

Gordon Biersch[®]

BREWERY • RESTAURANT



PRIVATE DINING MENU

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GROUP MENUS*

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*Subject to change. Please inquire about customized menus.

BANQUET AND CATERING TERMS

We thank you for your interest in Gordon Biersch! The following is a banquet information sheet that should answer any questions you may have about our booking procedures and requirements.

RESERVATIONS: Your group reservation is guaranteed when we receive a signed confirmation sheet with a credit card number to hold the date (regardless of final payment method). The number of guests must be guaranteed 72 hours in advance of your reservation, or the original number confirmed will be charged. ***Final payment is due upon completion of the event.***

DEPOSITS: To reserve your space, we require a credit card number with a signed contract. We will not charge the credit card until the day of the event, unless specified otherwise. For restaurant buy-outs we do require a paid 50% deposit. ***Gordon Biersch reserves the right to require a deposit for any group. Deposits are non-refundable.***

THE HOLIDAYS: During the holiday season, due to increased demand for large parties, there will be a two-week cancellation policy. If a party cancels less than two weeks before the event, 50% of the total will be charged.

PRIVATE ROOMS: To reserve a private room there is a food and beverage minimum purchase. The prices quoted do not include sales tax and gratuity, presented on the final bill. All food and beverages must be charged on one check.

ROOM & TABLE ARRANGEMENTS: We will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

MENU: In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

GUARANTEE: We ask that you guarantee your final guest count 72 hours in advance, which is the count your billing will be based on.

SERVICE FEES: All group events will be charged a 20% gratuity/service charge and sales tax.

Menu items and prices are subject to change.

ADDITIONAL AMENITIES

FLORALS: Our restaurant florist will be happy to create suitable arrangements.

MUSIC: In addition to our in-house music selection, we have available a wide range of musical style bands and D.J.'S through our booking agent. This is for restaurant buy-outs only.

BEER & WINE BAR PACKAGES

Featuring our hand crafted lagers and house red and white wines.
Priced per person for a specified period of time.

BEER & HOUSE WINE BAR

2 Hours.....	\$20.00
3 Hours.....	\$25.00
4 Hours.....	\$30.00
5 Hours.....	\$35.00

BEER & PREMIUM WINE BAR

2 Hours.....	\$25.00
3 Hours.....	\$30.00
4 Hours.....	\$35.00
5 Hours.....	\$40.00

Each additional hour is \$10.00 per person extra

Our call selections are

Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam Bourbon, Famous Grouse Scotch, Sauza Gold Tequila

House Wines include Beringer White Zinfandel, Redwood Creek Chardonnay,
Beringer Stone Cellars Merlot, and Redwood Creed Cabernet.

*Premium Wines include Beringer White Zinfandel, Ecco Domani Pinot Grigio, Redwood Creek Chardonnay,
Lindemans Bin 65 Chardonnay, Rosemount Estate Shiraz, Beringer Stone Cellars Merlot,
Redwood Creek Cabernet and Sterling Vintner's Collection Cabernet.

Additional bar package option:

Drink Tickets ~ Ask your Sales Manager for details

OPEN BAR PACKAGES

A fully stocked bar featuring our well and premium selection of liquors,
house red and white wines, hand crafted lagers, soft drinks, fresh squeezed juices and mixers.
Priced per person for a specified period of time.

WELL BRANDS

2 Hours.....	\$25.00
3 Hours.....	\$30.00
4 Hours.....	\$35.00
5 Hours.....	\$40.00

PREMIUM BRANDS

2 Hours.....	\$28.00
3 Hours.....	\$32.00
4 Hours.....	\$38.00
5 Hours.....	\$42.00

DRINK TICKETS

Featuring Gordon Biersch Bavarian Style Lagers,
House Wines and Well Brand Liquors.

\$6.50 each

*Upgrade to Premium Liquor Tickets

\$8.50 each

DRINK TICKETS

Featuring Gordon Biersch Bavarian Style Lagers
and House Wines

\$5.50 each

***Cash Bar and Host Bar Based on consumption are also available.**

BEER & WINE PACKAGES

\$10.00 per person/per hour

Gordon Biersch proudly serves German-style hand crafted lagers that are brewed on-site. Our house wine selection includes Redwood Creek Chardonnay, Beringer White Zinfandel, Redwood Creek Cabernet and Stone Cellars Merlot.

FLAGSHIP LAGERS

Golden Export

A smooth, refreshing lager, lightly hopped with a dry finish. Export-style premium beer was first brewed in Dortmund, Germany in the 1870's and quickly became a favorite for exporting to neighboring regions.

Hefeweizen

Hefeweizen (Hay-fa-vite-sen) is an effervescent, top-fermented wheat beer served unfiltered. Because of the specialty yeast used in the brewing process, this beer's aroma suggests hints of banana and clove.

Märzen

A smooth, medium-bodied, auburn lager. Märzen (Maert-zen) means "March" in German; it was named from the Bavarian tradition that it is brewed during the month of March and stored in caves to be consumed in warmer weather. It is a medium-hopped lager with a mildly sweet finish.

Schwarzbier

This lager's name literally means "black beer" in German and although the color may traditionally suggest a heavier body, ours boasts a light body with a chocolate finish. The Schwarzbier has won a gold medal at the 2006 World Beer Cup and a gold medal at the 2007 Great American Beer Festival.

Blonde Bock

A medium-hopped beer with a rich, malty flavor, made popular in the early 1600s. Although most Bock beers are dark in color, our Blonde Bock is golden with a rich, creamy head. This hard to find Bavarian specialty is a strong bock beer, yet very smooth.

Seasonal Beer Selection

Watch for our seasonal beers brewed fresh year round. Each season we offer a special beer that we feel embraces the season and adds a unique flavor and spirit. Enjoy our traditional German-style beer and anticipate our innovative seasonal blends.

COLD HORS D' OEUVRES

Each serves approximately 25 people

Blackened Ahi Tuna

Served rare with Cajun Remoulade
\$125 (2 per person)

Fruit, Cheese and Cracker Crudités

\$95.00

Fresh Fruit Platter

An assortment of fresh, seasonal Fruit.
\$80.00

Bruschetta

with garlic Parmesan crostini
\$75.00 (4 per person)

Vegetable Crudités

\$85.00

Hummus Platter

with roasted peppers, goat cheese and herb flatbread
\$85.00

Hummus Platter

with roasted peppers, goat cheese and herb flatbread
\$80

International Cheese Tray

an assortment of domestic and imported cheeses served with crackers
\$125

Tapas Platter

roasted garlic, bruschetta, olive relish and hummus served with herb flatbread
\$80

Smoked Salmon Crostini

brushed with dill cream, topped with smoked salmon and capers
\$125 (4 per person)

Jumbo Shrimp Cocktail

\$120 (2 per person)

Crab Claws

Market Price (2 per person)

Prices do not include sales tax and gratuity.

HOT HORS D' OEUVRES

Each serves approximately 25 people

Teriyaki Grilled Chicken Skewers

\$95 (2 per person)

Sweet Chili and Ginger Glazed Chicken Wings

\$90 (4 per person)

Quick Fried Calamari

served with spicy marinara

\$115 (3 oz. per person)

Miniature Cornmeal Dusted Crab Cakes

with Asian slaw & Cajun remoulade

\$115 (2 per person)

Shrimp & Chicken Potstickers

with Asian barbecue sauce & hot mustard

\$125 (3 per person)

Crispy Artichoke Hearts

tossed with Parmesan cheese & served with lemon aioli

\$85 (3 oz. per person)

Southwest Egg Rolls

pulled chicken, black beans, corn, roasted red peppers and pepperjack cheese

\$95 (2 per person)

Assorted GB Pizzas

an assortment of our brick oven fired favorites

\$60 (2 pieces per person)

Crab and Artichoke Dip

with assorted breads for dipping

\$125 (4 oz per person)

Märzen BBQ Meatballs

with Märzen barbecue sauce

\$115 (3 per person)

Prices do not include sales tax and gratuity.

PLATED LUNCH I

ENTRÉES

Grilled Chicken Caesar Salad
with Parmesan croutons

Roasted Turkey & Swiss Sandwich
with watercress mayonnaise and baby greens served with coleslaw

Märzen Barbecued Pulled Pork Sandwich
served with a side of Housemade Chips

Blackened Mahi Mahi Fish Wrap
pico de gallo, asian slaw, mozzarella and honey sriracha mayonnaise in a flour tortilla with a side of coleslaw

Fresh Mozzarella Pizza
with roma tomatoes and Basil

Gordon Biersch Cheeseburger
served with Gordon Biersch Garlic Fries

Includes coffee, tea or soda

Parties of 50 or more please limit your entrée selections to four

\$15.00 per person

Prices do not include sales tax and gratuity.

PLATED LUNCH II

STARTERS

(Select One)

Baby Greens
with Märzen vinaigrette

Classic Caesar
with Parmesan croutons

Soup of the Day

ENTRÉES

(Select One)

Goat Cheese Ravioli
with mushrooms, pine nuts, & fresh rosemary in a brown butter sauce

Beer Battered Fish and Chips
with malt vinegar and Cajun remoulade. Served with Garlic Fries

New York Steak Sandwich
with fried onion stings, garlic aioli, spinach and Garlic Fries

Sweet and Spicy Cashew Chicken Stir Fry
with Asian vegetables and jasmine rice

Chicken Parmesan
topped with Mozzarella. Served with linguine in a marinara sauce

Includes coffee, tea or soda

Parties of 50 or more please limit your entrée selections to four

\$22.00 per person

Prices do not include sales tax and gratuity.

CREATE YOUR OWN LUNCH BUFFET

(All Buffets are served unlimited for 1 hour)

Export Luncheon \$15 per person:

Baby Greens with Assorted Dressings
Roasted Turkey and Swiss Sandwiches
GB Signature Garlic Fries
Assorted GB Pizzas
Assorted Cookies and Brownies

Märzen Luncheon \$17 per person:

Baby Greens with Assorted Dressings
Sweet and Spicy Cashew Chicken Stir Fry
Jasmine Rice
Assorted GB Pizzas
Assorted Cookies and Brownies

Dunkles Luncheon \$17 per person:

Baby Greens with Assorted Dressings
Baked Rigatoni Marinara
Assorted GB Pizzas
Assorted Cookies and Brownies

Hefeweizen Luncheon \$20 per person:

Baby Greens with Assorted Dressings
Lemon Chicken
Garlic Mashed Potatoes
Sautéed Seasonal Vegetables
Assorted GB Pizzas
Assorted Cookies and Brownies

**Caesar Salad may be used as a substitute for the Baby Greens with Assorted Dressings.
All buffets include unlimited coffee, teas, and sodas.*

Prices do not include sales tax and gratuity.

COCKTAIL MENU

(Pricing is per person for a 2 hour period.)

COCKTAIL A

\$18.00 per person

Vegetable Crudite

seasonal vegetables served with ranch dressing

Tapas

roasted garlic, bruschetta, olive relish and hummus served with herb flatbread

Sweet Chili & Ginger Glazed Chicken Wings

Crispy Artichokes Hearts

tossed with Parmesan cheese & served with lemon aioli

COCKTAIL B

\$22.00 per person

Vegetable Crudite

seasonal vegetables served with ranch dressing

Sweet Chili and Ginger Glazed Wings

Assorted GB Pizzas

Shrimp & Chicken Potstickers

with Asian barbecue sauce & hot mustard

COCKTAIL C

\$26.00 per person

Southwest Egg Rolls

pulled chicken, black beans, corn, roasted red peppers and pepperjack cheese served with spicy ranch

Vegetable Crudite

seasonal vegetables served with ranch dressing

Quick Fried Calamari

with spicy marinara

Sweet Chili and Ginger Glazed Chicken Wings

Assorted GB Pizzas

Prices do not include sales tax and gratuity.

CREATE YOUR OWN COCKTAIL BUFFET

Select your appetizers from our hors d'oeuvres menus of:

Fruit Cheese and Cracker Crudités, Vegetable Crudités, Tapas Platter, Bruschetta Platter, Hummus Platter, Garlic Fries, Quick Fried Calamari, Sweet Chili and Ginger Glazed Chicken Wings, Miniature Cornmeal Dusted Crabcakes, Shrimp and Chicken Potstickers, Crispy Artichoke Hearts, Southwest Egg Rolls, Assorted GB Pizzas and Crab and Artichoke Dip

TIER ONE

(\$35 per person)

Select three appetizers for your group

TIER TWO

(\$38 per person)

Select four appetizers for your group

TIER THREE

(\$42 per person)

Select five appetizers for your group

All these menus include Gordon Biersch German-style lagers, house wines, coffee, tea & soda for two hours.

Prices do not include sales tax and gratuity.

PLATED DINNER I

STARTERS

Baby Greens
with Märzen vinaigrette

Soup of the Day

ENTRÉES

Grilled Chicken Caesar Salad
with Parmesan croutons

Sweet and Spicy Cashew Chicken Stir Fry
with Asian vegetables & Jasmine rice

Old Fashioned Meatloaf
with garlic mashed potatoes & brown gravy

Chicken Parmesan
topped with marinara and melted mozzarella cheese served with pesto cream linguine

Linguine Marinara
linguine pasta with fresh mozzarella, tomato sauce & Parmesan cheese

Includes coffee, tea or soda

Parties of 50 or more please limit your entrée selections to four

\$20.00 per person

Prices do not include sales tax and gratuity.

PLATED DINNER II

STARTERS

Baby Greens
with Märzen vinaigrette

Classic Caesar
with Parmesan croutons

Soup of the Day

ENTRÉES

Sweet & Spicy Cashew Chicken Stir Fry
with Asian vegetables and jasmine rice

Old Fashioned Meatloaf
with garlic mashed potatoes and brown gravy

Pecan Crusted Chicken
with garlic mashed potatoes and seasonal vegetables

Barbecued Salmon
With spicy greens and ginger rice

Linguine Marinara
linguine pasta with fresh mozzarella, tomato sauce & Parmesan cheese

Includes coffee, tea or soda

Parties of 50 or more please limit your entrée selections to four

\$22.00 per person

Prices do not include sales tax and gratuity.

PLATED DINNER III

STARTERS

(Select One)

Baby Greens
with Märzen vinaigrette

Classic Caesar
with Parmesan croutons

Soup of the Day

ENTRÉES

(Select One)

Barbecued Salmon
with Asian barbecue sauce, balsamic grilled onion, spinach and sweet ginger rice

Goat Cheese Ravioli
with mushrooms, pine nuts, & fresh rosemary in a brown butter sauce

Teriyaki Flat Iron Steak
with a rich teriyaki sauce. Served with garlic mashed potatoes and fresh asparagus

Cajun Fettuccine
with sausage, chicken, shrimp & Louisiana spices in a tomato cream sauce

Pecan Crusted Chicken
with garlic mashed potatoes and seasonal vegetables

Includes coffee, tea or soda

Parties of 50 or more please limit your entrée selections to four

\$25.00 per person

Prices do not include sales tax and gratuity.

PLATED DINNER IV

STARTERS

(Select One)

Baby Greens
with Märzen vinaigrette

Classic Caesar
with Parmesan croutons

Soup of the Day

ENTRÉES

(Select One)

Sesame Tuna
Rare over udon noodles tossed with carrots and bok choy in a Miso Vinaigrette

Goat Cheese Ravioli
with mushrooms, pine nuts, & fresh rosemary in a brown butter sauce

Flame Grilled New York Strip
char-grilled medium-rare and served with garlic mashed potatoes & seasonal vegetables

Shrimp and Scallop Linguine
with red peppers, tomatoes and spinach in a pesto cream sauce

Pecan Crusted Chicken
with garlic mashed potatoes and seasonal vegetables

Includes coffee, tea or soda

Parties of 50 or more please limit your entrée selections to four

\$28.00 per person

Prices do not include sales tax and gratuity.

CREATE YOUR OWN DINNER BUFFET

TIER ONE	Two Märzen level entrées	\$25
TIER TWO	Three Märzen level entrees	\$30
TIER THREE	Two Märzen level entrees + One Dunkles level entrée	\$35

SALAD

(Select one for your group)

Classic Caesar Salad
Baby Greens with Märzen vinaigrette
Chopped Salad
Spinach Salad

Accompaniments

(Select two for your group)

Garlic Mashed Potatoes
Asian Vegetables
Sautéed Seasonal Vegetables

Jasmine Rice
GB Signature Garlic Fries

Märzen Level

(Choose 2 or 3 Entrées for your Group)

Rigatoni Pasta – large tube pasta with fresh mozzarella, tomato sauce & Parmesan cheese
Pasta Jambalaya - chicken, shrimp, ham, and andouille sausage tossed with orzo
Chicken Parmesan- topped with marinara and melted mozzarella cheese
Lemon Chicken – topped with ranch dressing
Sweet and Spicy Cashew Chicken Stir Fry – with Asian vegetables
Barbecue Chicken – topped with Märzen BBQ sauce
Old Fashioned Meatloaf – with brown gravy
Assorted GB Gourmet Style Pizzas

Dunkles Level

(select one entrée)

Goat Cheese Ravioli – with mushrooms, pine nuts & rosemary in a brown butter sauce
Pecan Crusted Chicken
Barbecued Salmon- with spicy greens
Dill Cream Salmon – with dill cream sauce
Spicy Shrimp Stir Fry – with Asian vegetables

Includes coffee, tea or soda

Prices do not include sales tax and gratuity.

DESSERT MENU

Carrot Cake

carrot cake with a silky cream cheese frosting

Double Chocolate Fudge Cake

chocolate cake with crème anglaise

Warm Apple Bread Pudding

with sticky bun caramel sauce

Strawberry Cheesecake

New York-style cheesecake topped with housemade strawberry sauce and fresh strawberries

Chocolate Peanut Butter Pie

Layers of creamy smooth chocolate and peanut butter fillings, topped with chocolate icing and crushed peanuts

\$3.50 per person

*****Price does not include tax, gratuity or rentals if needed.***

****Menu selections and final person count must be made 72 hours in advance of the reservation.***

****Price and items are subject to seasonal changes***

Prices do not include sales tax and gratuity.