




SCHREIBEREI
Events

The place to be *happy*
satisfied and
inspired



In the historic town house built in 1525 in Munich's city center, at Dienerstrasse 20, the municipal "Weinstadt" was located from 1550. In the beginning the Gemainer Stadt Schreiberey Haus in Burgstrasse 5 – "the Weinstadt" – formed a unit with the building at Dienerstrasse 20.

Due to an extensive renovation we have rejuvenated this historic building holistically without losing the soul of the house which has grown over centuries.

On the first floor, Tohru Nakamura welcomes its guests to fine dining with a living room atmosphere in the most sophisticated way of senses.

The ground floor speaks a completely different design language. A catwalk for guests, lined with iconic mirrors, which leads straight to the glass kitchen of the Brasserie Schreiberei,

which protrudes into the courtyard and allows a view of the chefs from all angles. In the Mediterranean green courtyard with inviting furniture splashes the historic "Genießerbrunnen" whose name promises what awaits guests here.

The former carriage entrance now reveals extensively in exquisite materials and high-quality surfaces. An oval bar forms the epicenter and is connecting element of the three rooms.

What remains the same at all levels, is the quality of the food and drinks, the comfortable play with shapes, colours and materials, the harmonious light and colour concept and the details, which are evident down to the last pull through angles.






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TOHRU NAKAMURA
CEO, Directeur de Cuisine, Managing Director
2 Michelin Stars Guide Michelin 

MARC UEBELHERR
CEO, Managing Director

Every restaurant thrives on creative, courageous inventors and the people who turn their ideas into action.

At Schreiberi, every employee – from the dishwasher to the managing

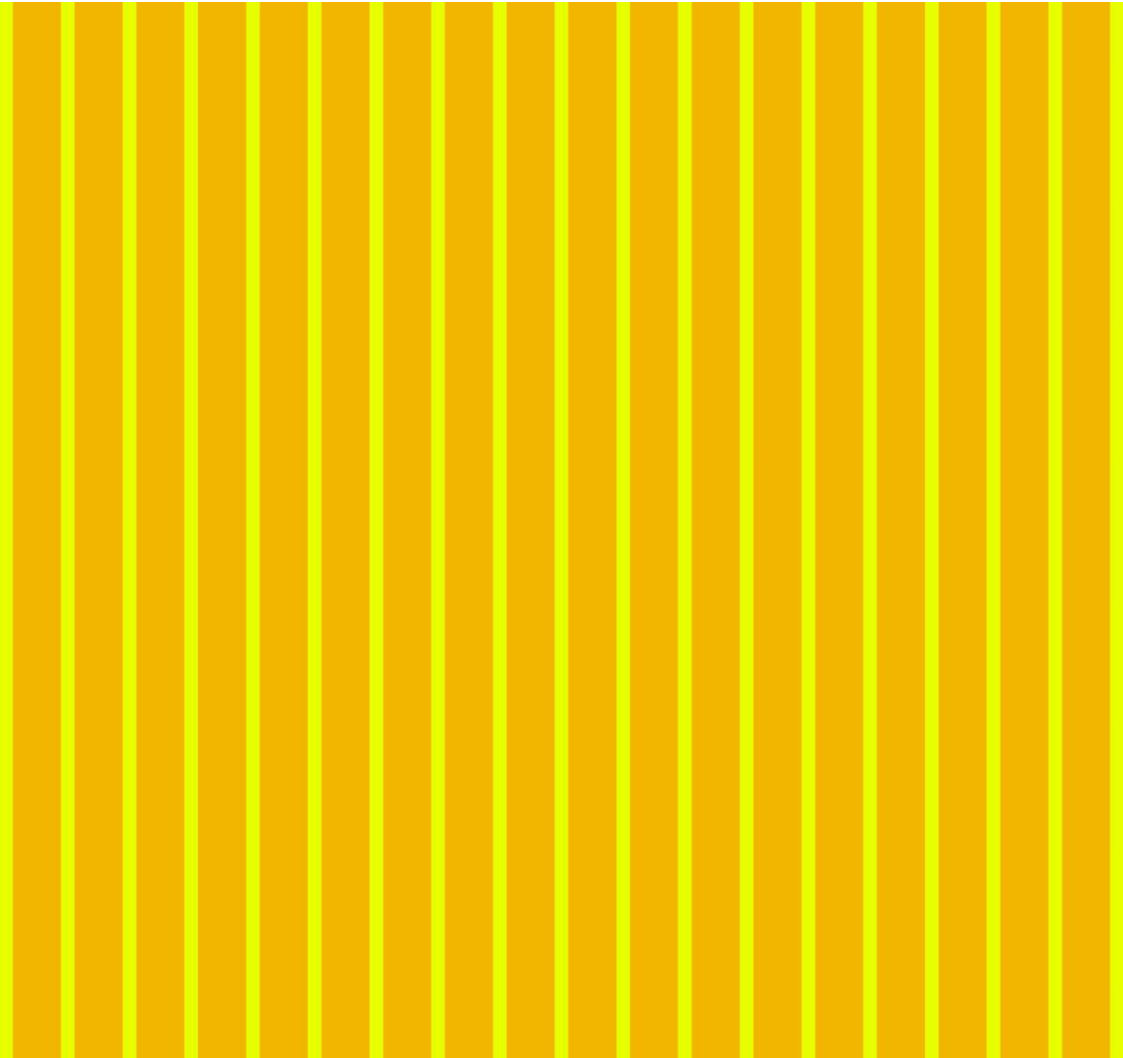
director – is a valuable contribution to the success and satisfaction of our guests. With an open ear, a lot of passion and always a smile, our management team welcomes you in this extraordinary location.



FABIAN POST
Betriebsleitung

fp@schreiberei-muc.de

Welcome to our
Venue



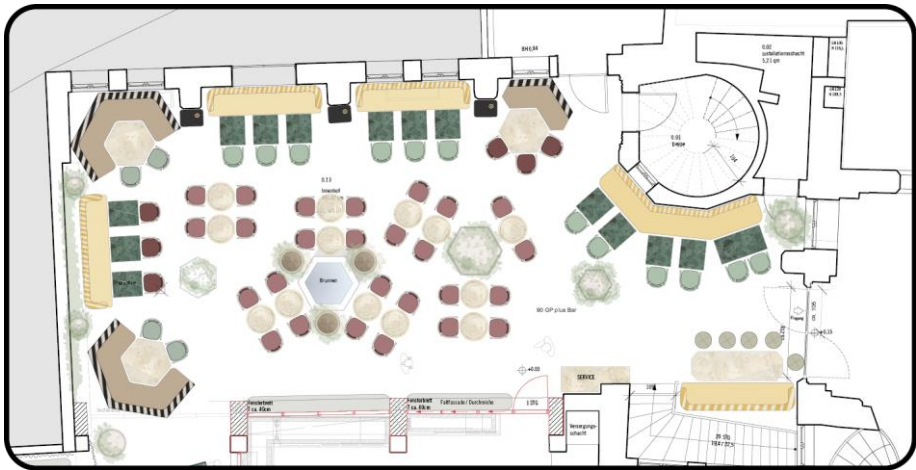
Restaurant *Terrace*

CAPACITY

- Maximum seated: 90 Pax
- Maximum standing: 150 Pax

TECHNICAL EQUIPMENT

- Connection Band/DJ possible
- Electricity for Screens





Restaurant *incl. Sépaxie & Lounge.*

CAPACITY

- Maximum seated: 90 Pax
- Maximum standing: 200 Pax

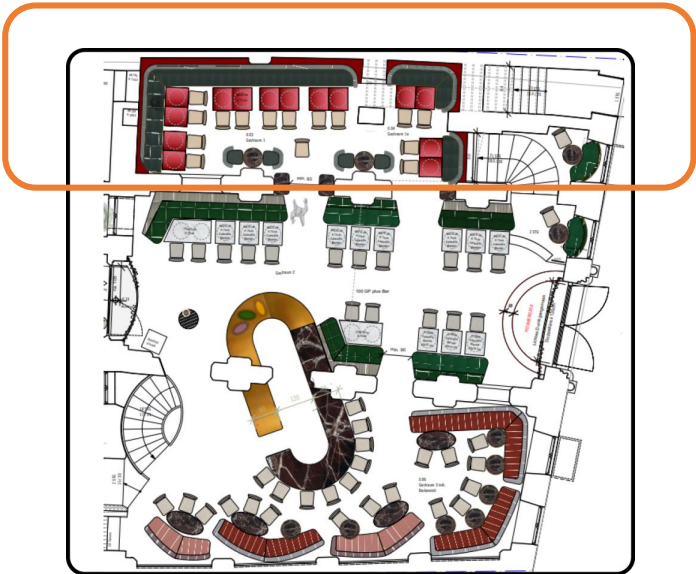
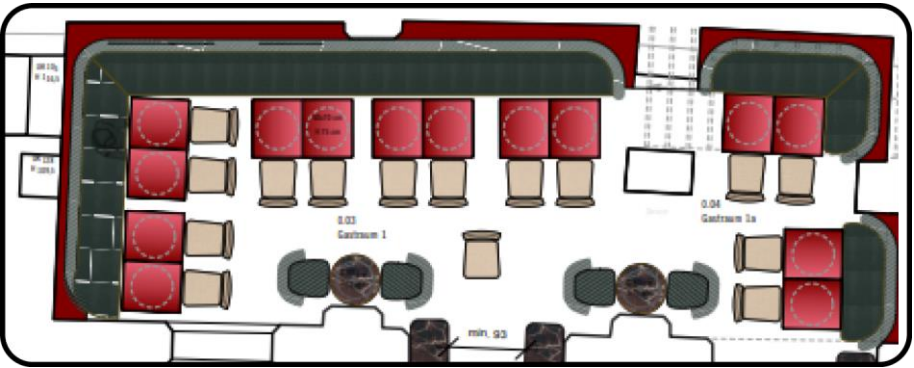
TECHNICAL EQUIPMENT

- Connection Band/DJ possible
- Electricity for Screens



Restaurant *Séparée*

CAPACITY	TECHNICAL EQUIPMENT
<ul style="list-style-type: none">Maximum seated: 40 PaxMaximum standing: n.o	<ul style="list-style-type: none">SoundinstallationElectricity for Screens





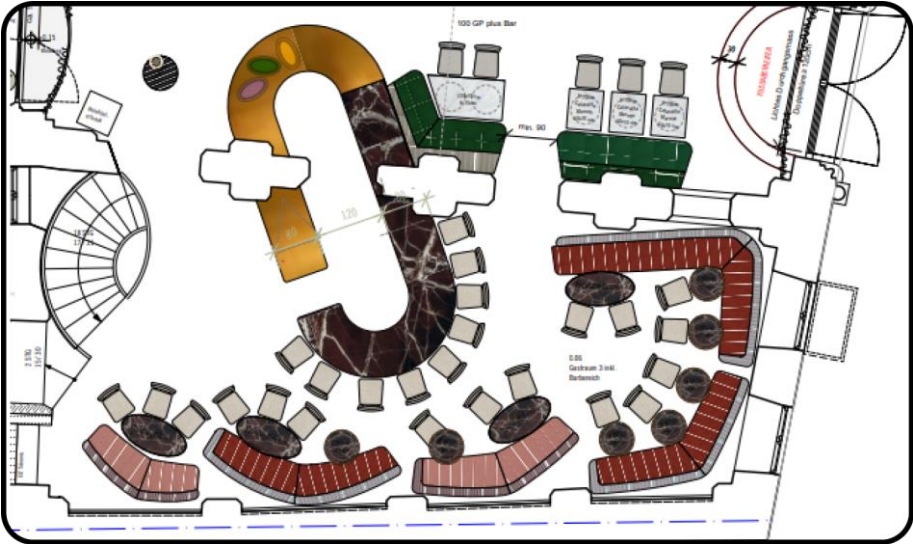
Restaurant *Lounge.*

CAPACITY

- Maximum seated: 35 Pax
- Maximum standing: 45 Pax

TECHNICAL EQUIPMENT

- Soundinstallation / Ambient Light





Basement *incl. Wine Cellar*

CAPACITY

- Maximum seated: 40 Pax
- Maximum standing: 70 Pax

TECHNICAL EQUIPMENT

- Connection Band/DJ possible
- Electricity for Screens



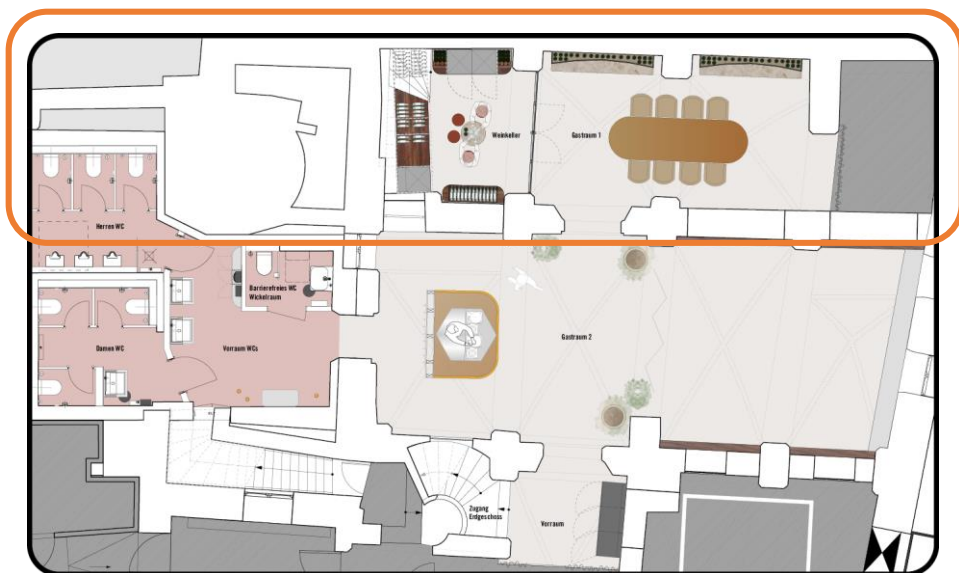
Basement *Wine Cellar*

CAPACITY

- Maximum seated: 12 Pax
- Maximum standing: 30 Pax

TECHNICAL EQUIPMENT

- Soundinstallation / Ambient Light





Basement *Mini Bar*

CAPACITY

- Maximum seated: 30 Pax
- Maximum standing: 60 Pax

TECHNICAL EQUIPMENT

- Soundinstallation / Ambient Light





A close-up photograph of a neon sign that reads "MINI BAR" in a stylized, outlined font. The sign is mounted on a rough, textured wall and is illuminated with a warm, orange-red light. The sign is set within a recessed, rectangular frame. To the right of the sign, a dark, vertical object, possibly a chair leg, is partially visible. The overall atmosphere is warm and intimate.

MINI
BAR

Good food
good mood





Let us ~~create~~ your perfect menu together - for your event with us.



EXAMPLE MENU 1 – Flying Buffet

Croque Monsieur (Pave)

Croque Fromage (Pave)

Loup de Mer | Avocado | Jalapeno | roasted Wakame

Truffled Spinach | Onsenegg | Crispy Chickenskin

Braised Beef Shoulder | Celery puree | Fried Capers | Pearl

Onion

Salmon trout | Parsley Puree | Grenobler Art Barbeau blanc

Chocolate Parfait | Banana Caramel | Pineapple | Black Sesame

Fruit sorbet

EXAMPLE MENU 2 – seated Menu

Baked Mushrooms | Spicy Mayo | Peanut

Celery Cappuccino

Braised Beef shoulder | Celery Puree | Fried Capers | Pearl

Onion

or

Salmon Trout | Parsley Puree | Grenobler Art Barbeau blanc

or

Truffled Cream Spinach | Onsenegg | Crispy Chicken Skin

Chocolate Parfait | Banana Caramel | Pineapple | Black Sesame

All menus can be arranged according to individual wishes
can be adapted.

Menus from 10 persons.





Perfect Food
needs *perfect* Drinks!







MAX HAUSSMANN

Let yourself be enchanted by our bar team. Whether with a light, summery aperitif or a full-bodied digestif with strong aromas.

We don't just write dishes, but also the perfect accompaniment. There are no limits to the creativity of

the choice for your event sedate. Our extensive wine list – presented by our sommelier Max Haussmann – offers the right drop of wine for every palatal.

Let's work together to find your personal taste.

May it be a little more?

Every event lives through its guests, a harmonious ambience, outstanding food and the right drinks. If you still want a little more, we are your contact.

Whether the individual design of a table setting with flowers, handwritten table cards or your personal menu card. Or maybe your own background music with DJs, musicians or other artists? We have a creative solution and the right partner for every request.

Our selection of experienced service providers gives your event its very own touch and thus becomes an unforgettable experience.

We are looking forward to
on their ideas.

Special *moments* together - individually planned.

Every guest and every customer has their own preferences and wishes.

Our motivation and our *Aim* is to turn these preferences and wishes into reality.

Our event team consists of people who care about creating this reality not only for you, but together with you.

Feel free to contact us at events@schreiberei-muc.de to discuss these wishes and ideas with us.

We are looking forward to hearing from you.



Ensemble Culinaire GmbH
Geschäftsführer

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Bildnachweis

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80797 München „Pettl-0729“ / Seite 6: © Bildarchiv Foto Marburg / Foto:
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