



# Löwenbräukeller München



Banquet Brochure



# Welcome to the Löwenbräukeller

At the Löwenbräukeller, you'll experience genuine Munich hospitality – for private or business occasions, small groups or large gatherings. As a traditional institution at Stiglmaierplatz, we combine history with pleasure and offer space for events of up to 2,300 guests.

The heart of the venue is the Bräustüberl, with around 500 seats, elegant vaulted ceilings, and flexible options for groups of 30 to 500. Our large beer garden under chestnut trees is perfect for relaxed summer events – two areas (table service or self-service), each accommodating up to 450 guests.

Whether it's a summer party, after-work event, or networking – great atmosphere, Bavarian Gemütlichkeit, and true open-air vibes all come together here.

Centrally located with direct U-Bahn and tram connections. Our Reindl concept brings Bavarian cuisine to the center of the table – social and relaxed. Optionally, round off your event with a Löwenbräu brewery tour.

Our event team accompanies you from planning to execution – for a truly successful event.



# Location & Directions

## Airport:

Approx. 30 minutes by car. Alternatively, take the S-Bahn to the main station, then U1 or U7 – one stop to Stiglmaierplatz, right at our entrance.

## Train:

The main station is just one U-Bahn stop away – or an 8-minute walk. U1 and U7 stop directly at Stiglmaierplatz. Tram lines 20 and 21 also stop right at the door.

## Car:

Head towards Stiglmaierplatz – the Löwenbräukeller is impossible to miss. Taxis are available directly in front of the building at all times.

## Löwenbräukeller (LK Betriebs GmbH)

Nymphenburger Str. 2

D-80335 Munich



[Open Google Maps](#)





# Bräustüberl

Right in the middle of it all: in the Bräustüberl, you feel the true heartbeat of Munich. Beneath lovingly restored vaulted ceilings, history meets Bavarian coziness – a place where you arrive and immediately feel at home.

A special highlight is the open kitchen with gleaming copper elements: food is freshly prepared, experienced live, and served directly. With around 500 seats and flexibly configurable rooms, the Bräustüberl offers the perfect setting for convivial gatherings – family celebrations, corporate dinners, or an evening with friends.

And when the sun shines outside, the celebration continues on the terrace under blue-and-white skies.

## Size & Equipment

|                       |                       |
|-----------------------|-----------------------|
| <b>Room size:</b>     | <b>approx. 600 m2</b> |
| <b>Max. capacity:</b> | <b>500 Pax</b>        |



# Dachauerstube

Authentic Munich tavern culture to experience: the Dachauer Stube combines traditional charm with a warm, welcoming atmosphere. Historic bull's-eye glass panes, dark parquet flooring, and elegant vaulted ceilings give the room its distinctive character – authentic, cozy, and full of history.

At approx. 130 m<sup>2</sup>, it accommodates up to 120 guests with flexible seating arrangements. Whether a festive dinner, corporate event, or private celebration – the perfect setting for special moments.



## Size & Equipment

|                |                            |
|----------------|----------------------------|
| Room size:     | approx. 130 m <sup>2</sup> |
| Max. capacity: | 120 Pax                    |



## Empore (Gallery)

The Empore is ideal for those who prefer a slightly quieter atmosphere without missing out on the typical Löwenbräukeller vibe. Slightly elevated and a little removed from the bustle – relaxed, convivial, at your own pace.

Perfect for groups, casual get-togethers, or a shared meal with colleagues and friends.



### Size & Equipment

Room size: approx. 70 m<sup>2</sup>

Max. capacity: 70 Pax



## Wintergarten

Bright, inviting, and with a view of the greenery: the Wintergarten brings a touch of nature indoors and creates a relaxed, light-filled atmosphere. Especially popular for groups who enjoy sitting together at a long table. Ideal for private celebrations, stylish dinners, or small corporate events with up to 25 guests.



## Size & Equipment

|                       |                      |
|-----------------------|----------------------|
| <b>Room size:</b>     | <b>approx. 27 m2</b> |
| <b>Max. capacity:</b> | <b>25 Pax</b>        |



# Runde Stube

Elegant, quiet, and full of character: the Runde Stube combines noble Bavarian ambience with a truly special atmosphere. Natural stone walls, elaborately restored vaulted ceilings, and large windows provide plenty of light and a sense of exclusive comfort.

Suitable for private celebrations and business events alike – and also ideal for meetings, seminars, and conferences, with attractive day-delegate packages and the option to use the room completely independently.



## Size & Equipment

|                            |                      |
|----------------------------|----------------------|
| <b>Room size:</b>          | <b>approx. 50 m2</b> |
| <b>Standing reception:</b> | <b>50 Pax</b>        |
| <b>Two tables:</b>         | <b>40 Pax</b>        |
| <b>Theatre-style:</b>      | <b>30 Pax</b>        |





# Kutscher Gewölbe

The Kutscher Gewölbe sits on a small elevation within the Bräustüberl – in the thick of things, yet with a great overview. On approx. 27 m<sup>2</sup>, up to 36 guests find their place. Whether a casual get-together, small company evening, or atmospheric standing reception with freshly tapped barrel beer – strangers quickly become acquaintances here.



## Size & Equipment

|                       |                                 |
|-----------------------|---------------------------------|
| <b>Room size:</b>     | <b>approx. 27 m<sup>2</sup></b> |
| <b>Max. capacity:</b> | <b>36 Pax</b>                   |



From  
€17,80 p.p



## Reindl Specialities in the Bräustüberl

The Reindl concept turns dining into an authentic experience: freshly prepared main courses arrive at the center of the table – convivial, relaxed, and without the stress of a buffet. Guests pass the dishes around, spark conversations, and enjoy Bavarian hospitality in its most original form.

Whether oven-fresh Schäufele with crispy crackling, roasted duck leg with apple red cabbage, whole veal knuckle on the bone, or modern pink veal silver-side – our Reindl dishes unite tradition and modern culinary craft.

[Reindl catalogue online](#)

# Aperitif & Canapés

## Aperitif

|                            |       |        |
|----------------------------|-------|--------|
| „Pfiff“ Löwenbräu Bier     | 0,3l  | €      |
| Aperol Spritz              | 0,2l  | € 7,90 |
| Hugo                       | 0,2l  | € 7,90 |
| Adelholzener Mineral Water | 0,25l | € 3,00 |
| Adelholzener Mineral Water | 0,75l | € 5,20 |

## Wooden Barrel – Tap It Yourself

The perfect start to your event:

|                                 |     |          |
|---------------------------------|-----|----------|
| Wooden Barrel – Tap It Yourself | 30l | € 336,00 |
| Wooden Barrel – Tap It Yourself | 50l | € 560,00 |

## Prosecco & Co

|                   |       |         |
|-------------------|-------|---------|
| Mionetto Prosecco | 0,75l | € 29,00 |
| Aperol spritz     | 0,2l  | € 7,90  |
| Hugo              | 0,2l  | € 7,90  |

For Champagne requests, please contact our reservations team.

## Bavarian Finger Food Reception

Choice of 4 varieties



per Person  
€ 13,50

## Gourmet Spoons: Fine compositions in one bite

- Smoked trout** on marinated cucumber salad
- Salmon** on pumpernickel with mango
- Goat's cheese** with melon and truffle honey
- Mini ratatouille** in stuffed mushroom
- Pork belly** teriyaki-style on sauerkraut cream

## Canapé Variations: Bavarian, hearty & handy

- Smoked salmon** on roasted bread with horseradish cream
- Obazda** on pumpernickel with chives and mini pretzel
- Thinly sliced cured ham** on farmhouse bread with gherkin

# Snack Platter & Co

## Löwenbräukeller Snack Platter Classic

Cured ham, Obazda, cold roast, smoky liver sausage, Emmental, radishes, pickled gherkin & butter



per Person  
€ 15,50

## Vegan Snack Platter

Antipasti, couscous, soy sausage bites, roasted mushrooms, Bavarian grain salad, hummus-style Obazda, vegetable patties





per Person  
€ 15,50

## Bräustüberl Bread Basket:

-served at the center of the table –  
Freshly baked pretzels, barrel butter, lard spread, fresh cheese variation – placed at the center of the table



per Person  
€ 3,90

# Menu Cards & Decoration

|                             |             |        |
|-----------------------------|-------------|--------|
| Menu cards                  | each        | € 2,00 |
| Cloth napkins & tablecloths | per setting | € 3,50 |
| Flowers & decoration        | on request  |        |

# Entertainment & Co

## Bräustüberl Music Trio:

Our musicians Andi, Uwe and Peter look forward to accompanying your event with their wide musical repertoire.



per hour  
€ 210,00

## DJ or live band:



Price on request

# Classic Menus

## Menu I

### Snack Platter

Cured ham, Obazda, cold roast, smoky liver sausage, Emmental, radishes, pickled gherkin & butter

### Löwenbräukeller Reindl

Crispy knuckle, hearty sausages, tender roast and golden schnitzel, served with potato and bread dumplings, sauerkraut and red cabbage, finished with rich roast gravy.

### Caramelised Kaiserschmarrn

Rum raisins, plum compote, icing sugar

 per Person  
€ 46,00

## Menu II

### Starters *(choice of)*

**Fresh salad** with house dressing

**Consommé** with pancake strips

### Mains *(choice of)*

#### Pork roast with crackling

Dark beer sauce, potato dumplings

#### ½ Pork knuckle

Dark beer sauce, potato dumplings

#### Cheese Spätzle

Mountain cheese, crispy onions

#### Battered perch

Potato & cucumber salad, remoulade sauce, lemon

#### Potato goulash (vegan)

Bell pepper, carrots, potatoes, almond drink

### Desserts *(choice of)*

#### Caramelised Kaiserschmarrn

Rum raisins, plum compote, icing sugar

#### Apple strudel

Vanilla sauce, icing sugar

 per Person  
€ 39,50

# Gourmet Menus

## Menu III

### Beef carpaccio

Rocket, fig, Parmesan

### Champagne soup

Lemongrass, prawn

### Veal loin

Truffle jus, Thai asparagus in apricot-date butter, sweet potato gnocchi

### White chocolate mousse

Blueberries marinated in orange sugar

 per Person  
€ 69,00

## Menu IV

### Yellow courgette & saffron soup

Smoked salmon

### Fig ravioli

Port wine butter, Pecorino, wild herb & flower salad

### Roast beef

Tarragon béarnaise, bacon beans, porcini gratin

### Cheesecake

Apple strudel ice cream

 per Person  
€ 63,00

# Conference Package

for the Runde Stube & Dachauer Stube

Choose your individual selection of 4 varieties  
(served uniformly for all guests).

4 pieces per guest

## Tramezzini Variations

Italian white bread classics, freshly filled

- Tuna & pepper with spicy tuna cream
- Ham & cheese (cooked ham and mild mountain cheese)
- Tomato & mozzarella with fine basil pesto

## Hearty Mini Quiches

from the oven

- Bacon & onion (classic Alsatian style)
- Leek, apple & smoked salmon (a delicate, fruity note)
- Spinach & Gorgonzola (refined with sweet pear)

## Tartlettes

Fine shortcrust variations

- Cream cheese with grape and walnut
- Mushroom creamy ricotta with sautéed button mushrooms
- Avocado with lime and a hint of coriander
- Salsiccia with hearty shiitake mushrooms

## Culinary Bites in a Glass

Fresh and light, individually portioned

- Couscous salad with mint and colourful vegetables
- Bavarian pasta salad with rocket and cherry tomatoes
- TO-BRO-SA (Tuscan bread salad with aromatic tomatoes)
- Beetroot & lentil with a subtle wasabi note
- Avocado & tomato salad (fruity-fresh marinated)

## Sweet Bites

The perfect little finale

- Fresh fruit salad
- Mousse au Chocolat (light, dark chocolate mousse)
- Pistachio squares (fine, layered green pastry)
- Dubai squares (crunchy chocolate with pistachio cream)
- Panna Cotta with fruity berry coulis

## Conference Beverages

|                        |        |
|------------------------|--------|
| Adelholzener sparkling | 0,25 l |
| Adelholzener still     | 0,25 l |
| Orange juice           | 0,2 l  |
| Blackcurrant juice     | 0,2 l  |
| Passion fruit nectar   | 0,2 l  |
| Apple juice            | 0,2 l  |
| Cola                   | 0,4 l  |

On request we are happy to serve:

- Espresso
- Double Espresso
- White coffee
- Cappuccino
- Latte Macchiato
- Hot chocolate



per Person | 69,00 €  
Includes: 4 finger food pieces + beverage package + room hire + conference materials + technical equipment such as projector, screen and microphones

# Afterwork & Summer Vibes

## at the Löwenbräukeller Self-Service Beer Garden

„After work“? Head to the beer garden!

Three experiences. Three moods. One goal: good vibes & cold beer.

### After-Work Feeling Package



per Person  
€ 19,40

Perfect for winding down after a long day – our After-Work Feeling package gives you everything you need after 9 to 5: fresh beer, our hearty giant Obazda pretzel and pure Bavarian summer vibes.

#### Included:

- 1 litre Löwenbräu beer speciality (or soft drink)
- 1 giant Obazda pretzel, sliced and generously spread with Obazda,
- topped with fresh chives and diced red onion, served on a wooden board.

### Easy & Light Set



per Person  
€ 31,50

For those who like to keep it casual – 6 Coronas (0.33l) plus our currywurst with special sauce and crispy fries.

#### Included:

- 6 bottles of Corona, 0.33 litres each
- 1 currywurst with special sauce and crispy fries

### Summer Deluxe

Summer, friends, favourite spot – and you right in the middle of it. Summer Deluxe is a little slice of holiday after work – ideal for two people who just want to switch off.



Price for 2 persons  
€ 59,00

#### Included:

- Bottle of Whispering Angel 0.75 litres served on ice with two glasses
- Freshly baked classic flammkuchen with bacon, sour cream and spring onions
- 1 half grilled chicken with potato & cucumber salad





# Your Barrel. Your Vibe.

Let's tap it! After work, just turn on the tap – literally. At our beer garden you can tap your own wooden barrel beer right at the table – fresh, authentic and with a whole lot of fun.

Whether with friends, colleagues or as the highlight of your next after-work gathering: your own barrel is more than just beer – it's your shared moment. Tapped by you, celebrated by you, experienced by you.

Available in different sizes – from a mid-sized group to a whole crew. Reserve your barrel in advance and we'll have everything ready – cold, fresh and tap-ready.

## 30 litre wooden barrel – tap it yourself

 Price per barrel  
€ 336,00

## 50 litre wooden barrel – tap it yourself

 Price per barrel  
€ 560,00

## Corporate Event? Keep it easy – make it beer garden! at the Löwenbräukeller

Whether team outing, summer party or casual networking – we take care of the atmosphere, you take care of the good vibes. Whether team outing, summer party or casual networking – we take care of the atmosphere, you take care of the good vibes. It can be more than just a drink after work. At our urban Bräustüberl beer garden, experience your corporate event in a totally relaxed open-air setting – with cold beer & more, great food and genuine summer feeling.

### For €29.00 per person you get:

-  1 litre freshly tapped beer (or soft drink)
-  one hearty dish of your choice
-  plenty of urban beer garden atmosphere & space for your event

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Feel free to contact our reservations team at:



**Reservations team contact:**

WhatsApp oder Mobil: +49 (0) 151 1948 7577

Fon: +49 (0) 89 9982091 85

Mail: [reservierung@loewenbraeukeller.com](mailto:reservierung@loewenbraeukeller.com)

# Terms & Conditions

## 1. Binding Agreement and Tenancy

The reservation of rooms and spaces, as well as the agreement of other deliveries and services, becomes binding for both the Löwenbräukeller and the organiser upon confirmation. The provision of rooms, display cases or spaces constitutes a tenancy agreement. Subletting or further letting of rooms, display cases or spaces requires the prior written consent of the Löwenbräukeller.

## 2. Price Changes

The Löwenbräukeller reserves the right to make price changes even after the contract has been concluded.

## 3. Payment Terms

Invoices from the Löwenbräukeller are payable within 14 days of the invoice date without deduction.

## 4. Number of Participants

The organiser must notify the Löwenbräukeller of the final number of participants no later than 3 working days before the event to ensure careful preparation. If the organiser fails to provide the final number, the number stated in the Löwenbräukeller's order confirmation is binding. Reductions in participant numbers compared to the final confirmed figure will be charged at 100% of the unit price and are at the organiser's expense. In the event of an increase in participant numbers, the actual number of participants will be used as the basis for billing.

## 5. Cancellation of the Event

If an event cannot be held through no fault of the Löwenbräukeller, the Löwenbräukeller retains the right to payment of the rental fee. Depending on the time at which the event is cancelled and what additional services, particularly catering, were planned, the Löwenbräukeller is also entitled to reasonable compensation. The amount of the rental fee and compensation is set out in the Löwenbräukeller's order confirmation and in clauses 12 and 13 of these terms and conditions. Any payment obligations to third parties arising in connection with the execution of the event are borne by the organiser

## 6. Liability and Insurance

The organiser is liable for losses or damages caused by their staff, other assistants and event participants, as well as for losses or damages caused by themselves. It is the organiser's responsibility to take out appropriate insurance. The Löwenbräukeller may request proof of such insurance. To prevent damage to the walls, the attachment of decorative materials or other objects is generally prohibited. The organiser guarantees that decorative materials in particular comply with fire safety regulations; in case of doubt, the Löwenbräukeller may request confirmation from the relevant fire safety authority. The Löwenbräukeller is only liable for loss or damage to items brought onto the premises in cases of intent or gross negligence. This also applies to damage to or loss of cloakroom items. Otherwise, guests are referred to claims against the Löwenbräukeller's insurance. No liability is accepted for injuries of any kind

## 7. Third-Party Services

Where the Löwenbräukeller procures technical or other equipment from third parties on behalf of the organiser, it acts in the name and at the expense of the organiser. The organiser is liable for the careful use and proper return of such equipment and indemnifies the operator against all third-party claims arising from the provision of such equipment.

# Terms & Conditions

## 8. Food and Beverages

The organiser is generally not permitted to bring food or beverages to events. In special cases (e.g. cakes), a written agreement may be made; in such cases a service charge (plate fee or corkage fee) will be applied.

## 9. Advertising

Written advertising or newspaper announcements containing invitations to events of any kind on the premises of the Löwenbräukeller require prior written consent. If a publication is made without consent and thereby significantly affects the interests of the Löwenbräukeller, the Löwenbräukeller reserves the right to cancel the event. In this case, clause 5 of the General Terms and Conditions applies (payment of rental fee and compensation).

## 10. Cancellation by the Löwenbräukeller

If the Löwenbräukeller has reasonable grounds to believe that the event threatens to disrupt the smooth running of operations, the safety or the reputation of the establishment, or in the event of force majeure, it reserves the right to cancel the event.

## 11. Room Changes

The Löwenbräukeller reserves the right to make room changes where the alternative rooms are equivalent in size and facilities.

## 12. Cancellation Deadlines and Claims

The Löwenbräukeller's entitlement under clause 5 of these terms is as follows:

| Cancellation date     | Löwenbräukeller's entitlement                                                             |
|-----------------------|-------------------------------------------------------------------------------------------|
| More than 22 days     | Rental fee waived, provided the space can be rebooked, as per clause 13.                  |
| 21st to 6th day       | Rental fee for the reserved room charged, as per clause 13.                               |
| 6th day to event date | Rental fee for the reserved room charged as per clause 13, plus 50% of lost food revenue. |

## 13. Final Provisions

Should any provision of these general terms and conditions be invalid, this shall not affect the validity of the remaining provisions. The invalid provision shall be replaced by a valid provision that comes as close as possible to the intended meaning. Any deviating agreements or ancillary arrangements must be made in writing.

## 14. Place of Performance and Jurisdiction

The place of performance and jurisdiction is the registered office of:

LK Betriebs GmbH  
Nymphenburger Straße 2  
80335 Munich



# Löwenbräukeller

(LK Betriebs GmbH)

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