

SPATENHAUS
an der Oper

BANQUET PORTFOLIO 2026

VALID UNTIL NOVEMBER 22, 2026

Kuller[®]

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!

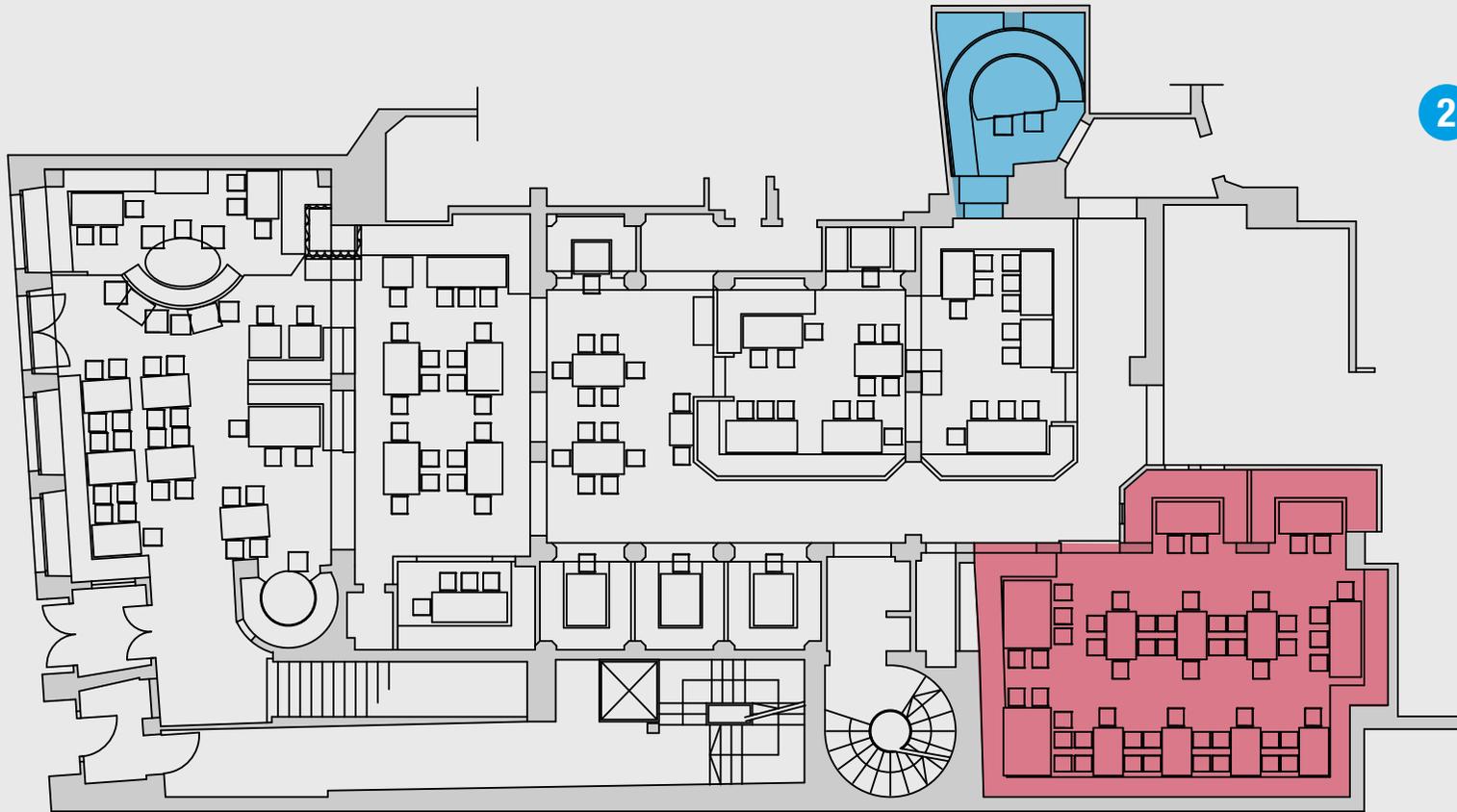
A warm welcome!
Your SPATENHAUS Team

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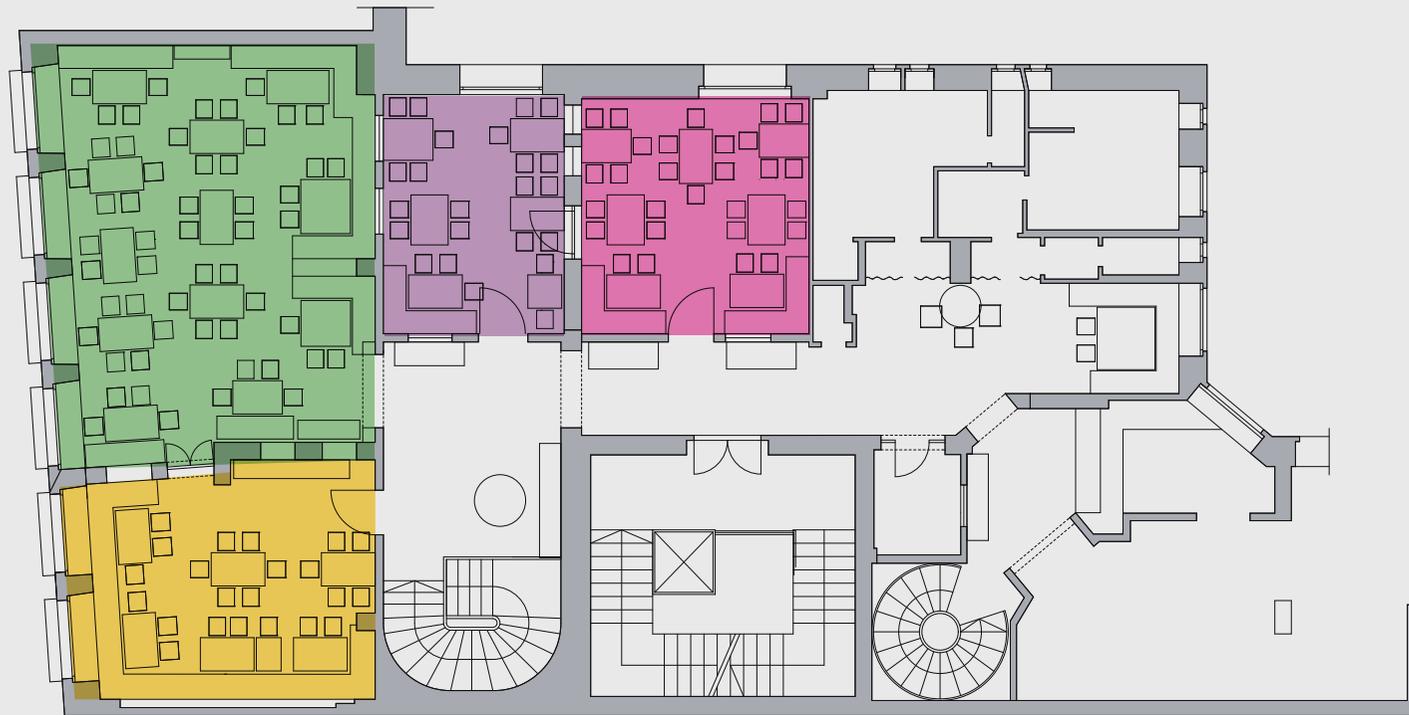
The Spatenhaus, Ground Floor



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

The Spatenhaus, Upper Floor



3 Large Opera Room
up to 75 people, c. 55 sqm
Minimum spend: € 5,500

4 Small Opera Room
up to 40 people, c. 30 sqm
Minimum spend: € 2,800

5 Maximilianstube
up to 25 people, c. 15 sqm
Minimum spend: € 1,750

6 Schäfflerstube
up to 35 people, c. 25 sqm
Minimum spend: € 2.400

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: € 5,500



The Small Opera Room

On the first floor, up to 40 people, c. 30 sqm Minimum spend: € 2,800



The Maximilianstube

On the first floor, up to 25 people, c. 15 sqm, minimum spend: € 1,750



The Schäfflerstube

On the first floor, up to 35 people, c. 25 sqm, minimum spend: € 2,400



Equipment & Decoration

We design the rooms and table settings according to your individual wishes. As a rule, the tables are set with white table linen and white cloth napkins. We work with an excellent florist whom we are happy to recommend and arrange for you.

Herr Wismayer für Blumen

Markus Wismayer

Tel.: +49.89. 62421785

Email: blumen@herrwismayer.de

| | |
|-----------------------------------|----------|
| Menu cards | € 3,90 |
| Place card | € 2,50 |
| Standing tables for the reception | € 35,00 |
| Projector and screen | € 195,00 |
| Canvas | € 35,00 |
| Microphone and speaker | € 100,00 |

*Price per piece



General

Cover

We take the liberty to charge for mixed bread basket, butter and cream cheese.
€ 4,20 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

The deposit must be paid in advance at least one week before the event. The final bill will be provided after the event and must be paid upon receipt. Exceptions to this rule are only possible if a different written agreement (text form sufficient) has been made between the contracting parties prior to the event.

VAT

All prices quoted in this banquet folder as well as in all food and beverage menus include the statutory VAT of 7% (food) and 19% (beverages).

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 Limoux Rosé Brut | 0,1l | € 8,50 |
| 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 | € 49,00 |
| Cuvée di Boj | | |
| Champagne | 0,75l | € 114,00 |
| Moët Et Chandon Brut Imperial Ac | | |
| Red Moon Sparkling | 0,75l | € 42,00 |
| 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 | € 6,40 |
| Roulade of beef tip with rocket and horseradish cream | € 6,40 |
| Roasted goat cheese in Parma ham with wild herbs and tomato relish | € 6,40 |
| Mini Kuffler Wiener Schnitzel with potato salad | € 7,50 |
| Obatzter on pretzel sticks | € 5,90 |
| Tomato and mozzarella skewer with ripe balsamic vinegar and homemade basil pesto | € 5,90 |
| Herb cream cheese on pumpernickel | € 5,90 |
| Chickpea patties with tomato hummus | € 5,90 |
| Prawn on lemongrass skewer with mango chilli mayo | € 6,40 |
| House-pickled Gravalax with Rösti | € 6,40 |
| Salmon tartare on toasted baguette | € 6,40 |
| | |
| A Spatenhaus classic: | |
| Mini veal patties with homemade potato salad and Dijon mustard | € 6,40 |

*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 is valid from 1 January to 22 November 2026. From 23 November 2026, we will only be offering 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 |
|--|----------------------------|----------------------------|----------------------------|----------------------------|
| Tuna Tartar with marinated cucumber, mango relish and soy sauce emulsion | 29,00 € | 28,50 € | 28,00 € | 27,50 € |
| Grass-fed Beef Tartar with Quail Egg with pickled onion, toasted house bread and chive mayonnaise | 26,00 € | 25,50 € | 25,00 € | 24,50 € |
| Kuffler's House-Cured Salmon with chive crème fraîche, puffed potato, keta caviar and herb salad | 28,00 € | 27,50 € | 27,00 € | 26,50 € |
| Red Beet Carpaccio with goat cheese pralines, balsamic reduction and walnuts | 21,00 € | 20,50 € | 20,00 € | 19,50 € |
| Grilled Pulpo served on hummus with chive oil | 26,00 € | 25,50 € | 25,00 € | 24,50 € |
|  Opera Salad Handpicked salad leaves from the Böck Garden with assorted tomatoes and cucumber optionally with: two Tiger prawns | 18,00 € | 17,50 € | 17,00 € | 16,50 € |
| | | | | +17,00 € |



Soups

| | in the 2-course menu | in the 3-course menu | in the 4-course menu | in the 5-course menu |
|--|----------------------------|----------------------------|----------------------------|----------------------------|
| Asparagus Cream Soup (seasonal) with wild garlic oil | 12,00 € | 11,50 € | 11,00 € | 10,50 € |
| Pumpkin Soup (seasonal) with pumpkin seed coulis | 10,50 € | 10,00 € | 9,50 € | 9,00 € |
| Chilled Cucumber–Yogurt Soup (seasonal) | 11,00 € | 10,50 € | 10,00 € | 9,50 € |
| Lobster Bisque with shellfish dumplings | 15,00 € | 14,50 € | 14,00 € | 13,50 € |
| Truffled Potato Soup with lardons | 12,50 € | 12,00 € | 11,50 € | 11,00 € |
| Beef Bouillon with pancake strips | 9,50 € | 9,00 € | 8,50 € | 8,00 € |



Intermediate Course

Risotto

with pan-fried tiger prawns & "Belper Knolle" cheese

| in the 2-course menu | in the 3-course menu | in the 4-course menu | in the 5-course menu |
|----------------------------|----------------------------|----------------------------|----------------------------|
| 31,00 € | 30,50 € | 30,00 € | 29,50 € |



Truffled linguine

with pine nuts, Parmesan and arugula

| | | | |
|---------|---------|---------|---------|
| 28,00 € | 27,50 € | 27,00 € | 26,50 € |
|---------|---------|---------|---------|



Sorbet

Price per scoop



Strawberry Mint

Fruity Strawberry with a Touch of Fine Mint
infused with Crémant Rosé
infused with vodka

€ 4,20

€ 10,00

€ 11,50



Mango Lemongrass

Ripe Mango with a Fresh Exotic Twist
infused with vodka

€ 4,20

€ 11,50



Pure Lemon

Aromatic Lemons from Sicily
infused with vodka

€ 4,20

€ 11,50



Main Course

| | in the 2-course menu | in the 3-course menu | in the 4-course menu | in the 5-course menu |
|---|----------------------------|----------------------------|----------------------------|----------------------------|
| Veal Two Ways (Fillet & Cheek) with cauliflower crème & hasselback potato | 41,00 € | 40,50 € | 40,00 € | 39,50 € |
| Beef Fillet with grilled green asparagus, dauphinoise potatoes & rosemary jus | 56,00 € | 55,50 € | 55,00 € | 54,50 € |
| Monkfish served on squid ink risotto, with saffron foam & young leek | 46,00 € | 45,50 € | 45,00 € | 44,50 € |
| Kuffler Wiener Schnitzel with potato-cucumber salad | 37,00 € | 36,50 € | 36,00 € | 35,50 € |
| Pan-Seared Pike-Perch Fillet with thyme polenta, sautéed spinach and chive beurre blanc | 32,00 € | 31,50 € | 31,00 € | 30,50 € |
| Rack of Lamb with eggplant caviar, potato cakes and rosemary jus | 45,00 € | 44,50 € | 44,00 € | 43,50 € |

For guests who prefer vegetarian or vegan cuisine, we offer a selection of fine, seasonal dishes. Please inform us in advance of the number of guests requiring these options. On the day of the event, we will present our current vegetarian and vegan dishes for them to choose from.



Dessert

| | in the 2-course menu | in the 3-course menu | in the 4-course menu | in the 5-course menu |
|--|----------------------------|----------------------------|----------------------------|----------------------------|
| Lemon Tart with meringue, strawberry-mint ice cream & berry coulis | 14,00 € | 13,50 € | 13,00 € | 12,50 € |
| Prinzregententorte (Bavarian layered chocolate cake) Vanilla creme & pistachio ice cream | 15,50 € | 15,00 € | 14,50 € | 14,00 € |
| Apple Mille-Feuille Vanilla chantilly and vanilla ice cream | 14,50 € | 14,00 € | 13,50 € | 13,00 € |
| Homemade Spatenhaus Crème Bavaoise | 12,00 € | 11,50 € | 11,00 € | 10,50 € |
| New York Cheese Cake with berry compote and caramel | 13,50 € | 13,00 € | 12,50 € | 12,00 € |



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



Contact Us

Banquet Requests,
Accounts:

Please call for an appointment:

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E-Mail: spatenhaus@kuffler.de

Adresse:

Spatenhaus an der Oper
Residenzstr. 12 | 80333 Munich
spatenhaus@kuffler.de
Tel.: +49.89 290 706-0
Fax: +49.89 291 305 4



The Kuffler Group in Munich at a glance

Spatenhaus an der Oper

A charming, traditional Munich institution located directly opposite the opera house. Bavarian specialties and refined classics. Large outdoor terrace.
Residenzstr. 12, 80333 München, spatenhaus@kuffler.de, 089. 290 706-0

Seehaus im Englischen Garten

Mediterranean fish cuisine in a prime lakeside location within the English Garden. Terrace and beer garden. A true place to be.
Kleinhesselohe 3, 80802 München, seehaus@kuffler.de, 089. 381 613-0

Mangostin Asia Restaurants

Creative Thai, Vietnamese and Japanese cuisine, including top-quality sushi. Elegant ambience with terrace and garden.
Maria-Einsiedel-Str. 2, 81375 München, mangostin@kuffler.de, 089. 723 2031

Beim Sedlmayr

A legendary Munich tavern near the Viktualienmarkt, beautifully restored and newly reopened. Honest traditional dishes, refined classics and modern creations come together in a surprisingly harmonious way.
Westenriederstr. 14, 80331 München, sedlmayr@kuffler.de, 089. 700 88 551

Haxnbauer

Located "Im Tal," close to the Isartor. A beloved Old-Munich tavern famous for its outstanding pork and veal knuckles. Salettl room with sports broadcasts.
Tal 38, 80331 München, info@haxnbauer.com, 089. 22 42 48

Hotel München Palace

A classic-modern 5-star boutique hotel in Bogenhausen, known for its warm, highly personalized service.
Trogerstr. 21, 81675 München, info@hotel-muenchen-palace.de, 089. 419 71-0

La Grenouille im Hotel München Palace

Fine French brasserie cuisine with a quiet, beautifully landscaped garden.
Trogerstr. 21, 81675 München, lagrenouille@kuffler.de, 089. 419 71-0

