



HOFBRÄUHAUS

July 2026

# Unique. Convivial. World famous.

Unforgettable events in  
the historic Hofbräuhaus!





## Welcome to the most famous tavern in the world!



As a Munich resident, you always feel the same everywhere in the world:  
As soon as you say that you come from the „most beautiful city in the world“, faces light up.  
The words „Oktoberfest“, „lederhosen“ and „Hofbräuhaus“ are immediately conjured up.  
At this point, if not before, we realize that we run the most famous tavern in the world and  
are able to share this extraordinary place with so many people.

However, the Hofbräuhaus, founded in 1589, is much more than „just“ a tavern.  
**After all, in addition to the Schwemme (or main tap room), beer garden and beautiful Bräustüberl, there are some very special rooms that are available especially for wedding celebrations, company events, shareholder meetings, customer events and much more.** And the historical flair of our traditional house resonates in every single room.  
An atmosphere that down-to-earth people enjoy just as much as celebrities from politics  
and business, world-famous stars and even crowned heads of state.

We are happy to plan your event from 10 up to 700 people, spoil you with Bavarian specialties and drinks or food from all over the world, offer event technology of the highest quality, and take care of you and your guests with great passion. Let the following pages inspire you for your own event and then talk to us. We will find the perfect, individual solution for you. With one goal: **Your event with us should remain a heavenly memory for you and your guests!**



Your hosts from the Hofbräuhaus Barbara and Wolfgang Sperger

*Barbara Sperger Wolfgang Sperger*





## History: a dry subject? Definitely not in the Hofbräuhaus.

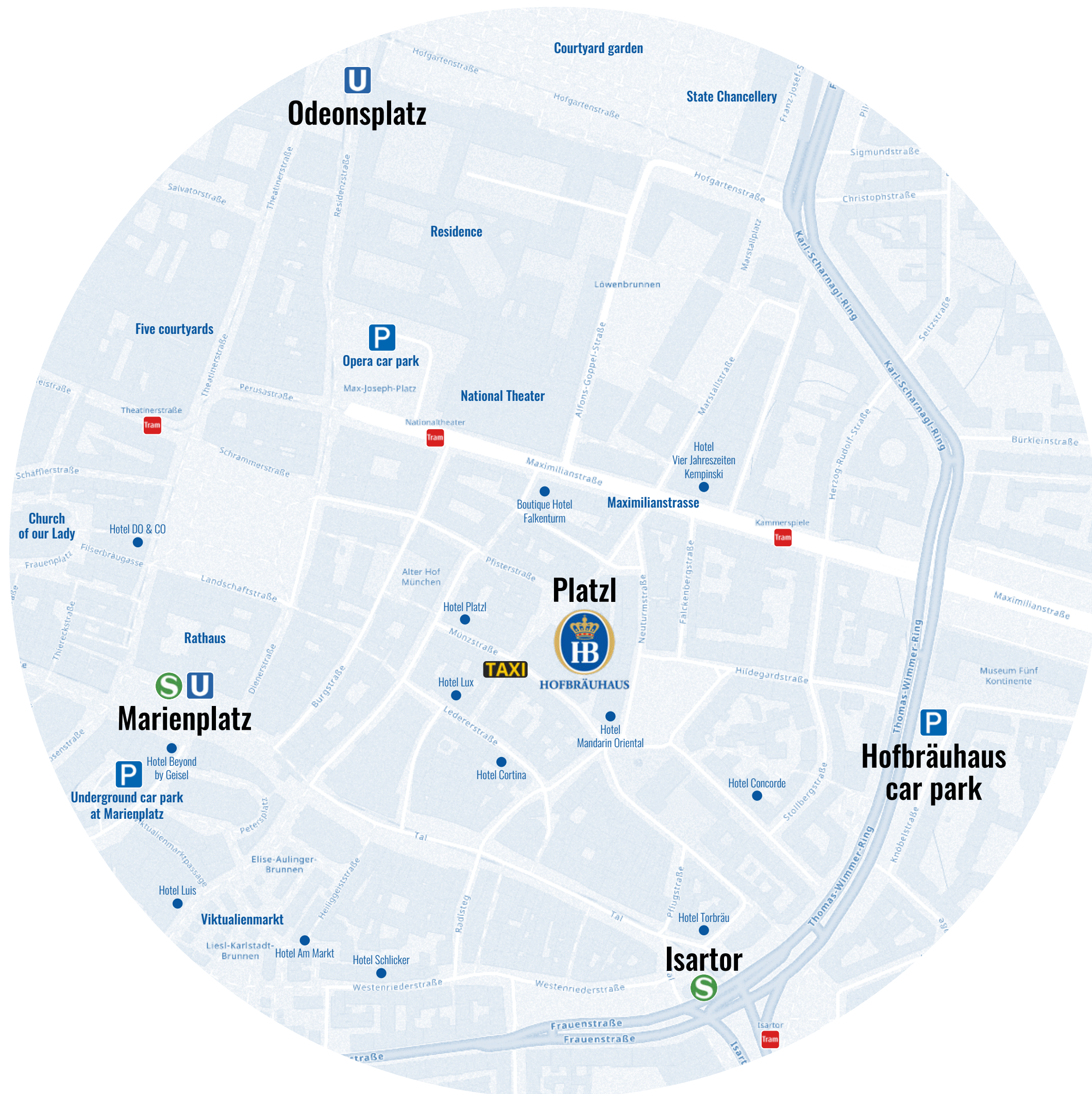


Founded in **1589** by William V to supply his court with beer in the future and thus reduce state beer expenditure. In **1614** the first Munich bock beer was brewed in the Hofbräuhaus – and suddenly Lent was no longer so austere. During the Thirty Years' War, the people of Munich saved their city in **1632** by paying a ransom of 23,104 liters of Hofbräu beer as part of the tribute to the Swedes. Munich was thus saved from plunder and destruction – thanks to "beery" diplomacy. In **1823** even the opera house was saved with Hofbräu beer: Because the extinguishing water was frozen, beer and brewing water from the Hofbräuhaus were confiscated to fight the fire. In **1828** King Ludwig I finally turned the Hofbräuhaus into a tavern for everyone and opened the institution at its current location on the „Platzl“. In **1896** the last brew was brewed in the Hofbräuhaus. The brewery then moved to Haidhausen. At the same time, the Hofbräuhaus am Platzl was converted into today's tavern with a ballroom and room for up to 3,500 guests.

Mozart, Empress Sisi, John F. Kennedy, Heidi Klum and King Charles III have all celebrated at this place, where thousands of people and cultures from all over the world come together every day to enjoy life – the Hofbräuhaus is a living example of international understanding with Bavarian joie de vivre.







# We know where the heart of Munich beats. At our Hofbräuhaus, of course.

The Hofbräuhaus is located in the middle of Munich on the „Platzl“ – it could hardly be more central. Just a few steps away from Marienplatz, we are perfectly accessible. Whether on foot, by subway, by car or by bicycle rickshaw. The old town pulsates all around with its small alleyways, historic buildings and Bavarian lifestyle. If you stop by, you'll be right at the heart of it – where tradition meets hustle and bustle and Bavarian tradition.

A few steps and you are here:

**6 minutes from Marienplatz**

**9 minutes from Odeonsplatz**

**8 minutes from the Hofbräuhaus car park**

**8 minutes from Isartor**

**0 minutes from the taxi rank on the doorstep**





## Plenty of room for the big moments. And for the little ones too.

Whether for just 10 or up to 700 guests – the Hofbräuhaus is the perfect venue for any event: From the cozy bay window bar to the magnificent banquet hall. Each room surprises with its own, in part, historical design.

And the best part: On request, we can take care of everything else – from musicians, flower arrangements and tapping of wooden barrels to presenters, checkroom service and security personnel.

**You celebrate. We do the rest. Cheers!**



Festsaal / Banquet Hall up to

**700**

Wappensaal / Coat of Arms Hall up to

**150**

Münchner Zimmer / Munich Room up to

**100**

Erkerzimmer / Bay Window Room up to

**80**

Erkerbar / Bay Window Bar up to

**40**  
people



Our showpiece – the Festsaal



## Large. Larger. Festsaal. Here Bavaria celebrates with drums and trumpets.

Breathtaking! The hand-painted wooden barrel vault spans the imposing **Festsaal** at a height of over nine meters, with no pillars or columns. Our historic Festsaal is the largest room in the Hofbräuhaus and is designed for the really big events. Many people have been guests in the Festsaal without ever having been there: Major TV productions and events regularly take place here, which can then be seen on the screens at home.

To be able to fill a room like our Festsaal, which is over 40 meters long and almost 18 meters wide, with guests is no mean feat. The magnificent hall can seat up to 700 people. Here you can meet, celebrate, eat and make music. Perfect: At the head end with a spacious stage and balcony for discussions, performances or speeches, and in front of the entrance a separate foyer and checkroom.

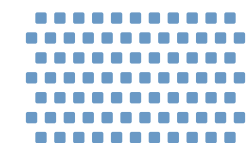
### Seating layout options



Standard block table  
650 persons



The „Parlament“  
320 persons



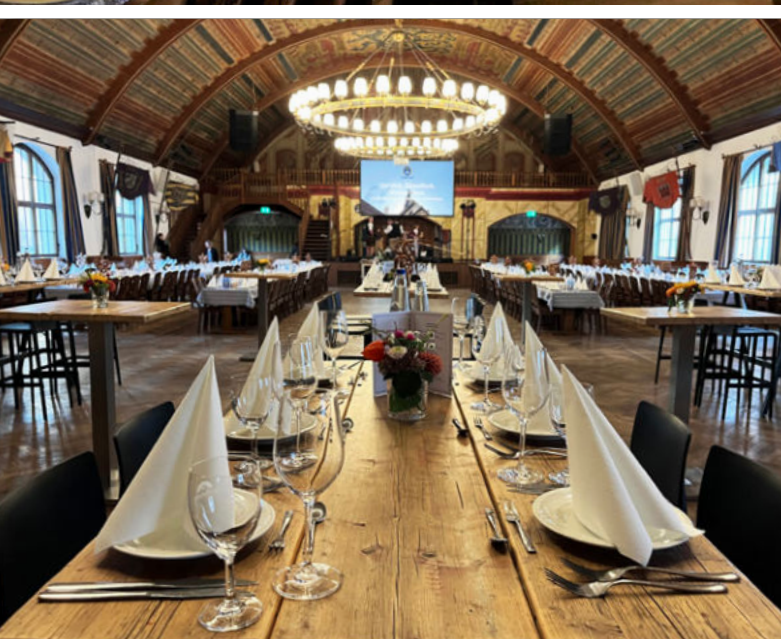
Theater  
700 persons

### Room size

714 m<sup>2</sup> = 40,8 m x 17,5 m

### Hall setup

Projector  
Projection screen  
Sound system  
Integrated stage  
checkroom  
Microphone on request





## Our jewel – the Wappensaal

## History on the walls. Atmosphere at the table.

The **Wappensaal** is a treasure chest on the second floor – with warm wood, chandeliers and the coats of arms of all Bavarian administrative districts on the walls. In the past, the royal court servants drank their beer here, today it is a place for celebrations, meetings and get-togethers. The room combines history with conviviality and creates an atmosphere in which tradition feels completely informal.

The Wappensaal offers space for up to 170 people and is ideal for festive receptions, meetings or private celebrations. Modern technology is available – and the brass band can also join in on request.

Ask us about the possibilities!



### Seating layout solutions



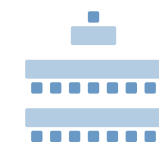
Standard block table  
150 persons



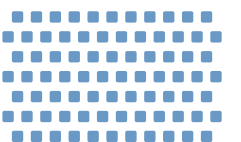
E-shape  
85 persons



U-shape outside seating  
32 persons



The „Parlament“  
54 persons



Theater  
170 persons

**Room size**  
116 m<sup>2</sup> = 11,0 m x 10,5 m

**Hall setup**  
Projector  
Projection screen  
Sound system  
Microphone on request



## Room with a view – the Münchner Zimmer



## A room that feels like a loving embrace of the city.

You immediately feel at home here: The **Münchner Zimmer** combines lovingly painted murals, historical details and a view of the secluded beer garden to create a place with a modern interpretation of Bavarian coziness. If you take a seat here, you can feel it: Munich is not just in the name, but in every corner.

With space for up to 120 people, the room is perfect for private parties, conferences or receptions. The interior combines historical charm with modern elements – such as stylish chandeliers and technology that is just as reliable as the beer is cold.

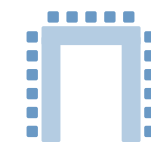
### Seating layout options



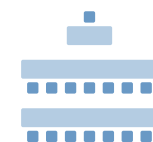
Standard block table  
100 persons



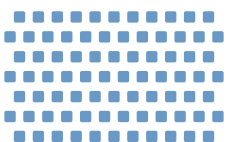
E-shape  
65 persons



U-shape outside seating  
26 persons



The „Parlament“  
45 persons



Theater  
120 persons

**Room size**  
96 m<sup>2</sup> = 10,0 m x 9,6 m

**Hall setup**  
Projector  
Projection screen  
Sound system  
Microphone on request





## A well-rounded affair – our Erkerzimmer



## A room straight out of a picture book – our favorite place for good company.

The unmistakable, striking bay window, which adorns our house not only from the outside, is actually the secret heart of the Hofbräuhaus. Warm cherry wood paneling, a magnificent ceiling mirror with chandelier and the unique, huge and round bay window table make the **Erkerzimmer** a place that naturally combines charm and style.

Perfect for those who like it special.

There is room for up to 80 guests – whether for a reading, company presentation or Christmas party. The media technology is elegantly integrated into the ceiling and walls, while the atmosphere always remains authentic. And for those who need it a little bigger: As if by magic, the Erkerzimmer can be connected to the Erkerbar via a retractable wall.

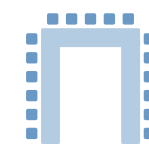
This creates additional space for another 45 guests.



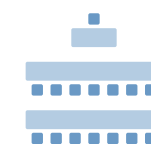
### Seating layout options



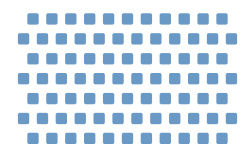
Standard block table  
80 persons



U-shape outside seating  
24 persons



The „Parlament“  
36 persons



Theater  
80 persons

### Room size

87 m<sup>2</sup> = 10,0 m x 8,7 m

### Hall setup

Projector  
Projection screen  
Sound system  
Microphone on request



Cozy and versatile – our Erkerbar

## A place with soul. For evenings that you don't want to end.

The **Erkerbar** feels like a cozy living room from another era: Lots of cherry wood, lovely decorations, nostalgic ceiling motifs and elegant chandeliers give the room a very special charm. Inspired by the style of the so-called parlors around 1900, it is the ideal place for relaxed evenings, intimate celebrations, or stylish get-togethers with a touch of history.

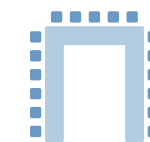
Despite the historical ambiance, the Erkerbar is technically fully up to date: Modern media technology is discreetly installed without disturbing the character.

The room offers space for up to 45 people – or up to 125 if the wall to the neighboring Erkerzimmer is lowered.

### Seating layout options



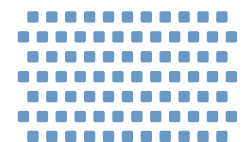
Standard block table  
40 persons



U-shape outside seating  
20 persons



The „Parlament“  
16 persons



Theater  
45 persons

### Room size

30 m<sup>2</sup> = 10,0 m x 3,0 m

### Hall setup

Projector  
Projection screen  
Sound system  
Microphone on request





# The beers in the Hofbräuhaus: Unmistakable. Inimitable. Outrageously good.

The Hofbräuhaus stands for authentic Bavarian beer tradition. The world-famous Hofbräu beers are created with the best ingredients, a wealth of experience and real passion. Some varieties accompany us all year round, others only appear on very special occasions. But they all have one thing in common: They taste like Munich.



## **Hofbräu Original**

The Munich beer classic! Full-bodied, delicately spicy, with a distinct hop aroma. Once you've tried it, you won't forget it. A beer with character.

## **Hofbräu Dark**

Malty, full-bodied, velvety-soft and with a lot of history in the glass: The first beer from the Hofbräuhaus with over 400 years of tradition – today once again a cult beer for all those who like it a little darker.

## **Hofbräu Münchner Weisse**

Fruity, yeasty, velvety and tangy – this wheat beer is the product of over 400 years of brewing experience. Sparkling and refreshing, full-bodied and fruity, with banana and apricot aromas and a fine clove note.

## **Hofbräu Oktoberfest beer**

Gold-colored, strong and with full volume: The official festival beer from Hofbräu. Pure festival tent atmosphere for drinking – even outside the Oktoberfest.

## **Hofbräu Sommerzwickl**

Refreshing, sparkling, naturally cloudy. The summer beer with fruity aromas – like a Bavarian beer garden in a glass.

## **Hofbräu Winterzwickl**

Spicy, strong, with a hint of caramel: This unfiltered winter beer warms the soul when the snow is falling outside. A real treat in the dark season.

## **Hofbräuhaus Maibock**

Strong, with a roasted-malty flavor, full of character: Maibock is Munich's oldest bock beer – and every spring it shows what real power has to do with taste.



## **O'zapft is!**

**Tapping a keg is one of the most delightful Bavarian traditions** and embodies the Bavarian spirit of conviviality. **Welcome your guests with a freshly tapped beer from a classic 50-liter wooden keg** – right at the entrance to your event space, on stage in the Banquet Hall, or on our terrace. A special experience that will make your celebration unforgettable.

Price based on the current beer rate.





Pretzel and large pretzel

## A good welcome starts with a good bite.

When the first guests arrive and the glasses clink, small delicacies are a must. Our reception canapés are regional, handy and hearty – with a touch of Bavarian cuisine.

All prices are per piece or per portion.  
The canapés are offered in the specified number of pieces per variety.

### Hearty, spicy & aromatic

**Mini beef chili patties**  
seasoned to taste and fried golden brown  
50 patties at €3.50 each

**Homemade onion and leek quiche**  
Hearty, juicy and seductively fragrant  
25 slices at €3.00 each

### Bavarian classics in mini format

**Organic mountain cheese cubes**  
strong cheese from the Alps  
40 pieces at €2.00 each

**Mini pretzel cheese sticks**  
gratinated with savory cheese  
30 pieces at €2.80 each

**Mini pretzel and ham sticks**  
with crispy ham cubes, gratinated with cheese  
30 pieces at €2.80 each

### Small wraps, big taste

**Bavarian ox mini wraps**  
with an onion confit  
10 pieces at €3.50 each

**Pulled duck mini wraps**  
delicately braised and finely seasoned  
10 pieces at €2.50 each

### Fresh from the bakery

**Butter pretzels**  
the Bavarian classic for the reception  
30 pretzels at €3.90 each  
– with added chive garnish –  
30 pretzels at €4.20 each

### Crisp, fresh & light

**Vegetable sticks**  
Zucchini, carrots, celery stalks and  
Kohlrabi with creamy herb quark  
50 portions at €3.00 each

**Pickled and stuffed vegetables**  
colorfully mixed and finely marinated  
35 portions at €4.00 each



# A small greeting on the table. The evening begins on the square.

When the guests take their seats and the first conversations begin, a small gift at the table is just the thing. Our table companions invite you to share, taste and enjoy, and ensure a relaxed start.

We reserve the right to make small changes to our offer depending on the season. All prices are per piece or per portion.

## Three seasonal cream cheese variations

finely seasoned and served with three oven-fresh pretzels  
Minimum order, 12 sharing boards at €19.50 each (1 sharing board serves 3 people)

## Snack boards to share. Typically Bavarian.

Our snack boards are served in the middle of the table and invite your guests to enjoy them together – in the spirit of Bavarian pub culture. Ideal as a casual prelude or as a hearty accompaniment to beer.

### Cheese board

– a fine selection of Bavarian cheese specialties –  
With Emmental cheese, chive cheese, spicy chili cheese, aromatic organic mountain cheese, creamy Camembert, strong Bavaria Blue and Obazda  
Minimum order, 10 boards at €72.50 each (1 board serves approx. 5 people)

### Snack board

– hearty, traditional, Bavarian –  
A rich selection of traditional snack specialties: Jagdwurst, Leberkäse, Göttinger, beer ham, house salami, white pressed sausage, Pfefferbeißer, smoked specialties and cooked ham hock. In addition, fine cheeses such as Emmental, Grünländer with wild garlic herbs and aromatic organic mountain cheese.  
Minimum order, 10 boards at €62.50 each (1 board serves approx. 5 people)

## Bread & pretzels. Fresh from the oven.

Our baked goods are served fresh and go perfectly with starters, snacks or simply with a beer.

### Pretzel

– the Bavarian classic –  
at €2.10 each

### Large pretzel

– a highlight not only at the Wiesn –  
at €6.80 each

### Bread basket

Freshly mixed bread selection with five small rolls and two pretzels  
Minimum order, 10 bread baskets at €12.50 each



Cheese board

# Our menu selection. Indulgence for special occasions.

A good menu accompanies the best moments of a celebration.  
Our cuisine combines Bavarian tradition with fresh, seasonal ingredients.  
Put together your menu as you wish – from the start to the sweet finish.  
We are happy to serve a **standardized menu** for all guests.

We reserve the right to make small changes to our offer depending on the season.  
All prices are per person or per portion.

## Soups

### Beef broth

with homemade pancake strips and finely diced vegetables  
at €7.90 per portion

### Seasonal vegetable soup

vegetarian, with fresh market vegetables  
at €7.90 per portion





Cheese spaetzle



Loin of ox



Bavarian beef pastrami



Pike-perch fillet

## Starters

### Slightly warm salmon quiche

with small salad and lemon dill sour cream  
Minimum order, for 10 guests at €18.90 each

### Bavarian beef pastrami

on fresh leaf salad with honey-mustard dressing  
Minimum order, for 10 guests at €19.90 each

## Main courses

### Bavarian cuisine with character

When the main course is served, it can be something special. Strong sauces, fine side dishes and traditional recipes ensure that this course will be remembered.

### Braised ox cheek

with celeriac puree, root vegetables and hearty ox gravy  
Minimum order, for 20 guests at €24.50 each

### Beef roulade

with celeriac puree, root vegetables and classic beef gravy  
Minimum order, for 6 guests at €26.50 each

### Loin of ox

with potato tartlets, root vegetables and onion sauce  
Minimum order, for 10 guests at €28.50 each

### Veal shank

with egg noodles, root vegetables and veal cream sauce  
Minimum order, for 20 guests at €24.50 each

### Pork fillet

with mashed potatoes, root vegetables and cream sauce  
Minimum order, for 20 guests at €24.50 each

### Pike-perch fillet

with potato tartlets, root vegetables and fish velouté  
Minimum order, for 20 guests at €24.50 each

### Duck breast

with potato tartlets, red cabbage and duck thyme jus  
Minimum order, for 20 guests at €24.50 each

## Vegetarian dishes

### Cheese spaetzle

with mountain cheese mix, fried onions and a small salad plate  
Minimum order, for 5 guests at €21.50 each

### Dumpling trio

Spinach, mountain cheese and beet dumplings with vegetables, cheese shavings and brown butter  
Minimum order, for 25 guests at €21.50 each



## Reindl to share. Bavarian conviviality, right on the table.

Some dishes simply taste better together. Our Reindl are placed in the middle of the table and invite you to share and taste – in the best Bavarian tavern tradition. Incidentally, this type of serving loosens up the round and quickly gets your guests talking to each other.

All Reindl are designed for **five people** and filled with various specialties from our kitchen.

### The Brauer Reindl

– hearty, typical and Bavarian –  
Wammerl crusted roast, veal boiled beef, ½ chicken with egg noodles, Root vegetables, potato salad and hearty gravy  
Minimum purchase 10 Reindl at €165.00 each

### The Hofbräu Reindl

– the best from the tavern kitchen –  
Pork knuckle, duck quarters, ox patties served with potato dumplings, Potato salad, root vegetables, red cabbage and hearty gravy  
Minimum order, 12 Reindl at €165.00 each

### The House Reindl

– a classic for large groups –  
Roast pork, ½ chicken, pork sausages and sauerkraut, Potato dumplings, potato salad and hearty gravy  
€145.00 per Reindl

### Vegetarian Reindl

#### Dumpling Reindl

– Bavarian tradition reinterpreted –  
Spinach dumplings, mountain cheese dumplings, beet dumplings, served with mixed vegetables and garnished with Grana Padano and brown butter  
€145.00 per Reindl

#### Vegetarian House Reindl

Cheese spaetzle with mountain cheese, roasted onions and small salad plates  
€125.00 per Reindl



The Hofbräu Reindl



## Suckling pig. When the kitchen becomes an experience.

Sometimes it can be something special for big celebrations. Our suckling pig is traditionally prepared, accompanied by brass band music and carved live in front of your guests – a culinary highlight for any event.

**Whole suckling pig from 40 guests**  
served with potato dumplings, sauerkraut and hearty gravy  
€35.00 per guest





Kaiserschmarrn with apple sauce

# Sweet ending

## Dessert Reindl

**Kaiserschmarrn with apple sauce**  
– without raisin –  
€59.00 per Reindl (1 Reindl serves 5 people)

**Lukewarm apple strudel with creamy vanilla sauce**  
€69.00 per Reindl (1 Reindl serves 5 people)



**Chocolate cake**  
with mascarpone cream and fresh fruit  
Minimum order, for 20 guests at €13.50 each

**Bavarian cream**  
with wild berry ragout  
Minimum order, for 12 guests at €10.50 each



## Small desserts in a glass. To share and enjoy.

Our dessert glasses are perfect for a dessert buffet or as sweet snacks on the table.

**Panna cotta with raspberries**  
Minimum order, 25 pieces at €5.50 each

**White chocolate mousse with strawberries**  
Minimum order, 25 pieces at €5.50 each

**Mascarpone cream with apple ragout**  
Minimum order, 25 pieces at €5.50 each

**Fruit skewers**  
Minimum order, for 50 guests at €3.70

**Fresh fruit, cut into bite-sized pieces**  
Pineapple, melon, kiwi and strawberries  
Minimum order, for 50 guests at €6.50

## Sweets with your coffee. A moment to enjoy.

Whether for an afternoon break or as a sweet ending to a reception –  
a good slice of cake is simply a must.

We only offer our cakes and tarts whole.

**Mixed mini Danish pastries**  
Different varieties fresh from the oven  
Minimum order, 80 pieces at €2.80 each

**Apple pie**  
12 slices = €69.50 per cake

**Marble cake**  
25 slices = €125.00 per cake

**Lemon cake**  
25 slices = €125.00 per cake

**Black Forest gateau**  
14 slices = €85.00 per cake

**Cheese cream cake**  
14 slices = €85.00 per cake

**Prince Regent's Cake**  
14 slices = €85.00 per cake



## Wine accompaniment for your event.

A good glass of wine accompanies special moments – at a toast, with a meal or in convivial company. For your event, in addition to our standard drinks menu, we offer a carefully chosen selection of white, red and rosé wines that go perfectly with our dishes.

We will be happy to advise you on the selection of the right wines for your menu.

The prices quoted are per bottle. All wines are served by the bottle.  
For events, a **minimum purchase of six bottles** per selected type of wine applies.

### White wine

– Fresh – Aromatic – Elegant –

#### 2024 Sauvignon Blanc • dry

Knipser Winery • Pfalz  
€31.00 per bottle

#### 2023 Avantgarde Pinot Gris • dry

Bergdolt-Reif & Nett • Pfalz  
€39.50 per bottle

#### 2024 Riesling VDP estate wine • dry

Robert Weil Winery • Rheingau  
€48.50 per bottle

#### 2024 Grüner Veltliner Federspiel „Terrassen“

Estate Wachau • Dürnstein  
€28.50 per bottle

#### 2024 Weißburgunder Südsteiermark DAC

Erich & Walter Polz • Southern Styria  
€35.00 per bottle

#### 2024 Chardonnay DOC

Alois Lageder • South Tyrol  
€39.00 per bottle

#### 2023 Grüner Veltliner „Rosenberg“ Ried DAC

Anton Bauer • Wagram  
€45.50 per bottle

### Red wine

– Powerful – Spicy – Harmonious –

#### 2021 Incognito QBA

Philipp Kuhn • Pfalz  
€31.00 per bottle

#### 2022 Black Print QW

Markus Schneider • Pfalz  
€45.50 per bottle

#### 2021 Zweigelt Reserve Barrique QW

Salzl Winery • Lake Neusiedl  
€35.00 per bottle

#### 2020 Wagram Cuvée

Anton Bauer • Wagram  
€42.00 per bottle

### Rosé wine

– Fine – Fruity – Summery –

#### 2024 Clarette Rosé QW

Knipser Winery • Pfalz  
€35.00 per bottle

## Our drink specialties. To toast, enjoy and sit together.



### Beer specialties Munich brewing tradition

#### Hofbräu Original

refreshing, delicately tart – a beer with character  
0.5 l • € 5.80  
1.0 l • € 11.60

#### Hofbräu Dark

the archetype of Bavarian beer – malty and full-bodied  
0.5 l • € 5.80

#### Hofbräu Münchner Weisse

Sparkling, tingling – pure refreshment  
0.5 l • € 6.10

#### Hofbräu Münchner Weisse

– non-alcoholic –  
Fresh, tangy and with a fine yeasty note  
0.5 l • € 6.10

#### Hofbräu seasonal beer

Depending on the season, Urbock, Maibock, Sommerzwickl, Oktoberfest beer or Winterzwickl  
1.0 l • € 11.60

### Mixed beer drinks

#### Radler

Light beer with lemonade or sparkling water  
1.0 l • € 11.60

#### Dark Radler

Dark beer with lemonade  
1.0 l • € 11.60

#### Russ'n

White beer with lemonade  
1.0 l • € 12.20



## White wine

### Grüner Veltliner Classic

Winery Hugl-Wimmer · Weinviertel (A)  
spicy and dry with a pleasant freshness  
0.25 l · €8.50  
0.75 l · €27.50

### Müller-Thurgau

Divino Nordheim · Franconia (G)  
expressive fruit and fine freshness  
from the classic Bocksbeutel  
0.25 l · €8.90

### Riesling Reserve

Schumann-Nägler · Rheingau (G)  
aromatic wine with fruity  
and elegant notes  
0.75 l · €29.90

### Silvaner Edition St. Valentin

Winery Sommerach · Franconia (G)  
dry, fine and fruity – scent of  
yellow stone and pome fruit  
0.75 l · €28.50

### White wine spritzer

0.4 l · €7.50

## Red wine

### Zweigelt Selection

Winery J. Salzl · Neusiedlersee (A)  
fruity, harmonious and spicy with soft tannins  
0.75 l · €29.50

### Blauer Zweigelt

Winery Hugl-Wimmer · Weinviertel (A)  
fruity, balanced and with a long finish  
0.25 l · €8.90

## Rosé wine

### Merlot Rosé „One to One“

Winery A. Diehl · Pfalz (G)  
off-dry with a fruity bouquet  
0.75 l · €29.50

## Tingling & sparkling

### Cuvée Rheingau Riesling sparkling wine

Schumann-Nägler · Rheingau (G)  
0.2 l · €9.50  
0.75 l · €29.90

### Champagner Brut Impérial

Moët & Chandon · France  
0.2 l · €42.50  
0.75 l · €115.00

## Non-alcoholic drinks

|                       |                |
|-----------------------|----------------|
| Orange lemonade       | 0.4 l · €4.40  |
| Lemonade              | 0.4 l · €4.40  |
| Table water           | 0.4 l · €3.10  |
| Cola Mix              | 0.4 l · €4.40  |
| Coca-Cola             | 0.4 l · €4.40  |
| Coca-Cola Zero        | 0.4 l · €4.40  |
| Apple juice           | 0.2 l · €3.50  |
| Apple spritzer        | 0.4 l · €4.40  |
| Orange juice          | 0.2 l · €3.50  |
| Orange spritzer       | 0.4 l · €4.40  |
| Adelholzener Naturell | 0.5 l · €5.90  |
| Adelholzener Classic  | 0.75 l · €7.50 |

## Hot drinks

|                                           |       |
|-------------------------------------------|-------|
| Espresso                                  | €2.50 |
| Double espresso                           | €5.00 |
| Cup of caffè crème                        | €2.90 |
| Large mug of caffè crème                  | €4.50 |
| Large mug of caffè latte                  | €4.80 |
| Cappuccino with milk                      | €3.70 |
| Large mug of tea                          | €4.00 |
| Black, peppermint, fruit or chamomile tea |       |

## Spirits

|                                    |              |
|------------------------------------|--------------|
| Fruit brandy · 38 %                | 2 cl · €4.00 |
| Williams pear · 40 %               | 2 cl · €4.00 |
| Fine apricot · 40 %                | 2 cl · €4.00 |
| Jägermeister herbal liqueur · 35 % | 2 cl · €4.20 |

# Further services via our partners.

We are happy to support you in planning your event with additional services from our experienced partners – from music and technology to floral decorations and professional hostesses.

## Music

### Obermüller musicians

The Obermüller Musikanten provide an authentic Bavarian atmosphere and musical entertainment at events of all kinds – from discreet background music to exuberant celebrations. In addition, Maximilian Obermüller provides support in all technical matters and, upon request, organizes program items such as the popular Bavarian Olympics, which ensures a lot of fun, especially for groups and company celebrations.

Phone: +49 (0) 8020 1787 / Mobile: +49 (0) 172 9701045  
E-Mail: [info@apollomusic.de](mailto:info@apollomusic.de)  
[www.obermueller-musikanten.de](http://www.obermueller-musikanten.de)

## Flowers & Decoration

### Rita Roth – Flowers, Decorations & Events

Rita Roth uses her creativity and sense of style to design individual flower and decoration concepts – from elegant table arrangements to stylish room decorations for an atmospheric ambiance.

Phone: +49 (0) 89 484111  
E-Mail: [info@deko-roth.de](mailto:info@deko-roth.de)  
[www.deko-roth.de](http://www.deko-roth.de)

## Hostesses & Event Staff

### Colorbirds

Our partner Colorbirds can provide experienced hostesses and event staff for your event on request. Whether reception, guest care, accreditation or promotion – the professional team ensures smooth running and a successful first impression for your guests.

Phone: +49 (0) 89 998209580  
E-Mail: [info@colorbirds.de](mailto:info@colorbirds.de)  
[www.colorbirds.com](http://www.colorbirds.com)

## Security Service

### Piendl Security Service

We work together with the experienced Piendl security service to ensure that your event runs smoothly and safely. The professional team discreetly and reliably ensures order, security and a pleasant atmosphere – from the reception of your guests to the end of the event.

Phone: +49 (0) 9421 9631846  
E-Mail: [franz.piendl@dbs-straubing.de](mailto:franz.piendl@dbs-straubing.de)  
[www.dbs-straubing.de](http://www.dbs-straubing.de)



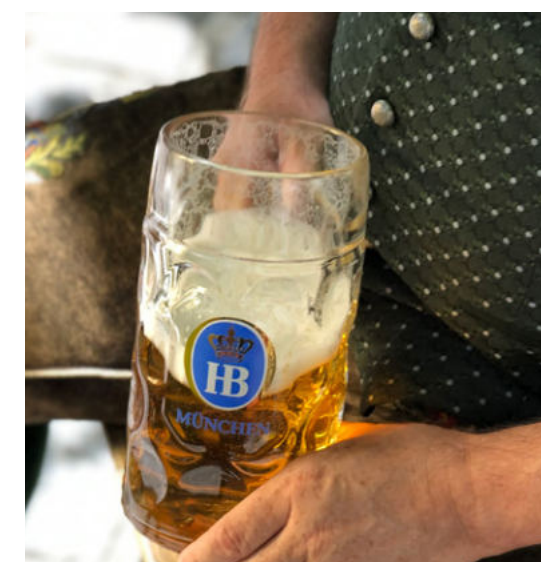


HOFBRÄUHAUS

## Customs are alive and well here: Cheerful, warm, genuine.

The Hofbräuhaus is not a place for frills, but for real moments. Here, Bavarian pub culture meets cosmopolitanism, regulars' table meets selfie stick, tradition meets zeitgeist – and everyone feels at home. For centuries, not only has world-famous beer been tapped and enjoyed here, but community has also been cultivated: with music, dancing and a hearty toast.

And that is precisely why the whole world likes to visit us again and again.







# Your event deserves a world-famous setting.

Contact our reservation office now for advice:

Monday – Friday from 9:00 a.m. – 6 :00 p.m.

**+49 (0)89 290 136 100**  
**willkommen@hofbraeuhaus.de**

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