



ASAM
SCHLÖSSL





ASAM

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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, etc.

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.

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|---------------------|----------|--|
| 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 the disabled.

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 m²

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 the disabled.
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 the disabled.

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| 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

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

€ 68

STARTER

Bavarian burrata

Baked tomatoes | rocket salad | basil pesto

MAIN COURSE

Sweetcorn chicken breast suprême

seasonal vegetables | mashed potatoes

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

Pistachio and lime slice



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

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

Apple strudel | vanilla ice-cream



MENU 3

€ 95

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

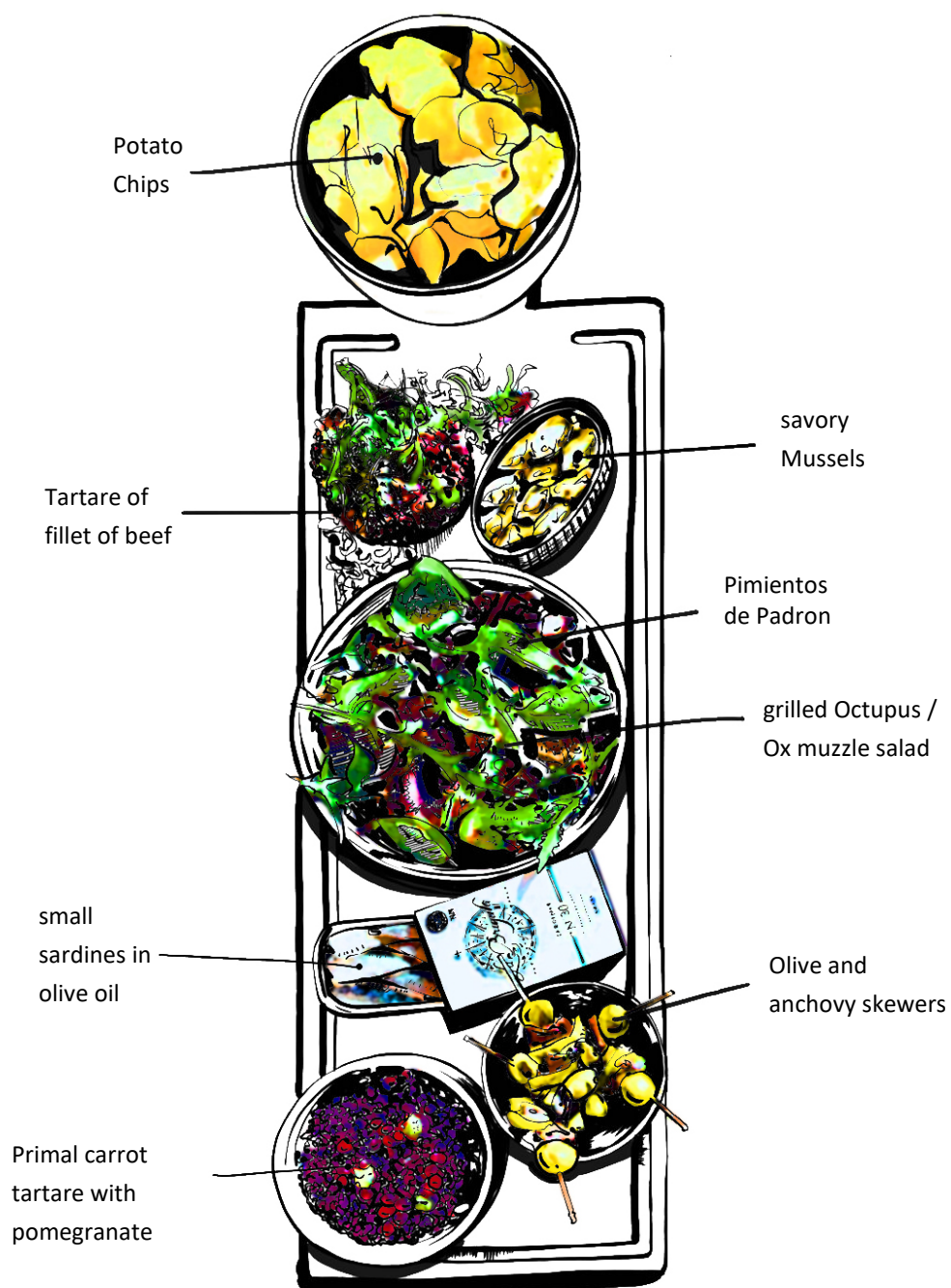
Iced white chocolate | Fruits of the season



SCHLÖSSL SHARING BRETTL



SCHLÖSSL SHARING BRETTL



Sitting together at the table, talking, laughing and sharing a meal with great people.
Enjoy.

Our Schlössl Sharing Brettl is available from five people **(20€ / person)**.
It's the ideal start to culinary bliss.



SCHLÖSSL GET TOGETHER

SHARING BBQ MENU *(from 10 people)*
€ 150 PER PERSON

STARTER

BAVARIAN 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 Maishendl Sùpreme | Bernese sausages

Side dishes: Rosemary potatoes | market vegetables | Café de Paris butter | Schlössl BBQ sauce

DESSERT

Apple strudel | vanilla ice-cream





CHILDREN'S MENU

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| 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

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| Asam Spritz <i>Lillet rosé, Pampelle, Prosecco, soda, grapefruit</i> | 0.25 l | € 11.50 |
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| Asam Prosecco "Gabry" Spumante Brut rosé DOP Venetien <i>succulent fruit, aroma reminiscent of strawberries, raspberries, violets</i> | 0.75 l | € 44 |
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| Bouvet Ladubay Tresor Cremant Rosé Saumur Brut Cabernet Franc | 0.75 l | € 57 |
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| Ruinart brut Pinot Noir, Pinot Meunier, Chardonnay | 0.75 l | € 140 |
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ALCOHOL-FREE

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| Strawberry-Rhubarb Spritz <i>rhubarb, strawberry, soda, basil</i> | 0.1 l | € 5 |
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THE SPECIAL HIGHLIGHT FOR YOUR EVENT

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

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| ASAM white Cuvée of Müller-Thurgau, Riesling, Silvaner 2022 Franconia | 0.75 l | € 29 |
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| LUGANA DOC Pilandro, Lombardei 2024 Turbiana (Trebbiano di Lugana) | 0,75 l | € 32 |
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| MOSCATO GIALLO IGT Cadibon, Friaul 202 Moscato Giallo (Gelber Muskateller) | 0,75 l | € 55 |
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| Bernhard Ott Estate "Barrel 4" 2022, Wagram, Austria Grüner Veltliner | Magnum 1.5 l | € 120 |
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WINE RECOMMENDATION - RED

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| ASAM red Cuvée of Cabernet Sauvignon, Merlot and Satin Noir 2020 Palatinate | 0.75 l | € 32 |
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| PRIMITIVO "Orus" Vinosia, Apulien 2022 | 0,75 l | € 43 |
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| ZWEIFELT / BLAUFRÄNKISCH / MERLOT "Heideboden" Claus Preisinger, Burgenland 2022 | 0,75 l | € 59 |
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WATER

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| Schlössl Table Water (<i>sparkling</i>) | 1.0 l (carafe) | € 7.50 |
| Adelholzener Alpenquelle Classic still mineral water | 0.75 l | € 8 |

COFFEE

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| Filter coffee from the Viennese coffee house Julius Meinl (incl. milk and sugar) | 1.0 l (pot) | € 35 |
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EXTRAS AND PRICES

UPON YOUR GUESTS' ARRIVAL WE GLADLY SERVE OUR

Schlössl Pinsa - variations € 5 p.p.

ALTERNATIVE MAIN COURSES

Fish: Catch of the day

Vegan: Risotto of the season

Vegetarian: Schlutzkrapfen (ravioli) |

Filled with potato | dour cream | chives | grated parmesan

TABLE LINEN

We will be happy to set your table for you with white linen tablecloths and serviettes € 5.50 p.p.

The table linen is included when choosing a menu.

PLATE CHARGE

You want to bring your own cake with you? No problem. We charge a plate fee of € 3.50 p. p.

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 beverages you bring with you for a corkage fee of € 35 per 0.75 l bottle.

NIGHT SURCHARGE

After midnight we charge an additional € 300 for each hour started.

LOUDSPEAKERS AND MICROPHONE

We also have a small sound system available comprising two speakers, a mixing console and two cordless microphones, for which we charge € 75 per day.

Alternatively, you can also rent our Bluetooth Boom Box for € 25.

STANDING TABLES WITH SLIPCOVERS

For an elegant standing function, we provide bistro tables with slip covers. (€ 10 per set).

GOOD TO KNOW

The event is to be paid for in full upon its conclusion.

We can only offer payment by invoice upon prior agreement and an advance payment.

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





CONTACT FOR EVENT INQUIRIES

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