

**SPATENHAUS**  
an der Oper

BANQUET PORTFOLIO 2024

VALID UNTIL NOVEMBER 30, 2024



Ladies and Gentlemen, Dear Guests,

At the Spatenhaus an der Oper, the most beautiful interior meets excellent cuisine and genuine hospitality. Whether you have reason to celebrate, you are expecting important visitors or you are simply looking for a mélange of warm hospitality, you will be in good hands at the Spatenhaus.

Six different rooms across the ground and first floors are suitable for parties and celebrations. We can cater to most wishes, please ask! From the very beginning, our Spatenhaus events crew will be at your disposal for help and advice.

On the following pages we introduce you to the Spatenhaus and all its gastronomic diversity. We strive to inspire you!

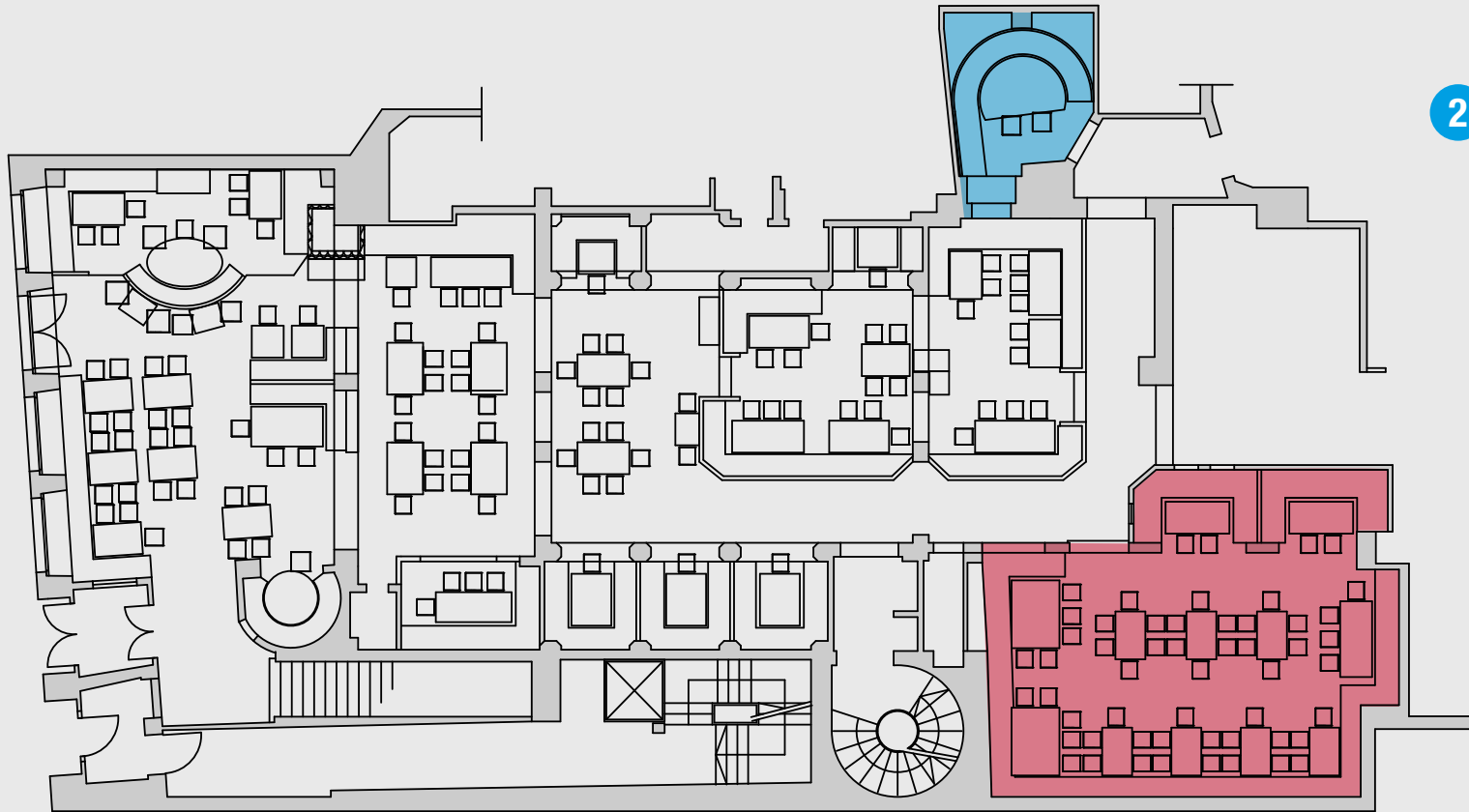
A warm welcome!  
Your SPATENHAUS Team

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# The Spatenhaus, Ground Floor



**1** The Residence Room  
up to 70 guests, c. 50 sqm  
Turnover guarantee: € 4,000

**2** Coachman's Parlour  
up to 10 guests, c. 9 sqm  
Turnover guarantee: € 400

# Das Spatenhaus, Obergeschoss



**3** Large Opera Room  
up to 75 people, c. 55 sqm  
Minimum spend: € 5,000

**4** Small Opera Room  
up to 40 people, c. 30 sqm  
Minimum spend: € 2,500

**5** Maximilianstube  
up to 25 people, c. 15 sqm  
Minimum spend: € 1,500

**6** Schäfflerstube  
up to 35 people, c. 25 sqm  
Minimum spend: € 2.200



# The Residence Room

On the ground floor, up to 70 people, c. 50 sqm, minimum spend: € 4,000



# The Coachman's Parlour

On the ground floor, up to 10 people, c. 9 sqm, minimum spend: € 400





# The Large Opera Room

On the first floor, up to 75 people, c. 55 sqm Minimum spend: € 5,000





# The Small Opera Room

On the first floor, up to 40 people, c. 30 sqm Minimum spend: € 2,500





# The Maximilianstube

On the first floor, up to 25 people, c. 15 sqm, minimum spend: € 1,500





# The Schöfflerstube

On the first floor, up to 35 people, c. 25 sqm, minimum spend: € 2,200





# Equipment & Decoration

We design the parlours as well as the tables according to your individual wishes.

The tables are usually set with white table linen and white cloth napkins.

Our partner for floral decoration will advise you according to the occasion and budget: Manuela Obermeier,  
Tel: +49.151 240 862 51, manuela.obermeier@kuffler.de

Menu cards	€ 3,90
Standing tables for the reception	€ 25,00
Projector and screen	€ 180,00
Canvas	€ 30,00

\*Price per piece



# General

## Cover

We take the liberty to charge for mixed bread basket, butter and cream cheese.

€ 3,60 per person to be charged.

## Final confirmation of guest numbers

We kindly ask you to inform us of the final number of guests in writing up to 48 hours before the event. This number will be the basis for our calculation.

## Fork Fee

It is not permitted to bring your own cakes and tarts. Our patisserie will fulfil almost all of our guests' wishes. In exceptional cases and after consultation, we charge a fork fee of € 3.80 per guest.

## Corkage

We ask for your understanding that it is not possible to bring in drinks. In exceptional cases and after consultation, the following costs will apply:

Wines	€ 35,00 per 0,75l Bottle
	€ 70,00 per Magnum Bottle
Champagne	€ 55,00 per 0,75l Bottle
	€ 110,00 per Magnum Bottle

## Minimum Spend

For exclusive use of one of the parlours, we require a minimum spend. These are usually met by the food and drinks. If the minimum spend is not reached, we will charge you the difference as room rental at the end of the event.

## Deposit and final payment

We kindly ask you to send us the final number of guests 48 hours prior, at the latest. This figure applies to us as the basis for calculation.

## VAT

All prices quoted in this banquet folder as well as in all food and beverage menus include the statutory VAT of 19%.

## Parking

Unfortunately, the Spatenhaus an der Oper cannot provide you with parking spaces as we are located in the heart of Munich. Parking is available in the garage of the Bavarian State Opera opposite the Spatenhaus and in the parking garage at Salvatorplatz. The best way to reach our building by public transport is by tram 19 and 21 by all suburban trains and by underground U3/U6 (Marienplatz and Odeonsplatz) and additionally U4/U5 (Odeonsplatz).



# The Reception

## Drinks

Why don't we welcome you and your guests with a glass of Crémant?!

Kuffler Edition Crémant de Loire Rosé Brut	0,1l	€ 7,90
Méthode Traditionnelle	0,75l	€ 52,00
Appellation Crémant de Loire Contrôlée		
Spaten München Hell Vom Fass	0,3l	€ 4,90
Spaten Franziskaner Hefe-Weissbier	0,3l	€ 5,10
Cocktail Bellini	0,1l	€ 9,50
Peach with Prosecco Valdobbiadene		
Prosecco di Valdobbiadene	0,75l	€ 46,00
Cuvée di Boj		
Champagne	0,75l	€ 114,00
Moët Et Chandon Brut Imperial Ac		
Red Moon Sparkling	0,75l	€ 37,00
Alcohol-free Cuvée from two South Tyrolean apple varieties with red pulp		



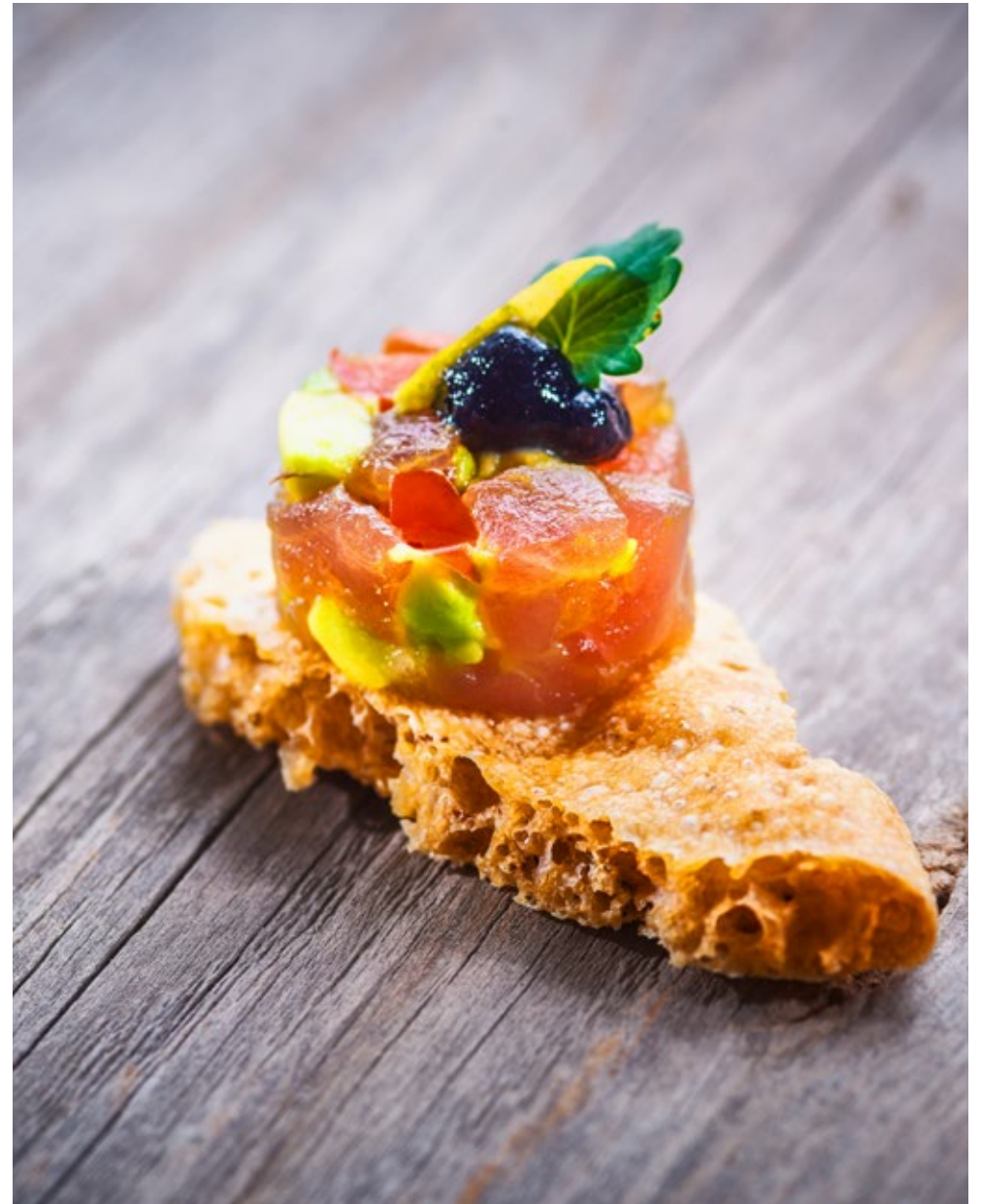
# The Reception

## Fingerfood

We recommend 3-4 pieces per person per variety.

Freshly dressed beef tartare with avocado	€ 5,80
Roulade of beef tip with rocket and horseradish cream	€ 5,80
Roasted goat cheese in Parma ham with wild herbs and tomato relish	€ 5,80
Mini Kuffler Wiener Schnitzel with potato salad	€ 6,90
Obatzter on pretzel sticks	€ 5,40
Tomato and mozzarella skewer with ripe balsamic vinegar and homemade basil pesto	€ 5,20
Herb cream cheese on pumpernickel	€ 5,20
Chickpea patties with tomato hummus	€ 5,20
Prawn on lemongrass skewer with mango chilli mayo	€ 5,80
House-pickled Gravalax with Rösti	€ 5,80
Salmon tartare on toasted baguette	€ 5,80
 A Spatenhaus classic:	
Mini veal patties with homemade potato salad and Dijon mustard	€ 5,80

\*Price per piece





# Menus




If you wish, you can create your own menu from the dishes listed below. We can adjust the portion size to the number of courses in the menu.

The menu suggestions are valid from February 2024 to November 30th, 2024. In December we exclusively offer our festive Christmas menus.

For vegetarian, vegan and pescetarian diners, we always have an alternative to choose from on site.






# Starters

	in the 2-course menu	in the 3-course menu	in the 4-course menu	in the 5-course menu
<b>Pickled Trout</b> with red onions	22,00 €	21,50 €	21,00 €	20,50 €
<b>Grilled Octopus</b> on hummus with basil oil	24,00 €	23,50 €	23,00 €	22,50 €
 <b>Radicchio salad</b> with Fourme d'Ambert and French dressing	19,00 €	18,50 €	18,00 €	17,50 €
<b>Carpaccio of Bavarian prawns</b> from Langenpreising, Lime foam, fine char caviar and fresh horseradish	29,00 €	28,50 €	28,00 €	27,50 €
<b>Beef Tartare</b> Pea & Mint Mayo and Grissini	26,00 €	25,50 €	25,00 €	24,50 €
 <b>Kuffler Superfood Salad</b> Hand-picked leaf salads and herbs from the Munich Böck Garden refined with pomegranate seeds, avocado, crispy walnut crunch and kale chips optionally with red prawn (two)	21,00 €	20,00 €	19,50 €	19,00 €
				additional 16,00 €
 <b>Beetroot Tartare</b> with pickled pearl onions, pea sprouts and horseradish cream	21,50 €	21,00 €	20,50 €	20,00 €







# Soups

	in the 2-course menu	in the 3-course menu	in the 4-course menu	in the 5-course menu
<b>Cream of Parsnip</b> with ham	12,50 €	12,00 €	11,50 €	11,00 €
 <b>Cream of Parsnip</b> (without ham)	10,50 €	10,00 €	9,50 €	9,00 €
<b>Truffled Cauliflower</b> with Büsum prawns	14,50 €	14,00 €	13,50 €	13,00 €
 <b>Truffled Cauliflower</b> (without Büsum prawns)	11,50 €	11,00 €	10,50 €	10,00 €
<b>Red Curried Lentil</b> with coconut milk and prawns	14,50 €	14,00 €	13,50 €	13,00 €
 <b>Red Curried Lentil</b> with coconut milk (without prawns)	12,50 €	12,00 €	11,50 €	11,00 €
<b>Beef Bouillon</b> with pancake strips	11,50 €	11,00 €	10,50 €	10,00 €



# Intermediate Course

	in the 2-course menu	in the 3-course menu	in the 4-course menu	in the 5-course menu
<b>Fried Hake Fillet</b> on colourful chard and black gnocchi	26,00 €	25,50 €	25,00 €	24,50 €
<b>Crispy Grilled salmon trout</b> on pearl barley risotto, green sauce and flower sprouts	27,00 €	26,50 €	26,00 €	25,50 €
<b>Poached Cod Fillet</b> on tomato bulgur and leek	28,50 €	28,00 €	27,50 €	27,00 €
 <b>Tagliatelle in truffle cream</b> with sliced winter truffle	26,00 €	25,50 €	25,00 €	24,50 €
<b>Goat's cheese and rosemary ravioli with pesto</b> roasted pine nuts and dried apricots	24,00 €	23,50 €	23,00 €	22,50 €
<b>Beetroot Gnocchi</b> with prawns and spring onions	26,50 €	26,00 €	25,50 €	25,00 €
 <b>Beetroot Gnocchi</b> with spring onions	21,50 €	21,00 €	20,00 €	19,50 €





in the 2-course menu	in the 3-course menu	in the 4-course menu	in the 5-course menu
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### Strawberry Sorbet

infused with Crémant Rosé  
infused with vodka

€ 3,90  
€ 9,50  
€ 10,50



### Chocolate Sorbet

infused with Schladerer Kirsch from the Black Forest

€ 3,90  
€ 9,50



### Choose from the sorbets

Chocolate  
Raspberry  
Lemon  
Strawberry  
Passionfruit

€ 3,90



# Main Course

	in the 2-course menu	in the 3-course menu	in the 4-course menu	in the 5-course menu
<b>Grilled Black Angus Flank steak</b> Ratatouille and almond potato	38,50 €	38,00 €	37,50 €	37,00 €
<b>Three Veal - pink loin, braised cheek</b> Baked veal tail praline, with cauliflower cream and Quiche Lorraine	38,00 €	37,50 €	37,00 €	36,50 €
<b>Best of Lamb</b> Ragout from the shoulder, fillet and loin, with kale and potato	44,00 €	43,50 €	43,00 €	42,50 €
<b>Roasted venison rump</b> on creamy savoy cabbage, Cranberries and pumpkin ravioli	44,00 €	43,50 €	43,00 €	42,50 €
<b>Goose Leg</b> on kale with mini potato dumplings	36,00 €	35,50 €	35,00 €	34,50 €
<b>Half Bavarian Farm Duck</b> Apple red cabbage, potato dumplings and jus	38,00 €	37,50 €	37,00 €	36,50 €
<b>Original Kuffler Wiener Schnitzel</b> from the saddle of veal, Fried potatoes, cranberries and cucumber salad	36,00 €	35,50 €	35,00 €	34,50 €
<b>Crispy grilled salmon trout with prawns</b> on pearl barley risotto, Green sauce and flower sprouts	38,50 €	38,00 €	37,50 €	37,00 €





# Vegetarian and Vegan



**Truffle Tagliatelle**  
with sliced winter truffle



**Beetroot gnocchi**  
with colourful chard and spring onions

in the 2-course menu	in the 3-course menu	in the 4-course menu	in the 5-course menu
29,50 €	29,00 €	28,50 €	28,00 €
25,50 €	25,00 €	24,50 €	24,00 €



# Dessert

	in the 2-course menu	in the 3-course menu	in the 4-course menu	in the 5-course menu
<b>Chocolate and blood orange slice</b> with sour cream ice cream and marinated orange	13,50 €	13,00 €	12,50 €	12,00 €
<b>Almond and cherry strudel</b> with cherry brandy cream and vanilla ice cream	13,50 €	13,00 €	12,50 €	12,00 €
<b>Classic crème brûlée</b> with mascarpone fig ice cream and date cream	13,50 €	13,00 €	12,50 €	12,00 €
<b>Warm Apple Strudel</b> with vanilla sauce or BARTU vanilla ice cream	15,50 €	15,00 €	14,50 €	14,00 €
<b>Homemade Spatenhaus Creme Bavaoise</b>	13,50 €	13,00 €	12,50 €	12,00 €
<b>Local Cheese Selection</b> with fresh bread, fig mustard and mustard fruits	21,00 €	20,00 €	19,50 €	19,00 €





# Hotel Munich Palace

If you need hotel rooms for your event, family celebration or opera visit, we recommend our beautiful 5-star boutique hotel in Bogenhausen, the Hotel München Palace.

The very personal and family-run house makes you want to visit Munich!

For reservations please call +49. +89. 419 71-17 (subject to availability).

[www.hotel-muenchen-palace.de](http://www.hotel-muenchen-palace.de)



# Contact Us

Banquet Requests,  
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(Please call for an appointment)

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