



Gipfel Stüberl



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Contact

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Your Event

Alpine Tapas

Welcome to an enjoyable evening in a cozy mountain hut atmosphere! Start with a fine aperitif before we introduce you to our culinary concept. Look forward to exquisite wine recommendations accompanied by sophisticated Alpine tapas. Accompanied by atmospheric background music and the expertise of our wine expert, you will enjoy an experience for all the senses.

Welcome

with elderflower spritz

Food and drinks

1st round of tapas & wine pairing

Mini bacon dumplings with sauerkraut

Beef tartare on mountain bread

Mountain cheese with quince chutney

2nd round of tapas & wine pairing

Beef ham with shaved mountain cheese

Beetroot dumplings filled with goat cheese

Laugenspitz with Camembert

3. Dessert & digestif

Apple strudel cubes with vanilla cream

Kaiserschmarrn with plum compote

77.00 EUR per person
250.00 EUR wine expert

Your Event

South Tyrol meets Brandenburg

Welcome to an unforgettable evening at the lodge filled with enjoyment, conviviality, and good cheer! Look forward to a warm welcome, atmospheric background music, and a culinary journey through regional specialties. Accompanied by musical highlights and convivial moments, we will end the evening in a relaxed atmosphere around the fire pit—perfectly rounded off by the recommendation of a DJ entertainer who will ensure the right mood..

Welcome

with Swiss stone pine spritz

Food

Boiled beef jelly with beetroot and crème fraîche

Sausage and ham variations, mountain cheese and Obadza

garnished with tomatoes, radishes, gherkins, peppers, mustard, and horseradish

Salad buffet with seasonal salads, coleslaw with bacon, Brussels sprouts, carrots, cucumbers, and young leaf salads, Schüttelbrot, and butter

South Tyrolean onion roast

Green bean variation with shallot butter, farmer's rösti

Regional pike-perch fillet Garden vegetables with carrots and kohlrabi in cream sauce with pumpkin potato purée

Potato pancakes with vegan herb quark

Apple crumble caramelized apples on crispy crumble topping and vanilla sauce

Vegan blackberry cream on blueberry compote

Drinks package 4 hours

Draft beer and Erdinger bottled beers

Mineral water and soft drinks (Coke, Fanta, Sprite)

Plus our selection of house wines

76.00 EUR per person

Your Event

Oktoberfest

O'zapft is! Welcome to a hearty Bavarian evening full of tradition, enjoyment, and fun. Start with a beer mug, pretzel, and Obazda cheese or a festive keg tapping in good company. Enjoy a hearty Bavarian buffet, freshly tapped beer, and atmospheric background music with Oktoberfest flair. To round off the evening, we recommend a DJ who will keep the party going until late into the night with the best Oktoberfest hits.

Welcome

Beer mug, pretzel & Obazda cheese or a ceremonial keg tapping

Food

Liver dumpling soup

Grasbrunner sausage salad

Autumn vegetable salad Apple celery salad

Colorful corn salad, gnocchi pumpkin salad

Pretzels and oven-fresh pretzel rolls

White sausages with sweet mustard

Fried chicken with Grasbrunner potato salad

Pork knuckle with bread dumplings and sauerkraut

Fresh cheese spaetzle with hearty mountain cheese, paprika ragout, and marinated arugula

Kaiserschmarrn with vanilla sauce

Apple strudel with pear and elderberry compote

4-hour beverage package

Draft beer and bottled Erdinger beers

Mineral water and soft drinks (Coke, Fanta, Sprite)

Plus our selection of house wines

Espresso, coffee, cappuccino, and tea varieties

74.00 EUR per person

Your Event

Cottage-Olympics

Welcome to our rustic hut Olympics at the Gipfel Stüberl! After the welcome, teams will compete in exciting games – from tin can throwing to beer mug lifting. Refuel with the Alpine buffet before rounding off the evening with an award ceremony, music, a fire pit, and the summit book.

Welcome

Jägermeister Manifest Cooler

Food

Vegan porcini cream soup with a hint of garlic

Rustic snack platters with specialties from our house butcher:

Sausage salad with cornichons, onions, and vinegar-oil dressing

Selection of various mountain cheeses Hearty Bavarian Obatzda,

Colorful lentil salad with chicken skewers Apple celery salad, colorful corn salad, leaf salad with toppings and pomegranate dressing

Oven-fresh farmhouse bread with cream cheese and crackling lard

Braised mountain beef, malt beer sauce with thyme and rosemary

Rosemary orange pumpkin vegetables and gratin potatoes

Vegan cabbage potato noodles with fried onions and garlic, seasoned with marjoram, caraway, and cayenne pepper

Rosemary maple panna cotta with wild berry cocktail

Chocolate cinnamon dumplings with bourbon vanilla sauce

4-hour beverage package

Draft beer and bottled Erdinger beers

Mineral water and soft drinks (Coke, Fanta, Sprite)

Plus our selection of house wines

Espresso, coffee, cappuccino, and tea varieties

74.00 EUR per person

Supporting program for Cottage Olympics:

For interactive games, we recommend our partner teamgeist:

Professional moderation, high-quality materials, and a great atmosphere will make your cabin Olympics an unforgettable experience!

Teamgeist-offers:

Cottage challenge (outdoor):

Approx. 2 hours

70.00 EUR per person.

Cottage duell (indoor):

Approx. 1-1.5 hours

50.00 EUR per person.

Minimum participants:

Low season 15 |

High season 30 |

Peak season: 6 weeks before and after the summer holidays

Your Event

Gin & Karaoke

Gin meets singing: Gin & Karaoke – promises an entertaining evening with your favorite songs, refreshing gin creations, and a convivial mountain hut atmosphere. Round off the evening with a snack or a mountain hut buffet.

Welcome

Gin Sul mit Tonic

Here you can choose between a snack or a cottage buffet

Snack:

Freshly baked bread and butter, sausage and ham variations

Mountain cheese and Obadza garnished with tomatoes, radishes, gherkins

Paprika, mustard, and horseradish

cottage buffet:

Classic solyanka cooked with hunting sausage, beef, peppers, and pickled gherkins.

Boiled beef jelly with beetroot and crème fraîche.

Salad buffet with seasonal salads, coleslaw with bacon, Brussels sprouts, carrots, cucumbers, and young leaf salads, as well as oven-fresh pretzels.

Roast pork in beer and mustard sauce seasoned with coarse mustard

Green bean variation with shallot butter, farmer's rösti

Vegan oyster mushroom patties refined with dill and mustard

Sugar snap peas with sesame and peanuts refined with ginger

Rosemary and maple panna cotta with wild berry cocktail

Getränkepauschale 4 Stunden

Mineral water and soft drinks (Coke, Fanta, Sprite)

Gin bar with 3 gin cocktails and long drinks

With snack 84.00 EUR per person

With buffet 99.00 EUR per person