

# NEW YEAR'S EVE 2021 – CULINARY DREAMS



BAYERISCHER HOF





IT WILL BE THE MOST  
EXCITING NIGHT OF THE YEAR.

EVEN FOR YOUR  
TASTE BUDS.

New Year's Eve at the Hotel Bayerischer Hof is not only a farewell party for the old year, but also a brilliant welcome gala for the new one. Under the title „culinary dreams“ you will experience our house from its most delicious side: From the Polynesian-inspired Trader Vic's to the carefully redesigned Palais Keller and the Garden, which has been awarded 15 Gault Millau points. And if you are looking for very special delights, we can recommend our Atelier. It is not only highly decorated with 3 Michelin stars and 19 Gault Millau points (as of August 2021), but also the new workplace of Anton Gschwendtner as Chef de Cuisine. With his many years of experience in excellent establishments, he will continue the extraordinarily successful path of the Atelier. Not only on the most exciting night of the year.



## CULINARY FIREWORKS IN THE ROOF GARDEN.

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Celebrate the new year in our roof garden restaurant on the 6th floor with stunning views over looking Munich. The band Jazoum leads you through the evening with soul and jazz ballads and jazz ballads as well as chilling easy listening through the evening. During the breaks DJ Rochest will entertain you.

### **four course menu:**

- Lobster ceviche with lime and orange, espuma of lemongrass and as a Praline with wild herb tips and a nori chip
- Venison essence with crêpes roulade and truffled parsnip foam
- Mayor's cut of US Black Angus beef with Perigordine sauce, vegetables and potato
- „Kalapaia“ chocolate, Jordan olive oil, Maldon salt and three times raspberry

Includes a bottle of Veuve Clicquot champagne and a bottle of mineral water. After dinner we will serve coffee, and as a midnight snack, veal sausages with pretzels, sweet mustard and a Schneider Weisse Bavarian beer.

### **Euro 380.00 per person**

Plus 5% advance booking fee and CTS ticket fee.

Doors open at 7.30 p.m. The menu begins at 8.00 p.m.

Dress code: festive evening wear.



## MOON DECK PARTY IN THE 2 BLUE SPA WINTERGARDEN.

From the 7<sup>th</sup> floor you will be spoiled with breath taking views over looking the city. The duo To See will accompany you through the evening with acoustic pop, soul, jazz and lounge music.

### **Menu in six courses**

Amuse bouche: Brussels sprouts salad with home-smoked venison ham

- Tea of meadow herbs and ox breast, melted tomatoes and shiitake mushrooms
- Brook trout sashimi with bacon chip and mountain bean cabbage dressing
- Rosemary sorbet with gin, served with tonic
- Roasted Bavarian fillet of beef coated in herbs, served with jerusalem artichoke prepared in three ways and Tasmanian pepper jus
- Opera slice of green tea with orange puree and Sichuan pepper
- Livarot with pesto of black nuts

Includes a glass of Champagne Ruinart as an aperitif and a bottle of Champagne Ruinart as well as a bottle of mineral water. We then serve coffee and at midnight a pair of white sausages with pretzels, sweet mustard and a Schneider Weisse.

### **Euro 495.00 per person**

Plus 5% VVK and CTS ticket fee.

Admission 7.30 p.m. Menu start 8.00 p.m. Festive evening dress.



## GOURMET NEW YEAR'S EVE 3 IN THE ATELIER.

### **Culinary delights in seven courses:**

In an exclusive atmosphere, you will experience an unforgettable evening in our restaurant Atelier. Watch as pleasure becomes a work of art on a plate, created by head chef Anton Gschwendtner since September 2021 on the foundation of haute cuisine. (Awards as of August 2021 by head chef Jan Hartwig: Three Michelin stars, 19 in Gault Millau, 10+ pans in the German culinary guide Gusto, 5F from the German restaurant guide Feinschmecker). Gschwendtner will endeavour to continue the highly successful path of the Atelier. The definition of delight and delectation take a very own note with Gschwendtner's puristic and elegant French cuisine enhanced with Asian flavours and ingredients. You will experience the flair of an artist's studio with an intimate atmosphere in designer Axel Vervoordt's simple yet luxurious creation. Here you can enjoy excellent service and perfectly harmonised wines.

Including a glass of vintage champagne as an aperitif.

### **Euro 450.00 per person**

Plus 5% advance booking fee and CTS ticket fee.

Doors open at 7.00 p.m. The menu is available from 8.00 p.m.

Dress code: festive evening wear



You can see the final menu and further details on our website.

Simply scan the QR code or visit our website at:

<https://info.bayerischerhof.de/ateliersilvester>



## CULINARY ART IN THE GARDEN.

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Celebrate in the winter garden of our Garden restaurant, with a magnificent view of the illuminated Christmas tree forest on the terrace. Awarded with 15 Gault Millau points, you can expect exquisite cuisine from chef Philipp Pfisterer and entertainment with soft lounge music from DJ Thomas Herb.

### Menu in six courses

- Smoked eel tartar with buttermilk, turnip and ponzu
- Roasted scallop with pumpkin and Jerusalem artichoke
- Barbarie duck ravioli with chestnut and parsley root purée
- Lime sorbet with green apple tapioca and ginger
- Saddle of veal with pea sprout, Walnuts, beech mushrooms and cream spinach
- Mousse of Valrhona Caramelia with avocado, mango and passion fruit

Includes half a bottle of Champagne Ruinart.

### Euro 280.00 per person

plus 5% VVK and CTS ticket fee.

Aperitif 07.00 p.m. Menu start 07.30 pm. Dress code: festive evening wear.



## BAVARIAN CULINARY DELIGHTS IN THE PALAIS KELLER.

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Enjoy a New Year's Eve menu with modern, Bavarian delicacies and enjoy the special atmosphere of the Palais Keller. The Wendelstoana will take you into the New Year with its down-to-earth, Bavarian folk music and a great sense of humour.

### **Four-course menu**

- Sour cream mousse with pumpkin, pickled beetroot, savoy cabbage salad and black walnut
- Confit char with white wine butter sauce, pearl barley, spinach and caviar
- Stuffed veal fillet with herb mustard jus, parsley root puree, kale and wild mushroom doughnuts
- Chocolate hazelnut slice with caramel, apple ragout and curd cheese ice cream

As a midnight snack, we will serve veal sausages with pretzels, sweet mustard and a Schneider Weisse Bavarian beer. You can also expect an international cheese selection with bread and butter, grapes and nuts.

### **Euro 165.00 per person**

Plus 5% advance booking fee and CTS ticket fee.

Doors open at 7.30 p.m. The menu is available from 8.00 p.m.

Dress code: festive evening wear or traditional costume.



## POLYNESIAN NIGHT IN THE TRADER VIC'S.

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Experience the magic of the South Seas: With our Polynesian menu we bring the holiday feeling to Munich and onto your plate. DJ Chuck Herrmann provides the appropriate musical accompaniment with Hawaiian and South Sea music.

### Six-course menu

- Half a lobster on Japanese radish with a California sushi roll, tofu gyoza and wasabi
- Turmeric-coconut soup with fresh lime, served with Shou Mai Dim Sum, beech wood mushrooms, lemon grass and wild ginger
- Fried prawns coated with a kefir leaf coriander crust, mango, a bouquet of frisée, baby field salad and watercress with a hot and sour ginger dressing
- Sorbet of blood orange, refined with Cointreau liqueur
- Tender filet of alpine ox smoked on beech wood, with scallops on wintery celery puree, on spinach leaves, spicy filled zucchini and sauce demi-glace as well as hot smoked duck breast strips Kung Pao Style with crisp wok vegetables, emperor's pods, baby corn, long beans and green asparagus with jasmine scented rice
- Trader Vic's passion fruit cheesecake on pineapple coulis with fruity raspberry sorbet, banana spring roll and rambutan

To celebrate the new year we serve our famous Kafé-la-te and a glass of Moët & Chandon.

### Euro 225.00 per person

Plus 5% advance booking fee and CTS ticket fee.

Doors open at 7.00 p.m. Menu available from 7.30 p.m. Dress code: festive evening wear.



# NEW YEAR'S EVE CLASSICAL – THEATRE SOIRÉE. 7

Combine New Year's Eve with a visit to the **Komödie im Bayerischen Hof**:

## Evening performances:

„**Willkommen bei den Hartmanns**“ at 7.00 p.m.: We welcome you to your New Year's Eve menu after the performance at the Palais Keller.\*

„**Willkommen bei den Hartmanns**“ at 10.00 p.m.: We welcome you to your New Year's Eve menu before the performance in the Palais Keller.\*

Please refer to page 8 for information on the menu in the Palais Keller. Festive evening wear or traditional costume.

**Euro 165.00 per person** (without tickets)

Plus 5% VVK and CTS ticket fee. Wardrobe festive, traditional costume welcome. There is no entitlement to seats after the second evening performance.

## Please note:

Due to the current situation, there may be changes to the programme and performance times at short notice. Please inform yourself in advance at: [www.komoedie-muenchen.de](http://www.komoedie-muenchen.de).

\*The beginning, the extent and the exact venue of the New Year's Eve menu will be published on our website approximately 2 weeks in advance due to the current situation.



## NEW YEAR'S EVE CLASSICAL – OPERA SOIRÉE. 8

Combine New Year's Eve with a visit to the **Bavarian State Opera**:

Performance at 06.00 p.m. „**Guiditta**“, a musical comedy in five pictures by Franz Lehár (1932/33). After the performance we welcome you at the Palais Keller to the New Year's Eve menu in four acts.\*

### **Menu in four courses**

- Sour cream mousse with pumpkin, pickled beetroot, savoy cabbage salad and black walnut
- Confit char with white wine butter sauce, pearl barley, spinach and caviar
- Stuffed veal fillet with herb mustard jus, parsley root puree, kale and wild mushroom doughnuts
- Chocolate hazelnut slice with caramel, apple ragout and curd cheese ice cream

As a midnight snack, we serve veal sausages with pretzels, sweet mustard and a Schneider Weisse Bavarian beer. You can also expect an international cheese selection with bread and butter, grapes and nuts.

**Euro 165.00 per person** (without opera ticket)

Plus 5% VVK and CTS ticket fee. Festive evening wear or traditional costume.

### **Please note**

Due to the current situation, there may be changes to the programme and performance times at short notice. Please inform yourself in advance at: [www.staatsoper.de](http://www.staatsoper.de).

\*The beginning, the extent and the exact venue of the New Year's Eve menu will be published on our website approximately 2 weeks in advance due to the current situation.



## NEW YEAR'S EVE IN THE ASTOR@CINEMA LOUNGE.

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Let the year come to a relaxing end with a cinema movie from our current cinema programme. Whether you choose midday, afternoon or evening screenings, we look forward to sharing an exciting experience with you.

### **House of Gucci**

The first screening starts at **1.00 p.m.** From noon on we will spoil you with an appetiser and a glass of Veuve Clicquot champagne.

### **James Bond 007 - No Time to Die**

Second screening starts at **4.30 p.m.** Before you start your cinema experience, enjoy an appetiser and a glass of champagne Veuve Clicquot from 3.30pm on. After the movie, our New Year's Eve events await you in our restaurants. Please note that the tickets for the New Year's Eve events must be purchased separately. We will be happy to advise you.

### **House of Gucci**

At **8.00 p.m.** the last film for the evening starts. From 7.00 p.m. you can already start the evening with an appetizer and a glass of Veuve Clicquot to start the evening.

### **Euro 68,50 per person**

Plus 5% advance booking fee and CTS ticket fee.

Information regarding the cinema programme can be found at: [astor-cinematelounge.de](http://astor-cinematelounge.de).



SIXT – EXKLUSIVER MOBILITÄTSPARTNER  
DES HOTELS BAYERISCHER HOF

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A woman with glasses, wearing a dark blue blazer over a white shirt, is looking out of a car window. She is holding a smartphone in her hand. The background shows the interior of a car and a blurred view of the outside.

**SIXT** ride

The exterior of the Bayerischer Hof hotel at night. The building is illuminated with warm lights, and the name "BAYERISCHER HOF" is visible on the facade.

BAYERISCHER HOF



## NEW YEAR'S PACKAGE.

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Enjoy two or Three nights, including breakfast, New Year's brunch and Countdown Dinner on the evening before New Year's Eve in the Roof Garden. You can find more information on the following page. As a welcome surprise, you will be presented with a small culinary treat from us in your room. Your room will be at your disposal until 04.00 p.m. on the day of your departure (according to availability).

New Year's package for two nights

**Euro 645.00 per night in a standard double room**

**Euro 380.00 per night in a standard single room**

**Euro 855.00 per night in a standard junior suite**

Valid from 30<sup>th</sup> December 2021 until 01<sup>st</sup> January 2022.

New Year's package for three nights

**Euro 550.00 per night in a standard double room**

**Euro 340.00 per night in a standard single room**

**Euro 775.00 per night in a standard junior suite**

For three nights package, you will receive a glass of Veuve Cliquot champagne as a welcome drink at one of our bars. Valid from 29<sup>th</sup> December 2021 until 01<sup>st</sup> January 2022 or 30<sup>th</sup> December 2021 until 02<sup>nd</sup> January 2022.

The packages does not include tickets for the New Year's Eve events. Please note that table reservations for the Countdown Dinner are not possible. For extra nights we will be happy to offer you special rates.



# NEW YEAR'S EVE COUNTDOWN DINNER.

**30<sup>th</sup> December 2021.** The countdown starts on the penultimate day of the year in our Roof Garden with a dinner to tune in on the turn of the year. We welcome you with a glass of Champagne Veuve Cliquot and spoil you with a menu in four courses.

### Our menu for you

Amuse bouche: Carpaccio of ox with truffle sabayon and afile

- Sockeye salmon in three ways as tartar, sashimi and tataki with wild herbs and miso
- Jerusalem artichoke cream soup with venison ham
- Sous-vide cooked mayoral piece with flavoured aromas of spruce needles, mashed Hokkaido pumpkin and ginger, vegetables and Barolo jus
- Crème Brûlée from Earl Grey with quince ragout, chocolate and berries

### Euro 215.00 per Person

Entrance 07.00 p.m., the menu starts at 07.30 p.m. Evening dress desired.

# NEW YEAR'S BRUNCH

**01<sup>st</sup> January 2021.** Start the new year with an extensive New Year brunch from 10.00 a.m. to 03.00 p.m. Enjoy the delicacies we have created and start the new year 2021 full of energy

### Euro 68,00 per person



## BALL OFFICE

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Mrs Theresa Lechner and her team will be happy to advise you and take your reservations for Christmas Eve and New Year's Eve. The office is open daily except Sunday and public holidays from 3rd November 2021, 10.00 a.m. to 1.00 p.m. and 2.00 p.m. to 6.00 p.m.  
Fon +49 89.21 20-999, Fax +49 89.21 20-34 999, e-mail [events@bayerischerhof.de](mailto:events@bayerischerhof.de).

Unoccupied seats will be made available from 9.00 p.m. (unless other information is given). An additional 5% advance booking fee and Euro 1.10 CTS ticket fee will be charged on each ticket. Reserved tickets must be collected by no later than 12<sup>th</sup> December 2021. Uncollected tickets will be sold on. Purchased tickets may not be exchanged or returned.

All offers are available on request only and are subject to availability. The programme is subject to change. All prices are listed per person, and include VAT, service and the specified benefits. There is no entitlement to individual tables. No seat reservations. The judges' decision is final for the prize draws and the tombola.

For reasons of space and safety, we ask you not to bring large bags or rucksacks.

# RESERVATION INFORMATION.

Packages are available on request and may be booked subject to availability. Valid for a minimum stay of 2 nights. Please await our confirmation of your booking before your stay. The prices include the legal level of VAT and all specified services. In the event of a VAT increase, the price will be adjusted accordingly. Prices are subject to change without notice.

We will be delighted to offer you a personalised price for additional nights. All our packages are also available in a superior or deluxe category, subject to a surcharge.

Our reservations team will take your booking and will be happy to advise: Telephone +49 89.21 20-900, fax +49 89.21 20-906, email [events@bayerischerhof.de](mailto:events@bayerischerhof.de). Book online at [www.bayerischerhof.de](http://www.bayerischerhof.de). On our website, you will also find other packages.

When booking tickets for the opera, theatre or concerts, our concierge team will be happy to assist. Telephone +49 89.21 20-920/ 921, e-mail: [concierge@bayerischerhof.de](mailto:concierge@bayerischerhof.de).

**WELLNESS.** High above Munich's rooftops, the Blue Spa with its pool, saunas, steam bath and 1,300 sqm fitness studio guarantees total relaxation. Let our international therapists pamper you with one of our many treatments.

**BEAUTY.** In our Beauty Centre, our team will pamper you from head to toe.

**HAIRDRESSER.** For the perfect party hairstyle, visit our hairdresser Arnoldy and Team.

**ENTERTAINMENT.** Whether jazz, blues or Latin, the live entertainment with international greats in the Night Club is a must for any music lover. We also recommend the concerts on Sundays in Advent.

You will experience and enjoy film as never before in our in-house cinema, the [astor@Cinema Lounge](#). Comedy at the Bayerischer Hof offers the best in light theatre.

**SHOPPING.** You will find exclusive boutiques and galleries in our Shopping Arcade and near the hotel.

**Due to the current situation and official restrictions, we ask for your understanding that we reserve the right to make changes to the programme at any time. You will find all current information on our website.**

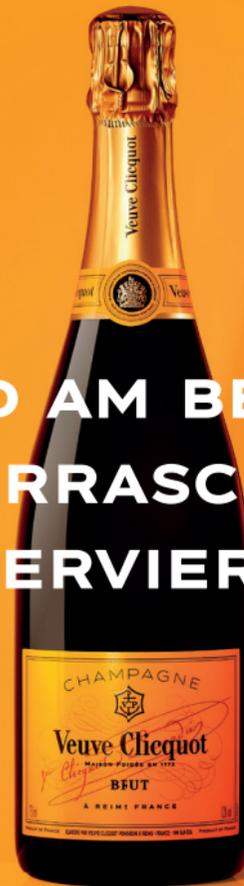


**Veuve Clicquot**

■ REIMS FRANCE ■

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