

Augsburg



\$ 69.00 pp

Shared Entrée

served on platters

Pretzel with Obatzda (Bavarian cheese spread) & butter

Brettljause / Brotzeit, loaded Austrian/Bavarian charcuterie board (GFO)

Choice of Mains

your guests can choose their entrée on the day

Jägerschnitzel: grilled pork loin, creamy mushroom sauce, Spätzle

OR

Rindergoulasch: Beef Goulash, choice of mash potato (GF)

OR

Fischgericht: pan-fried Barramundi, lemon-parley butter,
grilled polenta, vegetables (GF)

Choice of Desserts

your guests can choose their entrée on the day

Duo of Sorbet (GF, DF)

OR

Windbeutel: light puff, vanilla sauce, berries, cream and vanilla ice cream (GF)

OR

Apfelstrudel, vanilla sauce, whipped cream and vanilla ice cream

Abbreviations:

VEG – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option

DF – Dairy Free

Print Oct 2024

NÜRNBERG



\$ 79.00 pp

Shared Entrée

served on platters

Pretzel with Obatzda (Bavarian cheese spread) & butter

Brettljause / Brotzeit; loaded Austrian/Bavarian charcuterie board (GFO)

Garlic Bread

Nürnberger Wurst Sampler: mixed sausage platter

Choice of Mains

your guests can choose their entrée on the day

Nürn-Burger: Our version of a Burger: Pretzel bun, bratwurst, Swiss cheese, caramelized sauerkraut, smoked bbq sauce, horseradish, roast potatoes

OR

Hühnerbrust: Lemon-pepper marinated chicken breast, pumpkin risotto, jus

OR

Zwiebelrostbraten: Sirloin, roast potato, gravy, fried onions, red-wine shallots (GF)

OR

Käsespätzle: Spätzle (Bavarian noodles), melted cheeses, fried onions (VEG)

Choice of Desserts

your guests can choose their entrée on the day

Windbeutel: light puff, vanilla sauce, berries, cream and vanilla ice cream (GF)

OR

Apfelstrudel, vanilla sauce, whipped cream and vanilla ice cream

OR

Almond Panna Cotta, fruit coulis and passionfruit sorbet (GF)

Abbreviations:

VEG – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option

DF – Dairy Free

Print Oct 2024

MÜNCHEN



\$ 89.00 pp

Choice of Entrées

Shared **Pretzel** with Obatzda (Bavarian cheese spread) & butter

Kartoffelsuppe: Bavarian potato soup, vegetables, Frankfurter sausage, bacon (GF)

OR

Nürnberger Wurst Sampler; mixed sausage platter

OR

Leberkäse: grilled Bavarian meatloaf, fried egg, potato salad (GF)

OR

Käsespätzle: = Bavarian noodles), melted mountain cheeses, fried onions (VEG)

Choice of Mains

Rinderroulade: rolled beef steak stuffed w bacon, onion, carrots, served with a hearty sauce, red cabbage and spätzle (GF)

OR

Wiener Schnitzel: shallow fried 200g veal schnitzel, Austrian potato salad, lingonberries

OR

Bauernschmaus: Kässler, frankfurter, cheese kransky, sauerkraut, bread dumpling, gravy

OR

Gnocchi Vego: handmade **GF** Gnocchi, mushroom, rocket, sundried tomatoes, parmesan
(GF, VEG, DFO)

OR

Fischgericht: pan-fried Barramundi, lemon-parley butter, grilled polenta, vegetables (GF)

Choice of Desserts

Windbeutel: light puff, vanilla sauce, berries, cream and ice cream (GF)

OR

Apfelstrudel, vanilla sauce, whipped cream and vanilla ice cream

OR

Lime Tart with fruit coulis, passionfruit sorbet (GF)

Abbreviations:

VEG – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option

DF – Dairy Free

Print Oct 2024

Bier • Knuckle • Cocktails • Schnitzel • Wine

Because no good story ever started with someone ordering a salad.

Please note:

- These menus are available for groups of 20 guests and more.
- Menus need to be pre-ordered at least 7 business days in advance.
- We would require a minimum of \$250.00 deposit to lock this date in. All our events over 25 pax incur a \$25 service fee which will be deducted from the deposit.
- Final numbers AND dietary requirements will be required 7 days prior to the event, we will then invoice you for the food part which is payable prior the event taking place.
- We are afraid there is no refund for no-shows on the day once the final numbers have been submitted.
- Beverage consumption and additional guests participating that day must be paid on the day.
- Full terms & conditions are available on request and will be sent at time of enquiry and are included with the deposit invoice.

Food Allergies: It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal at King Ludwig's is the responsibility of the guest. We have many gluten free options, however, we **can NOT** cater for guests with a high gluten or celiac intolerance. Thank you.

Danke schön and thank you very much for your interest in holding your function at King Ludwigs.

Best regards und mir freundlichen Grüßen.

Adi Schützeneder DipWSET
Wirt / Host



0411193444