# HOFBRAU "Private Event Room" A perfect setting for your next:

\*Birthday Party \*Bridal Celebrations \*Anniversary Celebration \*Business Meetings \*Holiday Celebrations \*Rehearsal Dinners \*Wedding Parties \*Retirement Party \*Showers

Our Private Event Room will seat up to 80 people and is a non-smoking facility.

#### **RESERVATIONS**

Although we do not have a surcharge for the room, we do require a minimum amount of sales generated to book a "Private Event" in the room. We can always accommodate parties of up to 20 in our main dining room without any requirements. Our minimum requirements for booking the private dining room are as follows:

#### **Lunch Events:**

| Monday- Friday                      | \$600.00   | Food and Beverage Minimum |  |
|-------------------------------------|------------|---------------------------|--|
| Saturday & Sunday                   | \$800.00   | Food and Beverage Minimum |  |
| <b>Dinner Events:</b>               |            |                           |  |
| Monday -Thursday                    | \$800.00   | Food and Beverage Minimum |  |
| Friday-Sunday                       | \$1,000.00 | Food and Beverage Minimum |  |
| Luncheon Hours are 11:00 to 3:00 pm |            |                           |  |
| Dinner Hours are 3:00 pm to Close   |            |                           |  |

Upon receipt of your deposit of \$100.00, we will generate a detailed event contract. Your deposit is intended to remove that date from the booking public and is non-refundable.

One authorizing person who will be responsible for the flow of the private dining event (when to serve and stop serving cocktails, when to have everyone seated for orders, when to serve appetizers, desserts, etc.....) and who is also responsible for all final billing. 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.

#### **BILLING**

- You will receive one total bill (NO SEPARATE CHECKS) that must be paid in full at the end of the event.
- All prices quoted do not include sales tax (8.25%) and gratuity (20%).
- Pricing is per person, all people attending will be included in final bill, no exceptions.
- We accept American Express, Diners Club, Discover, Master Card, Visa, and Cash (NO CHECKS).
- Private party room parking available in rear of restaurant.

Acceptance of the guidelines: Authorizing Person:

#### James Hicks Phillip Hartley George Plouet

281-354-8854 281-354-8617-Fax hofbrausteaks@yahoo.com

## HOFBRAU

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\*Anniversary Celebration

\*Birthday Party

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\*Business Meetings

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\*Rehearsal Dinners

\*Retirement Party

\*Showers

\*Wedding Parties

#### **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.  |
| 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 your 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:

#### James Hicks Phillip Hartley George Plouet

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### **APPETIZERS**

| Shrimp Cocktail         \$100.00           Regular Size (50)         \$130.00  |
|--|
| Southwestern Egg Rolls \$100.00  Egg Rolls filled with chicken, beans, corn and spinach.  Served with cilantro cream ranch   |
| Snacks 25-30 people.   |
| Boudreaux's Boudin Balls \$100.00  |
| Served with our cilantro cream ranch Snacks 25-30 people   |
| Thibodaux's Alligator & Jalapeño Bites   |
| Served with our cilantro cream ranch   |
| Snacks 25-30 people  |
| "Made From Scratch" Onion Rings \$90.00  |
| Snacks 25 -30 people   |
| Rio Grande Queso Dip Snacks 25 -30 people \$90.00  |
| Country Fried Pickles or Fried Mushrooms \$90.00<br>Snacks 25-30 people  |
| Cowboy Corn Fritters \$90.00 Saddle up for flavor. Fire roasted corn, diced jalapeno & red pepper in creamy cheddar cheese blend. A "State Fair Favorite". Snacks 25-30 people |
| Fried Cheeze Stix\$90.00 Fresh hand-breaded mozzarella cheese Snacks 25-30 people  |
| "Nolan Ryan" Country Fried Steak Bites \$100.00 Served with your choice of one of the following: Cajun creole honey mustard, country or brown gravy. Snacks 25-30 people       |

#### **PRIVATE MENU**

You may select 2 entrees for your private event menu (Groups of less than 50) You may select 1 entree for your private event menu (Groups of more than 50)

#### **Grilled Entrees**

| Grilled Chicken Breast (8 oz.)  | \$30.00 |  |
|---|---------|--|
| Grilled Pork Ribeye   | \$32.00 |  |
| 8 oz. Pan-Grilled Boneless Chop   |         |  |
| Cajun Redfish   | \$40.00 |  |
| Pan-Grilled Redfish   |         |  |
| Topped with Gulf Shrimp in a light Cajun Cream Sauce and Pico de Gallo. |         |  |

#### \* Nolan Ryan's Guaranteed Tender All-Natural Beef \*

| Top Sirloin (8 oz.)                  | \$35.00         |
|--------------------------------------|-----------------|
| Ribeye                               | \$ Market Price |
| NY Strip                             |                 |
| Texas Tenderloin Filet               |                 |
| Other steaks available upon request! |                 |

#### **Fried Entrees**

| Chicken Fried Steak        | \$32.00 |
|----------------------------|---------|
| Topped with Country Gravy! |         |
| Chicken Fried Chicken      | \$32.00 |
| Topped with Country Gravy! |         |
| Southern Fried Catfish     | \$30.00 |
|                            |         |

#### Our Private Event meals are served with:

- · Dinner Salad (Ranch on side)
- · Select 1 Country Side to be served to all guest
- · Fresh Baked Sweet Rolls
- · Choice of Tea or Soda
- · Select 1 dessert to be served to all guest

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

#### **COUNTRY SIDES**

- Garlic Mashed Potatoes French Fries Dirty Rice
- Kuntry Green Beans Baked Squash Fried Okra

#### **DESSERT**

Chocolate Cake
 Strawberry Cake
 Chocolate Swirl Cheesecake
 Strawberry Swirl Cheesecake
 Chocolate Meringue Pie
 Coconut Merengue Pie

#### **CHILDREN'S MENU**

(12 and Under)

You may select 2 entrees & 1 Country Side for your private event menu

| Country Chicken Fried Steak | \$15.00 |
|-----------------------------|---------|
| Chicken Tenders             | \$15.00 |
| Fried Shrimp (4)            | \$15.00 |
| Fried Catfish               |         |
| Sirloin Steak (4 oz.)       | \$18.00 |
| Country Fried Steak Fingers | \$15.00 |

#### Children's meals are served with:

- French Fries, Garlic Mashed Potatoes or Green Beans
- Tossed salad with Ranch dressing on the side
- Fresh Baked Sweet Rolls
- Choice of Tea or Soda
- Slice of Chocolate Cake