



HOFBRÄUHAUS
PITTSBURGH

Event Menus and Information

Appetizer Displays

Buffet Selections

Plated Meal Selections

Additional Event Services and Gifts

*Please ask about our special selections for Lunch Buffets, Gluten Friendly and Vegetarian or Vegan options

Bar Service

Hofbrauhaus Pittsburgh brews and serves our own bier on-site. There are 4 selections and 1 seasonal offered each month. Biers come in sizes of ½ Liter Steins or Full Liter Steins and prices range from \$6-\$12 per beverage.

Our full-service bar offers a complete list of top shelf and call brand liquors and wines. Bar Service for contracted events is provided in the room by our service staff and all drinks are charged on a consumption.

*Limited Bar options are available

Refillable Coffee, Tea, or Soft Drinks \$.99 per beverage

Sales and Events Contact Information

Kelley Williams
(412) 224-2328 or (412) 525-9022
kwilliams@hofbrauhauspittsburgh.com



HOFBRÄUHAUS
PITTSBURGH

Appetizer Displays

Bavarian Pretzels with Bier Cheese

Famous German soft pretzels served with our signature homemade Bier Cheese dipping sauce

\$96.00 per display

\$3.99 per pretzel with Cheese

Additional order of Bier Cheese

\$15.95 per quart

Sauerkraut Balls

Lightly battered and golden fried savory Sauerkraut combined with Ham and served with Honey

Mustard dipping sauce

\$34.99 per display

Fried Pickles

Hearty Dill Pickles breaded and lightly fried, served with Ranch dipping sauce

\$42.99 per display

Wurst Sampler Pieces over a bed of Sauerkraut

Grilled Bierwurst, Bratwurst, and Frankfurter sliced into pieces and served over a bed of Sauerkraut \$4.95 per person

Chicken Fingers

Lightly battered, golden fried tender strips of white breast meat served with your choice of dipping sauce: BBQ, Honey Mustard, or Ranch

\$49.95 per display

Potato Pancakes

Crisp golden-brown Potato Pancakes served with Applesauce

\$2.99 per pancake

Pierogie Tray

Stuffed with Potato and Cheese, sautéed until golden brown, layered over a bed of Fried Cabbage with Bacon pieces, and topped with Frizzled Onions, and Chives

\$42.99 per display

Spinach Dip

Spinach, Onions, and Red Peppers tossed in a thick Parmesan Cream Sauce, served with Corn Tortilla Chips

\$32.99 per display

*Displays serve approximately 20-25 Guests per order



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Assorted Appetizer Displays

Domestic and Imported Meat & Cheese Display

An assortment of sliced and cubed cheeses
\$90.00 per display- (serves approximately 40 guests)

Seasonal Vegetable Display

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

Small Display \$60 (serves approximately 40 guests)

Large Display \$135 (serves approximately 80 guests)

Seasonal Fresh Fruit Display

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

Small Display \$75 (serves approximately 40 guests)

Large Display \$150 (serves approximately 80 guests)

Assorted Dessert Display

Chef's selection of assorted Desserts and/or mini cream puffs

\$4.95 per person – minimum order of 20 guests

Tax and gratuity not included in display pricing



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Hofbrauhaus Pittsburgh Buffet

All Buffet options come with 2 side selections. Additional side selections may be added for \$2.99 per person.

- 1 Entrée Choice Buffet is \$24.95 per person plus tax.
- 2 Entrée Choice Buffet is \$28.95 per person plus tax.
- 3 Entrée Choice Buffet is \$32.95 per person plus tax.

Appetizer

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

Entrée Choices:

Bratwurst, Bierwurst and Frankfurter over a Bed of Sauerkraut
Wiener Schnitzel – Classic Breaded Pork Cutlet
Schweinebraten – Tender Slow Roasted Pork with Homemade Bier Gravy
Grilled Chicken Breast with Burgundy Wine Mushroom Jager Sauce
Grilled Chicken Breast with Dunkel Bourbon Glaze
Kaesepaetzle –Vegetarian Option (no bacon)

****Premium Entrees***

Each Selection below is an additional \$2.99 per person

- *Sauerbraten – Marinated Beef with Red Wine Sauce
- *Grilled Salmon with Dunkel Bourbon Glaze

Side Selections

German Potato Salad/ Buttered Spätzle/Yukon Gold Mashed Potatoes/Sauerkraut/Seasonal Vegetable Medley

Dessert Choices - \$2.99

Apple Strudel ½ portion

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

Black Forest Cake ½ portion

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

Please note that children will be charged the adult buffet price unless ordering from the Kinder Menu (\$4.99 per child and suggested for those 10 years and younger). Prices exclude tax and gratuity



HOFBRÄUHAUS
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Special Event Menu

\$39.95 per person

**Only available to groups 40 Guests or less*

***All Entrées must be pre-ordered prior to your event.*

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

Entrée Selections:

Sauerbraten

Marinated Beef with Red Wine, served with Red Cabbage, buttered Spätzle, and Vegetable garnish.

Braumeistersteak

(served pink or no pink – no exceptions, please)

12-ounce Strip Steak pan seared, topped with Seasoned Butter and Frizzled Onions. Served with Mashed Potatoes and Broccoli & Bier Cheese.

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 Cold Bavarian Potato Salad.

Dunkel Bourbon Salmon

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

**Vegetarian options available upon request*

Dessert Selections:

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.

. Entrée prices exclude tax and gratuity



HOFBRÄUHAUS
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Pittsburgh Hofbrauhaus Dinner

\$24.49 Per Guest*

Entrée Selections

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

Sauerbraten

Marinated Beef with Red Wine served with Red Cabbage, Vegetable garnish, and Buttered Spätzle

Jagerschnitzel

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

Bier Cheese Chicken

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

Dunkel Bourbon Salmon

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

***Vegetarian options available upon request*

Dessert Selections

\$2.99

Apfel Strudel ½ portion

Traditional homemade Bavarian Apple Strudel served with Powdered Sugar and a Haus made Sabayon Sauce

Black Forest Cake ½ portion

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 a week in advance
Please provide your guests with a card indicating their entrée selection to assist our service staff*

Entrée prices exclude tax and gratuity



HOFBRÄUHAUS
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The Works Dinner

\$21.99 Per Guest

Entrée Selections

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

Wiener Style Schnitzel

Pan fried breaded Pork Cutlet with German Potato Salad and Chef's Vegetable Selection

Hofbrauhaus Würstlteller

Grilled Bierwurst, Bratwurst and Frankfurter with Sauerkraut and Mashed Potatoes

Dunkel Bourbon Chicken

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

Heidelberger Rahm Spätzle

Spätzle with roasted, pulled Chicken Breast, caramelized Onions, and Field Mushrooms in a Marsala Cream Sauce

****Vegetarian options available upon request**

Dessert Selections

\$2.99

Apfel Strudel ½ portion

Traditional homemade Bavarian Apple Strudel served with Powdered Sugar and a Haus made Sabayon Sauce

Black Forest Cake ½ portion

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 a week in advance
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our service staff.***

Entrée prices exclude tax and gratuity



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LUNCH

**Only Available until 3:00 PM.*

The Lunch Stop *\$12.99 Per Guest*

Choice of: One Entree
All Sandwiches served with Fries no Substitutions Please

Grilled Bierwurst and Bratwurst

Our sampler of wursts, served with Sauerkraut and Mashed Potatoes.

Hofbrauhaus Hot Brown

Smoked Turkey Breast and Black Forest Ham served on a Potato Pancake, topped with Swiss Cheese, our Signature Homemade Bier Cheese, Tomatoes, Smoked Bacon, and Parmesan Cheese.

Hofbrauhaus Reuben Sandwich

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye Bread.

Schnitzel Sandwich

Fried breaded Pork Cutlet served on a Brioche Bun and topped with our Signature Homemade Bier Cheese, Leaf Lettuce, Tomato, Red Onion and a Pickle.

Gardenburger

Vegan Burger served with Leaf Lettuce, Tomato, Red Onion, and Pickles on a Brioche Bun.

Munich Market Salad

Chopped Romaine Lettuce mixed with Fresh Strawberries, Dried Cranberries, Glazed Pecans, Pineapples, Orange Slices, Red Onions, and Feta Cheese, served with Raspberry Poppy Seed Dressing

Dessert Selections

\$2.99

Apfel Strudel ½ portion

Traditional homemade Bavarian Apple Strudel served with Powdered Sugar and a Haus made Sabayon Sauce

Black Forest Cake ½ portion

Traditional Black Forest 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*



HOFBRÄUHAUS
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The Bräum The Bräumeister's Brewery Tour & Bier Tasting

\$10.00 per Guest \$50 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 beer goes from hops to tap and then enjoy a sample of our freshly brewed beers at the conclusion of the tour.

**Minimum of 10 guests required per tour. Maximum 15 guest 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 beer 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 experienced Brew Masters. The keg can be filled with any of our freshly brewed beers.

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

30 Liters (60 ½ liters).....	\$400.00
50 Liters (100 ½ liters).....	\$600.00





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Group Policies

Hofbräuhaus Pittsburgh is pleased to work with your group on special menu changes; however, they must be approved at the time of booking. Hofbräuhaus Pittsburgh reserves the right to refuse changes to any menu before contracting.

Taxes and Gratuity

All food and beverage items are subject to a 7% sales tax. Payment is applied at the conclusion of the event. If the person responsible for payment is not going to be present, please let us know what percentage of gratuity you would like us to add to the bill, 20% is the customary amount for all booked banquets. Tax exempt organizations must supply tax exempt ID # at time of booking.

Deposits and Payments

A signed contract is required to confirm your event. A credit card number provided at the time of booking will guarantee your event's reservation. Cash, credit card, certified or business checks are accepted for final payment at the conclusion of your event.

Sorry, personal checks will not be accepted. Cancellations after groups have been confirmed with a signed contract are subject to a cancellation fee of \$200 if event is cancelled within 7 days of your event date.

Guaranteed Guest Policy

Your group has until 72 hours prior to your event to provide Hofbräuhaus Pittsburgh with a guaranteed attendee count. You will be charged for the guaranteed number or the number who attend, whichever is greater.

For events to be Considered **Private** there must be a minimum guarantee of 100 guests; otherwise there could be a room fee depending on the date and time of your event should you require your event to be private.

Seating and Booking Guidelines

Hofbräuhaus Pittsburgh reserves the right to blackout any date for events and groups based on its business needs. Events are booked for a 3 hour time period, otherwise additional fees may apply.

AV Equipment Rental

\$25 Projector and Screen
\$25 Microphone and Speaker
\$25 TV to Laptop Connection



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Group Policies

Policies

Prices and menus are subject to change at the discretion of Hofbräuhaus Pittsburgh. Once a signed contract is received your group is entitled to the contracted menu and price.

All contracted events must be paid as one check. Splitting checks is not permitted.

Event Minimums

Should you choose to purchase drink tickets to meet your food and beverage minimum, any unused drink tickets are non-refundable

Decorations

It is not permitted to hang anything on the walls such as banners or posters. You will be charged for any damage caused by your group. Balloons are not permitted to be brought into the restaurant due to our high ceilings.

For Further Information

Please contact Hofbräuhaus Pittsburgh at 412-224-2328 or email Kelley Williams, Sales Manager at kwilliams@hofbrauhauspittsburgh.com.



Stube - Quiet Dining Room
Capacity - 120 - 180 guests



Stammtisch
Capacity - 30-40 Guests



The Terrace
Capacity- 150-180