

BAYARENA CATERING
Schwadbud

BayArena⁺



LOGEN VIP OST



SCHWADBUD

Catering (30 persons or more)



RHINELAND BUFFET

€ 19.00 plus VAT per person

Starters

Black pudding sausage
 Small meatballs with mustard
 Spicy peppers, pearl onions and cocktails gherkins
 Potato salad
 Crispy bread, butter & lard with greaves

Main

Smoked pork chops with gravy,
Sauerkraut and potato mash with braised onions

Dessert

Chocolate pudding with vanilla sauce

BAVARIA BUFFET

€ 25.00 plus VAT per person

Starters

Ground pork sausages, bacon and Alpine cheese
 with horseradish and mustard
 Slaw, potato salad with bacon bits and cold cut salad
 Crispy bread and pretzel, butter & obatzda

Main course

Meatloaf with caraway gravy, Bavarian cabbage and bread
 dumplings
 Veal sausages with sweet mustard

Vegetarian

Thimble dumplings with cheese and fried onions

Dessert

Bayrisch crème with fruit in jelly
 Apple pie

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MENU I

€ 28.50 plus VAT per person

Starters

Small meatballs with mustard and pickled vegetables
 Black pudding sausage with onion salad
 Lentil salad with smoked pork loin and horseradish

Bread bag

Crispy bread and rolls out of the Schwadbud bag
 Chilli dip, sour cream with herbs and salted butter

Salads

Salad bowl with tomato, cucumber, sweet corn and croutons
 Pair of dressings from a flip-top bottle

Main course

Wurstteufel curried sausage fresh off the grill
 with typical curry sauce and a selection of three curries
 Roast pork with caraway gravy, Majoram potatoes and slaw

On the side

French fries served at your table in paper bags, ketchup or mayonnaise

Pasta

Macaroni with mushrooms and leek in tomato sauce,
 grated hard cheese

Dessert

Red fruit jelly with vanilla sauce
 Mandarin cream cheese crème
 Small hazelnut tarts

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MENU II

€ 32.00 plus VAT per person

Starters

Poultry meatballs on a bed of apple and cranberries
Lentil salad with cured pork belly and majoram onions
Feta with fennel and roasted cashews

Bread bag

Crispy bread and rolls out of the Schwadbud bag
Chilli dip, sour cream with herbs and salted butter

Salads

Salad bowl with tomato, cucumber, sweet corn and croutons
Pair of dressings from a flip-top bottle

Main course

Wurstteufel curried sausage fresh off the grill
with typical curry sauce and a selection of three curries

Chicken breast with ham, green pesto and tomato concasse
Spined loach on a bed of root vegetables with young leeks
and yoghurt and lime dip

On the side

French fries served at your table in paper bags, ketchup or
mayonnaise

Pasta

Penne rigate with mushrooms in a cream sauce and
Parmesan

Dessert

Vanilla with cherries and pistachios
Butter cream on biscuit
Mango mousse with chocolate sauce

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MENU III

€ 36.90 plus VAT per person

Starters

Meatballs with salsa and spicy peppers
Vegetable salad with sheep milk cheese and tapenade
White beans with cured pork belly in broth and red onions

Bread bag

Crispy bread and rolls out of the Schwadbud bag
Chilli dip, sour cream with herbs and salted butter

Salads

Salad bowl with tomato, cucumber, sweet corn and croutons
Pair of dressings from a flip-top bottle

Main course

Wurstteufel curried sausage fresh off the grill
with typical curry sauce and a selection of three curries

Burger Station

Make your very own burger at the grill station

- **'Classic'** - tasty beef with salad, tomato, cucumber, onion and hamburger sauce
- **'Smoked Chicken'** - grilled chicken breast, rocket, tomato, mozzarella, pesto
- **'Pulled Pork'** - juicy pulled pork with colesaw, red onions and smoky BBQ sauce

On the side

French fries served at your table in paper bags, ketchup or mayonnaise

Pasta

Tagliatele with or without shrimps (vegetarian) in tomato sauce with rocket and Parmesan

Dessert

Fresh fruit
Chocolate mousse
Mango yoghurt with chilli crème

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MENU IV

€ 42.00 plus VAT per person

Starters

Seaweed salad with marinated pieces of salmon
Chicken kabob yakitori with pineapple
Asian salad with beef dumplings and sweet and sour dip

Bread bag

Crispy bread and rolls out of the Schwadbud bag
Chilli dip, sour cream with herbs and salted butter

Salads

Salad bowl with tomato, cucumber, sweet corn and croutons
Pair of dressings from a flip-top bottle

Main course

Wurstteufel curried sausage fresh off the grill
with typical curry sauce and a selection of three curries

Grill Station

Tandoori chicken breast with mango chutney
Halibut with dill and roasted peanuts

On the side

French fries served at your table in paper bags, ketchup or mayonnaise

From the wok

Vegetable curry with carrot, leek, broccoli and tomato

Dessert

Flambéed pineapple on chocolate ginger
Exotic fruit salad
Grapefruit matcha cube with red berries

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MENU V

€ 42.50 plus VAT per person

Starters

Focaccio with olive oil, rocket, baked country ham and Parmesan
 Variety of antipasti in bowls with pine nuts
 Mozzarella with basil and tomato sauce in a glass

Bread bag

Crispy bread and rolls out of the Schwadbud bag
 Chilli dip, sour cream with herbs and salted butter

Salads

Salad bowl with tomato, cucumber, sweet corn and croutons
 Pair of dressings from a flip-top bottle

Main course

Wurstteufel curried sausage fresh off the grill
 with typical curry sauce and a selection of three curries

Grill Station

Fillet of pork with aubergine and rosemary gravy
 Potted baby peers and Gorgonzola

On the side

French fries served at your table in paper bags, ketchup or mayonnaise

Pasta

Penne rigate with Mediterranean vegetables, fillet of salmon or chicken breast in a cream sauce, Parmesan

Dessert

Chocolate cake with roasted nuts
 Tiramisu with fruit
 Panna Cotta with orange

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'On the side' alternatives

You would like alternatives to the side dishes on offer or would like to book additional ones?
Feel free to choose from the following list.

	Surcharge per person plus VAT
• Rice	0.00 €
• Potato wedges with mayonnaise and ketchup	0.50 €
• Potato gratin	1.00 €
• Baked potato with sour cream	1.00 €
• Roasted potatoes with thyme with sour cream	1.00 €
• Mushroom risotto	1.50 €
• Mascarpone crème polenta	1.50 €
• Sweet potato french fries	1.50 €
• Wheat risotto with vegetable and Parmesan	2.00 €
• Sweet potato ragout	2.50 €

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Beverages



Soft drinks

Coca-Cola	0.2 l	1.68 €
Coca-Cola Zero	0.2 l	1.68 €
Fanta, Sprite	0.2 l	1.68 €
Lift Apfelschorle	0.2 l	1.68 €
Gerolsteiner Mineral Water	0.25 l	1.68 €
Apple juice / Orange juice	0.2 l	1.85 €

Coffee

Caffè crème	0.2 l	1.76 €
Espresso	0.1 l	1.76 €
Cappuccino / Caffè latte	0.2 l	2.18 €
Latte macchiato	0.3 l	2.35 €
Cocoa	0.2 l	2.35 €
Tea, various types	0.2 l	1.76 €

Beers

Bitburger Pils	0.3 l	2.52 €
Gaffel Kölsch	0.3 l	2.52 €
Bitburger (non-alcoholic)	0.33 l	2.52 €
Gaffels Fassbrause (non-alcoholic)	0.33 l	2.52 €
Benediktiner Weißbier	0.33 l	2.69 €
Benediktiner Weißbier (non-alcoholic)	0.33 l	2.69 €
Gaffel Kölsch Keg	10.0 l	66.00 €
Gaffel Kölsch Keg incl. 1l soft drink (Coke, Fanta, Sprite)	10.0 l	72.00 €

Sparkling Wine and Wine

Von Schleinitz Riesling Sparkling Wine	0.75 l	26.47 €
Bayer 04 Pinot Blanc, dry	0.2 l	5.50 €
Massamier La Mignarde	0.2 l	5.00 €

SCHWADBUD

Beverages



All-in beverage packages

We offer a selection of all-in beverage packages as an alternative to itemised billing. These options can be extended by the hour.

'Non -alcoholic' package € 16.50 per person

From the beginning of your event you and your guests are served the following drinks for 4 hours as part of this package:

- Gerolsteiner Mineral Water, medium and still
- Soft drinks from Coca-Cola
- Caffè specialities

We also offer this package for shorter periods:

- 3 hours € 15.50 / person
- 2 hours € 13.75 / person
- 1 hours € 8.25 / person

'All-round Carefree Package' – all-in package € 24.00 per person

You and your guests are served the following drinks for 4 hours as part of this package:

- Bayer Gastronomie Privat Sparkling Wine on arrival
- Gerolsteiner Mineral Water, medium and still
- Soft drinks from Coca-Cola
- Gaffel Kölsch & Bitburger Pils on tap
- Pinot Gris, dry, Herbert Meßmer, Pfalz or Rioja blanco, Bodega Ostatu, Rioja, Spain
- Tempranillo La Mancha D.O.P., Finca Antigua, Spain or Montepulciano d´Abruzzo, Nicodemi, Abruzzo, Italy
- Caffè specialities

We also offer this package for shorter periods:

- 3 hours € 22.50 per person
- 2 hours € 20.00 per person
- 1 hours € 12.00 per person

Package extension for € 8.00 per person and hour

After the booked package runs out, it is possible to extend the beverages package by the hour.

We count - along with you - the number of guests hourly as of the extension of the package and charge for the actual number of guests.

SCHWADBUD

Personnel & miscellaneous services

Personnel & Miscellaneous Services

Our service personnel is included until 2:00am.

Should your function continue after 2:00am, the following personnel costs are incurred:

Head waiter	per hour	€ 32.77
Server	per hour	€ 26.05
Chef	per hour	€ 26.05
Kitchen help	per hour	€ 23.10
Planner	per hour	€ 18.07

Miscellaneous services

Table linen (red/black, linen or paper)	a piece	included
Table linen (white)	per person	€ 1.26
Cover charge for outside cake	per person	€ 2.94
Floral arrangement	on request	