

DRINKS PACKAGES

raise spirits with a selection of packages available

VOUCHERS

DRINKS VOUCHERS - £6.5 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 - £12.5 EACH

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

SOFT DRINK VOUCHERS - £3.5 EACH

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

RECEPTIONS

SPARKLING RECEPTION

£6.5 PER PERSON

greet your guests with a glass of prosecco

CHAMPAGNE RECEPTION

£14 PER PERSON

champagne to get your evening started with a pop!

ALKOHOLFREI

ALKOHOLFREI COCKTAILS

£7 EACH

a wide range available to purchase at the bar

PACKAGES

HAUS WINE PACKAGE - £125

any 6 bottles of wine from our house selection

PREMIUM WINE PACKAGE - £195

any 6 bottles of wine from our premium selection

PROSECCO PACKAGE - £160

6 bottles of prosecco

SPIRIT PACKAGES - FROM £90

your choice of selected bottled spirit and mixers

SHARERS

TABLE-TOP KEGGIES - £47.5 EACH

ice cold and self tapped 5-litre bitburger keggie

BEER TOWERS - FROM £29

3-litre towers with a selection of bier or cider

BEER BUCKETS

5 BOTTLES FOR £24.45

choose from corona, desperados, budweiser
or rekorderlig cans

BREAKFAST & BRUNCH

kickstart your day with a delicious food option!

TRADITIONAL BREAKFAST - £10.5

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

VEGGIE BREAKFAST (V) - £9.5

vegan sausages, sautéed mushrooms, roasted tomato, hash browns, fried eggs and baked beans with toast

AVOCADO SMASH (V) - £9

two poached eggs, fresh avocado on sourdough toast

AMERICAN STYLE VEGAN PANCAKES(VE)

with maple syrup and blueberry compote

3 stack - £7.5

5 stack - £9

AMERICAN STYLE PANCAKES

with maple syrup and 3 rashers of streaky bacon

3 STACK - £8.5

5 STACK - £10

BUILD YOUR OWN BREAKFAST BUTTY - £6

two toppings on a toasted brioche bun

CHOOSE FROM THE FOLLOWING:

2 pork sausages

2 bacon rashers

fried egg

black pudding

2 vegan sausage (VE)

hash brown (VE)

avocado smash (VE)

mushrooms (VE)

UNLIMITED TEA, COFFEE AND FRUIT JUICE STATION £4PP

FINGER FOODS BUFFET

choose from our wunderbar selection inspired by Germany's traditional favourites!

A lighter food option to cater to your guests

4 OPTIONS - £16PP | 6 OPTIONS - £20PP | 8 OPTIONS - £24PP

CHICKEN SCHNITZEL BITES

tender buttermilk fried chicken bites served
with a selection of dips

HOG SLIDERS

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

GLAZED BRATWURST BITES

bite-sized traditional bratwurst in a honey
mustard glaze

CHICKEN WINGS

spicy breaded chicken wings with your
choice of dip

VEGAN WINGS

spicy breaded plant based boneless wings
with your choice of dip (VE)

PIZZA SLICES

selection of meat topped and vegetarian
stone-baked pizza slices

VEGAN GLAZED

BRATWURST BITES

bite-sized vegan bratwurst in a honey mustard glaze

GIANT BAVARIAN PRETZEL

served with cream cheese & chive dip

VEGAN HOG SLIDERS

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

CRISPY KING PRAWNS

breaded butterfly king prawns with sweet chilli

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 £24 PER PERSON | 3 COURSE £31 PER PERSON

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 greens

HOMEMADE VEGAN COTTAGE PIE

red & brown lentils topped with herby mash served with buttered 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

FROM 12.50 PER PERSON

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 BRIOCHE BUN WITH SKIN-ON FRIES AND SLAW

HOT BUFFETS

available for parties of over 25 people

CHOOSE 2 DISHES FOR £20PP

CHICKEN CHASSEUR

served with wild rice and buttered greens

BRAISED STEAK IN RED WINE SAUCE

served with herby mash and buttered greens

HOMEMADE CREAMY MUSHROOM & GARLIC CHEESE PIE

served with herby mash and buttered greens (V)

HOMEMADE VEGAN COTTAGE PIE

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

some food will have traces of nuts, please let your server know of any allergies

if you have any further requirements or need to 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