

Hofbrau Steaks & Seafood
24890 FM 1314
Porter, TX 77365

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HOFBRAU
"Private Dining Room"
A perfect setting for your next:

*Anniversary Celebration
*Business Meetings
*Retirement Party

*Birthday Party
*Holiday Celebrations
*Showers

*Bridal Celebrations
*Rehearsal Dinners
*Wedding Parties

DETAILED EVENT CONTRACT

CUSTOMER/COMPANY NAME: _____

EVENT DATE: _____ EVENT TIME: _____

AUTHORIZING PERSON: _____

PHONE NUMBER: _____ FAX: _____

EMAIL ADDRESS: _____

AFTER BUSINESS HOURS PHONE NUMBER: _____

NUMBER OF GUESTS: _____

3 days before the event a final headcount must be submitted. You are responsible for 90% of the guaranteed number of guests or the food and beverage minimum, whichever is greater. We will prepare for 110% of the guaranteed headcount.

Tax and 20% gratuity will be added to the final bill.
\$100.00 deposit is non-refundable

Client Signature: _____

Print Name: _____

Manager Signature: _____ Date: _____

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PRIVATE PARTY GUIDELINES

- Due to Texas alcoholic beverage commission regulations **we can not allow** any alcoholic beverages furnished by outside sources to be brought in to our establishment.
- Your reservation will be confirmed and guaranteed upon receipt of your \$100.00 deposit.
- All deposits are non-refundable.

DECORATIONS

The use of nails, staples, tape thumbtacks, etc., on walls is prohibited. We also do not allow the use of confetti, sparkle, glitter, or smoke machines.

Signature: _____

BANQUET BAR SELECTIONS

Take advantage of Hofbrau’s full service bar available any time for your “Private Party”. **(All bar drinks must be ordered through party room servers.)**

Open Bar

Signature: _____

Drinks that your guests order are run on a tab and added to your bill.

Cash Bar

Signature: _____

Your guests pay for drinks as ordered. **(Credit card or drivers license required to secure payment.)**

Hosted Bar

Signature: _____

Drinks are restricted to your request and added to your bill.

Ticket Bar

Signature: _____

Tickets are provided by us and distributed to your guests. This will allow you to control the number of drinks added to you bill.

No Bar Required Signature: _____

COOK TIMES

Your parties cook time will be influenced by the number of guests, menu selection, meat temperature, time of the evening orders are taken, etc. From the time all orders are submitted to the kitchen, cook time may be up to one hour, We recommend an appetizer buffet be served, this plus dinner salads will ensure the success of your party.

Signature: _____

APPETIZERS

Shrimp Cocktail

Regular Size (50)\$75.00
Texas Size (75)\$100.00

Southwestern Egg Rolls\$90.00

Egg Rolls filled with chicken, beans, corn and spinach.
Served with cilantro cream ranch
Snacks 25-30 people.

Boudreaux's Boudin Balls\$90.00

Served with our cilantro cream ranch
Snacks 25-30 people

Bacon Wrapped "Texas Shrimp"

Texas Gulf Coast Shrimp wrapped with jalapeno
and smoked bacon.

Regular Size (50)\$90.00
Texas Size (75)\$125.00

"Made From Scratch" Onion Rings\$75.00

Snacks 25 -30 people

Rio Grande Queso Dip\$75.00

Snacks 25 -30 people

Country Fried Pickles or Fried Green Tomatoes\$75.00

Snacks 25-30 people

Cowboy Corn Fritters\$75.00

Saddle up for flavor. Sweet Corn Kernels, Jalapeno Cream Cheese
& Bacon. A "State Fair Favorite" Snacks 25-30 people

Fried Cheeze Stix\$75.00

Fresh hand-breaded mozzarella cheese
Snacks 25-30 people

"Nolan Ryan" Steak Fingers & Gravy\$80.00

Snacks 25-30 people

LUNCH MENU

You may select up to three entrees
(Served 11:00am - 3:00pm)

Grilled entrees

Grilled Chicken Breast	\$20.00
Boneless Pork Ribeye	\$20.00
Tex Mex Grilled Chicken	\$22.00
Topped with our Rio Grande Queso and Pico de Gallo	
Bacon Wrapped "Texas Shrimp" (5)	\$20.00
Beef Tenderloin Tips	\$22.00
Filet Tips & Mushrooms served over Mashed Potatoes topped with Brown Gravy	

★ Nolan Ryan's Guaranteed Tender All-Natural Beef ★

Top Sirloin (6 oz.)	\$25.00
NY Strip (10 oz.)	\$ Market Price
Ribeye (10 oz.)	\$ Market Price
Larger steaks available upon request!	

Fried Entrees

Chicken Fried Steak	\$20.00
Topped with country gravy!	
Chicken Fried Chicken	\$20.00
Topped with country gravy!	
Southern Fried Catfish	\$20.00
Fried Gulf Coast Shrimp (5)	\$20.00

Our Lunch meals are served with:

- Dinner Salad (Ranch on side)
- Select 2 Country Sides of which your guest may choose one
- Fresh baked bread
- Choice of tea or soda

(All steaks will be cooked to a medium temperature, pink, hot and juicy.)

*Add dessert for \$4.00

COUNTRY SIDES

- *French Fries* • *Fried Okra* • *Garlic Mashed Potatoes* • *Onion Rings* • *Dirty Rice*
- *Baked Squash* • *Coleslaw* • *Kuntry Green Beans* • *Jalapeno Hushpuppies* • *Jalapeno Cream Corn*
- *Mixed Grilled Vegetables* • *Sweet Potato Fries* • *Substitute a Baked Potato for 2.29*

DINNER MENU

You may select up to three entrees
(Served after 3:00pm)

Grilled Entrees

Grilled Chicken Breast (8 oz.)	\$25.00
Grilled Pork Ribeye	\$25.00
8 oz. pan-grilled Boneless Ribeye	
Beef Tenderloin Tips	\$28.00
Filet Tips & Mushrooms served over Mashed Potatoes topped with Brown Gravy	
Cajun Blackened Redfish	\$30.00
Served on a bed of Dirty Rice. Topped with Andouille Sausage and Shrimp in a light Cajun Cream Sauce	

★ Nolan Ryan's Guaranteed Tender All-Natural Beef ★

Top Sirloin (8 oz.)	\$30.00
Ribeye (16 oz.)	\$ Market Price
NY Strip (16 oz.)	\$ Market Price
Texas Tenderloin Filet (6 oz.)	\$ Market Price

Other steaks available upon request!

Fried Entrees

Chicken Fried Steak	\$25.00
Topped with country gravy!	
Chicken Fried Chicken	\$25.00
Topped with country gravy!	
Tex Mex Chicken (Grilled or Chicken Fried)	\$25.00
Topped with our Rio Grande Queso and Pico de Gallo	
Fried Gulf Coast Shrimp (3) and Catfish	\$25.00

Our Dinner meals are served with:

- Dinner salad (Ranch on side)
- Select 2 Country Sides of which your guest may choose one
- Fresh baked bread
- Choice of tea or soda
- Choice of a slice of NY cheesecake, Coconut Meringue Pie
or white/dark chocolate mousse cake

(All steaks will be cooked to a medium temperature, pink, hot and juicy).

COUNTRY SIDES

- *French Fries* • *Fried Okra* • *Garlic Mashed Potatoes* • *Onion Rings* • *Dirty Rice*
- *Baked Squash* • *Coleslaw* • *Kuntry Green Beans* • *Jalapeno Hushpuppies* • *Jalapeno Cream Corn*
- *Mixed Grilled Vegetables* • *Sweet Potato Fries* • *Substitute a Baked Potato for 2.29*

CHILDREN'S MENU
(12 and Under)

Country Chicken Fried Steak	\$12.00
Chicken Tenders	\$12.00
Fried Shrimp (4)	\$12.00
Fried Catfish	\$12.00
Sirloin Steak (4 oz.)	\$12.00
Steak Fingers	\$12.00

Children's meals are served with:

- French Fries, Mashed Potatoes, Sweet Corn
- Tossed salad with Ranch dressing on the side
- Fresh baked bread
- Choice of tea or soda

(Add a slice of white/dark chocolate mousse cake for \$4.00)

