



HOFBRÄUHAUS
CLEVELAND

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OUR SPACES



Festhalle

A large open room, steeped in history. With a stage, working fireplace, oil-painted murals around the room, and old-world wooden vaulted ceilings. This is one of the most unique rooms in all of Cleveland.



Stube

Formerly known as "The Ladies Dining Room" and "The Hermit Bar", this venue offers a more quaint and reserved experience. Located in the back of our restaurant, this space has history and charm like none other.

OUR SPACES



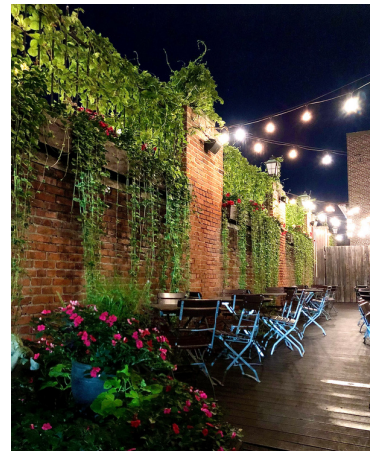
Bierhall

Inspired by the original in Munich, Germany.
Nothing says party like a full Bierhall.



Biergarten

A true German Biergarten with picnic-style seating, and a playground for the kids.



Hermit Club Garden

Celebrate under an array of twinkling lights in our Hermit Club Garden. This Garden is attached to the Stube.

ROOM RENTAL RATES

Festhalle:

- Holds up to 120 people seated and 140 people standing
- \$300 room rental
- \$1400 food and beverage minimum

Stube:

- Holds up to 52 people seated and 60 people standing
- \$200 room rental
- \$750 food and beverage minimum

Stube + Hermit Garden:

- Holds up to 110 people
- \$200 room rental
- \$750 food and beverage minimum

Bierhall (Large Group):

- Holds 372 people
- \$0 room rental
- \$10,000-\$40,000 food and beverage minimum

Bierhall (Small Group):

- Groups of 25-200 people
- **Table fee of \$100 per table after 2 tables occupied**
- \$35 per person food and beverage minimum

Biergarten (Large Group):

- Holds 450 people seated and 1000 people standing
- \$1000 room rental
- \$25 per person food and beverage minimum

Biergarten (Small Group):

- Groups of 25-75 people.
- \$100-\$250 room rental
- \$25 per person food and beverage minimum

The Hermit Garden:

- Holds up to 60 people.
- \$100 room rental
- \$600 food and beverage minimum

BANQUET MENU

-Hors D'Oeuvres-

Hot Hors D'Oeuvres

POTATO PANCAKES

Applesauce and sour cream
\$225 | 50 PIECES

BAVARIAN MEATBALLS

Veal and Pork meatballs with a
lemon and caper creamy white
sauce
\$200 | 50 PIECES

PIEROGIES

Potato and cheddar cheese
pierogies with sour cream
(vegan options available)
\$200 | 50 PIECES

FRIED PICKLES*

Bier battered and fried dill pickle
spears with honey mustard
sauce
\$100 | 50 PIECES

MINI PRETZELS

Bier cheese + mustard
\$150 | 50 PIECES
+\$50 ADD OBATZDA

SCHWEIN IN A SHAWL

Bite sized bratwurst in a puff
pastry served with honey
mustard sauce on a bed of
crispy onion straws
\$180 | 50 PIECES

SCHNITZEL SLIDERS

Pork or chicken cutlet topped
with lettuce, tomato, and sweet
mustard on a slider bun
\$200 | 50 PIECES

HAM STACKER SLIDERS

Bavarian ham, bacon, and Swiss
cheese topped with lettuce,
tomato, and sweet mustard on a
slider bun
\$200 | 50 PIECES

SAUERKRAUT BALLS

Lightly battered and fried
sauerkraut and corned beef with
honey mustard sauce
\$200 | 50 PIECES

Cold Hors D'Ouevres

SMOKED SALMON

Dill cream cheese, toasted
baguette
\$200 | 50 PIECES

BAVARIAN BRUSCHETTA

Wedge of bibb lettuce with
mozzarella-parmesan Au Gratin,
served with Bruschetta on a
lightly toasted Garlic Baguette
\$175 | 50 PIECES

-Hors D'Oeuvres Displays-

For parties with a minimum of 25 guests

BAVARIAN SAUSAGE DISPLAY

Variety of bavarian sausages,
Hofbrauhaus potato salad,
sauerkraut, crispy fried onions

\$12 PER PERSON

CRUDITE DISPLAY

Ranch dressing

\$6 PER PERSON

FRESH CHEESE DISPLAY

Assorted cheese with seasonal
berries and fruit served with
crackers.

\$12 PER PERSON

FRESH FRUIT DISPLAY

\$8 PER PERSON

-Lunch Trios-

Only available for parties of 50 or less. Lunch Trios must be served by 3 pm.

\$25 Per Person (Full Salad or Sandwich)

\$19 Per Person (Half Salad or Sandwich)

Includes Bavarian pretzel, one cup of soup, and one salad or sandwich

Menu selections must be made in advance

Starter

3 oz. Bavarian Pretzel with Mustard

Soup

GOULASH SOUP

Braised beef, potato, tomato, and
carrot in a spicy broth seasoned
with Hungarian Paprika, topped
with sour cream and scallions

POTATO SOUP

Bavarian-style potato soup with
bacon, tomato, carrot, and celery
in a seasoned chicken broth.

Salad/Sandwich

HOUSE SALAD

Mixed greens, tomato, cucumber, peppers, red Onion, shredded cheese, croutons
Choice of two dressings

ADD GRILLED CHICKEN \$8

ADD SCHNITZEL (CHICKEN OR PORK) \$9

FRUIT SALAD

Mixed greens, feta cheese, raisins, red onion, roasted barley, balsamic vinaigrette

ADD GRILLED CHICKEN \$8

ADD SCHNITZEL (CHICKEN OR PORK) \$9

SCHNITZEL SALAD (ADD \$1)

Breaded chicken or pork, mixed greens, raisins, red onion, mushrooms, hot bacon dressing

HAUS STACKER

Ham, bacon, Swiss cheese, lettuce, tomato, and sweet mustard mayo

SCHNITZEL SANDWICH

Breaded chicken or pork cutlet, lettuce, tomato, sweet mustard mayo

HB REUBEN SANDWICH

Caraway seeded rye, Haus-made corned beef, 1000 island dressing, Swiss cheese, sauerkraut

HB BLT

Bacon, lettuce, tomato, and mayonnaise served on rye bread

-Plated Bavarian Feast-

Only available for parties of 50 or less. Available for lunch or dinner
Menu selections and meal counts must be given in advance

\$45 Per Person

Starter

Haus Salat (choice of dressing) + 30z Bavarian Pretzel

Entrees

(May select up to 3)

JAGERSCHNITZEL

Pork cutlet served "Hunter Style", creamy mushroom sauce, bacon, crispy onion straws, served with spaetzle

BAVARIAN PORK WELLINGTON

A Pork filet wrapped in pastry dough topped with a mushroom-onion ragu, served with potatoes Au Gratin and seasonal vegetable

KAESESPAETZLE

Sauteed spaetzle, Bavarian cheeses and cream, crispy onion Straws

ROASTED CHICKEN

Served with a Chicken Mushroom Jus and Potato Au Gratin

BEEF STROGANOFF

Sauteed strips of beef mixed with a dill pickle, onion, beet, and mushroom Sauce. Topped with sour cream and scallions, served with spaetzle

BEEF ROULADEN

Thinly sliced beef wrapped and braised with bacon, onion, pickle, carrots, and mustard served with red cabbage and spaetzle

CHICKEN PAPRIKASH

Hungarian recipe made with chicken browned in butter and cooked with onions and paprika, finished with roasted red peppers, sour cream, and scallions. Served on a bed of spaetzle

OVEN BAKED COD

Served with a mustard dill sauce, garlic asparagus, and German fried potatoes

Desserts (Please Select One)

BLACK FORESTS CAKE | GERMAN CHOCOLATE CAKE | APPLE STRUDEL | BAVARIAN CREAM PUFF | APPLE BIGNETS

-Hofbrauhaus Buffet/Family Style-

Only available for parties of 15 or more. Available for lunch or dinner.

Single Entree \$40 Per Person | Double Entree \$44 Per Person | Triple Entree \$48 Per Person

*All Buffet options come with your choice of one starch, one vegetable and two desserts.
Add an additional side for \$5 per person.*

Starter

Haus Salat (choice of dressing) + 30z Bavarian Pretzel

Entrees

ASSORTED SAUSAGES

Variety of Bavarian sausages: chicken sausage, HB bratwurst, frankfurter, mettwurst, nurnberger served on a bed of sauerkraut

KAESSPAETZLE

Sauteed spaetzle, Bavarian cheeses and cream, crispy onion straws

SCHWEINEBRATEN

Munic pork roast, simmered in dark bier gravy

PIEROGIES + METT

Sauteed cheddar and potato pierogies, caramelized onions, and mettwurst sausage

ROASTED CHICKEN

Served with a chicken mushroom jus

BEEF ROULADEN

Thinly sliced beef wrapped and braised with bacon, onion, pickle, carrots, and mustard served with red cabbage and spaetzle

SCHNITZEL WIENER ART

Breaded pork cutlet, cranberry-orange relish

CHICKEN PAPRIKASH

Hungarian recipe made with chicken browned in butter and cooked with onions and paprika, finished with roasted red peppers, sour cream, and scallions. Served on a bed of spaetzle

Starches

Hofbrauhaus Potato Salad
Buttered Spaetzle
Yukon Gold Mashed Potatoes
German Fried Potatoes
Au Gratin Potatoes
Cold Spaetzle Garden Salad

Vegetables

Sauerkraut
Season Vegetable Medley
Red Cabbage
Sour Cream, Onion, and
Dill Salad

Dessert

Black Forrest Cake
Apple Strudel
German Chocolate Cake
Bavarian Custard Puff

-Vorspeisen Station-

\$25 Per Person

Assorted Meats, Cheeses, Olives
Grilled Marinated Vegetables, Variety of Pastas and Salads
Spreads, Crostini, Pickles
Variety of Flammenkuchen (Bavarian Flatbread)

-Assorted Desserts-

\$15 Per Person

Black Forest Cake
German Chocolate Cake
Apple Strudel
Bavarian Creme Puff

- Bar Options -

Hofbrauhaus Bier

Original Lager
Hefeweizen
Dunkel
Seasonal Varieties

Haus Wines

Riesling
Pinot Grigio
Chardonnay
Moscato

Merlot
Cabernet
Red Blend

Liquor Packages

Other selections are available upon request

SILVER

Paramount Vodka
Paramount Gin
Paramount Rum
Montezuma Tequila
Canadian Club Whiskey
Seagram's 7 Whiskey
Evan Williams Black Label
Bourbon
J&B Scotch

GOLD

Absolut Vodka
Tito's Vodka
Beefeaters Gin
Captain Morgan Rum
Bacardi Rum
Sauza Tequila
Jack Daniels Whiskey
Jim Beam Bourbon
Dewar's Scotch
Johnnie Walker Red Label

PLATINUM

Grey Goose Vodka
Tito's Vodka
Bombay Sapphire Gin
Tanqueray Gin
Sailor Jerry Rum
Teramana Blanco
Jameson Irish Whiskey
Jack Daniels Whiskey
Crown Royal Whiskey
Knob Creek Bourbon
Makers Mark Bourbon
Chivas Regal Scotch
Johnnie Walker Black Label

-Consumption Bar-

Consumption Bar is based on Bar/Drink Ticket System Prices

Each Drink is individually priced

Host may select which liquor package they would like to offer

-Open Bar Packages-

BRONZE

2 Hours | \$20 Per Person

3 Hours | \$24 Per Person

4 Hours | \$28 Per Person

*Bier + Wine Only

SILVER

2 Hours | \$26 Per Person

3 Hours | \$30 Per Person

4 Hours | \$34 Per Person

GOLD

2 Hours | \$36 Per Person

3 Hours | \$40 Per Person

4 Hours | \$44 Per Person

PLATINUM

2 Hours | \$44 Per Person

3 Hours | \$48 Per Person

4 Hours | \$52 Per Person

-Mimosa Bar-

2 Hours | \$20 Per Person
(OR Upon Consumption)

Haus Champagne

Orange, Pineapple, and Cranberry Juices

*Seasonal Flavors

-Items Kitchen Needs Notice For-

- Bavarian Meatballs - **3 day notice**
- Smoked Salmon - **2 day notice**
- Shrimp Cocktail - **2 day notice**
- Bavarian Wellington - **3 day notice**
- Beef Rouladen - **3 day notice**
- German Chocolate Cake - **1 week notice**