

Gordon Biersch[®]

BREWERY • RESTAURANT



PRIVATE DINING MENU

MIDTOWN

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GLEND A GARDERE

SALES & MARKETING MANAGER
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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 10% 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, 25% 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 rental fee may apply.

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.....	\$15.00
Second Hour.....	\$10.00
Third Hour.....	\$5.00

Premium Brands

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

Each additional hour after the third hour is \$5.00 per person extra

Drink Tickets

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

Drink Tickets (good for house lagers and house wine) \$5.50 each

Svedka Vodka, Bacardi Light 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.

BEER & WINE PACKAGES

\$10.00 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.

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.

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 tapenade and hummus with herb flatbread
\$80.00

Bruschetta

chopped tomatoes and basil with toasted crostini brushed with garlic butter
\$75.00

Blackened Ahi Tuna

sliced and served rare with Cajun remoulade
\$150.00

Märzen Shrimp Cocktail

shrimp steamed in our Märzen lager, served cold with cocktail sauce
\$125.00

Portabella Mushroom Skewers

portabella skewers topped with Miso Vinaigrette and served with pico de gallo
\$75.00

Fresh Fruit Platter

an assortment of fresh, seasonal fruit
\$80.00

Vegetable Crudités

vegetables served with Bleu Cheese
\$75.00

Chicken Cashew Salad

artichoke hearts, tomatoes, cashews and feta cheese with Märzen Balsamic Vinaigrette
\$70.00

COLD PARTY PLATTERS

Serves 25 people based on about two pieces per person

Caesar Salad

with Parmesan croutons

\$50.00

Imported and Domestic Cheese Tray

served with assorted crackers and fresh fruit

\$125.00

Goat Cheese and Hummus Platter

over warm herb fl atbread with Märzen Balsamic Vinaigrette

\$80.00

Assorted Miniature Dessert Tasters

miniature desserts with your choice of strawberry cheesecake, chocolate fudge cake, bread pudding and chocolate brownie mousse

\$2.00 Each

Spinach Salad

with goat cheese, bacon, egg, mushrooms and red onions and croutons in Tangy Vinaigrette

\$60.00

Poke Wontons

raw ahi tuna marinated in soy sauce with citrus juices. Served on crispy wonton skins.

\$135.00

Smoked Salmon Crostini

Brushed with dill cream, topped with smoked salmon and capers

\$135.00

HOT PARTY PLATTERS

Serves 25 people based on about two pieces per person

Bistro Steak Sliders

aged beef medallions marinated in ginger soy sauce, served with gorgonzola potato wedges and vegetables
\$130.00

Märzen BBQ Pork Sliders

pulled pork with Märzen barbecue sauce served with coleslaw on a mini bun
\$90.00

Lobster & Jumbo Lump Crab Cakes

prepared Maryland-style and served with housemade tartar and mustard sauces
\$125.00

Shrimp & Chicken Potstickers

served with asian barbecue sauce and hot mustard
\$100.00

Grilled Chicken Skewers

skewers of chicken marinated in tamarind and garlic served with sesame vinaigrette
\$95.00

Southwest Egg Rolls

pulled chicken, black beans, corn, roasted Red peppers and pepperjack cheese served with a Roasted Jalapeño Ranch dipping sauce
\$95.00

Crispy Artichoke Hearts

topped with Parmesan cheese and lemon aioli
\$80.00

Glazed Chicken Wings

tossed in a sweet chili glaze with ginger and chili flakes
\$75.00

Assorted Pizzas

an assortment of our made-from-scratch, oven-baked pizzas
\$75.00

Shrimp Skewers

served with sweet chili sauce
\$90

Beef Skewers

served with teriyaki sauce
\$100.00

Märzen BBQ Meatballs

topped with Marzen Barbecue Sauce
\$75.00

Crab and Artichoke Dip

served with crostini
\$125.00

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 Sausage Links

\$1.00 per person

Add Challah French Toast

\$1.00 per person

THE BASIC MENU

(choose 4 entrées for your group)

ENTRÉE OPTIONS

Chicken Caesar Salad
with Parmesan croutons

Beer Battered Fish and Chips
with malt vinegar and Cajun remoulade. Served with garlic fries

Pasta Marinara
fresh mozzarella, marinara sauce and Parmesan cheese over a bowtie pasta

Gordon Biersch Cheeseburger
10 oz. USDA Choice beef burger cooked medium well and topped with cheddar cheese. Served with Garlic Fries

Fresh Mozzarella Pizza
with Roma tomatoes and basil

Pulled Pork Sandwich
with our Märzen barbecue sauce and coleslaw on a challah
bun. Served with a side of housemade chips

Roasted Turkey & Swiss
with tomatoes, baby greens and watercress mayonnaise on toasted sourdough with coleslaw

Includes Coffee, Tea and Fountain Sodas

\$16.00 per person

MÄRZEN MENU

ENTRÉES

Choose 4 Entrées for your Group

Pasta Marinara

fresh mozzarella, marinara sauce and Parmesan cheese over a bowtie pasta

Gordon Biersch Cheeseburger

10 oz. USDA Choice beef burger cooked medium well and topped with cheddar cheese. Served with Garlic Fries

Southwest Chicken Sandwich

pepper jack cheese, roasted red peppers, baby greens, chipotle mayonnaise on a baguette with Garlic Fries

Grilled Chicken Cashew Salad

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

Blackened Mahi Mahi

with Cajun remoulade served with Garlic Fries

Barbecue Chicken Pizza

pulled chicken, onion, cilantro and mozzarella over our Märzen barbecue sauce

Sweet and Spicy Cashew Chicken Stir Fry

with Asian vegetables and jasmine rice

DESSERT

Choose select (1) for the group

Double Chocolate Fudge Cake

with crème anglaise

New York Style Cheesecake

New York Style cheesecake topped with housemade strawberry sauce and fresh strawberries

Includes Coffee, Tea and Fountain Sodas

\$20.00 per person

SCHWARZ MENU

STARTER

Caesar Salad

with Parmesan croutons

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 Balsamic Vinaigrette and Cajun Remoulade

Meatloaf

made with ground beef and Italian sausage. Served with demi glacé, garlic mashed potatoes and vegetables

Cajun Pasta

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

Hummus and Goat Cheese Salad

over warm herb fl atbread with Märzen Balsamic Vinaigrette

Grilled Mahi Mahi

With a fresh pineapple salsa. Served with black beans and jasmine rice

Teriyaki Chicken & Tempura Shrimp Combo

teriyaki glazed grilled chicken breast with tempura shrimp served with sweet soy dipping sauce accompanied by sweet ginger rice and vegetables

DESSERT

Please select (1) for your group

Double Chocolate Fudge Cake

with crème anglaise

New York Style Cheesecake

New York Style cheesecake topped with housemade strawberry sauce and fresh strawberries

Includes unlimited Coffee, Tea, and Fountain Sodas

\$25.00 per person

GOLDEN EXPORT MENU

STARTERS

Please select (1) for the group

Caesar Salad

with Parmesan croutons

Baby Greens

with Märzen Balsamic 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

Pasta Marinara

fresh mozzarella, marinara sauce and Parmesan cheese over a bowtie pasta

Barbecue Salmon

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

Sweet and Spicy Cashew Chicken Stir Fry

asian vegetables & cashews with zesty spice

Pecan Crusted Chicken

with sherry cream sauce, garlic mashed potatoes and vegetables

DESSERT

Please select (1) for the group

Double Chocolate Fudge Cake

with crème anglaise

New York Style Cheesecake

New York Style cheesecake topped with housemade strawberry sauce and fresh strawberries

Includes Coffee, Tea and Fountain Sodas

\$30.00 per person

HEFEWEIZEN MENU

STARTERS

Please select (2) for the group

Southwest Egg Rolls

pulled chicken, black beans, corn, roasted Red peppers and pepperjack cheese
served with a Roasted Jalapeño Ranch dipping sauce

Shrimp and Chicken Pot Stickers

served with asian barbecue sauce and hot mustard

Tapas

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

Glazed Chicken Wings

with sweet chili and ginger

SALADS

Please select (1) for the group

Caesar Salad

with Parmesan croutons

Baby Greens

with Märzen Balsamic Vinaigrette

ENTRÉE OPTIONS

Bistro Steak Medallions

aged beef medallions marinated in ginger soy sauce, served with gorgonzola potato wedges and vegetables

Barbecue Salmon

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

Chicken Parmesan Cheese

topped with mozzarella, served with linguini in a marinara sauce

DESSERTS

Please select (1) for the group

Double Chocolate Fudge Cake

with crème anglaise

New York Style Cheesecake

New York Style cheesecake topped with housemade strawberry sauce and fresh strawberries

Includes Coffee, Tea and Fountain Sodas

\$35.00 per person

DUNKLES MENU

STARTERS

Please select (2) for the group

Southwest Egg Rolls

pulled chicken, black beans, corn, roasted Red peppers and pepperjack cheese served with a Roasted Jalapeño Ranch dipping sauce

Shrimp and Chicken Pot Stickers

served with asian barbecue sauce and hot mustard

Lobster & Jumbo Lump Crab Cakes

prepared Maryland-style and served with housemade tartar and mustard sauces

Tapas

roasted garlic, bruschetta, olive tapenade and hummus served with herb fl atbread

SALADS

Please select (1) for the group

Caesar Salad

with Parmesan croutons

Baby Greens

with Märzen Balsamic Vinaigrette

ENTRÉE OPTIONS

Flame-Grilled New York Strip

14 oz. NY strip served with gorgonzola potato wedges

Seared Tuna

Fresh tuna rolled in spices and lightly seared. Served rare with wasabi aioli, vegetables and sweet ginger rice

Pecan Crusted Chicken

with sherry cream sauce, garlic mashed potatoes and vegetables

DESSERTS

Please select (1) for the group

Double Chocolate Fudge Cake

with crème anglaise

New York Style Cheesecake

New York Style cheesecake topped with housemade strawberry sauce and fresh strawberries

Includes Coffee, Tea and Fountain Sodas

\$40.00 per person

PILSNER MENU

STARTER

Please select (2) for the group

Southwest Egg Rolls pulled chicken, black beans, corn, roasted Red peppers and pepperjack cheese served with a Roasted Jalapeño Ranch dipping sauce

Shrimp and Chicken Pot Stickers served with asian barbecue sauce and hot mustard

Lobster & Jumbo Lump Crab Cakes prepared Maryland-style and served with housemade tartar and mustard sauces

Tapas roasted garlic, bruschetta, olive tapenade and hummus served with herb flatbread

SALADS

Please select (1) for the group

Caesar Salad

with Parmesan croutons

Baby Greens

with Märzen Balsamic 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

with sherry cream sauce, garlic mashed potatoes and vegetables

DESSERTS

Please select (1) for the group

Double Chocolate Fudge Cake

with crème anglaise

New York Style Cheesecake

New York Style cheesecake topped with housemade strawberry sauce and fresh strawberries

Includes unlimited Coffee, Tea, and Fountain Sodas

\$50.00 per person

Includes Coffee, Tea and Fountain Sodas

CREATE YOUR OWN BUFFET

TIER ONE - Two Märzen Level Entrées	\$25.00
TIER TWO - Three Märzen Level Entrées	\$30.00
TIER THREE - Two Märzen + One Dunkles Level Entrées	\$35.00

SALADS

Please select (1) for the group

Caesar Salad

with Parmesan croutons

Baby Greens

with Märzen Balsamic Vinaigrette

Chopped Salad

Chopped salad with chicken, pepperoni, pepper jack cheese, onions, tomatoes and a variety of fresh vegetables, tossed in an Olive Lemon Vinaigrette

Spinach Salad

with goat cheese, bacon, egg, mushrooms and red onions and croutons in Tangy Vinaigrette

SELECT TWO ACCOMPANIMENTS

Garlic Mashed Potatoes

Asian Vegetables

Sauteed Seasonal Vegetables

Jasmine Rice

GB Signature Garlic Fries

MÄRZEN LEVEL

Please select 2 or 3 entrées

Pasta Marinara

Fresh mozzarella, marinara sauce and Parmesan cheese over a bowtie pasta

Pasta Jambalaya

Chicken, shrimp, ham & andouille sausage tossed with orzo pasta

Chicken Parmesan

topped with mozzarella. Served with linguine in a marinara sauce

Lemon Chicken

topped with ranch dressing

Sweet and Spicy Cashew Chicken Stir Fry

with Asian vegetables and jasmine rice

Barbeque Chicken

topped with Märzen BBQ sauce

Meatloaf

made with ground beef and Italian sausage. Served with demi glacé, garlic mashed potatoes and vegetables

Assorted GB Gourmet Style Pizzas

an assortment of our made-from-scratch, oven-baked pizzas

DUNKLES LEVEL

Please select 1 entrées

Fire Roasted Chicken & Fettuccine

with sun-dried tomatoes in a pesto cream sauce

Pecan Crusted Chicken

with sherry cream sauce, garlic mashed potatoes and vegetables

Dill Cream Salmon

with dill cream sauce

Barbequed Salmon

with spicy greens

Sweet and Spicy Cashew Chicken Stir Fry

with Asian vegetables and jasmine rice

Mushroom Chicken

sauteed chicken medallion with Märzen mushroom demi-glace

Bistro Filet

char-grilled aged beef medallions marinated in ginger soy sauce
(\$5.00 per person upcharge)