extended on site if desired. Only available with at least one main course.

\*\* During Oktoberfest season, we serve Hofbräu Oktoberfest beer. This increases the beverage package price to € 12.50 per person per hour. The minimum duration remains 4 hours.



## DECORATION

All prices are per person.

#### „O'zapft“ Oktoberfest

2.00 p.p.

Table runners, balloon garlands, paper napkins with diamond pattern and pretzel decoration

Optional with Seppelhut + 10.00 p.p.

#### Christmas

2.50 p.p.

Christmas-themed table runners, decorations and napkins

#### Individuelle Menükarte

1.00 per card

We are happy to design individual menu cards to suit your event, with your (company) logo if desired

Quantity:

pcs



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## CONFIRMATION & PAYMENT INFORMATION

### Reservation data:

### Billing address:

\_\_\_\_\_  
Name/Company

\_\_\_\_\_  
Name/Company

\_\_\_\_\_  
Contact person

\_\_\_\_\_  
Attn.

\_\_\_\_\_  
Date

\_\_\_\_\_  
Time

\_\_\_\_\_  
Street

\_\_\_\_\_  
Phone

\_\_\_\_\_  
Zip code, city

\_\_\_\_\_  
E-Mail

\_\_\_\_\_  
Cost center

\_\_\_\_\_  
Group size

### Different delivery address

If your company address differs from the billing address, please enter it below.

\_\_\_\_\_  
of which vegetarian

\_\_\_\_\_  
of which vegan

\_\_\_\_\_  
Name/Company

Food from \_\_\_\_\_ am/pm

\_\_\_\_\_  
Street

### Payment

For companies based in Germany:

by prepayment

on site on the day (cash/debit or credit card)

For private individuals/  
for companies not based in Germany:

by prepayment

\_\_\_\_\_  
Zip code, city

\_\_\_\_\_  
Date, place

### By assumption of cost:

for all services

for food

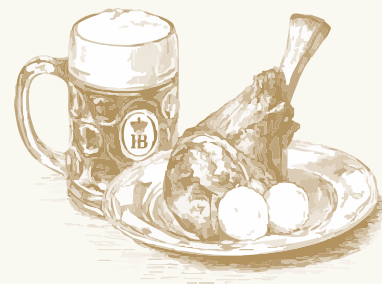
for drinks



\_\_\_\_\_  
Signature/company stamp

With your signature, you confirm the accuracy of the data provided as well as the cover of the costs indicated.

Please return the completed and signed offer  
by email to [reservierung@hamburg-hofbraeu.de](mailto:reservierung@hamburg-hofbraeu.de)



## GENERAL TERMS AND CONDITIONS

### MENU

The suggested menus are valid for a minimum of 10 people. For organizational reasons, we ask you to choose a uniform menu for your group booking. We need your binding selection at least 10 days before your visit.

### NUMBER OF PEOPLE

The final number of guests must be submitted at least 7 days before your visit. Minor changes to the number of guests (up to a maximum of 10%) are possible up to 3 days before your visit. The final number of guests is used as the basis for invoicing.

### CANCELLATION CONDITIONS

Cancellation of the booked services is possible as follows:

- 100 % up to 10 days before your event,
- 50 % up to 5 days before your event,
- 10 % up to 3 days before your event.

In case of later cancellation, 100% of all booked services will be charged.

Cancellations and all changes (e.g. to the number of people) must be made in writing and reconfirmed by the reservations department.

### PRICES

All prices quoted include statutory value added tax (VAT).

### TERMS OF PAYMENT

We accept cash and EC card payments, as well as payments with VISA and Mastercard (possible up to a total amount of € 5,000.00). For a calculated invoice amount over € 5,000.00, we take the liberty of sending you a deposit invoice for 50 % of the invoice amount. If full payment on invoice is preferred, it requires individual agreement with our reservations department and a written cost acceptance on company letterhead, including your credit card details for guarantee purposes.

Please note that for invoices issued abroad (i.e. outside of Germany), we will send a 100 % deposit invoice for prepayment.

### LATE PAYMENT

In the event of any delay in payment, we will charge you the applicable interest rate at the time. The Hofbräu keeps the domiciliary right at all times.

*Please note that special booking conditions apply to exclusive bookings of our restaurant!*

