



KARL STRAUSS WEDDINGS

WEDDING PACKAGES

Our Special Events Department is pleased to provide assistance for your event. Give us a call at (858) 692-8374. Our packages include the following:

- Choice of Two Tray Passed Hors d'Oeuvres.
- Choice of a Plated or Buffet Menu.
- Disc Jockey Services for 5 hours. (If your guest count drops below 100 guests you are responsible for \$250 toward DJ fee)
- Custom Wedding Cake or Cupcakes provided by The French Gourmet.
- Bistro China, Flatware, Glassware, and Linen Napkins.
- Guest Seating Tables, Chairs, and Linens.
- Tables with Linens for: Cake, Gifts, Sign In, and Head Table.
- Free On Site Parking.
- On Site Day of Coordinator.

On site outdoor Ceremony package \$800

- Natural wood chairs
- Water station
- Choice of 2 arches
- Day-of Coordinator
- Ceremony rehearsal coordination
- Ceremony DJ
- 4 speaker sound system
- 2 microphones



KARL STRAUSS WEDDINGS

HORS D'OEUVRES OPTIONS - SELECT 2

BRUSCHETTA ON GARLIC CROSTINI

DUCK FAT PRETZEL BITES

SHRIMP COCKTAIL

CRISPY SHRIMP AND JALAPENOS

BEER SAUSAGES

FIRECRACKER CHICKEN TENDERS WITH SPICY SOY GINGER GLAZE

SESAME CHICKEN WITH THAI RED CURRY SAUCE

AHI WONTON

CRISPY TOFU WITH SWEET CHILI GLAZE

ASSORTED CHEESE AND FRESH VEGETABLE DISPLAY

SLICED SEASONAL FRUIT DISPLAY

***ADD ADDITIONAL APP - \$5 PER SELECTION PER PERSON**



KARL STRAUSS WEDDINGS

THE BREWMASTER PLATED MENU

See Entrée for Package Pricing

SALAD - SELECT 1

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

MIXED GREENS

Gorgonzola Cheese, Toasted Almonds, Tomatoes, Raspberry Hefeweizen Balsamic Vinaigrette Dressing

ENTRÉE - SELECT 1

PRIME TOP SIRLOIN

\$90 per person

Served with Sautéed Mushroom Wreck Alley Gravy, Garlic Whipped Red Potatoes, Seasonal Vegetables

BEER BRINED PORK CHOPS

\$85 per person

Grilled Bone in Chops Brined in Red Trolley Ale, Garlic Mashed Red Potatoes, Sautéed Green Beans, Broccoli, Firecracker Sauce, Spicy Mustard Sauce

GINGER CRUSTED SALMON

\$85 per person

Sustainably-Farmed Norwegian Salmon Topped With Ginger-Panko Crust, Green Beans, Avocado, Steamed Broccoli, And Firecracker Sauce

LEMON HEF CHICKEN

\$82 per person

Pan Roasted Chicken Breast, Windansea Wheat Fresh Lemon Sauce, Garlic Artichoke Hearts, Capers, Garlic Mashed Red Potatoes, Steamed Broccoli

DUAL ENTRÉE #1: PRIME TOP SIRLOIN AND PANKO CRUSTED SHRIMP

\$88 per person

Top Sirloin With Mushroom, Wreck Alley Gravy, And Panko Crusted Shrimp Served With Garlic Mashed Potatoes And Seasonal Vegetables

DUAL ENTRÉE #2: BEER-BRINED CHOP AND GINGER CRUSTED SALMON FILET

\$86 per person

Grilled Bone-In Chop Brined In Red Trolley Ale And Ginger Crusted Salmon With A Firecracker Sauce Served With Garlic Mashed Potatoes And Seasonal Vegetables

DUAL ENTRÉE #3: LEMON HEF CHICKEN AND PANKO CRUSTED SHRIMP

\$84 per person

Pan Roasted Chicken Breast, Windansea Wheat Fresh Lemon Sauce, And Panko Crusted Shrimp Served With Quinoa Rice And Seasonal Vegetables

Dinner Rolls and Butter

Coffee, Decaffeinated Coffee, Hot and Iced Tea



KARL STRAUSS WEDDINGS

THE BREW KETTLE BUFFET \$93 per person

SALAD - SELECT 2

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

MIXED GREENS

Gorgonzola Cheese, Toasted Almonds, Tomatoes, Raspberry Hefeweizen Balsamic Vinaigrette Dressing

ENTRÉE - SELECT 2

LEMON HEF CHICKEN

Pan Roasted Chicken Breast, Windansea Wheat Hefeweizen Fresh Lemon Sauce, Garlic Artichoke Hearts, Capers, Tomatoes, and Basil

GRILLED MARINATED LONDON BROIL*

Slow Roasted London Broil Marinated with Ginger, Garlic, and Soy Sauce

MAC ON TAP

Large Elbow Noodles, Cheese Sauce, Parmesan Breadcrumb Topping
With Chicken \$2 per person
Beer Brined Bacon \$2 per person

GINGER CRUSTED SALMON

Sustainably-Farmed Norwegian Salmon Topped With Ginger-Panko Crust, Green Beans, Avocado, Steamed Broccoli, And Firecracker Sauce

PESTO CHICKEN PASTA

Linguine, Creamy Spicy Tomato Sauce, Mushrooms, Roasted Red Peppers, Spinach, Parmesan, Feta, Arugula Pesto

*ADD ADDITIONAL ENTRÉE - \$6 PER PERSON

ACCOMPANIMENTS - SELECT 2

Creamy Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Quinoa Rice

Dinner Rolls & Butter (included in buffet)

Coffee, Decaffeinated Coffee, Hot and Iced Tea

* Carving Attendant: \$150
A taxable 20% Service Charge & Applicable Sales Tax applies.
All prices are subject to change, food and beverage minimums do apply.



KARL STRAUSS WEDDINGS

BEVERAGE SERVICES

UNLIMITED BEER AND WINE SERVICE

\$35.00 per person – 5 hours Unlimited Service

Full Menu of Karl Strauss Handcrafted Beers on Tap, House Wine, Soft Drinks, Juice, Sparkling Water, Coffee, and Hot Tea

Includes Champagne Toast

Includes Tableside Beer & Wine Service During Dinner

House Wines - CK Mondavi Chardonnay, CK Mondavi Cabernet, & CK Mondavi White Zinfandel

UPGRADED UNLIMITED BEER AND SPECIALTY WINE SERVICE

\$45.00 per person – 5 hours Unlimited Service

Full Menu of Karl Strauss Handcrafted Beers on Tap, House Wine, Soft Drinks, Juice, Sparkling Water, Coffee, and Hot Tea

Includes Champagne Toast

Includes Tableside Beer & Wine Service During Dinner

Upgraded Specialty Wines – wine list available upon request

OTHER BEVERAGE SERVICE OPTIONS

HOSTED BAR ON CONSUMPTION

Bar Bill to be Paid at the End of the Event

\$7 Handcrafted Beer

\$8 House Wine

\$3 Soft Drink or Juice or Mineral Water

NO HOST/CASH AND CARRY

\$500 bartender fee will apply



KARL STRAUSS WEDDINGS

ADDITIONAL RECEPTION/LATE NIGHT APPETIZER PLATTERS

(All appetizer platters have 50 pieces unless otherwise noted)

BRUSCHETTA ON GARLIC CROSTINI

\$80.00++/platter

DUCK FAT PRETZEL BITES

\$80.00++/platter

BEER PRETZELS

\$80.00++/platter

HARISSA HUMMUS AND PITA CHIPS

\$80.00++/platter

CRISPY BRUSSELS SPROUTS

\$80.00++/platter

SESAME CHICKEN WITH THAI RED CURRY SAUCE

\$85.00++/platter

FIRECRACKER CHICKEN TENDERS WITH SPICY SOY GINGER GLAZE

\$100.00++/platter

BUFFALO STYLE CHICKEN TENDERS

\$100.00++/platter

AHI WONTON

\$100.00++/platter

CRISPY SHRIMP AND JALAPEÑOS

\$150.00/platter

SHRIMP COCKTAIL

\$175.00++/platter

BEER SAUSAGES

\$80.00++/platter

CRISPY TOFU WITH SWEET CHILI GLAZE

\$80.00++/platter

BREWERY FRIES: REGULAR OR SWEET POTATO

\$80.00++/platter

WARM CHOCOLATE CHIP COOKIES AND MILK

\$80.00++/platter

*SLICED SEASONAL FRUIT DISPLAY (Serves 35 guests)

\$85.00++/display

*CHEESE AND VEGETABLE DISPLAY (Serves 35 guests)

\$100.00++/display

A taxable 20% Service Charge & Applicable Sales Tax applies.
All prices are subject to change, food and beverage minimums do apply.

KSGEB 0119



KARL STRAUSS WEDDINGS

ADDITIONAL SERVICES/ENHANCEMENTS

- **ADDITIONAL HOUR FOR DJ - \$125**
- **TV RENTAL (9 TOTAL) - \$200**
- **KARAOKE - \$125**
- **DANCE FLOOR LIGHTING - \$125**
- **ROOM UP LIGHTING - \$125**
- **MONOGRAM/LOGO PROJECTION - \$250**
- **CEREMONY AISLE RUNNER - \$125**



KARL STRAUSS WEDDINGS

TIME

Saturday Evening Events begin at 6:00 p.m., must end by Midnight, and have a \$8200++ in food only minimum*. Sunday Evening Events begin at 6:00 p.m., must end by 11:00 p.m., and have a \$6500++ minimum*.

* Service charge of 20% and current sales tax are in addition to the price quoted.

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 business days prior to the event in the form of a cashier's check or credit card. (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, vegetarian, vegan, and gluten-free meals available.