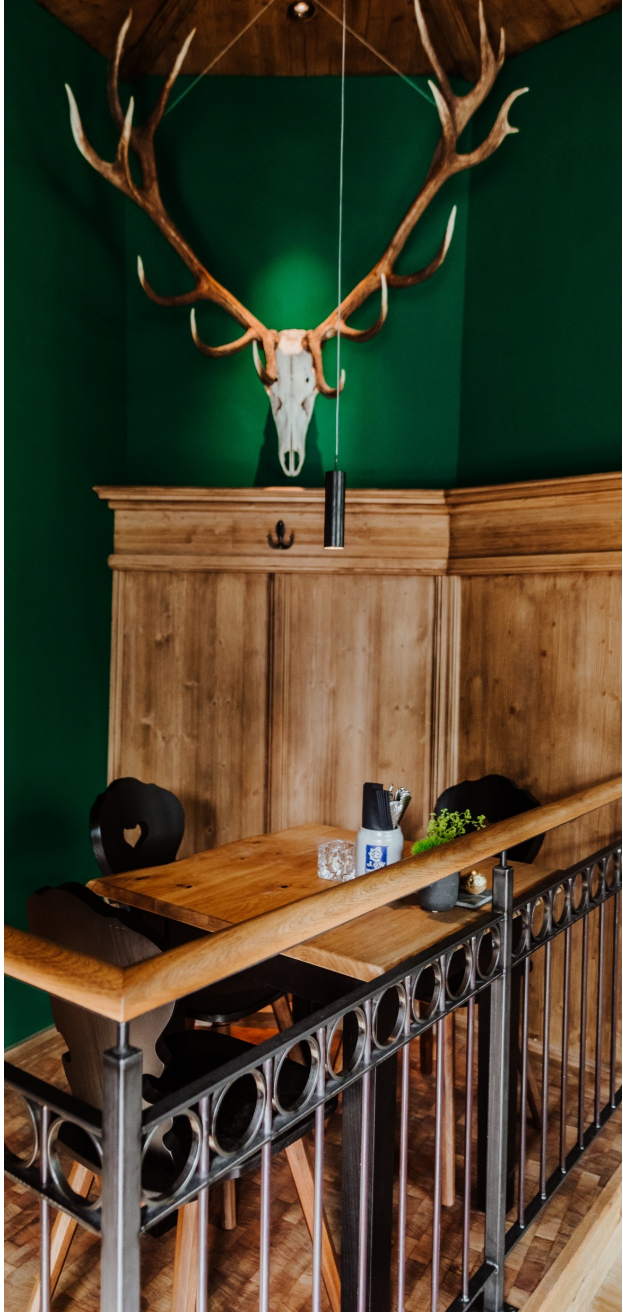




Xaver's

· ERFRISCHEND TRADITIONELL ·



Group overview

Small group

[12 to 25 people]

Menu options

Seasonal selection card
or
3-course menu

Minimum consumption

From 12 people €35 per person

*Placement in the main room & in the "Stüberl" possible

Middle group

[to 40 people]

Menu options

3-course menu
or
4-course menu

Minimum consumption

Exclusive booking „Stüberl“
€3000 [Sunday until Wednesday]
€3500 [Thursday until Saturday]

*Placement only possible in the „Stüberl“

Big group

[to 90 people]

Menu options

3-course menu
or
4-course menu

Minimum consumption

Exclusive rental of the entire premises
€10.000 [Sun., Mon., Tue., Wed.]
€12.000 [Thurs., Fri., Sat.]

*Exclusive rental



Menu selection



We are happy to adapt the menu suggestions to your special wishes.

Of course, we deal with allergies and intolerances individually.
Of course, vegetarians and vegans don't miss out either!

Menu “Theresa”

beef broth,
pancake strips

..

Baked organic chicken from the leg,
colorful potato salad,
sweet mustard sour cream

...

Kaiserschmarrn
-to Share-

€39,50 per person

Menu “Xaver”

beef broth,
pancake strips

..

Juffinger's roast pork
from neck and belly,
Bacon white cabbage salad or
apple red cabbage
by season,
potato dumplings

...

Kaiserschmarrn
-to Share-

€40,50 per person

Menu “Jakob”

Vitello [Xaver's Style],
Pink organic veal, smoked fish cream,
Capers, Afilla cress

..

Roasted char filet,
Pea puree,
glazed carrots, chard,
beurre blanc

...

Mousse au Chocolat
from the copper cauldron

€59,00 per person

Menu “Fabi”

Graved trout from the Schliersee,
wild herbs,
beluga lentils,
baked beetroot

...

Pink roasted “Poltinger” leg of lamb,
young beans,
mashed potatoes,
gremolata,
jus

....

Dessert variation

(Kaiserschmarrn, Mousse au Chocolat, homemade ice cream,
seasonal dessert from the menu)

59,50 € p.P.

Menu “Share”

Deluxe „Brotzeitbrettl“

(milk cheese, meat and sausage specialties, Juffingers beef
tartare and a fish specialty such as ceviche)
-with fresh bread, plus pretzels at €1,50-

..

“Schmankerlpfanne“

(Roast pork, rolled roast suckling pig, grilled sausages, baked
chicken, bacon white cabbage salad or apple red cabbage
depending on the season, potato dumplings)

...

Dessert variation

(Kaiserschmarrn, Mousse au Chocolat, homemade ice cream,
seasonal dessert from the menu)

49,50 € p.P.

Vegetarian delicacies

Käsespätzle (cheese egg noodles),
roasted onions,
mixed salad
€16,50 per person

..

big salad,
grilled goat cheese,
roasted kernels,
Honey,
seasonal topping
€18,00 per person

Midnight snack

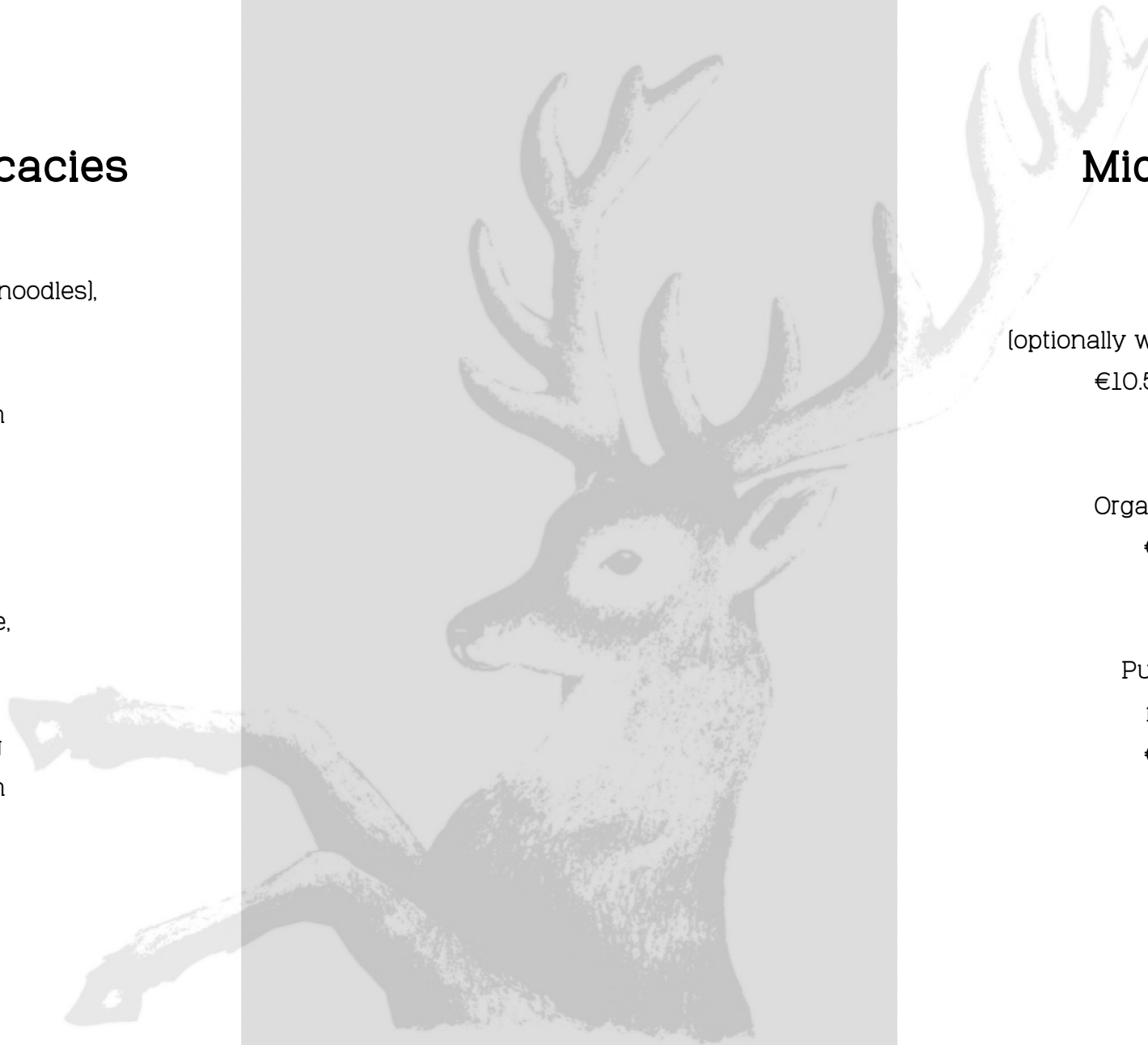
Potato soup
[optionally with organic wiener sausages]
€10.50 (€13.50) per person

..

Organic veal goulash soup
€13.50 per person

...

Pulled Pork Sandwich
from organic pork
€12.50 per person





Selection of drinks

Flat rate „small“

€14,50

Per person / hour

Beer, wine

[2022 Seckinger Blanc de Noir „Xavers Edition“,
202! Les Albizzias Saint Etienne, CÔTES DU RHÔNE]

Soft drinks

[except Red Bull and Kombucha]

Coffee & Tea

Welcome drink

[for example, Rivaner Sekt or Augustiner Schnitt]

Drinks according to consumption

The drinks are billed according to actual
consumption

Flat rate „big“

€17,50

Per person / hour

Beer, wine

[2022 Seckinger Blanc de Noir „Xavers Edition“,
202! Les Albizzias Saint Etienne, CÔTES DU RHÔNE]

Spritz variants

Soft drinks

[except Red Bull and Kombucha]

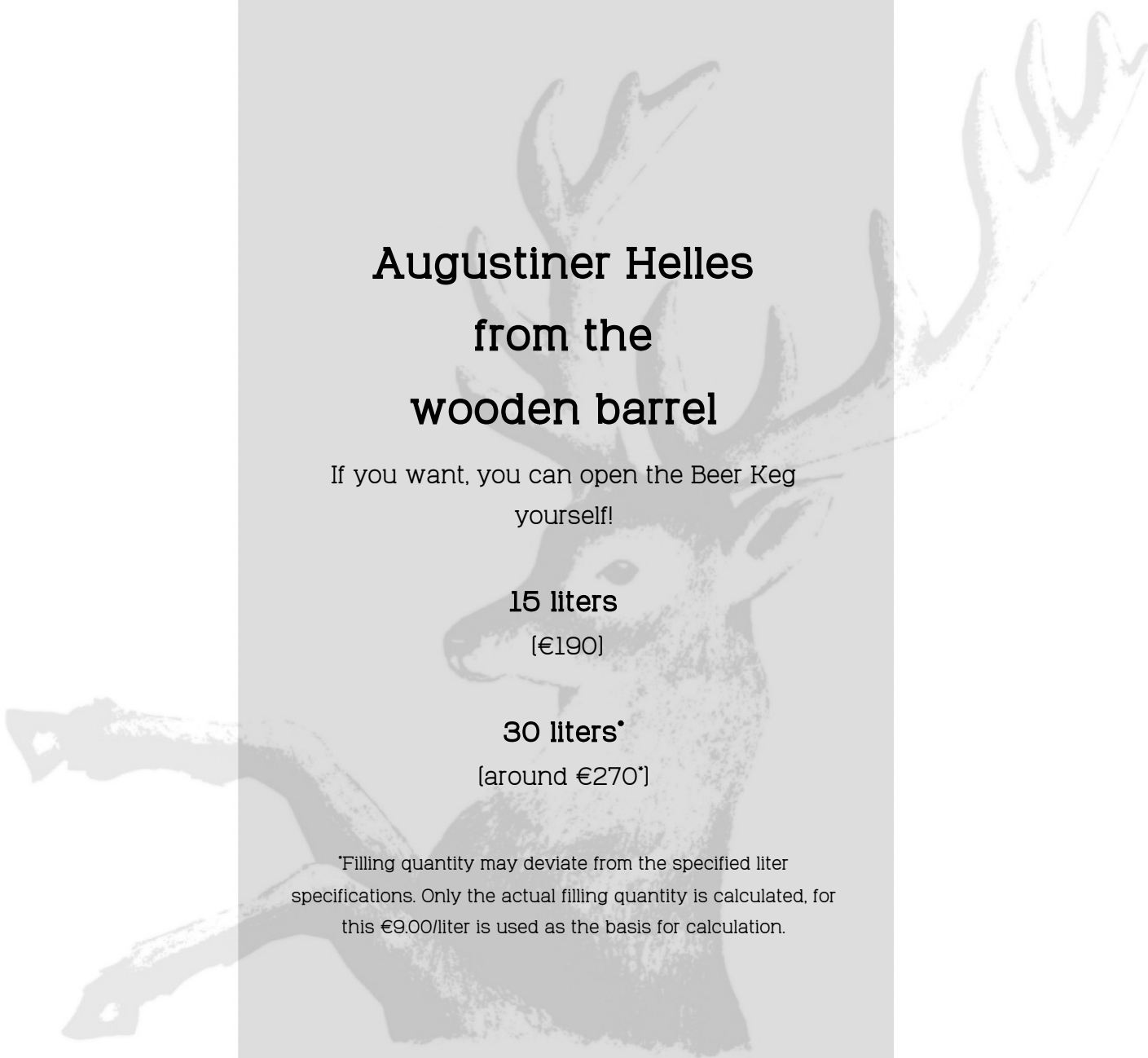
Long drinks

[Grey Goose, Havanna Club 3Y, Duke Rough Gin and
Jameson Whiskey]

Welcome drink

[for example, Basil Spritz, Rivaner Sekt or Augustiner
Schnitt]

Coffee & Tea



Augustiner Helles from the wooden barrel

If you want, you can open the Beer Keg
yourself!

15 liters

[€190]

30 liters*

[around €270*]

*Filling quantity may deviate from the specified liter specifications. Only the actual filling quantity is calculated, for this €9.00/liter is used as the basis for calculation.

For the „little“ thirst

2021 RIESLING

«VOM ROTEN SCHIEFER» / CLEMENS BUSCH / MOSEL

0,75l €46

2020 SURI

TEMENT / SÜDSTEIERMARK

0,75l €48

2020 MUSCHELKALK ROSE

LICHTENBERGER & GONZALEZ / BURGENLAND

0,75l €37

2021 LA ROSÉ DE MANINCOR LAGREIN, MERLOT, SAUVIGNON

MANINCOR / SÜDTIROL

0,75l €46

2019 VALPOLICELLA RIPASSO CORVINA, CORVINONE, RONDINELLA

MALAVOGLIA / CA LA BIONDA / VENETO

0,75l €45

2019 CHINON (Konventionell)

CABARNET FRANC/ OLGA RIFFAULT / Loire

0,75l €42

2020 KALK & LÖSS SPÄTBURGUNDER

WEINGUT AM KLOTZ / BADEN

0,75l €54

Our wine recommendations

For the „big“ thirst

RIESLING

«VOM ROTEN SCHIEFER» / CLEMENS BUSCH / MOSEL

- 2021 MAGNUM 1,5l €93
- 2020 DOPPELMAGNUM 3,0l €186

2017 GRÜNER VELTLINER FEDERSPIEL

NIKOLAIHOF / WACHAU

- MAGNUM 1,5l €144

2020 SURI

TEMENT / SÜDSTEIERMARK

- MAGNUM 1,5l €99

2021 LA ROSÉ DE MANINCOR LAGREIN, MERLOT, SAUVIGNON

MANINCOR / SÜDTIROL

- MAGNUM 1,5l €109

2020 „ALTER WIRT“ BRUT SEKT

RINKLIN / RIVANER / BADEN

0,75l €36

2022 PERLWEIN ROSÉ „PROSA“

SPÄTBURGUNDER, BLAUBURGUNDER, PINOT NOIR

PROSA / MEINKLANG / BURGENLAND

0,75l €29

2021 CRÉMANT BULLES DE LIV GOLD BRUT NATURE Rosé

LIV VINCEDEAU / LOIRE / CHENIN BLANC

0,75l €49

2022 TRAUBENSAFT PRICKELND (ALKOHOLFREI)

DONAURIESLING / LOIMER / KAMPTAL

0,75l €25

LA CUVÉE BRUT (Konventionell)

CHARDONNAY, MEUNIER, PINOT NOIR

LAURENT PERRIER / CHAMPAGNE

0,75l €104

- MAGNUM 1,5l €209

CUVÉE ROSÉ (Konventionell)

PINOT NOIR

LAURENT PERRIER/ CHAMPAGNE

0,75l €159

- MAGNUM 1,5l €329

When there's
something to
celebrate
or to toast at
reception

BASILIKUM SPRITZ

BALIS, FRIZZANTE, BASILIKUM

HAUSSPRITZ

MARTINI FIERO, GRAPEFRUIT, FRIZZANTE, ZITRONENLIMO, CUCUMBER

COSMO SPRITZ

BALIS CRANBERRY ROSMARIN, FRIZZANTE

LILLET WILDBERRY

Each €8,50

Offers & order acceptance

Our offers are subject to change and non-binding, unless they are expressly designated as binding. Declarations of acceptance and all orders require our written or telex confirmation to be legally effective. The performance of the service is also deemed to be acceptance. The services to be provided by us result from the offer on which the contract is based and the description of services contained therein. Changes to the service described after the order has been placed require a new offer. We can have services provided by third parties.

Prices & Payment

All prices are in euro. Unless otherwise agreed, our claims are due within 5 days of receipt of the invoice. We are entitled to demand 70% of the order value as a deposit 4 weeks before the event. The down payment is due and payable within 3 days of invoicing. In the event of a delay in payment, we are entitled to demand interest of 8 percentage points above the respective base rate as damage caused by the delay. All prices subject to change.

Start of use / duration

The start of use and the duration of use are based on the times specified in the order confirmation. If the usage time is exceeded, a proportionate usage fee per hour or day will be charged. If the customer does not return the premises on time or in an improper manner, we are entitled to have the necessary clearing and cleaning work carried out at the customer's expense without further reminders. Damage incurred and costs incurred are to be reimbursed by the customer. We are entitled to demand an appropriate security deposit.

Liability

The customer is liable for any damage or contamination of the object of use (building and property), even if it is caused by his relatives, guests, employees, employees, visitors, suppliers or craftsmen. The customer ensures and is liable for compliance with all public law regulations, provisions and official requirements. The designation and promotion of the event are the responsibility of the customer. In the event of violations of copyright, image and name rights and trademark rights, the customer must indemnify us from all third-party claims. The timely registration of works subject to GEMA and the timely payment of the GEMA fees are also the sole responsibility of the customer. As the organizer, the customer is responsible for ensuring that the event program runs smoothly.

Withdrawal

The customer can withdraw from this contract at any time before the start of the event by submitting a written declaration of withdrawal. If the customer withdraws from the contract or if the event is not carried out by the customer, we can demand compensation, which is calculated as follows: Withdrawal by
14 days before the event = 35% of the total price
7 days before the event = 50% of the total price
From 6 days before the event = 90% of the total price
If an agreed advance payment is not made after the grace period has expired, we are entitled to withdraw from the contract. Furthermore, we are entitled to withdraw from the contract for an objectively justifiable reason. If the event cannot take place due to force majeure, the customer shall bear the costs incurred up to that point. If we have provided the customer with costs that would have to be contractually reimbursed, the customer is obliged to reimburse these costs.

Structural changes

Structural changes require our prior written consent. Their costs are borne by the customer. Upon termination of the usage relationship, the customer must restore the original condition. Electrical devices may only be connected to the existing power grid if they do not exceed the foreseen load. The customer may only attach advertising and information signs with our prior consent. Technical facilities, such as lighting and sound technology, may only be operated by us or by our agents.

Informeller Auszug aus den

AGB's

der Porti Gastro GmbH & Co. KG



XAVER'S

Rumfordstraße 35
80469 Munich

All prices are in Euro and include VAT

Your contact person:

Xaver Portenlänger & Natalie Schad
[\[events@xaver-s.de\]](mailto:events@xaver-s.de)

© Porti Gastro GmbH & Co. KG