



BANQUET FOLDER 2024



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.

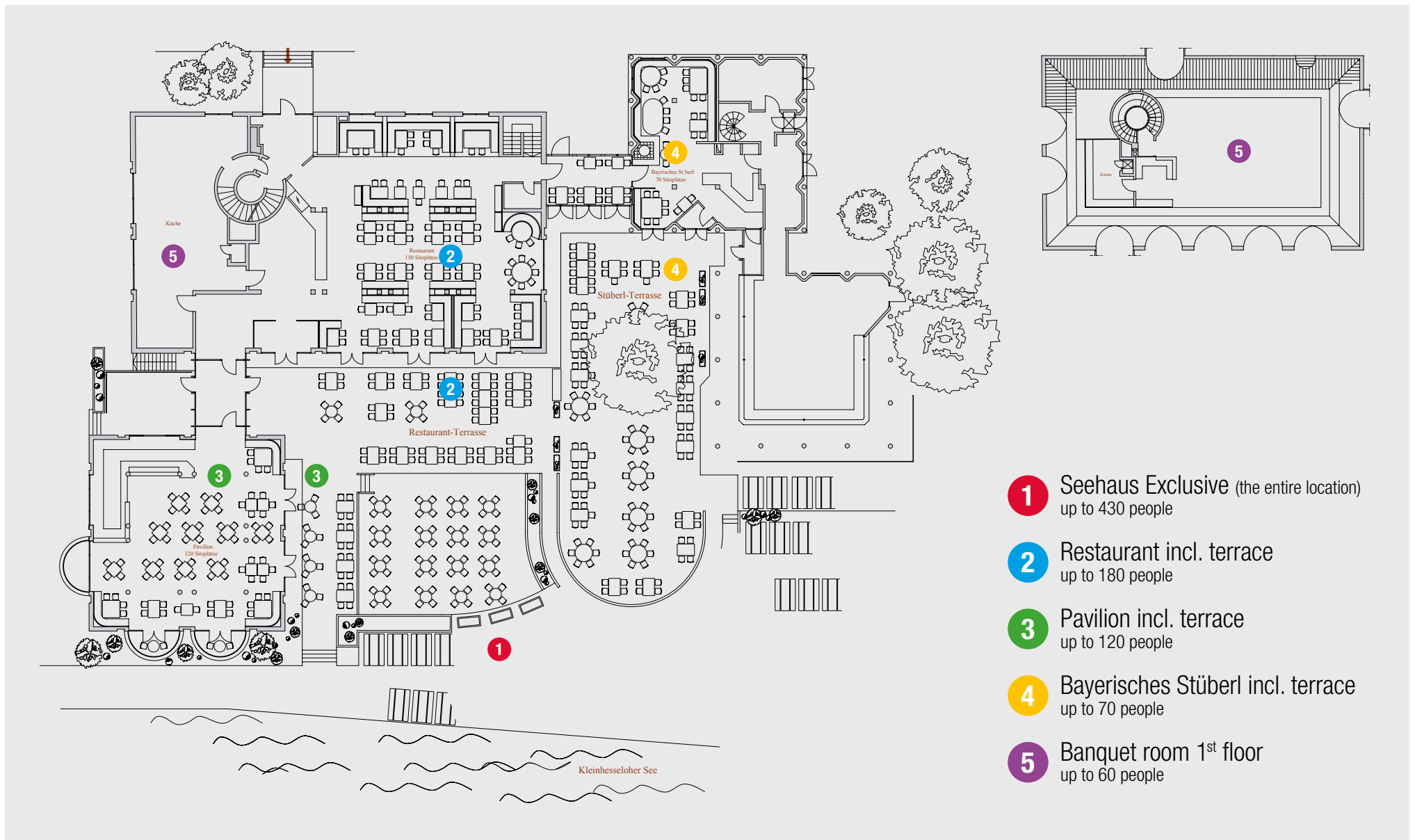
A warm welcome!
Your SEEHAUS Team

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The Seehaus



The Seehaus

1

Seehaus Exclusive

incl. terrace
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:
on request

2

Restaurant

incl. terrace
up to 180 people

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

Size:
Approx. 270 sqm

Minimum Spend:
March-December:
EUR 9.500
January, February:
EUR 6.000

3

Pavilion

incl. terrace
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

Minimum Spend:
March-December:
EUR 5.500 without terrace
EUR 6.500 with terrace
January, February:
EUR 2.500

4

Bayerisches Stüberl

incl. terrace
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:
March-December:
EUR 3.500
January, February:
EUR 1.000

5

Banquet room

1st floor
up to 60 people

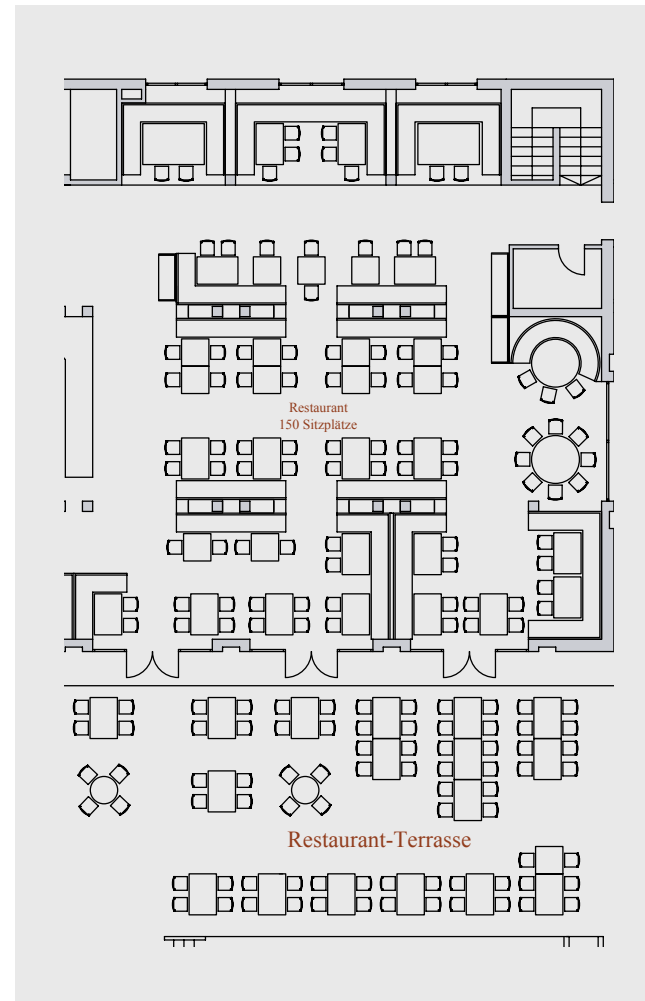
A pure, high-ceilinged banquet room has been created under the roof. Versatile use for meetings, as a ballroom or for a wedding dinner.

Size:
Approx. 90 sqm

Conference Rental Prices:
10-17 Uhr: EUR 450
All day: EUR 900

Minimum Spend:
March-December:
EUR 2.400
January, February:
EUR 1.000

The Restaurant



2

Restaurant

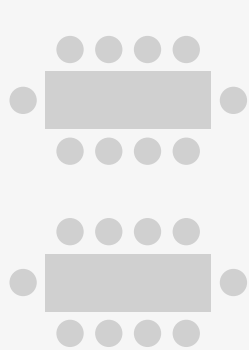
incl. terrace
up to 180 people (Menu)
up to 130 people (Buffet)

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

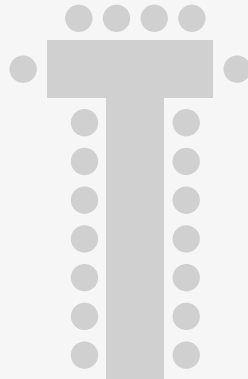
Small Group



2 tables à 10 people



Tables up to 18 people



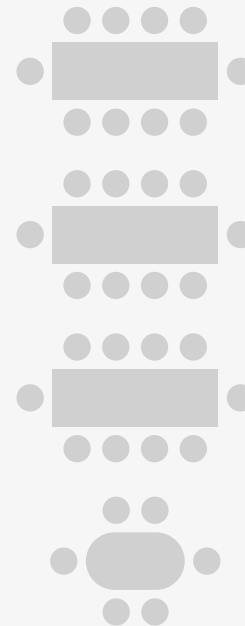
T-table up to 20 people

Table 22 and 23



Oval table up to 18 people

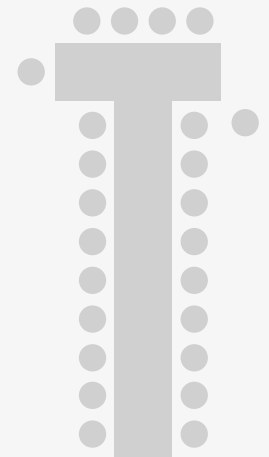
Large Group



4 tables up to 36 people



Table up to 22 people



T-table up to 24 people

The Pavilion

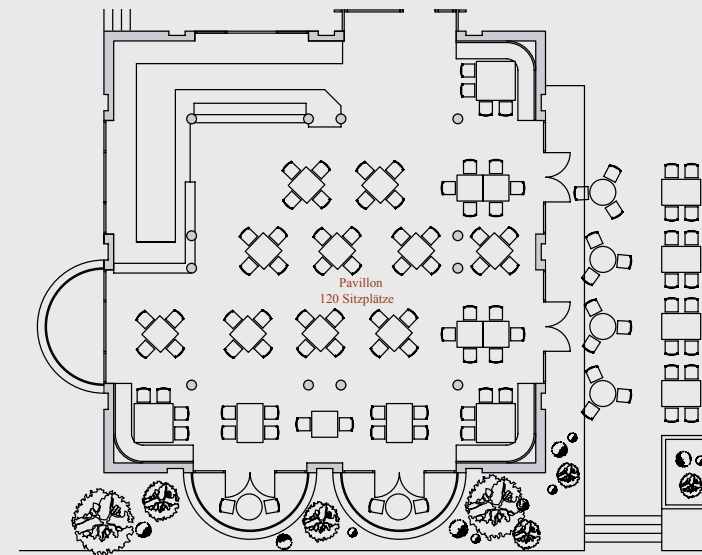


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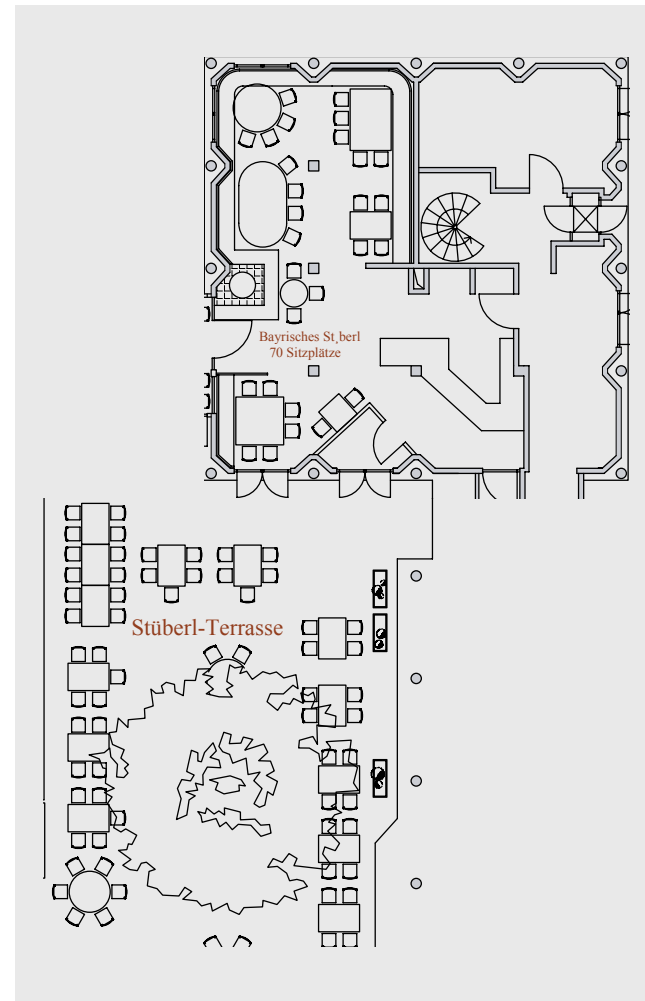
Pavilion

incl. terrace
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.



Bayerisches Stüberl



4

Bayerisches Stüberl

incl. terrace
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!

Banquet room 1st floor



5

Banquet room

1st floor

up to 60 people (Menu & Buffet)

Max. Seating possibilities:

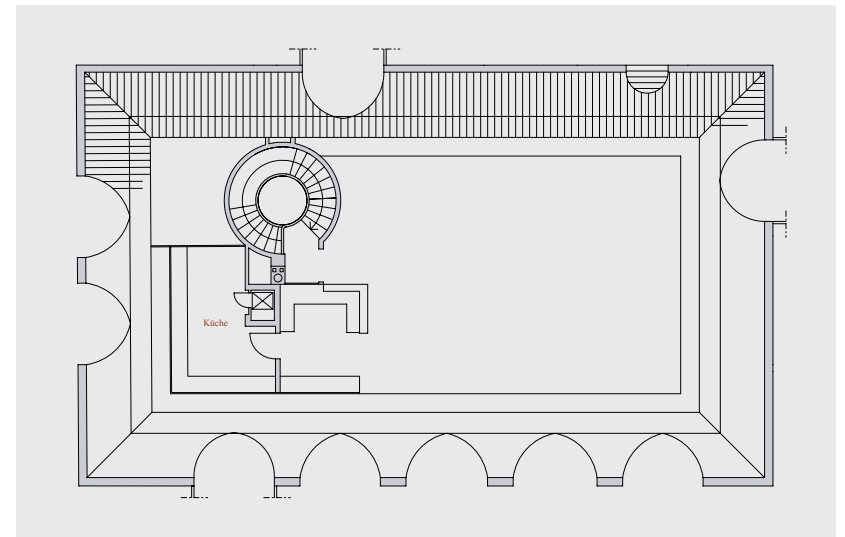
Round Tables - 60 people

Table - 28 people

U-shape - 25 people

Parliamentary - 40 people

Rows of chairs - 60 people



Equipment and more

Projector	EUR 150
Block of A4	EUR 2.5
Stage element, 200x100 cm	EUR 45
Flip chart	EUR 35
House system (2 speakers & amplifier)	EUR 150
Canvas (banquet room), 220 x 220 cm	EUR 35
Canvas, 160 x 160 cm	EUR 35
Microphone (except Bavarian Stüberl)	EUR 35
Presenter's case	EUR 50
Lectern	EUR 130
Pen	EUR 1
TV (LCD), 75 inch, incl. stand & speaker	EUR 150
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
Room plan with list of names	EUR 19
Place cards	EUR 1.5
Table cover high tables	EUR 24
Silver candelabra	EUR 25



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

Payment by invoice 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 14 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 contract florist will be happy to provide you with a consultation:

Goldmann Blumenkunst GmbH
Grete Goldmann
Phone: +49 89 500 942 74
Mobile: +49 176 21837829
Mail: service@goldmannblumenkunst.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 3.8 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 19%.

Number of People

We kindly ask you to inform us of the final number of guests in writing and binding at the latest 2 days before the event.

This number is the basis for calculation.

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 20 people.

Unfortunately, it is not possible to offer several menus to choose from. We offer vegetarian menus for groups of 20 or more.

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. 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.

There will be at least five staff members present.

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 48 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 Kleinhesselohe/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 Kleinhesselohe/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 Verdstraße. 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 Kleinhesselohe/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. Telephone: 089/23 73 253. Unfortunately, parking spaces cannot be reserved. Between 9 a.m. and 1 a.m. there is a charge of EUR 3 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 EUR 6

Seehaus Beef Tartare | Trout Caviar
Salmon Tartare | Szechuan Buttons
Beetroot Tartare | Olive

Bavarian per piece EUR 6

Pulled Duck | Red Cabbage
Obatzda | Radish | Pretzel
Smoked Rainbow Trout | Horseradish | Breadcrumbs

Seehaus Premium per piece EUR 8

Keta Caviar | Young Potato | Crème Fraîche
Florentine Oyster Au Gratin
Veal Tartare | Ruffle

Vegetarian and Vegan per piece EUR 6

Avocado | Cornet
Arancini | Truffle Mayonnaise
Falafel | Hummus

Brotzeitbrettl

Seehaus Brettl EUR 21 p.P.

Selection of sausages from Kuffler's selected butchers
Obatzda | Radi | Radishes | Mountain Cheese
Bread | Butter | Oven-Fresh Pretzels

Winzer Brettl EUR 23 p.P.

Selection of regional and international cheese specialities
Grape | Fig | Chutney | Nuts | Oven-Fresh Pretzels

Fischer Brettl EUR 28 p.P.

Smoked Trout | Sour Marinated Char
Gravalax | Baguette

Mediterranes Brettl EUR 25 p.P.

Fennel salami | San Daniele | Melon
Vitello Tonnato | Antipasti | Focaccia

Apéro-Snacks

On the standing tables EUR 40

EUR 40 per 10 people – when it's gone it's gone!
Grissini | Olives | Salami Pralines | Parmesan chunks

Gedeck Premium EUR 45 p.P.

3 fresh oysters and 1 glass of champagne



Menus



January – December

Classic Menu

If you wish, we can set the table for you with
homemade bread | baguette | butter | two kinds of dip EUR 3.6

Menu Classic – 3 Courses

Carrot and Ginger soup
Greenland shrimp | coconut

Fillet of Beef
Sugar snaps | truffled potato gratin

Crème Bavaoise with raspberry purée

Fish: Salmon Fillet
Sugar snap | truffled potato gratin

EUR 73 with meat
EUR 65 with fish

Menu Seehaus – 3 or 4 Courses

Carpaccio Cipriani
Rocket | Parmesan

Seehaus Minestrone
Market vegetables | confit corn-fed poulard

Duet of Duroc Pork.
Bean cassoulet | apricot | chorizo | thyme jus

Chocolate Mousse
Bavarian whisky | marinated berries

Fish: Monkfish
Bean cassoulet | apricot | chorizo | thyme jus

EUR 77 with meat, 3 courses without carpaccio
EUR 69 with fish, 3 courses without carpaccio

EUR 97 with meat, 4 courses
EUR 89 with fish, 4 courses

Vegan Menu

We will prepare the vegan menu for your event with
a minimum of 20 vegan/vegetarian orders.
You are also welcome to put together a vegan menu
from our current menu.

Vegan Menu – 4 Courses

Variation of Beetroot
Horseradish | Garden herbs | Celery salt

Fennel | Orange | Saffron and oat cream

Sweet Potato
Garden onion | curry | fragrant rice

Raspberry and Blueberry slice
with chocolate sorbet

EUR 76

Prices are per person

January – March

If you wish, we can set the table for you with
homemade bread | baguette | butter | two kinds of dip EUR 3.6

Menu – 3 or 4 Courses

Small Vitello Trotà
Veal and trout | dried tomato | rocket salad

Fennel | Orange | Saffron and oat cream
Braised Beef Short Rib

Celery | green beans

Apple strudel with vanilla sauce

Fish: Pikeperch
Celery | green beans | Noilly Prat-Beurre Blanc

EUR 77 with meat, 3 courses without Vitello Trotà
EUR 67 with fish, 3 courses without Vitello Trotà

EUR 97 with meat, 4 courses
EUR 87 with fish, 4 courses

Prices are per person



April – 15. June

If you wish, we can set the table for you with
homemade bread | baguette | butter | two kinds of dip EUR 3.6

Menu I – 4 Courses

Asparagus „Trampo Mallorquin“
Avocado | melon | mint
Optionally with: Parma ham – additional EUR 5

Cream of Asparagus Soup with your own garnish

Portion of Asparagus spears 150 gr.
Sc. Hollandaise | young potatoes

optionally with side orders:
- with fish „Catch of the Day“ – additional EUR 19
- with small Wiener Schnitzel – additional EUR 18
- with small Bavarian beef fillet 150 gr – additional EUR 33

Fresh strawberries with mascarpone
Lemon sorbet | Lime sugar

EUR 72 (WITHOUT side orders)

Menu II – 3 or 4 Courses

Ceviche
Avocado | red pepper | wild herbs

Cream of asparagus soup with your own garnish

Lamb rump (sous vide)
Ratatouille | creamy polenta | pesto

Vanilla-Millefeuille
Rhubarb | Pistachio

Fish: Char
Ratatouille | creamy polenta | pesto

EUR 96 with meat, 3 courses without Ceviche
EUR 88 with fish, 3 courses without Ceviche

EUR 96 with meat, 4 courses
EUR 88 with fish, 4 courses



Prices are per person

16. June – 10. October

If you wish, we can set the table for you with
homemade bread | baguette | butter | two kinds of dip EUR 3.6

Menu I – 3 or 4 Courses

„Trampo Mallorquin“
Avocado | melon | mint

Gazpacho Andaluz
Confit tomatoes

Dry Aged Sirloin
BBQ shallot | smoked sweet potato | green asparagus

Variation of the Raspberry
Vanilla ice cream | Chocolate peta zeta

Fish: Swordfish
BBQ shallot | smoked sweet potato | green asparagus

EUR 91 with meat, 3 courses without „Trampo Mallorquin“
EUR 83 with fish, 3 courses without „Trampo Mallorquin“

EUR 91 with meat, 4 courses
EUR 83 with fish, 4 courses

Prices are per person

Menü II – 3 Courses

Mediterranean bread salad
Dried tomatoes | olives | rocket salad | balsamic dressing

Roasted corn poulard „Supreme“
Shiitake mushroom | snow peas | risotto potatoes | poultry jus

Cream cheese slice
Butter biscuit | caramelized vineyard peach | lavender flowers

Fish course: Char
Shiitake mushroom | snow peas | risole potatoes | beurre blanc

EUR 69 with meat
EUR 69 with fish



11. October – 31. December

If you wish, we can set the table for you with
homemade bread | baguette | butter | two kinds of dip EUR 3.6

Menu – 3 or 4 Courses

Label Rouge Salmon Tartare
Beetroot | Greek yoghurt | rocket salad

Cream of Pumpkin soup
Pumpkin seeds | oil

Whole roasted venison saddle
Bacon rose cabbage / chestnut / Schupfnudel / juniper cream

Tonka bean crème brûlée

Fish: Skrei | bacon and Brussels sprouts
chestnut | Schupfnudel | juniper cream

EUR 76 with meat, 3 courses without Tatare
EUR 66 with fish, 3 courses without Tatare

EUR 98 with meat, 4 courses
EUR 88 with fish, 4 courses

Prices are per person



11. October – 31. December

If you wish, we can set the table for you with
homemade bread | baguette | butter | two kinds of dip EUR 3.6

Menu – 3 Courses

Beef Consommé
Marrow dumplings | Chives

Breast and Leg of Luggeder duck
red cabbage | potato dumplings | breadcrumbs melt

Baked Apple panna cotta

Fish: Monkfish
Bean cassoulet | apricot | chorizo | thyme jus

EUR 67 with duck
EUR 67 with fish

Prices are per person



January – December / Menu to put together

Starters and Soups

Prices are per person



Variation of beet root

Horseradis, garden herbs and celeriac salt

EUR 19 p.P.



Seehaus Salad

Young Munich lettuce from the Böck garden,
cherry tomatoes and cucumbers

EUR 17

Ceasar Salad

With anchovy fillets, parmesan, bacon and croutons

EUR 20

Top your salad with:

Beef Fillet plus 13.5

3 Argentinian prawns plus 13.5

Homemade Gravalax

With potato rösti, keta caviar and cucumber and mustard relish

EUR 27

Beef Carpaccio „Cipriani“

Sliced wafer-thin, with rocket, parmesan
and truffle mayonnaise

EUR 25



Vegetable broth

With own garnish and pancake strips

EUR 8.5

Tartare from Tegernsee Tegyu beef

With crispy house bread

EUR 28

Dumpling Soup

Topped with fresh chives

EUR 10.5

Bouillabaisse à la Seehaus with local fish

With lots of vegetables, rouille sauce and baguette

EUR 25.5

January – December / Menu to put together

Main Courses

Prices are per person



Grigliata Mista

Mediterranean grilled vegetables with olive oil

EUR 21



Celery Ragout

Pretzel dumplings, caramelized apple, roasted pinenuts

EUR 25

Trout Müllerin

Freshly caught from the Munich area. Refined with white wine, accompanied by browned butter and parsley potatoes

EUR 33

Johannisberger Schnitzel

Grilled veal paillard in lemon caper sauce, refined with Johannisberger Gelblack, ribbon noodles

EUR 36

Homemade Veal Meatballs

Potato and cucumber salad and shallot sauce

EUR 22

Crispy Roast Pork

Munich-style with potato and bread dumplings, coleslaw, fresh horseradish and beer sauce

EUR 24

Original Kuffler Wiener Schnitzel

The best. With roast potatoes and cranberries, served with a small Seehaus salad

EUR 36

Roasted Half Duck

Potato dumplings with breadcrumb butter and apple red cabbage

EUR 38

Leg of Suckling Pig

With potato and bread dumplings, coleslaw, fresh horseradish and bock beer sauce

EUR 34

Label Rouge Lachssteak, 200 gr.

Scottish salmon, labelled with the strict French Label Rouge seal of approval: exemplary rearing, highest quality. Green asparagus, potato gratin and béarnaise sauce

EUR 35

Bavarian Beef Fillet , 200 gr.

Green asparagus, potato gratin and béarnaise sauce

EUR 57

Desserts

You are welcome to put together your own menu from our Seehaus classics.



Warm Apple Strudel

Served with vanilla cream ice cream

EUR 15.5



Creme Bavaroise

Served on raspberry puree

EUR 13



Vanilla Crème Brûlée

EUR 13



Vegan Chocolate Mousse

EUR 12

Prices are per person



Midnight Snack

We recommend ordering the midnight snack for half of the guests present.

Chili con Carne	EUR 8.9
Currywurst Bread	EUR 6.5
Goulash Farmer's Bread	EUR 8.9
Cheese Board Fig Mustard Grapes Bread	EUR 15

Prices are per person



Buffets



Buffet Bayerisch

(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

Potato salad | Bavarian coleslaw | Sausage salad

Soup

Beef Consomme

Main Courses

Trout | potato and spinach gratin | white wine sauce

Suckling pig | bread dumplings | dark beer sauce

Roasted Lugeder Duck | red cabbage | potato dumplings | duck jus

Beef Fillet | pepper cream

Bavarian Mac & Cheese | fried onions | chives

Desserts

Flummery (similar to panna cotta) | apricot ragout

Crème Bavaoise

Seehaus Apple Strudel | vanilla sauce

EUR 84

Available with every buffet: Seehaus Cheese Board

Selection of regional and international cheese specialities

Grape | Fig | Chutney | Nuts

EUR 15 per person

Seehaus Buffet

(from 30 guests)

Already laid out on the buffet

House bread | focaccia | butter | olive oil & sea salt

Starters

marinated salmon | rocket salad | pink pepper

seafood salad

San Daniele prosciutto | melon

vitello tonnato

buffalo mozzarella | basil

caesar salad

Soup

Seasonal Soup

Main Courses

Sea bream | tomato | olive | rosemary potatoes

Osso Bucco | courgette

Pollo al limone - lemon chicken

porcini risotto | parmesan

spinach & ricotta ravioli | sage butter

Desserts

Tiramisu

Mango panna cotta

Fresh fruit

EUR 88

Grill Buffet

(from 30 guests)

Already laid out on the buffet

bread | baguette | butter | herb butter

Starters

selection of charcuterie

gulf salad | croûtons | bacon | pecorino | pepperoncini

colourful tomato | buffalo mozzarella

prawn cocktail . mediterranean pasta salad

Fresh from the grill

short ribs . salmon steaks

marinated pork neck

prawn skewers . BBQ chicken on the bone

beef medallions . salsiccia

Side dishes

small jacket potatoes . Grilled vegetables

corn on the cob . Mac & Cheese

Dips

peppercorn . BBQ sauce . sour cream . chimichurri

Dessert

Selection of ice cream and sorbet (flying service)

Crème brûlée . Chocolate mousse

Fruit salad . Strawberries | Mascarpone

EUR 99

Prices are per person

Meetings

All snacks are served fresh on the buffet.

Seehaus Coffee Break

EUR 17 p.P.

Danish pastry | mini butter croissants | butter pretzels

Bavarian Coffee Break

EUR 19.5 p.P.

Oven-fresh pretzels | veal sausages | wheat beer

Fitness Break

EUR 19 p.P.

Bircher muesli | smoothies | fruit salad

Drinks

Filter Coffee

EUR 17.5 (Pot)

Tea

EUR 15.5 (Pot)

Soft drinks and other alcoholic beverages
can be found on our drinks menu.



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

Apple butter crumble	12 pieces'	EUR 83
Marble cake	12 pieces	EUR 83
Cheesecake	12 pieces	EUR 83
Raspberry cake	12 pieces	EUR 83
Mixed berry cake	12 pieces	EUR 83
Strawberry cake (only summer)	12 pieces	EUR 83
Cream cake with fruit	12 pieces	EUR 83
Plum pudding (20.08.-03.10.)	1 piece	EUR 7
Lemon tart	10 pieces	EUR 67
Gluten-free chocolate tart	10 pieces	EUR 67

We will be happy to share our seasonal range of cakes with you.



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.

Danube wave	14 Pieces	EUR 96
White chocolate-passion fruit buttercream	14 Pieces	EUR 96
Lime yoghurt cream	14 Pieces	EUR 96
Nut cake	14 Pieces	EUR 96
Sachertorte	14 Pieces	EUR 96
Black Forest gâteau	14 Pieces	EUR 96
Seehaus Cake	14 Pieces	EUR 96
Prince Regent's Cake	14 Pieces	EUR 96

BERRY HEART with seasonal berries

10 Pieces	EUR 76
20 Pieces	EUR 150
30 Pieces	EUR 217

Wedding Cakes

Please note that the order must be placed 20 days before the event

2-storey (Customised decoration +EUR 21)	26 Pieces	EUR 180
3-stöckig (Customised decoration +EUR 29)	54 Pieces	EUR 375
4-stöckig (Customised decoration +EUR 37)	86 Pieces	EUR 595
5-stöckig (Customised decoration +EUR 45)	122 Pieces	EUR 845

Decoration

Pinning flowers	EUR 17
Berry deco	EUR 25
Individual labelling	EUR 25



Your contact persons

Banquet requests

Jennifer Zeitler / Banquet management

Fon: +49.89 381 613-11 (appointment after consultation)

jennifer.zeitler@kuffler.de

Monday | Tuesday 11.30 till 19.00

Wednesday | Friday 09.30 till 17.00

Tamara Zundel

Fon: +49.89 381 613-10

tamara.zundel@kuffler.de (appointment after consultation)

Monday to Thursday 08.00 till 13.00

Bookkeeping and accounting:

Fon: +49.89 381 613-23

buchhaltung.seehaus@kuffler.de

Monday to Thursday 09.00 till 16.00

Friday 09.00 till 15.00

Address

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