

Banquet Facilities



*8390 Lofton Avenue
Stillwater, MN 55082
(651) 439-7128*

Effective March 16, 2024.

Guidelines

Thank you for your interest in the Gasthaus Bavarian Hunter Banquet Facilities. Here are some general guidelines for your consideration:

- ❖ Banquet Facilities are available for groups with a minimum of 25 people and a maximum of 100 people. The banquet rate is \$45 per person. (Special accommodations can be made for larger groups for an additional fee.)
- ❖ At the time of booking, the estimated number of guests is to be provided as well as a non-refundable deposit of 50%, which will be deducted from the final bill.
- ❖ All special requests and a final guest count must be provided not less than 10-days prior to your reservation date.
- ❖ Bartenders are staffed at no additional charge. Drinks are not included in the per person banquet rate and may be purchased in cash or run on an open tab and added to your final bill.
- ❖ The following can be made available for an additional fee: ceremonies at the Jägermeister Haus; a strolling accordionist; an oom-pah band; the Hammer-Schlagen® nail game.
- ❖ The final bill is due on the reservation date. A 20% service charge and applicable taxes will be added to the total of your final bill.
- ❖ Guests are served buffet style and may visit the buffet line as many times as they desire. No take out containers are allowed. To ensure the quality and freshness of your food, the buffet will be rotated as described in the menu.
- ❖ The lower-level Banquet Facility is handicap accessible and has a walk out patio and garden area for your enjoyment, without any additional charge.
- ❖ A bandstand and dance floor are available for use in the Banquet Facility. As customers are dining above the Banquet Facility, the Gasthaus reserves the right to control volume.
- ❖ You may request a head table, gift table, and cake table. White linen tablecloths are provided for all tables in use, without any additional charge.
- ❖ You are welcome to bring in any cake of your choice. Other than cake, there is absolutely no outside food or beverage allowed to be brought onto the premises.
- ❖ Food service in the Banquet Facilities must commence prior to 6pm. The Banquet Facilities close at 11:00pm.
- ❖ You are welcome to decorate at a time prearranged with the Gasthaus. Any and all decorations must be removed upon departure. Any candles must be in an enclosed globe and pre-approved by the Gasthaus.
- ❖ Absolutely no confetti of any kind is allowed, failing which you will be assessed an additional \$1,500 cleaning fee on the final bill.

Menu

Dinner rolls and condiments will be available throughout the banquet service, and appetizers not depleted during the appetizer course may remain available through the main course (at the Chef's discretion). Special food requests and substitutions will be considered by the Chef.

Appetizer Course (30 minutes)

Choose Four:

- ❖ Harte Brezeln (hard pretzels & mustard)
- ❖ Wurstprobern (sausage pieces atop sauerkraut)
- ❖ Gulaschsuppe (goulash soup)
- ❖ Krautsalat (coleslaw)
- ❖ Beilagensalat (side salad bar)
- ❖ Herringsteller (herring bites)
- ❖ Geräucherte Leberpastete (liver pate)

Main Course (1 hour)

Choose Three:

- ❖ Sauerbraten (marinated beef with gravy)
- ❖ Schweinebraten (marinated boneless pork shoulder roast)
- ❖ Rahmputen (chicken breasts in white cream sauce)
- ❖ Rostbraten (roast beef and gravy)
- ❖ Bratwurst (sausage, with buns)

Choose Four:

- ❖ Spätzle (short puffy egg noodles)
- ❖ Kartoffelsalat (warm vinegar and bacon potato salad)
- ❖ Sauerkraut (fermented cabbage)
- ❖ Gemüse Mischung (vegetable medley)
- ❖ Kartoffelbrei (mashed potatoes & gravy)
- ❖ Rotkohl (pickled red cabbage)

Desert (30 Minutes)

Choose One:

- ❖ Rote Grütze (red berry desert)
- ❖ Apfelstrudel (apple pastry)