



GROUP EVENTS and BANQUETS

COLUMBIA STREET AMBER 19.95

THE BIG BEER BURGER

Basted with Columbia Street Amber, topped with Red Trolley Ale onions, Tower 10 IPA mushrooms, beer-brined bacon, gruyere, tomato, lettuce, with fries.

v THE BEYOND BURGER (VEGAN)

Grilled GMO-free, no soy, gluten-free, plant-based Beyond Meat patty, with avocado chimichurri, pickled onions, lettuce, tomato, with fries.

MESQUITE CHICKEN SANDWICH

Grilled chicken breast, avocado, beer-brined bacon, white cheddar, tomato, lettuce, toasted Sadie Rose bun, chili aioli, with fries.

CHOP SHOP CHICKEN SALAD

Gorgonzola, avocado, beer-brined bacon, piquillo and poblano peppers, cilantro, carrots, tomato, corn tortilla strips, romaine, mixed lettuce, and chili Ranch dressing.

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, and TEA.

*All guests must produce a valid form of identification verifying they are of legal age in order to consume alcoholic beverages.

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.



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TOWER 10 IPA 31.95

Includes
MIXED GREENS SALAD

GINGER CRUSTED SALMON

Sustainably-farmed Norwegian salmon topped with ginger-panko crust, green beans, avocado, steamed broccoli, and firecracker sauce.

THE BEER-BRINED CHOPS

French-cut pork chops brined in Red Trolley Ale, with 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.

v TOFU QUINOA RICE BOWL (VEGAN)

Avocado, tahini-cilantro quinoa rice, steamed broccoli, IPA mushrooms, shredded carrot, pickled onion, spicy chili sauce, and sesame seeds.

PRIME TOP SIRLOIN

Sautéed green beans, broccoli, and Wreck Alley Imperial Stout mushroom gravy.

Includes
NEW YORK CHEESECAKE

Includes
UNLIMITED SOFT DRINKS, COFFEE, and TEA.

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FOLLOW THE SUN BUFFET 26.95

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

Includes
CHOICE OF SALAD OR DESSERT

SALAD

MIXED GREENS SALAD

Gorgonzola cheese, toasted almonds, tomatoes, and citrus vinaigrette and ranch dressing served on the side

ENTREE - SELECT 2

GRILLED CHEDDAR BRATWURST

GRILLED LATIN CHICKEN

MAC ON TAP | THE NORM

ACCOMPANIMENTS - SELECT 2

Quinoa Rice Blend
House-made Broccoli Slaw
Fresh Seasonal Vegetables

DESSERT

New York Cheesecake

Includes
UNLIMITED SOFT DRINKS, COFFEE, and TEA.

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MOSAIC BUFFET 36.95

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

SALAD

MIXED GREENS SALAD

Gorgonzola cheese, toasted almonds, tomatoes, and citrus vinaigrette and ranch dressing served on the side

ENTREE - SELECT 2

GRILLED LATIN CHICKEN

MAC ON TAP | THE NORM

PRIME TOP SIRLOIN

GINGER CRUSTED SALMON

BEER-BRINED CHOPS

ACCOMPANIMENTS - SELECT 2

Quinoa Rice Blend

House-made Broccoli Slaw

Fresh Seasonal Vegetables

DESSERT

New York Cheesecake

Includes

UNLIMITED SOFT DRINKS, COFFEE, and TEA.

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

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APPETIZER RECEPTION PACKAGE

Minimum of 20 guests applies.

PACKAGE A 18.95 Per guest

Your choice of 4 selections

PACKAGE B 20.95 Per guest

Your choice of 6 selections

APPETIZER SELECTIONS

FRESH VEGETABLE CRUDITÉ

BEER PRETZELS

BONELESS CHICKEN TENDERS Buffalo Style

HARISSA HUMMUS and PITA CHIPS

CRISPY BRUSSELS SPROUTS

CRISPY SHRIMP & JALAPEÑOS

BREWERY FRIES

AHI POKE

CHILI LIME SWEET POTATO FRIES

Not all items are available at all locations.

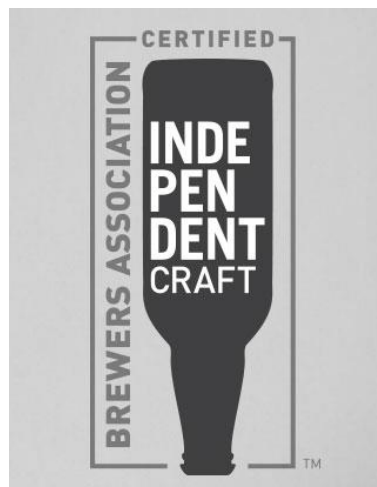
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BEVERAGE SERVICE OPTIONS

UNLIMITED SERVICE

\$18.95 per guest includes UNLIMITED Karl Strauss Core Beers on Tap, Mondavi House Wine (Chardonnay and Cabernet only), and soft drinks.

\$29.95 per guest includes UNLIMITED ALL Karl Strauss Beers on Tap, including specialty and small batch brews, ALL wines on our wine list, and soft drinks.

HOSTED BEVERAGES - CHARGED ON CONSUMPTION

All beer and wine ordered will be added to the main tab.

CASH AND CARRY SERVICE

Guests pay for their own alcohol on individual tabs.

**Cash and Carry beverages are NOT applied towards the food and beverage minimum.

**For parties over 50 guests, a \$100 labor fee will be added for cash and carry service.

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.

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.

*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.