



BANQUET FOLDER 2025

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.

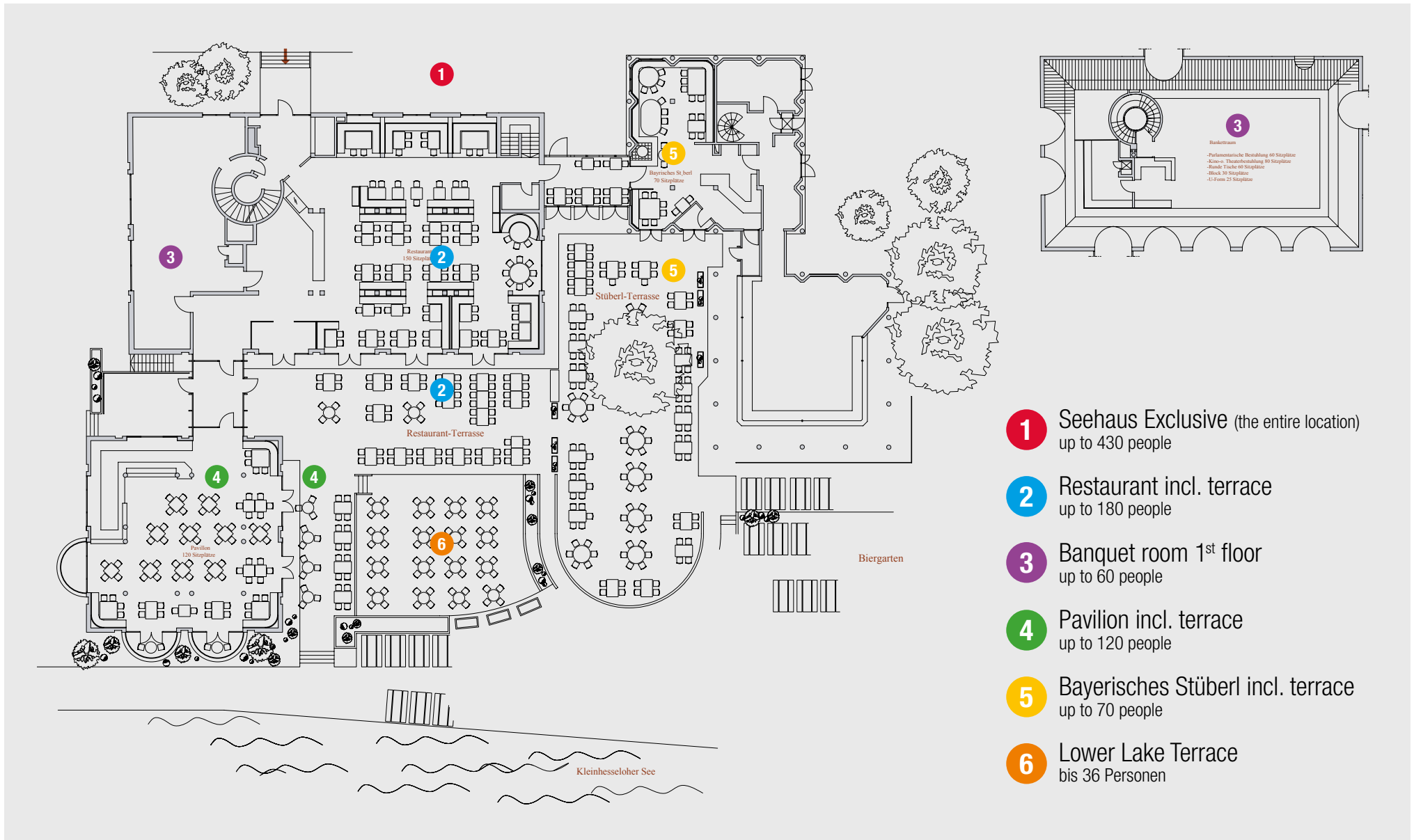
A warm welcome!
Your SEEHAUS Team

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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 23.400

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 9.500

3

Bankettraum

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:

10-17 Uhr: EUR 450

All day: EUR 900

Meetings

Half-Day: EUR 79 per person

Full-Day: EUR 99 per person

Minimum Spend

EUR 2.400

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

Meetings

Half-Day: EUR 79 per person

Full-Day: EUR 99 per person

Minimum Spend:

EUR 5.500 without terrace

EUR 6.500 with terrace

5

Bayerisches 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 3.500

6

Lower Lake Terrace

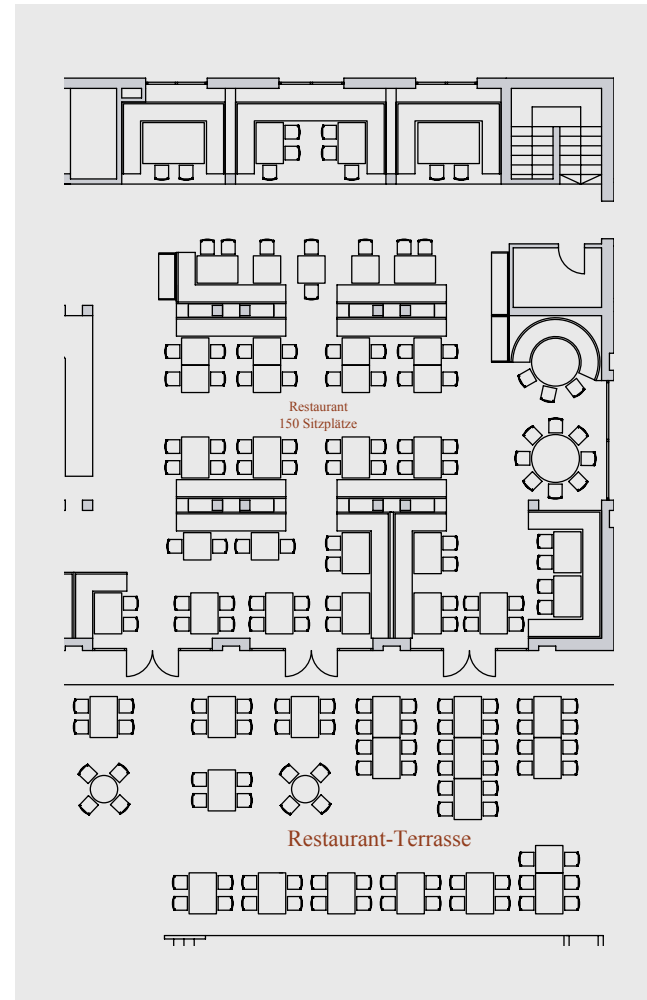
up to 36 people

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

Banquet room 1st floor

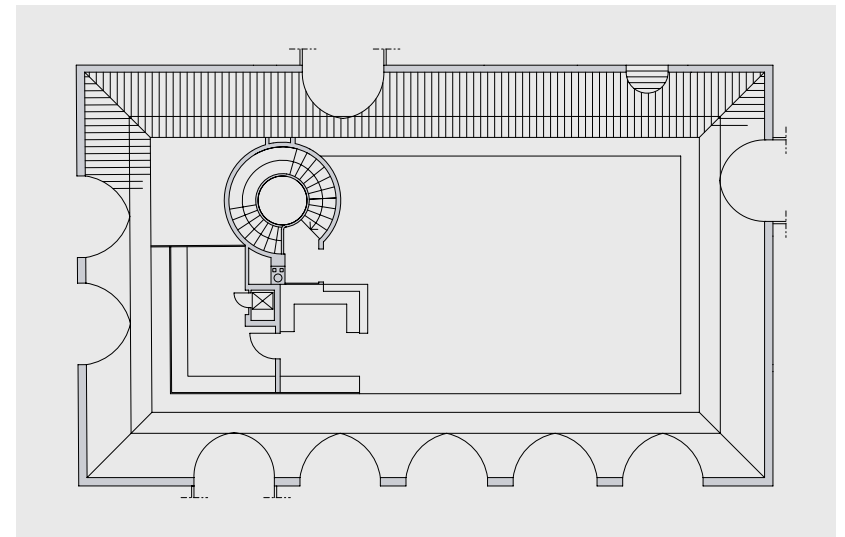


3

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



The Pavilion



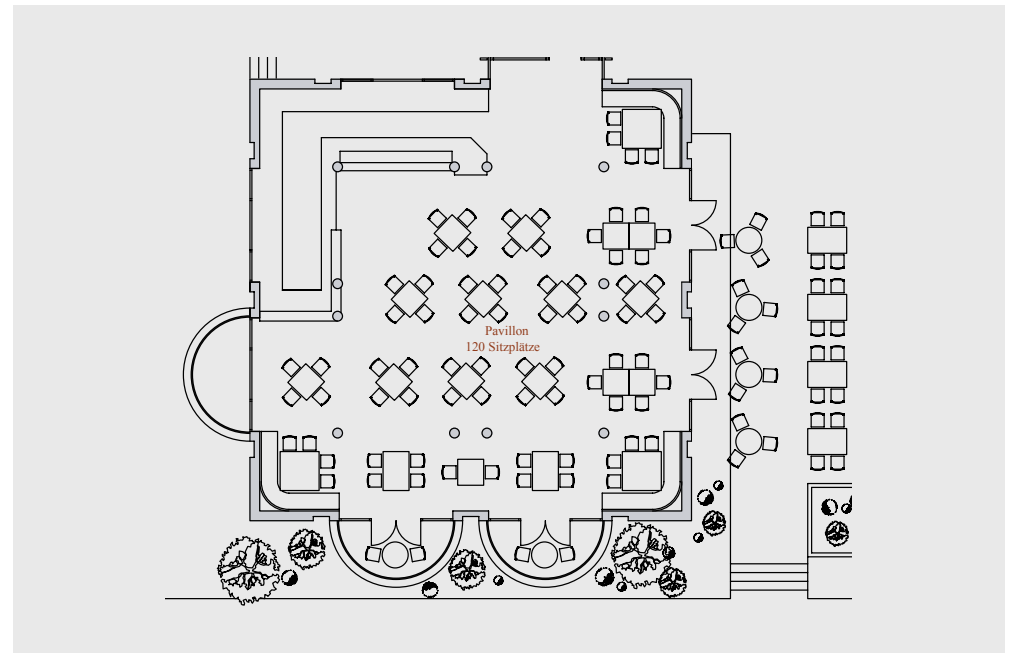
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The Pavilion

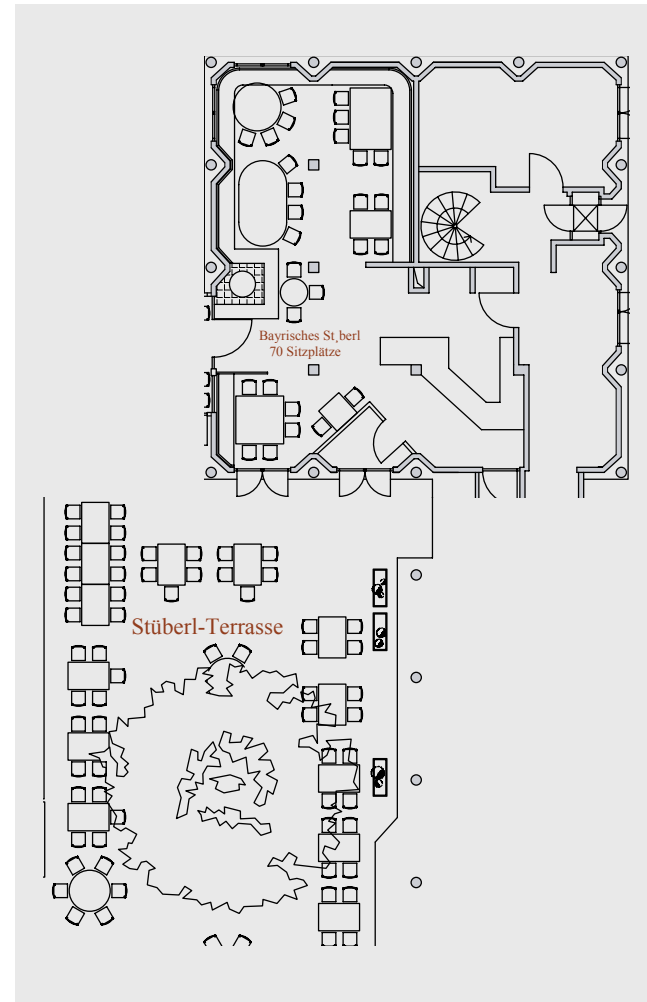
up to 120 people (Menu)
up to 100 people (Buffet)



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



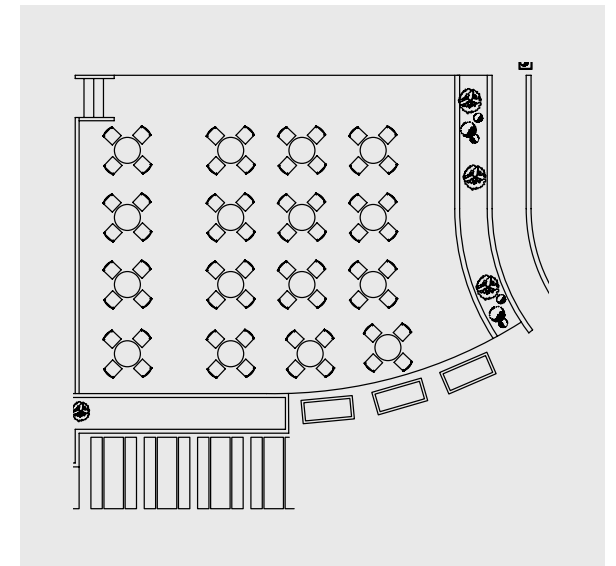
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Lower Lake Terrace

up to 36 people

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

Minimum Spend:
EUR 1.500



Equipment and more

Projector	EUR 150
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 50
Microphone	EUR 50
Mobile music system including microphone	EUR 150
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 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 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 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 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 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 6.5

Garnele im Tempuramantel | Sweet Chili
Falafel | Guacamole
Arancini | Trüffelmayonnaise

Seehaus per piece EUR 7

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

Bayerisch per piece EUR 7

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



Vegetarian and Vegan per piece EUR 7

Avocado | Cornet
Small vegan meatballs | Honey Mustard
Seehaus grilled Sausage | Curry-BBQ

Brotzeitbrettl

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

Seehaus Brettl EUR 22 p.P.

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

Winzer Brettl EUR 24 p.P.

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

Fischer Brettl EUR 29 p.P.

Smoked Trout | Sour Marinated Char
Gravalax | Baguette

Mediterranes Brettl EUR 26 p.P.

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



Veganes Brettl EUR 25 p.P.

Small vegan meatballs | Falafel | Pumpkin Tartar
Spicy Couscous Salad | beetroot Dip | Grilled Vegetables

Apéro-Snacks

Mediterran EUR 45

on the standing tables

per 10 People

Grissini | Olives | Salami Pralines | Parmesan chunks

Papa Joe's Selection EUR 55

on the standing tables

per 10 People

Tempura Prawns | Spring Rolls
Yakitori Skewers | Money Bags

Candy Bar EUR 65

set on a buffet table

per 10 People

Macarons | Cupcakes | Broken chocolate | Pralines
Fruit Gums | Drops

Salzige Snacks EUR 65

set on a buffet table

per 10 People

Chips | Nut specialities | Salt sticks | Grissini

Menus



January – December

Classic Menu

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 3.9

Menu Classic – 3 Courses

Carrot and Ginger soup
Greenland shrimp | coconut

Fillet of Beef (served pink)
Sugar snaps | truffled potato gratin

Creme Bavaoise with raspberry purée

Fish: Salmon Fillet
Sugar snap | truffled potato gratin

EUR 76 with meat
EUR 66 with fish

Vegan Menu Classic – 4 Courses

Watermelon sashimi
Papaya | Cucumber | Peanut

Carrot ginger soup
Coconut

Braised garden onion
Melon | Indian curry | Fragrant rice

Chocolate | Avocado

EUR 69

Prices are per person.

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



April - May

Perfect Spring menu for your celebrations

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 3.9

Menu – 3 Courses

Festive Soup

Assorted toppings

Fillet of beef

Fresh asparagus spears | New potatoes | Hollandaise sauce

Strawberry tiramisu

Fish course: Salmon fillet

Fresh asparagus spears | New potatoes | Hollandaise sauce

EUR 78 with meat or fish

Prices are per person.

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



January – April

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 3.9

Menu – 3 or 4 Courses

Duet of salmon and beef
Radish | Wild herbs | Beetroot

Truffled cream of potato soup

Braised veal cheek
Celeriac | Turnips | Roasted onion

Apple strudel with vanilla sauce

Fish course: Cod
Celeriac | Turnips | Roasted onion

EUR 69 with meat or fish
3 courses without Duet of salmon and beef

EUR 93 with meat or fish
4 courses

Prices are per person.

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



April – 15. June

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 3.9

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 salmon tranche – 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 67 (without Side Orders)

Prices are per person.

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

Menu II – 3 or 4 Courses

Raw marinated tuna

Young spinach | Sesame seeds | Peach | Potato

Cream of asparagus soup with your own garnish

Pink roasted saddle of lamb under a herb crust

Ratatouille | Gnocchi

Rhubarb semolina

Flummery | Pandan

Fish course: Sea bream

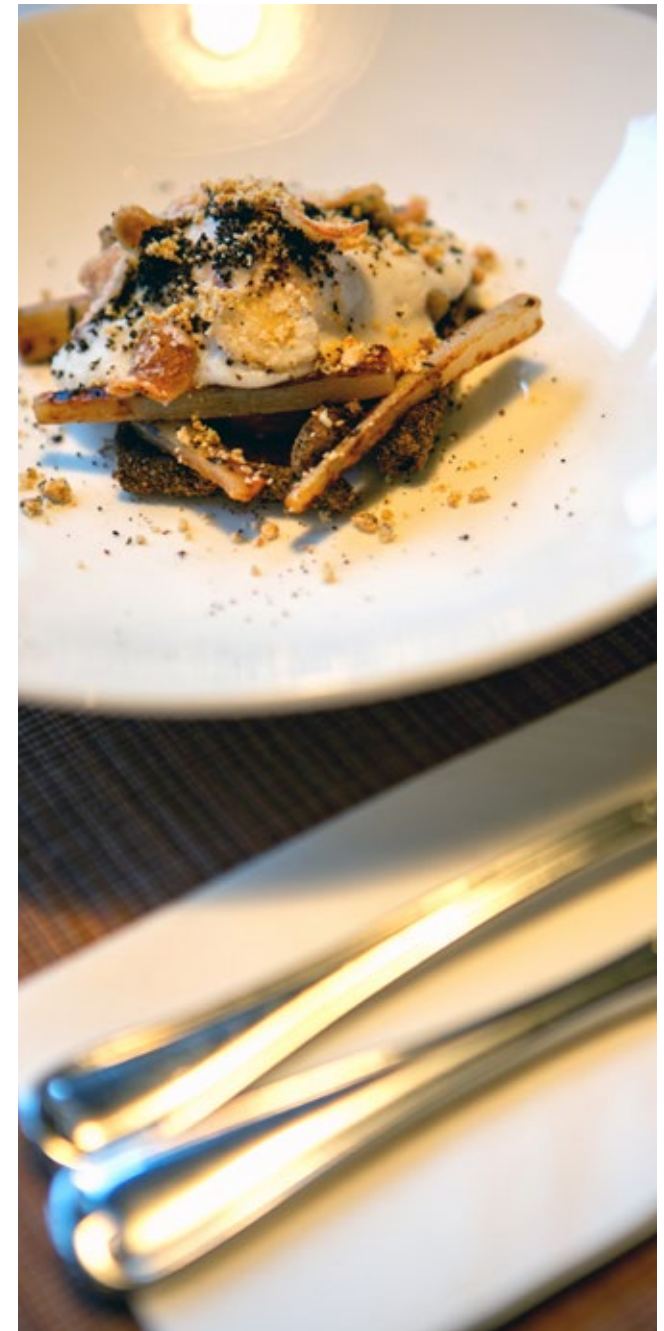
Ratatouille | Gnocchi

EUR 65 with meat, 3 courses without raw marinated tuna

EUR 59 with fish, 3 courses without raw marinated tuna

EUR 89 with meat, 4 courses

EUR 85 with fish, 4 courses



16. June – 15. October

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 3.9

Menu I – 3 or 4 Courses

„Trampo Mallorquin“
Avocado | melon | mint

Gazpacho Andaluz
Confit tomatoes

Roasted Chicken „Suprême“
Braised fennel vegetables | Paspier | Port wine jus

Cheesecake Cream
Melon | Berries

Fish course: Loup de Mer fried on the skin
Braised fennel vegetables | Paspier | Port wine jus

EUR 59 with meat or fish
3 courses without „Trampo Mallorquin“

EUR 79 with meat or fish
4 courses

Prices are per person.

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

Menü II – 3 Courses

Duet of colourful tomato
Pesto | Old balsamic vinegar | Olive oil

Veal fillet
Mediterranean mashed potatoes | braised peppers | Port wine jus

Yoghurt | Apple | Dill

Fish course: Zander
Mediterranean mashed potatoes | braised peppers | Port wine jus

EUR 78 with meat

EUR 71 with fish



16. October – 31. December

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 3.9

Menu I – 3 or 4 Courses

Lukewarm goat's cheese
Lamb's lettuce | Pumpkin seeds | Beetroot tartare

Truffled cream of potato soup

Roast venison
Savoy cabbage | Chestnut | Poppy seed puff pasta

Tonka bean crème brûlée

Fish course: Monkfish
Savoy cabbage | Chestnut | Poppy seed puff pasta | Chervil

EUR 75 with meat, 3 courses without goat's cheese
EUR 70 with fish, 3 courses without goat's cheese

EUR 93 with meat, 4 courses
EUR 89 with fish, 4 courses

Prices are per person.

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

Menu II – 3 Courses

Venison tonnato
Rocket | Autumn mushrooms | Hokkaido pumpkin

Braised wild boar cheeks
Sautéed autumn mushrooms | Bread dumplings | Fig | Calvados

Quince duet
Hazelnut cake | Nougat

Fish course: Salmon fillet
Sugar snap peas | Truffled potato gratin

EUR 89 with meat
EUR 79 with fish



Christmas Menu

1. – 31. December

Cover

Homemade bread | Churned butter | Two kinds of spreads EUR 3.9

3 or 4 courses

Salmon tartare

Festive Soup
Assorted toppings

Breast and leg of farmer's duck
Red cabbage | Potato dumplings | Breadcrumbs Melt

Speculoos Tiramisu
Mandarin

Fish course: Monkfish
Savoy cabbage | Chestnut | Poppy seed puff pasta | Chervil

EUR 65 with meat, 3 courses without salmon tartare

EUR 71 with fish, 3 courses without salmon tartare

EUR 89 with meat, 4 courses

EUR 94 with fish, 4 courses

Prices are per person.

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



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

Potato salad | Bavarian coleslaw | Sausage salad

Soup

Beef Consomme with liver spaetzle

Main Courses

Trout | potato and spinach gratin | white wine sauce

Suckling pig | bread dumplings | dark beer sauce

Roasted 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 89

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

Swordfish | Wasabi | Coriander | Peanut

Mediterranean prawn salad

San Daniele prosciutto | melon

Mediterranean roast salad

tomato | buffalo mozzarella | basil

caesar salad

Soup

Seasonal Soup

Main Courses

Red snapper | braised peppers | olive | rosemary potatoes

Italian porchetta | roasted fennel

Pollo Cacciatore | Basill Gnocchi Creamy mussel

Risotto | Spinach | Parmesan cheese

Tortelloni filled with braised artichoke | Nut butter

Desserts

Opera slice

Lemongrass

Panna Cotta Tiramisu

EUR 93

Grill Buffet

(from 30 guests)

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

Prices are per person

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

Dessert

Selection of ice cream and sorbet (flying service)

Crème brûlée . Chocolate mousse

Fruit salad . Strawberries | Mascarpone

EUR 99

Conference package for Seehaus Banqueting Room & Pavilion

Banqueting Room: Bookable from 10 people | Mon-Thu 9:00 to 20:00, Fri 9:00 to 14:00

Pavilion: Bookable from 50 people | Mon-Thu 9:00 to 16:00, Fri 9:00 to 13:00

Half-day flat rate (morning or afternoon)

Conference equipment such as: projector, screen, flipchart, whiteboard, 75-inch television, writing utensils

Unlimited filter coffee and tea

1x Seehaus coffee break
Sweet or savoury as desired

Business Lunch | 12:00 to 14:00
2 courses, main course to choose from the
Business lunch menu on site (meat/fish/vegetarian)

EUR 79 per person

Full day flat rate

Conference equipment such as: projector, screen, flipchart, whiteboard, 75-inch television, writing utensils

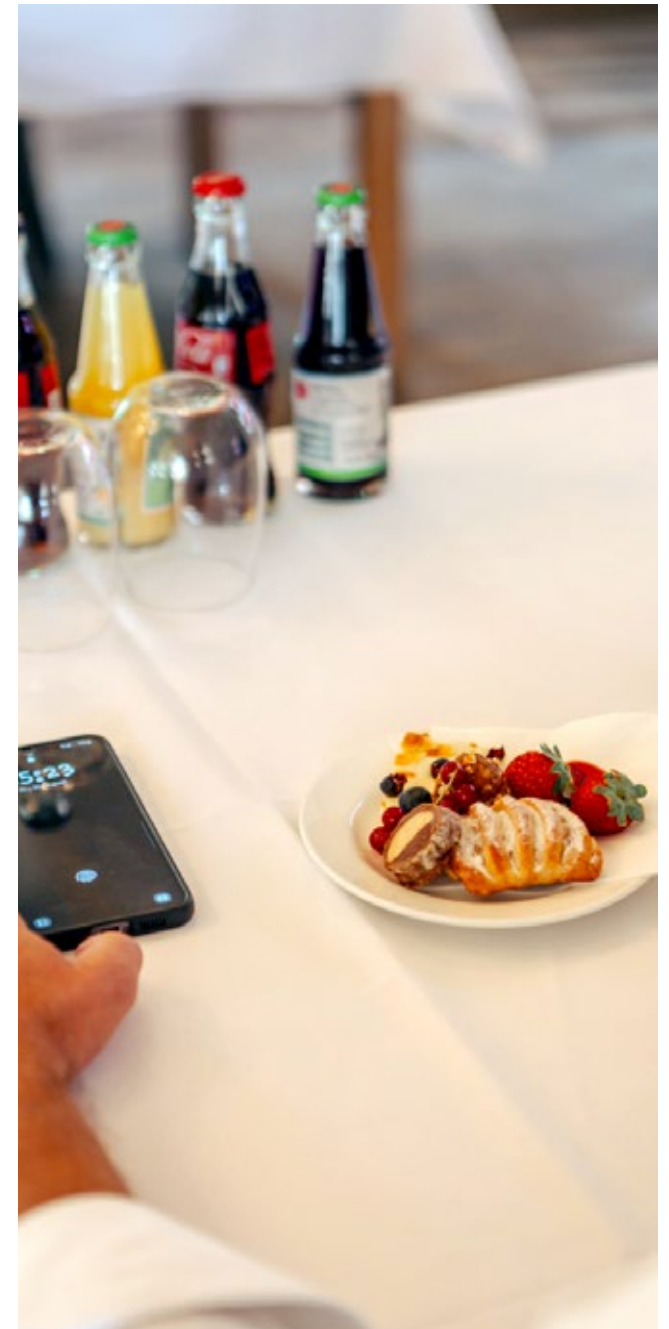
Unlimited filter coffee and tea

2x Seehaus coffee break (morning and afternoon)
Sweet or savoury as desired

Business Lunch | 12:00 to 14:00
2 courses, main course to choose from the
Business lunch menu on site (meat/fish/vegetarian)

EUR 99 per person

- Drinks (except filter coffee and tea) are charged according to consumption.
- For conferences with 10 or more people in the banqueting room and 50 or more people in the pavilion, the room hire fee is waived
- The premises are available for preparation from 8.30 am
- For our conference guests we offer the Seehaus Classic Menu as a dinner option at EUR 69 (meat) and EUR 59 (fish) per person. Vegetarians will receive an alternative on site.
- Our chef will cater for intolerances and allergies on site. If necessary, our service will serve you an alternative.



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 83
Marble cake	12 pieces	EUR 83
Cheesecake	12 pieces	EUR 83
Raspberry cake	12 pieces	EUR 83
Poppy seed crumble	12 pieces	EUR 83
Strawberry cake (only summer)	12 pieces	EUR 83
Filled honey cake	12 pieces	EUR 83
Vegan lemon cake	12 pieces	EUR 83
Lemon tart	10 pieces	EUR 67
Plum pudding (20.08.-03.10.)	1 piece	EUR 7

We will be happy to share our seasonal range of cakes with you. A gluten-free version is also available on 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 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 10 working days before the event

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

Decoration

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



Midnight Snack

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

Chili con Carne (vegan alternative available)	EUR 9.5
Currywurst Bread (vegan alternative available)	EUR 8.5
Cheese Board Fig Mustard Grapes Bread	EUR 19
Baked meat loaf Potato salad Pretzel roll	EUR 9



Prices are per person

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

Seehaus im Englischen Garten

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