



KARL STRAUSS WEDDINGS

WEDDING PACKAGES

Our Special Events Department is pleased to provide assistance for your event.
Please email us at weddings@karlstrauss.com.

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, Serving Staff, and Bartenders.
- Use of entire venue with no venue fee!

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

Final guest count must be received at least 10 days before the event.

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



KARL STRAUSS WEDDINGS

HORS D'OEUVRES OPTIONS - SELECT 2

BRUSCHETTA ON GARLIC CROSTINI

DUCK FAT PRETZEL BITES

SHRIMP COCKTAIL

CRISPY BRUSSEL SPROUTS

BEER SAUSAGE

FIRECRACKER CHICKEN TENDERS WITH SPICY SOY GINGER GLAZE

FLOWER POWER CAULIFLOWER WITH SOY GLAZE AND RED HOT CHILI PEPPER SAUCE

AHI * POKE WITH WONTONS

CRISPY TOFU WITH SWEET CHILI GLAZE

ASSORTED CHEESE AND FRESH VEGETABLES DISPLAY

SLICED SEASONAL FRUIT DISPLAY

ADD ADDITIONAL APP - \$5 PER SELECTION PER PERSON

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THE BREWMASER PLATED MENU

(Please see Entrée Selection for Pricing)

SALAD – SELECT 1

CAESAR SALAD

Romaine hearts, croutons, parmesan, Caesar dressing

CHOPPED SANTA FE SALAD

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

MIXED ORGANIC

Spring mix, romaine, gorgonzola, toasted almonds, tomato, cranberries, raspberry-Hefeweizen balsamic vinaigrette

ENTRÉES

PRIME TOP SIRLOIN *

\$90 per person

Wreck Alley Imperial Stout mushroom gravy, garlic mashed 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, ginger-panko crust, sautéed green beans, avocado, steamed broccoli, firecracker sauce

LEMON HEF CHICKEN

\$82 per person

Grilled chicken breast with artichoke hearts, capers, Windansea Wheat lemon sauce, garlic mashed red potatoes, steamed broccoli

GRILLED TOFU STACK

\$82 per person

Grilled tofu, zucchini, piquillo peppers, IPA mushrooms, salsa guajillo, fried cage-free egg*, avocado, greens, sesame, tahini drizzle
V - No egg, GF - No IPA mushrooms

DUAL ENTRÉE: PRIME TOP SIRLOIN * AND PANKO CRUSTED SHRIMP

\$93 per person

Top Sirloin with Wreck Alley Imperial Stout mushroom gravy, panko-crusted Shrimp served with garlic mashed red potatoes, seasonal vegetables

Includes

Dinner rolls and butter

Coffee, Decaffeinated Coffee, Hot & Iced Tea Stations

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BREW KETTLE BUFFET \$93 per person

SALAD – SELECT 2

CAESAR SALAD

Romaine hearts, croutons, parmesan, Caesar dressing

CHOPPED SANTA FE SALAD

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

MIXED ORGANIC

Spring mix, romaine, gorgonzola, toasted almonds, tomato, cranberries, raspberry-Hefeweizen balsamic vinaigrette

ENTRÉES – SELECT 2

LEMON HEF CHICKEN

Grilled chicken breast, artichoke hearts, capers, Windansea Wheat lemon sauce

GRILLED MARINATED LONDON BROIL *

(Carver fee of \$150 if you would like London Broil carved by an attendant)

London Broil marinated with ginger, garlic, and soy sauce

MAC ON TAP

Large Elbow Noodles, gorgonzola, gruyere, cheddar, and a crispy parmesan breadcrumb topping

Add Chicken \$2 per person

Add Beer-Brined Bacon \$2 per person

GINGER CRUSTED SALMON *

Sustainably-farmed Norwegian salmon, ginger-panko crust, sautéed green beans, avocado, steamed broccoli, firecracker sauce

VEGGIE LINGUINE

Spicy tomato sauce, mushrooms, roasted red peppers, broccoli, parmesan, feta, arugula, basil

ADD ADDITIONAL ENTRÉE – \$6 PER PERSON

ACCOMPANIMENTS – SELECT 2

GARLIC RED MASHED POTATOES • FRESH SEASONAL VEGETABLES • QUINOA RICE

Includes

Dinner rolls and butter

Coffee, Decaffeinated Coffee, Hot & Iced Tea Stations

For individual guests with dietary restrictions, we offer the following:

GRILLED TOFU STACK

Grilled tofu, zucchini, piquillo peppers, IPA mushrooms, salsa guajillo, fried cage-free egg*, avocado, greens, sesame, tahini drizzle.

V – No egg, GF – No IPA mushrooms

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ADDITIONAL RECEPTION /LATE NIGHT APPETIZERS PLATTERS

All platters serve approximately 20 guests. Please choose 1 selection per platter.

DUCK FAT PRETZEL BITES

\$80.00++/platter

BEER PRETZELS

\$80.00++/platter

HARISSA HUMMUS AND PITA CHIPS

\$80.00++/platter

CRISPY BRUSSEL SPROUTS

\$80.00++/platter

FLOWER POWER CAULIFLOWER WITH SOY GLAZE AND RED HOT CHILI PEPPER SAUCE

\$80.00++/platter

FIRECRACKER CHICKEN TENDERS WITH SPICY SOY GINGER GLAZE

\$90.00++/platter

BUFFALO-STYLE CHICKEN TENDERS

\$90.00++/platter

AHI * POKE WITH WONTONS

\$100.00++/platter

SHRIMP COCKTAIL

\$110.00++/platter

BEER SAUSAGE

\$90.00++/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

\$85.00++/platter

CHEESE and VEGETABLES

\$100.00++/platter

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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 Sparkling Wine 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

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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

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TIME

Saturday Day Weddings begin at 11:00am and conclude at 3:00pm.
Minimum spend is \$5000++ in food and beverage.

Saturday Evening Weddings begin at 6:00pm and conclude at Midnight.
Minimum spend is \$8200++ in food only.

Sunday Evening Weddings begin at 6:00pm and conclude at 11:00pm.
Minimum spend is \$6500++ in food and beverage.

*20% service charge and current CA Sales Tax are not included in the minimum spend.

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.

DJ FEE

If your guest count drops below 100, there is a \$250 DJ Fee.

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