

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 question 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. Cancellations received within one week or less will be charged 100% of the total.

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 of 20 or more to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized two weeks 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 upon.

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

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 and 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

Drink Tickets

Drink Tickets (good for house lagers, house wine, or well drink) \$6.25 each

Our call selections are Sauza Gold Tequilla, Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Famous Grouse Scotch, Jim Beam Bourbon, and E&J Brandy.

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

BEER & WINE PACKAGES

\$15.00 per person/ first hour
\$10.00 per person/ second hour

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

FLAGSHIP LAGERS

Golden Export

A smooth, refreshing lager, lightly hopped with a dry finish. This export-style premium beer was first brewed in Dortmund, Germany in the 1870s.

Hefeweizen

Hefeweizen (Hay-fa-VEIT-sen) is an effervescent, top fermented wheat beer served unfiltered. By using a special yeast, this beer's aroma suggests clove and banana.

Märzen

A smooth, mildly sweet, auburn colored lager, brewed true to the original Bavarian recipe where Märzen (Maert-zen) was made in March (März is German) and stored in caves to be enjoyed during warmer weather. Gordon Biersch Märzen is a moderately hopped, full-bodied lager.

Schwarzbier

The name Schwarzbier is literally "black beer" in German. This lager is an excellent example of color not dictating flavor. While the beer may look like a kind of heavy ale, Schwarzbier has a fairly light body with a dry, roasted finish.

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 seasonal blends.

COLD PARTY PLATTERS

Serves 25 people based on about two pieces per person

Tapas

Roasted Garlic, Bruschetta, Olive Relish, and Hummus served with Herbed Flatbread
\$77.00

Bruschetta

Chopped Tomatoes and fresh Basil with toasted Crostinis brushed with Garlic Butter
\$72.00

Blackened Ahi Tuna

Fresh Blackened Ahi Tuna served rare with a Cajun Remoulade atop Baby Greens tossed in Märzen Vinaigrette
\$162.00

Märzen Shrimp Cocktail

Chilled Shrimp steamed in Märzen lager and served with cocktail sauce
\$155.00

Portabella Mushroom Skewers

Portabella skewers topped with Miso Vinaigrette and served with Pico de Gallo
\$68.00

Fresh Fruit Platter

An assortment of fresh, seasonal fruit
\$80.00

Vegetable Crudités

Seasonal Vegetables served with Bleu Cheese
\$72.00

Chicken Cashew Salad

Iceberg and Romaine lettuces tossed with Märzen Vinaigrette topped with Diced Tomatoes, Artichoke Hearts, Feta Cheese and Cashews
\$67.00

COLD PARTY PLATTERS

Serves 25 people based on about two pieces per person

Caesar Salad

Chopped Romaine tossed with Reggiano Croutons, Parmesan Cheese and Caesar Dressing
\$46.00

Imported and Domestic Cheese Tray

Served with assorted crackers and fresh fruit
\$125.00

Goat Cheese and Hummus Platter

Herb Flatbread topped with Baby Greens tossed in Märzen Vinaigrette with
Roasted Red Peppers, Goat Cheese and Garlic Hummus
\$72.00

Cinnamon Sticky Buns

Miniature Sticky Buns packed with Cinnamon and topped with
a warm Cream Cheese Frosting
\$56.00

Assorted Miniature Dessert Tasters

Miniature desserts with your choice of Strawberry Cheesecake, Chocolate Fudge Cake,
Peanut Butter and Chocolate Pie and Carrot Cake
\$2.00 Each

HOT PARTY PLATTERS

Serves 25 people based on about two pieces per person

Bistro Steak Sliders

Tender medallions of Bistro Filet served on a miniature roll
with fresh Horseradish Cream and Baby Greens

\$130.00

BBQ Pork Sliders

Pulled Pork sautéed in Märzen BBQ Sauce and served on miniature rolls

\$87.00

Miniature Lump Crab Cakes

Pan-fried Maryland Blue Crab Cakes with Asian Slaw and Cajun Remoulade

\$142.00

Shrimp & Chicken Potstickers

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

\$102.00

Grilled Chicken Skewers

Marinated in Tamarind and Garlic, served with Asian Barbecue Sauce

\$92.00

Southwest Egg Rolls

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

\$98.00

Crispy Artichoke Hearts

Lightly fried and sprinkled with Parmesan Cheese and served with Lemon Aioli

\$80.00

Sweet Chili and Ginger Glazed Chicken Wings

Tossed in a Sweet Chili Glaze with Ginger and Chili Flakes

\$74.00

Assorted Pizzas

Combination of six of our house made, oven-fired pizzas.

\$84.00

BREAKFAST PLANS

SUNRISE CONTINENTAL

Assorted Muffins and Cinnamon Sticky Buns
Fresh Fruit Platter

Assorted Juices
Fountain Sodas
Freshly brewed Seattle's Best® Brand Coffees
Assorted Hot Teas

\$12 per person

TIERED BREAKFAST PLAN

Served Buffet Style

Scrambled Eggs
Breakfast Potatoes
Apple Smoked Bacon

Assorted Juices
Fountain sodas
Freshly brewed Seattle's Best® Brand Coffees
Assorted Hot Teas

\$14 per person

Add Toast Station

\$1.00 per person

Add Cinnamon Sticky Rolls

\$.50 per person

Add Sausage Links

\$1.00 per person

Add Challah French Toast

\$1.00 per person

THE BASIC MENU

ENTRÉE OPTIONS

Chicken Caesar Salad

Hearts of Romaine Lettuce tossed with our Caesar dressing, Reggiano Croutons, Parmesan Cheese and sliced Grilled Chicken

Beer Battered Fish and Chips

Fillets of Cod battered in our Märzen beer, served with our Signature Garlic Fries and Cajun Remoulade

Linguine Marinara

Linguine tossed with Marinara sauce and fresh Basil, topped with fresh Mozzarella and Parmesan Cheeses

Gordon Biersch Cheeseburger

Our ten-ounce burger topped with Cheddar Cheese and served with our Signature Garlic Fries

Includes Coffee, Tea and Fountain Sodas

\$16.95 per person

MÄRZEN MENU

ENTRÉES

Choose 4 Entrées for your Group

Linguine Marinara

Linguine tossed with Marinara sauce and fresh Basil, topped with fresh Mozzarella and Parmesan Cheeses

Gordon Biersch Cheeseburger

Our ten-ounce burger topped with Cheddar Cheese and served with our Signature Garlic Fries

Southwest Chicken Sandwich

Chicken breast with Pepper Jack Cheese and Roasted Peppers on a Baguette, served with our Signature Garlic Fries

Grilled Chicken Cashew Salad

Romaine lettuce with Artichoke Hearts, Tomatoes, Cashews and Feta Cheese tossed in our Märzen Vinaigrette

Blackened Mahi Mahi

Blackened Mahi Mahi served on a Challah bun with Baby Greens and Cajun Remoulade, served with our Signature Garlic Fries

Barbecue Chicken Pizza

Pulled Chicken, Onion, Cilantro and Mozzarella over our Märzen Barbecue sauce

Roasted Turkey and Swiss

With Lettuce, Tomatoes and Watercress Mayonnaise on toasted Sourdough served with Coleslaw

DESSERT

Choose select (1) for the group

Signature Chocolate Cake with crème anglaise
New York Style Cheesecake

Includes Coffee, Tea and Fountain Sodas

\$20.00 per person

SCHWARZ MENU

STARTER

Caesar Salad

With Reggiano Croutons and Parmesan Cheese

ENTRÉES

Please select (4) items for your group

Fire Roasted Chicken and Fettuccine

With Sun-Dried Tomatoes in a Pesto Cream Sauce

Ahi Salad

Ahi Tuna, blackened and seared rare, with our Märzen Vinaigrette and Cajun Remoulade

Sweet and Spicy Cashew Chicken Stir Fry

With Asian Vegetables and Jasmine Rice

Cajun Pasta

Chicken, Shrimp and Andouille Sausage tossed with Fettuccine in a spicy Marinara Cream sauce

Hummus and Goat Cheese Salad

Herb flatbread topped with Baby Greens tossed in our Märzen Vinaigrette, Roasted Red Peppers, Goat Cheese and our Garlic Hummus

Blackened Mahi

Blackened Mahi served with Jasmine Rice and Seasonal Vegetables

Chicken Teriyaki

Teriyaki Glazed grilled Chicken Breast served with Sweet Ginger Rice and Seasonal Vegetables

DESSERT

Please select (1) for your group

Signature Chocolate Cake with crème anglaise

New York Style Cheesecake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$25.00 per person

GOLDEN EXPORT MENU

STARTERS

Please select (1) for the group

Caesar Salad

With Reggiano Croutons and Parmesan Cheese

Tossed Baby Greens

Tossed in Märzen Vinaigrette

ENTRÉES

Teriyaki Flat Iron Steak

Grilled to perfection and topped with a rich Teriyaki sauce, served with our Garlic Mashed Potatoes and fresh Asparagus

Linguine Marinara

Linguine tossed with Marinara sauce and fresh Basil, topped with fresh Mozzarella and Parmesan Cheeses

Barbecue Salmon

Fillet of Salmon drizzled with our Asian Barbecue sauce on a bed of Spinach, served with a Balsamic Grilled Onion and Ginger Rice

Sweet and Spicy Cashew Chicken Stir Fry

With Asian Vegetables and Jasmine Rice

DESSERT

Please select (1) for the group

Signature Chocolate Cake with Crème Anglaise
New York Style Strawberry Cheesecake

Includes Coffee, Tea and Fountain Sodas

\$30.00 per person

HEFEWEIZEN MENU

STARTERS

Please select (2) for the group

Southwest Eggrolls

With a Roasted Jalapeno Ranch dipping sauce

Shrimp and Chicken Pot Stickers

With Asian Barbecue Sauce and Hot Mustard

Tapas

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

Glazed Chicken Wings

With sweet Chili and Ginger

SALADS

Please select (1) for the group

Caesar Salad

With Reggiano Croutons and Parmesan Cheese

Assorted Baby Greens

Tossed in Märzen vinaigrette

ENTRÉE OPTIONS

Bistro Steak Medallions

Tender Beef Medallions aged in a Ginger Soy Marinade, grilled to perfection and served with Gorgonzola Potato Wedges and Seasonal Vegetables

Barbecue Salmon

Fillet of Salmon drizzled with our Asian Barbecue sauce on a bed of Spinach, served with a Balsamic Grilled Onion and Ginger Rice

Chicken Parmesan

Topped with Mozzarella Cheese and served with linguine topped with Marinara Sauce

DESSERTS

Please select (1) for the group

Signature Chocolate Cake with Crème Anglaise
New York Style Strawberry Cheesecake

Includes Coffee, Tea and Fountain Sodas

\$34.00 per person

DUNKLES MENU

STARTERS

Please select (2) for the group

Southwest Eggrolls

With a Roasted Jalapeno Ranch dipping sauce

Shrimp and Chicken Pot Stickers

With Asian Barbecue sauce and Hot Mustard

Lump Crab Cakes

With Asian Slaw and Cajun Remoulade

Tapas

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

SALADS

Please select (1) for the group

Caesar Salad

With Reggiano Croutons and Parmesan Cheese

Assorted Baby Greens

Tossed in Märzen vinaigrette

ENTRÉE OPTIONS

Flame-Grilled New York Strip

A 14 oz. grilled Strip Steak with Gorgonzola Potato Wedges and Seasonal Vegetables

Sesame Seared Ahi Tuna

Served rare with Sweet Ginger Rice and Asian Vegetables

Pecan Crusted Chicken

Medallions encrusted with Pecans and topped with a White Wine Sauce, served with Garlic Mashed Potatoes and Seasonal Vegetables

DESSERTS

Please select (1) for the group

Signature Chocolate Cake with Crème Anglaise
New York Style Strawberry Cheesecake

Includes Coffee, Tea and Fountain Sodas

\$42.00 per person

PILSNER MENU

STARTER

Please select (2) for the group

Southwest Eggrolls with a Roasted Jalapeño Ranch dipping sauce

Shrimp and Chicken Pot Stickers with Asian Barbecue sauce and Hot Mustard

Lump Crab Cakes with Asian Slaw and Cajun Remoulade

Tapas Herb Flatbread served with Roasted Garlic Cloves, Olive Tapenade, Bruschetta Tomatoes and Garlic Hummus

SALADS

Please select (1) for the group

Caesar Salad

With Reggiano Croutons and Parmesan Cheese

Assorted Baby Greens

Tossed in Märzen vinaigrette

ENTRÉE OPTIONS

Gorgonzola Bone-In Ribeye

18 oz. grilled to perfection and topped with Gorgonzola Butter,
served with Garlic Mashed Potatoes and Seasonal Vegetables

Tuscan Pasta with Shrimp

Shrimp sautéed with Tomatoes, Basil, Balsamic Vinegar and Olive Oil and tossed with Linguine)

Grilled Chilean Sea Bass

Grilled and brushed with butter and served with sweet ginger Rice and Seasonal Vegetables

Pecan Crusted Chicken

Medallions encrusted with Pecans and topped with a white wine sauce, served with Garlic Mashed Potatoes and Seasonal Vegetables

DESSERTS

Please select (1) for the group

Signature Chocolate Cake with Crème Anglaise

New York Style Strawberry Cheesecake

Includes unlimited Coffee, Tea, and Fountain Sodas

\$50.00 per person