



ASAM

SCHLÖSSL





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Dear Guests,

With its exquisite and historical ambiance in the heart of Munich's idyllic Thalkirchen quarter, the Asam Schlössl is the ideal location for your event.

Whether you are holding a company function, wedding or birthday celebration – great ideas, inspired themes, the right guests and the unique Asam charm make your special occasion with us unforgettable.

We offer a rich combination of seasonal Bavarian cuisine, delicacies from the grill, beer specialities from Munich's Augustiner brewery, an exquisite wine cellar, enchanting cakes and bar delights with culture, enjoyment, tradition and irresistible joie de vivre.

The Asam Schlössl is a meeting place for all those who take pleasure in the Bavarian way of life and its famed conviviality.

We can't wait to welcome you to our magical little castle.

The following information is designed to help you prepare your special occasion. It contains details about our event rooms and menus.

Of course we will also be happy to accommodate your personal wishes, and prepare special seasonal dishes on request.

We can also help you find DJs, bands, florists, additional entertainment, etc.

We look forward to hosting your event.

Your Asam Schlössl team





OUR ROOMS

GROUND FLOOR

Here you will find our historical restaurant:

Four cosy parlours that quite simply glow with feelgood atmosphere.

The "Gaststube" room is the beating heart of our Schössl. You can observe the open kitchen from here and enjoy a freshly tapped Augustiner beer at the bar.

Right next door to it is the "Münchner Stube" – quaint, rustic and traditionally Bavarian. The Gaststube, Münchner Stube and Asamzimmer rooms cannot be booked separately, as they are reserved for our à-la-carte service.

Gaststube with bar:	40 seats	Room size: 35.11 m ² (no bar or service area)
Münchner Stube:	30 seats	Room size: 34.04 m ²
Asamzimmer:	32 seats	Room size: 36.84 m ²
Gartenstüberl:	18 seats	Room size: 21.12 m ²



GROUND FLOOR

In addition to the Gaststube and the Münchner Stube, the ground floor also holds the Asamzimmer room and the "Gartenstüberl" garden room.

The Gartenstüberl with its beautiful tiled stove is ideal for smaller occasions such as family gatherings, birthdays and convivial get-togethers with friends. It can be booked for your exclusive use.

Gartenstüberl: With room for up to 18 people.
 Bookable for exclusive use from 14 people.
 Minimum turnover:
 € 1,000 during the day (11:30–4:30)
 € 1,500 evenings (5:30–11)
 Room size: 21.12 m²



EVENT AREA ON THE 1ST FLOOR

Here you will find our stunning "Salon" and its adjoining fireside room, the "Kaminzimmer".
Please note that the 1st floor does not provide special accessibility for the disabled.
There are toilets and a cloakroom on the 1st floor.

The Salon is classical and stylish – a perfect venue for family celebrations, private events and exclusive company functions with special elegant flair.

Salon: With room for up to 36 people.
 Bookable for exclusive use from 20 people.
 Room size: 40.27 m²

The Salon can be reserved from a minimum turnover of € 2,500.
Both rooms can be booked together for a minimum turnover of € 3,000.



EVENT AREA ON THE 1ST FLOOR

Here you see our cosy Kaminzimmer room on the 1st floor that is directly accessible from the Salon. Please note that it does not provide special accessibility for the disabled. There are toilets and a cloakroom on the 1st floor.

The Kaminzimmer with its inviting fireplace is ideally suited for receptions, family celebrations or business dinners.

Kaminzimmer: With room for up to 14 people.
 Bookable for exclusive use from 8 people.
 Room size: 21.66 m²

The Kaminzimmer can be reserved from a minimum turnover of € 500.
Both rooms can be booked together for a minimum turnover of € 3,000.



EVENT AREA ON THE 2ND FLOOR

History comes alive in what was once the studio of artist Cosmas Damian Asam. The Barocksaal (Baroque Hall) with its stunning frescoes is the Schössl's most precious gem, offering the fitting setting for not only weddings – families and companies also celebrate here.

The Maria-Einsiedel-Zimmer, which adjoins the Baroque Hall, also exudes style and class. Please note that the 2nd floor does not provide special accessibility for the disabled.

Barocksaal:	With room for up to 48 seats Room size: 53.85 m ²
Maria-Einsiedel-Zimmer:	With room for up to 22 seats Room size: 23.82 m ²

The Barocksaal can be reserved from a minimum turnover of € 5,000.



OUR SCHLÖSSL GARDEN

The idyllic Schlössl Garden is a very special refuge. Sunny and quiet, it couldn't be more floral and pastorally beautiful. It is here in this wonderful secret garden that we indulge in our passion for things barbecued with our ceramic charcoal grill.

We are happy to host your event in our beautiful Schlössl Garden when the weather allows. To ensure that the event can still take place even if the weather doesn't play along, we always reserve a room inside as well. We can also hold receptions in the Schlössl Garden.

BOOKING THE ASAM SCHLÖSSL EXCLUSIVELY

You need more space for your event?
Ask us whether it is possible to book the entire Schlössl on your desired date.

The Asam Schlössl can be at your exclusive disposal for the following minimum turnover, depending on the day of your event:

Monday to Thursday: € 25,000

Friday, weekends and public holidays: € 30,000



MENU 1

€ 78

STARTER

Flädlesuppe

Beef bouillon | Pancake strips

MAIN COURSE

Böfflamott (Boeuf à la mode)

Seasonal vegetables | Potato dumpling | Red wine sauce

We will also be happy to prepare a fish and/or vegetarian/vegan alternative on request (see Extras).

These options may vary according to the season. Just ask us.

DESSERT

Apple strudel with vanilla ice-cream



MENU 2

€ 84

STARTER

Bavarian Burrata

Oven tomatoes | Rocket | Basil pesto

MAIN COURSE

Entrecôte

Oven vegetables | Risolée potatoes | Café de Paris butter

We will also be happy to prepare a fish and/or vegetarian/vegan alternative on request (see Extras.)

These options may vary according to the season. Just ask us.

DESSERT

Pistachio-lemon slice



MENU 3

€ 89

STARTER

Asam Schössl festive soup

Beef bouillon | Pancake strips | Semolina dumpling | Boiled beef

MAIN COURSE

Pink-roasted beef tenderloin

Braised vegetables | Rosemary potatoes | Red wine sauce

*We will also be happy to prepare a fish and/or vegetarian/vegan alternative on request (see Extras).
These options may vary according to the season. Just ask us.*

DESSERT

Bavarian Creme



SCHLÖSSL BANQUET

SHARING MENU *(from 10 to 35 people)*

All dishes served in the middle of the table to be shared.

€ 110 per person

BAVARIAN TAPAS

Bavarian Burrata | Oven tomatoes | Rocket | Basil pesto

Primal carrot tartar | Pomegranate | Sumac | Avocado-Wasabi creme | Yuzu dressing (vegan)

Ceviche of fjord salmon | Vegetable vinaigrette | Wild herbs

Styrian beef salad | Beans | Apple segments | Caramelised pumpkin seeds | Watercress | Styrian pumpkin-seed oil

MAIN COURSE IN A "REINDL" PAN

Whole shoulder of lamb from the Polting Estate and Irish prim boiled beef, roasted pink |

Seasonal fruits of the earth | Rosemary potatoes | Burgundy sauce

DESSERT

Apple strudel with vanilla ice-cream



SCHLÖSSL GET TOGETHER *(May through September)*

Sharing BBQ MENU *(from 30 people)*

Only possible outside if the weather allows

€ 110 per person

BAVARIAN TAPAS

Bavarian Burrata | Oven tomatoes | Rocket | Basil pesto

Primal carrot tartar | Pomegranate | Sumac | Avocado-Wasabi creme | Yuzu dressing (vegan)

Octopus from the grill on a "spicy" ox muzzle salad | Ry bread croutons | Rocket

Styrian beef salad | Beans | Apple segments | Caramelised pumpkin seeds | Watercress | Styrian pumpkin-seed oil

MAIN COURSE IN A "REINDL" PAN

Dry aged rib eye | Entrecôte |

Tenderloin of Irish salt-meadow lamb | Polting Estate corn-fed chicken supreme

Sides: Rosemary potatoes | Market vegetables | Café de Paris butter | Schössl BBQ Sauce

DESSERT

Gelled elderberry soup

Mixed berries | Buttermilk rice





CHILDREN'S MENU

Fried chicken filets with french fries	€ 14
Fusilli (spiral noodles) with butter and parmesan cheese	€ 9
Topfenspätzle (Bavarian macaroni) with gravy	€ 9
Pinsa Margherita (elongated pizza)	€ 10
Portion of french fries	€ 7
Portion of mashed potato	€ 7
Dumpling with gravy	€ 7

We serve our little guests their mains with the adults' starters.

EXCERPT FROM THE DRINKS MENU

UPON YOUR GUESTS' ARRIVAL

Asam Spritz 0.25 l € 11.50
Lillet rosé, Pampelle, Prosecco, soda, grapefruit

Asam Prosecco "Gabry" Spumante Brut rosé DOP Venetien 0.75 l € 43
succulent fruit, aroma reminiscent of strawberries, raspberries, violets

Bouvet Ladubay Tresor Cremant Rosé Saumur Brut Cabernet Franc 0.75 l € 57

Pascal Doquet Champagne "HORIZON" Blanc de Blancs Chardonnay brut AOP Champagne 0.75 l € 105
fruity and floral aromas, balanced taste with hints of roasted almonds

ALCOHOL-FREE

Strawberry-Rhubarb Spritz 0.1 l € 5
rhubarb, strawberry, soda, basil

WINE RECOMMENDATION - WHITE

ASAM white Cuvée of Müller-Thurgau, Riesling, Silvaner 2022 Franconia 0.75 l € 29
fruity, sweet, fine spices

Markus Huber, Vision, Grüner Veltliner 2021, Traisental valley 0.75 l € 34
delicate and light, invigorating acidity

Bernhard Ott Estate "Barrel 4" 2022, Wagram, Austria **Magnum 1.5 l** € 120
Grüner Veltliner
light yellow-green, silver reflexes, gentle apple, mango und honeydew melon, well-integrated acidity, good length

WINE RECOMMENDATION - RED

ASAM red Cuvée of Cabernet Sauvignon, Merlot and Satin Noir 2020 Palatinate 0.75 l € 32
delicate fruit, harmonious spices, rounded tannins

August Kessler, The Daily August 2020 Rhine district 0.75 l € 39
fine spices, roasted touch, juicy cherries

WATER

Schlössl Table Water (sparkling) 1.0 l (carafe) € 7.50

Adelholzener Alpenquelle Classic still mineral water 0.75 l € 8

THE SPECIAL HIGHLIGHT FOR YOUR EVENT

Tap your own 30 l wooden keg of Augustiner beer! 30 l € 320
(only by the keg, pre-ordered and in the Garden)



EXTRAS AND PRICES

UPON YOUR GUESTS' ARRIVAL WE GLADLY SERVE OUR

Schlössl Pinsa - variations

€ 5 p.p.

ALTERNATIVE MAIN COURSES

Crisp-roasted cod |

Mediterranean Fregola Sarda | bell pepper | young leek | oven tomatoes | baby spinach

Risotto of the season (*vegan*)

Schlutzkrapfen (ravioli) |

Filled with potato | dour cream | chives | grated parmesan (*vegetarian*)

TABLE LINEN

We will be happy to set your table for you with white linen tablecloths and serviettes (p.p. € 5.50).

The table linen is included when choosing a menu.

PLATE CHARGE

You want to bring your own cake with you? No problem. We charge a plate fee of € 3.50 per person.

You can also order cakes (up to 14 pieces per cake) through us. Just ask for our cake selection.

CORKAGE

We are happy to serve beverages you bring with you for a corkage fee of € 35 per 0.75 l bottle.

NIGHT SURCHARGE

After midnight we charge an additional € 300 for each hour started.

LOUDSPEAKERS AND MICROPHONE

We also have a small sound system available comprising two speakers, a mixing console and two cordless microphones, for which we charge € 75 per day.

Alternatively you can also rent our Bluetooth Boom Box for € 25.

STANDING TABLES WITH SLIP COVERS

For an elegant standing function, we provide bistro tables with slip covers. (€ 10 per set).

GOOD TO KNOW

The event is to be paid for in full upon its conclusion.

We can only offer payment by invoice upon prior agreement and an advance payment.

Please let us know if you have any allergies or intolerances. We will be happy to show you our list of food allergens.





CONTACT FOR EVENT INQUIRIES

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