



BANQUET FOLDER 2026

Kuller®

Dear Ladies and Gentlemen,
Dear guests,

For your banquet, for your wedding, for birthday or family celebrations, for conferences and corporate events, the Seehaus in the Englischer Garten offers a unique ambience with individual service. You will feel just as well looked after in a small circle as in a very large setting.

With rooms equipped in different ways, we can tailor our services to your specific needs and make your wishes a reality. From the very beginning, our Seehaus banquet crew will be at your side with help and advice. Together with our kitchen professionals, we are happy to cater to your personal wishes.

On the following pages we will introduce you to the Seehaus.

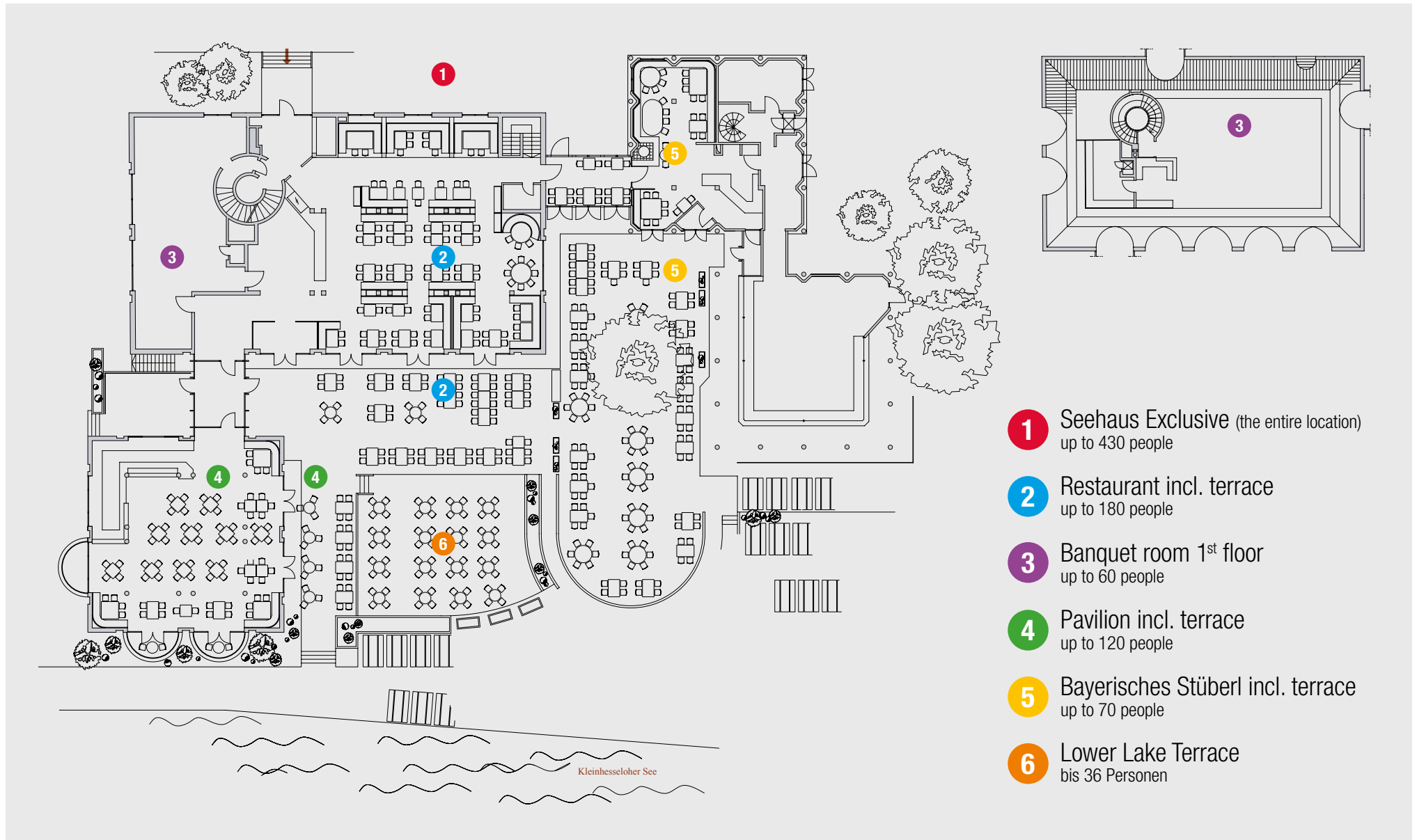
A warm welcome!
Your SEEHAUS Team

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The Seehaus



The Seehaus

1

Seehaus Exclusive

up to 430 people

Our entire house is available for your event. It can be used individually depending on the concept.

Size:

Approx. 1000 sqm

Minimum Spend:

EUR 32.000

2

Restaurant

up to 180 people

The bright restaurant creates a pleasant and cosy atmosphere with niches and round arches.

Size:

Approx. 270 sqm

Minimum Spend:

EUR 13.000

3

Banqueting Room

1st floor / up to 60 people

A pure, high-ceilinged banquet room has been created under the roof. Versatile use for meetings, as a ballroom or for a wedding dinner.

Size:

Approx. 90 sqm

Rental Prices (without catering):

10-17 Uhr: EUR 450

All day: EUR 900

[Meeting Package](#)

Minimum Spend:

EUR 2.800

4

Pavilion

up to 120 people

The airy pavilion is unbelievably interchangeable. On Sundays, we serve our Big Breakfast there. In the afternoon, homemade pies and cakes tempt you. In the evening, the pavilion dresses up! For dinners, weddings or birthday parties.

Size:

Approx. 130 sqm

[Meeting Package](#)

Minimum Spend:

EUR 6.500 without terrace

EUR 7.500 with terrace

5

Bavarian Stüberl

up to 70 people

In the Bavarian Stüberl, with its large tiled stove, light wood and large photos of alpine pastures come alive.

Size:

Approx. 96 sqm

Minimum Spend:

EUR 4.500

6

Lower Lake Terrace

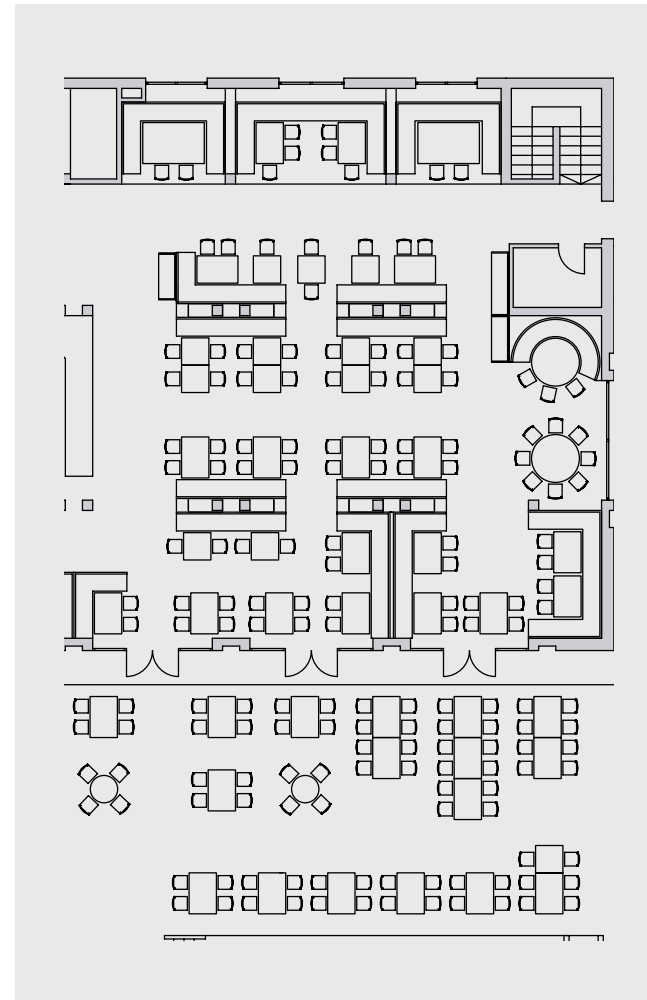
up to 36 people

Can only be booked in addition to the restaurant or pavilion terrace

Minimum Spend:

EUR 1.500

The Restaurant



2

The Restaurant

up to 180 people (Menu)
up to 130 people (Buffet)

Depending on the size of your event, we can set up different tables for you in the restaurant. Our team will be happy to advise you.

The Restaurant

Seating examples

Small Group



2 tables à 10 people

Tables up to 18 people

T-table up to 20 people

Table 22 and 23



Oval table up to 18 people

Large Group



4 tables up to 36 people

Table up to 22 people

T-table up to 24 people

Banqueting Room 1st floor

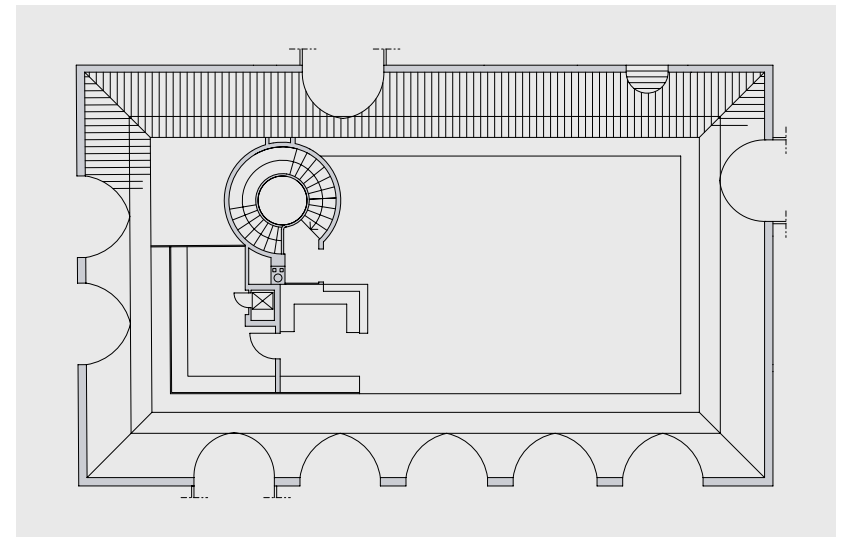


3

Banqueting Room

1st floor
up to 60 people (Menu & Buffet)

Max. Seating possibilities:
Round Tables - 60 people
Table - 28 people
U-shape - 25 people
Parliamentary - 40 people
Rows of chairs - 60 people



The Pavilion

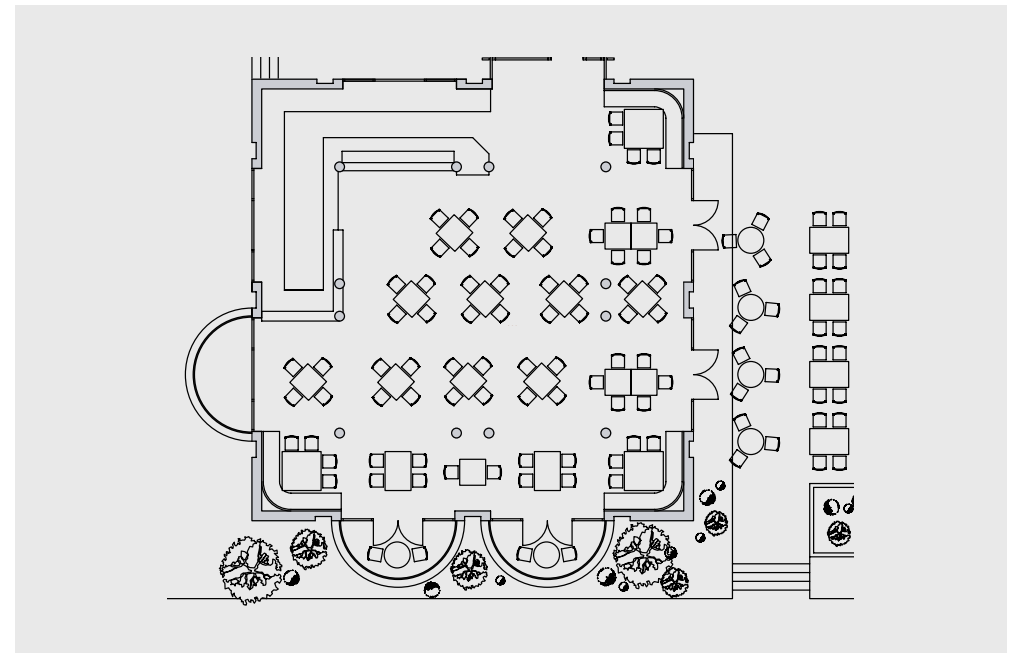


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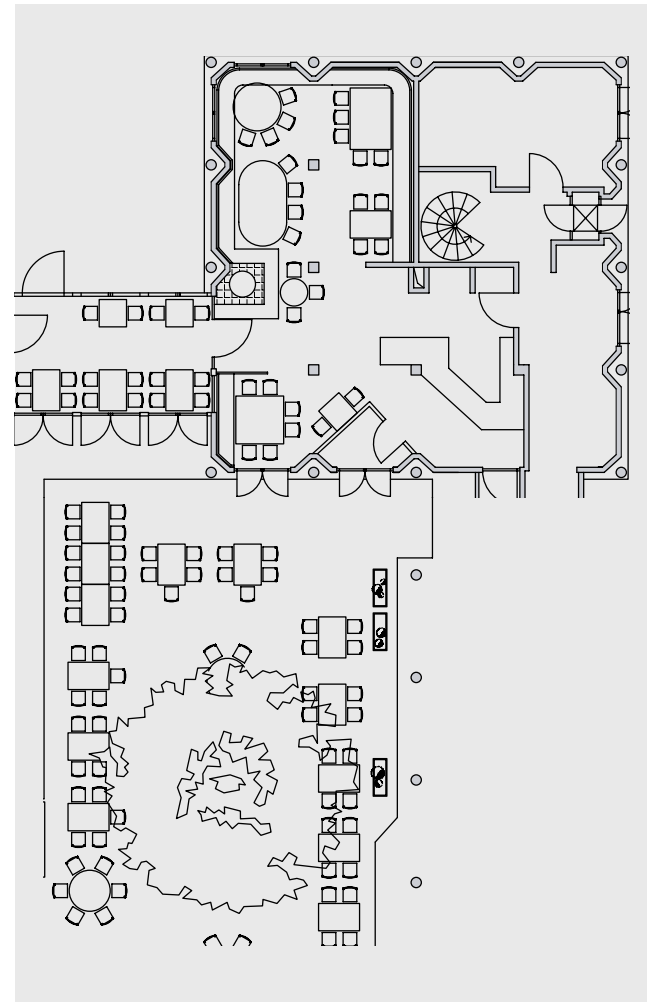
The Pavilion

up to 120 people (Menu)
up to 100 people (Buffet)

For your event, we will seat the pavilion with round tables. Our pavilion is also ideally suited for a standing reception.



Bavarian Stüberl



5

Bavarian Stüberl

up to 70 people (Menu)
up to 50 people (Buffet)

Whether festive with tablecloths
or rustic with table settings - the
Stüberl is suitable for all occasions!

Lower Lake Terrace

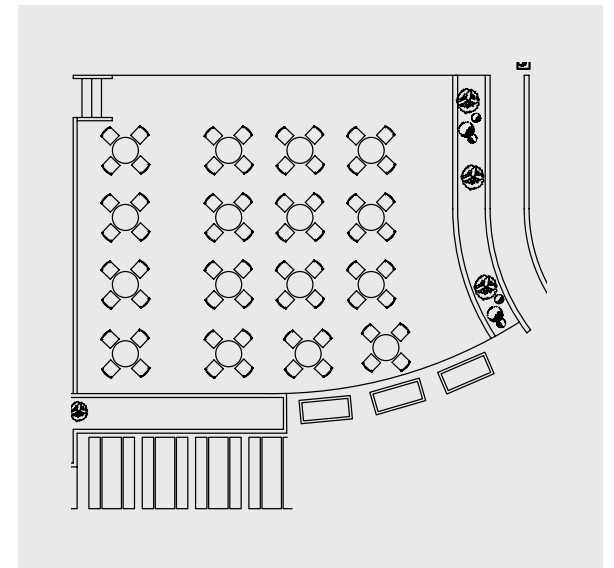


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Lower Lake Terrace

up to 36 people

Can only be booked in addition to the restaurant or pavilion terrace



Equipment and more

Projector	EUR 160
Block of A4	EUR 2.5
Stage element, 200x100 cm	EUR 45
Flip chart	EUR 35
Canvas 220 x 220 cm (only in the banquet room)	EUR 35
Portable Canvas, 160 x 160 cm	EUR 35
Music system (built-in speakers in the walls for background music)	EUR 60
Microphone	EUR 60
Mobile music system including microphone	EUR 160
Lectern	EUR 130
Pen	EUR 1
TV (LCD), 75 inch, incl. stand & speaker	EUR 160
W-LAN (only in the banquet room)	free of charge
Bluetooth Speaker	EUR 30
Menu cards / Drinks menu	EUR 3.9
Selection card	EUR 2.5
Room plan with list of names	EUR 20
Place cards	EUR 2.5
Table cover high tables	EUR 29
Silver candelabra	EUR 29



General

Deposit - for non-exclusive booking of our rooms

Upon conclusion of the contract, the Client shall pay 100% of the menu price resulting from the order to the Contractor as an advance payment.

Deposit - for exclusive booking of our rooms

For the sole (exclusive) use of a room, we charge a turnover guarantee, which is made up of the consumption of food and drinks. If the turnover is not achieved, you will be charged the difference as room rental at the end of the event. Upon conclusion of the contract, the client must pay 100% of the fixed turnover guarantee to the contractor before the event.

Final payment

Please settle your bill at the end of the event in cash, by EC card or credit card (except Diners).

Payment on account after the event is not possible.

We will be happy to send you an additional deposit invoice in advance to keep the remaining amount lower for you on the evening. Please contact our banquet office.

Of course, we will be happy to issue you a receipt with your company name for further internal billing. Please ask the responsible restaurant manager on site.

Drinks Selection

We kindly ask you to inform us of your choice of drinks at least 10 days before the event.

Allergies and dietary needs

If you have allergies or special dietary requirements and would like to know more about the ingredients used, please feel free to contact our staff at any time.

Flowers

We ask for your understanding that it is not possible to bring in your own flower arrangements. Our florist will be happy to provide you with a consultation:

Manuela Obermeier
Tel: +49.151 240 862 51
manuela.obermeier@kuffler.de

Fork money

Bringing your own cakes and pies is not permitted. Our patisserie fulfils almost all the wishes of our guests. In exceptional cases and after consultation, we charge a fork fee of EUR 4.4 per guest.

Cloakroom

We are happy to provide trained cloakroom staff. We charge EUR 48 per hour per cloakroom attendant. We provide coat racks and hangers free of charge for up to 120 people.

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	EUR 35 per bottle
Champagne	EUR 69 per 0,75l bottle
	EUR 135 per magnum bottle, 1,5l

VAT

All prices quoted in our banquet folder and in all food and beverage menus are inclusive of the statutory VAT of 7% (food) and 19% (beverages).

Number of People

We kindly ask you to inform us of the final number of guests in writing and binding at the latest 10 days before the event.

This number is the basis for calculation. The number of participants can be reduced free of charge up to two days prior to the event. Within this period, the kitchen will already be in preparation.

Rehearsal dinner

- max. 2 menus from the current menu
- only for events with 50 or more people

In the course of event planning, a trial meal is possible by reservation for a fee. Possible dates for this are exclusively Monday to Friday from 12.00-15.00. We ask that you make an appointment in good time.

General

Food Selection

To enable us to purchase and prepare the desired dishes in the best possible quality, please inform us of your choice of dishes at least 14 days before the event. In order to be able to meet the qualitative demands of our guests at all times, we ask for a uniform food selection from a size of 25 people. Unfortunately, it is not possible to offer several banquet menus to choose from. Children choose their meals on site from the children's menu.

Event extension from 1 a.m. to a maximum of 3 a.m.

Any desired extension of the event must be announced at least one week before the event. Please note that the premises are only available to you until the specified end of the event. This means that all guests must have left the premises by 1:00 am (as an example). Unfortunately, an extension on the day of the event itself is not possible. Event extensions will be charged as follows:

From 01.00-02.00 per head EUR 100 net + 19% VAT.

From 02.00-03.00 per head EUR 150 net + 19% VAT.

The event extension applies to our service, bar waiters and restaurant managers on site who are working for your event.

Additional assembly work

We will gladly take on additional work and assistance at your event for you. For the use of our staff, we charge EUR 50 per hour per staff member present.

Finding the way to us

From the A9 motorway (from Nuremberg)

Please take the motorway exit 76 München-Schwabing (signs to Mittlerer Ring/Messe/ICM). Keep left at the fork and continue for approx. 2km on Schenkendorfstraße B2R until you reach the exit for Kleinhesselohle/Hirschau/Gyßlingstraße/SEE- HAUS. You will see the Seehaus on your right.

From the A8 motorway (from Salzburg)

Please take the exit in the direction of Nürnberg/Arena/Messe/ICM/Mittlerer Ring Ost. You will reach the Innsbrucker Ring/ B2R, which you follow for approx. 6km until you reach the exit towards Kleinhesselohle/Hirschau/Gyßlingstraße/SEEHAUS. You will then see the Seehaus on your left.

From the A8 motorway (from Stuttgart)

At the end of the motorway, please keep straight on and drive into town on VerdisträÙe. After about 3 km you will pass the „Botanischer Garten“ (on your right), at the following large traffic lights turn left onto the Wintrichring/B2R. You are then on the „Mittlerer Ring“, which you follow for about 8 km. After passing through the Biedersteiner Tunnel, take the exit on the right towards Kleinhesselohle/Hirschau/Gyßlingstraße/SEEHAUS. You will see the Seehaus on your right.

Arrival by public transport in Munich (MVV/MVG)

Bus 59 to Osterwaldstraße.
On foot approx. 5 minutes (550m)

Bus 54/68 to Chinese Tower.
On foot approx. 11 minutes (1 km)

Underground U3/U6 to Münchner Freiheit.
On foot approx. 12 minutes (1.1km)

Underground U3/U6 to Dietlindenstraße.
On foot approx. 11 minutes (1km)

Parking spaces

(Administration via the Bavarian Red Cross - NOT SEEHAUS in the Englischer Garten)

The car park in front of the Seehaus is managed by the Bavarian Red Cross. Phone: 089/23 73 253, Mail: johannes.koser@brk-muenchen.de. Unfortunately, parking spaces cannot be reserved. Between 9 a.m. and 1 a.m. there is a charge of EUR 4 per car for the first two hours and EUR 2 per subsequent hour.

Fingerfood
Brotzeitbrett
Apéro-Snacks



Fingerfood

All finger food is served on wooden trays or slate plates.

We recommend three pieces per person.
Please select no more than five different flavours.
Minimum order of 10 pieces per type.

Classic	per piece
Tempura Prawn Sweet Chili	EUR 6.5
Falafel Guacamole	EUR 6.5
Arancini Truffle Mayo	EUR 6.5

Seehaus	per piece
Seehaus Beef Tartare Trout Caviar	EUR 7
Salmon Tartare Szechuan Buttons	EUR 7
Beetroot Tartare Olive	EUR 7

Bavarian	per piece
Pulled Duck Red Cabbage	EUR 7
Obatzda Radish Pretzel	EUR 7
Smoked Rainbow Trout Horseradish Breadcrumbs	EUR 7

Vegetarian and Vegan	per piece
Avocado Cornet	EUR 7
Small vegan meatballs Honey Mustard	EUR 7
Seehaus grilled Sausage Curry-BBQ	EUR 7

Brotzeitbrettl

Please let us know the number of people for whom we can prepare the platters.

Seehaus Brettl	EUR 24 p.P.
Selection of sausages from Kuffler's selected butchers Obatzda Radi Radishes Mountain Cheese Bread Butter Oven-Fresh Pretzels	

Winzer Brettl	EUR 26 p.P.
Selection of regional and international cheese specialities Grapes Fig Chutney Nuts Oven-Fresh Pretzels	

Fischer Brettl	EUR 29 p.P.
Smoked Trout Sour Marinated Char Gravalax Baguette	

Mediterranes Brettl	EUR 27 p.P.
Fennel salami San Daniele Melon Vitello Tonnato Antipasti Focaccia	

Veganes Brettl	EUR 26 p.P.
Small vegan meatballs Falafel Pumpkin Tartar Spicy Couscous Salad Beetroot Dip Grilled Vegetables	

Apéro-Snacks

Mediterranean at the standing tables	EUR 45
per 10 People Grissini Olives Salami Pralines Parmesan chunks	

Papa Joe's Selection at the standing tables	EUR 65
per 10 People Tempura Prawns Spring Rolls Yakitori Skewers Money Bags	

Candy Bar set on a buffet table	EUR 65
per 10 People Macarons Cupcakes Broken chocolate Pralines Fruit Gums Drops	

Savory snacks can be served in addition	EUR 65
per 10 People Crisps Nut specialities Salt sticks Grissini	

Winter Reception at the Campfire (November to January)	EUR 15 per Person
Bookable for groups of 10 or more Cookies One mug of mulled wine One mug of punch	

Menus



January – December

Classic Menus

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Menu Classic – 3 or 4 Courses

Tuna tartare
Wild herbs | radish | potato | coriander | avocado

Carrot–ginger soup
Greenland shrimp | coconut

Gently cooked beef fillet (served medium)
Sugar snap peas | truffled potato gratin

Bavarian cream with raspberry coulis

Fish course: salmon fillet
Sugar snap peas | truffled potato gratin

3-course menu without tuna tartare
EUR 79 with meat | EUR 66 with fish

4-course menu
EUR 102 with meat | EUR 91 with fish

Prices are per person.

We require 10 days notice of any changes
to the number of guests.

Vegan Menu Classic I – 3 or 4 Courses

Watermelon sashimi
Wakame seaweed | cucumber | peanut | soy

Carrot–ginger soup
Coconut

Cauliflower romesco
Green asparagus | patatas bravas | salsa brava

Chocolate | avocado

3-course menu without watermelon sashimi
EUR 50

4-course menu
EUR 74

Vegan Menu Classic II – 3 Courses

Paprika cream soup
Pesto | pine nuts

Vegan truffle risotto
Baby leaf spinach | vegan Parmesan

Coconut and rice pudding
Pandan | mango

EUR 53

January – December

Bavarian Menu

Cover

Pretzels | Churned Butter | Lard Spread | Honey Mustard EUR 4.2

Bavarian Menu – 3 or 4 Courses

Seehaus Brettl

Selection of sausages from Kuffler's selected butcheries
Obatzda | radishes | sliced radish | Mountain cheese

Dumpling soup
with chives

Bavarian "Reindel"

Duck leg, suckling pig, veal patties
Braised red cabbage with apples, coleslaw, potato dumplings

Dessert pan

Apricot dumplings, apple cake, Bavarian cream in a glass

3-course menu without dumpling soup
EUR 75

4-course menu
EUR 87

Prices are per person.

We require 10 days notice of any changes
to the number of guests.



January – March

Wintertime

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Wintertime Menu – 3 or 4 Courses

Octopus carpaccio

Fennel | sea beans | orange | wild herbs

Parsnip saffron cream soup

Suckling pig cheek

Warm marinated pointed cabbage | potato | apple | chorizo

Chocolate and pear

Strudel | vanilla ice cream

Fish course: Monkfish

Warm marinated pointed cabbage | potato | apple | chorizo

3-course menu without octopus carpaccio

EUR 60.50 with meat | EUR 67.50 with fish

4-course menu

EUR 87 with meat | EUR 94 with fish

Prices are per person.

We require 10 days notice of any changes
to the number of guests.



April – May

Festive menu for your spring celebration

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Festive Menu – 3 Courses

Festive soup

Liver spaetzle | dumplings | sliced pancakes

Vegetarian option available with semolina dumplings and sliced pancakes

Rose-roasted beef fillet

Fresh white asparagus | new potatoes | hollandaise sauce

Chocolate mousse

Red berry compote

Fish course: pan-seared salmon fillet (skin on)

Fresh white asparagus | new potatoes | hollandaise sauce

EUR 79 with meat | EUR 66 with fish

Prices are per person.

We require 10 days notice of any changes
to the number of guests.



April – June

Spring at Seehaus

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Spring Menu – 3 or 4 Courses

Duo of veal and tuna tartare
Pea | rhubarb | asparagus | radicchio

Beetroot coconut soup | salmon

Slices of lamb loin
Red pepper ragout | wild garlic | grenaille potatoes | Pommery mustard

Sour cream mousse
Rhubarb | raspberry

Fish course: pike-perch
Red pepper ragout | wild garlic | grenaille potatoes | Pommery mustard

3-course menu without duo of tartare
EUR 69 with meat | EUR 63 with fish

4-course menu
EUR 97 with meat | EUR 91 with fish

Prices are per person.

We require 10 days notice of any changes
to the number of guests.



April – June / Asparagus

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Asparagus Menu – 3 or 4 Courses

“Trampo Mallorquin” asparagus

Avocado | melon | mint

Optionally with Parma ham + EUR 7

Asparagus cream soup with garnish

Rose-roasted veal fillet

Asparagus ragout | rosemary potatoes | jus

Variation

of almond, berries and tonka bean

Fish course: pan-seared char (skin on)

Asparagus ragout | rosemary potatoes | beurre blanc

3-course menu without “Trampo Mallorquin” asparagus

EUR 73 with meat | EUR 65 with fish

4-course menu

EUR 97 with meat | EUR 89 with fish

Fresh white asparagus menu

We're happy to offer you our fresh white asparagus as a set menu. [More info](#)

Prices are per person.

We require 10 days notice of any changes to the number of guests.



July – August

Summer in the English Garden

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Summer Menu I – 3 or 4 Courses

Watermelon sashimi
Wakame seaweed | soy | chili | avocado

Andalusian gazpacho
Marinated vegetables

Whole roasted pork loin
Celeriac | chanterelles | summer truffle

Strawberries
Black sesame | buttermilk

Fish course: pan-seared red snapper (skin on)
Celeriac | chanterelles | summer truffle

3-course menu without watermelon sashimi
EUR 56 with meat | EUR 62 with fish

4-course menu
EUR 80 with meat | EUR 86 with fish

Prices are per person.

We require 10 days notice of any changes
to the number of guests.

Summer Menu II – 3 Courses

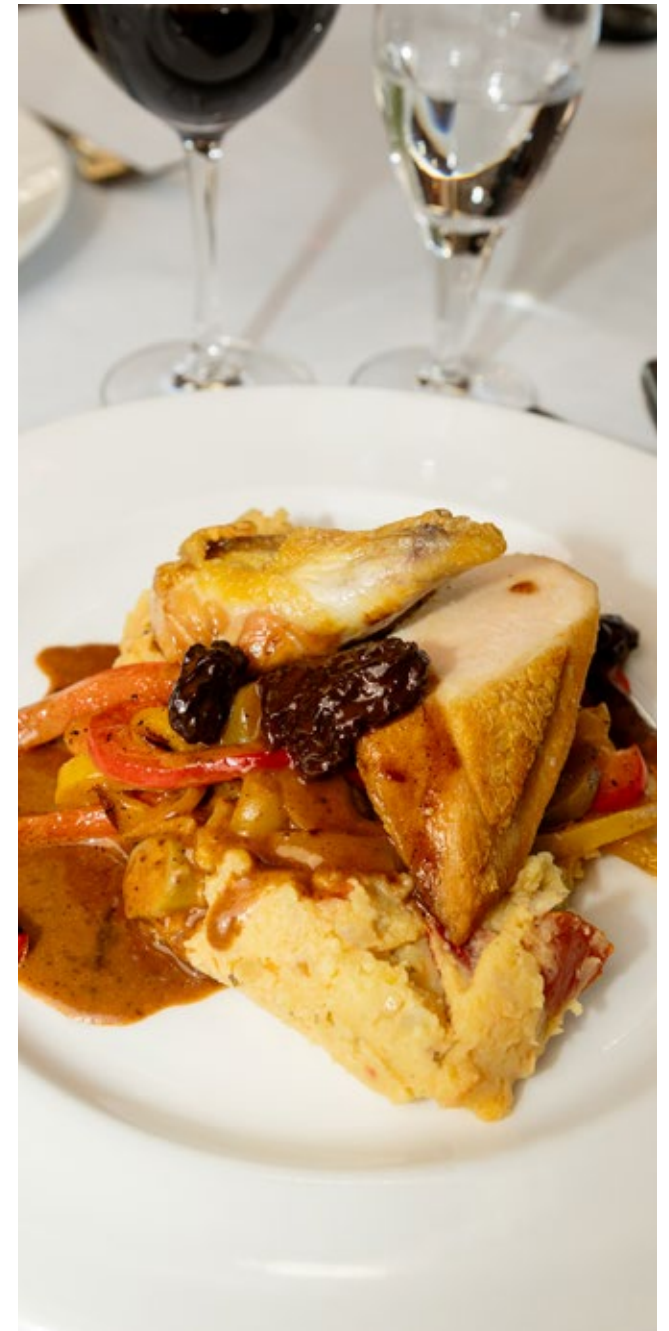
Duo of heirloom tomatoes and burrata
Pesto | aged balsamic | olive oil

Corn-fed chicken
Mediterranean mashed potatoes | melted peppers | morel

Variation
Sorrel | pistachio | yogurt

Fish course: pike-perch
Mediterranean mashed potatoes | melted peppers | morel

EUR 72 with meat | EUR 74 with fish



September – October

Autumn Season

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Autumn Menu I – 3 or 4 Courses

Braised pumpkin tartare
Goat's cream cheese | fig | lamb's lettuce

Truffled potato cream soup

Duo of beef: fillet and cheek
Autumn mushrooms | Jerusalem artichoke | red port wine

Vanilla crème brûlée

Fish course: monkfish
Autumn mushrooms | Jerusalem artichoke | white port wine

3-course menu without braised pumpkin tartare
EUR 76 with meat | EUR 70 with fish

4-course menu
EUR 97 with meat | EUR 91 with fish

Prices are per person.

We require 10 days notice of any changes
to the number of guests.

Autumn Menu II – 3 Courses

Smoked duck breast
Rose hip | pumpkin ragout | arugula

Whole roasted venison loin
Chestnut | Brussels sprouts | fig | Calvados

Variation
Poppy seed | blackcurrant | pear

Fish course: pike-perch
Chestnut | Brussels sprouts | fig | Calvados

EUR 91 with meat | EUR 80 with fish



November – December

Christmas at Seehaus

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 4.2

Wintermenu I – 3 or 4 Courses

Beef carpaccio Cipriani

Festive soup

Liver spaetzle | dumplings | sliced pancakes

Breast and leg of free-range duck

Braised red cabbage | potato dumplings | butter crumbs

Chocolate brownie

Passion fruit | mango

Fish course: cod loin

Apple | savoy cabbage | mashed potatoes | purple curry

EUR 68 with meat or fish

as a 3-course menu without beef carpaccio

EUR 92 with meat or fish

as a 4-course menu

Prices are per person.

We require 10 days notice of any changes
to the number of guests.

Wintermenu II – 3 Courses

Duck essence

Pulled duck

Braised wild boar cheek

Sautéed mushrooms | chestnut | port wine jus

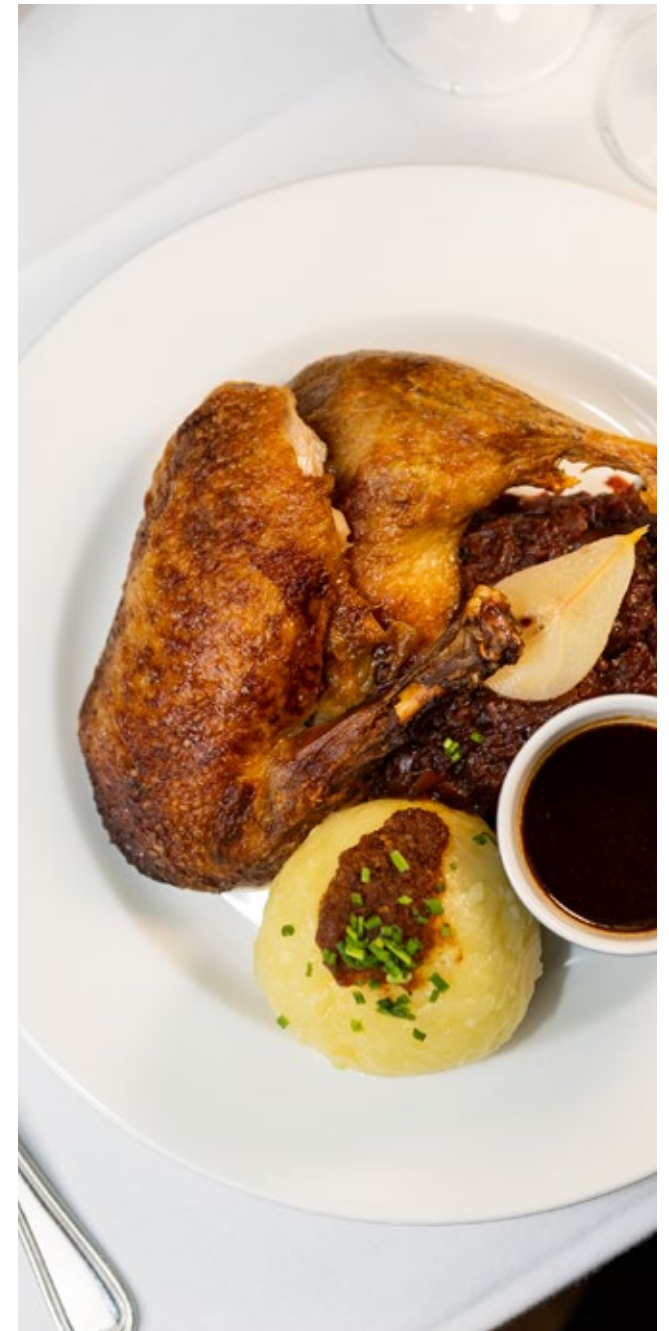
Composition

Sea buckthorn | caramel | walnut

Fish course: tuna steak

Sautéed mushrooms | chestnut | port wine jus

EUR 77 with meat | EUR 71 with fish



Buffets



Bavarian Buffet

(from 30 guests)

Already laid out on the buffet
house bread | pretzels | butter

Seehaus Starters

Seehaus Fischerbrettl

Smoked trout | Marinated char | Pickled salmon

Seehaus Metzgerbrettl

South Tyrolean ham | Kamin-, Hirsch- and Pfefferwurzn

Seehaus Kasbrettl

Romadur | Obatzda | Emmental | Camembert

Mushroom salad | Bavarian coleslaw | Sausage salad

Soup

Beef consomme with liver spaetzle

Main Courses

Trout | potato and spinach gratin | white wine sauce

Suckling pig | potato dumplings | coleslaw | dark beer sauce

Rotisserie chicken | potato salad

Duck | braised red cabbage | bread dumplings

Bavarian Mac & Cheese | fried onions | chives

Desserts

Flummery (similar to panna cotta) | apricot ragout

Crème Bavaoise

Scheiterhaufen (Traditional Austrian apple bread pudding)

EUR 94

Available with every buffet: Seehaus Cheese Board
Selection of regional and international cheese specialities
Grape | Fig | Chutney | Nuts EUR 19 per person

Seehaus Buffet

(from 30 guests)

Already laid out on the buffet
House bread | focaccia | butter | olive oil & sea salt

Starters

Tuna | Wasabi | Coriander | Peanut

Mediterranean prawn salad

San Daniele prosciutto | Melon

Mediterranean roast salad

Tomato | Buffalo mozzarella | Basil

Caesar salad

Soup

Seasonal Soup

Main Courses

Sea bream | Braised peppers | Olive | Rosemary potatoes

Italian porchetta | Roasted fennel

Pollo Cacciatore | Basil | Gnocchi

Tortelloni filled with braised artichoke | Nut butter

Grigliata Mista

Desserts

Opera slice

Lemongrass Panna Cotta

Tiramisu

EUR 99

Grill Buffet

(from 30 guests)

Already laid out on the buffet
bread | baguette | butter | herb butter

Prices are per person

Starters

Selection of charcuterie

Caesar salad . Shrimp cocktail

Colourful tomato | Buffalo mozzarella

Mediterranean pasta salad . Cole slaw

Fresh from the grill

Short ribs . Salmon steaks

Prawn skewers . BBQ chicken on the bone

Beef medallions . Salsiccia

Side dishes

Small jacket potatoes . Grilled vegetables

Corn on the cob . BBQ Sweet potato

Dips

Cocktail sauce . BBQ sauce . Sour cream

Dessert

Selection of ice cream and sorbet

Crème brûlée . Chocolate mousse

Fruit salad . Strawberries | Mascarpone

EUR 105

Flying Buffet

(from 30 Guests)

Starters

Marinated salmon | Arugula | Pink pepper
San Daniele ham | Melon
Buffalo mozzarella | Basil
Grilled zucchini | Bell pepper salad | Pine nuts | Vegan ricotta
Caesar salad

Soup

Seasonal soup

Mains

Sea bream | Tomato | Olive | Rosemary potatoes
Pollo al limone – Lemon chicken
Creamy porcini mushroom risotto | Parmesan
Celeriac ragout | Mini dumplings | Apple

Desserts

Mango Panna Cotta
Vegan chocolate mousse
Fresh fruits

EUR 89

We would be happy to create a bespoke flying buffet for you. For this, please contact our banqueting department directly and let us know your preferences as well as your budget per person.



Cakes and Sweets

From our in-house SEEHAUS patisserie. We will be happy to advise you on your choice. You can also take our daily selection of sweets home with you.

Cakes and Tartes

Danube wave	12 pieces	EUR 85
Marble cake	12 pieces	EUR 85
Cheesecake	12 pieces	EUR 85
Raspberry cake	12 pieces	EUR 85
Poppy seed crumble	12 pieces	EUR 85
Strawberry cake (only summer)	12 pieces	EUR 85
Filled honey cake	12 pieces	EUR 85
Vegan lemon cake	12 pieces	EUR 85
Lemon tart	10 pieces	EUR 72
Plum pudding (20.08.-03.10.)	1 piece	EUR 7.2

We will be happy to share our seasonal range of cakes with you. A gluten- and lactose-free alternative is available upon request.



Cakes & Pies

We offer a wide variety of cakes for birthdays and weddings: from mini cakes to exclusive multi-tiered wedding cakes. We will be happy to make your cake after individual consultation and according to your wishes.

White chocolate-passion fruit buttercream	14 Pieces	EUR 99
Lime yoghurt cream	14 Pieces	EUR 99
Nut cake	14 Pieces	EUR 99
Sachertorte	14 Pieces	EUR 99
Black Forest gâteau	14 Pieces	EUR 99
Seehaus Cake	14 Pieces	EUR 99
Prince Regent's Cake	14 Pieces	EUR 99

BERRY HEART with seasonal berries

For 10 Pieces	EUR 79
For 20 Pieces	EUR 159
For 30 Pieces	EUR 229

Wedding Cakes

Please note that the order must be placed 10 working days before the event

Two-tier (Customised decoration +EUR 21)	EUR 190
Three-tier (Customised decoration +EUR 29)	EUR 390
Four-tier (Customised decoration +EUR 37)	EUR 595
Five-tier (Customised decoration +EUR 45)	EUR 845

Decoration

Attaching floral decorations	EUR 17
Berry deco	EUR 25
Individual labelling	EUR 25



Midnight Snack

You are welcome to choose two different dishes for the midnight snack and offer them to your guests. As a guideline, we recommend ordering for approximately half of the attending guests. Please note that each dish must be ordered for a minimum of 10 people.

Chili con Carne (vegan alternative available)	EUR 9.5
Currywurst Bread (vegan alternative available)	EUR 9.5
Cheese Board Fig Mustard Grapes Bread	EUR 19
Baked meat loaf Potato salad Pretzel roll	EUR 9.5



Prices are per person

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



Your contact persons

Banquet requests

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The Kuffler Group in Munich at a glance

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

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

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

