



**HOFBRÄUHAUS  
PITTSBURGH**

**2705 SOUTH WATER STREET • PITTSBURGH, PA 15203**  
**[www.hofbrauhauspittsburgh.com](http://www.hofbrauhauspittsburgh.com)**



## 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. Other Amenities include complimentary parking garage, bus parking available.

Room	Total Sq. Ft.	Dimension	Ceiling Ht.	Classroom	Banquet	Reception
Bier Hall	3,000	50' x 60'	20'	242	242	300
Biergarten	6,750	150' x 45'	n/a	400	400	500
Terrace	1,950	150' x 13'	10'	150	150	300
Stammtisch	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

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## HOFBRÄUHAUS PITTSBURGH

### *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*

Hofbräuhaus Pittsburgh brews and serves our own biers on-site. There are 4 selections and 1 seasonal offered each month. Biers come in sizes of 1/2 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 private events is provided in the room by our service staff and all drinks are charged on consumption.

*\*Limited Bar options are available.*

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

### *Sales and Events Contact Information*

Kelley Williams

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**HOFBRÄUHAUS  
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## *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*

### **Sauerkraut Balls**

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

**\$34.99 per display**

### **Spinach Dip**

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

**\$32.99 per display**

### **Fried Pickles**

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

**\$42.99 per display**

### **Seasonal Vegetable Display\***

As 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 and cubed cheeses

**\$90 per display (up to 40 guests)**

### **Pierogie Tray**

Stuffed with Potato & 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**

### **Wurst Sampler**

Grilled Bierwurst, Bratwurst, and Frankfurter sliced into pieces and served over a bed of Sauerkraut

**\$4.95 per person**

### **Chicken Tenders**

Lightly battered, golden fried tender strip 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**

### **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\***

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

**\$4.95 per person**

*\*Minimum order quantity of 20 required  
Displays serve approximately 20-25 Guests per order  
All Appetizer prices exclude tax and gratuity.*



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## Buffet Options

*\*Lighter Lunch options available upon request*

### Hofbräuhaus Pittsburgh Buffet

*All buffet options come with 2 side selections.*

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

<b>Single Entrée:</b>	<b>\$24.95 per person</b>
<b>Double Entrée:</b>	<b>\$28.95 per person</b>
<b>Triple Entrée:</b>	<b>\$32.95 per person</b>

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

### Entrée Selections

Bratwurst, Bierwurst, and Frankfurter 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 Entrées

*Each 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 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.*

*\*Entrée prices exclude tax and gratuity*

*\*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)*



**HOFBRÄUHAUS  
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***Special Event Menu***

**\$39.95 per Guest\***

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

***Entrée Selections***

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

**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***

***\*\*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*



**HOFBRÄUHAUS  
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***Taste of Hofbräuhaus***

**\$24.49 per Guest\***

***Entrée Selections***

*All guests are served with 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.

**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 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*



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***The Work's Dinner***

**\$21.99 per Guest\***

***Entrée Selections***

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

**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 Frankfurter 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*





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## *The Lunch Stop*

**\$12.99 per Guest\***

### *Entrée Selections*

#### **Grilled Bierwurst and Bratwurst**

Our sampler of Wurst served with Sauerkraut and Mashed Potatoes.

#### **Hofbräuhaus 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.

#### **Hofbräuhaus Reuben Sandwich**

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

#### **Schnitzel Sandwich**

Fried breaded Pork Cutlet served on a Brioche Bun and topped with our Signature Homemade Bier Cheese, served with Fries.

#### **Gardenburgher**

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 and served with Raspberry Poppy Seed Dressing.

### *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.*

*\*Entrée prices exclude tax and gratuity*



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## *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**

**50 Liters (100 1/2 liters) . . . . . \$600.00**





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*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

