

Wirtshaus Steirerstöckl

We are delighted you'd like to host your celebration at our Wirtshaus Steirerstöckl!

Please select from the menu options below for your event:

(These selections are considered as minimum orders.)

- Price per person € 38.00/three course meal (soup – main course - dessert)
- Price per person € 40.00/three course meal (hors d'oeuvres - soup - main course)
- Price per person € 42.00/three course meal (hors d'oeuvres - main course - dessert)
- Price per person € 45.00/four course meal (hors d'oeuvres - soup - main course - dessert)

Date of event	
Name	
Time of event (from - to)	
Number of people	

To confirm your reservation, please sign this form and return it to us. Please confirm the exact number of persons no later than three full days before the event begins!

Renting out our parlours for private events requires a reservation for the minimum number of people:

Anna Plochl Parlour	14 people
Winter Garden	28 people
Archduke Johann Parlour	18 people
The Upper Parlour	18 people
The Large Parlour	55 people

If the number of people includes a confirmation signature, please be advised that we charge a difference fee of € 49.00 per person based on the number of people you specified.

After midnight, we charge an overtime fee of € 15.00/hour per employee.

We would be happy to create your very own celebration menus; the price per individual menu is € 3.00.

Please be advised that we include all fees on a single event invoice. Thank you in advance for your understanding.

Should the event be cancelled within five days of its start date, we reserve the right to charge your account in full.

Date:

Signature

Wirtshaus Steirerstöckl

FAX: 01 440 64 49 or email: steirerstoeckl@jagawirt.at

For aperitifs, we recommend:

- Schilcher prosecco, Markus Klug vineyards, Hochgrail/St. Stefan, West Styria 5,90
- Muskateller prosecco, Markus Klug vineyards, Hochgrail/St. Stefan, West Styria 5,90
- Sparkling wine with Styrian elderflower juice 5,90
- Sparkling wine with Styrian lemon balm juice 5,90
- Lingonberry Sparkling wine 5,90

- Sandwiches made with homemade Styrian specialties price per person (two pieces) 2,50
(Smoked pork, Mangalitza bacon, foie gras, smoked bacon spread, cheese, seasonal spread, etc.)

As a midnight snack:

- Styrian potato goulash served with pork & beef sausage 6,90
- Cheese plate with fine Styrian cheeses 6,90

You may alternatively choose two dishes per course

Please select your meal from the following menu options:

HORS D'OEUVRES

- Mixed Styrian starter plate (sheep's cheese terrine, pork crackling pastries, gamey pork aspic)
- Weiz alpine ox carpaccio on a bed of fresh rocket salad served with Grana Padano
- Grilled sheep's cheese wrapped in Mangalitza bacon on a bed of spinach salad and cherries in red wine
- Gamey pork aspic served with onion & pumpkin seed oil dressing over mixed leaf lettuce
- Smoked Styrian mountain brook trout fillet with cucumbers in cream and horseradish dressing and toasted white bread
- Rainbow trout tartar from the Breitenauer valley served with beets and boiled eggs

SOUPS

- Hearty beef broth soup served (your choice)
 - with herb frittatas
 - liver dumplings or
 - semolina dumplings
- Styrian onion soup served with pressed cheese dumplings
- Seasonal cream soup

Wirtshaus Steirerstöckl

MAIN COURSE

- Gamey pork schnitzel served with parsley potatoes and an apple lingonberry chutney
- Styrian chicken breast stuffed with spinach & sheep's milk cheese served with wild rice
- Minced fillet of zander browned in herb butter with lamb's lettuce and potatoes
- Minced gamey pork butter schnitzel in a natural sauce with mashed potatoes and roasted onions.
- Styrian beef roast on a Schilcher sauce with vegetables and potato – pumpkin seed fritters
- Reinischkogel gamey pork roast in caraway seed juices served with pork crackling sauerkraut and Serviettenknödel
- Fried Styrian mountain stream trout fillet served on dill cucumbers & potato horseradish puree

(We are happy to offer vegetarians our vegetarian dishes; please refer to our daily restaurant menu for more details.)

DESSERTS

- Freshly baked cake made with seasonal ingredients
- Snowball dumplings in a strawberry vanilla sauce
- Steirerstöckl's signature torte made with seasonal ingredients
- Pumpkin seed parfait with pumpkin seed brittle
- Chocolate mousse and fruits
- Vanilla ice cream with warm raspberries
- Traditional Styrian fresh strudel made with seasonal ingredients

(Our cakes, tortes and strudels vary depending on the season. Feel free to ask a week before the event which cake, strudel or torte we can make fresh for you.)

CHILDREN'S MENU for _____ Kids á € 17,00

- Beef broth soup served with fried soup pearls
- Gamey pork or organic chicken schnitzel served with fried potatoes and ketchup or
- Chicken served with fried potatoes and ketchup or
- Homemade tagliatelle in tomato sauce
- A small portion of mixed ice cream served with whipped cream