Munich
The Kuffler Group’s foundations were set upon the legendary student pubs ‘Tangente’ and ‘Parabel’ which Roland Kuffler along with his brother-in-law, Dr. Erich Kaub, founded in most large German university towns in the early 1960s. Kuffler, with his wife Doris at his side, then moved from Heidelberg to Munich switching the student life for the classic gastronomic scene. Kuffler’s Weinzelt on the Oktoberfest, the Hotel München Palace, Kuffler Catering and the interior design studio Kuffler Inn Design were to follow.

Today the Kuffler Group are one of the largest privately-run restaurant businesses in Germany. Stephan and Sebastian Kuffler lead the business with appreciation for family tradition while setting their sights for the future.
Kuffler Catering offers huge amounts of culinary variety thanks to many years of experience. Enjoy super foods that may as well be from an Asian market stall or delicacies from the Bavarian buffet, choose international canapés or rather a sophisticated 3-course menu; our catering crew will look after you to the best of their ability whether it be in your back garden or in a castle.

Kuffler Catering is Germany-wide expertly overseen from our bases in Munich, Frankfurt and Wiesbaden. The services we offer include fully-staffed catering, VIP events, corporate events, road shows, product unveilings as well as convention catering. Furthermore, Kuffler Catering is the official caterer to the Munich fair as well as offering a portfolio of impressive event locations across Germany.
The Spatenhaus an der Oper is the epitome of a sophisticated, traditional Bavarian restaurant. The restaurant is in the perfect location with Munich’s Staatsoper (opera house) being a stone’s throw away, making the Spatenhaus a very popular meeting point for all of Munich from noon till night.

The ground floor resembles true Munich style; whether a pair of Weißwurst for breakfast or a homemade, authentic Munich specialty for lunch. The first floor takes more of a fine-dining take on traditional Bavarian dishes and offers the perfect, slightly quieter, and more elegant space for a business-lunch or a family dinner.

On both floors we place the utmost importance on using the highest quality ingredients sourced from regional producers in the surrounding area.

**Contact:**
Spatenhaus an der Oper
Residenzstraße 12
80333 Munich

**Phone:** +49.89. 290 706 0

**Fax:** +49.89. 291 305 4

**Email:** spatenhaus@kuffler.de

**Website:** www.kuffler.de

**Capacity:**
- Entire ground floor: 300
- Kutscherstube: 10
- Residenzstube: 70
- 1st floor: 170
- Grand Opernstube: 70
- Small Opernstube: 40
- Schäfflerstube: 35
- Maximilianstube: 25
The Seehaus im Englischen Garten sits beautifully on the shores of the Kleinhesselohe Lake in the middle of one of the largest inner-city parks in the world. Only a short bike ride away from the centre of Munich, the Seehaus feels a million miles away from the buzz of modern city life. The modern restaurant and the traditional wood-paneled “Stüberl” offer a wonderful location for a family gathering or any special occasion while the high-ceilings of the banqueting room and the Pavilion offers a larger area for any type of event. Surrounding the building is a huge beer-garden that every “Münchner” sees as the place to be as soon as the sun comes out, year in year out.

The restaurant’s culinary focuses lie on Mediterranean-style fish and as well as other classics, the Pavilion hosts our ‘Breakfast Club’ and also offers a wonderful space for a cup of coffee and a slice of cake from our in-house patisserie. The “Stüberl” serves Bavarian dishes from the surrounding region.
The Haxnbauer is in the Scholastikahaus which was built in the 14th century and is a short distance away from the Marienplatz. This historical jewel is a popular meeting place for “Münchner” and our guests from all over the world.

Our purpose-made wood fired rotisserie oven slowly spit-roasts pork and veal knuckles until they are crispy and unbelievably delicious. Other than the name-sake dish, the Haxnbauer also serves other traditional Bavarian delicacies.

The Kabinett and Séparée can be booked exclusively for events. For large events we recommend ordering a whole suckling pig which is not only impressive to look at but also amazingly delicious.
The Kufflers, together with their business partner, Joseph Peter, have run the Mangostin, in the suburb of Thalkirchen, for nearly 30 years. The restaurant is a Munich-classic serving a pan-Asian kitchen as well as having a wonderful, authentic interior with the photo-installation “Red Child” by the acclaimed artist, Prof. Xiao Hui Wang, taking centre stage.

The Mangostin Garden is perfect for the chilled Saturday night with your friends with its comfortable garden furniture and hammocks while the Palm Court Bar and the Garden Kitchen offer delicious food and drink for you to enjoy.

Our dedication to providing the freshest, the best and, most importantly, the most authentic Far-Eastern food is what makes the Mangostin the establishment that it is today. Our office in Bangkok makes sure that the Mangostin is provided weekly with the freshest and most authentic ingredients possible. All of our chefs have undergone training in either Thailand or Japan which explains the amazing culinary experience that you have when you come visit.

Contact: Mangostin Asia Restaurants
Maria-Einsiedel-Straße 2
81379 Munich
Phone: +49.89. 723 203 1
Fax: +49.89. 723 984 7
Email: restaurant@mangostin.de
Website: www.mangostin.de

Capacity:

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Grass with open Wok Kitchen:</td>
<td>150</td>
</tr>
<tr>
<td>Keiko Japanese Pacific Room:</td>
<td>30</td>
</tr>
<tr>
<td>Papa Joe’s Restaurant:</td>
<td>50</td>
</tr>
<tr>
<td>Papa Joe’s Bar:</td>
<td>18</td>
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<tr>
<td>Veranda:</td>
<td>120</td>
</tr>
<tr>
<td>Lounge Garden:</td>
<td>500</td>
</tr>
</tbody>
</table>
In the gallery above the departures area of Munich Airport’s Terminal 2, you go and get your pre-departure hit of Far-Eastern delicacies at Kuffer’s Mangostin Airport.

Authentic wok and noodle delicacies are available as well as freshly prepared sushi from one of our sushi chefs. You can now even take sushi away to enjoy on the plane! Sunday’s attracts people from far-and-wide for the Far-East Buffet which boasts a huge variety of exquisite delicacies.

The huge diversity of food and large open areas offer the perfect space for events or large banquets for up to 250 people. Under the protection from the pagoda, travelling businessmen and women are able to host meetings and business lunches.

MANGOSTIN AIRPORT
IM TERMINAL 2

Contact: Mangostin Airport
Munich Airport Terminal 2
Level 05
85326 Munich
Phone: +49.89. 975 850 10
Fax: +49.89. 975 850 19
Email: t2@kuffler.de
Website: www.kuffler.de
Long, rustic wooden tables perfect for big travel groups or small, sheltered lounge cabins decked out with sockets for any pre-travel charging makes our modern pizza restaurant perfect for a pre-departure bite to eat.

We serve a very clearly defined, simple Italian cuisine. Delicious pizza, fresh pasta, crisp salad, dolci and caffè are a part of the menu and as always, our motto: few, good ingredients and love in the process never disappoints.

Contact: Bagutta Pizza Culture
Munich Airport Terminal 2
Level 05
85326 Munich

Phone: +49.89. 975 850 05
Fax: +49.89. 975 850 19
Email: t2@kuffler.de
Website: www.kuffler.de
A wine tent on the biggest beer festival in the world—yes, it really is a thing! We have owned the tent since 1984 and really think that it is one of the most beautiful tents on the whole Oktoberfest. With comfortable hand-crafted seating “boxes” (enclosed table which seats 8), a carefully selected wine list and Paulaner Weißbier straight from the barrel makes for an unforgettable Oktoberfest experience. Three bands make sure that there is a lively ambiance throughout the whole tent. The big garden, the balconies and our four bars offer ample space to meet your friends for a cup of coffee, a glass of champagne or wine.

The standard of the kitchen in the Weinzelt still makes us very proud. A select crew recruited from our Munich restaurants and a wide-ranging menu with select dishes from each restaurant ensures that our guests never leave feeling disappointed.

A picture is worth a thousand words so why don’t you head over to our website www.weinzelt.com where you can see pictures and videos of our wonderful tent and the guests, music, ambiance, food and drink that
Our 5-star Hotel München Palace is a privately-run, classic inner-city hotel. A guest once commented, “If you’re looking for a hotel, you will find a home.” We find that this perfectly encapsulates what we are about here at the Hotel München Palace. The hotel is in the quiet Bogenhausen close to the Prinzregententheatre and the Gasteig Culture Centre.

We have 74 modern rooms and suites in our old building and since spring 2018 we added 16 new rooms and suites to our repertoire. All of the rooms have been tastefully furnished with lovely wooden floors, luxurious fabrics and hand-finished pieces of furniture.

Our suites also offer luxurious details: Our Presidential and Maisonette Suites boast a private balcony, a sauna and numerous additional rooms with the Presidential Suite containing a Steinway piano.

The elegant Palace restaurant, the Palace bar and the charming conservatory make ideal places to meet with your friends or to relax alone. Moreover, our two conference rooms and our Business Suite offer up another wonderful location to celebrate any given event or to host important business meetings.

In order to ensure maximum relaxation, we have a sauna, steam room and a small gym with a lovely rooftop balcony and garden.

HOTEL MÜNCHEN PALACE

Contact: Hotel München Palace
Trogerstraße 21
81675 Munich
Phone: +49.89. 419 71 0
Fax: +49.89. 419 71 809
Email: info@hotel-muenchen-palace.de
Website: www.hotel-muenchen-palace.de

Capacity:
Salon Diana: 15
Salon Merkur: 36
Restaurant: 24
Conservatory: 36

89 Rooms and suites
1 Maisonette Suite with private balcony
1 Presidential Suite spread over 2 floors with a sauna and a Steinway Grand piano
Until this point in time we have planned, designed and decorated nearly all of the Kuffler spaces. Other than that, we have used interior designers spanning from Germany to Budapest and Beijing.

For example, above are the plans of the new Café Rosso in the Old Opera in Frankfurt. We decided on this style due to our wish to encapsulate the ‘modern meets old’ design of the building.

The Kufflers show their interest and passion for interior design and furnishing by working closely on projects with their team of architects and interior designers. Their trips around the world allow the Kufflers to bring ideas and suggestions back to the table which allows all of the Kuffler spaces to have their own clear identity while being at the forefront of what is à la mode. If you visit any of our restaurants, we place the utmost importance in using quality materials and make sure that all of our furniture has been matched to its surroundings.
KUFFLER VOUCHER

Gift your nearest and dearest with a voucher to enjoy culinary delights. The voucher is made out to an amount of your choice and is valid to be spent in all of the Munich restaurants of the Kuffler Group.

The vouchers are available at +49.89. 290 705-15 and gutschein@kuffler.de