

# Gordon Biersch<sup>®</sup>

BREWERY • RESTAURANT



## PRIVATE DINING MENU

7401 LONE STAR DRIVE, SUITE B120  
PLANO, TX 75024  
PHONE: 469-467-0464

# GROUP MENUS\*

## TABLE OF CONTENTS

Banquet & Catering Terms.....	3
Bar Packages.....	4
Beer & Wine Package .....	5
Cocktail Menus (A, B).....	6
Cocktail Menu (C).....	7
Cold Party Platters.....	8
Hot Party Platters .....	9
Märzen Lunch.....	10
Schwarzbier Lunch.....	11
Hefeweizen Lunch .....	12
Blonde Bock Dinner Menu.....	13
Golden Export Dinner .....	14
Pilsner Dinner Menu.....	15

\*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.

# OPEN BAR PACKAGES

A fully stocked bar featuring our call or premium selection of liquors, red and white wines, hand-crafted lagers, soft drinks, juices and mixers, priced per person for a specified period of time.

## Call Brands

First Hour.....	\$20.00
Second Hour.....	\$15.00
Third Hour.....	\$10.00

## Premium Brands

First Hour.....	\$22.00
Second Hour.....	\$18.00
Third Hour.....	\$12.00

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

Our house wines are Redwood Creek Chardonnay, Beringer White Zinfandel,  
Redwood Creek Cabernet and Stone Cellars Merlot.

## Additional bar package option:

**Drink Tickets** ~ Ask your Sales Manager for details

# 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.

### 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.

# COCKTAIL MENUS

---

## COCKTAIL A

\$26.95 Per Person

### 1 HOUR UNLIMITED :

Czech Pilsner, Märzen, Schwarzbier, Hefeweizen, Golden Export, Seasonal,  
House Chardonnay, House Cabernet, Soft Drinks, Coffee and Tea

## APPETIZERS

### Crispy Artichoke Hearts

Topped with Parmesan, served with Lemon Aioli.

### Bruschetta

Chopped Tomato on Toasted Crostinis brushed with Garlic Butter.  
Topped with Mozzarella and Parmesan Cheese.

### Glazed Chicken Wings

Tossed in a Sweet Chili Glaze with Ginger and Chili Flakes.

### Gordon Biersch Garlic Fries

Signature Fries seasoned with Fresh Chopped Garlic, Parsley,  
Salt and Pepper.

---

## COCKTAIL B

\$29.95 Per Person

### 1 HOUR UNLIMITED :

Czech Pilsner, Märzen, Schwarzbier, Hefeweizen, Golden Export, Seasonal,  
House Chardonnay, House Cabernet, Soft Drinks, Coffee and Tea

## APPETIZERS

### Southwestern Egg Rolls

Pulled Chicken, Black Beans, Corn Roasted Red Peppers  
And Pepperjack Cheese. Served with a Roasted Jalapeno Ranch dipping sauce.

### Quick Fried Calamari

Calamari marinated in Worcestershire, Buttermilk and Tabasco.  
Tossed in seasonal flour, served with spicy marinara.

### Assorted Pizzas

An assortment of our housemade, oven-fired pizzas.

### Tapas

Roasted Garlic, Bruschetta, Olive Relish and Hummus.  
Served with Herbed Flatbread.

***Additional hour of drink package available at \$5 per person.  
Prices do not include sales tax and gratuity.***

# COCKTAIL MENUS

## COCKTAIL C

**\$33.95 Per Person**

### 1 HOUR UNLIMITED :

Czech Pilsner, Märzen, Schwarzbier, Hefeweizen, Golden Export, Seasonal,  
House Chardonnay, House Cabernet, Soft Drinks, Coffee and Tea

## APPETIZERS

### Lump Crab Cakes

With Asian Slaw and Cajun Remoulade.

### Tapas

Roasted Garlic, Bruschetta, Olive Relish and Hummus  
served with Herbed Flatbread.

### Shrimp and Chicken Potstickers

Traditional Asian Dumplings filled with Chicken, Shrimp, Garlic, Ginger and Scallions.  
Served with Asian Barbecue Sauce and Hot Mustard.

### Southwest Eggrolls

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

*Additional hour of drink package available at \$5 per person.  
Prices do not include sales tax and gratuity.*

# COLD PARTY PLATTERS

Each serves approximately 25 people

## **MÄRZEN SHRIMP COCKTAIL**

Shrimp steamed in our Märzen lager, Served Cold with Cocktail Sauce.  
\$185.00

## **BRUSCHETTA**

Chopped Tomatoes and Basil with Toasted Crostinis.  
Brushed with Garlic Butter.  
\$70.00

## **TAPAS**

Roasted Garlic, Bruschetta, Olive Relish, and Hummus.  
Served with Herbed Flatbread.  
\$75.00

## **CHEESE AND CRACKER PLATTER**

Domestic & Imported Cheeses with assorted Crackers.  
\$110.00

## **FRESH FRUIT PLATTER**

An Assortment of Fresh and Seasonal Fruits.  
\$78.00

## **VEGETABLE CRUDITES**

Seasonal Vegetables served with Bleu Cheese.  
\$70.00

## **BLACKENED AHI TUNA**

Slices of our Blackened Ahi Tuna Served Rare with  
Cajun Remoulade.  
\$160.00

## **BABY GREENS**

Served with Shredded Carrots and Märzen Vinaigrette.  
\$60.00

## **GRILLED CHICKEN CASHEW SALAD**

Iceberg and Romaine tossed with Grilled Chicken, Diced Tomatoes, Artichoke Hearts,  
Feta Cheese, Cashews, with Märzen Vinaigrette.  
\$65.00

## **CAESAR SALAD**

Chopped Romaine tossed with Reggiano Croutons,  
Parmesan, and Caesar Dressing.  
\$45.00

*Prices do not include sales tax and gratuity.*

# HOT PARTY PLATTERS

Each serves approximately 25 people

## **MINI LUMP CRAB CAKES**

Pan-fried Crab Cakes with Asian Slaw and Cajun Remoulade.

\$140/50 pieces

## **SHRIMP & CHICKEN POTSTICKERS**

Traditional Asian Dumplings filled with Chicken, Shrimp Garlic, Ginger, and Scallions.

Served with Asian Barbecue Sauce and Hot Mustard.

\$100/50 pieces

## **GLAZED CHICKEN WINGS**

Tossed in a Sweet Chili Glaze with Ginger and Chili Flakes.

\$95/100 pieces

## **SOUTHWEST EGG ROLLS**

Pulled Chicken, Black Beans, Corn, Roasted Red Peppers and Pepper Jack Cheese.

Served with a Roasted Jalapeno Ranch Dipping Sauce.

\$62/ 50 pieces

## **KOBE SLIDERS**

Tender Kobe Mini Burgers served with a Kosher Dill Pickle and Mustard.

\$150/50 pieces

## **ASSORTED PIZZAS**

Your choice of any of our house-made, oven-fired pizzas.

\$72/8 Pizzas

## **CRISPY ARTICHOKE HEARTS**

Beer battered Artichoke Hearts, tossed in seasoned flour.

Sprinkled with Parmesan Cheese, served with Lemon Aioli.

\$78

## **QUICK FRIED CALAMARI**

Calamari marinated in Worcestershire, Buttermilk and Tabasco.

Tossed in Seasoned Flour, served with Spicy Marinara.

\$78

## **GORDON BIERSCH GARLIC FRIES**

\$65

*Prices do not include sales tax and gratuity.*

# MÄRZEN LUNCH

## ENTRÉES

(Choose 4 Entrées for your Group)

### CHICKEN CASHEW SALAD

Grilled Chicken Breast, Artichoke Hearts, Diced Tomatoes, Cashews and Feta Cheese tossed with Märzen Vinaigrette.

### PEPPERONI MUSHROOM PIZZA

With Mozzarella cheese.

### PULLED PORK SANDWICH

Slow-cooked in our signature Märzen Barbecue Sauce and Cole Slaw served with House Chips.

### GORDON BIERSCH CHEESEBURGER

10 oz. Ground Steak Burger topped with Cheddar Cheese. Served with Garlic Fries.

### SOUTHWEST CHICKEN SANDWICH

Pepper Jack Cheese, roasted red peppers, baby greens, chipotle mayonnaise on a baguette served with Garlic Fries.

### LINGUINE MARINARA

Fresh Mozzarella, Marinara Sauce and Parmesan Cheese.

### BEER BATTERED FISH AND CHIPS

House made classic served with Cajun Remoulade and Garlic Fries

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$14.95 per person**

With 1 hour unlimited house beer and wine

**\$24.95 per person**

*Prices do not include sales tax and gratuity.*

# SCHWARZBIER LUNCH

## STARTER

### Bruschetta

Chopped Tomato on Toasted Crostinis brushed with Garlic Butter.  
Topped with Mozzarella and Parmesan Cheese.

## ENTRÉES

(Choose 4 Entrées for your Group)

### ROASTED TURKEY & SWISS

With Tomatoes, Baby Greens and Watercress Mayonnaise.  
On toasted Sourdough. Served with Cole Slaw.

### SWEET & SPICY CASHEW CHICKEN STIR FRY

Tossed with Asian Vegetables and served with Jasmine Rice.

### Märzen BARBECUE CHICKEN SANDWICH

Smoked Bacon, Cheddar Cheese and our Signature  
Märzen Barbecue Sauce. Served with Garlic Fries.

### SPINACH SALAD

With Goat Cheese, Bacon, Egg, Mushrooms and Red Onions  
In a Tangy Vinaigrette.

### GORDON BIERSCHE CHEESEBURGER

10 oz. Ground Steak Burger topped with Cheddar Cheese.  
Served with Garlic Fries.

### CHICKEN CASHEW SALAD

Artichoke Hearts, Tomatoes, Cashews and Feta Cheese tossed with Märzen Vinaigrette

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$19.95 per person**

With 1 hour unlimited house beer and wine

**\$29.95 per person**

*Prices do not include sales tax and gratuity.*

# HEFEWEIZEN LUNCH

## STARTER

### Tapas

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

## ENTRÉES

(Choose 4 Entrées for your Group)

### BLACKENED MAHI MAHI SANDWICH

Blackened Mahi Mahi on a Bun with Cajun Remoulade, Baby Greens and Tomatoes. Served with Garlic Fries.

### JAMBALAYA

Chicken, Shrimp, Ham and Andouille sausage tossed with Orzo pasta.

### FIRE ROASTED CHICKEN & FETTUCCINE

With Sun-Dried Tomatoes in a Pesto Cream Sauce.

### HUMMUS SALAD With CHICKEN OR SALMON

Over warm Herb Flatbread with Märzen Vinaigrette.

### CAESAR SALAD WITH CHICKEN OR SALMON

Romaine tossed with Reggiano Croutons, Parmesan, and Caesar Dressing.  
Topped with your choice Grilled Chicken or Salmon

### GOAT CHEESE RAVIOLI

Sautéed Mushrooms, Spinach and Pine Nuts, with Fresh Rosemary in a Brown Butter Sauce.

### NEW YORK STEAK SANDWICH

Served on a Baguette with fried onion strings, garlic aioli, spinach and served with Garlic Fries.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$24.95 per person**

With 1 hour unlimited house beer and wine

**\$34.95 per person**

*Prices do not include sales tax and gratuity.*

# BLONDE BOCK DINNER MENU

## 1 HOUR UNLIMITED :

Czech Pilsner, Märzen, Schwarzbier, Hefeweizen, Golden Export, Seasonal,  
House Chardonnay, House Cabernet, Soft Drinks, Coffee and Tea

## STARTER

### Bruschetta

Chopped Tomatoes and Basil with Toasted CrOstinis brushed with Garlic Butter.

### Tapas

Roasted Garlic, Bruschetta, Olive Relish and Hummus  
served with Herbed Flatbread.

## ENTRÉES

### TERIYAKI FLAT IRON STEAK

With a rich Teriyaki Sauce. Served with Garlic Mashed Potatoes and Fresh Asparagus.

### PECAN CRUSTED TILAPIA

Served with a sherry cream sauce, steamed rice and vegetables.

### FIRE ROASTED CHICKEN & FETTUCCINE

With Sun-Dried Tomatoes in a Pesto Cream Sauce.

**\$35.95 per person**

*Additional hour of drink package available at \$5 per person.  
Prices do not include sales tax and gratuity.*

# GOLDEN EXPORT DINNER

## 1 HOUR UNLIMITED :

Czech Pilsner, Märzen, Schwarzbier, Hefeweizen, Golden Export, Seasonal,  
House Chardonnay, House Cabernet, Soft Drinks, Coffee and Tea

## STARTER

### Bruschetta

Chopped Tomatoes and Basil with Toasted CrOstinis brushed with Garlic Butter.

- AND -

### Crispy Artichoke Hearts

Topped with parmesan, served with Lemon Aioli.

## SALAD

### BABY GREENS

Mixed greens tossed with our Märzen Vinaigrette.

## ENTRÉES

### NEW YORK STEAK

Aged Beef Medallions marinated in Ginger Soy Sauce,  
Served with Gorgonzola Potato Wedges and Seasonal Vegetables.

### BARBEQUE SALMON

Asian BBQ Sauce, Balsamic Grilled Red Onion, Spinach and Sweet Ginger Sauce.

### TERIYAKI CHICKEN AND TEMPURA SHRIMP COMBO

Teriyaki glazed grilled chicken breast with tempura shrimp served with sweet soy dipping sauce.  
Accompanied by sweet ginger rice and vegetables and jasmine rice.

### GOAT CHEESE RAVIOLI

Sautéed Mushrooms, Spinach and Pine Nuts, with Fresh Rosemary in a Brown Butter Sauce.

## DESSERT

### DOUBLE CHOCOLATE FUDGE CAKE

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

- OR -

### GORDON BIRSCH CARROT CAKE

Twin layered Spice Cake with Shredded Carrots, Raisins & Pecans.  
Topped with a Silky Cream Cheese Frosting.

**\$49.95 per person**

*Additional hour of drink package available at \$5 per person.  
Prices do not include sales tax and gratuity.*

# PILSNER DINNER

## 1 HOUR UNLIMITED :

Czech Pilsner, Märzen, Schwarzbier, Hefeweizen, Golden Export, Seasonal,  
House Chardonnay, House Cabernet, Soft Drinks, Coffee and Tea

## STARTER

### CAESAR SALAD

Chopped Romaine tossed with Reggiano  
Croutons, Parmesan, and Caesar Dressing.

## ENTRÉES

### PECAN CRUSTED CHICKEN

With Garlic Mashed Potatoes and Fresh Vegetables.

### BISTRO FILET MEDALLIONS

Char-Grilled Aged Beef Medallions In Ginger Soy.

### SWEET & SPICY SHRIMP STIR FRY

Tossed with Asian Vegetables and served with Jasmine Rice.

### CAJUN PASTA

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

### BARBECUED SALMON

With Asian barbecue sauce, balsamic grilled red onion , spinach and sweet ginger rice.

## DESSERT

### DOUBLE CHOCOLATE FUDGE CAKE

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

- OR -

### GORDON BIERSCHE CARROT CAKE

Twin layered Spice Cake with Shredded Carrots, Raisins & Pecans.  
Topped with a Silky Cream Cheese Frosting.

**\$39.95 per person**

*Additional hour of drink package available at \$5 per person.  
Prices do not include sales tax and gratuity.*