KÜNSTLERHAUS CATERING

WE ARE FLEXIBLE

The menu options listed are recommendations from our head chef.
Of course, you can also combine the various buffet and menu dishes with each other.
If there is nothing suitable, you will receive further suggestions from our chef on request.
Individual prices are also available on request.

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Our banquet folder with allergens listed is available on request. All prices are inclusive of statutory VAT.

CONFERENCE PACKAGES

CONFERENCE PACKAGES

ALL-DAY FLAT RATE 9HRS

Conference drinks

Soft drinks I coffee and tea

Two coffee breaks

Pastries (chef's choice)

Lunch buffet

Leaf and raw vegetable salads with two different dressings & croutons
Soup of the day
Choice of main course: fish or meat
Choice of vegetarian main course
Side dishes & sauces
Dessert buffet with one variation
Soft drinks with your meal

PRICE PER PERSON: 89.00 €

HALF-DAY FLAT RATE 5HRS

Conference drinks

Soft drinks I coffee and tea

One coffee break

Pastries (chef's choice)

Lunch buffet

Leaf and raw vegetable salads with two different dressings & croutons
Soup of the day
Choice of main course: fish or meat
Choice of vegetarian main course
Side dishes & sauces
Dessert buffet with one variation
Soft drinks with your meal

PRICE PER PERSON: 71.00 €

*EXCLUDING STAFF COSTS

BREAKFAST

BREAKFAST BUFFETS

BUSINESS BREAKFAST

Croissants
Sweet pastries
Rich selection of bread
Jam I butter | honey
Natural and fruit yoghurt
Selection of sausages and cheese
Oatmeal
Coffee and tea

PRICE PER PERSON: 25.50 €

KÜNSTLERHAUS BRUNCH

Croissants
French rolls
Rich selection of bread
Jam | butter | honey
Natural and fruit yoghurt
Selection of sausages and cheese
Chocolate muesli | Bircher muesli
Coffee and tea
Home-marinated wild salmon with honey-dill-mustard sauce
Scrambled egg | bacon
Fruit basket

PRICE PER PERSON: 41.50 €

*EXCLUDING STAFF COSTS

COFFEE BREAKS

COFFEE BREAKS & SNACKS

COFFEE BREAKS

SWEET

Cake variation
Sweet pastries
Seasonal fruits in jars

PRICE PER PERSON: 14.50 €

SALTY

Sandwiches
Buttered pretzels
Seasonal fruits in jars

PRICE PER PERSON: 14.50 €

MIXED

Sandwiches
Sweet pastries
Buttered pretzel
Seasonal fruits in jars

PRICE PER PERSON: 17.50 €

*** EXCLUDING STAFF COSTS**

SNACKS

SANDWICHES & BAGUETTES

Emmental cheese | tomato | cucumber | remoulade	**4.70 €**
Juniper ham | mustard mayonnaise | tomato | cucumber	**5.00 €**
Fig-mustard cream cheese | nuts | salad	**4.80 €**
New York bagel | bacon jam | onions	**7.00 €**

WRAPS

Pulled Beef | braised onions | romaine lettuce | jalapeños	**4.90 €**
Avocado | roasted nuts | parsley | chinese cabbage | tofu	**4.90 €**
Graved salmon | honey mustard | lettuce | tomatoes | cucumbers	**4.90 €**
Pumpkin | cranberries | rocket | cream cheese | seeds	**5.80 €**

OTHER

Croissant	**2.80 €**
Pistachio croissant	**3.60 €**
Blueberry croissant	**3.60 €**
Chocolate croissant	**3.40 €**
Pretzel	**1.80 €**
Buttered pretzel	**3.10 €**
Homemade cake	**4.00 €**
Seasonal fruits in a jar	**4.20 €**
Pastel de Nata	**3.40 €**
French rolls	**3.30 €**

FINGER FOOD

FINGER FOOD

MEAT

Malt bread | beef tartare | sour cream
Canapé | roast beef | mustard caviar
Canapé | bacon jam | rocket
Canapé | boiled veal | seed oil cream
Canapé | smoked duck breast | cranberries

PRICE PER PIECE: 4.80 €

VEGETARIAN

Crostini | parmesan cream | basil pesto
Canapé | red cabbage cream | almonds
Crostini | plum chutney | cottage cheese
Crostini | scamorza cheese | bell pepper | cress
Crostini | burrata cheese | tomato salsa | basil oil

PRICE PER PIECE: 4.50 €

VEGAN

Crostini | date curry cream
Crostini | beetroot hummus | lemon oil
Crostini | smoked tofu tartare | mustard caviar

PRICE PER PIECE: 4.50 €

FISH

Canapé | salmon tartare | dill
Tramezzini | tuna | lime cream
Crostini | lobster cream fraiche | chive oil
Blini | crème fraîche | trout caviar | chervil

PRICE PER PIECE: 4.70 €

Focaccia | graved salmon | cream cheese | dill

PRICE PER PIECE: 5.00 €

AT A FINGER FOOD BUFFET, ALL DISHES ARE PRESENTED AS SMALL APPETIZERS AT THE BUFFET.
***PRICES EXCLUDING STAFF COSTS**

FLYING BUFFET

FLYING BUFFET

MEAT & FISH STARTERS

Orange-marinated salmon | fennel salad
Shrimp cocktail | romaine lettuce | citrus fruits
Baked duck | red cabbage kimchi | togarashi panko
Fried prawn | fregola sarda salad | beet root | garlic aioli

PRICE PER DISH: 5.70 €

Tuna Tataki | edamame | mango | yuzu gel

PRICE PER DISH: 6.00 €

VEGETARIAN STARTERS

Gratinated goat cheese | glazed honey nuts | herbs
Caesar salad | parmesan | cherry tomato
Plum-scamorza salad | croutons

PRICE PER DISH: 4.50 €

SOUPS

Celary cream soup | black walnuts
Pumpkin-coconut soup | caramelized pumpkin seeds
Potato cream soup | bacon croutons (vegetarian option available)

PRICE PER DISH: 4.70 €

ALL SOUPS CAN OF COURSE ALSO BE INTEGRATED INTO BUFFETS.

VEGAN STARTERS

Beetroot hummus | lemon | olive oil | sesame crackers
Smoked tofu | red cabbage kimchi | togarashi panko
Okonomiyaki | pulled oyster mushroom | herbs
Bulgur | saffron | dates | cucumber | nuts | mint
Baba Ghanoush | pomegranate | breadsticks
Colorful quinoa salad | celery | walnuts

PRICE PER DISH: 4.90 €

***PRICES EXCLUDING STAFF COSTS | AT A FLYING BUFFET, OUR DISHES ARE SERVED DIRECTLY BY OUR SERVICE TEAM ON SMALL PLATES OR SMALL GLASSES.**

FLYING BUFFET

MEAT & FISH MAIN COURSES

Pink veal fillet | parsley root purée | chimichurri
Simmental beef fillet | celery purée | shallot jus
Okonomiyaki | pointed cabbage | pork belly | mayonnaise
Fried prawns | sweet potato purée | lemongrass broth
Confit salmon | smoked carrot purée | gremolata

PRICE PER DISH: 7.80 €

VEGETARIAN MAIN COURSES

Mini bread dumplings | cream mushrooms | chive oil
Eggplant dumplings | smoked tofu | tom kha broth
Arancini | tomato-capers sugo | almonds
Cheese ravioli | aurora sauce | herbs
Pumpkin ravioli | sage butter | herbs

PRICE PER DISH: 5.80 €

VEGAN MAIN COURSE

Fregola Sarda | beetroot | apple | almonds
Fried vegetable rice | teriyaki mushrooms
Leek ravioli | truffle cream | spinach

PRICE PER DISH: 5.80 €

Baked Arancini | wagyu ragout | grana Padano
Mezze Maniche all´Amatricana | pecorino
Chilli-cheese meatballs | potato salad

PRICE PER DISH: 5.80 €

Buffalo fillet | jerusalem artichoke purée | burgundy jus

PRICE PER DISH: 8.50 €

DESSERTS

Chocolate tart | raspberry ragout
Créme Brûlée | berries
Baked apple tiramisu
Mandarin cake

PRICE PER DISH: 4.60 €

VEGAN DESSERTS

Vegan chocolate cream | berry ragout
Vegan banana cake | vanilla yoghurt
Coconut balls | mango sauce

PRICE PER DISH: 4.70 €

*PRICES EXCLUDING STAFF COSTS

MENUS

STARTERS

Carrot-ginger soup | lemon oil | croutons	**10.50 €**
Beetroot-champagne soup | arctic prawns	**11.50 €**
Caesar Salad | tender romaine lettuce | parmesan-oregano chip dried cherry tomatoes	**13.50 €**
Mushroom salad | spinach | peppers | croutons (vegan)	**16.50 €**
Burrata | pumpkin | plum | lamb´s lettuce | seeds	**17.00 €**
Prawn salad | peppers | celery | tomatoes | smoked pepper aioli	**19.50 €**
Beef tartar | roasted malt bread | shallot sour cream	**18.50 €**
Beetroot tartare | walnut | vanilla yoghurt | chive oil | cress	**18.50 €**

Veal tartar | red cabbage salad | chive yoghurt | bread chip	**19.50 €**
Vitello Tonnato | veal | tuna sauce | capers | rocket	**18.50 €**
Hamachi sashimi | kimchi | rice | yuzu	**19.50 €**
Orange-glazed salmon | fennel | sugar snap peas pea-sour cream | rice chips	**18.50 €**
Tuna Tataki | mango - ginger salsa I edamame	**20.50 €**
Tomato hummus | colourful beetroot salad I bake chickpeas | cress (vegan)	**16.50 €**
Pumpkin panna cotta | ginger jelly | pumpkin seeds | herbs (vegan)	**15.50 €**

***PREISE EXKLUSIVE PERSONALKOSTEN**

MAIN COURSES

Roast suckling pig | cabbage salad | potato dumplings | dark beer sauce	**24.00 €**
Veal roast in cream sauce | creamed savoy cabbage | nut spaetzle	**21.50 €**
Veal loin - 160g | cauliflower mousseline | spinach salad | thyme jus	**38.00 €**
Beef bourguignon from beef fillet | glazed market vegetables | bread dumplings	**25.50 €**
German Fleckvieh fillet – 160 g | potato gratin I bean cassoulet | port wine jus	**43.50 €**
Seabream fillet | beetroot | parsnip purée | champagne sauce	**26.00 €**

Corn-fed chicken breast | corn purée | kohlrabi | Madeira jus	**28.50 €**
Duck breast | bacon brussels sprouts | potato mousseline	**28.50 €**
Baked beetroot arancini | cauliflower purée | pak choi	**19.00 €**
Pumpkin ravioli | sage butter | apple | grana padano	**20.50 €**
Potato-spinach patties | beetroot | parsnip purée	**20.50 €**
Filled Portobello mushroom | tofu | sweet potato purée wild broccoli | togarashi panko (vegan)	**22.00 €**

***PRICES EXCLUDING STAFF COSTS**

DESSERTS

Raspberry-chocolate dome | almond cream | orange ragout	**13.00 €**
Carrot cake | pear compote | mascarpone cream	**10.00 €**
Chocolate tart | vanilla yoghurt | stewed plums	**10.50 €**
Paris Brest | apple ragout | hazelnut sour cream	**13.50 €**
Lemon tiramisu | marinated berries | vanilla cream	**12.00 €**
Dark chocolate mousse | kumquat ragout | oatmeal crumble (also available vegan)	**11.00 €**
Vegan banana cake | vanilla cream | blueberry ragout pistachios	**11.00 €**
Vegan coconut rice pudding | wild berry ragout	**11.50 €**

*PRICES EXCLUDING STAFF COSTS

LUNCH BUFFET

LUNCH BUFFET

FROM 25 PERSONS

Lunch buffet I

Starter

Pumpkin-coconut soup
caramelized pumpkin seeds

Main course

Beef bourguignon from beef fillet
Stuffed pasta pockets | spinach | alpine cheese

Dessert

Chocolate tart I raspberry ragout

PRICE PER PERSON: 40.50 €

Lunch buffet II

Starter

Celery cream soup | black walnuts

Main course

Boeuf á la mode | napkin dumplings
red cabbage with apple
Glazed vegetables | bread dumplings
Cheese ravioli | aurora sauce | herbs

Dessert

Baked apple tiramisu

PRICE PER PERSON: 47.00 €

Lunch buffet III

Starter

Colorful leaf salad | passion fruit dressing
sunflower seeds

Main course

Corn-fed chicken breast | corn purée | kohlrabi
madeira jus
Fregola Sarda risotto | wild mushrooms

Dessert

Créme brûlée | berries
Mandarin cake

PRICE PER PERSON: 49.00 €

*PRICES EXCLUDING STAFF COSTS

THEMED BUFFETS

THEMED BUFFETS

FROM 25 PERSONS

DOLCE VITA

Starter

Colorful tomato-bread-scamorza salad | basil
Colorful leaf salad | balsamic dressing

Main course

Lasagne al Forno
Mezze Maniche | Arrabiata

Dessert

Cannolo Siciliano

PRICE PER PERSON: 32.00 €

ASIA

Starter

Thai papaya salad I roasted duck | mango-mayonnaise
Glass noodle salad | sugar snap peas | carrots | peanuts

Main course

Sweet-and-Sour Buffalo | vegetable stir-fry | basmati rice
Glazed teriyaki oyster mushrooms | sweet potato purée | wild broccoli

Dessert

Coconut balls | mango ragout

PRICE PER PERSON: 42.00 €

*PRICES EXCLUDING STAFF COSTS

THEMED BUFFETS

FROM 25 PERSONS

LOCAL CUISINE

Starter

Obatzda | red onions | radish | chives

Main course

Roast suckling pig | potato dumplings | cabbage salad | dark beer sauce

Fried char | marked vegetables

Pretzel dumpling hash | spinach | egg | cream mushrooms

Dessert

Caramelized Kaiserschmarrn | almonds | apple sauce

Bavarian cream | plum compote

PRICE PER PERSON: 61.00 €

CHEF´S FAVORITES

Starter

Roasted duck | red cabbage kimchi | togarashi panko

Truffled potato soup

Main course

Corn-fed chicken breast

Confit salmon

Baked arancini

Corn purée | wild broccoli | wild mushrooms

Dessert

White chocolate mousse | marinated berries

Crème Brûlée

PRICE PER PERSON: 74.00 €

*PRICES EXCLUDING STAFF COSTS

BEVERAGE MENU

BEVERAGE MENU

COLD BEVERAGES

Non-alcoholic beverages

Mineral water natural	0.75l	7.80 €
Mineral water classic	0.75l	7.80 €
Juices apple | black currant	1.00l	10.50 €
Orange juice	1.00l	11.50 €
Coca-Cola I Coca-Cola Zero I Fanta	1.00l	9.80 €

Conference beverages

Mineral water natural	0.25l	2.90 €
Mineral water classic	0.25l	2.90 €
Juice spritzer	0.33l	3.50 €
Coca-Cola I Coca-Cola Zero I Fanta	0.20l	3.00 €

Beer

Giesinger Radler	0.30l	4.00 €
Augustiner Hell	0.50l	4.90 €
Augustiner Hell alcoholfree	0.50l	4.90 €
Erdinger Weißbier	0.50l	4.90 €
Erdinger Weißbier alcoholfree	0.50l	4.90 €

HOT BEVERAGES

Coffee

Pot | 6 Cups	16.00 €
Cup	2.80 €
Espresso	2.80 €
Espresso doppio	4.80 €
Cappuccino	3.80 €

Tea

Pot | 6 Cups	16.00 €
Cup	2.80 €

BEVERAGE MENU

LONGDRINKS, APERITIFS & DIGESTIFS

Aperitif

Spumante	0.75l	32.50 €
Rosato Spritz	0.20l	8.00 €
Aperol Spritz	0.20l	8.00 €
Hugo	0.20l	8.00 €
Champagne		ON REQUEST

Longdrinks

Gin and Softs	0.30l	10.00 €
Wodka and Softs	0.30l	10.00 €
Havanna Club I Cola I Limette	0.30l	10.00 €
Jim Beam Whiskey I Cola	0.30l	10.50 €

Spirits

ON REQUESTS

BEVERAGE MENU

WINE RECOMMENDATIONS

White wine

Sauvignon Blanc, dry P.J. Valckenberg | Rheinhessen | Germany	**0.75l**	**18.00 €**
Grauburgunder „Pfandturm" Dr. Köhler | Rheinhessen | Germany | house wine	**0.75l**	**28.00 €**
Chardonnay „Verve Blanc" Vignobles des 3 Châteaux | Languedoc-Roussillon | France	**0.75l**	**34.00 €**

Red wine

Nero d'Avola DOC Feudo Arancio | Sicily | Italy	**0.75l**	**18.00 €**
Tempranillo DOC Bodegas Tarón | Rioja I Spain I house wine	**0.75l**	**32.00 €**
Syrah / Grenache „Verve Rouge" Vignobles des 3 Châteaux | Languedoc-Roussillon | France	**0.75l**	**46.00 €**

BEVERAGE ARRANGEMENTS

BEVERAGE ARRANGEMENTS

BEVERAGE ARRANGEMENT SOFT

Coffee- and tea specialties
Non alcoholic beverages

PRICE PER PERSON & PER HOUR: 7.00 €

*CAN ALSO BE BOOKED BY THE HOUR.

BEVERAGE ARRANGEMENT CLASSIC

Coffee- and tea specialties
Non alcoholic beverages
Beer range
House wines

PRICE PER PERSON & PER HOUR: 14.00 €

*CAN ALSO BE BOOKED BY THE HOUR.

BEVERAGE ARRANGEMENT DELUXE

Coffee- and tea specialties
Non alcoholic beverages
Beer range
House wines
Long drinks & Spirits

PRICE PER PERSON & PER HOUR: 18.50 €

*CAN ALSO BE BOOKED BY THE HOUR.

ON OUR DRINKS MENU YOU WILL FIND A VARIED SELECTION OF WINES, SPIRITS, COCKTAILS, BEERS AND SOFT DRINKS.

STAFF

STAFF

We provide you with trained service personnel. To ensure that your event runs smoothly, we calculate as follows, on average:

BUFFET

1 service person for 20 Persons

MENU

1 service person for 18 Persons

FLYING BUFFET

1 service person for 10 Persons

We deploy head waiters for your event if required. Depending on the number of guests, additional waiters are scheduled for the service.
This is the basis of our calculation. This may vary depending on the size and type of your event.

PRICES

Head waiter	**47.50 €**	**per started hour**
Barkeeper	**43.50 €**	**per started hour**
Service staff	**39.00 €**	**per started hour**

Of course, we only charge for the hours actually worked.

GENERAL CONDITIONS

We are delighted that you have chosen to host your event at the Künstlerhaus in Munich, and thank you for your trust in us as your caterer. To avoid any misunderstandings, please refer to the terms and conditions for hosting events at the Künstlerhaus, which are included in the rental agreement.

CONTACT

A team of renowned chefs, experienced caterers and trained service staff will help to make your event a success.
Our banquet team is at your disposal Monday to Friday from 10:00 am to 5:00 pm or by appointment.
We look forward to receiving your email or your call!

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