



## GROUP EVENTS AND BANQUETS

### COLUMBIA STREET AMBER 18.95

Please select 4 for your group. Guest to have choice of 1 the night of event.

#### THE BIG BEER BURGER

Intrigued? You're not alone. Our signature burger is basted with Columbia Street Amber, topped with Red Trolley Ale onions, Tower 10 IPA mushrooms, beer-brined bacon, Wreck Alley Imperial Stout cheddar, tomato, lettuce, and fries. Served with Tower 10 IPA steak sauce.

#### EL JARDÍN BURGER

Veggie black bean patty, grilled zucchini, avocado, roasted red peppers, pepper jack, pea shoots, tomato, onion, chili aioli, with a baby iceberg wedge, toasted almonds, and ranch dressing.

#### MESQUITE CHICKEN SANDWICH

Grilled chicken breast, avocado, beer-brined bacon, white cheddar, tomato, lettuce, toasted bun, chili aioli, with house-made chips.

#### ZOE'S SALAMI CHOP SALAD

Nitrite-free Genovese Salami from Zoe's Meats in Santa Rosa, with Red Dragon cheese, peppadew peppers, dried Spanish chorizo, fennel, tomato, herb croutons, kale, romaine, radicchio, pecorino, and sherry vinaigrette.

#### CIABATTA MELT SANDWICH

Sliced turkey breast, smoked gouda, zucchini-red pepper slaw, pea shoots, tomato, and herb mayo on a toasted Sadie Rose ciabatta. Served with house-made chips.

#### TABOULI AND MELON SALAD

Organic spring mix, crumbled goat cheese, melon, strawberries, toasted almonds, whole wheat tabouli with cucumber, tomato, onion, mint, and raspberry-hazelnut vinaigrette.

Includes

**UNLIMITED SOFT DRINKS, COFFEE, OR TEA.**

Price does not include sales tax, taxable service charge, or equipment rentals if needed.

Price and items subject to seasonal changes.

Final guest count must be received 3 business days in advance of your event date.

Menus selected within 48 hours of your event may be subject to modifications.





## GROUP EVENTS AND BANQUETS

### PINTAIL PALE ALE 26.95

Pintail Pale Ale - Exploding with bright citrus hop flavors balanced by a crisp, malt backbone. Begin with a complimentary sample for each guest.\*

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#### SEARED AHI SALAD

Organic spring mix, sashimi-grade peppered Ahi, pickled ginger, wontons, mushrooms, tomato, sesame seeds, firecracker sauce, and citrus vinaigrette.

#### MEDITERRANEAN SALAD WITH PRIME TOP SIRLOIN

Cucumber, tomato, romaine, radicchio, red onions, feta, Kalamata olives, grilled flatbread, basil, and Greek dressing.

#### HABANERO JACK CHICKEN SANDWICH

Buttermilk fried chicken breast, habanero jack, beer-brined bacon, apple-cabbage slaw, red pepper smear, curly endive, toasted bun, with fries.

#### VEGGIE LINGUINE

Follow the Sun Kölsch-spiced spicy tomato sauce, broccolini, mushrooms, roasted red peppers, spinach, feta, and arugula pesto.

#### FISH N CHIPS

Battered Alaskan Cod, caper remoulade, and house-made broccoli slaw.

#### GRILLED LATIN CHICKEN

Mesquite chicken breast, quinoa rice, sautéed green beans, Latin-citrus sauce, tomatoes, and cotija cheese.

Includes

**NEW YORK CHEESECAKE** paired with a sample of **WRECK ALLEY IMPERIAL STOUT**\*

Includes

**UNLIMITED SOFT DRINKS, COFFEE, OR TEA.**

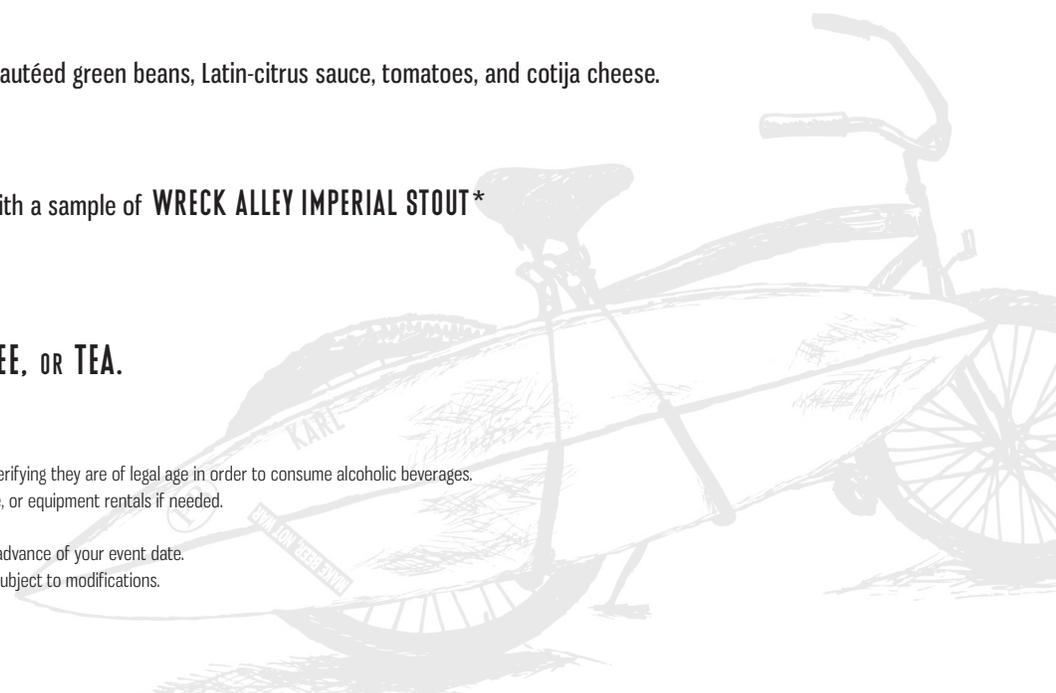
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## GROUP EVENTS AND BANQUETS

### TOWER 10 IPA 31.95

Tower 10 IPA - Packed with Pacific Northwest hops for massive pine, grapefruit, and citrus flavors. Begin with a complimentary sample for each guest.\*

Includes

**MIXED GREENS SALAD**

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#### **GINGER CRUSTED SALMON**

Sustainably-farmed Norwegian salmon topped with ginger-panko crust, sautéed spinach and red onion, avocado, steamed broccoli, and firecracker sauce.

#### **THE BEER-BRINED CHOPS**

French-cut pork chops brined in Red Trolley Ale. Garlic mashed red potatoes, sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce.

#### **GRILLED LATIN CHICKEN**

Mesquite chicken breast, quinoa rice, sautéed green beans, Latin-citrus sauce, tomatoes, and cotija cheese.

#### **SPICY TOFU CURRY**

Our curry is house-made with locally sourced all natural Thai green curry paste, and simmered in coconut milk with mushrooms, pea shoots, spinach, citrus-glazed crispy organic tofu, and quinoa rice.

#### **PRIME TOP SIRLOIN**

Garlic mashed red potatoes, grilled broccolini, and Wreck Alley Imperial Stout mushroom gravy.

Includes

**NEW YORK CHEESECAKE** paired with a sample of **WRECK ALLEY IMPERIAL STOUT\***

Includes

**UNLIMITED SOFT DRINKS, COFFEE, OR TEA.**

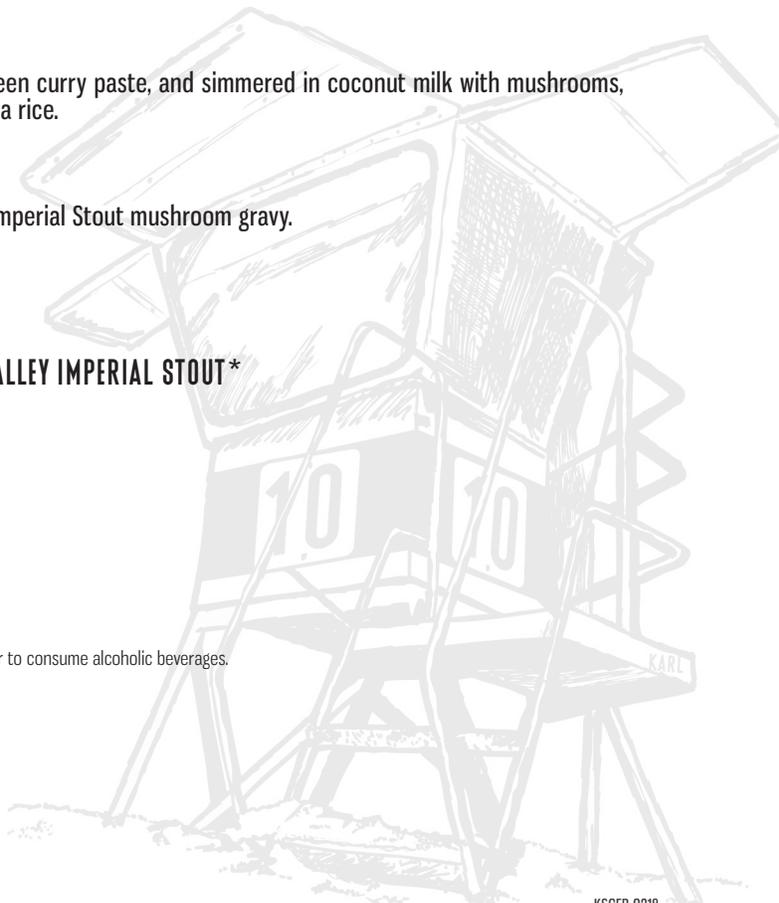
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### RED TROLLEY ALE 39.95

Red Trolley Ale - Boldly brewed with a half-ton of caramelized malts for rich toffee and dark fruit flavors. Begin with a complimentary sample for each guest.\*

Starters (one for every 4 - 6 guests)

**SPICY HUMMUS AND FLAT BREAD AND BUFFALO WINGS**

Includes

**MIXED GREENS SALAD**

#### **GINGER CRUSTED SALMON**

Sustainably-farmed Norwegian salmon topped with ginger-panko crust, sautéed spinach and red onion, avocado, steamed broccoli, and firecracker sauce.

#### **THE BEER-BRINED CHOPS**

French-cut pork chops brined in Red Trolley Ale. Garlic mashed red potatoes, sautéed green beans, broccoli, firecracker sauce, and spicy mustard sauce.

#### **GRILLED LATIN CHICKEN**

Mesquite chicken breast, quinoa rice, sautéed green beans, Latin-citrus sauce, tomatoes, and cotija cheese.

#### **PRIME TOP SIRLOIN**

Garlic mashed red potatoes, grilled broccolini, and Wreck Alley Imperial Stout mushroom gravy.

Includes

**“BEERAMISU”** paired with a sample of **WRECK ALLEY IMPERIAL STOUT\***

Includes

**UNLIMITED SOFT DRINKS, COFFEE, OR TEA.**

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# GROUP EVENTS AND BANQUETS

## MOSAIC BUFFET 36.95

Minimum 20 people required.  
Less than 20 people additional \$5 per person.

### SALAD - SELECT 1

#### MIXED GREENS SALAD

Gorgonzola cheese, toasted almonds, tomatoes, and balsamic vinaigrette

#### CLASSIC CAESAR SALAD

Fresh Romaine, Croutons, Parmesan, Caesar Dressing

#### MEDITERRANEAN SALAD

Cucumber, tomato, romaine lettuce, radicchio, red onions, feta Kalamata olives, grilled flatbread, basil and Greek dressing

### ENTREE - SELECT 1

#### GRILLED LATIN CHICKEN

#### VEGGIE LINGUINE

#### MAC ON TAP

### ENTREE - SELECT 1

#### PRIME TOP SIRLOIN

#### GINGER CRUSTED SALMON

#### BEER-BRINED CHOPS

### ACCOMPANIMENTS - SELECT 2

Long Grain Rice  
Garlic Mashed Red Potatoes  
House-made Broccoli Slaw  
Fresh Seasonal Vegetables  
Black Beans  
Cilantro Rice

### DESSERT - SELECT 1

New York Cheesecake  
Beeramisu

Includes

**ROLLS & BUTTER**

**UNLIMITED SOFT DRINKS, COFFEE, AND TEA**

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## GROUP EVENTS AND BANQUETS

### APPETIZER RECEPTION PACKAGE

Minimum of 20 guests applies.

Two Pieces of Each Appetizer ordered/Guest

**PACKAGE A** 17.95 Per guest

Your choice of 4 selections

**PACKAGE B** 18.95 Per guest

Your choice of 6 selections

**PACKAGE C** 19.95 Per guest

Your choice of 7 selections

**PACKAGE D** 24.95 Per guest

Go big and get ALL 10 appetizers!

### APPETIZER SELECTIONS

FRESH VEGETABLE CRUDITÉ

TOMATO BRUSCHETTA

BEER PRETZELS

BONELESS CHICKEN TENDERS Buffalo Style

SPICY HUMMUS AND FLAT BREAD

CRISPY BRUSSELS SPROUTS

CRISPY CALAMARI

BREWERY FRIES

AHI POKE

CHILI LIME SWEET POTATO FRIES

Not all items are available at all locations.

Price does not include sales tax, taxable service charge, or equipment rentals if needed.

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## GROUP EVENTS AND BANQUETS

# BEVERAGE SERVICE OPTIONS

### **PACKAGE A** 18.95 Per guest

#### Unlimited Service

Includes:

All Karl Strauss Beers on tap

House Wines

Juice

Mineral Water

Upgrade Available: Unlimited Karl Strauss Beers (All) and Specialty Wine \$29.95

### **PACKAGE B**

#### Hosted Bar - Tab Payable at End

Per Glass:

A selection of Karl Strauss Handcrafted Beer

House Wines

Champagne Toast

Juice

Mineral Water

### **PACKAGE C**

#### No Host Bar - Cash and Carry

Prices Vary Per Location

### **TASTER FLIGHT** Applicable to groups of 25 or less (Includes 4 - 4oz tasters of selected beer)

We can customize your taster to complement your menu selection

### **TAKE KARL HOME**

Growler - 68oz. container

Growler Fill, Core Beer

Growler Fill, Specialty Beer

Karl Strauss Pint Glasses

Karl Strauss Gift Cards for Sale (Available in all denominations)

Not all items are available at all locations.

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\*Unlimited beverage package can only be purchased in conjunction with a food package.



## GROUP EVENTS AND BANQUETS

### GENERAL POLICIES

1. Karl Strauss Group Events features Master Brewer Karl Strauss superb handcrafted beers and a distinguished list of wines. Please note that due to California State Law, absolutely no outside alcoholic beverages may be brought onto the premises. All guests must produce a valid form of identification verifying they are of legal age in order to consume any alcoholic beverage.
2. Patrons are required to notify Karl Strauss Group Events of the exact number of guests 3 business days prior to the event. This number constitutes the patrons guarantee. If less than the guaranteed number of guests attend the function, the patron will be charged for the original guaranteed number. If no guarantee is given, the expected number of people will be the charged guarantee.
3. Food and beverage prices are subject to change. Prices vary according to the menu and type of event.
4. There is an entrée maximum for all sit down functions.
5. A credit card authorization form is required for all events. Credit cards are used to secure space and will not be processed unless you cancel your event.
6. All events are to be paid in full at the conclusion of the event.
7. The engagee agrees to assume liability for all damages to the property both during the function and during the departure.
8. We do not assume responsibility for damages to, or loss of, engager's articles, props, or equipment.
9. Applicable California Sales Tax and a Taxable Service Charge will be added to the total bill.
10. A signed contract is required for a guarantee of pricing and event security.
11. Menus selected within 48 hours of your event may be subject to modifications.