



Private Dining in the Vienna Zimmer

*"...we sit by candlelight, illuminating the faces of my friends, this time to share, steam rises from the table,
so much to be adored in this the treasured time, we dine..."*

-Margarete Kollisch, Vienna 1918

Thank you for choosing Grünauer for private dining. Please consider our home to be yours while you are here. We promise to work with you from start to finish in making your special event one of treasured memories. Our dishes, cooked to perfection with care and attention to detail, our service warm and hospitable and the room itself, the lovely "Vienna Room," an embracing environment in which to celebrate so many milestones, successes and transitions.

Our outdoor biergarten is a beautiful atmosphere for gatherings as well, with fresh flowers hanging on the trellises and sunlight casting shadows through the pergola late into the summer afternoon. The patio features an outdoor bar and we can accommodate up to 70 guests for seated dining.

We have designed a number of prix fixe packaged dining options to maximize ease of ordering for your guests and the efficiency of service. No deposit necessary, no room fee, simply a minimum spend requirement on food and drink combined of \$1,000 Su-R, \$1,500.00 Fri & Sat. If after reviewing the following packages you do not find a package that you feel suits you, let us know and we will work to design something that you think will best fit your occasion...



Dinner Package #1
The Volksgarten Package

\$30 per person

Choose One Salad

- **Spinach Salad** with bleu cheese dressing and applewood smoked bacon
- **House Salad** with pumpkin seed oil vinaigrette

Choose Two Entrees (for inclusion on your guests' menus)

- **Paprikahuhn** marinated, grilled chicken breast served over spätzle with a creamy paprika sauce
- **Wiener Schnitzel** breaded and pan-sautéed pork cutlet served with potato and cucumber salad
- **Sausage Trio** with sauerkraut, house-made horseradish, and mustard
- ***Vegetarian Pasta** with seasonal vegetable preparation.

Choose One Dessert

- **Apfel Strudel mit Schlag** traditional apple strudel served with whipped cream
- **Schokokuchen mit Schlag (gluten free)** flourless chocolate cake with hazelnuts, chocolate sauce, and whipped cream

Soft Drink service included (iced tea, soda)

Coffee available at additional \$3/guest (or included with a bar package purchase)

Individual menus for all packages are printed out and placed at guests' seating w/plated dining

Dinner Package #2

The Peterskirche Package

\$45 per person

Choose One Appetizer (served buffet style as guests arrive)

- **Backhendl** Viennese chicken tenders with pommes frites
- **Sliced Sausages** choose one of our sausage selections with horseradish and mustard
- **Viennese Fried Mushrooms** with tartar sauce

Choose Two Salads

- **Spinach Salad** with bleu cheese dressing and applewood smoked bacon
- **House Salad** with pumpkin seed oil vinaigrette
- **Beet Salad** roasted beets with house made farmer's cheese and toasted pumpkin seeds
- **Kale Salad** apples, walnuts and blue cheese tossed in a light vinaigrette with herbed sour cream

Choose Three Entrees (for inclusion on your guests' menus)

- **Paprikahuhn** grilled chicken breast served over spätzle with a creamy paprika sauce
- **Wiener Schnitzel** breaded and pan-sautéed pork cutlet served with potato and cucumber salad
- **Sausage Trio** with sauerkraut, house-made horseradish and mustard
- **Schweinebraten** roast pork loin and shoulder with bread dumplings and red cabbage
- **Hungarian Beef Gulasch** slow braised beef in a spicy paprika sauce with spätzle
- ***Vegetarian Pasta** with seasonal vegetable preparation.

Choose Two Desserts

- **Apfel Strudel mit Schlag** traditional apple strudel served with whipped cream
- **Schokokuchen mit Schlag** flourless chocolate cake with hazelnuts, chocolate sauce, and whipped cream
- **Topfenstrudel mis Schlag** farmer's cheese strudel, marinated raisins and fresh whipped cream

Soft Drink and Coffee Service Included

Dinner Package #3

The Schönbrunn Palace Package

\$60 per person

Appetizer Trio (served buffet style before the meal)

- **Smoked Salmon** with tartar sauce
- **Sliced Sausages** choose one sausage variety with horseradish and mustard
- **Viennese Fried Mushrooms** with tartar sauce

Choose Three Salads

- **Spinach Salad** with bleu cheese dressing and applewood smoked bacon
- **House Salad** with pumpkin seed vinaigrette
- **Beet Salad** roasted beets with housemade farmer's cheese, arugula and toasted pumpkin seeds
- **Gemischter Salatteller** an assortment of seasonal fresh marinated salads
- **Kale Salad** apples, walnuts and blue cheese tossed in a light vinaigrette with herbed sour cream

Choose Four Entrees

- **Paprikahuhn** marinated, grilled chicken breast served over spätzle with creamy paprika sauce
- **Wiener Schnitzel** breaded and pan-sautéed pork cutlet served with potato and cucumber salad
- **Sausage Trio** with sauerkraut, house-made horseradish and mustard
- **Schweinebraten** roast loin of pork with bread dumplings and red cabbage
- **Zwiebel Rostbraten** Grilled ribeye steak with Maitre d'Butter, served with mashed potatoes
- **Hungarian Beef Gulasch** slow braised beef in a spicy paprika sauce with spätzle
- **Seasonal Fish Entrée** inquire with private dining coordinator as to which selection is in season and being offered at the time of booking, subject to change after confirmation of event.
- ***Vegetarian Pasta** with seasonal vegetable preparation.

Choose Two Desserts

- **Apfel Strudel mit Schlag** traditional apple strudel served with fresh whipped cream
- **Schokokuchen mit Schlag** flourless chocolate cake with hazelnuts, chocolate sauce and whipped cream
- **Topfenstrudel mit Schlag** Farmer's cheese strudel with marinated raisins and whipped cream

Coffee and Soft Drink Service Included

Additional Appetizers

\$5 Per Person

- **Emmentaler Cheese** pan fried with house-made marinated peppers
- **Pommes Frites** Austrian French fries with ketchup
- **Backhendl** lightly breaded chicken tenders
- **Viennese Fried Mushrooms** with tartar sauce

\$8 Per Person

- **Smoked Salmon** with tartar sauce
- **Liptauer** traditional Austrian cream cheese spread
- **Roasted Beets** with farmers cheese and toasted pumpkin seeds
- **Sliced Sausages** choose one of the following:
 - **Kalbsbratwurst** – 100% veal
 - **Kasekrainer** – pork with cheddar cheese
 - **Bratwurst** – traditional pork and veal
 - **Tommyknocker** bratwurst – pork made with Tommyknocker pale ale

***Steak upgrade**

*Add \$5 to any per/person package price to have a steak option included
(already included in the Schönbrunn Palace Package)*

Zwiebel Rostbraten

Grilled ribeye steak with Maitre d'Butter, served with mashed potatoes

Cocktail Party Packages

\$50 Per Guest All-Inclusive

Sausage Platter Served with House-Made Horseradish and Mustard

Choose Two of the Following Appetizers

- **Emmentaler Cheese** *pan fried with house-made marinated peppers*
- **Wammerl** *crispy pork belly with fried semolina dumplings and balsamico shallots*
- **Backhendl** *lightly breaded chicken tenders*
- **Viennese Fried Mushrooms** *with tartar sauce*

Open “Premium Wells” Bar Package Included

(Customize to add an additional appetizer option and “Premium Premiums” bar pkg for \$60/guest)

\$500 Happy Hour Party (feeds about 25)

- **Cheese Tray** *assorted cheeses with crackers*
- **Smoked Salmon** *with tartar sauce*
- **Sausages** *choose one sausage, sliced with horseradish and mustard*
- **Viennese Fried Mushrooms** *with tartar sauce*
- **Apfel Strudel Platter**

Lunch Package #1

\$20 Per Guest (with \$600 minimum spend combined food and beverage)

Entrees – choose two

- **Paprikahuhn** marinated chicken breast, grilled and served over spätzle with a creamy paprika sauce
- **Wiener Schnitzel** breaded and pan-sautéed pork cutlet served with potato and cucumber salad
- **Sausage Duo** with sauerkraut, house-made horseradish, and mustard
- ***Vegetarian Pasta** with seasonal vegetable preparation.

Choose One of the Four Below Items To Accompany Entrees:

- **House Salad**
- **Spinach Salad**
- **Apple Strudel**
- **Flourless Chocolate Cake**

(Customize to add soft drinks and coffee available to guests for \$25/person)

Lunch Package #2

\$30 Per Guest (with \$600 minimum spend combined food and beverage)

Starter- choose one

- **House Salad**
- **Spinach Salad**

Entrees – choose three

- **Paprikahuhn** marinated chicken breast, grilled and served over spätzle with a creamy paprika sauce,
- **Weiner Schnitzel** breaded and pan-sautéed pork cutlet served with potato and cucumber salad
- **Sausage Duo** with sauerkraut, house-made horseradish, and mustard
- **Hungarian Beef Gulasch** slow braised beef in a spicy paprika sauce with spätzle
- ***Vegetarian Pasta** with seasonal vegetable preparation.

Dessert – choose one

- **Apfel Strudel** traditional apple strudel with marinated raisins and fresh whipped cream
- **Schokokuchen mit Schlag** flourless chocolate cake with hazelnuts, chocolate sauce and fresh whipped cream

Coffee, Tea and Soda Service Included

Open Bar Package I

“Premium Plus” - \$50 Per Person

Liquor

- Tito’s Vodka
- Sailor Jerry Rum
- Tanqueray Gin
- Johnny Walker Red Scotch
- El Ultimo Reposado Tequila
- Buffalo Trace Bourbon

Beer

- *Hofbräu Dunkel, Hofbräu Hefeweizen, Hofbräu Original, Original, (Grunauer is proud to feature the Hofbräu line of beers as our signature banquet beer in the Vienna Zimmer. Imported from Munich Germany these beers still employ a signature recipe over 400 years old...)*
- *Miller Lite,*
- *Boulevard KC Pilsner,*
- *Boulevard Unfiltered Wheat*

Wine

Reds

- **Bottle Choice** – *Choose one bottle from red wines by the glass list*
- **2012 Grunauer Esterházy Blaufränkisch** – Burgenland, AT
- **Bartender’s Selection** – *Most likely a Merlot, Pinot or Cabernet blend*

Whites

- **Bottle Choice** – *Choose one bottle from white wines by the glass list*
- **2012 Grunauer Esterházy Grüner Veltliner** – Burgenland, AT
- **Bartender’s Selection** – *Most likely a Chardonnay or Riesling*

Open Bar Package II

“Premium Wells” - \$35 Per Person

Liquor

- Nue Vodka
- Shellback Rum
- Gordon’s Gin
- Cutty Sark Scotch
- Four Roses Bourbon

Beer

- *Hofbräu Dunkel, Hofbräu Hefeweizen, Hofbräu Original (Grunauer is proud to feature the Hofbräu line of beers as our signature banquet beer in the Vienna Zimmer. Imported from Munich Germany these beers still employ a signature recipe over 400 years old...)*
- Boulevard KC Pilsner
- Boulevard Unfiltered Wheat
- Miller Lite

Wine

- **Red- 2012 Grunauer Esterházy Blaufränkisch** – Burgenland, AT
- **Bartender’s Selection** – *Most likely a Merlot, Pinot or Cabernet blend*
- **White - 2012 Grunauer Esterházy Grüner Veltliner** – Burgenland, AT
- **Bartender’s Selection** – *Most likely a Chardonnay or Riesling*

Open Bar Package III

“Premium Beer and Wine” - \$25 Per Person

Beer

- *Hofbräu Dunkel, Hofbräu Hefeweizen, Hofbräu Original (Grunauer is proud to feature the Hofbrau line of beers as our signature banquet beer in the Vienna Zimmer. Imported from Munich Germany these beers still employ a signature recipe over 400 years old...)*
- Boulevard KC Pilsner
- Miller Lite

Wine

- **Red- 2012 Grunauer Esterházy Blaufränkisch – Burgenland, AT**
- **White - 2012 Grunauer Esterházy Grüner Veltliner – Burgenland, AT**

Specialized Bar Packages

RUNNING TAB: By-the-bottle BEER and/or WINE and/or LIQUOR package – Guests may order selected beer and wine choices from the upstairs bar to be decided upon in the contract. Executor of the contract will pay for total number of bottles opened at the conclusion of the event with the same credit card paying for food.

CASH BAR PACKAGE: - Guests may order drinks as they wish, to be paid for on their own tabs and ordered from a selection of bottled beer, wine and select liquor options as arrived at by the client and the restaurant. The executor of this contract elects not to cover alcoholic beverages as an expense.

GUESTS' RESPONSIBILITY IN Wunderbar: Guests may order drinks as they wish, to be paid for on their own tabs and ordered at the downstairs Wunderbar. The executor of the contract elects not to cover alcoholic beverages as an expense and alcohol will not be served at the private dining room bar.

****note: all above packages subject to customary and suggested 20% gratuity on food and beverage total spend at the event's conclusion, and downtown KCMO sales tax of 11.6%***

THANK YOU...

