



BANQUET FOLDER 2024



Dear Ladies and Gentlemen,  
Dear guests,

For your banquet, for your wedding, for birthday or family celebrations, for conferences and corporate events, the Seehaus in the Englischer Garten offers a unique ambience with individual service. You will feel just as well looked after in a small circle as in a very large setting.

With rooms equipped in different ways, we can tailor our services to your specific needs and make your wishes a reality. From the very beginning, our Seehaus banquet crew will be at your side with help and advice. Together with our kitchen professionals, we are happy to cater to your personal wishes.

On the following pages we will introduce you to the Seehaus.

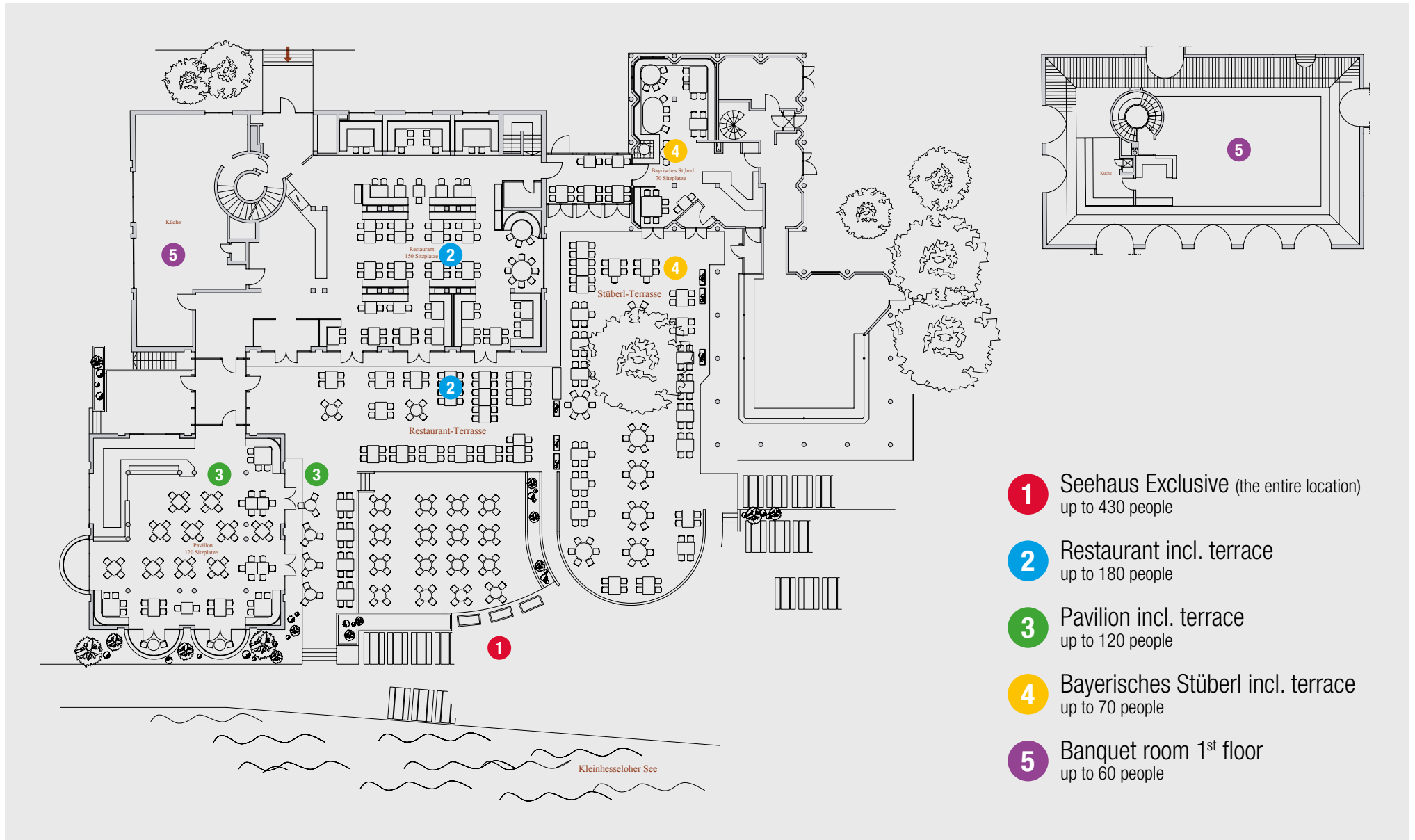
A warm welcome!  
Your SEEHAUS Team

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# The Seehaus



# The Seehaus

1

## Seehaus Exclusive

incl. terrace  
up to 430 people

Our entire house is available for your event. It can be used individually depending on the concept.

**Size:**  
Approx. 1000 sqm

**Minimum Spend:**  
on request

2

## Restaurant

incl. terrace  
up to 180 people

The bright restaurant creates a pleasant and cosy atmosphere with niches and round arches.

**Size:**  
Approx. 270 sqm

**Minimum Spend:**  
March-December:  
EUR 9.500  
January, February:  
EUR 6.000

3

## Pavilion

incl. terrace  
up to 120 people

The airy pavilion is unbelievably interchangeable. On Sundays, we serve our Big Breakfast there. In the afternoon, homemade pies and cakes tempt you. In the evening, the pavilion dresses up! For dinners, weddings or birthday parties.

**Size:**  
Approx. 130 sqm

**Minimum Spend:**  
March-December:  
EUR 5.500 without terrace  
EUR 6.500 with terrace  
January, February:  
EUR 2.500

4

## Bayerisches Stüberl

incl. terrace  
up to 70 people

In the Bavarian Stüberl, with its large tiled stove, light wood and large photos of alpine pastures come alive.

**Size:**  
Approx. 96 sqm

**Minimum Spend:**  
March-December:  
EUR 3.500  
January, February:  
EUR 1.000

5

## Banquet room

1<sup>st</sup> floor  
up to 60 people

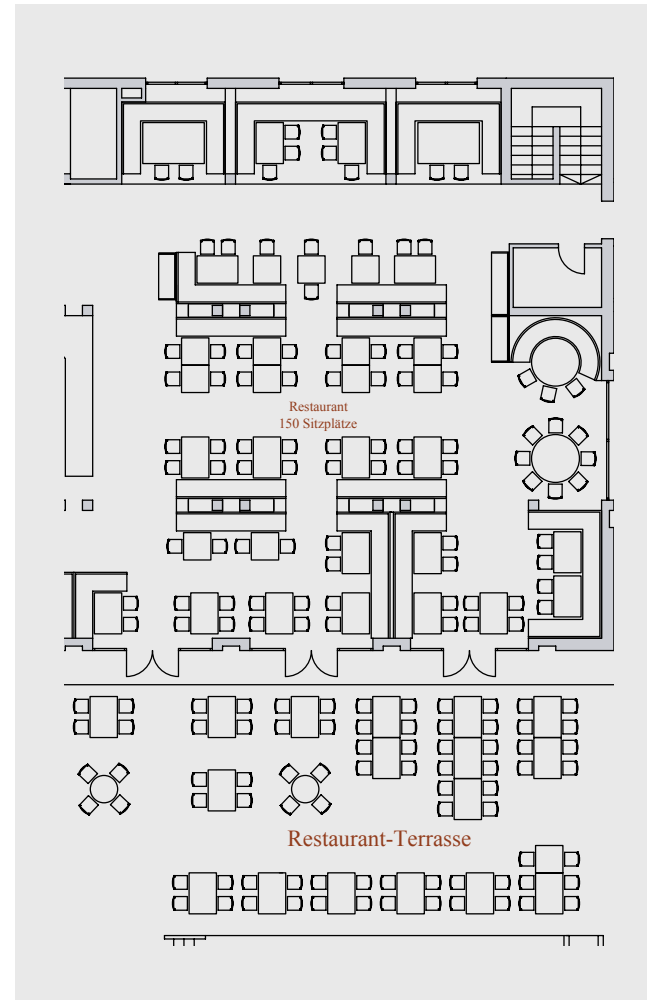
A pure, high-ceilinged banquet room has been created under the roof. Versatile use for meetings, as a ballroom or for a wedding dinner.

**Size:**  
Approx. 90 sqm

**Conference Rental Prices:**  
10-17 Uhr: EUR 450  
All day: EUR 900

**Minimum Spend:**  
March-December:  
EUR 2.400  
January, February:  
EUR 1.000

# The Restaurant



# The Restaurant

## Seating examples

### Small Group



2 tables à 10 people

Tables up to 18 people

T-table up to 20 people

### Table 22 and 23



Oval table up to 18 people

### Large Group



4 tables up to 36 people

Table up to 22 people

T-table up to 24 people

# The Pavilion



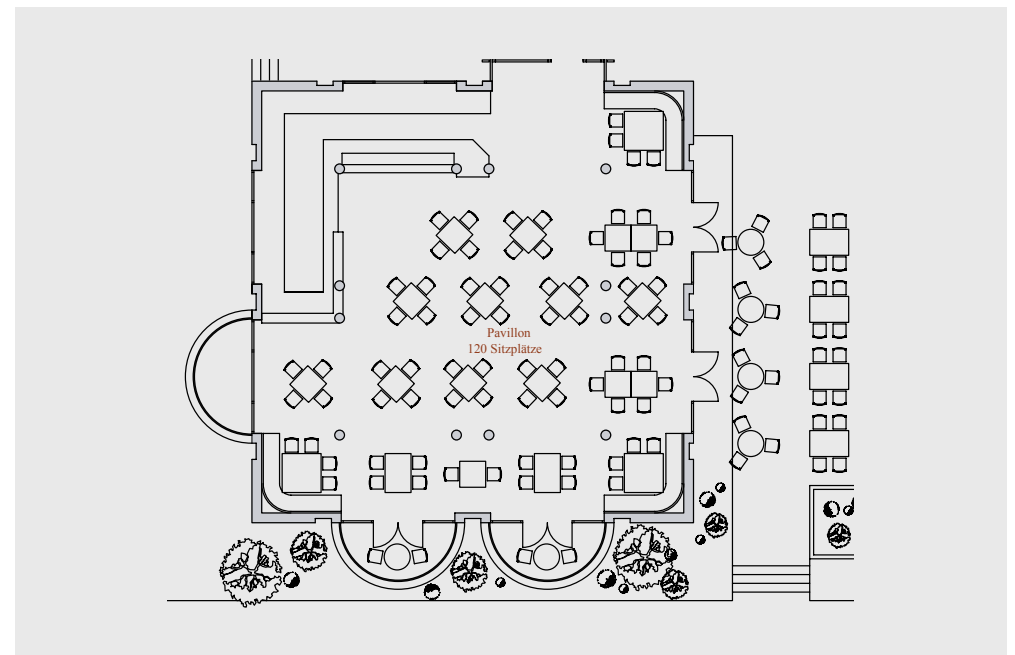
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## Pavilion

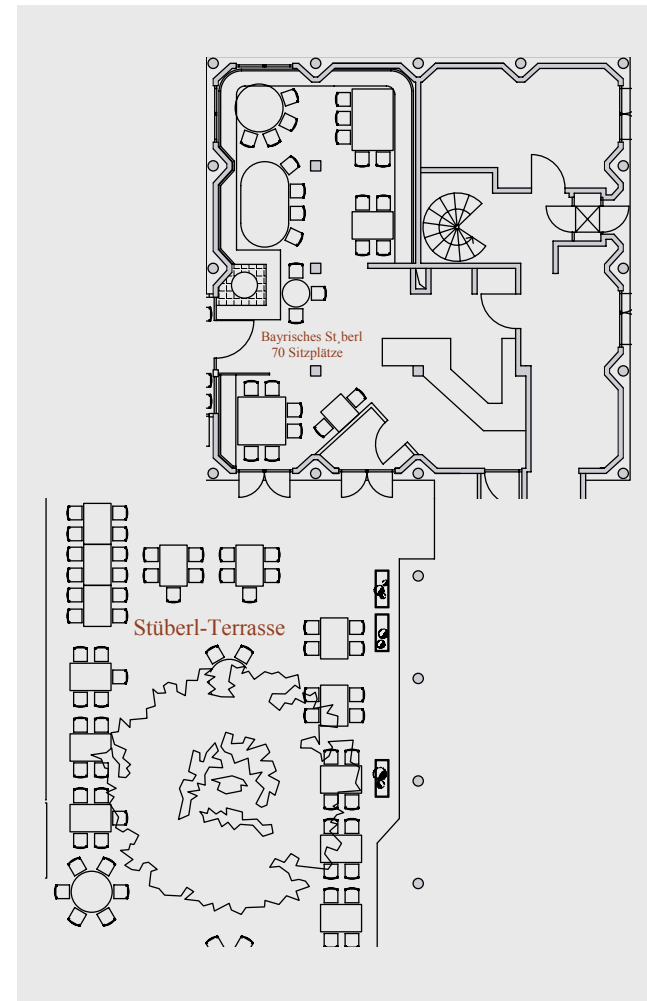
incl. terrace  
up to 120 people (Menu)  
up to 100 people (Buffet)



For your event, we will seat the pavilion with round tables. Our pavilion is also ideally suited for a standing reception.



# Bayerisches Stüberl



4

## Bayerisches Stüberl

incl. terrace  
up to 70 people (Menu)  
up to 50 people (Buffet)

Whether festive with tablecloths  
or rustic with table settings - the  
Stüberl is suitable for all occasions!



# Banquet room 1<sup>st</sup> floor



5

## Banquet room

1<sup>st</sup> floor  
up to 60 people (Menu & Buffet)

Max. Seating possibilities:

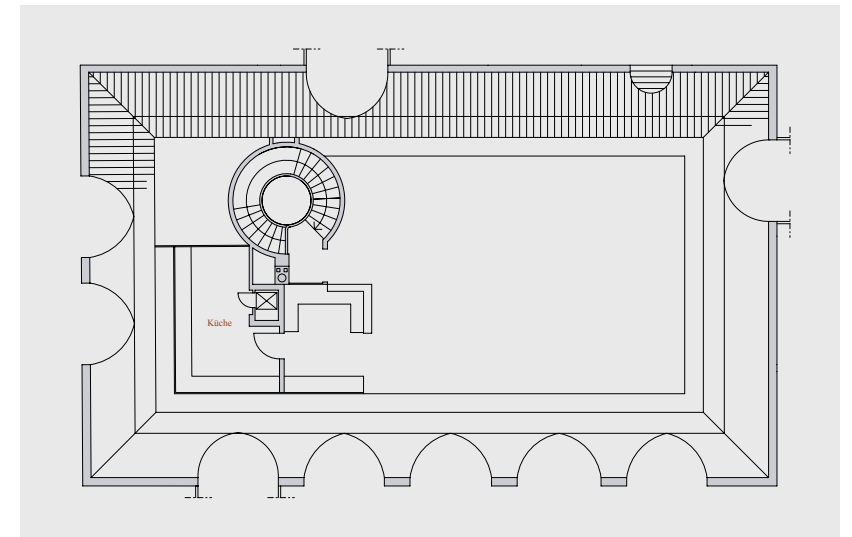
Round Tables - 60 people

Table - 28 people

U-shape - 25 people

Parliamentary - 40 people

Rows of chairs - 60 people



# Equipment and more

Projector	EUR 150
Block of A4	EUR 2.5
Stage element, 200x100 cm	EUR 45
Flip chart	EUR 35
House system (2 speakers & amplifier)	EUR 150
Canvas (banquet room), 220 x 220 cm	EUR 35
Canvas, 160 x 160 cm	EUR 35
Microphone (except Bavarian Stüberl)	EUR 35
Presenter's case	EUR 50
Lectern	EUR 130
Pen	EUR 1
TV (LCD), 75 inch, incl. stand & speaker	EUR 150
W-LAN (only in the banquet room)	free of charge
Bluetooth Speaker	EUR 30
Menu cards / Drinks menu	EUR 3.9
Selection card	EUR 2
Room plan with list of names	EUR 19
Place cards	EUR 1.5
Table cover high tables	EUR 24
Silver candelabra	EUR 25



# General

## Deposit - for non-exclusive booking of our rooms

Upon conclusion of the contract, the Client shall pay 100% of the menu price resulting from the order to the Contractor as an advance payment.

## Deposit - for exclusive booking of our rooms

For the sole (exclusive) use of a room, we charge a turnover guarantee, which is made up of the consumption of food and drinks. If the turnover is not achieved, you will be charged the difference as room rental at the end of the event. Upon conclusion of the contract, the client must pay 100% of the fixed turnover guarantee to the contractor before the event.

## Final payment

Please always settle your bill after the end of the event in cash, by EC card or credit card (except Diners).

### **Payment by invoice is not possible.**

We will be happy to send you an additional deposit invoice in advance to keep the remaining amount lower for you on the evening. Please contact our banquet office.

Of course, we will be happy to issue you a receipt with your company name for further internal billing. Please ask the responsible restaurant manager on site.

## Drinks Selection

We kindly ask you to inform us of your choice of drinks at least 14 days before the event.

## Allergies and dietary needs

If you have allergies or special dietary requirements and would like to know more about the ingredients used, please feel free to contact our staff at any time.

## Flowers

We ask for your understanding that it is not possible to bring in your own flower arrangements. Our contract florist will be happy to provide you with a consultation:

Goldmann Blumenkunst GmbH  
Grete Goldmann  
Phone: +49 89 500 942 74  
Mobile: +49 176 21837829  
Mail: [service@goldmannblumenkunst.de](mailto:service@goldmannblumenkunst.de)

## Fork money

Bringing your own cakes and pies is not permitted. Our patisserie fulfils almost all the wishes of our guests. In exceptional cases and after consultation, we charge a fork fee of EUR 3.8 per guest.

## Cloakroom

We are happy to provide trained cloakroom staff. We charge EUR 48 per hour per cloakroom attendant. We provide coat racks and hangers free of charge for up to 120 people.

## Corkage

We ask for your understanding that it is not possible to bring in drinks. In exceptional cases and after consultation, the following costs will apply:

Wines	EUR 35 per bottle
Champagne	EUR 69 per 0,75l bottle
	EUR 135 per magnum bottle, 1,5l

## VAT

All prices quoted in our banquet folder and in all food and beverage menus are inclusive of the statutory VAT of 19%.

## Number of People

We kindly ask you to inform us of the final number of guests in writing and binding at the latest 2 days before the event.

**This number is the basis for calculation.**

## Rehearsal dinner

- max. 2 menus from the current menu
- only for events with 50 or more people

In the course of event planning, a trial meal is possible by reservation for a fee. Possible dates for this are exclusively Monday to Friday from 12.00-15.00. We ask that you make an appointment in good time.

# General

## Food Selection

To enable us to purchase and prepare the desired dishes in the best possible quality, please inform us of your choice of dishes at least 14 days before the event.

In order to be able to meet the qualitative demands of our guests at all times, we ask for a uniform food selection from a size of 20 people.

Unfortunately, it is not possible to offer several menus to choose from. We offer vegetarian menus for groups of 20 or more.

## Event extension from 1 a.m. to a maximum of 3 a.m.

Any desired extension of the event must be announced at least one week before the event. Unfortunately, an extension on the day of the event itself is not possible. Event extensions will be charged as follows:

From 01.00-02.00 per head EUR 100 net + 19% VAT.  
From 02.00-03.00 per head EUR 150 net + 19% VAT.

There will be at least five staff members present.

## Additional assembly work

We will gladly take on additional work and assistance at your event for you. For the use of our staff, we charge EUR 48 per hour per staff member present.

# Finding the way to us

## From the A9 motorway (from Nuremberg)

Please take the motorway exit 76 München-Schwabing (signs to Mittlerer Ring/Messe/ICM). Keep left at the fork and continue for approx. 2km on Schenkendorfstraße B2R until you reach the exit for Kleinhesselohle/Hirschau/Gyßlingstraße/SEE- HAUS. You will see the Seehaus on your right.

## From the A8 motorway (from Salzburg)

Please take the exit in the direction of Nürnberg/Arena/Messe/ICM/Mittlerer Ring Ost. You will reach the Innsbrucker Ring/ B2R, which you follow for approx. 6km until you reach the exit towards Kleinhesselohle/Hirschau/Gyßlingstraße/SEEHAUS. You will then see the Seehaus on your left.

## From the A8 motorway (from Stuttgart)

At the end of the motorway, please keep straight on and drive into town on VerdisträÙe. After about 3 km you will pass the „Botanischer Garten“ (on your right), at the following large traffic lights turn left onto the Wintrichring/B2R. You are then on the „Mittlerer Ring“, which you follow for about 8 km. After passing through the Biedersteiner Tunnel, take the exit on the right towards Kleinhesselohle/Hirschau/Gyßlingstraße/SEEHAUS. You will see the Seehaus on your right.

## Arrival by public transport in Munich (MVV/MVG)

Bus 59 to Osterwaldstraße.  
On foot approx. 5 minutes (550m)

Bus 54/68 to Chinese Tower.  
On foot approx. 11 minutes (1 km)

Underground U3/U6 to Münchner Freiheit.  
On foot approx. 12 minutes (1.1km)

Underground U3/U6 to Dietlindenstraße.  
On foot approx. 11 minutes (1km)

## Parking spaces

(Administration via the Bavarian Red Cross - NOT SEEHAUS in the Englischer Garten)

The car park in front of the Seehaus is managed by the Bavarian Red Cross. Telephone: 089/23 73 253. Unfortunately, parking spaces cannot be reserved. Between 9 a.m. and 1 a.m. there is a charge of EUR 3 per car for the first two hours and EUR 2 per subsequent hour.

Fingerfood  
Brotzeitbrett  
Apéro-Snacks



# Fingerfood

All finger food is served on wooden trays or slate plates.

We recommend three pieces per person.  
Please select no more than five different flavours.  
Minimum order of 10 pieces per type.

## Classic per piece EUR 6

Seehaus Beef Tartare | Trout Caviar  
Salmon Tartare | Szechuan Buttons  
Beetroot Tartare | Olive

## Bavarian per piece EUR 6

Pulled Duck | Red Cabbage  
Obatzda | Radish | Pretzel  
Smoked Rainbow Trout | Horseradish | Breadcrumbs

## Seehaus Premium per piece EUR 8

Keta Caviar | Young Potato | Crème Fraîche  
Florentine Oyster Au Gratin  
Veal Tartare | Ruffle

## Vegetarian and Vegan per piece EUR 6

Avocado | Cornet  
Arancini | Truffle Mayonnaise  
Falafel | Hummus

# Brotzeitbrettl

## Seehaus Brettl EUR 21 p.P.

Selection of sausages from Kuffler's selected butchers  
Obatzda | Radi | Radishes | Mountain Cheese  
Bread | Butter | Oven-Fresh Pretzels

## Winzer Brettl EUR 23 p.P.

Selection of regional and international cheese specialities  
Grape | Fig | Chutney | Nuts | Oven-Fresh Pretzels

## Fischer Brettl EUR 28 p.P.

Smoked Trout | Sour Marinated Char  
Gravalax | Baguette

## Mediterranes Brettl EUR 25 p.P.

Fennel salami | San Daniele | Melon  
Vitello Tonnato | Antipasti | Focaccia

# Apéro-Snacks

## On the standing tables EUR 40

EUR 40 per 10 people – when it's gone it's gone!  
Grissini | Olives | Salami Pralines | Parmesan chunks

## Gedeck Premium EUR 45 p.P.

3 fresh oysters and 1 glass of champagne



# Menus



# January – December

## Classic Menu

If you wish, we can set the table for you with  
homemade bread | baguette | butter | two kinds of dip    EUR 3.6

### Menu Classic – 3 Courses

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Carrot and Ginger soup  
Greenland shrimp | coconut

Fillet of Beef  
Sugar snaps | truffled potato gratin

Crème Bavaoise with raspberry purée

**Fish:** Salmon Fillet  
Sugar snap | truffled potato gratin

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EUR 73 with meat  
EUR 65 with fish

### Menu Seehaus – 3 or 4 Courses

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Carpaccio Cipriani  
Rocket | Parmesan

Seehaus Minestrone  
Market vegetables | confit corn-fed poulard

Duet of Duroc Pork.  
Bean cassoulet | apricot | chorizo | thyme jus

Chocolate Mousse  
Bavarian whisky | marinated berries

**Fish:** Monkfish  
Bean cassoulet | apricot | chorizo | thyme jus

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EUR 77 with meat, 3 courses without carpaccio  
EUR 69 with fish, 3 courses without carpaccio

EUR 97 with meat, 4 courses  
EUR 89 with fish, 4 courses

## Vegan Menu

We will prepare the vegan menu for your event with  
a minimum of 20 vegan/vegetarian orders.  
You are also welcome to put together a vegan menu  
from our current menu.

### Vegan Menu – 4 Courses

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Variation of Beetroot  
Horseradish | Garden herbs | Celery salt

Fennel | Orange | Saffron and oat cream

Sweet Potato  
Garden onion | curry | fragrant rice

Raspberry and Blueberry slice  
with chocolate sorbet

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EUR 76

Prices are per person



# January – March

If you wish, we can set the table for you with  
homemade bread | baguette | butter | two kinds of dip    EUR 3.6

## Menu – 3 or 4 Courses

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Small Vitello Trotta  
Veal and trout | dried tomato | rocket salad

Fennel | Orange | Saffron and oat cream  
Braised Beef Short Rib

Celery | green beans

Apple strudel with vanilla sauce

**Fish:** Pikeperch  
Celery | green beans | Noilly Prat-Beurre Blanc

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EUR 77 with meat, 3 courses without Vitello Trotta  
EUR 67 with fish, 3 courses without Vitello Trotta

EUR 97 with meat, 4 courses  
EUR 87 with fish, 4 courses

Prices are per person





# 16. June – 10. October

If you wish, we can set the table for you with  
homemade bread | baguette | butter | two kinds of dip    EUR 3.6

## Menu I – 3 or 4 Courses

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„Trampo Mallorquin“  
Avocado | melon | mint

Gazpacho Andaluz  
Confit tomatoes

Dry Aged Sirloin  
BBQ shallot | smoked sweet potato | green asparagus

Variation of the Raspberry  
Vanilla ice cream | Chocolate peta zeta

**Fish:** Swordfish  
BBQ shallot | smoked sweet potato | green asparagus

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EUR 91 with meat, 3 courses without „Trampo Mallorquin“  
EUR 83 with fish, 3 courses without „Trampo Mallorquin“

EUR 91 with meat, 4 courses  
EUR 83 with fish, 4 courses

Prices are per person

## Menü II – 3 Courses

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Mediterranean bread salad  
Dried tomatoes | olives | rocket salad | balsamic dressing

Roasted corn poulard „Supreme“  
Shiitake mushroom | snow peas | risotto potatoes | poultry jus

Cream cheese slice  
Butter biscuit | caramelized vineyard peach | lavender flowers

**Fish course:** Char  
Shiitake mushroom | snow peas | risole potatoes | beurre blanc

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EUR 69 with meat  
EUR 69 with fish



# 11. October – 31. December

If you wish, we can set the table for you with  
homemade bread | baguette | butter | two kinds of dip    EUR 3.6

## Menu – 3 or 4 Courses

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Label Rouge Salmon Tartare  
Beetroot | Greek yoghurt | rocket salad

Cream of Pumpkin soup  
Pumpkin seeds | oil

Whole roasted venison saddle  
Bacon rose cabbage / chestnut / Schupfnudel / juniper cream

Tonka bean crème brûlée

**Fish:** Skrei | bacon and Brussels sprouts  
chestnut | Schupfnudel | juniper cream

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EUR 76 with meat, 3 courses without Tatare  
EUR 66 with fish, 3 courses without Tatare

EUR 98 with meat, 4 courses  
EUR 88 with fish, 4 courses

Prices are per person



# 11. October – 31. December

If you wish, we can set the table for you with  
homemade bread | baguette | butter | two kinds of dip    EUR 3.6

## Menu – 3 Courses

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Beef Consommé  
Marrow dumplings | Chives

Breast and Leg of Luggeder duck  
red cabbage | potato dumplings | breadcrumbs melt

Baked Apple panna cotta

**Fish:** Monkfish  
Bean cassoulet | apricot | chorizo | thyme jus

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EUR 67 with duck  
EUR 67 with fish

Prices are per person



# January – December / Menu to put together

## Starters and Soups

Prices are per person



### Seehaus Salad

Young Munich lettuce with cucumbers-  
and house dressing

EUR 17

### Caesar Salad

With anchovy fillets, parmesan, bacon and croutons

EUR 20

Top your salad with:

Beef fillet stripes                      plus 9.5

2 fried king prawns                      plus 12

### Homemade Gravalax

With potato rösti, cucumber and mustard relish

EUR 27

### Beef Carpaccio „Cipriani“

Sliced wafer-thin, with rocket, parmesan  
and truffle mayonnaise

EUR 25



### Vegetable broth

With own garnish and pancake strips

EUR 8.5

### Beef Tatar

With crispy house bread

EUR 26

### Dumpling Soup

Topped with fresh chives

EUR 11.5

### Bouillabaisse à la Seehaus with local fish

With lots of vegetables, rouille sauce and baguette

EUR 25.5

# January – December / Menu to put together

## Main Courses

Prices are per person



### Grigliata Mista

Mediterranean grilled vegetables with olive oil

EUR 21

### Trout Müllerin

Freshly caught from the Munich area. Refined with white wine, accompanied by browned butter and parsley potatoes

EUR 33

### Johannisberger Schnitzel

Grilled veal paillard in lemon caper sauce, refined with Johannisberger Gelblack, ribbon noodles

EUR 36

### Homemade Veal Meatballs

Potato and cucumber salad and shallot sauce

EUR 22

### Crispy Roast Pork

Munich-style with potato and bread dumplings, coleslaw, fresh horseradish and beer sauce

EUR 24

### Original Kuffler Wiener Schnitzel

The best. With potato-cucumber-salad and cranberry jam

EUR 36

### Roasted Duck Breast

Potato dumplings with breadcrumb butter and apple red cabbage

EUR 29

### Grilles Salmon Steak

From Norwegian Fjords with green asparagus, potato gratin and béarnaise sauce

EUR 35

### Fillet of Beef, 200 gr.

Green asparagus, potato gratin and béarnaise sauce

EUR 54

# Desserts

You are welcome to put together your own menu from our Seehaus classics.



## Warm Apple Strudel

Served with vanilla cream ice cream

EUR 15.5



## Creme Bavaoise

Served on raspberry puree

EUR 13



## Vegan Chocolate Mousse

EUR 12

Prices are per person





# Midnight Snack

We recommend ordering the midnight snack for half of the guests present.

Chili con Carne	EUR 8.9
Currywurst   Bread	EUR 6.5
Goulash   Farmer's Bread	EUR 8.9
Cheese Board   Fig Mustard   Grapes   Bread	EUR 15



Prices are per person

# Buffets



# Buffet Bayerisch

(from 30 guests)

Already laid out on the buffet  
house bread | pretzels | butter

## Seehaus Starters

### **Seehaus Fischerbrettl**

smoked trout | marinated char | pickled salmon

### **Seehaus Metzgerbrettl**

South Tyrolean ham | Kamin-, Hirsch- and Pfefferwurzn

### **Seehaus Kasbrettl**

Romadur | Obatzda | Emmental | Camembert

Potato salad | Bavarian coleslaw | Sausage salad

## Soup

Beef Consomme

## Main Courses

Trout | potato and spinach gratin | white wine sauce

Suckling pig | bread dumplings | dark beer sauce

Roasted Lugeder Duck | red cabbage | potato dumplings | duck jus

Beef Fillet | pepper cream

Bavarian Mac & Cheese | fried onions | chives

## Desserts

Flummery (similar to panna cotta) | apricot ragout

Crème Bavaoise

Seehaus Apple Strudel | vanilla sauce

EUR 84

Available with every buffet: Seehaus Cheese Board  
Selection of regional and international cheese specialities  
Grape | Fig | Chutney | Nuts                      EUR 15 per person

# Seehaus Buffet

(from 30 guests)

Already laid out on the buffet  
House bread | focaccia | butter | olive oil & sea salt

## Starters

marinated salmon | rocket salad | pink pepper

seafood salad

San Daniele prosciutto | melon

vitello tonnato

buffalo mozzarella | basil

caesar salad

## Soup

Seasonal Soup

## Main Courses

Sea bream | tomato | olive | rosemary potatoes

Osso Bucco | courgette

Pollo al limone - lemon chicken

porcini risotto | parmesan

spinach & ricotta ravioli | sage butter

## Desserts

Tiramisu

Mango panna cotta

Fresh fruit

EUR 88

# Grill Buffet

(from 30 guests)

Already laid out on the buffet  
bread | baguette | butter | herb butter

Prices are per person

## Starters

selection of charcuterie

gulf salad | croûtons | bacon | pecorino | pepperoncini

colourful tomato | buffalo mozzarella

prawn cocktail . mediterranean pasta salad

## Fresh from the grill

short ribs . salmon steaks

marinated pork neck

prawn skewers . BBQ chicken on the bone

beef medallions . salsiccia

## Side dishes

small jacket potatoes . Grilled vegetables

corn on the cob . Mac & Cheese

## Dips

peppercorn . BBQ sauce . sour cream . chimichurri

## Dessert

Selection of ice cream and sorbet (flying service)

Crème brûlée . Chocolate mousse

Fruit salad . Strawberries | Mascarpone

EUR 99

# Meetings

All snacks are served fresh on the buffet.

**Seehaus Coffee Break** EUR 17 p.P.

Danish pastry | mini butter croissants | butter pretzels

**Bavarian Coffee Break** EUR 19.5 p.P.

Oven-fresh pretzels | veal sausages | wheat beer

**Fitness Break** EUR 19 p.P.

Bircher muesli | smoothies | fruit salad

## Drinks

**Filter Coffee** EUR 17.5 (Pot)

**Tea** EUR 15.5 (Pot)

Soft drinks and other alcoholic beverages can be found on our drinks menu.



# Cakes and Sweets

From our in-house SEEHAUS patisserie. We will be happy to advise you on your choice. You can also take our daily selection of sweets home with you.

## Cakes and Tartes

Apple butter crumble	12 pieces	EUR 83
Marble cake	12 pieces	EUR 83
Cheesecake	12 pieces	EUR 83
Raspberry cake	12 pieces	EUR 83
Mixed berry cake	12 pieces	EUR 83
Strawberry cake (only summer)	12 pieces	EUR 83
Cream cake with fruit	12 pieces	EUR 83
Plum pudding (20.08.-03.10.)	1 piece	EUR 7
Lemon tart	10 pieces	EUR 67
Gluten-free chocolate tart	10 pieces	EUR 67

We will be happy to share our seasonal range of cakes with you.



# Cakes & Pies

We offer a wide variety of cakes for birthdays and weddings: from mini cakes to exclusive multi-tiered wedding cakes. We will be happy to make your cake after individual consultation and according to your wishes.

Danube wave	14 Pieces	EUR 96
White chocolate-passion fruit buttercream	14 Pieces	EUR 96
Lime yoghurt cream	14 Pieces	EUR 96
Nut cake	14 Pieces	EUR 96
Sachertorte	14 Pieces	EUR 96
Black Forest gâteau	14 Pieces	EUR 96
Seehaus Cake	14 Pieces	EUR 96
Prince Regent's Cake	14 Pieces	EUR 96

## BERRY HEART with seasonal berries

10 Pieces	EUR 76
20 Pieces	EUR 150
30 Pieces	EUR 217

## Wedding Cakes

Please note that the order must be placed 20 days before the event

2-storey (Customised decoration +EUR 21)	26 Pieces	EUR 180
3-stöckig (Customised decoration +EUR 29)	54 Pieces	EUR 375
4-stöckig (Customised decoration +EUR 37)	86 Pieces	EUR 595
5-stöckig (Customised decoration +EUR 45)	122 Pieces	EUR 845

### Decoration

Pinning flowers	EUR 17
Berry deco	EUR 25
Individual labelling	EUR 25



# Your contact persons

## Banquet requests

Jennifer Zeitler / Banquet management

Fon: +49.89 381 613-11 (appointment after consultation)

[jennifer.zeitler@kuffler.de](mailto:jennifer.zeitler@kuffler.de)

Monday | Tuesday 11.30 till 19.00

Wednesday | Friday 09.30 till 17.00

Tamara Zundel

Fon: +49.89 381 613-10

[tamara.zundel@kuffler.de](mailto:tamara.zundel@kuffler.de) (appointment after consultation)

Monday to Thursday 08.00 till 13.00

## Bookkeeping and accounting:

Fon: +49.89 381 613-23

[buchhaltung.seehaus@kuffler.de](mailto:buchhaltung.seehaus@kuffler.de)

Monday to Thursday 09.00 till 16.00

Friday 09.00 till 15.00

## Address

Seehaus im Englischen Garten

Kleinhesselohle 3 | 80802 Munich

[seehaus@kuffler.de](mailto:seehaus@kuffler.de)

Tel.: +49.89 381 613-0

Fax: +49.89 341 803

