



KARL STRAUSS WEDDINGS

EVENT PACKAGES

Our Special Events Department is pleased to provide assistance for your event. Give us a call at (858) 581-7323. Our packages include the following:

- Choice of Two Tray Passed Hors d'Oeuvres.
- Choice of a Seated 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 provided by one of San Diego's leading bakery.
- 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 Ceremony Location with Chairs, Archway, and Ceremony Rehearsal Coordination at Additional Cost \$700++

* Ceremony Aisle Runner Available at Additional Cost \$125



KARL STRAUSS WEDDINGS

TIME

Saturday Day Events begin at 11:00 a.m., must end by 4:00 p.m., and have a \$6500++ minimum*.

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.

The Special Events Manager must make any special arrangements regarding changes in times prior to your event. You may arrive one half hour prior to your scheduled event time for photos. If guests arrive prior to the event you will be charged an additional \$250 per hour.

BEVERAGE SERVICE

Karl Strauss Brewing Company features superb handcrafted beers and a distinguished list of wines and sparkling wines.

Please note: Due to California State Law, absolutely no outside alcoholic beverages may be brought onto the premises. All guests must be able to produce a valid form of identification verifying that they are of legal age in order to drink alcoholic beverages. A \$500 fine will be added to host's final bill if any outside alcohol is brought onto the premises - this violates our ABC License.

GUARANTEE

A final guest count for your event is required 8 business days in advance. If you do not meet your minimum food expenditure the difference, or unmet minimum will be charged as a facility fee.

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.



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



KARL STRAUSS WEDDINGS

THE BREWMASTER SEATED 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

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

\$33.00 per person – 5 hours Unlimited Service

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

Includes champagne toast

HOSTED BAR/RUNNING A TAB

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

WINE SERVICE DURING DINNER

Mondavi Chardonnay, Cabernet, or Merlot

\$35.00 per bottle

NO HOST/CASH AND CARRY

\$500 bartender fee will apply

CHAMPAGNE TOAST

\$2.50 per person



KARL STRAUSS WEDDINGS

ADDITIONAL RECEPTION HORS D'OEUVRES

(All appetizer platters have 50 pieces unless otherwise noted)

BRUSCHETTA ON GARLIC CROSTINI

\$80.00++/platter

DUCK FAT PRETZEL BITES

\$80.00++/platter

SESAME CHICKEN WITH THAI RED CURRY SAUCE

\$85.00++/platter

FIRECRACKER CHICKEN TENDERS WITH SPICY SOY GINGER GLAZE

\$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

*SLICED SEASONAL FRUIT DISPLAY

\$85.00++/display
(Serves 35 guests)

*CHEESE AND VEGETABLE DISPLAY

\$100.00++/display
(Serves 35 guests)



KARL STRAUSS WEDDINGS

LATE NIGHT APPETIZER PLATTERS

All platters serve approximately 20 ppl

FRESH VEGETABLE CRUDITE

\$75.00 per platter

TOMATO BRUSCHETTA

\$75.00 per platter

BEER PRETZELS

\$75.00 per platter

BONELESS CHICKEN TENDERS BUFFALO STYLE

\$75.00 per platter

SPICY HUMMUS AND FLAT BREAD

\$75.00 per platter

CRISPY BRUSSELS SPROUTS

\$75.00 per platter

CRISPY SHRIMP AND JALAPEÑOS

\$75.00 per platter

BREWERY FRIES

\$75.00 per platter

AHI POKE

\$75.00 per platter

CHILI LIME SWEET POTATO FRIES

\$75.00 per platter

WARM CHOCOLATE CHIP COOKIES AND MILK

\$75.00 per platter

A taxable 20% Service Charge & Applicable Sales Tax applies.
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ADDITIONAL SERVICES/ENHANCEMENTS

- USE OF TV'S IN RESTAURANT (9 TOTAL) - \$200
- ADDITIONAL HOUR FOR DJ - \$125
- KARAOKE - \$125
- DANCE FLOOR LIGHTING - \$125
- ROOM UP LIGHTING - \$125
- MONOGRAM/LOGO PROJECTION - \$250



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DIRECTIONS

From North take Interstate 5 South to Interstate 805 to Sorrento Valley Road exit.
Go East (turn left).

From South take Interstate 805 North to Mira Mesa Boulevard exit.
Go East (turn right).

Turn left at Scranton Road and proceed up the hill, past the large, red landmark sculpture titled "Stargazer", created by world famous sculptor Alexander Liberman.

Turn right into the San Diego Tech Center parking lot (your first right, after you pass "Stargazer").

Proceed to the large, redwood structure marking the entrance to the Gardens, located at the line of trees that border the parking lot.

Follow the path into the Gardens, crossing the bridge over the Koi pond to the restaurant entrance.

Karl Strauss Brewery Gardens
9675 Scranton Road
San Diego, CA 92121

(858) 587-2739

