

BUILD YOUR EVENT



ALBERTS
SCHLOSS
SOHO

PICK YOUR SHOWTIME

Welcome to the weird, the wild and the wunderment of live performance, musik and kabaret. With curated guest acts and live performers taking to the stage to bring wunder and delight - perfect for indulging in over dinner or drinks alike.

OPTION B: EVERY WEDNESDAY

DISKO WUNDERBAR

Our live disko bands rework classic bangers
and guilty pleasures, reimagined with
flair, flamboyance + funk

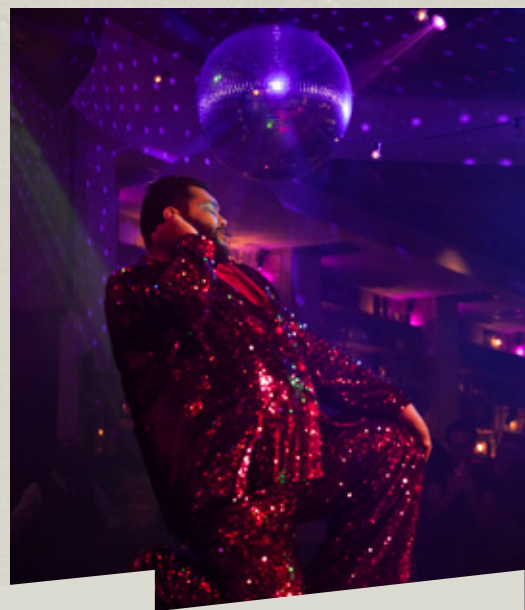
[CLICK TO FIND OUT MORE](#)



BUILD YOUR EVENT



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AT ALBERT'S SCHLOSS

OPTION C: EVERY THURSDAY

BABY GRAND SLAM

One stage, two pianists, endless requests.
Baby Grand Slam is a night of live entertainment
where guests set the music agenda.

[CLICK TO FIND OUT MORE](#)



BUILD YOUR EVENT



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AT ALBERT'S SCHLOSS

OPTION D: ANY DAY **BESPOKE ENTERTAINMENT**

Available for full venue hires only: parties of 300+ guests.

Our entertainment is all curated in-haus, making the perfect addition to your private event.
Our entertainment packages can be made bespoke for your event, please ask for more information.

BABY GRAND SLAM: 5 piece band / 2 hosts

MARCHING BAND: 6 piece band / 2 hosts

KUNST KABARET: 5 kabaret acts / 4 piece band

HAUS BAND: 7 piece band

JAZZ BAND: 5 piece band

Price range: £4000-£6000

+ EXTRAS AVAILABLE ON REQUEST: GoGo Dancer / Promenader / DJ /
Drag Artist / Host Cabaret Artist / Host / Walkabout Trio / Photobooth Host

PICK YOUR FOOD



OPTION: A

Ideal for large groups of 50+ guests and standing parties. We recommend 4 bowls per guests for a dinner serving.



BOWL FOOD

BY ALBERT'S SCHLOSS

£7 PER BOWL

MINIMUM ORDER: 30 BOWLS (PER FOOD OPTION)

VEG

BEETROOT FALAFEL
Fattoush salad sauce

FUNGHI SPÄTZLE (V)
Traditional Swabian pasta, sautéed mushrooms,
crème fraîche, truffle + parmesan

SMOKED CHICKEN CEASAR SALAD
Gem lettuce dressed in ceasar dressing pangrattato

CEASAR SALAD (VE)
Pangrattato crispy capers

MEAT

BEEF BOURGUIGNON
Low-and-slow Araldica Barbera-braised beef
shin and ox cheek, mashed potato

MEATBALL SPÄTZLE
Traditional Swabian pasta, pork
and beef meatball, 'nduja mother sauce

CURRYWURST
House frites, curry sauce

CRISPY PORK BELLY
Chilli glaze, Schloss slaw

FISH

SMOKED SALMON NICOISE
Soft boiled quails egg

PUDDING

BLACK FOREST BROWNIE
Vanilla cream, Amarena cherries

KLASSIC APPLE STRUDEL (V)
Caramelised apples, flaky pastry, vanilla sauce

PRETZEL DOUGHNUTS (VE)
Chocolate sauce

VE - VEGAN V - VEGETARIAN AV VE - AVAILABLE VEGAN

ALL OUR FOOD IS FRESH AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL PARTIES.

OPTION: B

A wunderbar accompaniment to any drinks reception. A perfect small bite for large standing parties.



ALBERT'S SCH-NACKS

BY ALBERT'S SCHLOSS

FOR PARTIES OF 20+ GUESTS

£22.5 PER PERSON

Select five options for your party from the below menu:

SCHLOSSAGE ROLL

Gruyère, green apple

KREUZBERG FRIED CHICKEN

Sweet curry sauce

HONEY BRATWURST

Grain mustard, fresh chilli

CAPRESE GEM CUP (V) (NGCI)

Mozzarella, blush tomato, basil

CRISPY PORK BELLY (NGCI)

Chilli honey dressing

BAKED MERGUEZ

LAMB FILO (AV VE)

Sriracha mayonnaise, dill

SALMON FISH CAKES

Lemon mayonnaise

CRISPY FALAFEL (VE) (NGCI)

Tzatziki

BLACK OLIVE + SUNDRIED

TOMATO TAPENADE

PRETZEL CRISP (VE)

Basil

GRUYÈRE AND VACHERIN

KROKETTE (V)

Aioli

SMOKED SALMON

PRETZEL CRISP

Cream cheese, dill, cucumber pickle

SALT BEEF PRETZEL CRISP

Horseradish, beetroot

CRISPY PRAWNS + LEMON MAYONNAISE GEM CUP

Chilli mayonnaise / capers

MARGHERITA

FLAMMKUCHEN (V)

Tomato, fior di latte, basil

HAM HOCK

TARTE FLAMBÉE (AV V)

Gruyère, Vacherin, white onion

MUSHROOM

SHAWARMA (VE) (NGCI)

Burnt lime, tzatziki

NGCI - NON-GLUTEN CONTAINING INGREDIENTS

AV VE - AVAILABLE VEGAN

AV V - AVAILABLE VEGETARIAN

ALL OUR FOOD IS FRESH AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.
A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL PARTIES. THIS MENU IS SUBJECT TO SEASONAL CHANGES.

OPTION: C

A true taste of Schloss, indulgent and great for smaller parties. Designed to be eaten around the table or to accompany drinks, for parties up to 45 guests.



SMORGASBORD

BY ALBERT'S SCHLOSS

**FOR LARGER GROUPS 10+
30 PER PERSON**

Which includes a glass of prosecco or a bottle of Budvar.
Menu and prices are subject to change

HUMMUS + FLATBREAD (VE)

Pickles, pomegranate, coriander

KREUZBERG FRIED CHICKEN

Sweet curry sauce

MEATBALL + CAMBOZOLA

Mother sauce

ALPINE CHEESE

KROKETTE (V)

Aioli

BAKED MERGUEZ

LAMB FILO ROLL

Sriracha mayonnaise

SCHLOSSAGE ROLL

Comté, green apple

MARGHERITA FLAMMKUCHEN (V)

Tomato, fior di latte, basil

CHARGRILLED BROCCOLI

HAM HOCK TARTE FLAMBÉ

Gruyère, Vacherin, white onion

PRETZELTINI (VE)

Honey + mustard glaze

OPTIONAL EXTRAS

ALPINE FONDUE TO SHARE (V)

Melted Gruyère and emmental, white wine, Haus pickles, sourdough, new potatoes

+27.5

SWEET PRETZELTINIS (V)

Salted chocolate caramel

+3 PER PERSON

SCHNAPPS PADDLE

Raspberry + vanilla, salted caramel, black cherry, strawberry or lemon zest

+10 FOR 38

+20 FOR 75

WE WILL ADJUST AND ADD DISHES TO SUIT GUEST'S DIETARY REQUIREMENTS.

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OPTION: D

Seated menu ideal for lunch and dinner parties of 12+ guests.



ALBERT'S ROYAL HAUS

TWO COURSES 32 THREE COURSES 37

STARTERS

BIER ONION SOUP (V)

Sweet roscoff onion, Stiegl, thyme. Served with a "Top Hat"

SCOTTISH SMOKED SALMON

Traditional rope hung smoked salmon, haus rye, dill cucumber, sour cream

HUMMUS AND PICKLE (VE)

Haus baked pitta, pomegranate, coriander

CHICKEN LIVER PÂTÉ

Fig + balsamic chutney, toasted sourdough

ALPINE KROKETTÉS

Smoked bacon, Gruyère cheese, aioli

MAINS

BEEF BOURGUIGNON

Low and slow Araldica Barbera-braised beef shin and ox cheek + truffled mash potato

SCHWEINSHAXE

Crispy roasted pork knuckle, seasoned with juniper, caraway, fennel, black pepper, rich gravy, red cabbage, apple sauce

SCHLOSS SCHNITZEL

Chicken breast, salsa verde, aioli, charred lemon, served with herbed new potatoes

PAN-ROASTED SALMON

Seasonal vegetables, new potatoes, lemon mustard vinaigrette and sun-dried tomato relish

COOK HAUS BURGER (VE AVAILABLE)

7oz chuck, short rib + smoked beef-fat patty, Albert's burger sauce, mustard gherkin relish, mature cheddar, fries

HUMBLE KROISSANT PIE (V)

Wholesome root vegetable and parmesan cream filling, lattice potato, sautéed cabbage, peas

CHICKPEA + FATTOUSH SALAT (V)

Dressed chickpeas, herbs, seasonal leaves, pomegranate molasses, dill yoghurt

PUDDINGS

ALPINE CHOCOLATE CHEESECAKE (V)

Light vanilla and chocolate mousse, Biscoff base, raspberry coulis

DARK CHOCOLATE BROWNIE (V)

Vanilla cream, cherry sorbet

KLASSIC APPLE STRUDEL (V)

Caramelised apples, flakey pastry, vanilla sauce

HAUS ICE CREAM + SORBET (3 SCOOPS)

Vanilla, chocolate, wild strawberry, espresso coffee, cherry sorbet, passionfruit and mango (VE)

ADDITIONAL EXTRAS +£4 EACH

WARM PRETZEL WITH SWEET MUSTARD (ON ARRIVAL)

ARTISAN KOFFEE

HAUS SCHNAPPS

See drinks menu for flavours

(V) VEGETARIAN (VE) VEGAN

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ALBERT'S
SCHLOSS

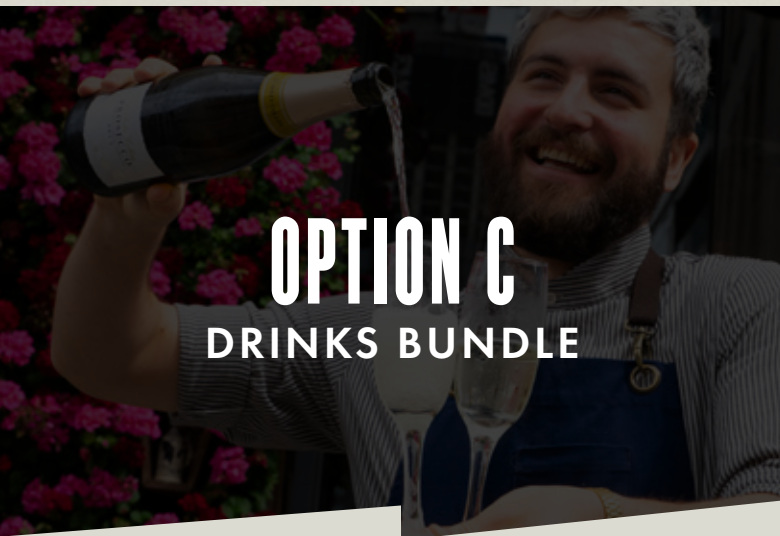
PICK YOUR DRINKS



OPTION A
DRINKS TOKENS



OPTION B
PREPAID BAR TAB



OPTION C
DRINKS BUNDLE



OPTION D
BOTTOMLESS BIER +
PROSECCO

BOLT-ONS



OPTION A
ADDITIONAL
ENTERTAINMENT
FOR YOUR AREA



OPTION B
PHOTOBOOTH TAKEOVER



OPTION C
BESPOKE BRANDING

A vibrant concert scene with a large crowd of people in the foreground, their heads silhouetted against the bright stage lights. The stage is illuminated with warm orange and yellow lights, and several large stage lights are visible hanging from the ceiling. A sign with the word 'FREEDOM' is visible on the stage. The overall atmosphere is energetic and festive.

PICK YOUR VENUE AREA

We're always happy to arrange a show around of our beautiful palace, so we can work together to bring your event to life.

SEE 360 TOUR

OPTION A: LUDWIGS TAVERN

Event space for up to 120 guests



Full hire of this area available for 160 guests

OPTION B: THE VAULT

Event space for up to 60 guests



OPTION C: SCHNAPPS BAR

Event space for up to 65 guests



OPTION D: VIKING TABLES

Dining space for up to 48 guests





FULL VENUE HIRE

FOR 300+ GUESTS

Bespoke packages also available

WATCH DRONE FLY-THROUGH