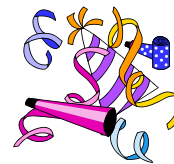


GREAT BASIN BREWING CO.

846 Victorian Ave., Sparks, NV 89431
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 THE BREWERY??

We can think of plenty of reasons to get your friends, family or business associates together for 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, where, on many nights you will find live music to compliment your party. Our restaurant is open for your event every day of the week and we have a separate dining area available for your party. A PA system is also available for your use. We can provide a special Brunch, Lunch or Dinner or a more 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 to reserve your space, Bonda at 775 355-7711 for Sparks or Melissa at 775 284-7711 for Reno.

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 any budget. Full dinners are available as well as our Mixed Grill selection. You may bring in your own cake 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 premium well liquors, a range of wines and homemade Honey-Birch style Root Beer and soft drinks. Drink prices generally run \$5.50 for most pints, house wine \$6.00, and well drinks \$6.00.

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. Any ticket turned in is charged for whatever beverage ordered. You are not charged up front.

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.

Payment: Payment is requested at the conclusion of your event unless special prior arrangements have been made. *Sales tax of 8.265% and 18% gratuity are in addition to prices quoted unless stated. We do not charge any room fees, set up fees or extra fees, unless mentioned at time of booking; in other words, no surprises!

Only one gift card accepted per event.

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 will be for the guaranteed guest count with a maximum charge for the actual number in attendance – whichever is greater.

Other: We can accommodate anywhere from 10 to 300 guests, depending on the type of event and time of year. Less than 15 guests are welcome to dine in our restaurant during regular hours of operation from our regular menu. Linens are available for extra charge. **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. **59.95 (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. **53.95**

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. **150.00**

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. **54.95**

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. **150.00**

Stuffed Mushrooms- Herb and cheese or sausage stuffed, oven baked mushrooms. **44.95**

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

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

Dessert Platters—Jackpot Porter Brownie Bites, Blondie Brownie Bites, Bread Pudding (ask for flavor options) **29.95**
Combo: Porter brownies, Blondie brownies, and gourmet cookies **44.95**

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

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Mixed Grill Menu—Taps N’ Tanks

Priced per person inclusive of tax, gratuity and non-alcoholic beverages \$29.00

Served Buffet Style for parties of 30 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 entrée items from the following (all 3 will be available to guests)

● 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 Outlaw Stout gravy.

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

● Chicken:

Margarita Chicken—Barley crusted chicken breast topped with garlic cream sauce, melted mozzarella and parmesan cheese, roasted tomatoes and finished with fresh basil.

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

● 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, Bread Pudding Platter, Cookie Platter or Combo Platter (brownies, blondies & cookies). If you would like to bring your own cake or dessert, there is a dessert charge of \$20.

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Taps N' Tanks-- Carving/BBQ Station

Available to parties of 30 or more – Served buffet style with our Chef at the carving station.
\$35/ person inclusive of tax (8.265%), gratuity (20%), and non-alcoholic beverages.

Salad - Tossed Green Salad with House Garlic Vinaigrette or Ranch Dressing and house-made Icky bread

Entrees ~~ Choose Three from the following: (all 3 will be available to guests)

■ **Beef and Pork:**

Prime Rib— beer braised, slow roasted prime rib

NY Strip Steak—chimichurri marinated NY Strip Steak flamed grilled and over roasted

■ **Poultry:**

Smoked Turkey—BBQ rubbed turkey breast smoked, topped with smoky BBQ sauce

Smoked Chicken Half's—BBQ rubbed chicken half's smoked, topped with smoky BBQ sauce

■ **Pork:**

Pulled Pork—lean pork, beer braised and smoked to a tender perfection in a smoky BBQ sauce

Ribs—beer braised pork ribs slow smoked, topped with a smoky BBQ sauce

Side Dishes included

- Sautéed Seasonal Vegetables
- Vegetable Rice Pilaf

And your choice of one potato:

- Baked potato station
- Mashed Garlic Red Potatoes
- Ale Glazed Oven Roasted Potatoes

Dessert: optional at additional charge; please inquire-. Outlaw Stout Brownie Platter, Blondie Brownie Platter, Bread Pudding Platter, Cookie Platter or Combo Platter (brownies, blondies & cookies). If you would like to bring your own cake or dessert, there is a dessert charge of \$20.