



## 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 Sunday-Thursday, \$1,500.00 Friday & Saturday. 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

\$35 per person

*Choose One Salad (for inclusion on your guests' menus)*

- **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** grilled chicken breast served over basmati rice with a creamy paprika sauce
- **Wiener Schnitzel** breaded and pan-sautéed pork cutlet served with potato and cucumber salad
- **Hungarian Beef Gulasch** Slow braised beef in a spicy paprika sauce with spätzle
- **\*Vegetarian Spätzle** (*this option WILL be available to your vegetarian guests whether or not you select is as one of your main options and CAN be prepared VEGAN by request*) Austrian noodles with seasonal vegetables

*Choose One Dessert (for inclusion on your guests' menus)*

- **Apfelstrudel mit Schlag** traditional apple strudel served with whipped cream & vanilla sauce.
- **Schokokuchen mit Schlag** (*gluten free*) flourless chocolate cake with hazelnuts, chocolate sauce, and whipped cream

*Soft Drink service is included with this package (iced tea, soda)*

*Coffee Service only 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*

*STEAK OPTION CANNOT be added onto the \$30/person menu plan selection*

## **Dinner Package #2**

### **The Peterskirche Package**

\$50 per person

*Choose One Appetizer (served buffet style as guests arrive)*

- **Backendl** *Viennese chicken tenders with pommes frites*
- **Sliced Sausages** *chef's assortment of sausages with horseradish and mustard*
- **Viennese Fried Mushrooms** *with tartar sauce*

*Choose Two Salads (for inclusion on your guests' menus)*

- **Spinach Salad** *with bleu cheese dressing and applewood smoked bacon*
- **House Salad** *with pumpkin seed oil vinaigrette*
- **Beet Salad** *house roasted and pickled beets with arugula, toasted pumpkin seeds & a goat cheese ricotta spread.*
- **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 basmati rice with a creamy paprika sauce*
- **Wiener Schnitzel** *breaded and pan-sautéed pork cutlet served with potato and cucumber salad*
- **Sausage Trio** *Chef's selection with sauerkraut, house-made horseradish and mustard*
- **Schweinebraten** *roast pork loin and shoulder with bread dumpling and red cabbage*
- **Hungarian Beef Gulasch** *slow braised beef in a spicy paprika sauce with spätzle noodles*
- \* **Vegetarian Spätzle** *Austrian noodles with seasonal vegetables.*

*Choose Two Desserts (for inclusion on your guests' menus)*

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

***Soft drink and coffee service included***

## **Dinner Package #3**

### **The Schönbrunn Palace Package**

\$65 per person

*Appetizer Trio (served buffet style before the meal)*

- **House Smoked Salmon** with tartar sauce
- **Sliced Sausages** chef's assortment of sausages with horseradish and mustard
- **Viennese Fried Mushrooms** with tartar sauce

*Choose Three Salads (for inclusion on your guests' menus)*

- **Spinach Salad** with bleu cheese dressing and applewood smoked bacon
- **House Salad** with pumpkin seed vinaigrette
- **Beet Salad** house roasted and pickled beets with arugula, toasted pumpkin seeds & a goat cheese ricotta spread.
- **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 (for inclusion on your guests' menus)*

- **Paprikahuhn** marinated, grilled chicken breast served over basmati rice with creamy paprika sauce
- **Wiener Schnitzel** breaded and pan-sautéed pork cutlet served with potato and cucumber salad
- **Sausage Trio** Chef's selection with sauerkraut, house-made horseradish and mustard
- **Schweinebraten** roast loin of pork with bread dumplings and red cabbage
- **Hungarian Beef Gulasch** slow braised beef in a spicy paprika sauce with spätzle
- \* **Vegetarian Spätzle** Austrian noodles with seasonal vegetables.
- **STEAK OPTION** Preparation and cut are subject to change, confirm current prep when planning your menu
- **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.

*Choose Two Desserts (for inclusion on your guests' menus)*

- **Apfelstrudel mit Schlag** traditional apple strudel with fresh whipped cream & vanilla sauce
- **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 & vanilla sauce

*Soft drink and coffee service included*

## **Additional Appetizers**

*\$7 Per Person (can be added to any meal package)*

- **Backhendl** *lightly breaded chicken tenders over pommes frites*
- **Viennese Fried Mushrooms** *with tartar sauce*
- **Smoked Salmon** *with tartar sauce*
- **Liptauer** *traditional Austrian cream cheese spread*
- **Emmanthaler Cheese** *traditional breaded & fried Austrian cheese balls*
- **Roasted Beets** *with farmers cheese and toasted pumpkin seeds*
- **Sliced Sausages** *choose one of the following:*
  - **Bauernwurst** – *Thüringer style pork and beef bratwurst*
  - **Kasekrainer** – *pork with swiss cheese*
  - **Bratwurst** – *classic pork and veal sausage*
  - **Polnische** – *smoked beef and pork polish sausage*

## Cocktail Party Packages

*\$50 Per Guest All-Inclusive*

**Chef's Assortment of Sliced Sausages Served with House-Made Horseradish and Mustard**

*Choose Two of the Following Appetizers*

- **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*
- **Apfelstrudel Platter**

## **Lunch Package #1**

*\$25 Per Guest (with \$600 minimum spend combined food and beverage)*

*Entrees – choose two to make available to your guests*

- **Paprikahuhn** *marinated chicken breast, grilled and served over rice 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 Spätzle** *Austrian noodles with seasonal vegetables*

*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**

*\$35 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 rice 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 Spätzle** *Austrian noodles with seasonal vegetables*

*Dessert – choose one*

- **Apfel Strudel** *traditional apple strudel with marinated raisins and fresh whipped cream & vanilla sauce*
- **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 Black Scotch**
- **Masuave Tequila**
- **Maker’s Mark 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*
- **Grünauer Esterházy Blaufränkisch** – *Burgenland, AT (or comparable Austrian varietal)*
- **Bartender’s Selection** – *Most likely a Merlot, Pinot or Cabernet blend*

#### *Whites*

- **Bottle Choice** – *Choose one bottle from white wines by the glass list*
- **Grünauer Esterházy Grüner Veltliner** – *Burgenland, AT (or comparable Austrian varietal)*
- **Bartender’s Selection** – *Most likely a Chardonnay or Riesling*



## Open Bar Package II

*“Premium Wells” - \$35 Per Person*

### *Liquor*

- **Nue Vodka**
- **Diamond 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- Grünauer Esterházy Blaufränkisch** – Burgenland, AT *(or comparable Austrian varietal)*
- **Bartender’s Selection** – *Most likely a Merlot, Pinot or Cabernet blend*
- **White - Grünauer Esterházy Grüner Veltliner** – Burgenland, AT *(or comparable Austrian varietal)*
- **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-** *Bartender's Selection, most likely a Merlot, Pinot or Cabernet blend*
- **White -** *Bartender's Selection, most likely a Chardonnay or Riesling*

## 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 drinks served (*bottles of beer, glasses of wine, individual cocktails*) at the conclusion of the event with the same credit card paying for food. \_\_\_\_\_  
(check to select)

***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. . \_\_\_\_\_ (check to select)

***NO BAR SERVICE:*** 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. . \_\_\_\_\_  
(check to select)

***\*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...***

