



OKTOBERFEST FEELING

SPECIAL OFFER

Your corporate event at the Platzl Hotels

September – October 2022

BOOK YOUR COMPANY'S OCTOBERFEST AT THE PLATZL HOTELS!

It's finally back: this year, the first beer barrel will once again be tapped with the traditional cry of "O'zapft is", marking the start of the Oktoberfest on Munich's Theresienwiese festival grounds. At the same time, we will be recreating that unmistakable Oktoberfest mood in our hotels and pubs.

Celebrate with your colleagues or your whole company "in private" in [AYINGER AM PLATZL](#) and [AYINGER IN DER AU](#), or in the [KRESZENZ⁴ – DER SAAL](#) venue, without having to forgo the vibrant Oktoberfest atmosphere! We will be waiting in rooms lovingly decorated with aromatic gingerbread hearts and opulent hop garlands to serve you home-made delicacies and cool Ayinger beer from the barrel. And to set the mood, we are happy to book regional artists to perform beer tent music for you.

Bavarian lifestyle, traditional and deeply rooted in our love of our home.

TRADITIONAL OCTOBERFEST DELICACIES

COLD PLATTER

Venison sausage from our own hunting grounds | South Tyrolean bacon | Country dripping with crackling | Cheese spread | Sour cream butter | Spicy Alpine cheese and green pepper cheese from the Tegernsee organic cheese dairy | Pickled radishes | Red radish | Fresh horseradish | Farmhouse bread | Pretzels

BAKED IN THE CASSEROLE

Crispy Oktoberfest duck | Wiener Schnitzel | Meatballs | Two types of dumpling | Cheese spaetzle | Fried potatoes | Pan-fried vegetables | Coleslaw | Sauces

PAN-FRIED

Shredded pancake with apple compote and baked damson plums



from 59,00 € per person incl. Ayinger beer from a 30-litre wooden barrel

GOURMET OCTOBERFEST DELICACIES

COLD PLATTER

Venison sausages from our own hunting grounds | Cheese spread | Herb cream cheese | Char tartare | Sour cream butter | Spicy Alpine cheese from the Tegernsee organic cheese dairy | Vegetable tartare | South Tyrolean bacon | Two types of radish | Fresh horseradish | Farmhouse bread | Pretzels

BAKED IN THE CASSEROLE

Tender ox cheeks | Crispy duck pieces | Fried filet of salmon trout | Potato and herb dumplings on Bavarian ratatouille | Ginger carrots | Red cabbage | Curd spaetzle | Rosemary potatoes

DESSERT SELECTION

Raspberry and wheat beer shredded pancake | Berry ragout | Cream cheese strudel with apple sauce



from 68,00 € per person incl. Ayinger beer from a 30-litre wooden barrel

This offer applies from 17 September to 3 October 2022, upon request and subject to availability. The two pubs can be booked for a minimum of 20 guests each; we will put together an individual package for you for the KRESZENZ⁴ – Der Saal venue for up to 180 guests. Where possible, we offer special rates for overnight stays in connection with these events.

Call us on +49 89 23 703-777 for a personal consultation.



Platzl Hotel
Restaurant Pfistermühle
Ayinger am Platzl
Platzl Karree Boden & Bar
Josefa Bar & Kaffee

Marias Platzl Hotel
Kreszenz⁴ – Der Saal
Ayinger in der Au