

SOFITEL MUNICH BAYERPOST

INSPIRED MEETINGS



CUSTOMISED CONFERENCE SERVICE BY SOFITEL INSPIREDMEETINGS[®].

Sofitel's conference addresses combine typically French flair with regional charm and offer a fantastic framework for creative business meetings. We leave nothing to chance from supervisory board and board meetings to high-quality company seminars and top-rate conferences. Our InspiredMeetings[™] event planners organise your event down to the last detail, including the latest conference and video conference technology as well as interpreter booths.

SOFITEL INSPIREDMEETINGS[™] MEANS THE HIGHEST CREATIVITY AND QUALITY.

Be inspired all over the work by the creative event planning of Sofitel: Whether it is a soirée in a small group of people or an opulent banquet, a meeting at the board room and or a highly-regarded product launch, French and international menus or champagne and cocktails - the creativity of our event planners has no limits.



THE PLANNING PHASE Give your event a personal touch

The InspiredMeetings[™] event planners from Sofitel are there during the entire planning process as personal contact people and coordinate the equipment and conference equipment to your personal needs and goals. Six criteria of excellence guarantee an unforgettable conference experience:

- 1. Individually decorated conference rooms
- 2. Cutting-edge conference equipment
- 3. Sophisticated gastronomy and menu selection
- 4. Customised entertainment programme
- 5. Individually designed conference rooms
- 6. Services as required



ON THE DATE OF THE EVENT Personalised service and commitment

On the day of the event, the InspiredMeetings[™] concierge is there to help and will ensure that your event will go according to plan and will be a success. We at Sofitel go all out to transform your events to InspiredMeetings[™] from the very first moment.

With our Meetings&Events online booking service, with the click of a mouse, you can choose from the best Sofitel locations around the world which best meet your needs.



INSPIRED EVENT PLANNER
Design your completely personalised meeting

As a reliable and competent contact person for Sofitel's excellent conference facilities, the Sofitel InspiredMeetings[™] expert will see you through the entire planning process so that the facilities are tailored to your needs and goals. Six major categories offer unlimited combinations for an unforgettable experience:

- Individually configured conference rooms
- Cutting-edge equipment
- Refined banquets
- Event-appropriate activities
- Harmoniously styled rooms
- Need-based services

INSPIRED EVENT CONCIERGE

Individual solutions, commitment and anticipation

The Sofitel InspiredMeetings[™] Concierge is there at your side to put heart and soul into seeing that everything goes according to plan to ensure that your event is a complete success.



Life is Magnifique in Munich!





INFORMATION

ADDRESS

SOFITEL Munich Bayerpost Bayerstraße 12 80335 Munich Tel: 089 599480 Fax: 089 599481000 h5413@sofitel.com www.sofitel.com

LOCATION

SOFITEL Munich Bayerpost combines the charming magnetism of a historical building with cutting-edge interior design by the architect Haller & Klein. Behind the Wilhelmesque façades of the former Royal Bavarian post office, the essence of an elegant, cosmopolitan and contemporary hotel culture awaits you within. Here the French way of life is strongly emphasised and is quite tangible.

The metropolitan city of Munich lies within a landscape of many lakes and forests: A Bavarian zest for life and potpourri of culture and fashion are always worth the trip, any time of year.

In the heart of Munich and in direct proximity to the best addresses for culture, gastronomy and shopping, the Sofitel Munich Bayerpost is the ideal starting point to discover the city and the Bavarian zeal for life. And in the hotel itself everything is in place to make every stay an unforgettable experience.

DISTANCES

DOWN TOWN	500 M
CENTRAL STATION	 15 M
TRADE FAIR (MESSE)	 7 KM
AIRPORT	 41KM

So SPA



INFORMATION

ACTIVITIES & ATTRACTIONS

Discover the town hall on Marienplatz, the Frauenkirche church, the Residence, Odeon Square and Viktualienmarkt (daily food market). Visit the famous museums and the old and new Pinakothek or the Pinakothek of Modern Art and the German Museum. Take a deep breath in Olympiapark, in the English Garden or in the park adjacent to Nymphenburg Castle.

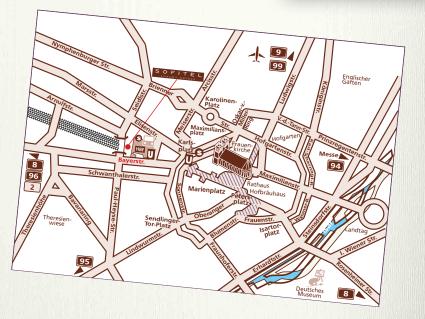
Life is Magnifique in Munich!

SO SPA

In the 570 m² "So SPA" with high-quality fitness studio, snail-shaped pool with counter-current machine, sauna, steam bath and deep relaxation room, a large range of activities is available. In addition, you can book massages and cosmetic treatments. Experience beauty treatments by Cinq Mondes and the exquisite skin care series Carita of Paris.









Superior Room



Luxury Room



ROOMS 396 rooms including 12 Junior Suites 31 Duplex Junior Suites 4 Executive Junior Suites 4 Prestige Suites 4 Opera Suites 1 Imperial Suite - "Pearl" 1 Magnificent Apartment "Oyster"

The 339 elegant rooms and 57 suites which are tailored to the highest demands combine sophisticated materials such as leather, wood, chrome and glass.

Enjoy these comfort highlights

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Like the exclusive Sofitel "My Bed™" concept or the natural stone wellness baths integrated into the living area.

The colourful, two-floor duplex junior suites on the top floor offer a wonderful view of the roofs of Munich or into the Alps.

The Pearl and Oyster suites are perfectly suited for exclusive presentations, meet & greets in a small and personal group and with a special atmosphere.

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IMPERIAL SUITE "PEARL"

How it shimmers! What glamour! A room like a diva, inspired by famous Hollywood classics like Grace Kelly: pure style and yet extravagant, modern and yet timeless and with an inimitable grandeur. Shining lights bathe the six-metre-high ceilings in silvery light. Wall coverings with golden glass pearls shine stylishly.

- Glamorous suite with 80m² with a separate living and sleeping area
- A very extensive living room with a separate eating area, balcony and design fireplace
- Brilliant Bang & Olufsen technology in TV and Hifi area





Imperial Suite



Magnificent Apartment

MAGNIFICENT APARTMENT "OYSTER"

Fashionable, modern, with ceilings six metres high, impressive window fronts and the most spacious room design possible. The finest materials with an extraordinary finish meet the free feeling of the room here. A living experience which impresses – and with which you can impress.

- The largest suite in the hotel with a separate living room, bedroom and work room in 175m² including own kitchen
- Can be connected to another room upon request
- Unique light ambience with an individual ceiling installation which can be individually set with a touch panel
- · Brilliant Bang & Olufsen technology in TV and HiFi area
- 13m² large monitor wall for films, portraits and presentations





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INFORMATION

CULINARY PLEASURES

SCHWARZ & WEIZ

evenings.

ISARBAR

We pamper our guests in the culinary sense with innovations from French cuisine and other refined delights.

The event restaurant Schwarz&Weiz will welcome you in the morning with an extensive SOFITEL breakfast buffet, at noon with a well-balanced lunch buffet and can be exclusively rented out in the

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Event Restaurant Schwarz & Weiz



DÉLICE La Brasserie

DÉLICE LA BRASSERIE DÉLICE La Brasserie offers simple but high-quality cuisine with French basics but with a modern touch.

At ISARBAR you will find a stylish ambience to enjoy a glass of wine or to end the day with friends with our special drink Isargold. Sample the modern variations of international classics, sophisticated wines

and spirits in the lounge, library or on the terrace.



Tsarbar

SOFITEL MUNICH BAYERPOST





GENERAL OVERVIEW

Meetings, conferences and gala events are events of the highest significance for you and your company. In order to ensure the seamless handling of these important dates, SOFITEL Munich Bayerpost offers professional and customised solutions. Our experienced teams take over the entire organisation of your event and provide support to you and your guests with the excellent service typical to Sofitel, so that your stay will become an unforgettable moment.

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20 MEETING ROOMS	AREA (M²)	LENGTH (M)	WIDTH (M)	HEIGHT (M)	PARLIAMENT	THEATRE	U- SHAPE	BLOCK	BANQUET	COCKTAIL
LEHEL 1		6,89								-
LEHEL 2		6,89	3,56			16		12		-
LEHEL 2&3		6,89				26				-
LEHEL 3	25	6,89	3,56			16	-	12	-	
LEHEL 4		6,89	3,54							
LEHEL 5	24	6,89	3,47			16		12		-
LEHEL 5&6		6,89				26				-
LEHEL 6		6,89	3,47					12		-
HAIDHAUSEN		12,20	6,20							-
BOGENHAUSEN 1	92	13,20			54	72				-
BOGENHAUSEN 2										-
SCHWABING 1-6			19,30	3,80						270
SCHWABING 1	51	8,20	6,30	3,85		40				-
SCHWABING 2	59	8,20	7,55	3,85		48				- 1
SCHWABING 3	43	8,20	5,25	3,85		32	12		20	-
SCHWABING 4	46	8,75	5,25	3,85		32	12		20	-
SCHWABING 5	64	8,75		3,85		48				-
SCHWABING 6	51	8,15	6,30	3,85		40	16		20	-
SCHWABING 1-2	110	8,20	13,85	3,85		90	36		60	-
SCHWABING 2-3	103	8,20	19,30	3,85	48	90	36		60	-
SCHWABING 1-3	153	8,20	19,30	3,85		96	46		90	-
SCHWABING 1-3 & CORRIDOR		12,20	19,30	3,85	126	140			130	-
SCHWABING 4-5	110	8,75	12,80	3,85	48	90	36		40	-
SCHWABING 5-6	115	8,75	16,30	3,85		90	36		40	-
SCHWABING 4-6	161	8,75	19,30	3,85		96	46		90	-
SCHWABING 4-6 & CORRIDOR		12,75	19,30	3,85	126	140	-		130	-
NYMPHENBURG 1-3	923	35,50	26,00	5,90		800	-		400	800
NYMPHENBURG 1&2	614	19,20	26,00	5,90	348	496	-	-	250	-

EVENT FACILITIES

GENERAL OVERVIEW

- All conference rooms are fully air-conditioned and can be darkened
- Cutting-edge conference and presentation equipment, innovative light and sound equipment

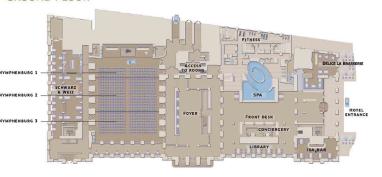
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- All rooms have analogue, ISDN and high-speed Internet
- A unique, design-oriented atmosphere
- Spacious foyer areas offer enough room for your individual event concept



LOUNCE

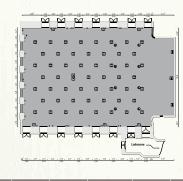
GROUND FLOOR



EVENT AREA GROUND FLOOR Nymphenburg 1 - 3



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ROOM NAME	LENGTH (M)	WIDTH (M)	HEIGHT (M)	AREA (M²)	BANQUET	BLOCK	THEATRE	PARLIAMENT	U-SHAPE
NYMPHENBURG 1-3			5,9						
NYMPHENBURG 1&2	19,2		5,9					348	
NYMPHENBURG 2&3	23,5		5,9					312	
NYMPHENBURG 1	12		5,9						60
NYMPHENBURG 2	12,2	26	5,9				206		60
NYMPHENBURG 3			5,9				166	120	60

EVENT FACILITIES

EVENT AREA BASEMENT Schwabing 1-6





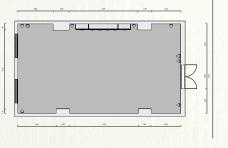
ROOM NAME	LENGTH (M)	WIDTH (M)	HEIGHT (M)	AREA (M²)	BANQUET	BLOCK	THEATRE	PARLIAMENT	U-SHAPE
SCHWABING 1-6	20,70	19,30							
SCHWABING 1	8,20	6,30	3,85		20		42		15
SCHWABING 2	8,20		3,85		30		46		
SCHWABING 3	8,20		3,85		20		36		12
SCHWABING 4	8,75		3,85		20		36		12
SCHWABING 5	8,75		3,85		30		46		15
Schwabing 6			3,85		20		36		
Schwabing 1-2	8,20		3,85		60		86		
Schwabing 2-3	8,20				60		86		
Schwabing 1-3	8,20				90		118		
Schwabing 1-3 Plus12,20	19,30						100		
Schwabing 4-5	8,75				60		86		
Schwabing 5-6	8,75	16,30					86		
Schwabing 4-6	8,75				90		118		
Schwabing 4-6 Plus12,75	19,30						100		

Salar Samana Millis

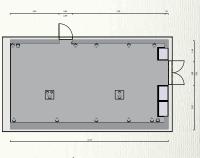
EVENT AREA BASEMENT Bogenhausen 1 - 2, Haidhausen







Bogenhause



Haidhausen

ROOM NAME	LENGTH (M)	WIDTH (M)	HEIGHT (M)	AREA (M²)	BANQUET	BLOCK	THEATRE	PARLIAMENT	U-SHAPE
HAIDHAUSEN	12,20			76	30		60		
BOGENHAUSEN 1	13,20		3,10	92	40	26	72		
BOGENHAUSEN 2	13,20	6,30	3,10	83	40	26	72		

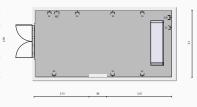
EVENT FACILITIES

EVENT AREA BASEMENT Lehel 1-6





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ROOM NAME	LENGTH (M)	WIDTH (M)	HEIGHT (M)	AREA (M²)	BANQUET	BLOCK	THEATRE	PARLIAMENT	U-SHAPE
LEHEL 1	6,89	3,36				12	16		
LEHEL 2	6,89								
LEHEL 2&3	6,89	7,23	3,10		10	16	26	16	
LEHEL 3	6,89	3,56	3,10		-	12	16		
LEHEL 4	6,89	3,54	3,10		-	12	16		
LEHEL 5	6,89	3,47	3,10		-	12	16		
Lehel 5&6	6,89	7,05	3,10	49	10	16	26	16	
Lehel 6	6,89	3,47	3,10			12	16		

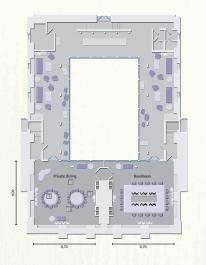
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EVENT AREA 5TH FLOOR

Board Rooms A&B







ROOM NAME	LENGTH (M)	WIDTH (M)	HEIGHT (M)	AREA (M²)	BANQUET	BLOCK	THEATRE	PARLIAMENT	U-SHAPE
BOARDROOM A									
BOARDROOM B			3,10						

ADDITIONAL SERVICES

TECHNICAL EQUIPMENT



KFP Fire Star Conference Service is your provider for audio-visual conference technology

In Germany, KFP is a leader as a business process outsourcing provider for audio-visual conference technology and has provided support to leading international hotel groups in partnerships lasting many years and to corporations with the appropriate conference facilities. We offer you - as a planner or guest - individual service levels on the highest level. Professionally trained AV media technicians will provide support to you on site for professional concept design, result-oriented budget calculation and of course during the implementation.

As a specialist in the area of AV media technology, KFP mostly guarantees one thing in addition to state-of-the-art technology: that you do not have to worry about the technical implementation - technology and functionality are nothing new to us.

Our services are geared toward you - from small to large:

- Do you need a wireless mouse at the site?
- Are you planning a general shareholders' meeting with global live streaming?
- Do you want to initiate a HD video conference on short notice?
- Are you still concerned about the lack of a stage design or a light concept in the corporate design?
- Or do you need networked computers for interactive applications?

For many years, KFP has been in the hotel and knows all of the technical complexities encountered on site and has materials especially tailored to the needs of the hotel. In addition, we can present your meeting to you threedimensionally and customised and also offer complete solution packages. This saves time and stress and is gentle on the budget due to minimal logistics processes - challenge us!

ADDITIONAL SERVICES

CUSTOMISED SERVICE

Decoration:

Other useful infor

Distribution of gif

Distribution, perso

Underground park

Underground parl

For additional per

Security service In-house technicia

Event technician

Disposal of packaging materials

Service staff

We are happy to decorate your event to your individual wishes in collaboration with our creative florist Stela Pur.

PARTNER SIXT LIMOUSINE SERVICE Contact our Inspired Meeting Team to arrange your pick-up from the airport. We are also happy to organise a shuttle service for groups. We offer you a number of luxury and standard vehicles, also including BMW 7s, Mercedes S-Class and Audi A8. We also offer a chauffeur service with experienced, multilingual drivers.

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rmation:		
fts		
-personalised	per person	3.50 €
sonalised	per person	4.50 €
king garage	per hour	9.00 €
king garage	per 24 hours	35.00 €
	per person/per hour	35.00 €
rsonnel or night supplement per hour starting at 24hrs		
	per person/per hour	35.00 €
an	per person/per hour	55.00 €

per person/per hour

per m³

65.00 €

75.00 €

COFFEE BREAK MORN LUNCH - BUFFET OR 3 COUR 1 SOFT DRINK WITH LI UNLIMITED SOFT DRINKS W

BE INSPIRED CONFERENCE FLAT RATES

			HALF-DAY FLAT-RATE	HALF-DAY FLAT-RATE
	BE INSPIRED BUSINESS	BE INSPIRED PREMIUM	BE INSPIRED BUSINESS	BE INSPIRED PREMIUM
COFFEE BREAK MORNING	\bigcirc	\bigcirc	\bigcirc	\bigcirc
LUNCH - BUFFET OR 3 COURSE MENU	\bigcirc	\bigcirc	\bigcirc	\bigcirc
1 SOFT DRINK WITH LUNCH	\bigotimes		\bigcirc	
UNLIMITED SOFT DRINKS WITH LUNCH		\bigcirc		\bigcirc
COFFEE BREAK AFTERNOON	\bigcirc	\bigcirc		
2 CONFERENCE DRINKS	\bigcirc		\bigotimes	
UNLIMITED CONFERENCE BEVERAGES		\bigcirc		\bigotimes
	€ 89.00	€ 99.00	€ 74.00	€ 84.00
			Use of the cor until 1:00 p.r at 01:0	

Services included in all flat rates:

Including room rental when the minimum participant number for a room has been reached

Free Internet access for the presenter

Permanent installed LCD projector and screen already included in the flat rate depending on the room

Flip chart and moderator case

Support from our InspiredMeetings concierge

• Digital labelling with your logo or mobile phone number

Our conference flat rates can be booked from 10 people and more

Create your individual conference flat rates based on your preferences, with the following elements:

Conference beverages cold 0.2l or 0.25l unlimited EUR 14.00 per person
 Permanent coffee and tea station in front of or in the room EUR 8.00 per person

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Greeting coffee session with coffee and tea EUR 5.00 per person

• Supplement for your flat rate for a standing buffet in front of a room of EUR 4.00 per person

Welcome coffee break







SMALL BREAKFAST - 28.00 € Buffet with 15 or more people

Selection of Bavarian bread, wheat and whole grain rolls, croissants and Danish pastry, freshly cut seasonal fruit, muesli, a selection of cereals, fruit, natural yoghurt, low fat yoghurt, cheese, cold cuts, low-fat milk and whole milk, coffee and tea

BAVARIAN BREAKFAST - 30.00 € Buffet with is or more people

Selection of Bavarian bread, white and whole grain rolls, mini doughnuts, fresh fruit salad, natural and fruit yoghurt, chive bread, Obatzta (cream cheese), Leberkäs (meat loaf with various meats), white sausage with sweet mustard, fresh pretzels, cooked eggs, Nuremberg Bratwurst, meatballs, 0.3I Paulaner wheat beer or coffee and tea

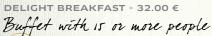


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BIG BREAKFAST - 34.00 € Buffet with is or more people

Selection of rolls, pretzel bread, bread and French baguette, croissants and Danish pastry, freshly cut seasonal fruit, muesli, a selection of cereals, fruit and natural yoghurt, cheese and sausage, cold cuts, low-fat milk and whole milk, scrambled eggs with garden herbs, fried bacon, colourful potatoes with caramelised onions, Nuremberg Würstl, grilled tomatoes, coffee and tea



Selection of different varieties of dark breads and whole grain rolls, organic and probiotic yoghurts, fresh fruit salad and fruit basket, muesli and organic cereals with lowfat milk, selection of dried fruits, nuts and raw vegetables, protein frittata with mushrooms, tomatoes, marmalade

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Coffee break

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BAYERPOST BREAK - 12.00 € * Freshly brewed coffee and selected tea varieties Selection of fresh juices Mini-butter pretzels with chives

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BREAK OF YOUR CHOICE - 18.00 € * Freshly brewed coffee and selected tea varieties Selection of fresh juices Please choose two (2) snacks from our break assortment for your break



Break assortment

Fruit smoothieBruSelection of finger sandwichesOpeSmall French open-faced flutesQuiOpen-faced mini-buttered rollsCheBlondies & browniesCarFresh organic yoghurt with fruitPluuNut corners, almond cornersHarMini-pretzel breadsticks with Obatzda (Bavarian cheese dip)FruCanapes with different toppingsQuiHome-made bread with chives and lardSele

Come and an and the time



Bruschetta with Roma tomatoes and basil Open-faced bagels Quiche Lorraine Cheesecake with fruit Carrot wedges Plum cake with cream Ham and cheese croissant Fruit tartlets Quark cheese balls filled with nougat Selection of filled croissants

* PRICES PER PERSON AND PER DAY

THE BAVARIAN BREAKS - 22.00 € *

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Early Morning:	Danish pastries with quark cheese filling, butter pretzels with chives
Late Morning:	Stewed plums with strudel, various open-faced sandwiches
Afternoon:	Apple strudel with vanilla sauce, Obatzda (Bavarian cheese dip), praline with pretzel chips

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THE FRENCH BREAKS - 26.00 € *

Early Morning:	Selection of croissants with butter and marmalade, pain au vanille and chocolate
Late Morning:	Open-faced French flutes, selection of French petit-fours
Afternoon:	French patisserie tray, selection of cheese with date mustard and a bread basket

THE VITALITY BREAKS - 24.00 € *

Early Morning:	Muesli station with different ingredients, yoghurt and milk, fresh seasonal fruit
Late Morning:	Carrot cake with cream cheese, raw vegetables with different dips
Afternoon	Fruit-infused water station, assorted nuts

Break Assortment*

Vegetable casserole with herb quark cheese	4.50 €
Fruit and berry skewers	5.00 €
Selection of cookies and biscuits	5.50 €
Cheese platter with bread basket and date mustard	8.50 €
Plate with smoked ham and salmon	12.50 €

* PRICES PER PERSON AND PER DAY



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Finger foods







Cold Fingerfood

Chicken sticks with mango chutney

*** Savoury mini-cones

*** Goat cheese tomato terrine ***

Millefeuille of blini and in-house marinated salmon ---Smoked prawns with confit potato and wasabi ---Carpaccio roll of veal with apple and celery ---

Marinated roast beef with seaweed salad and passion fruit

Desserts

French Lemon tartlet ... Cassis mousse tartlet ... Mango rosemary mousse tartlet ... Blueberry tartlet ... Nougat frangipani tartlet ... Classic crème brûlée ... Crème Catalan

Bavarian crème with raspberry sauce

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Soups

Beef consommé *** Carrot-ginger soup with coriander foam

Hot Fingerfood

Roasted guinea fowl fillet with truffled potato salad

Veal cheeks with celery two ways

Slices of seared beef with potatoes and tomato sauce ---Steckerlfisch (fish grilled on a skewer) à la Bayerpost ---Cod poached in milk with leaf spinach and tomato/sage butter ---Baked buffalo mozzarella with forest mushrooms

3 DISHES STARTING AT 26.00 \in * 4 DISHES STARTING AT 32.00 \in * 5 DISHES STARTING AT 39.00 \in *

* PRICES PER PERSON AND PER DAY

Snack buffets

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BAVARIAN SNACK - 34.00 € Veal meatball with potato/watercress salad Bread dumpling carpaccio with herbal mousse Marinated salmon trout with colourful lentil salad

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Saddle of suckling pig with potato-Swiss chard mash Mountain cheese dumplings with Bavarian herb and spinach sauce Pike perch fillet with potato risotto and onion pickle

Apricot/curd crème Rote Grütze (red berry pudding) with vanilla sauce Apple tartlet with strudel FRENCH SNACK - 36.00 €

Quiche Lorraine with sour cream and herbs Crème brûlée of cauliflower, Roquefort, caramel pear Duck pâté with orange glaze

Fried butter mackerel with artichoke lentil ragout Coq au vin with pearl onions and croutons Ratatouille with baked brie シーシューシューシー

Choux with vanilla filling French lemon tartlets Mousse au chocolat



MEDITERRANEAN SNACK - 32.00 € Bayerpost caprese with basil olive oil Panzanella salad with white sardines and Roma tomatoes Arugula and spinach salad, dates, gorgonzola, walnut

Roasted cod, black olive risotto, tomato sauce Corn-fed chicken breast, chorizo, polenta, basil cream Forest mushroom fregola with baked buffalo mozzarella

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Vanilla panna cotta with fresh berries Classic tiramisu in a glass Stuffed cannoli INTERNATIONAL SNACK - 38.00 € Glass noodle salad with soy-marinated chicken breast Assortment of sushi and nori rolls, soy sauces, Wasabi Thai beef salad with lime dressing

Oven seared Tandoori chicken with aromatic rice Poached sea bass with shitake mushrooms and coriander Massaman curry with potatoes and coconut milk

Lychee tart Crème brûlée of green tea Mango & sago pudding



Buffets & Menus

The and the seat

Bavarian

Selection of bread, rolls and baguettes

Bavarian trout aspic under glass with a wild herb salad Field salad with cooked eggs, bacon and red wine dressing Smoked beef, glazed apples, celery, walnut cracknel Venison ham, marinated potatoes, malt beer, cranberries Mushroom salad with beef carpaccio

Liver spätzle in beef consommé ---Bavarian duck salad with creamy savoy cabbage

....

and potato pancakes Poached trout with cucumber garnish Fingernudeln - homemade bavarian noodles with bacon and marjoram Roast suckling pig with apple butter and strong beer sauce Dumpling variation

Bavarian crème with raspberries Rote Grütze (red berry pudding) and Grüne Grütze (gooseberry fruit pudding) in a preserving jar Kaiserschmarrn (sugared pancake with raisins) with apple sauce Stewed plums Semolina dumplings with vanilla sauce

52.00 €



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French

Selection of bread, rolls and baguettes *** Duck rillette, pear chutney Beef tartar with toasted black bread Scallops in the shell, marinated with fennel Millefeuille of beef and shrimp Salad Nicoise with white sardines Salad bar with various leaf and crudité salads White French onion soup, brie crouton *** Cog au vin from black feathered chicken Red mullet with sauce vierge Saddle of lamb with ratatouille and port wine sauce Potato fondant Pearl barley ragout Panache of baby vegetables *** Tarte Tatin Coffee-flavoured crème brûlée Marinated figs with Roquefort Slices of opera cake

52.00 €

Spring

Selection of bread, rolls and baguettes

Duet of asparagus Crepinette of salmon with herb salad Variation of veal and white beans Grilled zucchini roll with fresh goat cheese Smoked salmon trout with red and golden beets

White tomato soup with basil dumplings

Pork fillet with pretzel dumplings, tomato sage ragout Corn-fed chicken breast with tomato basil barley Cod in spiced milk, potato/spinach ragout Orichette with green asparagus and dried tomatoes Fresh spring vegetable from the pan with Pesto *** Fresh moulded mousse with raspberries Tiramisu in an espresso glass Rhubarb cheesecake Cherry clafoutis

11

Selection of berry tartlets

52.00 €





Summer

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Selection of bread, rolls and baguettes Goat cheese terrine with red pepper Grilled melon with Serrano ham Smoked salmon with herb cream and lemon Prawns and champagne jelly Praline of poultry with papaya pepper chutney Carott, safron, ginger soup Hake with potato mash, peas, onion stock Stewed veal knuckle with cheese spätzle, celery apple salad Chicken breast with wild mushroom fregola, sauce vierge Zucchini parmigiana, au gratin with goat cheese Colourful summer vegetables in olive oil *** Valhrona chocolate tart Limencello panna cotta with fruit salsa Apricot-marzipan tartlets Slices of opera cake

> Crepes Suzette 52.00 €

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Autumn

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Selection of bread, rolls and baguettes ----Pumpkin prepared two ways with fresh cheese Smoked fish mousse with orange prepared two ways Sous-vide cooked pork fillet, walnut dressing, apricot Stuffed guinea fowl with leek/mushroom salad Celery 3 ways

> *** Sweet potato soup with leek

Pike fillet with lentil ragout and chervil cream Lamb shoulder with pumpkin mousseline and sauce Medici Breast of veal with celery and sage sauce Barley risotto with root vegetables and halloumi cheese Colourful turnips

Pistachio crème Stewed plums White mini-chocolate torte with raspberry brandy Lemon tart with meringue Filled crepes with vanilla mascarpone

52.00 €



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Winter

Selection of bread, rolls and baguettes ----Marinated winter salad with Roquefort Red beet gazpacho with trout lolly pop, sour cream Roast beef marinated in house with potato praline Smoked duck breast with eggplant tartar Saddle of venison with field green salad and potato bacon dressing

Forest mushroom consommé with marjoram dumplings

Duck breast on bread and apple pudding, red cabbage and orange sauce Braised beef cheek with parsnip purée and chicory Salmon fillet with cauliflower, fresh cheese and winter spinach Pumpkin three ways Creamed savoy cabbage *** Apple tart with vanilla cream Red wine pear with caramel Crème brûlée Louis XV cake Warm cinnamon pudding

52.00 €

Menu 1

Red beet carpaccio with Pickled char and sour cream *** Fried pork fillet with chanterelle dumpling, colourful carrots, shallot bacon sauce *** Forest berry soup with Aperol sorbet

58.00€

Menu 3

Raw-marinated salmon trout with brown butter and pumpkin *** Tomato essence with semolina dumplings *** Guinea fowl breast with Serrano ham, Beans, polenta, tomato jus *** Crème brûlée with fruit

68.00€

Menu 2

Green asparagus, smoked duck, peas, herb salad *** Poached cod, saffron stock, vegetable bed, White bean - olive purée *** Yoghurt mousse, fresh fruits & berries

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42.00€

LOW-CALORIE GASTRONOMY

Menu 4

Cured roast beef with shallot tart, red beet and passion fruit ... Fried scallops with chorizo, pumpkin purée ... Beef fillet with forest mushrooms, green asparagus, truffled potato mousseline ... Louis XV with Baileys ice cream and honey waffle

74.00€

CREATE YOUR OWN MAGNIFICENT MENU!

Appetizers

Selection of bread, rolls and baguettes
---Fried scallops, chorizo and pumpkin purée
---Caesar salad with sautéed prawns and Parmesan cheese
---Duck variation
---Smoked whitefish fillet with potato/field green salad
---Beef carpaccio, marinated mushrooms, watercress

Entremets

Open ravioli with mushroom and prawns *** Ragout fin of veal with green asparagus and puff pastry *** Warm lobster, orange risotto, Indian cress

Desserts

Warm chocolate pudding with liquid centre ... Tarte tatin with walnut ice cream ... Cinnamon parfait with marinated figs ... White chocolate mousse, raspberry jelly, almond crumble and meringue ...

Cheese plate with fresh grapes and lavender honey

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Soups

White onion soup with brie croûton Broccoli soup with almond cream Oxtail soup with sherry Lobster bisque with prawns

Main courses

Angler medallions with a bouillabaisse stock, vegetables and saffron potatoes *** Duo of duck: seared breast, confit of thigh, red cabbage, chestnuts, potato mousseline *** Beef fillet with root vegetables and horse radish foam *** Surf and turf of beef and prawns, zucchini and carrot *** Turbot on mousseline and colourful lentils

> 3-COURSE MENU STARTING AT 64.00 €

> 4-COURSE MENU STARTING AT 76.00 €

> 5-COURSE MENU STARTING AT 85.00 €

Canapés

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Classic Canapés Symphony ***

Smoked trout mousse on pumpernickel

*** Tomatoes two ways, basil jelly, walnut bread

*** Roquefort crème, pear, fruit bread

*** Roast beef, celery & apple on brown bread

*** Smoked pepper crème, fresh cheese on tramezzini

> *** Salmon mousse with shrimp

*** Duck liver mousse tart with chervil ***

Raw marinated scallops, bacon vinaigrette

*** Grissini with Serrano ham

*** Gazpacho shot with prawns

*** Mini-mozzarella with cherry tomatoes

> *** Salmon ham tartlets

*** Bruschetta with tomato and basil

*** Salmon roulade with herbal cheese

> +++ Petit-fours of beef

3 ITEMS STARTING AT 14,00 € 4 ITEMS STARTING AT 18,00 € 5 ITEMS STARTING AT 22,00 €

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INSPIREDMEETING[™] BEVERAGES

WINE

Weißweincuvee "White Max", 2013 Franconia, Winery Max Müller	39.00 €
La Ciboise Blanc, 2012 Cotes du Rhone, M.Chapoutier	36.00 €
Colombard Blanc, 2013 Cotes du Gascogne, Domaine Horgelus	39.00 €
Grüner Veltliner "Frauenweingarten", 2013 Wachau, Weingut Tegernseerhof	42.00 €
La Ciboise Rouge, 2012 Cote du Rhone, M. Chapoutier	45.00 €

Bordeaux Superior, 2012 Bordeaux, Ch. Loyasson	39.00 €
Nero d`Avola, 2011 Sicily, Calanica	35.00 €
All vintages subject to change	

ALCOHOL-FREE BEVERAGES

Apollinaris selection	0.251	3.90 €
Apollinaris selection	0.751	9.50 €
Apollinaris Vio	0.251	3.90 €
Apollinaris Vio	0.751	9.50 €
Evian	0.331	4.60 €
Evian	0.51	7.00 €
Schweppes soda water	0.21	4.80 €
Coca Cola *	0.21	4.80 €
Coca Cola Light *	0.21	4.80 €
Fanta***	0.21	4.80 €
Sprite	0.21	4.80 €
Apollinaris Big Apple	0.21	4.80 €
Schweppes Tonic Water **	0.21	4.80 €
Schweppes Bitter Lemon **	0.21	4.80 €
Schweppes Ginger Ale	0.21	4.80 €
Vaihinger orange juice	0.21	4.80 €
Vaihinger orange juice	1.01	19.50 €
Vaihinger apple juice	0.21	4.80 €
Vaihinger apple juice	1.01	19.50 €
Vaihinger grape juice	0.21	4.80 €
Vaihinger cherry nectar	0.21	4.80 €
Vaihinger black current juice	0.21	4.80 €
Vaihinger tomato juice	0.21	4.80 €
Fresh-pressed juices	1.01	37.50 €

*Contains caffeine, **Contains guinine, ***With artificial colours



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CLASSIC APERITIFS		
Tio Pepe Sherry dry	5cl	7.00 €
Sandeman Sherry medium	5cl	7.50 €
Sandeman Rich Golden Cream	5cl	8.00 €
SPIRITS		
Beefeater Dry Gin	4cl	9.50 €
Wyborowa Vodka	4cl	8.50 €
Absolut Vodka	4cl	9.00 €
Havanna Club	4cl	9.00 €
Ramazotti	4cl	8.50 €
Chivas Regal Whisky	4cl	10.50 €
Remy Martin V.S.O.P.	4cl	8.50 €
LONG DRINKS		
Cuba Libre*		13.80 €

Gin Tonic**

Vodka Lemon **



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13.80 €

13.80 €

CHAMPAGNE, SPARKING WINE AND PROSECCO

Bouvet Ladubay Sekt Excellence	0.11	9.50 €
Crémant de Loire	0.751	49.00 €
Gosset Grand Réserve brut	0.11	15.00 €
Gosset Grand Réserve brut	0.751	99.00 €
Gosset Grand Rose brut	0.11	16.50 €
Gosset Grand Rosé brut	0.751	119.00 €
Laurent Perrier Brut	0,11	16.00 €
Laurent Perrier Brut	0.751	129.00 €
Geldermann brut "CSD"	0.11	8.50 €
Geldermann brut "CSD"	0.751	42.00 €
Prosecco Frizzante Carpene Malvolti	0.11	8.00 €
Prosecco Frizzante Carpene Malvolti	0.751	39.00 €



*Contains caffeine, **Contains guinine, ***With artificial colours

König Pilsener	0.331	4.70 €
König Pilsener alcohol-free	0.331	4.70 €
Franziskaner wheat beer	0.51	7.20 €
Franziskaner wheat beer dark	0.51	7.20 €
Franziskaner wheat-beer alcohol-free	0.51	7.20 €
Paulaner Münchner Hell	0.51	7.20 €
BEER ON TAP		
König Pilsener	0.31	4.70 €
Franziskaner wheat beer	0.51	7.20 €
Münchner Hell	0.51	7.20 €
HOT BEVERAGES		
Coffee*	Cup	4.90 €
Coffee*	1.01	19.00€
Coffee decaffeinated	Cup	4.90 €
Coffee decaffeinated	1.01	19.00€
Tea*	Cup	4.90 €
Tea*	1.01	19.00 €

BEER BY THE BOTTLE

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camomile, peppermint, herb garden, fruit tea Vita Orange, green tea Asia Superior, English Select Cylon, Assam Broken, Darjeeling Royal Second Flush, green Sun of Asia infused, Rooibos Vanilla, Earl Grey Premium, Fresh Summer Berries infused

BEVERAGE FLAT RATE WITH: BEER, HOUSE WINE RED AND WHITE AND SOFT DRINKS

La martin man of the R

For 1 hour EUR 22.00 per person For 2 hours EUR 34.00 per person For 3 hours EUR 44.00 per person

We will be happy to create your "own" cocktail for you and your guests. This will be prepared by our bar team according to your requests and served, for example, in the colours of your company logo.

*Contains caffeine, **Contains guinine, ***With artificial colours

Per cocktail starting at 11.50 €

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