



GROUP EVENTS AND BANQUETS

COLUMBIA STREET AMBER 19.95

Columbia Street Amber - Imported Munich malts give our Amber its deep bronze color, smooth body, and crisp toasted flavor.

Begin with a complimentary sample for each guest.*

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

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.

THE BEYOND BURGER

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

MESQUITE CHICKEN SANDWICH

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

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.

SHRIMP PO' BOY

Crispy shrimp stuffed into a toasted French roll with fried pickles and jalapenos, chili-lime remoulade, tomato, chipotle ale mayo, broccoli slaw, with fries.

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.

*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.



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.*

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

SEARED AHI SALAD

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

CHOPPED GREEK SALAD WITH SPICY BEER-MARINATED SKIRT STEAK

Romaine, organic mixed greens, cucumber, tomato, red onion, roasted red peppers, feta, Kalamata olives, basil, crispy garbanzo beans, 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 Sadie Rose bun, with fries.

VEGGIE LINGUINE

Follow the Sun Pilsner-spiked spicy tomato sauce, broccoli, 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.

*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.



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

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

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.

SPICY TOFU CURRY

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

PRIME TOP SIRLOIN

Sautéed green beans, broccoli, 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.

*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.



GROUP EVENTS AND BANQUETS

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)

HARISSA HUMMUS AND PITA CHIPS AND BUFFALO WINGS

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.

PRIME TOP SIRLOIN

Sautéed green beans, broccoli, 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.

*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.



GROUP EVENTS AND BANQUETS

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 – SELECT 1

MIXED GREENS SALAD

Gorgonzola cheese, toasted almonds, tomatoes, and balsamic vinaigrette

CLASSIC CAESAR SALAD

Fresh Romaine, Croutons, Parmesan, Caesar Dressing

CHOPPED GREEK SALAD

Romaine, organic mixed greens, cucumber, tomato, red onion, roasted red peppers, feta, Kalamata olives, basil, crispy garbanzo beans, and Greek dressing

ENTREE – SELECT 2

TURKEY BURGER

GRILLED CHEDDAR BRATWURST

GRILLED LATIN CHICKEN

VEGGIE LINGUINE

MAC ON TAP | THE NORM

ACCOMPANIMENTS – SELECT 2

Quinoa Rice Blend
House-made Broccoli Slaw
Fresh Seasonal Vegetables
Black Beans

Includes

ROLLS & BUTTER

UNLIMITED SOFT DRINKS, COFFEE, AND TEA

DESSERT – SELECT 1

New York Cheesecake
Beeramisu

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

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

CHOPPED GREEK SALAD

Romaine, organic mixed greens, cucumber, tomato, red onion, roasted red peppers, feta, Kalamata olives, basil, crispy garbanzo beans, and Greek dressing

ENTREE - SELECT 1

GRILLED LATIN CHICKEN

VEGGIE LINGUINE

MAC ON TAP | THE NORM

ENTREE - SELECT 1

PRIME TOP SIRLOIN

GINGER CRUSTED SALMON

BEER-BRINED CHOPS

ACCOMPANIMENTS - SELECT 2

Quinoa Rice Blend
House-made Broccoli Slaw
Fresh Seasonal Vegetables
Black Beans

DESSERT - SELECT 1

New York Cheesecake
Beeramisu

Includes

ROLLS & BUTTER

UNLIMITED SOFT DRINKS, COFFEE, AND 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

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

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.

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.



GROUP EVENTS AND BANQUETS

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.