

ALBERTS
SCHLOSS

OKTOBERFEST '25







FROM MUNICH WITH LOVE

This year Albert will be hosting Oktoberfest at all four of his Schloss', kicking off from Saturday 20th September, to coincide with the original festivities in Munich. Plus, we're keeping the festivities going for three weeks through to Sunday 12th October.

Our Bier Palace will be open to all who wish to indulge in his raucous celebrations. Don your lederhosen or dirndl and be ready to hit the taps – Oktoberfest glory awaits us all.

OUR SCHLOSS IST YOUR SCHLOSS. JA!



DAS ENTERTAINMENT

WIENER EATING COMPETITIONS

KEG TAPPING

HAT TOSSING

OOMPAH PARTIES

BIER GUZZLING

We're one of the few bars in the world you can try
all of the Munich Big 6 Oktoberfest Biers

BRASS BANDS

BEST LEDERHOSEN COMPETITIONS

SEVEN DAYS OF OKTOBERFEST THEMED SHOWTIME

+ MUCH MORE



SHOWTIME

To support our musicians, actors + performers a supplementary charge of 50p is added to all drinks during showtime hours. This excludes soft drinks.
£1 is added to all bottles of wine, champagne + prosecco. Danke.

OKTOBERFEST SHOWTIME

MONDAYS BACK TO MEIN

SPECIAL GUEST DJS PLAY THEIR PERSONAL RECORD COLLECTION... ANYTHING GOES

TUESDAYS HOMEGROWN

A LIVE MUSICAL EXPLORATION OF
ARTISANAL BEATS + VIBES

FRIDAYS FRIDAY FRÖLICH!

KICK OFF THE WEEKEND WITH OUR
HAUS BAND + INTERACTIVE ARTISTES
THANK FROLICH IT'S FRIDAY!

WEDNESDAYS KUNST KABARET

EXTREME + FLAMBOYANT LIVE PERFORMANCES
FROM THE KABARET UNDERWORLD, SPECIALLY
CURATED FOR ALBERT'S SCHLOSS

THURSDAYS BABY GRAND SLAM

ONE STAGE. TWO PIANISTS. ENDLESS REQUESTS

SATURDAYS PLEASURE PALACE

SATURDAY NIGHT SPLENDOR,
DECADENCE + DELIGHT

SUNDAYS SUNDAY SERVICE

HAUS CHOIR, ROTATING DJS, COOK HAUS ROASTS, GROOVES, GRAVY + GOOD TIMES

SATURDAY 20TH SEPTEMBER - SUNDAY 12TH OCTOBER



BAVARIAN FEAST FOR TWO

£75pp

WHILE YOU WAIT

HAUS PRETZEL +£5

All served warm with haus sweet mustard V



STARTERS

CRISPY PORK BELLY

Chilli honey dressing,
sauerkraut

BIER ONION SOUP V

Sweet Roscoff onion, Stiegl,
Gruyère, thyme. Served with
a "top hat"

ALPINE KROKETTES

Smoked bacon, Gruyère
cheese, aioli

MAIN

BAVARIAN FEAST

Roast pork knuckle, chicken schnitzel, bratwurst, kaiserwurst, chilliwurst, pork belly,
sfornato, braised red cabbage, seasonal greens, Schloss kraut, pickles, ruby curry sauce

DESSERT

KLASSIC APPLE STRUDEL V

Caramelised apples, flaky pastry,
vanilla sauce

MÜNCHEN MESS

Chantilly cream, meringue,
Black Forest fruits, vanilla ice cream

V - Vegetarian

Ve - Vegan

*All our food is fresh and may contain allergens. Ask your server for more information.
100% of all tips go directly to our team. 10% discretionary service charge is added to parties of six and more.*

All of our Oktoberfest menus + pricing are sample menus and subject to change

OKTOBERFEST COOK HAUS MENU

For parties of 8+ guests. Vegan + gluten free options available

Our Cook Haus menu serves up indulgent alpine dishes all day long including traditional European fare such as Schweinshaxe, Schnitzel and Bratwursts.

Includes an Oktoberfest bier
(can be swapped for an alternative drink)

ONE COURSE

£24pp

TWO COURSE

£33pp

THREE COURSE

£40pp

WHILE YOU WAIT

HAUS PRETZEL +£5

All served warm with haus sweet mustard V



STARTERS

CRISPY PORK BELLY

Chilli honey dressing,
sauerkraut

BIER ONION SOUP V

Sweet Roscoff onion, Stiegl,
Gruyère, thyme. Served with
a "top hat"

ALPINE KROKETTETS

Chicken, Gruyère,
tarrogan + aoili

MAINS

SCHLOSS SCHNITZEL

Chicken breast, roasted pumpkin seed pesto, aioli, charred lemon, herbed new potatoes

CURRYWURST PLATE

Two klassic bratwursts, crispy onions, ruby curry sauce, fries

OKTOBERFEST PAPRIKA ROASTED HALF CHICKEN

Served with jus

SCHWEINSHAXE

Crispy Bavarian roasted pork knuckle in spices, brined for 12 hours before being rubbed and roasted for 3 hours. Served with braised red cabbage and apple + rich wine gravy

BUTTERNUT SQUASH SPINACH EN CROUTE **Ve**

Olive oil and thyme potatoes, tenderstem broccoli, cabbage, peas, vegetable gravy

DESSERT

KLASSIC APPLE STRUDEL **V**

Caramelised apples, flaky pastry, vanilla sauce

MÜNCHEN MESS

Chantilly cream, meringue, Black Forest fruits, vanilla ice cream

V - Vegetarian

Ve - Vegan

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BOWL FOOD MENU

4 BOWLS PER PERSON: £32.5

MINIMUM BOWLS PER BOOKING 30

CURRYWURST

Haus fries, curry sauce

ALPINE FUNGHI ORZO **V**

Traditional Northern Italian pasta, sautéed mushrooms, brandy sauce, truffle and Parmesan

PAPRIKASH BUTTER ROASTED CHICKEN CAESAR

Sourdough croutons, soft-boiled egg, capers, baby gem

SALMON + DILL FISHCAKES

Pickled cucumbers, Bavarian potato salat

BLACK FOREST HAM MEATBALLS

Orzo pasta, tomato + basil mother sauce

CRISPY FOREST MUSHROOM CAESAR **Ve**

Sourdough croutons, capers, baby gem

TYROLEAN CRISPY PORK BELLY

Bier-braised onion mash, crispy kale

CHILLI + TOMATO ROASTED PRAWNS

Roasted red onions, soft-boiled egg, fried chilli

KREUZBERG FRIED CHICKEN

Bier chilli sauce, pickled cucumbers

PUDDING

MÜNCHEN MESS

Vanilla cream, raspberry, blackberry, meringue

DULCE DE LECHE BROWNIE

Chantilly cream, chocolate sauce

KLASSIC APPLE STRUDEL **V**

Warm vanilla custard

V - Vegetarian

Ve - Vegan

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TASTE OF MUNICH

SMORGASBORD SERVED SHARING STYLE TO THE TABLE

Available for 9+ guests

2 drinks tokens per person: BIER / 175 ML WINE / SPIRIT + MIXER

£45pp

WARM PRETZELS

Sweet mustard, ranch sauce

KREUZBERG FRIED CHICKEN

Romesco

ALPINE KROKETTES

Chicken, Gruyère, tarragon aioli

MARGHERITA FLAMMKUCHEN AVAILABLE VE

Tomato, fior di latte, basil

SALMON + DILL FISH CAKES

Lemon mayonnaise

HONEY BRATWURST

Bier chilli sauce

CHARGRILLED BROCCOLI

CAESAR SALAD Available Ve

Sourdough croutons, soft-boiled egg,
capers, baby gem

SCHLOSSAGE ROLL

Comté, green apple

HUMMUS Ve

Pickles, pomegranate, sumac

V - Vegetarian

Ve - Vegan

Available Ve - Vegan

Booking and pre-order is required for all Oktoberfest packages. Depending on your party size we may also require a deposit and/or prepayment. Please contact the team to make a reservation. Please inform us at the time of booking of any dietary requirements and we will do our best to accommodate these.

BIER ADD-ONS

1

PAULANER PARTY KEG

Traditionally in Munich the Lord Mayor taps the first keg to signal the start of the celebrations; kick off your Oktoberfest celebrations with a Paulaner party keg, tapped especially for you and your guests.

Available for parties of 10+ guests.

A Paulaner party keg tapped + served for your party.

£300

LIMITED STOCK



CLICK TO DISCOVER MORE

2

OKTOBERFEST BIER BATH

10 x bottles of Augustiner Oktoberfest bier

£70

OKTOBERFEST COCKTAILS

OKTOBERFEST SPRITZ

Monkey47, Yuzu-shy, Italicus, Cointreau, Yuzu sherbert,
Fever-Tree lemonade, Paulaner

12.5

BLOOD ORANGE + GINGER SPRITZ

Monkey47, Blood Orange, Fevertree Ginger Ale, Lemon

12.5

MÜNCHEN LONG ISLAND

Monkey47, Havana 3 rum, Absolut vodka,
Olmecca Blanco, triple sec, Coca-Cola, lemon

11.5

BLACK FOREST SCHNAPPS PADDLE (5 shots)

Alpine chocolate and Black Forest cherry flavour

19



MUNICH BIG SIX

We're one of the few bars in the world you can try all of the Munich Big 6 Oktoberfest beers. Tour the taps and sample them all, pouring throughout the festivities 'til the taps run dry.

ALL 7



SPÄTEN – 5.9%

Traditionally the first tapped beer of the festival, opened by the Mayor of Munich every year.

Notes | Aromatic, amber, malty.



PAULANER – 6%

Paulaner brews 400 million pints of beer each year and is one of Germany's best selling brands.

Notes | Strong-bodied, golden, malty.



LÖWENBRÄU – 6.1%

A Bavarian institution. The Löwenbräu brewery is home to one of the oldest beer gardens.

Notes | Light-bodied, amber, pure.



AUGUSTINER OKTOBERFEST 6.3% 500ML BOTTLE

Augustiner has a long tradition with Oktoberfest, first served in 1867.

Notes | Velvety soft hops, strong + full bodied



HACKER-PSCHORR – 5.8%

Bavarian Heaven. Unique taste created by the variety of Bavarian barleys.

Notes | Deep amber, malty, hoppy.



HOFBRÄU – 6.3%

Strong sense of occasion.

The strongest of our Oktoberfest beers.

Notes | Strong, golden, slightly sweet finish.

Full drinks menu available upon request or at albertsschloss.com/menu

SEMI-PRIVATE AREA HIRE

DRINKS BOOTHS

CAPACITY: 80

Back drinks booths, high top tables, and standing space.

DAS STUDY

CAPACITY: 20-30

A raised semi-private area in the main area of Albert's Schloss.

Perfect for an Alpine-inspired dining experience.

HAUS OF SCHLOSS

CAPACITY: 30

Home to three cosy booths - seating up to 22 guests for dining, or up to 30 for drinks if you fancy standing or having a dance.

LUDWIG'S TAVERN

CAPACITY: 100

Ludwig's Tavern is our stunning event space with a private bar, a shuffleboard table, informal seating and a wunderbar balcony view of the venue. Semi-private hire also available for 40-50 guests, please speak to the team to find out more.

TAP HERE FOR
360° TOUR

BE OUR GUEST! PROST!

Booking is required for all Oktoberfest packages

0151 312 8998

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ALBERTSSCHLOSS.COM

ALBERT'S SCHLOSS,
RADIANT HOUSE, 18-26 BOLD ST, LIVERPOOL L1 4DS

OPENING TIMES

MONDAY - WEDNESDAY 9AM - 1AM

THURSDAY - SUNDAY 9AM - 2AM

COOK HAUS SERVICE TIMES

BREAKFAST 9AM - 11:45AM MONDAY - SUNDAY

DINING 12PM - 9:30PM (12PM - 8:30PM SUNDAY)

TAP HERE TO
BOOK NOW





FROM MUNICH WITH LOVE



Our Oktoberfest menus are available
from Saturday 20th September – Sunday 12th October.

albertsschloss.com

