



ASAM
SCHLÖSSL





ASAM

SCHLÖSSL

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, and more.

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 Schlössl. 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 people with disabilities. 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 m ²

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 people with disabilities. 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 12 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 Schlössl'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 people with disabilities.

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

Do 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

75 €

STARTER

Hokkaido pumpkin cream soup

Orange | Kashmir curry | Styrian pumpkin seed oil

MAIN COURSE

Grilled duck breast

Pumpkin and pointed cabbage vegetables | Sweet potato purée | Wild broccoli

*On request, we can also prepare a fish dish and/or a vegetarian/vegan alternative for you. (see Extras)
The respective offer for this varies depending on the season. Please feel free to contact us for more information.*

DESSERT

Hazelnut slice | Pickled Williams Christ pea



MENU 2

84 €

STARTER

Asam Schlössl festive soup

Beef broth | pancake strips | semolina dumplings | stewed beef

MAIN COURSE

Tranche of prime rib (beef)

Oven vegetables | Risolée potatoes | Café de Paris butter

*On request, we can also prepare a fish dish and/or a vegetarian/vegan alternative for you. (see Extras)
The respective offer for this varies depending on the season. Please feel free to contact us for more information.*

DESSERT

Apple strudel | Vanilla ice cream



MENU 3

84 €

STARTER

Salmon tartare

Avocado | vegetable yuzu vinaigrette

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

Iced white chocolate | Fruits of the season



NOVEMBER / DECEMBER MENU

€ 88

STARTER

Chestnut cream soup

MAIN COURSE IN THE REINDL

Grilled duck breast | Venison loin | Roast venison sausage

Pumpkin and pointed cabbage vegetables | Red cabbage | Potato dumplings | Game jus

*On request, we can also prepare a fish dish and/or a vegetarian/vegan alternative for you.
(see Extras)*

*The respective offer for this varies depending on the season. Please feel free to contact us
for more information.*

DESSERT

Hazelnut slice | Pickled Williams Christ pear



SCHLÖSSL SHARING BRETTL





SCHLÖSSL GET TOGETHER

Sharing BBQ Menu (*from 10 people*)

150 € p. P.

STARTER - BAYRISCHE 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 | Irish Herford tomahawk | Grilled prawns |
Poltinger corn-fed chicken supreme | Bernese sausages
Side dishes: Rosemary potatoes | market vegetables | Café de Paris butter | Schlössl BBQ
sauce

DESSERT

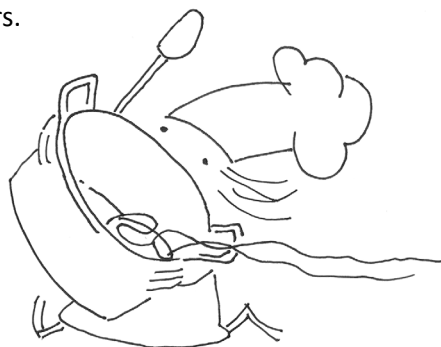
Apfelstrudel | Vanilleeis



CHILDREN'S MENU

Baked chicken fillets with chips	14 €
Farfalle with butter and parmesan	9 €
Potted spaetzle with sauce	9 €
Dumplings with sauce	7 €
Nutella pancake	9 €

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	10,5 €
<i>Lillet rosé, Pampelle, Prosecco, soda, grapefruit</i>		

Asam „Gabry“ Spumante Brut Rosé, Venetien IGP	0,75 l	44 €
<i>succulent fruit, aroma reminiscent of strawberries, raspberries, violets</i>		

Bouvet Ladubay	0,75 l	59 €
Tresor Crémant Brut Rosé Saumur AOP		
Cabernet Franc		
<i>Approximately 12 months of bottle fermentation</i>		

Ruinart brut		
Pinot Noir, Pinot Meunier, Chardonnay AOP	0,75 l	130 €

ALCOHOL-FREE

Strawberry-Rhubarb Spritz	0,1 l	8,5 €
<i>rhubarb, strawberry, soda, basil</i>		

THE SPECIAL HIGHLIGHT FOR YOUR EVENT

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

WATER

Schlössl Table Water (<i>sparkling</i>)	1,0 l (carafe)	7,5 €
Adelholzener Alpenquelle Classic sparkling / still	0,75 l	8 €

COFFEE

Filter coffee from the Viennese coffee house Julius Meinl		1,0 l (pot)	35 €
(incl. mild and sugar)			

WINE RECOMMENDATION – WHITE

„ASAM WEISS“ dry VDP 0,75 l 29 €
Juliuspital, Franken 2023
Müller-Thurgau, Riesling, Silvaner QW
Delicately fruity, juicy, subtly spicy

LUGANA 0,75 l 32 €
Cantina Pilandro, Lombardei
Lugana 2024 DOP
Fresh, fruity, full-bodied palate, slightly mineral finish

MOSCATO GIALLO 0,75 l 55 €
Cadibon, Friaul
Moscato Giallo (Gelber Muskateller) 2021 IGP
Light straw yellow, delicate notes of nutmeg and citrus fruits, fresh, balanced and subtly mineral on the finish.

GRÜNER VELTLINER „Fass 4“ from the 1.5 l magnum bottle 120 €
Weingut Bernhard Ott, Wagram 2024 QW
Bright yellow-green, silver reflections, delicate apple flavour, mango, and honeydew melon, well-integrated acidity, good length

WEINEMPFEHLUNG ROT

„ASAM ROT“ dry 0,75 l 32 €
Egon Schmitt, Pfalz
Cabernet Sauvignon Merlot 2022 QW
Delicate fruit, harmonious spice, rounded tannins

PRIMITIVO “Orus” 0,75 l 43 €
Vinosia, Apulien 2022 IGP
Plum and fresh fig, date, and a tiny touch of milk chocolate

BLAUFRÄNKISCH / CABERNET SAUVGINON / MERLOT “MAXIMUS” 0,75 l 44 €
Josef Igler, Mittelburgenland 2020 QW
Spicy & savory, juicy, silky & aromatic



EXTRAS AND PRICE OVERVIEW

UPON YOUR GUESTS' ARRIVAL WE GLADLY SERVE OUR
Schlössl Pinsa - variations (also vegan and vegetarian)

5 € p. P.

ALTERNATIVE MAIN COURSES

Fish	Catch of the Day
Vegan	Seasonal risotto
Vegetarian	Schlutzkrapfen – filled with potatoes, sour cream, and chives, tossed in browned butter, with grated Parmesan and a small salad

TABLE LINEN

On request, we will gladly set your table with white cloth tablecloths and cloth napkins (5.5 € p. P.). Table linen is included when you choose a menu.

PLATE CHARGE

If you would like to bring your own cakes/tarts, no problem. In this case, we charge a plate fee of € 3.50 per person.

You can also order whole cakes and tarts (up to 14 pieces per cake/tart) from us. Please ask for our cake. 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 wines, sparkling wines or similar beverages that you bring with you for a corkage fee starting at €35 per 0.75 litre bottle.

NIGHT SURCHARGE

From midnight onwards, we reserve the right to charge a night surcharge of €300 per hour or part thereof.

LOUDSPEAKERS AND MICROPHONE

We are happy to provide you with our small Sound System, consisting of two speakers, a mixing console and two wireless microphones. We charge €75 per day for this.

Alternatively, you can also hire our Bluetooth Boom Box for a rental fee of €25 per day.

STANDING TABLES WITH SLIPCOVERS

For an elegant standing welcome reception, we can provide you with bar tables with covers (per set €10).

GOOD TO KNOW

The bill must be paid in full on site at the end of the event.

We can only offer payment on account by prior arrangement in conjunction with a deposit paid in advance.

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





CONTACT FOR EVENT ENQUIRIES

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