



HOFBRÄUHAUS
CLEVELAND

1550 Chester Avenue
(216) 621-2337
e.udris@hofbrauhauscleveland.com

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-table 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-

Hors D'oeuvres can be displayed or passed*

Hot Hors D'Oeuvres

POTATO PANCAKES

Applesauce and Sour Cream

\$200 | 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

\$80 | 50 PIECES

MINI PRETZELS*

Bier Cheese + Obatzda (Brie
Cheese Spread)

\$150 | 50 PIECES

SCHWEIN IN A SHAWL*

Bite Sized Bratwurst in a Puff
Pastry served with Honey
Mustard Sauce

\$180 | 50 PIECES

HAM + SWISS SLIDERS*

Bavarian Ham, Melted Swiss on
German Rye

\$180 | 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 with Lettuce,
Mozzarella-Parmesan Au Gratin,
served with Bruschetta on a
lightly toasted Garlic Baguette

\$175 | 50 PIECES

OBATZDA CANAPES*

Bavarian Brie Cheese Spread,
Diced Cucumber, and Paprika
served on a Pretzel Chip

\$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, Crisp Fried Onions

\$12 PER PERSON

CRUDITE DISPLAY

Ranch Dressing

\$5 PER PERSON

FRESH CHEESE DISPLAY

Assorted Cheese with Seasonal
Berries and Fruit drizzled with
Wildflower Honey

\$10 PER PERSON

FRESH FRUIT DISPLAY

\$6 PER PERSON

CHARCUTERIE DISPLAY

Assorted Bavarian Style Sausages,
Cured Terrines and Ham,
Leberwurst, Cornichons, Dijon
Radishes, Assorted Mustards

\$12 PER PERSON

SHRIMP COCKTAIL

Haus-made Cocktail Sauce with
Lemon Wedges

\$12 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,
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, 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

FRISÉE SALAD

Granulated Goat Cheese and
Croutons tossed in a Red
Burgundy Wine Dressing

ADD GRILLED CHICKEN \$8

ADD SCHNITZEL (CHICKEN OR PORK) \$9

SCHNITZEL SALAD (ADD \$1)

Breaded Chicken or Pork, Mixed
Greens, Craisins, Red Onion,
Mushrooms, Hot Bacon Dressing

HAUS STACKER

Ham, Bacon, Muenster Cheese,
Lettuce, Tomato, 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 HAM AND SWISS

Black Forest Ham, Melted Swiss

-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.

\$42 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 Fried Onions
Served with Spaetzle

BAVARIAN WELLINGTON

A Pork Filet wrapped in Pastry
Dough topped with a Mushroom-
Onion Ragu, served with Potatoes
Au Gratin and Seasonal Vegetable

KAESSPAETZLE

Sauteed Spaetzle, Bavarian Cheeses and Cream, Crisp 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 Mashed Potatoes

BEEF ROULADEN

Thinly sliced beef wrapped and braised with Bacon, Onion, Pickle, Carrots, and Mustard served with Red Cabbage and Spaetzle

Desserts

(Please Select One)

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

-Hofbrauhaus Buffet-

Only available for parties of 30 or more. Available for lunch or dinner.

Single Entree \$38 Per Person | **Double Entree**
\$42 Per Person | **Triple Entree** \$46 Per Person

*All Buffet options come with your choice of one starch, one vegetable and two desserts.
Add an additional side for \$3 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
with Imported Sauerkraut. (Vegan
sausage available upon request)

KAESSPAETZLE

Sauteed Spaetzle, Bavarian
Cheeses and Cream, Crisp Onion
Straws

SCHWEINEBRATEN

Munic Pork Roast, Simmered in
Dark Bier Gravy

PIEROGIES + METT

Sauteed Cheddar and Potato
Pierogies, Caramelized Onions,
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

Starches

Hofbrauhaus Potato Salad
Buttered Spaetzle
Yukon Gold Mashed Potatoes
German Fried Potatoes

Vegetables

Sauerkraut
Season Vegetable Medley
Red Cabbage

Dessert

Black Forrest Cake
Apple Strudel
German Chocolate Cake
Bavarian Cream Puff
Apple Beignets

-Vorspeisen Station-

\$15 Per Person

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

-Assorted Desserts-

\$15 Per Person

Black Forest Cake
German Chocolate Cake
Apple Strudel
Bavarian Creme Puff
Apple Beignets
Vanilla Macarons

Please note that we do not "split stations" - For example if you have 100 guests you must order 100 portions of each station

-Bar Options-

Hofbrauhaus Bier

Original Lager
Hefeweizen
Dunkel
Seasonal Varieties

Haus Wines

Riesling
Pinot Grigio
Chardonnay

Merlot
Cabernet
Red Blend

Liquor Packages

Other selections are available upon request

SILVER

Bartons 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
Jose Cuervo (Gold) 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
1800 Silver Tequila
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 House Prices.

Each Drink is individual priced.

Host may select which liquor package they would like to offer.

-Open Bar Packages-

BRONZE

2 Hours | \$18 Per Person

3 Hours | \$22 Per Person

4 Hours | \$26 Per Person

**Bier + Wine Only*

SILVER

2 Hours | \$26 Per Person

3 Hours | \$30 Per Person

4 Hours | \$34 Per Person

GOLD

2 Hours | \$32 Per Person

3 Hours | \$36 Per Person

4 Hours | \$40 Per Person

PLATINUM

2 Hours | \$38 Per Person

3 Hours | \$42 Per Person

4 Hours | \$46 Per Person

-Mimosa Bar-

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

Haus Champagne

Orange, Pineapple, and Cranberry Juices