

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

All-day flat rate 9hrs

Conference drinks

- Soft drinks | 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: 87.00 €

*excluding staff costs

Half-day flat rate 5hrs

Conference drinks

- Soft drinks | 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: 69.00 €

*excluding staff costs

BREAKFAST

BREAKFAST BUFFETS

Business Breakfast

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

Price per person: 24.50 €

*excluding staff costs

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: 40.00 €

* excluding staff costs

COFFEE BREAKS

COFFEE BREAKS AND SNACKS

Coffee breaks

Sweet

Sweet pastries

Cake variation

Seasonal fruits in jars

Price per person: 14.50 €

* excluding staff costs

Salty

Sandwiches

Buttered Pretzels

Seasonal fruits in jars

Price per person: 14.50 €

* excluding staff costs

Mixed

Sandwiches

Sweet pastries

Buttered Pretzel

Seasonal fruits in jars

Price per person: 16.50 €

* excluding staff costs

Snacks

Sandwiches & baguettes

Emmental cheese | tomato | cucumber | remoulade 4.40 €

Juniper ham | mustard mayonnaise | tomato | cucumber 4.80 €

Fig-mustard cream cheese | nuts | salad 4.60 €

New York bagel | bacon jam | onions 7.00 €

Wraps

Pulled Beef | braised onions | romaine lettuce | jalapeños 4.60 €

Avocado | roasted nuts | parsley | chinese cabbage | tofu 4.60 €

Graved salmon | honey mustard | lettuce | tomatoes | cucumbers 4.60 €

Asparagus | Sunflower seeds | Rocket | Cream cheese 5.80 €
(April-June)

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 3.30 €

French rolls 3.20 €

* excluding staff costs

FINGERFOOD

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Meat

- Canapé I roast beef I tartar sauce
- Malt bread I beef tartare I sour cream
- Canapé I shredded beef salad I onion jam
- Canapé I glazed honey ham I sakura cress
- Canapé I vitello tonnato I shizu cress
- Canapé I bacon jam I rocket salad

Price per piece: 4.80 €

Fish

- Canapé I salmon tartare I dill
- Tramezzini I tuna I lime cream
- Blini I crème fraîche I trout caviar I chervil
- Crostini I tuna tataki I miso mayonnaise

Price per piece: 4.70 €

- Focaccia I graved salmon I cream cheese I 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

Vegetarian

- Crostini I scamorza cheese I melon I cress
- Canapé I frankfurter herb cream I almonds
- Crostini I burrata cheese I colorful tomato salsa basil oil
- Crostini I parmesan cream I basil pesto
- Crostini I tomato-cherry chutney I cottage cheese

Price per piece: 4.50 €

Vegan

- Crostini I pepper hummus I lemon oil
- Crostini I eggplant caviar I dried tomatoes
- Crostini I redcurrant chutney pickled asparagus

(available from April-June)

Price per piece: 4.50 €

FLYING BUFFET

FLYING BUFFET

Meat & fish starters

- Beetroot marinated salmon | pea crème fraîche | tapioca chips
- Okonomiyaki | pointed cabbage | bonito flakes | mayonnaise
- Shrimp cocktail | romaine lettuce | citrus fruits
- Baked duck | red cabbage kimchi | togarashi panko
- Fried prawn | fregola sarda salad | garlic aioli

Price per dish: 5.70 €

- Tuna Tataki | edamame | yuzu gel

Price per dish: 6.00 €

- Mini snow crab burger | salad | cocktail sauce

Price per dish: 7.50 €

At a flying buffet, our dishes are served directly by our service team on small plates or small glasses.

*Prices excluding staff costs

Vegetarian starters

- Gratinated goat cheese | glazed honey nuts | herbs
- Caesar salad | parmesan | cherry tomato
- Tomato-cherry-scamorza salad | basil

Price per dish: 4.50 €

Vegan starters

- Okonomiyaki | pulled oyster mushroom | herbs
- Colorful quinoa salad | melon | peas | almonds
- Pepper hummus | lemon | olive oil | sesame crackers
- Baba Ghanoush | pomegranate | breadsticks
- Bulgur | saffron | dates | cucumber | nuts | mint
- Filled portobello mushroom | tofu | red cabbage | kimchi | togarashi panko

Price per dish: 4.90 €

Soups

- Gazpacho Andaluz | croutons
- Cucumber and buttermilk cold soup | arctic prawns
- Spicy melon and chili soup | lemon oil
- Vichyssoise | bacon croutons
(as vegetarian option available)

Price per dish: 4.70 €

- Cream of asparagus soup | colorful asparagus
(available from April-June)

Price per dish: 5.50 €

All soups can of course also be integrated into buffets.

FLYING BUFFET

Meat & fish main courses

- Simmental beef fillet | ratatouille | shallot jus
- Pink veal fillet | mashed potatoes with lemon | chimichurri
- Roasted onglet (beef) | cauliflower mousseline | madeira-jus
- Fried prawns | creamy fregola sarda | pepper
- Confit salmon | pea purée | gremolata

Price per dish: 7.80 €

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

Price per dish: 5.80 €

- Buffalo fillet | parsley mousseline | burgundy jus

Price per dish: 8.50 €

Vegetarian main courses

- Cheese ravioli | aurora sauce | herbs
- Spinach spaetzle | parmesan cream | almonds
- Truffle cream spinach | quail egg | potato croutons
- Pretzel dumpling gröstl | white wine parsley sauce
- Arancini | tomato-capers sugo | almonds

Price per dish: 5.80 €

*Prices excluding staff costs

Vegan main course

- Fried vegetable rice | teriyaki mushrooms
- Trofie Verdi | pointed cabbage | mushrooms
- Fregola Sardi | courgettes | capers | eggplant
- Eggplant dumplings | smoked tofu | tom kha sud

Price per dish: 5.80 €

Dessert

- Raspberry tart | vanilla yoghurt
- Blueberry mousse | chocolate chips
- Strawberry tiramisu | passion fruit gel
- White chocolate mousse | wild berries | oatmeal crumble

Price per dish: 4.60 €

Chocolate cream | berry ragout
(as vegan option available)

Price per dish: 4.70 €

- Pistachio mousse | angel hair

Price per dish: 5.20 €

MENUS

STARTERS

Gazpacho Lemon oil I croutons (vegan)	10.50 €	Beef tartar Shallot sour cream I roasted malt bread	18.50 €
Buttermilk and cucumber cold soup Arctic prawns	11.50 €	Veal tartar Red cabbage salad I chive yoghurt I bread chip	19.50 €
Caesar Salad Tender romaine lettuce I parmesan-oregano chip dried cherry tomatoes	13.50 €	Vitello Tonnato Veal I tuna sauce I capers I rocket	18.50 €
Prawn salad Peppers I celery I tomatoes I smoked pepper aioli I tapioca chips	19.50 €	Salmon sashimi Jalapeños I pea sour cream I yuzu broth	18.50 €
Colorful tomatoes Burrata I passion fruit vinaigrette I basil oil	17.00 €	Tuna Tataki Mango and ginger salsa I Edamame	20.50 €
Asparagus salad Two types of asparagus I melon I celery I almonds (April-June)	19.50 €	Bibimbap Rice I carrots I courgetti I spinach I chopped egg I chili	16.50 €
Asparagus panna cotta Redcurrant gel I Tarragon oil I cress (April-June)	18.50 €	Tomato hummus Colorful beetroot salad I cress I bake chickpeas (vegan)	16.50 €

MAIN COURSES

Roast suckling pig	24.00 €	Hennessy beef fillet strips	25.50 €	Baked arancini	19.00 €
Cabbage salad I potato dumplings dark beer sauce		Glazed market vegetables I bread dumplings		Tomato and olive ragout I basil oil	
Veal roast in cream sauce	20.50 €	German Fleckvieh fillet – 160 g	41.50 €	Cheese ravioli	20.50 €
Wild mushrooms I herb spaetzle		Pepper purée I courgette I port wine jus		Aurora sauce I grana Padano	
Braised veal shank	26.50 €	Corn-fed chicken breast	28.50 €	Baked oyster mushrooms	21.00 €
Mashed potatoes I wild broccoli		Peperonata I potato gratin		Mint yoghurt I spinach salad cashew nuts	
Veal loin - 160g	38.00 €	Roasted gurnard	26.00 €	Asparagus and ricotta ravioli	23.50 €
Cauliflower mousseline I spinach salad thyme jus		Corn puree I wild broccoli I salsa verde		Asparagus ragout	
				Filled Portobello mushroom	22.00 €
				Tofu I sweet potato purée I wild broccoli togarashi panko (vegan)	

DESSERTS

Baba al Limoncello	10.00 €	Iced Kaiserschmarrn	12.00 €	Vegan banana cake	11.00 €
Cherry ragout I mascarpone cream		Marinated wild berries I yoghurt		Vanilla cream I blueberry ragout pistachios	
Lemon tart	10.50 €	Lemon tiramisu	12.00 €	Dark chocolate mousse	11.00 €
Meringue I blueberry ragout		Marinated berries I vanilla cream		Mango ragout I oatmeal crumble (also available vegan)	
Hazelnut tart	13.50 €	Raspberry-chocolate dome	13.00 €	Vegan coconut rice pudding	11.50 €
Kumquats ragout I tonka bean cream		Almond cream I raspberry ragout		Wild berry ragout	

LUNCH BUFFET

LUNCH BUFFETS

FROM 25 PERSONS

Lunch buffet I

Starter

- Gazpacho I Croutons

Main course

- BBQ beef strips I Grenaille potatoes bean cassoulet
- Filled pepper I barley I alpine cheese

Dessert

- Blueberry mousse I crumble

Price per person: 40.50 €

Lunch buffet II

Starter

- Spicy melon soup

Main course

- Sliced fillet of beef I pepper cream sauce
glazed vegetables I mashed potatoes with lemon
- Spinach and ricotta tortellini I Tomato sauce I basil

Dessert

- Caramelized Kaiserschmarrn I almonds
Apple sauce or plum roaster

Price per person: 47.00 €

Lunch buffet III

Starter

- Colorful leaf salad
Passion fruit dressing I sunflower seeds

Main course

- Corn-fed chicken breast I Corn purée I pepper
- Fregola Sarda risotto I wild mushrooms

Dessert

- Aperol mousse I white chocolate

Price per person: 49.00 €

*Prices excluding staff costs

THEMED BUFFETS

THEMED BUFFETS

FROM 25 PERSONS

Dolce Vita

Starter

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

Main course

- Polpetti | aurora sauce
- Rigatoni | courgette vegetables
- Lemon and basil ravioli | parmesan sauce

Dessert

- Tiramisu Classico
- Cannolo Siciliano

Price per person: 36.00 €

Asia

Starter

- Thai papaya salad | roasted duck | black garlic cream
- Udon noodle salad | sugar snap peas | carrots | coconut

Main course

- Bibimbap (rice | vegetables | egg | sesame seeds)
- Sweet and sour buffalo | vegetable stir-fry | basmati rice

Dessert

- Coconut balls | mango ragout

Price per person: 40.00 €

THEMED BUFFETS

FROM 25 PERSONS

Local cuisine

Starter

- Obatzda I red onions I radish I chives
- Vinegar dumplings I spring onion
- Sausages salad I malt bread

Main course

- Roast suckling pig I potato dumplings I cabbage salad I dark beer sauce
- Fried char I Marked vegetables
- Pretzel dumpling hash I spinach I egg I cream mushrooms

Dessert

- Fried apple rings I vanilla sauce
- Bavarian cream I berry ragout

Price per person: 61.00 €

Chef's favorites

Starter

- Vitello Tonnato (Veal) I tuna I capers I rocket
- Spicy melon soup (cold)

Main course

- Corn-fed chicken breast I corn puree I wild broccoli I thyme jus
- Confit salmon
- Baked arancini I wild mushrooms

Dessert

- Hazelnut tartlets
- White chocolate mousse I marinated berries

Price per person: 74.00 €

BEVERAGE MENU

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Cold beverages

Non-alcoholic beverages

Mineral water natural	0,75l	7.50 €
Mineral water classic	0,75l	7.50 €
Juices apple black currant	1,00l	10.50 €
Orange juice	1,00l	11.50 €
Coca-Cola Coca-Cola Zero Fanta	1,00l	9.80 €

Conference beverages

Mineral water natural	0,25l	2.90 €
Mineral water classic	0,25l	2.90 €
Coca-Cola Coca-Cola Zero Fanta	0,20l	3.00 €
Juice spritzer	0,33l	3.50 €

Beer

Augustiner Hell	0,50l	4.90 €
Augustiner Hell alcoholfree	0,50l	4.90 €
Giesinger Radler	0,30l	4.00 €
Erdinger Weißbier	0,50l	4.90 €
Erdinger Weißbier alcoholfree	0,50l	4.90 €

Hot beverages

Coffee

Can 6 Cups	16.00 €
Cup	2.80 €
Espresso	2.80 €
Espresso doppio	4.80 €
Cappuccino	3.80 €

Tea

Can 6 Cups	16.00 €
Cup	2.80 €

BEVERAGE MENU

Long drinks, Aperitifs and Digestifs

Aperitif

Spumante	0,75l	31.50 €
Rosato Spritz	0,20l	8.00 €
Aperol Spritz	0,20l	8.00 €
Hugo	0,20l	8.00 €
Champagner		on request

Long drinks

Gin and Softs	0,30l	10.00 €
Wodka and Softs	0,30l	10.00 €
Havanna Club Cola Lime	0,30l	10.00 €
Jim Beam Whiskey Coke	0,30l	10.50 €

Spirits

On requests

BEVERAGE MENU

Wine recommendations

White wine

Sauvignon Blanc, dry 0,75l 18.00 €
P.J. Valckenberg | Rheinhessen | Germany

Grauburgunder „Pfandturm“ 0,75l 28.00 €
Dr. Köhler | Rheinhessen | Germany | housewine

Chardonnay „Verve Blanc“ 0,75l 34.00 €
Vignobles des 3 Châteaux, Languedoc-Roussillon

Red wine

Nero d`Avola DOC 0,75l 18.00 €
Feudo Arancio | Sizilien | Italy

Tempranillo Rioja DOC 0,75l 32.00 €
Bodegas Tarón | Rioja | Spain | housewine

Syrah / Grenache „Verve Rouge“ 0,75l 46.00 €
Vignobles des 3 Châteaux, Languedoc-Roussillon

BEVERAGE ARRANGEMENTS

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Beverage Arrangement Soft

- Coffee- and tea specialities
- Non alcoholic beverages

Price per person & per hour: 7.00 €

Can also be booked by the hour.

Beverage Arrangement Classic

- Coffee- and tea specialities
- 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 specialities
- 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

If required, we also deploy head waiters for each event.

Depending on the number of guests, additional waiters are scheduled for the drinks 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 person 39.00 € per started hour

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

GENERAL CONDITIONS

GENERAL CONDITIONS

WE ARE DELIGHTED THAT YOU WISH TO ORGANIZE YOUR EVENT AT THE MÜNCHNER KÜNSTLERHAUS AND WOULD LIKE TO THANK YOU FOR PLACING YOUR TRUST IN US AS YOUR CATERER. TO AVOID ANY MISUNDERSTANDINGS, YOU WILL FIND OUR GENERAL CONDITIONS FOR ORGANIZING EVENTS HERE:

Order acceptance

We often have several event enquiries for a particular day. Therefore, all offers are subject to change until written acceptance.

Number of participants

To plan accordingly, please let us know the exact number of participants for your celebration up to seven working days before the event. We will then invoice you on this basis. If there are more guests than expected, we will adjust the number of people in our invoice accordingly.

Prices

Our prices are gross prices, i.e. inclusive of VAT.

Complaints

If you unexpectedly have reason to make a complaint, please formulate it no later than three days after the event. After that, it will no longer be possible for us to review your complaint.

Payment

You do not need to worry about paying your invoice at the end of the event. We will send you a total invoice a few days after your event.

Equipment

For the hire of equipment (such as crockery, glasses, cutlery etc.) and its cleaning, we take the liberty of charging a fee of 5.00 € per person for groups of 50 or more.

GENERAL CONDITIONS

Night surcharge

From 24:00 to 01:00, we charge a night surcharge of 130 € in addition to the staff costs. From 01:00 to a maximum of 04:00 180 € per hour.

Other

Subsidiary agreements, amendments or additions to the contract must be made in written form. The place of fulfilment for the provision of services is the registered office of the Künstlerhaus. The same applies to the place of fulfilment for payments by the organizer. The contractual relationship shall be governed by the law of the Federal Republic of Germany.

Should one or more provisions be or become invalid in whole or in part, this shall not affect the validity of the remaining provisions. The same applies in the event of a gap in the provisions.

Advance payment

For orders totaling 4,000 euros or more, we ask you to pay a deposit of 60% of the expected total costs up to 21 days before the start of the event.

Cancellation

Up to 30 days before the event no cancellation fees will be charged.

For cancellations at short notice we will charge the following amounts:

up to 14 days before the start of the event
25% of the total amount
up to 7 days before the start of the event
50% of the total amount
up to 3 days before the start of the event
75% of the total amount
thereafter
100% of the total amount.

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 to 17:00 or by appointment.

We look forward to receiving your e-mail or your call!

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