

HOFBRÄUHAUS PITTSBURGH



EVENT ROOM SPACES

FEATURES:

Full-service restaurant, private dining spaces, on-site working brewery, full-service bar, outside dining area, live entertainment, handicap accessible.

Room	Total Sq. Ft.	Dimension	Ceiling Ht.	Classroom	Banquet	Reception
Bier Hall	3,000	50' x 60'	20'	242	242	300
Biergarter	n 6,750	150' x 45'	n/a	400	400	500
Terrace	1,950	150' x 13'	10'	150	150	300
Stammtiso	eh 540	36' x 15'	12'	30	30	40
Stube	1,456	56' x 26'	14'	130	130	180







Kelley Williams Event & Sales Manager Hofbräuhaus Pittsburgh 2705 S. Water Street Pittsburgh, PA 15203

DIRECT: (412) 224-2328 OR (412) 525-9022 KWILLIAMS@HOFBRAUHAUSPITTSBURGH.COM WWW.HOFBRAUHAUSPITTSBURGH.COM



PRIVATE EVENT MENUS AND INFORMATION

Appetizer Displays

Buffet Selections

Plated Meal Selections

Additional Event Services and Gifts

*Please ask about our special menus for Lunch Buffets, Gluten Free, and Vegetarian options

BAR SERVICE

OPEN BAR*

Host purchases all beverages for the entire event

PRE-SET BAR*

Host purchases all beverages up to a pre-set dollar amount

DRINK TICKETS*

Host purchases a pre-set number of beverages per person

CASH BAR

PITTSBURGH BREWERY & RESTAURANT

All guests are responsible for payment of their own beverages

*Open bar, pre-set bar, and drink tickets can be customizable to specific drink options

Hofbräuhaus Pittsburgh brews and serves our own biers on-site. There are 4 seletions and 1 seasonal offered each month. Our full service bar offers a complete list of top shelf and call brand liquors and wines. Bar service for private events is provided in the room by our service staff and all drinks are charged on consumption.

Refillable Coffee, Tea, or Soft Drinks \$0.99 per beverage

SALES AND EVENTS CONTACT INFORMATION

Kelley Williams

(412) 224-2328 or (412) 525-9022

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APPETIZER DISPLAYS

Bavarian Pretzels with Bier Cheese \$96.00
Famous German Soft Pretzels served with our signature Homemade Bier Cheese dipping sauce.

Per pretzel with Cheese. \$3.99

Additional order of Bier Cheese \$15.99

Spinach & Artichoke Dip. . . . \$32.99Spinach and chopped Artichokes in a Parmesan and Cream Cheese Alfredo Sauce served with seasoned Tortilla Chips.

Wurst Sampler.....\$4.95 per person*Grilled Bierwurst, Bratwurst, and Mettwurst sliced into pieces and served over a bed of Sauerkraut.

BBQ Pork Sliders \$2.99 per person* Barbeque Pulled Pork Slider served with coleslaw or cheddar cheese.

Seasonal Vegetable Display

An assortment of Chef's selection of Seasonal Vegetables served with Ranch dipping sauce.

\$60 small display (up to 40 guests) \$135 large display (up to 80 guests)

Domestic & Imported Meat & Cheese Display

An assortment of sliced meats and cubed cheeses Fruits served with Fruit dipping sauce. \$90 per display (up to 40 guests) \$75 small display (up to 40 guests)

Sauerkraut Balls \$34.99

Lightly battered and golden fried savory Sauerkraut combined with Ham and served with Honey Mustard dipping sauce.

Potato Pancakes. \$2.99 per pancake* Crisp golden brown Potato Pancakes served with Applesauce

Chicken Tenders \$49.95 Lightly battered, golden fried tender strip of white breast meat served with your choice of dipping sauce: BBQ, Honey Mustard, or Ranch

Shrimp Cocktail. \$59.95Lightly steamed Shrimp served chilled with a zesty Cocktail Sauce and Lemon Wedges.

Hummus & Vegetables. \$29.95 Crisp Baby Carrots, Cucumber Slices, and Fresh Red Peppers served with a traditional **savory** Hummus dip.

Seasonal Fruit Display

An assortment of Chef's selection of Seasonal Fruits served with Fruit dipping sauce.

\$75 small display (up to 40 guests)

\$150 large display (up to 80 guests)

Assorted Dessert Display*.... \$4.95 per person Chef's selection of assorted Desserts and/or mini cream puffs

*A minimum order quantity of 20 required on all per person displays

Displays serve approximately 20-25 Guests per order

All Appetizer prices exclude tax and gratuity



HOFBRÄUHAUS PITTSBURGH BUFFET

*Lighter Lunch options available upon request

All buffet options come with 2 side selections.

Dessert selections and additional side selections may be added for \$2.99

Single Entrée: \$24.95 per person
Double Entrée: \$28.95 per person
Triple Entrée: \$32.95 per person

All guests are served with our Famous German Soft Bavarian Pretzel and a House Salad

ENTREE SELECTIONS

Bratwurst, Bierwurst, and Mettwurst over Sauerkraut
Wiener Schnitzel (Classic Breaded Pork Cutlet)
Schweinebraten (Tender Slow Roasted Pork) with Homemade Bier Gravy
Grilled Chicken Breast with Burgundy Wine Mushroom Jäger Sauce
Grilled Chicken Breast with Dunkel Bourbon Glaze
Kasespätzle - Vegetarian option (No Bacon)

PREMIUM ENTREES

Each an additional \$2.99 per person

Grilled Salmon with Dunkel Bourbon Glaze Fall Harvest Salad

SIDE SELECTIONS

German Potato Salad | Buttered Spätzle | Mashed Potatoes Sauerkraut | Seasonal Vegetable Medley

DESSERT SELECTIONS* \$2.99 per Guest

(All dessert selections are 1/2 portion size)

Apfel Strudel

Traditional Bavarian Apple Strudel with Powdered Sugar and Homemade Vanilla Cream Sauce.

Black Forest Cake

Traditional Black F orest Chocolate and Sweet Cream Layer Cake 3 layers of moist Chocolate Cake with delicious Cherry Filling, sprinkled with Chocolate Shavings.

*Entrée prices exclude tax and gratuity

*Please note that children will be charged the adult buffet price unless ordering from the Kinder Menu (\$5.99 per child and suggested for those 10 years and younger)



SPECIAL EVENT MENU

\$39.95 per Guest*

*All entrées must be pre-ordered prior to your event

All guests are served with our Famous German Soft Bavarian Pretzel with Homemade Bier Cheese and a House Salad

ENTREE SELECTIONS

Schweinebraten

Tender, slow roasted Pork Roast with Vegetable garnish, dark Bier Sauce, Sauerkraut, and Potato Dumpling

Braised Classic Pork Shank

Our Classic Pork Shank hand seasoned, oven seared, and slow braised for hours, served with Mashed Potatoes and Imported Sauerkraut.

GrillHendl

Oktoberfest Style Roasted Half Chicken served crispy brown with Homemade German Potato Salad and Fried Cabbage.

Dunkel Bourbon Salmon

Pan Seared Atlantic Salmon Fillet topped with our Homemade Dunkel Bourbon Glaze. Served with German Potato Salad and Fried Cabbage.

*Vegetarian options available upon request

DESSERT SELECTIONS*

(All dessert selections are 1/2 portion size)

Apfel Strudel

Traditional homemade Bavarian Apple Strudel with Powdered Sugar and Homemade Vanilla Cream Sauce.

Black Forest Cake

Traditional Black Forest Chocolate and Sweet Cream Layer Cake. 3 layers of moist Chocolate Cake with delicious Cherry Filling. Sprinkled with Chocolate Shavings

Bavarian Cream Puff

Choice of traditional Vanilla or seasonal flavor

*Plated dinners only available to groups of 40 Guests or less *Entrée prices exclude tax and gratuity



TASTE OF HOFBRÄUHAUS

\$24.49 per Guest*

All guests are served with our Famous German Soft Bavarian Pretzel and a House Salad

ENTREE SELECTIONS

Schweinebraten

Tender, slow roasted Pork Roast with Vegetable garnish, dark Bier Sauce, Sauerkraut, and Potato Dumpling

Bier Cheese Chicken

Grilled Chicken Breasts topped with Bier Cheese, Sweet Peppers and Onions, and served with Mashed Potatoes.

Jägerschnitzel

Classic breaded Pork Cutlet fried crisp and golden brown, topped with a Burgundy Wine Mushroom Sauce, served with German Potato Salad and Fried Cabbage.

Dunkel Bourbon Salmon

Pan seared Atlantic Salmon Fillet topped with our Homemade Dunkel Bourbon Glaze and served with Mashed Potatoes and Chef's Vegetable Selection.

*Vegetarian options available upon request

DESSERT SELECTIONS* \$2.99 per Guest

(All dessert selections are 1/2 portion size)

Apfel Strudel

Traditional Homemade Bavarian Apple Strudel with Powdered Sugar and Homemade Vanilla Cream Sauce.

Black Forest Cake

Traditional Black F orest Chocolate and Sweet Cream Layer Cake 3 layers of moist Chocolate Cake with delicious Cherry Filling, sprinkled with Chocolate Shavings.

*All individual entrée choices must be pre-ordered prior to event Entrée prices exclude tax and gratuity



THE WORKS DINNER

\$21.99 per Guest*

All guests are served with our Famous German Soft Bavarian Pretzel and a House Salad

ENTREE SELECTIONS

Wiener Schnitzel

Classic Breaded Pork Cutlet fried crisp and golden brown and served with German Potato Salad, Fried Cabbage, and Cranberry Sauce.

Heidelberger Rahm Spätzle

Spätzle with roasted Chicken Breast, Caramelized Onions, and Field Mushrooms in a Marsala Cream Sauce.

Hofbräuhaus Würstlteller

Grilled Bierwurst, Bratwurst, and Mettwurst served with Sauerkraut and Mashed Potatoes.

Dunkel Bourbon Chicken

Grilled Chicken Breasts topped with Homemade Dunkel Bourbon Glaze and served with Mashed Potatoes and Chef's Vegetable Selection.

*Vegetarian options available upon request

DESSERT SELECTIONS* \$2.99 per Guest

(All dessert selections are 1/2 portion size)

Apfel Strudel

Traditional Homemade Bavarian Apple Strudel with Powdered Sugar and Homemade Vanilla Cream Sauce.

Black Forest Cake

Traditional Black Forest Chocolate and Sweet Cream Layer Cake 3 layers of moist Chocolate Cake with delicious Cherry Filling, sprinkled with Chocolate Shavings.

*All individual entrée choices must be pre-ordered prior to event Entrée prices exclude tax and gratuity



THE BRÄUMEISTER'S BREWERY TOUR & BIER TASTING

\$10.00 per Guest | \$50.00 Brew Master Fee

See and taste the tradition of Hofbräuhaus brewing guided by one of our skilled Brew Masters. You will learn how the world famous Hofbräuhaus Bier goes from hops to tap and then enjoy a sample of our freshly brewed Biers at the conclusion of the tour

*Minimum of 10 ppl required per tour. Maximum 15 ppl per tour (Larger groups will be broken up in groups of 15).

A guaranteed guest count is required 3 days prior to the event of which will be charged on the master bill.

All tour times must be scheduled at least 3 days in advance.

Brewery tours and Bier Tastings are subject to gratuity.



DO SOMETHING UNIQUE AT YOUR NEXT EVENT, YOUR OWN PRIVATE KEG TAPPING!

This unique event is guided by one of our experience Brew Masters.

The keg can be filled with any of our freshly brewed Biers.

*A minimum of one week notice is required for private keg tapping.

30 Liters (60 1/2 liters)......\$400.00





MAKE YOUR EVENT AN EXPERIENCE TO REMEMBER WITH THESE FESTIVE ADD-ONS!

GIFT SHOP ITEMS

1/2 Liter Glass Stein.....\$6.00

Growlers & Crowlers now available!

Our freshly brewed, hand-crafted Bier is now available as a gift option!

Ask your Event Planner for details!





ENTERTAINMENT

Add a special flare to your event with German themed entertainment! Our talented musicians will bring a unique addition to your event festivities!

Please contact Kelley Williams at 412.224.2328 for more details

PRESENTATION EQUIPMENT

Audio/Video Equipment\$50.00

