



WE CREATE... EXPERIENCES







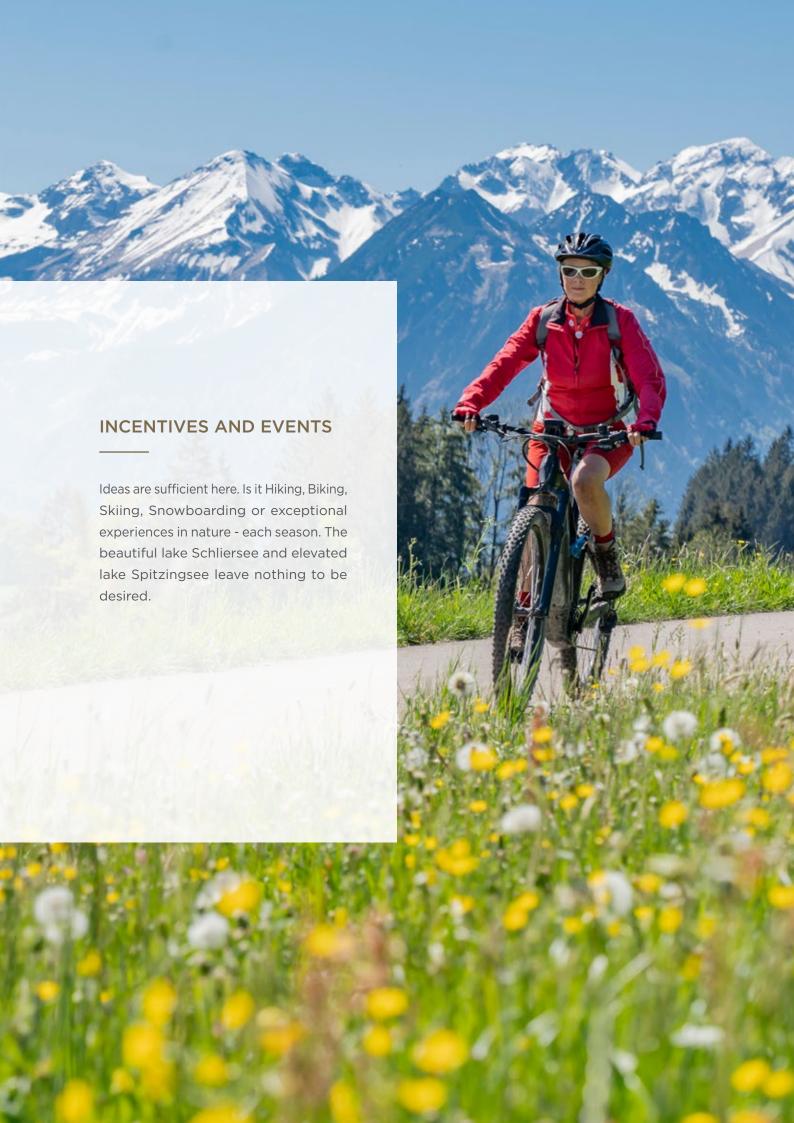
MEETINGS & CONFERENCES

Mankind needs personal communication. Is it smaller groups of deciders or a higher number of people who need to receive information at the same time? The locations 'Flori Stueberl' and 'Leo Stueberl' allow teamwork and interactivity from 2 to 20 people. The conference room 'Wendelstein' with natural daylight and view on the mountains comprises sufficient space for up to 60 participants and all usual technical equipment.

CULINARY

Culinary treats spoil your palate. Our cuisine is home made, seasonal and regional. Zeitgeist. Coffee breaks, lunch and dinner with an eye for detail allow you to forget about the strains of your business day.





WHY SCHLIERSEE FOR YOUR NEXT MEETING, INCENTIVE, CONFERENCE OR EVENT?

Schliersee offers you its beautiful nature of lakes and mountains just 1 hour from the heart of Munich. Pamper your lungs with fresh air, your body with various activities, and your soul with authentic people. How about organizing an e-bike ride up and down the mountains with a well deserved 'Brotzeit' at one of the mountain huts? Experience Schliersee and its surroundings with us and our premium partners.

WHY KARMA BAVARIA FOR YOUR NEXT MEETING, INCENTIVE, CONFERENCE OR EVENT?

Karma Bavaria is an enchanting hotel with refined regional cuisine. How about finding some inspiration next to your event with a wine tasting at the bar, a quick trip up the mountain in the neighborhood or some "Big Lebowski" bowling after dinner? Or the Slyrs Whisky distillery tour combined with a 3-course menu in partnership with them at our restaurant?



Our General Manager Christian Huschka & the entire team most sincerely welcome you to Karma Bavaria



CONFERENCE FEE

FULL-DAY DELEGATE RATE 99 €
HALF DAY DELEGATE RATE 79 €

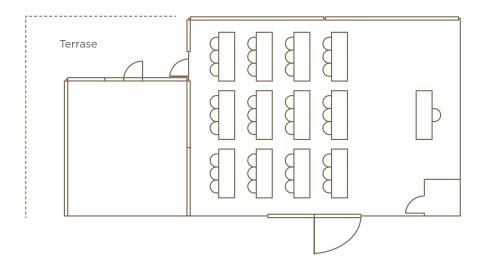
- Seating as requested, blocks & pens
- Morning coffee break sweet & salty
- Lunch 3 course menu or buffet
- Afternoon coffee break sweet & salty
- Drinks in the meeting room
- LCD projector, 5 flip charts, 3 pin boards, presentation case
- Wifi, air conditioning

EXTRAS

- Welcome coffee (coffee, tea, juices, water)
- Dinner
- Program points



CONFERENCE ROOM WENDELSTEIN 115M²



- Spacious room with large windows
- Direct access to the terrace
- Partition wall to the Leonhardi Stüberl
- Wireless speaker Sonos for music and presentations
- Writing blocks and pens
- Flipcharts with presentation paper squared / blank
- Pinboards with presentation paper brown
- Presentation case with conference material
- Projector with screen
- Free Wi-Fi









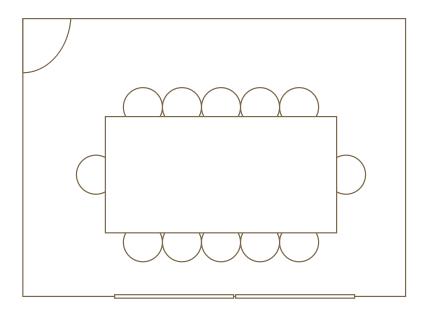




U Form 30 Participants Parlament 60 Participants Reihe 80 Participants Bankett 80 Participants Block Form 36 Participants Cocktail 100 Participants



GROUPS ROOM FLORIAN STÜBERL 21M2



- Ideal space for separate work groups during a meeting
- Writing blocks and pens
- Flipcharts with presentation paper squared / blank
- Pinboards with presentation paper brown
- Presentation case with conference material
- Projector with screen
- Free Wi-Fi







Parlament



Bankett 15 Participants



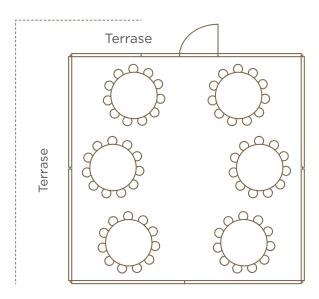
Block Form 12 Participants



Cocktail 20 Participants



GROUPS ROOM LEONHARDI STÜBERL 50M2



- Spacious room with large windows
- Direct access to the terrace
- Partition wall to the Wendelstein
- Writing blocks and pens
- Flipcharts with presentation paper squared / blank
- Pinboards with presentation paper brown
- Presentation case with conference material
- Projector with screen
- Free Wi-Fi







Parlament 20 Participants



Bankett 28 Participants



Block Form 18 Participants



Cocktail 30 Participants

CULINARY TREATS

COFFEE BREAKS

MORNING

- Burkhof organic filter coffee and a selection of Eilles teas
- Seasonal fruit selection
- "Fit and vital" with yoghurt, muesli bars and vegetable sticks
- "Rustic" with mini meatballs, cornichons and savory half rolls with toppings

AFTERNOON

- Burkhof organic filter coffee and a selection of Eilles teas
- Seasonal fruit selection
- Various cakes
- Mini muffins/donuts





CULINARY TREATS

EXAMPLE LUNCH 3-COURSE MENU

STARTER

Avocado Tartar

MAIN COURSE

Confit Pikeperch Filet

or

Homemade chanterelle pearl barley risotto with Bavarian hard cheese (on request with vegan hard cheese)

DESSERT

Bavarian Stake

CULINARY TREATS

EXAMPLE DINNER 3-COURSE MENU

STARTER

Pumpkin Slyrs Whisky Soup

MAIN COURSE

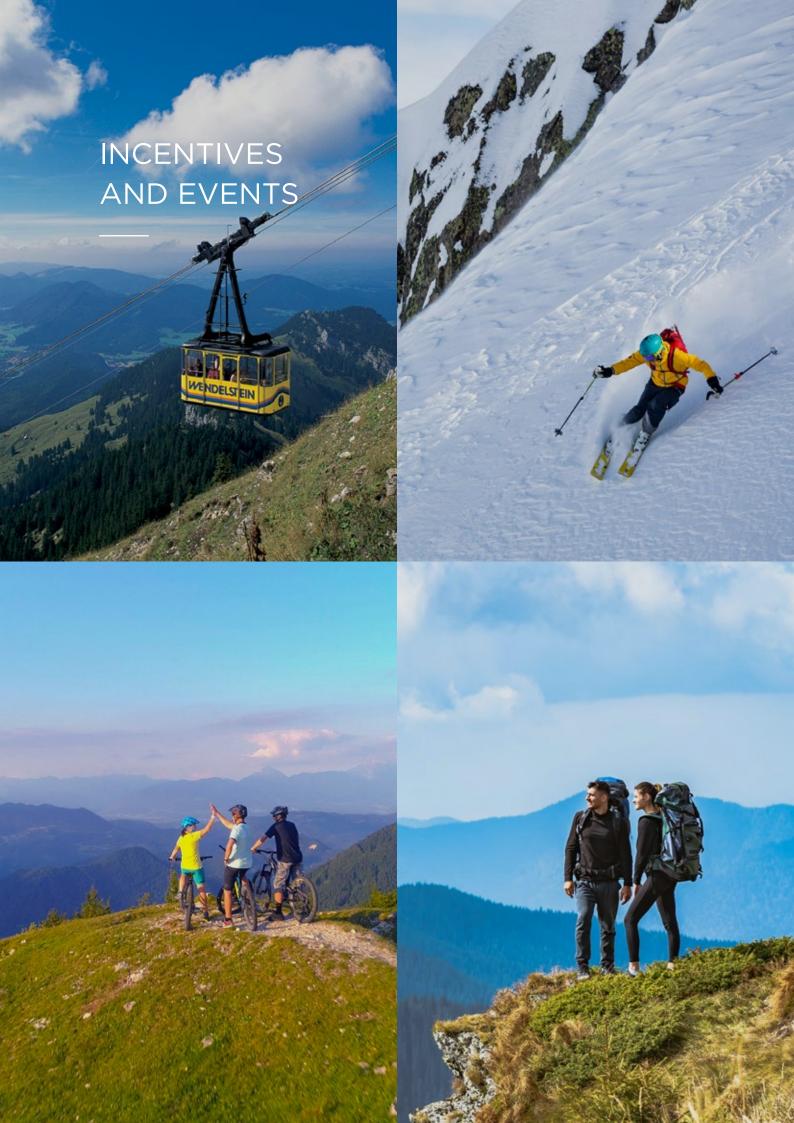
Oxcheeks slowly braised in Slyrs
Whisky, primeval carrots and
homemade potato puree
or
Pan-fried salmon trout, broccoli
glazed in Slyrs Whisky and white
beetroot puree
or
Tagliatelle in porcino Slyrs Whisky - gravy

DESSERT

Slyrs Whisky brownie, salted caramel and Slyrs Whisky ice cream











♠ Karma Bavaria
♠ KarmaGroupGlobal
♠ karma.group
#ExperienceKarma