

Gordon Biersch[®]

BREWERY • RESTAURANT



PRIVATE DINING MENU

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SALES AND MARKETING MANAGER
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GROUP MENUS*

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*Subject to change. Please inquire about customized menus.

PLATED EVENTS

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.

Buffet/Reception events are available for groups of 30 -625 guests. Custom menus are also available for group if one of these menus does not satisfy all of your preferences.

Menu guidelines

- Coffee, tea and soda are included with all menus
- Menus do not include 8.5% tax or 20% gratuity
- Dessert can be added to any menu (see attached dessert page)
- Drink packages can be added to any menu (see attached page)

Buffet vs. Reception: Buffet is a standard dinner buffet. Reception menus have stations of food spread throughout your area which use smaller plates to create a more social atmosphere. Reception menus include as much food as a buffet.

Room and 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.

Reservations: Your group reservation is guaranteed when we receive a signed confirmation sheet with a credit card number for deposit. 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.

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.

BEER & WINE PACKAGES

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 Cellar 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.

Czech Pilsner

The original pale lager, first brewed in 1842 and it revolutionized the brewing world, as we know it today. Gordon Biersch Czech Pilsner is a Bohemian style Pilsner. Golden hued, medium bodied, accented with a spicy hop character. It is brewed using the traditional decoction style brewing method.

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.

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.

MÄRZEN PLATED MENU

APPETIZERS

(Served family style)

Quick Fried Calamari

Gordon Biersch Garlic Fries

Shrimp & Chicken Potstickers

SALAD

House Salad

Mixed Greens with Tomato, Cucumber, Bacon, Spiced Pecans, Pepperjack & Cheddar Cheese.

ENTRÉES

Grilled New York Steak

14 oz strip steak, served medium with Garlic Mashed Potatoes and Vegetables.

Cashew Crusted Chilean Sea Bass

Pan seared, served with Jasmine Rice and fresh Asparagus.

Goat Cheese Ravioli

Sauteed Mushrooms, Spinach, Pine Nuts with Rosemary in a Brown Butter Sauce.

Pecan Crusted Chicken

With Lemon Basil Sauce, Garlic Mashed Potatoes and Seasonal Vegetables.

Sesame Seared Tuna

Served rare over Udon Noodles tossed with carrots and Bok Choy in Miso Vinaigrette.

Bistro Steak Medallions

Marinated in Ginger Soy Sauce, served with Garlic Mashed Potatoes and Seasoned Vegetables.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$40.00 per person

Prices do not include sales tax and gratuity.

BLONDE BOCK PLATED MENU

APPETIZERS

(Served family style)

Gordon Biersch Garlic Fries

Tapas

Southwest Egg Rolls

SALAD

Classic Caesar Salad

Served with Parmesan Crutons.

ENTRÉES

(Select four)

Steak Frites

Märzen marinated Flat Iron Steak served over Fries and Drizzed with our Tangy Gordon Biersch Steak Sauce.

Barbecued Salmon

With Asian Barbecue Sauce, Balsamic grilled Red Onion, Spinach and Sweet Ginger Rice.

Chicken Parmesan

Topped with marinara and Mozzarella. Served with Linguine in a Marinara Sauce.

Linguine Marinara

Fresh Mozzarella, marinara Sauce and Parmesan Cheese.

Märzen Barbecue Ribs

Spice rubbed Pork Ribs basted with our Märzen Barbeque Sauce.

Spicy Shrimp Stir Fry

Served With Asian Vegetables and Jasmine Rice.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$37.00 per person

Prices do not include sales tax and gratuity.

DUNKLES PLATED MENU

APPETIZERS

(Served family style)

Crispy Artichoke Hearts
Glazed Chicken Wings
Shrimp & Chicken Potstickers

ENTRÉES

Roasted Chicken & Fettuccine

Tossed with Sun Dried Tomatoes in a Pesto Cream Sauce.

New York Steak Sandwich

Served on a Baguette with Fried Onion Strings, Garlic Aioli, Spinach and Garlic Fries.

Seafood Cobb Salad

Shrimp and Crab served over a traditional Cobb Salad.

Cajun Pasta

Andouille Sausage, Grilled Chicken & Shrimp, and Louisiana Spices with Fettuccine in a Tomato Cream Sauce.

Fish & Chips

Beer battered served with Cajun Remoulade and Garlic Fries.

Hummus and Goat Cheese Salad

Served over warm herb flatbread with Märzen Vinaigrette.
May add: Grilled Salmon or Chicken

Includes unlimited Coffee, Tea, and Fountain Sodas

\$28.00 per person

Prices do not include sales tax and gratuity.

HEFEWEIZEN PLATED MENUS

APPETIZERS

(Served family style)

Grilled Chicken Skewers

Marinated in tamarind and Garlic with Sesame Vinaigrette.

Baby Lettuces

Served with Märzen Vinaigrette.

ENTRÉES

Southwest Chicken Sandwich

Served with Pepper Jack Cheese and Roasted Peppers on a Baguette, served with Garlic Fries.

Crab Cake Sandwich

Served with Spinach and Cajun Remoulade with Garlic Fries.

Gordon Biersch Cheeseburger

10oz USDA choice beef served with Cheddar Cheese and Garlic Fries.

Linguine Marinara

Served with fresh Mozzarella, Tomato Sauce and Parmesan cheese.

Pulled Pork Sandwich

Served with our signature Märzen BBQ sauce, served with Cole Slaw.

Roasted Turkey and Swiss Sandwich

Served with Tomatoes, Baby Greens and Watercress Mayonnaise on toasted Sourdough and served with Cole Slaw.

Blackened Mahi Mahi Sandwich

Served with Cajun Remoulade, Baby Greens, Tomatoes and Served with Garlic Fries.

Hearth Oven Pizzas

Pepperoni, Pepperoni & Mushroom, Chicken & Artichoke, Roasted Garlic & Chicken, Hawaiian, Italian Sausage, Veggie, Fresh Mozzarella, BBQ Chicken.

Includes unlimited Coffee, Tea, and Fountain Sodas

\$24.00 per person

Prices do not include sales tax and gratuity.

DESSERTS AND DRINK PACKAGES

DESSERTS

\$3.25 per person

Spiced Carrot Cake

Twin layered Spice Cake with Shredded Carrots and Pecans. Topped with a Silky Cream Cheese Frosting.

Double Chocolate Cake

Chocolate Cake layered with a Fudge Sauce. Frosted with Chocolate Cream Cheese Frosting and placed atop Crème Anglaise sprinkled with Chocolate Shavings.

Strawberry Cheesecake

A New York-Style Cheesecake topped with Housemade Strawberry Sauce and fresh Strawberries.

DRINK PACKAGES

\$21 per person

Two hours unlimited Gordon Biersch Beers (Pilsner, Märzen, Hefeweizen, Schwarzbier, Blonde Bock & Seasonal), House Wines (Chardonnay, Cabernet & Merlot)

\$8 per person for each additional hour.

\$31 per person

Two hours unlimited Mixed Drinks (Call Brands included), Gordon Biersch Beers (Pilsner, Märzen, Hefeweizen, Schwarzbier, Blonde Bock & Seasonal), House Wines (Chardonnay, Cabernet & Merlot)

\$15 per person for each additional hour.

Prices do not include sales tax and gratuity.

BUFFET/RECEPTION EVENTS

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MAIBOCK BUFFET

APPETIZERS

(Select four)

Grilled Chicken Skewers
Portobello Mushroom Skewers
Märzen Shrimp Skewers
Miniature Crab Cakes
Garlic Fries
Blackened Ahi Tuna (served rare)
Vegetable Crudite Platter
Shrimp & Chicken Potstickers
Vegetable Spring Rolls
Southwest Chicken Egg Rolls

SALAD

(Select one)

Classic Caesar Salad
Baby Lettuces with Märzen Vinaigrette

ENTRÉES

Prime Rib with Garlic Mashed Potatoes

Goat Cheese Ravioli with Baby Spinach, Pine Nuts & Mushrooms

Sesame Seared Ahi Tuna with Baby Bok Choy and Ginger Rice

Märzen Barbecue Ribs served with Garlic Fries

Hawaiian Chicken with Grilled Pineapple and Jasmine Rice

Peppercorn Crusted Beef with Garlic Mashed Potatoes

Baked Salmon with Asian Barbecue Sauce over Sweet Ginger Rice

Includes unlimited Coffee, Tea, and Fountain Sodas

\$43.00 per person

Prices do not include sales tax and gratuity.

BIERSCH RECEPTION

APPETIZERS

(Select five)

Grilled Chicken Skewers
Portobello Mushroom Skewers
Marzen Shrimp Skewers
Miniature Crab Cakes
Garlic Fries
Blackened Ahi Tuna (served rare)
Vegetable Crudite Platter
Shrimp & Chicken Potstickers
Crispy Calamari
Vegetable Spring Rolls
Southwest Chicken Egg Rolls

PASTA/PIZZA STATION

(Select two)

Chicken & Fettuccine in a Pesto Cream Sauce
Assorted Wood Oven Pizzas
Goat Cheese Ravioli with Baby Spinach, Pine Nuts and Mushrooms
Cajun Pasta with Andouille Sausage, Chicken and Shrimp

SALAD STATION

(Select two)

Classic Caesar Salad
Spinach Salad with Goat Cheese, Bacon, Egg, Mushrooms and Red Onions
Old Fashioned Chopped Salad with Chicken, Pepperoni, Onions & Tomato
House Salad with Tomato, Cucumber, Bacon, Spiced Pecans and Cheese

Includes unlimited Coffee, Tea, and Fountain Sodas

\$37.00 per person

Prices do not include sales tax and gratuity.

GORDON RECEPTION

PASSED APPETIZERS

Grilled Chicken Skewers
Marzen Shrimp Skewers
Vegetable Spring Rolls

SALAD

Marzen BBQ Ribs
Kobe Beef Sliders (miniature burgers)
BBQ Pork Sliders

FISH STATION

Miniature Crab Cakes
Poke Wontons (Ahi tuna)
Crispy Calamari

VEGETARIAN STATION

Goat Cheese Ravioli
Vegetarian Pizzas
Classic Caesar Salad
Gordon Biersch Garlic Fries

Includes unlimited Coffee, Tea, and Fountain Sodas

\$50.00 per person

Prices do not include sales tax and gratuity.

CZECH BUFFET

APPETIZERS

(Select two)

Grilled Chicken Skewers
Quick Fried Calamari
Shrimp & Chicken Potstickers
Miniature Crab Cakes
Vegetable Spring Rolls
Crispy Artichoke Hearts
Southwest Chicken Egg Rolls
Poke Wonton
Garlic Fries

SALAD

(Select two)

Classic Caesar Salad
Baby Lettuces with Märzen Vinaigrette

ENTRÉES

(Select two)

Chicken Parmesan served over Linguine
Chicken & Fettuccine in a Pesto Cream Sauce
Spicy Shrimp Stir Fry over Jasmine Rice
Baked Salmon with Asian Barbecue over Sweet Ginger Rice
Old Fashioned Meatloaf with Garlic Mashed Potatoes
Goat Cheese Ravioli with Baby Spinach, Pine Nuts and Mushrooms
Beer Battered Fish & Chips

Includes unlimited Coffee, Tea, and Fountain Sodas

\$33.00 per person

Prices do not include sales tax and gratuity.

CAFÉ RECEPTION

GORDON BIRSCH GARLIC FRIES

COMBO SKEWERS

(Select three)

Grilled Chicken

Märzen Shrimp

Grilled Portobello Mushroom

ASSORTED WOOD OVEN PIZZAS

Tomato and Mozzarella

Classic Pepperoni

Pepperoni & Mushroom

Roasted Garlic & Chicken

Hawaiian

Pepperoni & Sausage

Veggie Pizza

Barbecue Chicken

Includes unlimited Coffee, Tea, and Fountain Sodas

\$22.00 per person

Prices do not include sales tax and gratuity.

DESSERTS AND DRINK PACKAGES

DESSERTS

\$3.25 per person

Spiced Carrot Cake

Twin layered Spice Cake with Shredded Carrots and Pecans. Topped with a Silky Cream Cheese Frosting.

Double Chocolate Cake

Chocolate Cake layered with a Fudge Sauce. Frosted with Chocolate Cream Cheese Frosting and placed atop Crème Anglaise sprinkled with Chocolate Shavings.

Strawberry Cheesecake

A New York-Style Cheesecake topped with Housemade Strawberry Sauce and fresh Strawberries.

DRINK PACKAGES

\$21 per person

Two hours unlimited Gordon Biersch Beers (Pilsner, Märzen, Hefeweizen, Schwarzbier, Blonde Bock & Seasonal), House Wines (Chardonnay, Cabernet & Merlot)

\$8 per person for each additional hour.

\$31 per person

Two hours unlimited Mixed Drinks (Call Brands included), Gordon Biersch Beers (Pilsner, Märzen, Hefeweizen, Schwarzbier, Blonde Bock & Seasonal), House Wines (Chardonnay, Cabernet & Merlot)

\$15 per person for each additional hour.

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GROUP PLATTERS

(Half platter available)

Grilled Chicken Skewers \$125 (60 pc)

Marinated in Tamarind and Garlic with Sesame Vinaigrette.

Shrimp & Chicken Potstickers \$140 (70 pc)

With Asian BBQ Sauce and Hot Mustard.

Glazed Chicken Wings \$100 (130 pc)

Marinated in Sweet Chili and Ginger.

Blackened Ahi Tuna \$240 (100 pc)

Sashimi grade Tuna served rare with Cajun Remoulade.

Kobe Sliders \$200 (50 pc)

Tender Kobe Mini Burgers served with a Kosher dill pickle and mustard.

BBQ Pork Slider \$150 (50 pc)

Pulled Pork with Märzen Barbecue Sauce served on a Mini Bun.

Cornmeal Dusted Crab Cakes \$200 (80 pc)

Miniature Crab Cakes served with Asian Slaw and Creole Mustard Remoulade.

Combo Platter of Skewers \$200 (90 pc)

Shrimp, Portobello Mushroom and Chicken.

Barbeque Ribs \$150 (75 pc)

Spice-rubbed Pork Ribs with our Märzen Barbecue Sauce.

Shrimp Cocktail \$200 (50 pc)

Chilled, served with Spicy Cocktail Sauce.

Vegetable Spring Rolls \$100 (70 pc)

Served with hot mustard and Asian Barbecue Sauce.

Southwest Chicken Egg Rolls \$120 (50pc)

Pulled Chicken, Black Beans, Corn, Roasted Red Peppers and Pepperjack Cheese. Served with a Roasted Jalapeno Ranch Dipping Sauce.

Housemade Chips \$80

Topped with Bleu Cheese Crumbles, Scallions and Smoked Bacon.

Crispy Artichoke Hearts \$100

Topped with Parmesean and served with Lemon Aioli.

Prices do not include sales tax and gratuity.

GROUP PLATTERS

Calamari \$160

Quick Fried and served with Marinara and Wasabi Aioli Dipping Sauce.

Tapas \$100

Roasted Garlic, Bruschetta, Olive Relish and Hummus with Herb Flatbread.

Imported and Domestic Cheese Platter \$150

Served with breads and fresh fruit.

Vegetable Crudite Platter \$120

Fresh Vegetables served with Blue-Cheese Dressing.

Assortment of Pizzas \$130 (Ten 12" Pizzas)

Pepperoni, Chicken & Artichoke, Hawaiian, Italian Sausage, Sun-Dried Tomato Pest, Fresh Mozzarella, BBQ Chicken, Pepperoni & Mushroom, Roasted Garlic and Chicken.

Gordon Biersch Garlic Fries \$75

Poke Wontons \$150 (75 pc)

Hawaiian Style Ahi. Marinated in Ginger, Soy Sauce, Green Onions and Served on a Crisp Won Ton.

DRINK OPTIONS

1. \$12 per person per hour (first two hours) unlimited beer, house wine, coffee, tea & soda. \$8.00 per person for third hour, \$6.00 per person for 4th hour
2. \$16.00 per person per hour for unlimited beer, house wine, non-alcoholic & hard alcohol (well, call and some premium brands)
3. Drink tickets - \$6/each, good for beer or house wine
4. Drink tickets – good for anything, add all to the final bill
5. Full hosted bar – add all drinks to the final bill on consumption
6. Limited hosted bar – add all beer and wine to the final bill on consumption
7. Limited dollar amount – ex: hosted bar up to \$1000 and then move to cash bar
8. Cash Bar – everyone pays for their own beverages (available only in certain areas)