

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 Kurfürstenstub'n, guests dine between 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:

Jan Dawideit (Monday to Thursday: +49 89 17 999 123, bankett@hirschgarten.de) Christoph Radde, Thomas Wagner, Benno Niederwieser und Cornelia Bartz.

Phone: +49 89 17 999 119
restaurant@hirschgarten.de

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

Your host, Thomas Fesenmair

Königlicher Hirschgarten
Thomas Fesenmair e.K.

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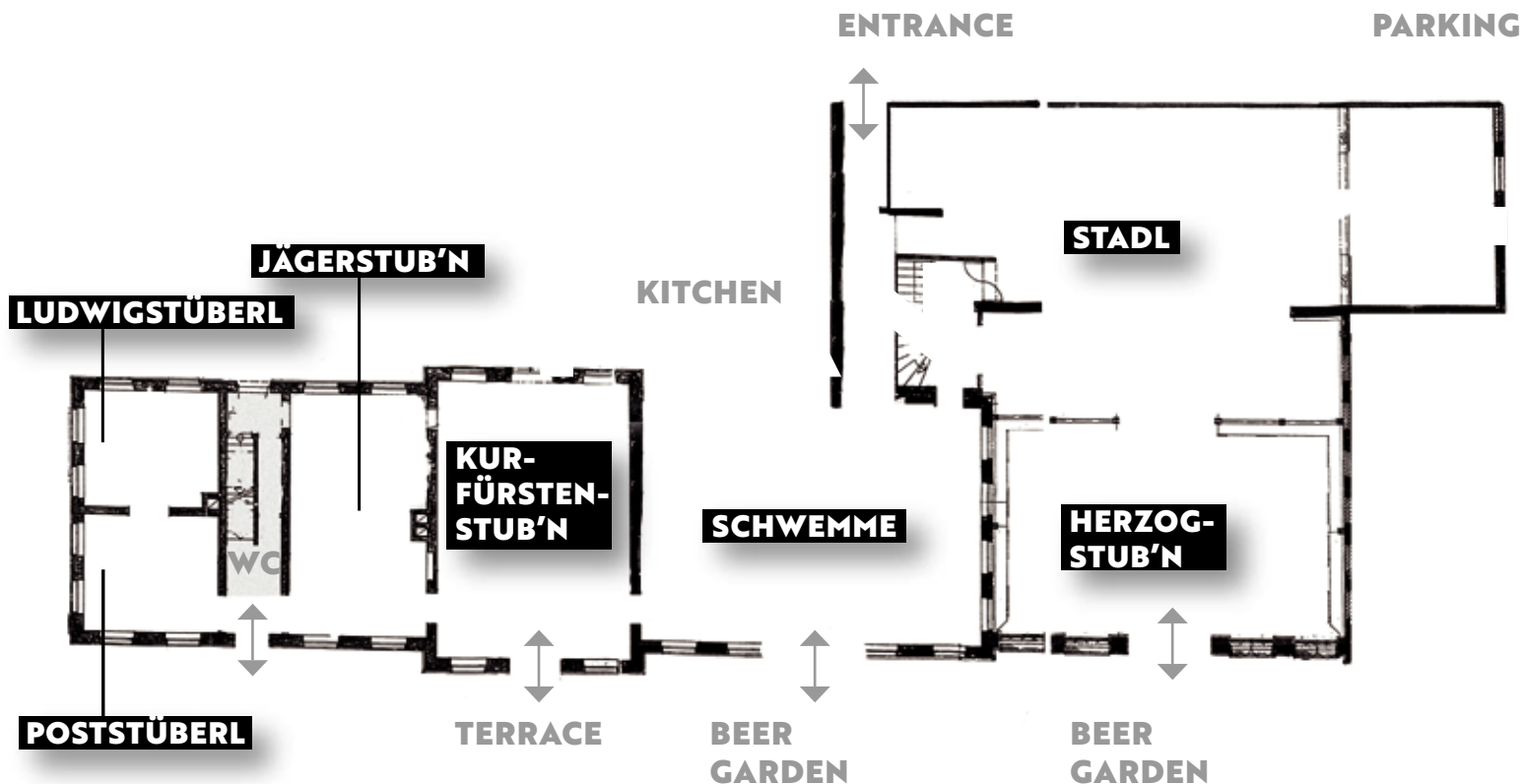
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Our function rooms

One inn – many beautiful rooms:

„Poststüberl“	26 guests
„Ludwigstüberl“	26 guests
„Poststüberl“ + „Ludwigstüberl“	52 guests
„Jägerstub'n“	40 guests
„Kurfürstenstub'n“	70 guests
„Schwemme“	80 guests
„Stadl“	150 guests
„Herzogstub'n“	160 guests
„Herzogstub'n“ + „Stadl“ (without buffet)	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, served in a chilled glass tapped live at your event 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

Tapped live at your event

Current prices can be found on the drinks menu

DURING THE CURLING SEASON: MULLED WINE RECEPTION Available from November

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

House-cured salmon | Apple

Goat cheese | Fig 

Beef tartare | Chives

Price per piece 5,80



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 called „Reindl“.

APPETIZERS

Selection Of Cold Cuts „Hirschgarten“

Rustic smoked bacon, leberkas sticks, mini veal meatballs, spicy venice sausage, „Obazda“, mountain cheese, pickled radish & radishes, garden tomatoes, pickled gherkins, butter, bread and brezel

per person 18,90

Spread Trio

Herb cream cheese, Beetroot hummus
Sunflower seeds, „Obazda“ (Bavarian cheese spread)

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

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

Spread Trio

Herb cream cheese, Beetroot hummus
Sunflower seeds, „Obazda“ (Bavarian cheese spread)

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
Beetroot salad with feta and chickpeas
Pink-roasted roast beef, served cold, with remoulade sauce
salad with caesar dressing, herb croutons, parmesan and bacon
Bread selection

MAIN COURSES

Roast pork with small bread dumplings and caraway sauce
Boneless Bavarian duck with small potato dumplings and red cabbage
Pike-perch with slow-braised garden 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 fruit sauce
Homemade ice cream

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**KÖNIGLICHER
HIRSCHGARTEN**

WIRTSCHAUS & BIERGARTEN

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Spring and summer menus

MARCH TO MID-OCTOBER

Prices per person

Menu 1

Melted pretzel soup with chives

Oven-fresh roast pork with gravy, potato dumplings and coleslaw

Bavarian cream with fruit sauce

28,90

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,

spinach hash browns and wheat beer curry sauce

Fruit salad with lemon ice cream

43,50

Menu 4

Pancake soup

½ farm duck with potato dumplings and apple red cabbage

Berry compote with vanilla ice cream

32,90

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 32,30

Menu 3

Beetroot carpaccio with seasonal salads, feta, chick peas
Baby spinach with caramelized walnuts
Two kinds of beef (cheek and loin)
with red wine souce, jerusalem artichoke purée, grean beans
and potato and cheese pancakes
Speculoos parfait with fruits from the rum pot 52,00

Menu 4

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



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*For your exclusive event with
up to 70 guests*



Wilderer-Hütt'n

We also serve our autumn and winter menus in our Wilderer-Hütt'n located in the beer garden (November to March)



All prices in euro including VAT.

Drinks

Aperitif

Aperol Spritz, Secco, Soda, Orange Slice	0,2 l	7,50
Aperol Spritz, Secco, Soda, Orange Slice	0,4 l	14,80
Psenner Limoncello Spritz	0,2 l	7,50
Psenner Limoncello Spritz	0,4 l	14,80
Hirschgarten Secco White, Markus Meier, Franken, D	0,2 l	6,90
Hirschgarten Secco White, Markus Meier, Franken, D	0,75 l	29,90
Munig Gin with Tonic Water	0,4 l	9,50

Wine By the Bottle White

Hirschgarten Cuvée White, Markus Meier, Franken, G	0,75 l	29,90
Hirschgarten Edition Riesling, Markus Meier, Franken, G		32,90
Riesling Kiedrich Gräfenberg GG, Robert Weil, Rheingau, G		79,00
Wiener Gemischter Satz, Fritz Wieninger, Wien A		39,00
Grüner Veltliner Dürnstein, F.X.Pichler, Wachau, A		68,00
Grüner Veltliner Dürnstein, F.X.Pichler, Wachau, A	1,5 l	139,00
Sauvignon Blanc Turmhof, Tiefenbrunner, Südtirol, I		39,00
Chardonnay Barrique IGP, Masetto Doré, Trentino, I		49,00
Chablis 1er Cru Montmains AC, Jean Collet, Burgund, F		59,00

Wine By the Bottle Rosé

Hirschgarten Rosé, Markus Meier, Franken, G	0,75 l	29,90
M de Minuty Rosé, Provence, F		39,00
M de Minuty Rosé, Provence, F	1,5 l	72,00

Wine By the Bottle Red

Hirschgarten Cuvée Rot, Markus Meier, Franken, G	0,75 l	29,90
Hirschgarten Edition Spätburgunder, Markus Meier, Franken, G		32,90
LAN Crianza Rioja, S		36,00
100 Days, Zweigelt, Neusiedlersee, DAC, Kehring, A		45,00
Cabernet Sauvignon Turmhof, Tiefenbrunner, Südtirol, I		42,00
Primitivo di Manduria, Sessantanni DOC, Apulien, I		49,00
Château Sacre Cœur, Jean-Philippe Janoeix, Pomerol, F		79,00

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



Draft Beers

Augustiner Lager	0,5 l	1 l
Radler	4,40	8,80
Augustiner Lager non alcoholic (bottle)	4,40	8,80
Augustiner Edelstoff Export	4,50	9,00
Tegernseer Spezial Export	4,70	9,40
König Ludwig Dark Beer	5,40	10,80
König Ludwig Wheat Beer Pale	5,40	10,80
König Ludwig Wheat Beer Dark	5,40	10,80
König Ludwig non alcoholic Wheat Beer	5,40	10,80
König Ludwig Light Wheat Beer (bottle)	5,40	10,80
Wheat Beer Mix	5,40	10,80
Wheat Beer Mix non alcoholic	5,40	10,80

Beverages

Apple Juice Spritzer	0,4 l	4,20
Fanta	0,4 l	3,80
Lemonade	0,4 l	3,60
Black Currant Spritzer	0,4 l	4,70
Black Currant	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/natuell	0,2 l	3,10
Adelholzener Mineral Water classic/natuell	0,75 l	6,30

Digestifs

Psenner Edelbrände from South Tyrol		2 cl
Grappa Adorata		4,20
„Nocciola“ Hazelnut Liqueur		5,30
„Gold Williams“, Pear Brandy Riserva		5,60
„Gold Marille“, Apricot Brandy Riserva		5,60
Lantenhammer Red Williams Pear Brandy unfiltered		6,90
Lantenhammer Waldhimbeergeist, unfiltered		6,90
Apricot Brandy Hochstrasser Tyrol		3,80
Flotter Willi – Pear Brandy „Goldbergler“ with pear		4,20
Obstler „Goldbergler“		4,10
Averna		3,90
Ramazotti Amaro		3,90
Jägermeister		3,90

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You can find your additional requests and their costs here

Assembly, conversion and dismantlingwork for your event in the Stadl or the Herzogstüb
400 euros per roo

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, Kurfürstenstüb)
150 euros Uägerstüb)

Night surcharge for events until 1 am.
400 euros

Further extensions are not possible

Simple menu cards
2,00 euros per card

Sound system incl. microphone at Wilderer-Hütt'n
180 euros

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.

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.

