

Celebrate with us

For centuries, the Königlicher Hirschgarten has stood for genuine hospitality, excellent cuisine, warm service in a traditional Bavarian atmosphere—and, of course, for being the world's largest beer garden with 8,200 seats. Outstanding beers, hearty Bavarian tavern classics, and celebrating in a cheerful atmosphere are simply part of who we are. Whether it's a wedding, birthday, family gathering, or corporate event: at the Königlicher Hirschgarten you will always find the perfect setting for unforgettable celebrations of all kinds.

Alongside the large beer garden, our tavern offers 500 indoor seats and a variety of lovingly decorated rooms. From the small Ludwigstüberl adorned with images of the royal castles to the rustic Stadl with its 150 seats, you'll find plenty of space for our diverse banquet concepts. In the Schwemme, the heart of our house, you'll enjoy an authentic Bavarian atmosphere surrounded by countless stone beer steins. The Poststüberl, filled with postal memorabilia, tells stories from the good old days. Cozy alpine flair awaits in the Jägerstub'n. In the royal Kurfürstentstub'n, guests dine between antique wooden paneling under the watchful eyes of the Wittelsbach dynasty. This ensemble is rounded out by our two largest rooms—the rustic Stadl and the charming, Bavarian-style Herzogstub'n.

From these rooms, you have a beautiful view onto the south terrace with its 1,200 serviced sun and shade seats, as well as the beer garden beneath its old chestnut trees.

You and your guests can look forward to genuine culinary experiences: choose from à la carte options, set menus, buffets, and our specialties such as various "Reindl" dishes or the unique Spanferkelgaudi—our festive suckling pig feast!

Executive Chef Dominik Kreuzig ensures a fresh and varied selection of dishes, prepared with passion and featuring vegetarian and vegan accents.

Your contacts for large banquets or complex corporate events:

Cornelia Bartz, Christoph Radde, Thomas Wagner, Benno Niederwieser, and Jan Dawideit

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Let the following pages inspire your appetite for a memorable celebration with us at the Königlicher Hirschgarten.

Your host, Thomas Fesenmair

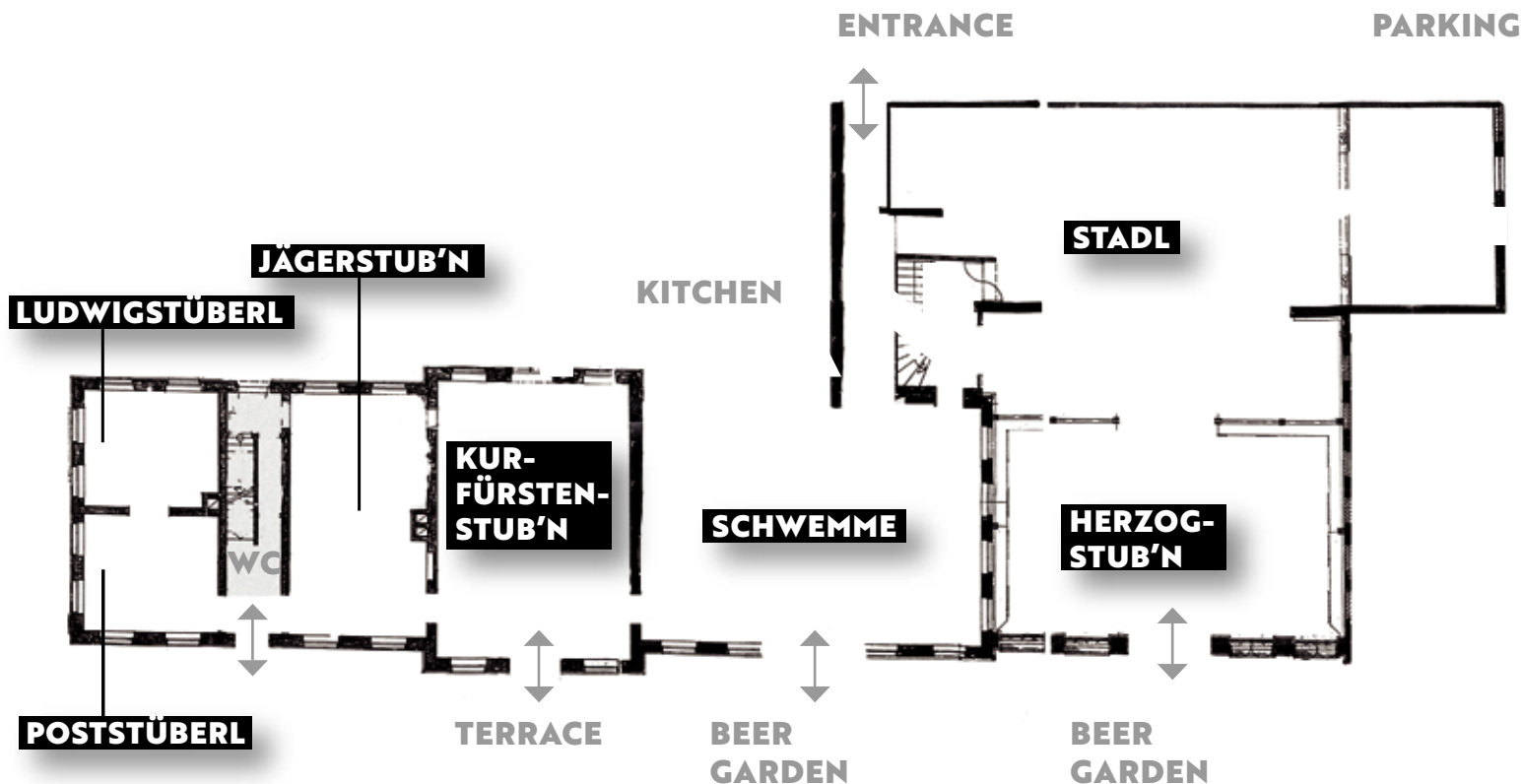
Our function rooms

One inn – many beautiful rooms:

„Poststüberl“
„Ludwigstüberl“
„Poststüberl“ + „Ludwigstüberl“
„Jägerstüb'n“
„Kurfürstenstüb'n“
„Schwemme“
„Stadl“
„Herzogstüb'n“
„Herzogstüb'n“ + „Stadl“ (without buffet)

26 guests
26 guests
52 guests
40 guests
70 guests
80 guests
150 guests
160 guests
300 guests

In total we can welcome up to 550 guests in our house.



Our function rooms



TERRACE



JÄGERSTUB'N



LUDWIGSTÜBERL



HERZOGSTUB'N



POSTSTÜBERL



SCHWEMME



STADL



KURFÜRSTENSTUB'N

A warm welcome to the Königlichen Hirschgarten

TO WELCOME YOUR GUESTS WE OFFER:

Augustiner Hell from the 30 L wooden barrel – tapped in a chilled glass for your company Price per liter 8,80

Beer specialties from Augustiner, Kaltenberg and Herzoglichem Brauhaus Tegernsee

Aperitif: Aperol Spritz, Limoncello Spritz, Secco white


Champagne from Laurent-Perrier

We're happy to advise you Current prices can be found on the drinks menu

DURING THE CURLING SEASON: MULLED WINE RECEPTION

Mulled white wine or red wine	Price per piece	4,80
Punch	Price per piece	4,80
Psenner Bombardino	2 cl	2,50
Psenner Bombardino	4 cl	4,80

WE WILL BE HAPPY TO SERVE YOU OUR TASTY HIRSCHGARTENSNACKS

Smoked salmon | Apple
goat cheese | Fig 
beeftartare | Chives

Price per piece 5,80



Vegetarian dish



Vegan dish

All prices in euro including VAT.

The Reindl concept

The inspiration for our Reindl concept is the family dinner. Families gather for a cozy gettogether with good Bavarian food from a shared roasting tin (Reindl).

APPETIZERS

South Tyrolean speck, mountain cheese, mini-Pflanzerl,
Bavarian cheese spread, head cheese, Bavarian meatloaf,
Bavarian snack in a small glass, richly garnished with radishes,
pickled gherkins and radishes, with
butter and homemade bread

per person 18,90

Hirschgarten glasses as a trio to choose from

Selection from our current menu with vegan, vegetarian or meatbased
spreads such as farmer's liver sausage, sunflower seed
spread, smoked salmon cream cheese with green apple

per trio 14,50

Our recommendation

oven-fresh Piller pretzels 

per piece 2,00

MAIN COURSES

Reindl 1 Reindl for 4 people

Schmankerl Reindl

Roast pork, meatballs, pork knuckle, potato
dumplings, beer sauce, coleslaw

per person 23,00

Hirschgarten Reindl

Duck, veal knuckle, small bread and potato dumplings,
red cabbage, natural sauce

per person 28,50

Gourmet Reindl

Sirloin steak, Wiener schnitzel of veal, oven-baked
vegetables, rosemary potatoes, red wine sauce

per person 34,00

DESSERT

Bavarian cream with fruit sauce

per person 7,50

Kaiserschmarrn in a pot with apple sauce and plum compote

per person 13,90



Vegetarian dish



Vegan dish

All prices in euro including VAT.

Suckling pig feast

Our suckling pig feast essentially consists of two main attractions a chilled 30-liter wooden barrel of Augustiner Lager - freshly tapped at your table - and a boned, stuffed suckling pig - carved in front of your guests – with tasty side dishes!

FOR AN APERITIF WITH YOUR COMPANY

Freshly tapped Augustiner Hell from the
30 l wooden barrel in a chilled glass

Price per liter 8,80



APPETIZERS

Hirschgarten glasses available as a trio

Selection from our current menu with vegan,
vegetarian or meat spreads such as farmer's
liver sausage, kernel spread,
smoked salmon cream cheese with green apple

per trio 14,50

Our recommendation

oven-fresh Piller pretzels 

per piece 2,00

MAIN COURSE

Stuffed suckling pig roasted whole with small potato
dumplings, beer sauce and coleslaw

per person 25,50

DESSERT

Caramelized Kaiserschmarrn with
apple sauce and plum compote

per person 13,90



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Hirschgarten Buffet

**FROM 45 PEOPLE
per person 49,50**

STARTERS

Homemade Munich festive soup (will be served)
Smoked salmon with dill sauce and creamed horseradish
Pretzel and mushroom salad
Marinated turkey breast with tuna sauce
Styrian roast beef
Bavarian Caesar salad with Bavaria blue dressing and herb bread chips

MAIN COURSES

Roast pork with small bread dumplings and caraway sauce
Boneless Bavarian duck with small potato dumplings and red cabbage
Pike-perch with vegetables and boiled potatoes
Spinach and cheese dumplings with melted tomatoes and brown butter

DESSERT

Apple strudel with vanilla sauce,
Kaiserschmarrn with apple sauce and plum compote,
Chocolate mousse with topping,
Homemade ice cream

Spring and summer menus

MARCH TO MID-OCTOBER

Prices per perso

Menu 1

Nelted pretzel soup with chives
Oven-fresh roast pork with gravy, potato dumplings and coleslaw
Bavarian cream with fruit sauce 27,90

Menu 2

Liver spaetzle soup
Swabian plate 2 pieces of pork fillet with mushroom sauce,
Cheese spaetzle and fried onions
Apple strudel with vanilla ice cream and cream 32,00

Menu 3

Salad with watermelon, feta, olive oil, mint and white bread
Pike-perch fillet fried on the skin with potato and spinach hash
browns and wheat beer curry sauce
Fruit salad with lemon ice cream 41,50

Menu 4

Pancake soup
½ farm duck with potato dumplings and apple red cabbage
Berry compote with vanilla ice cream 42,00

Menu 5

Tuna tartar with avocado and Nunich cress
Roasted beef fillet with bean cassoulet and potato gratin
and shallot sauce
Homemade chocolate mousse 54,50

Autumn and winter menus

MID-OCTOBER TO FEBRUARY

Prices per person



Menu 1

Red cabbage soup with parmesan foam,
Beetroot risotto with pea cress,
Warm apple crumble with cinnamon

33,00

Menu 2

Pumpkin cream soup with pumpkin seed oil and roasted pumpkin seeds
½ farm duck with potato dumplings and apple red cabbage
Homemade Bavarian cream with fruit sauce

41,00

Menu 3

Beetroot carpaccio with seasonal salads, roasted
Mini goat cheese and caramelized walnuts
Two kinds of beef (cheek and loin)
with red wine shallots, bean cassoulet and potato gratin
Speculoos parfait with fruits from the rum pot

52,00

Menu 4

Home-cured salmon – smoked – with beetroot, apple and Munich cress
Zander with beetroot, chive-mustard seed sauce and celeriac puree
Warm chocolate cake with plum and rum ice cream

47,00

Alternative main course

Venison saddle, pink roasted, with cranberry sauce, celery puree and
Flower Sprouts

55,00

Curling

Winter 2025/2026 (up to November 14th)

Per hour per lane € 38 | Rental fee per curling stone €5

Opening hours

Monday to Friday, 2 pm to 10 pm
Friday to Sunday
Public holidays, 11 am to 10 pm



The ice rinks can also be
conveniently reserved online.
hirschgarten.de/eisstockbahn



Vegetarian dish

All prices in euro including VAT.

Drinks

Aperitif

Aperol Spritz, Secco, Soda, Orange	0,2 l	7,50
Aperol Spritz, Secco, Soda, Orange	0,4 l	14,80
Psenner Limoncello Spritz	0,2 l	7,50
Psenner Limoncello Spritz	0,4 l	14,80
Hirschgarten Secco weiß, Markus Meier, Franconia	0,2 l	6,90
Hirschgarten Secco weiß, Markus Meier, Franconia	0,75 l	29,90
Munig Gin Gin Tonic, Munig Gin wth	4 cl	7,50
Tonic Water	0,2 l	9,50

Bottled white wines

	0,75 l	
Hirschgarten Cuvée Weiß, Markus Meier, Franconia		29,90
Hirschgarten Edition Riesling, Markus Meier, Franconia		32,90
Wiener Gemischter Satz, Fritz Markus Meier, Franconia		39,00
Sauvignon Blanc, Weingut Polz, South Styria		39,00
Chardonnay Barrique IGP, Masetto Doré, Trentino		49,00

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Bottled Rosé wines

	0,75 l	
Hirschgarten Rosé, Markus Meier, Franconia		29,90
Love by Leoubé, Provence France		39,00

Bottled red wines

	0,75 l	
Hirschgarten Cuvée Rot, Markus Meier, Franken		29,90
Hirschgarten Edition Spätburgunder, Markus Meier, Franken		32,90
Valpolicella Ripasso DOC, Corte Giara Allegrini, Veneto, 2019		38,00
LAN Crianza Rioja, Spain		36,00
100 Days Zweigelt DAC, Keringer, Burgenland AT		45,00
Primitivo di Manduria Sessantanni DOC, Apulia, IT		49,00

Champagne

Laurent-Perrier „La Cuvée“ Brut	0,75 l	89,00
Laurent-Perrier „La Cuvée“ Brut	1,5 l	160,00
Laurent-Perrier „Héritage“ Brut	0,75 l	109,00
Laurent-Perrier Cuvée Rosé	0,75 l	119,00
Laurent-Perrier Grand Siècle Numéro 26	0,75 l	259,00



Beers

	0,5 l	1 l
Augustiner Hell	4,40	8,80
Radler	4,40	8,80
Augustiner Hell alcohol-free (bottle)	4,40	8,80
Augustiner Edelstoff	4,50	9,00
Tegernseer Spezial	4,70	9,40
König Ludwig Dunkel	5,40	10,80
König Ludwig Weißbier hell	5,40	10,80
König Ludwig Weißbier dunkel	5,40	10,80
König Ludwig alcohol-free Weißbier	5,40	10,80
König Ludwig light Weißbier (FL)	5,40	10,80
Weißbier-Mix	5,40	10,80
Weißbier-Mix alcohol-free	5,40	10,80

Soft drinks

Apple Juice spritzer	0,4 l	4,20
Fanta	0,4 l	3,80
Lemon soda	0,4 l	3,60
Blackcurrant juice spritzer	0,4 l	4,70
Blackcurrant juice	0,4 l	4,70
Orange juice	0,4 l	4,70
Coca-Cola	0,4 l	3,90
Cola-Mix	0,4 l	3,90
Table water	0,5 l	3,80
Adelholzener mineral water classic	0,75 l	6,30
Adelholzener mineral water natural	0,75 l	6,30

For digestiv

Psenner fine spirits from South Tyrol

	2 cl
Grappa Adorata	3,90
„Nocciola“ Hazelnut Liqueur	5,30
„Gold Williams“, Christ Pear Brandy Riserva	5,60
„Gold Marille“, Apricot Brandy Riserva	5,60
Lantenhammer Red Williams Brandy, unfiltered	6,90
Lantenhammer Wild Raspberry Spirit, unfiltered	6,90
Marillenbrand Hochstrasser Tirol	3,80
Flotter Willi – Williams Brandy „Goldbergler“ with pear	4,20
Fruit Brandy „Goldbergler“	3,80
Averna	3,90
Ramazzotti Amaro	3,90
Jägermeister	3,90

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You can find your additional requests and their costs here

Assembly, conversion and dismantling work for your event in the Stadl or the Herzogstüb'n
400 euros per room

Place setting (white tablecloths with Dunilin napkins in your desired color)
2 euros per person

Place setting (white tablecloths with white cloth napkins, optionally grey tablecloth and grey cloth napkin)
3,50 euros per person

Plate charge (for cake brought in)
3,00 euros per Person

Use of sound system, screen and projector
350 euros (Stadl, Herzogstüb'n, Kurfürstenstüb'n)
150 euros Uägerstüb'n)

Night surcharge for events until 1 am.
400 euros

Further extensions are not possible

Simple menu cards
2,00 euros per card

Please note that the duration of your event is limited to 8 hours.

Our terms and conditions apply to all events.

Prices may change due to market conditions, availability, or political events at the time of your event. In this case, the price applicable at the time of the event applies.

If the banquet room is heavily soiled by decorations such as confetti or similar, we charge a cleaning fee of 200 euros.

Upon signing the contract for your event, a deposit is required. This is based on the planned sales and must be at least 70%.

CANCELLATION CONDITIONS

6 months or more before
the agreed event date: no charge

3 to 6 months before
the agreed event date: 50% of the total amount according to the order confirmation

3 to 1 month before
the agreed event date: 80% of the total amount according to the order confirmation

31 to 7 days before
the agreed event date and later: 100% of the total amount according to the order confirmation

Please provide the exact number of participants **7 days** before the event. At least this number will be charged.

PAYMENT

Please settle your invoice after the event in cash, by EC card, Mastercard, or Visa.

Payment by invoice is not possible.

If desired, we can send you an additional deposit invoice in advance to reduce the remaining balance on the day of the event.

VOUCHERS

Gift vouchers can be ordered from a minimum value of 20 euros.

For orders of multiple vouchers (from 30 cards), a handling fee of 1 euro per card applies.



**All prices in euros including VAT.
Please to not accept handwritten invoices.**