

Grunauer Lofted Private Dining Space

Our second-floor private dining facility is the perfect space for your next event. Lofted above the restaurant with its own private bar, our private dining space is a warm and inviting space like no other. Our experienced, knowledgeable, and personal staff will help make your event seamless and memorable.

Please be aware that we do not have an elevator for our private space.

Overview and Minimums..

We do not charge a room rental fee, but there are food and bar minimum spend guidelines. We also do not charge a deposit; we just require a contract is completed with credit card information in the event of a cancellation. If a confirmed event is cancelled less than two weeks before the event date, the card on file will be charged with half of the minimum. Equal payments may be done for up to 3 credit cards, but **NO SEPARATE CHECKS.**

Mon-Thurs : \$1000 Minimum (not including gratuity/tax)

Fri-Sun: \$1500 Minimum (not including gratuity/tax)

Outdoor Biergarten Rental: \$3000 Minimum Food and bar

Please inquire about a modified minimum if your party does not exceed 15 people

Plated 3 course Dining Experience

(Max 22 people Sun-Thurs** Max 16 people Fri/Sat)

Includes:

- 1 salad option
- 3 entrée options
- 1 dessert option

Personalized menus are printed for your event

-approx. \$55/person

Buffet Dining Option (up to 40 ppl)

1. Schnitzel Buffet – Mixed marinated salads, Schnitzel (2 per person), and apple strudel **\$30/person**
2. Select 2 entrees/2 sides – served with salad and apple strudel **\$35/person**
3. Select 2 entrees/2 sides/1 hors d'oeuvres – served with fresh bread, salad and choice of apple or cheese strudel **\$45/person**
4. Select 2 entrees/3 sides/2 hors d'oeuvres – served with fresh bread, salad, and choice of any dessert. (Soft beverages included) **\$55 person**

Entrees (buffet option is protein only)

Gemüsegröstl (V) -Alpine hash with potatoes, winter vegetables, kidney beans, herbs, and Hemme Bros. cheddar cheese

Schwammerlgulasch (V)- Creamy wild mushroom gulasch, with carrots, celery and paprika, served with a bread dumpling

Pork Schnitzel- Thinly pounded duroc pork cutlet, breaded and pan sautéed with potato salad, cucumber salad, and lingonberries

Schweinsbraten – Slow roasted Duroc pork loin and belly with pork jus, sided with a bread dumpling and red cabbage

Rindsgulasch – Hungarian style beef gulasch in a spicy paprika sauce with spätzle

Assorted sausages - bratwurst, käsekraier, and bauernwurst over sauerkraut

Zwiebelrostbraten (+\$7/person) – Cedar River KC strip steak, cooked in onion sauce

Salads

Blattsalate – Locally grown greens, shaved carrots, brussel sprouts, red cabbage and radishes, topped with croutons and a pumpkin seed oil vinaigrette

Rohnensalat - House roasted and pickled beets with arugula, oranges, red onion, sunflower seeds with whipped ricotta, fresh horseradish and orange marmalade dressing

Wiener Gemischter Salat – Assortment of cucumber, celeriac, cabbage, and carrot salads

Sides

Viennese Potato Salad**Sauerkraut**Red cabbage**Parsley Potatoes**Brussels Sprouts**Spätzle**Cucumber Salad**Celeriac Salad**Bread Dumpling

Hors D'oeuvres & Extras

(\$5/person if not included in buffet package)

-Obatzda on rye bread

-Duck Liver pate on rye bread with onion relish

-Buckwheat crepes with cured salmon

-Fresh baked bread and butter

-Speck with crispy fried cabbage

Dessert Options

Apfelstrudel- traditional apple strudel with rum soaked raisins, sherry vanilla sauce and fresh whipped cream

Topfenstrudel- farmer's cheese strudel with rum soaked raisins, sherry vanilla sauce and fresh whipped cream

Schokokuchen- flourless chocolate cake with hazelnuts, chocolate sauce and fresh whipped cream

Bring your own cake: \$25

Bar Packages

Open beer and wine-Includes 2 premium white and red wines. Hofbräu and other craft bottles **\$25/person**

Open bar with beer, wine, and 1 specialty cocktail- Includes 2 premium white and red wines. Hofbräu and other craft bottles. 1 specialty cocktail **\$30/person**

Open full bar-- Includes 2 premium white and red wines. Hofbräu and other craft bottles. Selection of premium spirits with soda and tonic mixers **\$35/person**

Running Tab-\$60 Initial Fee