

Weihenstephaner am Platzl

CELEBRATIONS & EVENTS



Your occasion in true Bavarian tavern style

From an intimate gathering at the Kucheltisch to a celebration across the entire house: on the following pages you will find our rooms, capacities and terms, as well as our current menu for groups and events.

5
ROOM OPTIONS

up to 190
GUESTS

6 courses
MENU OF YOUR CHOICE

Photos: Gina Wäcker

OUR ROOMS

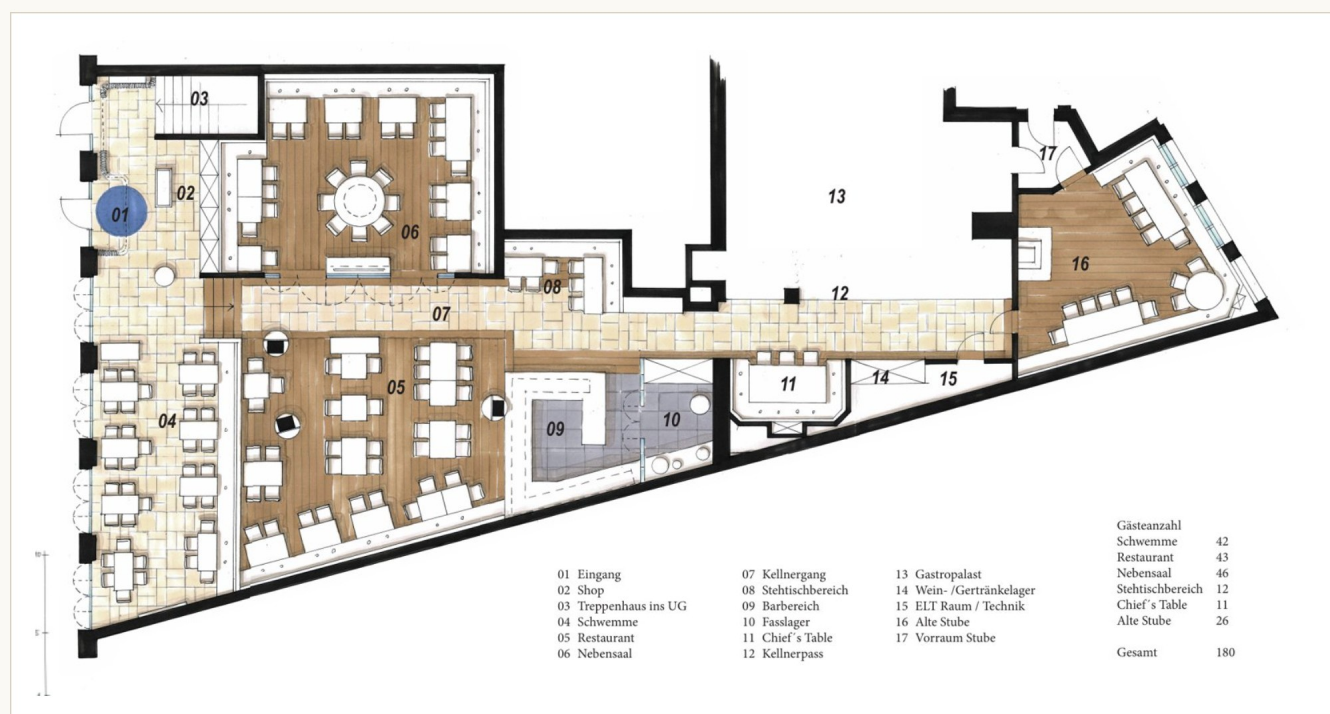
Rooms & Capacities

Every room has its own character – from a private parlour to the entire house.



ROOM	MAX. GUESTS	TERMS
Minister Stube	35	Minimum spend €2,500
Kucheltisch	13	Minimum spend €1,000
Salettl INCL. TV	55	Minimum spend €3,000
Restaurant	55	Minimum spend €5,000
Entire restaurant	190	Room hire €10,000

GROUND FLOOR PLAN



Planning status 09/2025 – schematic illustration. Room names in the plan reflect the design stage.



Minister Stube

max. 35 guests

Minimum spend €2,500

Our wood-panelled parlour with a traditional tiled stove, reclaimed timber and indigo-print cushions. A private, cosy setting for family celebrations, anniversaries and private parties.

RECLAIMED TIMBER • TILED STOVE • INDIGO PRINT • PRIVATE ROOM



Kucheltisch

max. 13 guests

Minimum spend €1,000

The long table with an upholstered corner bench, stools and a wall of historic pictures – in the heart of the action, yet private. Ideal for small groups, business dinners and special evenings with your closest circle.

ONE TABLE • CORNER BENCH • OAK JOINERY



Salettl

max. 55 guests

Minimum spend €3,000

A bright hall with a wooden ceiling, backlit ribbed-glass windows and a large ring chandelier. Flexible seating with a round table and individual tables, including a TV for presentations and videos – for weddings, corporate events and larger parties.

MEDIA OPTION: TV · RING CHANDELIER · INDIGO-PRINT CUSHIONS



Restaurant

max. 55 guests

Minimum spend €5,000

The heart of the house: oak parquet, wood panelling, glass pendant lights and black-and-brass glass art – right by the bar with freshly tapped Weihenstephaner draught beer.

BAR · DRAUGHT BEER · TAVERN ATMOSPHERE

Together at the table

Bavarian tavern cuisine made for sharing – paired with freshly tapped Weihenstephaner beer and an atmosphere in which your guests will feel at home.



Your menu – tailored to you

- 1 Choose your courses**
Three courses or all six – it's up to you.
- 2 Choose a variation**
One of two options per course.
- 3 Your price is**
the sum of the courses you choose.

☐ Starter €18.50

Confit Arctic char with cauliflower and chive sauce

or

Braised Jerusalem artichoke with cauliflower and chive sauce

☐ Cold starter €18.50

Beef carpaccio with truffle cream and rocket

or

Kohlrabi carpaccio with sour cream mousse, wild herbs and calamansi vinaigrette

☐ Intermediate course €18.50

Grilled octopus with sweet potato and bell pepper

or

Schlutzkrapfen (Tyrolean ravioli) with Parmesan, brown butter and chives

☐ Soup €10.50

Duck consommé with mandarin and salsify

or

Cream of Hokkaido pumpkin soup with pumpkin seed oil and sweet potato purée

☐ Main course €25.50

Braised breast of veal with chestnuts, pecan and calamansi

or

Baked celeriac with chestnuts, pecan, truffle and wild broccoli

☐ Dessert €12.50

Apple and bay leaf crème brûlée with apple sorbet

Example, 4 courses: Cold starter + Soup + Main course + Dessert = **€67.00** · **All 6 courses:** €104.00

For groups of 20 or more, please choose our small menu or a set menu in advance. We are happy to discuss any individual requests in person.

OPTIONAL EXTRAS

Drinks pairing

We will gladly create a drinks pairing to match your menu.

Decoration

Table decorations and styling tailored to your wishes.

Guest gifts

Little surprises on the table – as a keepsake or gift for your guests.



Get to know us in person

We warmly invite you to a personal meeting, during which we will show you our rooms on site.

Your contact: Marco Trobisch

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