

Please Note:

We require a non-refundable deposit of \$200 upon booking your event. The deposit will be credited towards your final bill. A guaranteed number of guests is required 10 days prior to the event and final payment is 7 days prior to the event.

Due to licensing and insurance requirements, food and beverages may not be brought onto the property by guests at any time. Wedding cakes are the only exception.

Due to state and local law outside alcoholic beverages are strictly forbidden from the premise.

Fog machines, open flame, and confetti are prohibited from the premise. There is no nailing, tacking, or taping to the walls.

Due to market fluctuation of raw materials, we cannot guarantee prices for more than 90 days in advance of your function. We will be happy to quote our recent prices and give you an idea of what to expect should future costs increase.

All quoted prices do not include a 7% tax and an 18% house charge. The term "house charge" means the fee which you will pay for use of our premises. It is not a tip or gratuity charge for our wait staff, bar staff, or any other service employee.

A room rental fee will be applied to events lasting longer than 5 hours.

Our banquet hall has a minimum of 50 guests.

Banquet Hall And Hunter's Room



Our newly remodeled banquet facility can accommodate 50 to 200 guests. We have a variety of menus for all occasions and can work with you to design the perfect social or private event. No matter the size of your party, we ensure that every detail will be attended to by our culinary and banquet staff to make your event both successful and memorable. WE are now fully handicap accessible.



Our Hunter's Room can hold up to 50 guests and is great for private and social gatherings. Our limited menu can be customized using your own photos, adding a personal and memorable touch to your event.



Wedding Packages

The Munich Haus
Restaurant and Banquet Hall

Telephone 413.594.8788
www.munichhaus.com

13 Center Street
Chicopee, MA 01013

About Us

The Munich Haus is a fine dining establishment in the heart of downtown Chicopee with an exceptional array of German and American cuisine, beverages and décor.

Our elegant banquet hall is available for your special day. This spacious room can hold up to 200 guests and can host any event including wedding receptions, community events, graduations, company functions, family reunions, private parties and other planned social gatherings. Our hall is fully handicap accessible. We have catering available for pickup or delivery, 7 days a week. We cater events of any size.

While we hope one of our packages will suit your needs, we will happily customize a special package for your event. All packages include a five hour hall rental, full bar and bartender, use of our traditional flatware, glassware and cutlery, standard white linens, colored napkins, choice of white or black skirting for display and head tables, and bud vases with fresh flowers (if center pieces are not provided).

Buffet Package

- ❖ Fruit and Cheese *or* Vegetable Crudités Display
- ❖ Cash Bar
- ❖ Champagne Toast (House Brut)
- ❖ Our Signature salad station
- ❖ Choice of locally baked bread or rolls
- ❖ Three entrée selections (ask about our buffet selections)
- ❖ Choice of starch and vegetable
- ❖ Choice of pasta
- ❖ Vienna Style Dessert Table
- ❖ Coffee and Tea station
- ❖ White or Black Chair Covers

\$26.95

Sit-Down Dinner Packages

Signature Package

- ❖ Fruit and Cheese *or* Vegetable Crudités Display
- ❖ Cash Bar
- ❖ Champagne Toast (House Brut)
- ❖ Our Signature house or Caesar salad
- ❖ Choice of locally baked bread or rolls
- ❖ Any three entrée selections served with choice of starch and vegetable
- ❖ Vienna Style Dessert Table or served Dessert
- ❖ Coffee and Tea station

\$34.95

Gold Package

- ❖ Fruit and Cheese *or* Vegetable Crudités Display
- ❖ One Hour Open Bar
- ❖ Choice of three passed hot appetizers
- ❖ Champagne Toast (House Brut)
- ❖ Our Signature house or Caesar salad
- ❖ Choice of locally baked bread or rolls
- ❖ Any three entrée selections served with choice of starch and vegetable
- ❖ Vienna Style Dessert Table or served Dessert
- ❖ Coffee and Tea station
- ❖ White or Black Chair Covers

\$49.95

Platinum Package

- ❖ Fruit and Cheese *or* Vegetable Crudités Display
- ❖ Five Hour Open Bar
- ❖ Champagne Toast (House Brut)
- ❖ Choice of five passed hot appetizers
- ❖ Our Signature house or Caesar salad
- ❖ Choice of locally baked bread or rolls
- ❖ Any three entrée selections served with choice of starch and vegetable
- ❖ Vienna Style Dessert Table or served Dessert
- ❖ Coffee and Tea station
- ❖ White or Black Chair Covers

\$69.95

Sit Down Entrée Choices

Seafood

- ❖ Broiled Haddock – dusted with fine bread crumbs with lemon and butter
- ❖ Shrimp Scampi –jumbo shrimp, pan sautéed with lemon, white wine, sundried tomato, garlic and capers (add \$3)
- ❖ Lobster Thermidor – fresh lobster sautéed with button mushrooms, herbs, garlic, cream and sherry, served au gratin, in shell (market price)
- ❖ Pretzel Crusted Haddock – fresh haddock filets crusted with gourmet pretzel crumbs, drizzled with our Meuniere sauce
- ❖ Maryland Crab Cake – fresh blue crab meat blended with bread crumbs and herbs, with garlic-dill mayo

Beef

- ❖ Local Prime Rib – slow roasted with natural au jus
- ❖ Sauerbraten – a German favorite of marinated braised beef with Signature gravy (add \$3)
- ❖ Maryland Carpet Bagger – 8oz. filet mignon stuffed with Maryland blue crab meat and topped with spicy remoulade (add \$5)
- ❖ Roastbraten Steak – house-cut 12 oz. NY Strip Sirloin steak served over pan gravy and topped with crispy fried onions
- ❖ Hungarian Goulash – tender cubed, marinated beef, simmered in an all natural stock gravy

Pork

- ❖ Stuffed Roast Pork Loin – Pork loin stuffed with our own meat stuffing, served with garlic-rosemary sauce
- ❖ Classic Wiener Schnitzel – tender veal cutlet, pounded thin and pan friend to a golden finish, served with fresh lemon and capers (add one of our signature sauces!)
- ❖ Pork Normandy – pork tenderloin simmered in apple liquor demi-glaze, w/ native apple slices and bacon (add \$2)
- ❖ Anna's Golumbki – our special recipe, native cabbage stuffed with herbed pork, rice, and finely chopped onion, topped with red sauce

Poultry

- ❖ Riesling Chicken – Tender chicken breast sautéed with Riesling wine, shallots, cream, mushrooms, garlic and herbs
- ❖ Chicken Marsala –Marsala wine, demi glaze and mushrooms
- ❖ Chicken Francaise-White wine, lemon sautéed in egg batter.
- ❖ Chicken Paprika – our Signature sauce with bacon, celery, demi glaze and paprika
- ❖ Pretzel Crusted Chicken – chicken breast with a gourmet pretzel crust and stone-ground mustard cream sauce
- ❖ Freshly sliced Turkey with savory, gravy and stuffing
- ❖ *Vegetarian*
- ❖ Mediterranean Pasta – pappardelle pasta tossed with lemon, sundried tomato, black olives and artichokes
- ❖ Kase Spatzle

Salad Choices

- ❖ Munich Salad – garden greens topped with marinated cucumber, herbed bean salad, dill cabbage, carrots and croutons
- ❖ Classic Caesar – crisp romaine, tossed in our own Caesar dressing, with shaved parmesan, crouton and anchovy

Starch and Vegetable Choices

- ❖ Penne Alfredo or Marinara
- ❖ Pasta Primavera or Tri-Color Pesto Tortellini (add \$1)
- ❖ Spatzle, Rice Pilaf, Roasted Red Bliss Potatoes
- ❖ Old World Mashed Potatoes, Steak Cut French Fries
- ❖ Butternut Squash, Vegetable Medley, German Style Green Beans, and Fresh Asparagus. (add hollandaise \$1)

Soup Course (add \$2)