

Our History:

Hubert's love of restaurants was instilled from an early age. Born in a small town in Bavaria, his parents bought a restaurant and butcher shop in Seckach, a town 50 miles from Heidelberg, when he was just 6 years old. Hubert began helping with the family business and spent his teenage years learning how to work in a kitchen and make traditional sausages. He also visited Munich often, where a friend owned a typical Bavarian restaurant with a lot of homemade specials. It was in his friend's kitchen that he learned classic Bavarian dishes that weren't taught in any formal culinary institute. Growing up watching his mother in the kitchen and assisting with every aspect of the cooking process strongly inspired Hubert to pursue a career in the food industry.

After school, Hubert began working as a Chef's apprentice under the famous Master Chef Fred Jasper and Garde Manger Horst Heidhausen. Shortly afterwards, he was drafted to the German Army, where he signed up for four years in the culinary program to continue his training and was quickly promoted to the prestigious position of Kitchen Sergeant. Despite his extensive real-world experience, Hubert was a big believer in education and also went on to get an official butcher/sausage-making degree at the Fleischer School Landshut.

When Hubert arrived in Springfield, Massachusetts in 1981, he accepted a position at the Student Prince and Fort. Under the personal supervision of Rupprecht Scherff, he learned the ins and outs of the American way to run a kitchen without losing his German influence and touch. Understanding the restaurant scene in America was an eye-opening experience that ultimately led him to open his own authentic German/Bavarian restaurant in 2004 with his son, Patrick.

Patrick was born in Germany in 1981 and moved to the U.S. at a young age. He spent his summers in Germany with his Oma (Hubert's mother). Erna Gottschlicht would send Patrick to the baker, butcher, and grocer every morning where he was responsible for the ordering thus allowing him to keep up his fluent German. His family in Germany is extensive and an active part of his life. A lot of that influence is reflected throughout the Munich Haus.

Today, the Munich Haus Restaurant embodies the best of the Gottschlichts' Bavarian heritage and knowledge, bringing diners traditional home-cooked meals with the same flavor, quality, and love that his family was known for all those years ago.



Biergarten

In Munich, a refreshing mug of beer or a wheat beer in the Biergarten is an integral part of a summer's day. Now you can enjoy an authentic Biergarten, here in Chicopee. A touch of Bavaria - "Passport not required!"

Hunter's Room

Our Hunter's Room can accommodate up to 50 guests and is great for any event. Our limited menu is customized for your special occasion using your own photos. Each guest receives a copy of this personalized menu.



Banquets

Our Banquet Hall can accommodate up to 175 guests. We have a variety of menus for all occasions, but if you find that your special tastes or needs are not accommodated, we will happily customize a menu with you. Whether your party is 50 guests or 175 guests, you can be sure that every detail will be attended to by our culinary and banquet staff to make your event both successful and memorable.

To Reserve, Contact Us:

Tel: 413-594-8788

13 Center St, Chicopee, MA 01013

www.MunichHaus.com



Munich Haus
GERMAN RESTAURANT

Banquet Menu

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Tel: 413-594-8788

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Hours Of Operation

Sunday

11:30am - 9:00pm

Monday

Closed

Tuesday

11:30am - 9:00pm

Wednesday

11:30am - 9:00pm

Thursday

11:30am - 9pm

Friday & Saturday

11:30am - 10:00pm



Sit Down Meals

Both limited plated menus include personalized picture menu and 18 entrée choices. (up to 50pp with a minimum of 20pp)

Lunch Menu - \$19.95 per person

- Our signature chips & dip
- Our Signature Muenchner salad with choice of Vinaigrette or Ranch
- Local Rye bread and butter
- Mashed potatoes
- Seasonal Vegetable

Choose from 18 options: (choice can be made the day of event)

Chicken Francaise, Baked or Pretzel Haddock, Parmesan (\$2 extra), Wiener, Jager, Zigeuner, Rahm, Paprika, or Berliner style Schnitzels, Sauerbraten, Chicken Forestiere, Pfalzer Bratwurst, Nürnberger Bratwurst, Knockwurst, Chicken Bratwurst, Kielbasa or Kase Spatzle

Dessert Station: Assorted tortes and cookies, coffee/tea.

Dinner Menu - \$26.95 per person

- Our signature chips & dip
- House made Soup of The Day
- Our Signature Muenchner salad with choice Vinaigrette or Ranch Dressing
- Local Rye bread and butter
- Mashed potatoes
- Seasonal Vegetable

Choose from 18 options: (choice can be made the day of event)

Chicken Francaise, Baked or Pretzel Haddock, Parmesan (\$2 extra), Wiener, Jager, Zigeuner, Rahm, Paprika, or Berliner style Schnitzels, Sauerbraten, Chicken Forestiere, Pfalzer Bratwurst, Nürnberger Bratwurst, Chicken Bratwurst, Kielbasa, Chicken Riesling or Kase Spatzle

Dessert Station: Assorted tortes and cookies, coffee/tea.

Limited Dinner Banquet Hall (min 50pp) - \$ 32.95 per person

- Same as above but limited to 3 entrée selections.

Buffet Packages

Buffet Packages are a 30 person Minimum / 50 person minimum for Banquet Hall use

Breakfast Menu - \$18.95 per person

- Our signature chips and dips.
- Assortment of fresh fruit
- Our own Sausages and Ham
- French Toast
- Scrambled eggs
- Home fries
- Bacon Add On (\$1 per person)
- Coffee, tea, and juice

Lunch Menu - 21.95 per person

- Our signature chips and dip.
- Our Mixed green salad with a Choice of two dressings
- Cucumber, 3 Bean, and Slaw salads
- Choice of 2 entrees (see selections below)
- Choice of Pasta: Alfredo, Marinara or Primavera
- Choice of: Oven Roasted or Mashed Potatoes
- Seasonal Vegetable

Dessert Station: Assorted tortes and cookies, coffee/tea.

Dinner Menu - 28.95 per person

- Imported Cheese & Fruit Display
- Our Signature Chips and Dip
- Our Mixed Green Salad with choice of two dressings
- Cucumber, 3 bean, and cabbage salads
- Choice of 3 Entrees (see selections below)
- Choice of Pasta: Alfredo, Marinara or Primavera
- Choice of: Oven Roasted or Mashed Potatoes
- Seasonal vegetable.

Dessert Station: Assorted tortes and cookies, coffee/tea.

Entree Selections:

Poultry:

Pretzel Crusted Chicken
Chicken Francaise
Chicken Forestiere
Chicken Riesling
Chicken Parmesan

Seafood:

Baked Haddock
Haddock Francaise
Pretzel Crusted Haddock

Pork:

Roast Pork Loin
Sausage (choose style)
Schnitzel (choose style)
Stuffed Roasted Pork

Beef:

Sauerbraten
Beef Tips

Package Add Ons:

Stations (priced per person)

- German Station: Meatballs, Sausages, Red Cabbage & Sauerkraut - \$7 per person
- Polish Station: Golumpkis, Kielbasa, Pierogies, Red Cabbage & Sauerkraut - \$8 per person
- Schnitzel Station: Choose 3 Schnitzels - \$8 per person
- Carving Station: Roast Pork Loin - \$7 per person or NY Strip Sirloin - \$Market Price
- Dessert Station: Cakes, Coffee & Tea - \$6.50 per person

Hot Hors D'oeuvres (Priced per piece)

- Mini Reuben's - \$1.95
- Fried Camembert Cheese (Per 2 pieces) - \$1.50
- Fried Butterfly Shrimp or Cold Jumbo Shrimp Cocktail - \$3.25
- Potato Pancakes - \$1.50
- Scallops Wrapped in Bacon - \$3.25
- German Style Meatballs - \$1.00
- Pretzel Pieces - \$1.50

Cold Hors Dœuvres (Priced per person)

- Cheese & Fruit Display - \$4.95
- Seasonal Vegetable Crudites - \$4.50

Please Note:
Due to licensing and insurance requirements, food and beverages may not be brought onto the property by guests at any time. Cakes for dessert are the only exception.

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. Gratuity is added on for the Sit Down Meals & Buffet Packages located in the Private Hunter's Room. Banquet Hall Buffets do not have a Gratuity added to the bill. In the Banquet Hall there is an 18% Hall Charge added for the use of the hall, linens, etc.