

DRINKS PACKAGES

raise spirits with a selection of packages available.

VOUCHERS

DRINKS VOUCHERS - £6 EACH

a medium glass of haus wine | single spirit & mixer
selected bier or cider | bottle of beer | wide range of non-
alcoholic options available

STEIN VOUCHERS - £12 EACH

any stein of bier, cider or stein cocktail
a bierkeller favourite

SOFT DRINK VOUCHERS - £3.5 EACH

any soft drink perfect for those who require non-alcoholic
options

RECEPTIONS

SPARKLING RECEPTION - £6 PER PERSON

greet your guests with a glass of prosecco

CHAMPAGNE RECEPTION - £12 PER PERSON

champagne to get your evening started with a pop!

ALKOHOLFREI

DRINKS VOUCHERS - £6 EACH

can be used on a wide range of low and non-alcoholic biers and cider

ALKOHOLFREI COCKTAILS - £7 EACH

a wide range available to purchase at the bar

PACKAGES

HAUS WINE PACKAGE - £130

any 6 bottles of wine from our house selection

PREMIUM WINE PACKAGE - £195

any 6 bottles of wine from our premium selection

PROSECCO PACKAGE - £150

6 bottles of prosecco

SPIRIT PACKAGES - FROM £90

your choice of selected bottled spirit and mixers

SHARERS

TABLE TOP KEGGIES - £45 EACH

ice cold and self tapped 5-litre bitburger keggie

BEER TOWERS - FROM £27.5

3 litre towers with a selection of bier or cider

BEER BUCKETS - 5 BOTTLES FOR £23.45

choose from corona, desperados, Budweiser or
rekorderlig cans

BREAKFAST & BRUNCH

kick start your day with a delicious food option!

TRADITIONAL BREAKFAST

sausages, bacon rashers, black pudding, hash browns, fried eggs and baked beans with toast. £9.50

VEGGIE BREAKFAST (V)

vegan sausages, sauteed mushrooms, roasted tomato, hash browns, fried eggs and baked beans with toast.
£8.50

AVOCADO SMASH (V)

two poached eggs, fresh avocado on sourdough toast. £8

AMERICAN STYLE VEGAN PANCAKES (VE)

with maple syrup and blueberry compote
3 stack £6.50 or 5 stack £8

AMERICAN STYLE PANCAKES

with maple syrup and 3 rashers of streaky bacon
3 stack £7.50 or 5 stack £9

BUILD YOUR OWN BREAKFAST BUTTY

two toppings on a toasted brioche bun. £5

CHOOSE FROM THE FOLLOWING:

2 pork sausages	2 vegan sausage (ve)
2 bacon rashers	hash brown (ve)
fried egg	avocado smash (ve)
black pudding	mushrooms (ve)

UNLIMITED TEA, COFFEE, AND FRUIT JUICE STATION £4PP

FINGER FOOD BUFFETS

Choose from our wonderful selection inspired by Germany's traditional favourites! A lighter food option to cater to your guests.

4 OPTIONS FOR 14 PER PERSON

6 OPTIONS FOR 18 PER PERSON

8 OPTIONS FOR 22 PER PERSON

CHICKEN SCHNITZEL BITES

tender buttermilk fried chicken bites served with a selection of sauces

HOG SLIDERS

hog meat, sage & onion stuffing & apple sauce on slider buns

GLAZED BRATWURST BITES

bite-sized traditional bratwurst in a mustard, apple & maple glaze

CHICKEN WINGS

crispy chicken wings marinated in our homemade rub & tossed in your choice of sauce

VEGAN WINGS

crispy fried plant based boneless wings served with a selection of sauces (VE)

PIZZA SLICES

selection of meat topped & vegetarian stone-baked pizza slices

VEGAN GLAZED BRATWURST BITES

bite-sized vegan bratwurst in a mustard, apple & maple glaze

GIANT BAVARIAN PRETZEL

served with cream cheese & chive dip

LOADED FRIES

choose your topping: currywurst, vegan currywurst, bbq pork, spicy bacon & cheese

VEGAN HOG SLIDERS

vegan hog meat, sage & onion stuffing & apple sauce on slider buns

CRISPY KING PRAWNS

breaded butterfly king prawns with lemon & black pepper mayo

DOUGH BALLS

stuffed with mozzarella cheese & garlic butter (v)

ADD SOME DELICIOUS DESSERTS

mini doughnuts

mini brownie bites

SET MENUS

choose options from our delicious selection of hearty warm dishes.

these are available for parties of over 25 people. served as a sit-down 2 or 3 course meal.

2 COURSE £22PP OR 3 COURSE £29PP

STARTERS

MOROCCAN BEETROOT FALAFEL

served on flatbread salad and coriander chilli mint lime dressing (V)

PRAWN COCKTAIL

served on a bed of mixed leaf and brown roll

SOUP DU JOUR

served with garlic bread (V)

MAINS

BRAISED STEAK IN RED WINE SAUCE

served with herby mash and buttered greens

CHICKEN CHASSEUR

served with wild rice and buttered green veg

HOMEMADE VEGAN COTTAGE PIE

red & brown lentils topped with herby mash served with greens (ve)

DESSERTS

TIRAMISU

coffee soaked sponges, layered with zabaglione cream & finished with cocoa dusting

ETON MESS

fresh strawberries, strawberry syrup, meringue and double whipped cream (gf)

STICKY TOFFEE PUDDING

sponge cake covered with sticky toffee sauce served with custard (ve)

BUILD-A-BRATWURST

a simple but delicious option to cater for your group.

LET YOUR GUESTS CHOOSE FROM A SELECTION OF THE BELOW:

**TRADITIONAL BRATWURST
CHEESE FRANKFURTER
TURKEY FRANKFURTER (HALAL)
CHILLI BEEF FRANKFURTER
VEGAN BRATWURST**

ADD THEIR TOPPINGS:

**MUSTARD
KETCHUP
CRISPY ONIONS**

SERVED IN A CRISPY BUN WITH FRIES

HOT BUFFETS

These are available for parties of over 25 people.

CHOOSE TWO DISHES FOR £18PP

CHICKEN CHASSEUR

served with wild rice and greens

BRAISED STEAK IN RED WINE SAUCE

served with herby mash and buttered greens

HOMEMADE CREAMY MUSHROOM & GARLIC CHEESE PIE

served with herby mash & greens (v)

HOMEMADE VEGAN COTTAGE PIE

red & brown lentils topped with herby mash served with greens (ve)



if you have any further requirements or need know any more information please speak to one of our sales and events managers.

if you need anything urgently please call us on 0800 0548 179 or email us at bookings@thebierkeller.com

we look forward to sharing an unforgettable event with you!