



SPECIAL EVENTS Saturday Evenings

WEDDING PACKAGES

Our Special Events Department is pleased to provide assistance for your event. Our wedding packages include the following: professional service staff, all linens, tables, chairs, china, disc jockeys, champagne toast, and wedding cake provided by two of San Diego's leading bakeries. Give us a call at (858) 581-7324.

SPECIAL EVENTS

Whether it is a rehearsal dinner, birthday, anniversary, or holiday party, Karl Strauss Special Events can help make every occasion spectacular. Please only throw fresh flower petals. No birdseed, rice, or confetti is allowed on the premises.

TIME

Day events begin at 11:00 a.m. and must end by 4:00 p.m. Evening events begin at 6:00 p.m. and must end by Midnight. The Special Events Manager must make any special arrangements regarding changes in times prior to your event. You may arrive one half hour prior to your scheduled event time for photos. If guests arrive prior to the event you will be charged an additional \$250 per hour.

CEREMONY FEE

The fee for the ceremony set up is \$650. This includes theater style seating for 125 guests, a white linen aisle runner and a choice of two archways. The Special Events Manager will arrange rehearsal times for the Friday morning prior to the event. (Only at applicable locations.)

BEVERAGE SERVICE

Karl Strauss Brewing Company features superb handcrafted beers and a distinguished list of wines, ports, sparkling wines, and spirits. (Only at applicable locations.)

For no host bar a \$300 fee will apply.

Please note: Due to California State Law, absolutely no outside alcoholic beverages may be brought onto the premises. All guests must be able to produce a valid form of identification verifying that they are of legal age in order to drink alcoholic beverages.

GUARANTEE

A final guest count for your event is required 8 business days in advance. The minimum charge for your event will be determined by this final guest count.

DEPOSIT AND PAYMENT

A non-refundable and non-transferable deposit of \$1500 applied toward the balance of your event and a signed contract is required to confirm your event. The balance is due 3 days prior to the event in the form of a cashier's check. (Prices do not include a taxable service charge and applicable California State Sales Tax) Should you cancel your event, your deposit is non-refundable.

SPECIALTY MEALS

We have children, vendor, and vegetarian meals available.



EVENTS PACKAGES

The following amenities are included with each package.

Fruit, Vegetable, and Cheese Display

Choice of Two Tray Passed Hors D'Oeuvres

Selection of Wedding Cake and Fillings

Complimentary Champagne Toast or Sparkling Cider Toast

Disc Jockey for Five Hours

Two Tea Lights per Each Dining Table

Rounded Mirrors to Accent Your Centerpieces

Classic White Linen Tablecloths and Linen Napkins

Outdoor Covered Dance Area

Complimentary Heaters

Complimentary Parking Area

All Set-Up and Breakdown of Tables and Linens

Cake Table, Gift Table, Sign In Table, and Head Table

On-Site Friendly and Professional Staff to Help Coordinate all of Your Needs



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HORS D'OEUVRES

Choice of two for your group

BRUCHETTA ON GARLIC CROUTONS

STUFFED MUSHROOMS WITH HERBED RICOTTA CHEESE

FRIED ARTICHOKE WITH SPICY TOMATO SAUCE

BAKED GARLIC AND SPINACH DIP IN PUFF PASTRY BOUCHES

PESTO AND RICOTTA CROSTINI

CRAB CAKES

SPRING ROLLS WITH SWEET CHILI GLAZE

SESAME CHICKEN WITH THAI PEANUT SAUCE

FIRECRACKER SIRLOIN STRIPS WITH A SPICY SOY GINGER GLAZE

AHI WONTON

CHICKEN QUESADILLAS

COCONUT SHRIMP

BALSAMIC GLAZED MUSHROOMS



THE BRONZE SEATED MENU

TRAY PASSED HORS D'OEUVRES

STARTER

MIXED FIELD GREEN SALAD Assorted greens and romaine hearts with balsamic vinaigrette, toasted almonds, gorgonzola cheese, and tomatoes.

SEATED ENTRÉE

Choice of one for your group

CHICKEN PICATTA Boneless chicken breast sautéed with Chardonnay, capers, artichoke hearts, tomatoes, and lemon served with whipped potatoes and seasonal vegetables.

CHICKEN MARSALA Boneless chicken breast sautéed with Marsala wine, mushrooms, and diced tomatoes served with whipped potatoes and seasonal vegetables.

BLACKENED SALMON FILET Sautéed green beans, basmati rice, and tropical mango salsa.

MANGO CHICKEN BREAST Thai marinated chicken breast with soy ginger glaze, and roasted peanuts served with basmati pilaf and seasonal vegetables.

Served with rolls and butter

REFRESHMENTS

Freshly brewed coffee, decaffeinated coffee, and iced tea.

DESSERT

WEDDING CAKE Choose from a selection of flavors and styles from our preferred bakers.

\$65 per guest

To offer more than one choice of entrée to your guest, please add \$5 per person.
Above prices are subject to change, a taxable 20% service charge and applicable sales tax will apply.
Day minimums are 75 guests and Evening minimums are 100 guests.
Minimums vary in December.



SPECIAL EVENTS Saturday Evenings

THE GOLD SEATED MENU

TRAY PASSED HORS D'OEUVRES

STARTER

CAESAR SALAD Crisp Romaine, diced tomatoes, Parmesan cheese, and herbed croutons.

SEATED ENTRÉE Choice of one for your group

HERB ROASTED RACK OF LAMB

Roasted lamb rack with a balsamic glaze served with whipped garlic potatoes and French green beans.

NEW YORK STEAK Served with sautéed mushroom Shallot Brandy cream sauce, whipped garlic potatoes, and seasonal vegetables.

BEER BRINED PORK CHOPS WITH SPICY MUSTARD AND SOY GINGER

Served with whipped garlic potatoes and seasonal vegetables.

TOP SIRLOIN Grilled Top Sirloin topped with a stout mushroom sauce served with whipped garlic potatoes and seasonal vegetables.

GRILLED MAHI MAHI WITH TOMATO CAPER RELISH CITRUS VINAIGRETTE

Served with Basmati rice and seasonal vegetables.

Served with rolls and butter

REFRESHMENTS

Freshly brewed coffee, decaffeinated coffee, and iced tea.

DESSERT

WEDDING CAKE Choose from a selection of flavors and styles from our preferred bakers.

\$70 per guest

To offer more than one choice of entrée to your guest, please add \$5 per person.
Above prices are subject to change, a taxable 20% service charge and applicable sales tax will apply.
Day minimums are 75 guests and Evening minimums are 100 guests.
Minimums vary in December.



THE PLATINUM SEATED MENU

TRAY PASSED HORS D'OEUVRES

STARTER

Choice of one for your group

MIXED FIELD GREEN SALAD Assorted greens and romaine hearts with balsamic vinaigrette, toasted almonds, gorgonzola cheese, and tomatoes.

CAESAR SALAD Crisp Romaine, diced tomatoes, Parmesan cheese, and herbed croutons.

COMBINATION PLATE SEATED ENTRÉE

Choice of one for your group

BLACKENED CHICKEN BREAST AND CRAB CAKE Boneless chicken breast with Cajun cream sauce served with whipped garlic potatoes and seasonal vegetables.

TOP SIRLOIN AND COCONUT SHRIMP Top sirloin with mushroom, Shallot and Brandy cream sauce and coconut crusted shrimp served with whipped garlic potatoes and seasonal vegetables.

HERB ROASTED LAMB RACK AND GRILLED SALMON Roasted lamb rack with a balsamic glaze and salmon topped with tropical mango salsa served with whipped garlic potatoes.

MIXED GRILL

Half chicken breast topped with a Cajun cream sauce, beer brined pork chop with a soy ginger sauce and Mahi Mahi with tropical mango salsa served with whipped garlic potatoes and seasonal vegetables.

Served with rolls and butter

REFRESHMENTS

Freshly brewed coffee, decaffeinated coffee, and iced tea.

DESSERT

WEDDING CAKE Choose from a selection of flavors and styles from our preferred bakers.

\$78 per guest

To offer more than one choice of entrée to your guest, please add \$5 per person.
Above prices are subject to change, a taxable 20% service charge and applicable sales tax will apply.
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SPECIAL EVENTS Saturday Evenings

THE SILVER BUFFET

TRAY PASSED HORS D'OEUVRES

STARTER

MIXED FIELD GREEN SALAD Assorted greens and romaine hearts with balsamic vinaigrette, toasted almonds, gorgonzola cheese, and tomatoes.

BUFFET ENTRÉES

LEMON CHICKEN

Artichoke hearts, capers, garlic, fresh lemon, and white wine.

MARINATED LONDON BROIL (carved in view)

Slow roasted London Broil marinated with ginger, garlic, and soy sauce.

VEGETARIAN PASTA

With a fresh tomato basil garlic sauce.

Chicken add \$2

Shrimp add \$3

WHIPPED GARLIC POTATOES

FRESH SEASONAL VEGETABLES

Served with rolls and butter

REFRESHMENTS

Freshly brewed coffee, decaffeinated coffee, and iced tea.

DESSERT

WEDDING CAKE Choose from a selection of flavors and styles from our preferred bakers.

\$68 per guest

To offer more than one choice of entrée to your guest, please add \$5 per person.
Above prices are subject to change, a taxable 20% service charge and applicable sales tax will apply.
Day minimums are 75 guests and Evening minimums are 100 guests.
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THE BLACK TIE BUFFET

TRAY PASSED HORS D'OEUVRES

SALAD

MIXED FIELD GREEN SALAD Assorted greens and romaine hearts with balsamic vinaigrette, toasted almonds, gorgonzola cheese, and tomatoes.

CAESAR SALAD Crisp Romaine, diced tomatoes, Parmesan cheese, and herbed croutons.

PASTA

CHEESE TORTELLINI WITH SPICY TOMATO BASIL SAUCE, RICOTTA CHEESE, AND BASIL SAUCE

PASTA WITH SHRIMP, MUSHROOMS, AND ROASTED PEPPERS IN A PESTO CREAM SAUCE

BUFFET ENTRÉES Choice of two for your group

THAI MARINATED CHICKEN BREAST with Soy Ginger Glaze, Mango Salsa, and Roasted Peanuts

PRIME RIB WITH AU JUS WITH HORSERADISH CREAM (carved in view)

HONEY MUSTARD SALMON

WHIPPED GARLIC POTATOES

BASMATI RICE PILAF

FRESH SEASONAL VEGETABLES

Served with rolls and butter

REFRESHMENTS Freshly brewed coffee, decaffeinated coffee, and iced tea.

DESSERT

WEDDING CAKE Choose from a selection of flavors and styles from our preferred bakers.

\$80 per guest

To offer more than one choice of entrée to your guest, please add \$5 per person.
Above prices are subject to change, a taxable 20% service charge and applicable sales tax will apply.
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SPECIAL EVENTS Saturday Evenings

BEVERAGE SERVICE PACKAGES

UNLIMITED EVENING SERVICE (5 hours) \$15.95

Full selection of Karl Strauss freshly brewed handcrafted beers, California house red and white wines, soft drinks, mineral water and non-alcoholic beer.

BEVERAGE SERVICE OPTIONS Customized beverage packages available.

A LA CARTE OPTIONS

Sparkling Wine or Cider Toast \$2 per guest

Soft Bar Service - Soft drinks, juices, and mineral water. \$6.95 per guest

HOSTED BAR PER BEVERAGE

16 ounce beer \$5.95 per guest

Glass of House Wine \$6.95 per guest

Juice, Mineral Water, Soft Drink \$2.95 per guest

NO HOST BAR

For no host bar a \$300 fee with apply.

We offer children's prices for bar packages

The consumption of alcoholic beverages by any person under the age of 21 years is unlawful.

Above prices are subject to change, a taxable 20% service charge and applicable sales tax will apply.

Day minimums are 75 guests and evening minimums are 100 guests.

Minimums vary in December.



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DIRECTIONS

From North take Interstate 5 South to Interstate 805 to Sorrento Valley Road exit.
Go East (turn left).

From South take Interstate 805 North to Mira Mesa Boulevard exit.
Go East (turn right).

Turn left at Scranton Road and proceed up the hill, past the large, red landmark sculpture titled “Stargazer”, created by world famous sculptor Alexander Liberman.

Turn right into the San Diego Tech Center parking lot (your first right, after you pass “Stargazer”).

Proceed to the large, redwood structure marking the entrance to the Gardens, located at the line of trees that border the parking lot.

Follow the path into the Gardens, crossing the bridge over the Koi pond to the restaurant entrance.

Karl Strauss Brewery Gardens
9675 Scranton Road
San Diego, CA 92121

(858) 587-2739

