

# Gordon Biersch<sup>®</sup>

BREWERY • RESTAURANT



## PRIVATE DINING MENU

145 S. SAN FERNANDO BLVD.  
BURBANK, CA 91502  
PHONE: 818-569-5240

# 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 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 or service fee, 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:** A gratuity of 18% will be added to group events for your convenience. The payment of this gratuity is subject to your complete discretion and may be increased, decreased or eliminated entirely. Sales tax will also be added to the final total of your event.

**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 Beringer Merlot.

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## FLAGSHIP LAGERS

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### 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.

### 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.

### Blonde Bock

A medium-hopped beer with a rich, malty flavor, made popular in the early 1600s. Although most Bock beers are dark in color, our Blonde Bock is golden with a rich, creamy head. This hard to find Bavarian specialty is a strong bock beer, yet very smooth.

### 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

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## COCKTAIL A

\$20.95 per person

### **Crispy Artichoke Hearts**

Topped with Parmesan cheese, served with Lemon Aioli.

### **Bruschetta**

Chopped tomatoes and basil with toasted crostinis brushed with garlic butter.

### **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.

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## COCKTAIL B

\$23.95 per person

### **Southwest Egg Rolls**

Pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. Served with a Roasted Jalapeño Ranch Dipping Sauce.

### **Quick Fried Calamari**

Calamari marinated in Worcestershire, buttermilk and Tabasco.  
Tossed in seasoned flour. Served with Spicy Marinara and Wasabi Aioli.

### **Assorted Pizzas**

An assortment of our housemade, oven-fired pizzas.

### **Tapas**

Roasted garlic, bruschetta, olive relish, and hummus served with herb flatbread.

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## COCKTAIL C

\$27.95 per person

### **Kobe Sliders**

tender American-style Kobe mini burgers on a housemade roll with a kosher dill pickle and mustard sauce

### **Tapas**

Roasted garlic, bruschetta, olive relish, and hummus served with herb 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 Egg Rolls**

Pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese.  
Served with a Roasted Jalapeño Ranch Dipping Sauce.

***Prices do not include sales tax or service fee.***

# COLD PARTY PLATTERS

Each serves approximately 25 people

## **Tapas**

Roasted garlic, bruschetta, olive relish, and hummus served with herb flatbread.

\$77.00

## **Cheese and Cracker Platter**

Domestic & imported cheeses with assorted crackers.

\$112.00

## **Fresh Fruit Platter**

An assortment of fresh, seasonal fruit.

\$80.00

## **Vegetable Crudités**

Seasonal vegetables served with bleu cheese.

\$72.00

## **Bruschetta**

Chopped tomatoes and basil with toasted crostinis brushed with garlic butter.

\$72.00

## **Märzen Shrimp Cocktail**

Shrimp steamed in our Märzen lager, served cold with cocktail sauce.

\$187.00

## **Blackened Ahi Tuna**

Slices of our blackened ahi tuna served rare with cajun remoulade.

\$162.00

## **Baby Greens**

Served with shredded carrots and Märzen Vinaigrette.

\$58.00

## **Chicken Cashew Salad**

Iceberg and romaine tossed with chicken, artichoke hearts, diced tomatoes, cashews and feta cheese with Märzen Vinaigrette.

\$67.00

## **Caesar Salad**

Chopped romaine tossed with reggiano croutons, Parmesan cheese, and caesar dressing.

\$46.00

***Prices do not include sales tax or service fee.***

# HOT PARTY PLATTERS

Each serves approximately 25 people

## **Lobster & Jumbo Lump Crab Cake**

Prepared Maryland-style and served with housemade tartar and mustard sauces.

\$180.00

## **Shrimp & Chicken Potstickers**

Traditional Asian dumplings filled with chicken, shrimp, garlic, ginger, and scallions. Served with Asian Barbecue Sauce and hot mustard.

\$102.00

## **Crispy Artichoke Hearts**

Beer battered artichoke hearts, tossed in seasoned flour. Sprinkled with Parmesan cheese and served with lemon aioli.

\$80.00

## **Glazed Chicken Wings**

Tossed in a sweet chili glaze with ginger and chili flakes.

\$52.00

## **Southwest Egg Rolls**

Pulled chicken, black beans, corn, roasted red Peppers and pepper jack cheese. Served with a Roasted Jalapeño Ranch Dipping Sauce.

\$64.00

## **Quick Fried Calamari**

Calamari marinated in Worcestershire, buttermilk and Tabasco. Tossed in seasoned flour. Served with spicy marinara and wasabi aioli.

\$80.00

## **Assorted Pizzas**

Your choice of 6 of our housemade, oven-fired pizzas.

\$72.00

*Prices do not include sales tax or service fee.*

# MÄRZEN LUNCH

## ENTRÉES

(Choose 3 Entrées for your Group)

### Pasta Marinara

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

### Pulled Pork Sandwich

Slow-cooked in our Signature Märzen Barbecue Sauce, served with cole slaw.

### Southwest Chicken Sandwich

Pepper jack cheese & roasted red peppers and chipotle mayonnaise on a baguette. Served with Garlic Fries.

### Caesar Salad

Romaine tossed with reggiano croutons, Parmesan cheese, and caesar dressing.

### Beer Battered Fish and Chips

Served with tartar sauce and Garlic Fries.

### Gordon Biersch Cheeseburger

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

### Grilled Chicken Cashew Salad

Iceberg and romaine tossed with grilled chicken, diced tomatoes, artichoke hearts, feta cheese, cashews, and Märzen Vinaigrette.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$20.00 per person**

With 2 hours unlimited house beer and wine

**\$34.95 per person**

With 2 hours unlimited house beer and wine and call liquor

**\$49.95 per person**

*Prices do not include sales tax or service fee.*

# DUNKLES LUNCH

## STARTER

### Bruschetta

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

## ENTRÉES

(Choose 3 Entrées for your Group)

### Roasted Turkey & Swiss Sandwich

Turkey, baby greens, tomato, watercress mayonnaise and swiss cheese stacked high on sourdough bread.  
Served with cole slaw.

### Sweet and Spicy Cashew Chicken Stir Fry

Tossed with Asian vegetable and served with jasmine rice.

### Märzen Barbecue Chicken Sandwich

Smoked bacon, cheddar cheese and our signature Märzen Barbecue Sauce. Served with Garlic Fries.

### Grilled Chicken Cashew Salad

Artichoke hearts, tomatoes, cashews and feta cheese tossed with Märzen Vinaigrette.

### Spinach Salad

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

### Gordon Biersch Cheeseburger

10 oz. USDA choice beef burger cooked medium well and topped with Cheddar Cheese. Served with Garlic Fries.

### Pasta Jambalaya

Chicken, shrimp, ham and andouille sausage tossed with orzo.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$25.00 per person**

With 2 hours unlimited house beer and wine

**\$40.95 per person**

With 2 hours unlimited house beer and wine and call liquor

**\$54.95 per person**

*Prices do not include sales tax or service fee.*

# HEFEWEIZEN LUNCH

## STARTER

### Tapas

Roasted garlic, bruschetta, olive relish, and hummus served with herb flatbread.

## ENTRÉES

(Choose 3 Entrées for your Group)

### Märzen Barbecue Chicken Sandwich

Smoked bacon, cheddar cheese and our Signature Märzen Barbecue Sauce. Served with Garlic Fries.

### Caesar Salad with Chicken or Salmon

Romaine tossed with reggiano croutons, Parmesan cheese, and caesar dressing. Topped with your choice of grilled chicken or salmon.

### Hummus and Goat Cheese Salad

Hummus and goat cheese served over warm herb flatbread with Märzen Vinaigrette.

### Gordon Biersch Cheeseburger

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

### Fire Roasted Chicken & Pasta

Served with sun-dried tomatoes in a pesto cream sauce.

## DESSERT

Select one dessert for your group from our specialty desserts menu.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$34.00 per person**

With 2 hours unlimited house beer and wine

**\$47.95 per person**

With 2 hours unlimited house beer and wine and call liquor

**\$57.95 per person**

*Prices do not include sales tax or service fee.*

# BUFFET-STYLE LUNCH

**Option One** - Pick Two Märzen Level

**Option Two**- Pick Two Märzen Level/One Hefeweizen Level

## SIDES

Select two of the following sides:

Classic Caesar Salad

Garlic Mashed Potatoes

Jasmine Rice

Baby Greens tossed with Märzen Vinaigrette

Gordon Biersch Garlic Fries

Cole Slaw

## MÄRZEN LEVEL

**Southwest Chicken Sandwich** – Served with pepper jack cheese & roasted peppers on a crisp baguette. Topped with a chipotle mayonnaise.

**Roasted Turkey Sandwich** – Turkey, baby greens, tomato, watercress mayonnaise, and swiss cheese stacked high and served on sourdough bread.

**Pasta Marinara** - Fresh mozzarella, marinara sauce and Parmesan cheese over a bowtie pasta.

**Pasta Jambalaya**- Chicken, shrimp, ham, and andouille sausage with orzo pasta.

## HEFEWEIZEN LEVEL

**Cajun Pasta** - A spicy combo of andouille sausage, chicken, shrimp & Louisiana Spices in a Tomato Cream Sauce.

**Spicy Shrimp Stir Fry** - Shrimp sautéed with Asian Vegetables and stir-fry sauce.

**Sweet and Spicy Cashew Chicken Stir-Fry** - Zesty spice with Asian vegetables & cashews.

**Fire Roasted Chicken & Pasta** - Served with Sun-Dried Tomatoes in a Pesto Cream Sauce.

**Assorted Pizzas** - Pick from our signature Hearth Oven Pizzas.

### Option One

**\$23.95 per person**

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$39.95 per person**

With 2 hours unlimited house beer and wine

**\$53.95 per person**

With 2 hours unlimited house beer and wine and call liquor

### Option Two

**\$28.95 per person**

**\$43.95 per person**

**\$58.95 per person**

**Minimum 30 people**

**Prices do not include sales tax or service fee.**

# MÄRZEN DINNER

## STARTER

### Caesar Salad

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

## ENTRÉES

(Guest selects entrée night of event)

### Pasta Marinara

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

### 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.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$26.95 per person**

With 2 hours unlimited house beer and wine

**\$43.95 per person**

With 2 hours unlimited house beer and wine and call liquor

**\$57.95 per person**

*Prices do not include sales tax or service fee.*

# DUNKLES DINNER

## STARTER

### Bruschetta

Chopped tomatoes and basil with toasted crostinis brushed with garlic butter.

## SALAD

(Select one for your group)

### Caesar Salad

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

### Baby Greens

Served with Märzen Vinaigrette.

## ENTRÉES

(Select three for your group)

### Honey Pecan Salmon

Salmon topped with a honey pecan crust and served with a Dill Cream Sauce.  
Served with jasmine rice and seasonal vegetables.

### Chicken Parmesan Cheese

Topped with mozzarella, served with linguini in a marinara sauce.

### Fire Roasted Chicken & Pasta

With sun-fried tomatoes in a Pesto Cream Sauce.

### Bistro Filet

Char-grilled aged beef medallions marinated in Ginger Soy Sauce. Served with garlic mashed potatoes and seasonal vegetables.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$36.95 per person**

With 2 hours unlimited house beer and wine

**\$53.95 per person**

With 2 hours unlimited house beer and wine and call liquor

**\$67.95 per person**

*Prices do not include sales tax or service fee.*

# BLONDE BOCK DINNER

## STARTERS

### Tapas

Roasted garlic, bruschetta, olive relish, and hummus served with herb flatbread.

### Quick Fried Calamari

Calamari marinated in Worcestershire, buttermilk and Tabasco. Tossed in seasoned flour. Served with Spicy Marinara and Wasabi Aioli.

## SALAD

(Select one for your group)

### Caesar Salad

Romaine tossed with reggiano croutons, Parmesan cheese, and caesar dressing.

### Baby Greens

Served with Märzen Vinaigrette

## ENTRÉES

(Select three for your group)

### Barbecued Salmon

Salmon filet grilled and brushed with Asian BBQ Sauce.  
Placed on a mound of sweet ginger rice and a bed of fresh baby spinach.

### Pecan Crusted Chicken

Served with garlic mashed potatoes and seasonal vegetables.

### Bistro Filet

Char-grilled aged beef medallions marinated in ginger soy sauce.  
Served with garlic mashed potatoes and seasonal vegetables.

### Pasta Jambalaya

Chicken, shrimp, ham, and Andouille Sausage with orzo pasta.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$42.95 per person**

With 2 hours unlimited house beer and wine

**\$59.95 per person**

With 2 hours unlimited house beer and wine and call liquor

**\$73.95 per person**

*Prices do not include sales tax or service fee.*

# HEFEWEIZEN DINNER

## STARTER

**Shrimp and Chicken Potstickers** - Traditional Asian dumplings filled with chicken, shrimp, garlic, ginger and scallions. Served with Asian Barbecue Sauce and hot mustard.

**Southwest Egg Rolls** - Pulled chicken, black beans, corn, roasted red peppers and pepper jack cheese. Served with a Roasted Jalapeño Ranch dipping sauce.

## SALAD

(Select one for your group)

**Caesar Salad** - Romaine tossed with Reggiano Croutons, Parmesan Cheese, and Caesar Dressing.

**Baby Greens** - Served with Märzen Vinaigrette.

## ENTRÉES

(Choose 3 Entrées for your Group)

**Barbecued Salmon** - Salmon Filet grilled and brushed with Asian BBQ Sauce. Placed on a mound of sweet ginger rice and a bed of fresh baby spinach.

**Sesame Seared Ahi Tuna** – Rare over Udon Noodles tossed with carrots and bok choy in a Miso Vinaigrette.

**Flame Grilled New York Steak** - 14 oz. NY strip grilled to order with garlic mashed potatoes and seasonal vegetables.

**Cajun Pasta** - Andouille sausage, grilled chicken and shrimp, and Louisiana Spices tossed with pasta in a Tomato Cream Sauce.

**Mushroom Chicken** – Sautéed chicken medallion with Märzen mushroom demi-glace. Accompanied by garlic mashed potatoes and seasonal vegetables.

## DESSERT

Select one dessert for your group from our specialty desserts menu.

Includes unlimited Coffee, Tea, and Fountain Sodas

**\$48.95 per person**

With 2 hours unlimited house beer and wine

**\$65.95 per person**

With 2 hours unlimited house beer and wine and call liquor

**\$79.95 per person**

*Prices do not include sales tax or service fee.*

# BUFFET-STYLE DINNER

**Option One** - Pick Two Märzen Level

**Option Two** - Pick Two Märzen Level/One Hefeweizen Level

**Option Three** - Pick Two Märzen Level/Two Hefeweizen Level

## SIDES

**Select three of the following sides:**

Classic Caesar Salad

Seasonal Vegetables

Baby Greens with Märzen Vinaigrette

Garlic Mashed Potatoes

Garlic Fries

Sautéed Vegetable Strings

Jasmine Rice

## MÄRZEN LEVEL

**Pasta Marinara** - Fresh mozzarella, marinara sauce and Parmesan cheese over a bowtie pasta.

**Fire Roasted Chicken & Pasta** - with sun-dried tomatoes in a pesto cream sauce.

**Citrus Chicken** - Grilled chicken topped with citrus butter. Served with jasmine rice and seasonal vegetables.

**Sweet and Spicy Cashew Chicken Stir-Fry** - Asian vegetables & cashews with zesty spice.

**Chicken Parmesan Cheese** - Lightly breaded chicken breast topped with marinara and mozzarella. Served with linguine in a marinara sauce.

**Pasta Jambalaya** - Andouille sausage, ham, chicken & shrimp sautéed in a spicy jambalaya sauce tossed in orzo pasta.

## HEFEWEIZEN LEVEL

**Barbecue Salmon** - Grilled and brushed with Märzen BBQ Sauce.

**Pecan Crusted Salmon** - Topped with a honey pecan crust and served with a Dill Cream Sauce.

**Mushroom Chicken** - Sautéed chicken medallion with Märzen mushroom demi-glace.

**Bistro Filet** - Char-grilled aged beef medallions marinated in Ginger Soy Sauce.

### Option One

**\$40.95 pp**

**\$57.95 pp** - With 2 hours unlimited house beer & wine

**\$71.95 pp** - With 2 hours unlimited house beer & wine and call liquor

### Option Two

**\$50.95 pp**

**\$64.95 pp** - With 2 hours unlimited house beer & wine

**\$78.95 pp** - With 2 hours unlimited house beer & wine and call liquor

### Option Three

**\$60.95 pp**

**\$74.95 pp** - With 2 hours unlimited house beer & wine

**\$88.95 pp** - With 2 hours unlimited house beer & wine and call liquor

**Minimum 30 people**

**Prices do not include sales tax or service fee.**

# SPECIALTY DESSERTS MENU

Gordon Biersch Desserts are homemade and baked fresh daily  
(Please select one for group)

## **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.

## **Bread Pudding**

Delicious warm apple bread pudding with vanilla ice cream and Sticky Bun Caramel Sauce.

## **Lunch Portions**

**\$3.50 per person**

## **Dinner Portions**

**\$6.25 per person**

*Prices do not include sales tax or service fee.*