

Gordon Biersch[®]

BREWERY • RESTAURANT



GROUP MENU PACKAGE

1 Aloha Tower Drive, Aloha Tower Marketplace
Honolulu, Hawaii 96813

Contact: Lori Ho
email: lho@gbrestaurants.com
(808) 387-5674 / fax (808) 599-8433

www.gordonbiersch.com



PROFILE

We thank you for your interest in Gordon Biersch! The following is a profile of our capabilities to assist you in planning your event. We look forward to working with you and providing you the Gordon Biersch Experience.

Restaurant Hours:	Lunch Dinner Late Appetizers Bar	10:00 am - 4:00 pm 4:00 pm - 10:00 pm (Fri-Sat till 11:00 pm) till 11:00 pm (Thurs-Sat till 12:00 am) 10:00 am - 2:00 am	
Banquet seating capacity:	up to 975 persons (entire venue) 200 persons (restaurant) 170 persons (pier apron) 100 persons (waterfront terrace) 100 persons (mauka lanai)	200 persons (makai lanai) 70 persons (atrium patio) 50 persons (brewery bar) 84 persons (private room)	
Stand-up Reception:	up to 1550 persons (entire venue) 350 persons (restaurant) 200 persons (pier apron) 150 persons (waterfront terrace) 150 persons (mauka lanai)	400 persons (makai lanai) 80 persons (atrium patio) 70 persons (brewery bar) 120 persons (private room)	
Buyout Exclusives:	up to 1550 guests at Gordon Biersch or up to 5000 guests at off site venues ATM Mauka Lanai Banquet Room (up to 350 guests) Boat Days Promenade (up to 500 guests) Ewa Port Deck (up to 150 guests)		
Special Events:	Off site catering also available at island locations.		
Entertainment Events:	Live entertainment including Hawaiian, contemporary, classic rock, upbeat island Ja-waiian, R & B, and jazz or themed entertainment		
Awards:	<i>Restaurant "Tops for Fun"</i> by Gourmet Magazine <i>"Best Place for a Drink"</i> by Honolulu Magazine <i>"Best Bar"</i> by Honolulu Magazine, Hale `Aina Awards <i>"Best Microbrewery in Hawaii"</i> by Honolulu Weekly		
Event References:	NFL Pro Bowl Tailgate and Gala Events USS Missouri ~ Red, White & Blue USO Receptions Bishop Museum ~ Evening Under the Stars Hawaii International Film Festival Dignitaries Event Hawaii Kai to Kahala / Diamond Head to Ko'olina Open Houses Dignitaries Receptions at Washington Place and East West Imin Center Hawaii Maritime Center Harbor Festival Events Golden Voice Presents (VIP catering) University of Hawaii Athletics and Na Koa Football Club Events Sun Micro Systems Event Astra Zeneca Event ASTA Miami		Lexus Hawaii Annual Show MPI Rendezvous Hawaii ASAE Gala Reception



PROFILE

- GB Experience:** “Aloha and welcome to **Gordon Biersch Brewery Restaurant!**” Experience Hawaii’s original brewery restaurant located on the waterfront of Honolulu Harbor at Aloha Tower Marketplace. **Gordon Biersch** offers one of the most unique settings on the island enhanced by its wonderfully creative food styles and a passion for exceptional handcrafted beers. The casual upscale atmosphere appeals to both kama`ainas and visitors alike. The restaurant atmosphere is "cool" and contemporary, while the bar is warm and inviting, with a wave of energy and fun. It's the best of the best... whether indoor or outdoor; **Gordon Biersch** boasts intimate restaurant dining or comfortable patio/terrace seating. Enjoy cold lagers or tropical cocktails at the lanai bar or the brewery bar. All vantage points are complemented by a waterfront view spanning Oahu's Honolulu Harbor where international cruise ships and the finest luxury tour vessels dock. Culinary excellence, authentic German-style lagers, island ambiance and fun create the **Gordon Biersch** experience.
- Location:** Conveniently located on the waterfront at Aloha Tower Marketplace, **Gordon Biersch** is easily accessible to Waikiki’s major hotels and downtown businesses. Valet parking or validated self-parking are available at the Aloha Tower Marketplace’s Irwin Park and piers 5 and 6, as well as downtown parking facilities. Motor coach and shuttle drop off is also available. The Aloha Tower Marketplace shuttle, Waikiki Trolley and Rainbow trolleys provide transportation for visitors to the complex and **Gordon Biersch**. Exclusive trolleys and other executive transports may also be privately chartered.
- Cuisine:** The contemporary cooking style is influence by creative blend of American and Pacific Rim cuisine, richly diverse to satisfy a variety of moods and tastes. Our chef has combined an innovative style and an energetic personality to create menus filled with a range of flavors of the islands and eclectic dishes made from the freshest ingredients. **Gordon Biersch** serves up lunch and dinner fare with an extensive selection of sumptuous appetizers, fresh salads, lavish seafood and meat entrees, and delectable desserts to accentuate the perfect dining atmosphere.
- Bar & Beverage:** Enjoy cold German-style lagers brewed fresh on premise by **Gordon Biersch's** expert brewmaster. Our exceptional beers are produced with the traditional German four-ingredient process. Golden Export, Marzen, Blonde Bock and Dunkles are featured favorites along with exclusive seasonals such as Winterbock, Maibock, Hefeweisen, and Oktoberfest lagers. A full service bar is also available stocking a premium well, a selection of fine wines and champagnes and special recipe libations.
- Service:** **Gordon Biersch** provides “service with aloha.” Our staff is inspired to provide personable service that exceeds our guests' expectations. A caring, friendly knowledgeable and professional staff provides excellence in service and dining experience.
- Entertainment:** We are proud to present the best island artists and musicians Wednesday through Sunday and for special engagements. **Gordon Biersch** is one of the island's most popular entertainment venues featuring jazz, classic rock, R & B, and contemporary Hawaiian.

“We Throw A Great Party at Gordon Biersch!”



BREWMASTER'S PUPU PARTY

House beers and sodas for 2-hour event time

Assorted Pupu Platters

Imported and Domestic Cheese Tray

With table water crackers and fresh fruit garnish

Tapas

Herbed flatbread with hummus and olive relish

Sweet Chili and Ginger Glazed Chicken Wings

Kalbi Marinated Beef Satay

Grilled Chicken Satay

with spicy peanut dipping sauce

Assorted Crostinis

a trio of ahi tuna, Pacific crab salad and tomato bruschetta

\$48.00 per person

Party pupu menus are offered to groups of 50 or more
Please add 4.17% tax and 21% gratuity



CHEF BANQUET BUFFET

Pupus

Assorted Crostini

a trio of ahi tuna, hummus and caprese

Panko Encrusted Crab Cakes

with spicy aioli

Chicken and Shrimp Potstickers

With Asian BBQ sauce and hot mustard

Buffet Items

Caesar Salad

Seasonal Fruits

Hawaiian Chicken

with Marzen teriyaki sauce

Fresh Island Fish

with chef's island preparation

Penne Pasta Primavera

Garlic Mashed Potatoes

Steamed Jasmine Rice

Saute Fresh Vegetables

Mauka (carving) Station

Roasted Pulehu Beef with creamy horseradish

Dessert

Chef's Gourmet Dessert Presentation

\$75.00 per person

(please add 4.17% tax and 21% gratuity)

Servicing available for groups of 100 or more.

Prices and menu items may be subject to change without notice



LUNCH MENU #1

SALAD

Baby Greens
with Dunkles vinaigrette

ENTREE SELECTIONS

BBQ Chicken Sandwich
with smoked bacon, cheddar cheese and Marzen BBQ sauce
served with garlic fries

Gordon Biersch Burger
on a freshly baked bun with cheddar cheese
served with garlic fries

Kalua Pork Sandwich
with red onions and watercress
served with garlic fries

Roasted Turkey Sandwich
with Havarti cheese, lettuce, tomato on sourdough bread
served with garlic fries

Includes Iced Tea, and Sodas

\$16.00 per person

add tropical fruit sorbet or cookies
\$19.00 per person

Option #1:

select one entrée for group or pre-order requested for plated service.

Option #2:

Please select 2 entrees for family-style service

Menus items and prices are subject to availability and change without notice.

* group menus may be offered to groups of 30 or more.

Vegetarian dishes are available upon request

Please add 4.17% tax and 18% gratuity



LUNCH MENU #2

SALAD

Please select one salad for group service

Baby Greens

with Dunkles vinaigrette

or

Caesar Salad

ENTREE SELECTIONS

Beer Battered Fish and Chips

with malt vinegar and cajun remoulade
served with garlic fries

Rigatoni Pasta

with fresh mozzarella, tomato cream sauce and parmesan

Asian Chicken Salad

with crispy won tons and spicy sesame dressing

Mushroom Swiss Burger

with sautéed mushroom and Swiss cheese
served with garlic fries

Island Fish Taco

Blackened island fish with Asian slaw and honey Sriracha wrapped in tortilla
served with cole slaw

Includes Iced Tea, and Sodas

\$18.00 per person

add tropical fruit sorbet
or cookies

\$21.00 per person

add cheesecake or double fudge
chocolate cake with fresh berry puree

\$23.00 per person

Option #1:

select one entrée for group or pre-order requested for plated service.

Option #2:

Please select 2 entrees for family-style service

Menus items and prices are subject to availability and change without notice.

Vegetarian dishes are available upon request

Please add 4.17% tax and 18% gratuity



LUNCH MENU #3

SALAD

Please select one salad for group service

Baby Greens

with Dunkles vinaigrette

Caesar Salad

Asian Salad

with spicy sesame vinaigrette

ENTRÉE SELECTIONS

Hawaiian Teriyaki Chicken

with Hawaiian teriyaki glaze, served with steamed rice

Baby Back Ribs

half rack of ribs with Marzen BBQ sauce and garlic fries

Fresh Island Fish

chef's special preparation served with jasmine rice

Sweet & Spicy Cashew Chicken Stir Fry

served with Asian vegetables and jasmine rice

Grilled Chicken Pasta

tossed with olive oil, roasted garlic, tomatoes, baby spinach and basil

Includes Iced Tea, and Sodas

\$22.00 per person

add tropical fruit sorbet
or cookies

\$25.00 per person

add cheesecake or double fudge
chocolate cake with fresh berry puree

\$27.00 per person

Option #1:

select one entrée for group or pre-order requested for plated service.

Option #2:

Please select 2 entrees for family-style service

Menus items and prices are subject to availability and change without notice.

Vegetarian dishes are available upon request

Please add 4.17% tax and 18% gratuity



GOLDEN EXPORT DINNER

SALAD

Please select one salad for group service

Baby Greens

with Dunkles vinaigrette

Caesar Salad

ENTRÉE SELECTIONS

Hawaiian Teriyaki Chicken

with Hawaiian Teriyaki glaze, grilled pineapple and steamed rice

Rigatoni Pasta

with fresh mozzarella, marinara sauce and parmesan

Sweet and Spicy Cashew Chicken Stir Fry

served with Asian vegetables and jasmine rice

Oriental Beef and Vegetable Stir Fry

served with jasmine rice

DESSERT

Choice of one dessert for group service

Tropical Fruit Sorbet

~ or ~

Cheesecake

with chef's seasonal fruit garnish

Includes Iced Tea, and Sodas

\$30.00 per person

Option #1:

select one entrée for group or pre-order requested for plated service.

Option #2:

Please select 2 entrees for family-style service

Menus items and prices are subject to availability and change without notice.

Vegetarian dishes are available upon request

Please add 4.17% tax and 18% gratuity



MÄRZEN DINNER

SALAD

Please select one salad for group service

Baby Greens

with Dunkles vinaigrette

Caesar Salad

ENTRÉE SELECTIONS

Chicken Marsala

sautéed with shallots and mushrooms in a Marsala wine sauce,
served with garlic mashed potatoes

Grilled Hanger Steak

served with garlic mashed potatoes and chef's vegetable

Fresh Island Fish

Chef's special preparation

Cajun Pasta

Andouille sausage, grilled chicken and shrimp with Louisiana spices
in a tomato cream sauce

DESSERT

Choice of one dessert for group service

Tropical Fruit Sorbet

~ or ~

Cheesecake

with chef's seasonal fruit garnish

Includes Iced Tea, and Sodas

\$35.00 per person

Option #1:

select one entrée for group or pre-order requested for plated service.

Option #2:

Please select 2 entrees for family-style service

Menus items and prices are subject to availability and change without notice.

Vegetarian dishes are available upon request

Please add 4.17% tax and 18% gratuity



BLONDE BOCK DINNER

APPETIZER

Please select two appetizers for group service

Chicken and Shrimp Potstickers
with Asian BBQ sauce and hot mustard

Grilled Chicken Skewers
with sesame vinaigrette

Tomato Bruschetta

Sweet Chili & Ginger Glazed Chicken Wings

SALAD

Please select one salad for group service

Baby Greens
with Dunkles vinaigrette

Caesar Salad

ENTREE SELECTIONS

Flame Grilled New York Steak
grilled perfection, served with garlic mashed potatoes and Chef's vegetable

Barbecued Salmon (or Fresh Island Fish)
with Asian BBQ sauce, balsamic red onion and steamed rice

Pecan Crusted Chicken
Lightly crusted breast of chicken, served with garlic mashed potatoes and seasonal vegetables

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

DESSERT

Choice of one dessert for group service

Tropical Fruit Sorbet

~ or ~

Cheesecake

with chef's seasonal fruit garnish

Includes Iced Tea, and Sodas

\$45.00 per person

Option #1:

select one entrée for group or pre-order requested for plated service.

Option #2:

Please select 2 entrees for family-style service

Menus items and prices are subject to availability and change without notice.

Vegetarian dishes are available upon request

Please add 4.17% tax and 18% gratuity