



## GREAT BASIN BREWING CO.

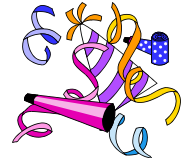
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Phone: (775) 355-7711 Fax: (775) 355-7832

5525 So. Virginia St. Reno, NV 89502

Phone: (775) 284-7711 Fax: (775) 284-7198

greatbasinbrewingco.com



### A PARTY AT TAPS N TANKS??

We can think of plenty of reasons to get your friends, family or business associates together for a party or gathering at Nevada's most award-winning brewery and restaurant. Great Basin Brewing Company serves great food, world-class handcrafted beer, wine and mixed drinks in a fun and exciting atmosphere. Our production facility is open for your party upon request and availability. We can provide a special casual buffet or appetizer party. Attached are menus for you to choose from but we are flexible if you have something else in mind. Call our Catering Manager, Melissa, at 775-284-7711 in Reno to reserve your space!

GREAT BASIN BREWING CO. has put together this package of information to make your planning easier. Our professional staff will be ready and willing to answer any additional questions you may have and assist you in putting together your most successful event yet!

**Menu Selections:** The brewery's special menu selections are offered only as suggestions. If you have a preference that is not included in our selections, we will be happy to arrange for a special menu just right to suit your needs. And don't forget the extras – delicious desserts to compliment every menu choice, a fun and unique atmosphere, Brewery tours, arrangements for special musical entertainment and more!

Your choices range from going very casual with an appetizer party to brunch, lunch or dinners that are served buffet style with plentiful portions for everyone. We can provide appetizer parties to meet most budgets. You may bring in your own cake or dessert for a service charge or you may order a variety of desserts from us.

**Beverage/Bar Service:** The brewery offers a variety of bar services to best suit your occasion and budget. We have the freshest and best beer around as well as specialty liquor drinks, a range of wines and homemade honey-birch style root beer and soft drinks. Drink prices generally run \$5.00 for most pints. Wine and one specialty drink available upon request.

**Hosted Bar** – One tab is run for all beverages sold and the final check is covered by one person. You can pre-arrange for a certain dollar amount to spend on the tab or it can be an unlimited amount. Drink tickets are also available.

**Cash Bar** – Each guest pays for his or her own beverage as it is ordered.

**Corkage** – Guests may desire to serve a specialty wine. The brewery can provide the appropriate glassware and a corkage fee of \$12.00 per 750ml bottle.

**Fees:** We charge a minimum set-up & breakdown fee of \$50.00 for events with a 25 or less head count. Events with a head count over 25 will be charged \$2.00 per person for the set-up & breakdown fee. Tables, chairs and linens will be at the cost of the person booking the party. We will organize the rental of such items and the fees associated with said rentals will be passed onto the person in charge. These prices vary depending on the amount needed for each event. Please contact us for more information.

**Payment:** Payment is requested at the conclusion of your event unless special prior arrangements have been made. Sales tax of 8.265% and 20% gratuity are in addition to prices quoted unless stated. **No gift cards accepted!**

**Guaranteed Guest Count:** At the brewery, we want to make sure that we have the food and services to properly handle your event. Please provide us with the number of guests (guaranteed guest count) one week prior to your event. The guaranteed count is the lowest number of meals for which you will be required to pay. And since we like to be prepared to take care of surprise guests, we will be ready to provide food for those last minute arrivals – up to ten percent (10%) over the guaranteed guest count. Your minimum charge for food and the set-up and breakdown fees will be for the guaranteed guest count with a maximum charge for the actual number in attendance – whichever is greater. For appetizer parties where the number of people can be variable, we will do our best to help you with the amount of food that would be considered satisfactory.

**Other:** We can accommodate anywhere from 25 to 150 guests, depending on the type of event and time of year. Less than 15 guests are welcome to dine in our Reno and Sparks restaurants during regular hours of operation from our regular menu. **All food and beverage prices are subject to change without notice.**

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THE RENO-SPARKS AREA'S MOST AWARD-WINNING BREWERY

## TAPS N TANKS

### CATERING & SPECIAL EVENTS APPETIZER MENU

Prices are for approximately 50 pieces per tray in most cases. In order to have enough food, figure 5-8 pieces per person attending the event, depending on the time of the event.

**Antipasto Platter** - Imported hard salami, pepperoni, assorted cheeses, olives, artichoke hearts, and peppers. **44.95**

**Chips and Salsa** - Crispy tortilla chips with fresh, fire-roasted salsa – enough for about 25 people) **24.95**

**Hoagie-Style Sandwich** – house-made Icky rolls with your choice of two meats and two cheeses with a garnish tray of veggies, garlic aioli, and spicy brown mustard. Choice of Black Forest ham, oven roasted turkey, salami or pastrami and pepper jack, cheddar, or Swiss cheese. **54.95 (20-25 people)**

**Spinach Artichoke Cheese Dip** – Served piping hot, a cheesy garlic and artichoke dip with crispy tortilla chips **39.95**

**Sausage Sampler Platter** – Selected premium sausages, prepared in bite size pieces, served with three alarm horseradish and spicy brown mustard – sausages include: Sweet Italian, Linguica, Great Basin's own proprietary recipe smoked German bratwurst, and a Wild Horse cheddar sausage. **48.95**

**Tri Tip Sliders** – Ale marinated tri tip steak, charbroiled and thinly sliced. Served on small bread rolls with a side of chimichurri, and BBQ sauces. **125.00**

**Vegetable Platter** – Fresh seasonal assorted vegetables served with ranch dipping sauce.  
**24.95 Medium (20-25 people) 34.95 Large (30-40 people)**

**Gourmet Cheese Board** – A selection of assorted cheeses, served with assorted crackers and Icky baguettes. **49.95**

**Bread and Spread Platter** - Freshly baked Icky bread and seasonal vegetables served with two spreads of your choice-basil hummus, bruschetta, tapenade, or Lorenzo cheese. **39.95**

**Zesty Shrimp and Crackers**—Cream cheese topped with cocktail sauce and bay shrimp surrounded by cocktail shrimp and crackers. **125.00**

**Assorted Pizzas** – Please see separate menu for pizza selections and prices.

**Stuffed Mushrooms**- Herb and cheese or sausage stuffed, oven baked mushrooms. **39.95**

**Fruit Platter** – Lavish array of the season's best local and imported fruits. **49.95**

**Dessert Platters**—Jackpot Porter Brownie Bites, Blondie Brownie Bites, Bread Pudding (ask for flavor options) **27.95**  
**Combo:** Porter brownies, Blondie brownies, and gourmet cookies **44.95**

Sales Tax, 8.265% and Gratuity, 20%, are not included

\*Prices subject to change without notice

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## Mixed Grill Menu

Priced per person inclusive of tax and gratuity

Includes Non-Alcoholic Beverages

Served Buffet Style for parties of 20 or more

### STARTER:

**Great Basin Greens** – Mixed greens, cucumbers, red onions, tomatoes and Icky croutons served with our house-made garlic vinaigrette and creamy ranch dressing. House-made sliced Icky bread served on the side.

ENTRÉES - Choose three items from the following for \$26.00:

### ● Beef and Pork:

**Ale marinated tri-tip** – charbroiled tri-tip marinated in our signature Wild Horse Ale marinade.

**Beer braised pot roast** – choice chuck roast rubbed with fresh herbs and slow braised in our award-winning Wild Horse Ale with root vegetables accompanied with Jackpot Porter gravy.

**Mixed Sausage platter** – selected premium sausages served with three alarm horseradish and spicy brown mustard. Sausages include: Italian, spicy Andouille, Great Basin's own proprietary recipe bratwurst, and a smoked cheddar German sausage made with our Wild Horse Ale.

**Pork Tenderloin**—Wild Horse Ale and mustard rubbed, slow roasted, hand sliced tender pork loin with a Wild Horse Ale sauce.

### ● Chicken:

**Chimichurri Chicken** – Charbroiled chicken breast topped with an herb and garlic Chimichurri Sauce.

**Citrus Herb-Roasted Chicken Breasts** – a succulent breast of chicken coated with garden fresh herbs and then slow roasted in a citrus-herb marinade.

**Barley Crusted Chicken**- Charbroiled Boneless Breast of Chicken coated in a crust of Barley and Seasonings,

### ● Pasta:

**Lasagna Classico** – layers of pasta, premium mozzarella, ricotta and parmesan cheeses, Italian sausage, seasoned ground beef, Italian herbs and our very own marinara sauce.

**Brewhouse Mac 'N Cheese** – Our down home Mac 'N Cheese made with five cheeses and topped with hardwood-smoked bacon, smoked gouda cheese and baked Ichthyosaur bread crumbs. \*vegetarian option available

### Accompaniments Include:

Sautéed Seasonal Vegetables

And

Vegetable Rice Pilaf

### Plus Your Choice of Potato

Garlic Red Mashed Potato

OR

Marzen Glazed Oven-Roasted Potatoes

Dessert: optional at additional charge; please inquire-. Outlaw Stout Brownie Platter or Individual choices include Bread Pudding, Float-tini's, or Outlaw Stout brownie topped with ice cream. If you would like to bring your own cake, there is a dessert charge of \$20.