



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 GREAT BASIN BREWING CO??

Who wouldn't want 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 restaurant is open for your event most days of the week and we have a separate dining area available for parties of a certain size. A PA system is also available for your use. We can provide a special lunch or dinner menu, 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, Tonega 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 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 Lunch or Dinners that are served buffet style with plentiful portions for everyone. We can provide appetizer parties to meet most budgets. 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 \$6.00 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! Cash or credit card always accepted; checks need prior approval. *Please, only one gift card 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.



Appetizers

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.
(Sales tax and gratuity are not included)

Chips and Salsa - Crispy tortilla chips with fresh, fire-roasted salsa - (enough for about 25 people) **25.00**

Vegetable Platter - Fresh seasonal assorted vegetables served with ranch dipping sauce.
30.00 Medium (20-25 people) 50.00 Large (30-40 people)

Fruit Platter - Lavish array of the season's best local and imported fruits. **75.00**

Antipasto Platter - Imported hard salami, pepperoni, assorted cheeses, olives, artichoke hearts, and peppers. **50.00**

Gourmet Cheese Board - A selection of assorted cheeses, served with a variety of crackers. **60.00**

Deli-Style Sandwich - house-made Icky rolls with your choice of two meats and two cheeses topped with lettuce and tomato, served with a side of mayo and spicy brown mustard. Choice of Black Forest ham, oven roasted turkey, salami or pastrami and pepper jack, cheddar, or Swiss cheese. **65.00 (20-25 people)**

Spinach Artichoke Cheese Dip - Served piping hot, a cheesy garlic and artichoke dip with spinach served with crispy tortilla chips **40.00**

Stuffed Mushrooms - Herb and cheese or sausage stuffed, oven baked mushrooms. **50.00**

Sausage Sampler Platter - Spicy Andouille and Wild Horse Cheddar sausages, prepared in bite size pieces, served with grilled onions & peppers, horseradish and spicy brown mustard. **65.00**

Brewery Wings With Dip - Chicken wings in our Spicy Buffalo, Tangy BBQ, Peanut Thai or Hot Sweet Thai Sauce. You choose the sauce. **65.00**

Willy Dillys - Icky pickle spears (made exclusively for us by Nevada Brining Co. using our Ichthyosaur IPA) flash fried in our Wild Horse Ale beer batter and served with ranch dressing. **40.00**

Beer Battered Chicken Fingers - Strips of chicken breast dipped in our famous Wild Horse Ale beer batter, served with ranch dipping sauce. **55.00**

Jalapeno Wontons - Move over poppers - our own creation - a zesty blend of cheese and jalapenos in a creamy filling - served with our honey-jalapeno dipping sauce. **45.00**

Tri Tip Sliders - Ale marinated tri tip steak, charbroiled and thinly sliced. Served on Icky rolls with a side of chimichurri, and BBQ sauces. **150.00**

Dessert Platters - Outlaw Stout Brownie Bites, Blondie Brownie Bites, Gourmet Cookies. **30.00**
Combo: Stout brownies, Blondie brownies, and gourmet cookies **40.00**



Mixed Grill Buffet

\$22.98 per person plus tax and gratuity. (Includes non-alcoholic beverage)

~Salad, with 2 protein entrees, 1 pasta entrée, and 3 sides~

- **Salad**~ mixed greens, cucumbers, red onions, tomatoes, and Icky croutons served with house-made garlic vinaigrette and creamy ranch dressing. House-made sliced Icky bread served on the side.
- **Protein Entrée choices (choose 2):**
 - **Beef & Pork**
 - **Ale Marinated Tri-Tip**~ charbroiled tri tip marinated in our signature Wild Horse Ale marinade
 - **Beer Braised Pot Roast** ~pot roast braised with our award winning Wild Horse Ale then topped with beer gravy
 - **Mixed Sausage Platter**~ beer cheese bratwurst (made with cheddar and our Wild Horse Ale) and spicy Cajun Andouille, served with spicy brown mustard and horseradish
 - **Jamaican Jerk Pork Tenderloin**~ Pork tenderloin medallions slow cooked in our spicy Jamaican jerk sauce
 - **Chicken**
 - **Margarita Chicken**~ barley crusted chicken breast topped with garlic cream sauce, melted mozzarella and parmesan cheeses, roasted tomatoes and finished with fresh basil
 - **Citrus-Herb Roasted Chicken**~ chicken breasts coated with garden fresh herbs then slow roasted in a citrus-herb marinade
- **Pasta Entrée choices (choose 1):**
 - **Mushroom Ravioli's**~ four cheese mushroom ravioli's topped with house-made garlic cream sauce
 - **Baked Ziti**~ ziti pasta with black olives, peppers and marinara sauce with a crispy parmesan-bread crumb topping
 - **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 Icky bread crumbs. *vegetarian option available
- **Side Choices (choose 3):**
 - ~Turmeric rice & quinoa pilaf
 - ~Chipotle black beans
 - ~Sautéed seasonal vegetables
 - ~Garlic mashed potatoes
 - ~Oven roasted potatoes
 - ~Broccoli with beer cheese sauce

Dessert: (optional at additional charge; please inquire)—Outlaw stout brownies, Blondie brownies, Gourmet Cookies or Combo Platter. Individual desserts may be available depending on size of party. Bring your own cake or dessert, \$20 dessert fee.



Set Lunch Menu

18.00/person includes non-alcoholic beverage, tax and gratuity

*** Any substitutions and/or add-ons are at additional cost.**

HONEY JALAPENO CHICKEN (lighter portion)- A breast of chicken crusted in brewery barley served on a bed of mixed greens with tomato, onion, and cucumber with honey jalapeno dressing

TURKEY CLUB MELT – Thinly sliced lean breast of turkey with cheddar, provolone, bacon, and tomato served on grilled, house-made Icky bread with regular fries.

BREUBEN- Our proprietary hand smoked, barley crusted, thinly sliced pastrami with Swiss cheese, sauerkraut, and Thousand Island dressing on grilled house-made Icky bread

BLACKENED CHICKEN CAESAR WRAP – Spicy blackened chicken breast, cool romaine and our house made Caesar dressing wrapped in a large spinach tortilla. Served with regular fries.

LIGHT ORDER ALE BATTERED FISH – A true Brewery favorite – Alaskan cod deep-fried in our famous Wild Horse Ale beer batter served with your choice of one of the following: a garden salad, cucumber salad, a cup of soup of the day or beer cheese soup, or regular fries.

BLACK & BLUE BURGER™ – Our most popular burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese. Served with regular fries.

BREWMASTER'S HOMEMADE MAC 'N CHEESE (Lighter Portion) Our down home mac 'n cheese made with five cheeses, topped with smoked provolone, crispy hardwood smoked bacon and Icky bread crumbs. Served with house-made garlic Icky bread. Vegetarian version available

LA FLACA RICE BOWL – This vegetarian version includes layers of turmeric rice pilaf, chipotle black beans, tomatoes, three cheese blend, avocado and chopped green onions surrounded by tortilla chips with freshly made salsa on the side. Optional: Chicken and/or sour cream available for additional charge.

Dessert: (optional at additional charge; please inquire)—Outlaw stout brownies, Blondie brownies, Gourmet Cookies or Combo Platter. Individual desserts may be available depending on size of party. Bring your own cake or dessert, \$20 dessert fee.



Set Dinner Menu

20.00/person includes non-alcoholic beverage, tax and gratuity

* Any substitutions and/or add-ons are at additional cost.

HONEY JALAPENO CHICKEN - A breast of chicken crusted in brewery barley served on a bed of mixed greens with tomato, onion, and cucumber with honey jalapeno dressing.

LA FLACA RICE BOWL - This vegetarian version includes layers of rice and quinoa pilaf, chipotle black beans, tomatoes, three cheese blend, avocado and chopped green onions surrounded by tortilla chips with freshly made salsa on the side. Optional: Chicken and/or sour cream available for additional charge.

RIB EYE FRENCH DIP - Thinly-sliced rib eye steak with grilled onions on a parmesan crusted, house-made Icky roll. Served with brewery au jus and regular fries.

SHEPHERD'S PIE - Our adaptation of this Old World pub fare. Tender leg of lamb braised in Outlaw Milk Stout with vegetables in gravy, topped with mashed garlic red potatoes and three cheeses. Served with house-made garlic Icky bread.

BREWERY FISH & CHIPS - "The best fish and chips this side of the ocean." Hand-cut wild Alaskan cod fillets deep fried in our legendary Wild Horse Ale batter. Served with fresh cucumber salad and regular fries

SONORAN-STYLE FISH TACOS - Wild Horse Ale battered wild Alaskan cod in three flour tortillas with green leaf lettuce, tomatoes, and zesty chipotle dressing. Served with regular fries

BREWMASTER'S HOMEMADE MAC 'N CHEESE - Our down home mac and cheese made with bacon and five cheeses, topped with smoked provolone and Icky bread crumbs. Served with house-made garlic Icky bread. Optional: Add barley crusted chicken

BLACK & BLUE BURGER™ - Our most popular burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese, served with regular fries.

BREWER'S PATTY MELT - Our ½ pound charbroiled burger topped with smoked provolone, avocado, grilled onion and garlic aioli on toasted, house-made Icky bread. Served with regular fries.

Dessert: (optional at additional charge; please inquire)—Outlaw stout brownies, Blondie brownies, Gourmet Cookies or Combo Platter. Individual desserts may be available depending on size of party. Bring your own cake or dessert, \$20 dessert fee.



Lunch Menu Entrees

Please choose up to six (6) max. to present to guests.

Please let us know if you would like pricing removed from the menu upon presentation to guests.

One check only, please.

(Sales tax and gratuity are not included)

HONEY JALAPENO CHICKEN – A breast of chicken crusted in brewery barley served on a bed of mixed greens with tomato, onion, and cucumber with honey jalapeno dressing 12.50 Lighter portion 10

TURKEY CLUB MELT – Thinly sliced lean breast of turkey with cheddar, smoked provolone, bacon, and tomato served on grilled, house-made Icky bread with regular fries. 12.50 Add avocado 1.50

BLACKENED CHICKEN CAESAR WRAP – blackened chicken breast, cool romaine and our house made Caesar dressing wrapped in a spinach tortilla. Served with regular fries. 11.50 Add avocado 1.50

BREWERY FISH & CHIPS – A true Brewery favorite – Alaskan cod in our legendary Wild Horse Ale beer batter, served with cucumber salad and regular fries. 14 Lighter portion 11

BLACK & BLUE BURGER™ – Our most popular ½ pound burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese. Served with regular fries. 12.50

BREWMASTER'S HOMEMADE MAC 'N CHEESE – Our down home mac 'n cheese made with five cheeses, topped with smoked provolone, crispy hardwood smoked bacon and Icky bread crumbs. Served with house-made garlic Icky bread. 12.50 Lighter portion 10 Vegetarian version available Add barley crusted chicken 3.50

RIB EYE FRENCH DIP – Thinly sliced rib eye steak with grilled onions on a parmesan crusted, house-made Icky roll. Served with regular fries. 14 Add cheese 0.75 Add bacon beer jam 1.5

PARMESAN CRUSTED GRILLED CHEESE – Grown up comfort food. Swiss, cheddar, pepper jack, smoked provolone and mozzarella cheese with crispy hardwood smoked bacon and roasted tomatoes on our house-made Icky bread crusted with parmesan blend. Served with regular fries. 11.50
Add jalapeno, bacon beer jam, ham or avocado for additional charge.

GRILLED SALMON & SALAD – Fresh salmon blackened in Cajun seasonings, charbroiled, and topped with fresh mango salsa with a garden salad. 13.50 *Make it into tacos for 1.00*

LA FLACA RICE BOWL – This vegetarian version includes layers of rice and quinoa pilaf, chipotle black beans, tomato, three cheese blend, avocado and green onion surrounded by tortilla chips and fresh salsa on the side. 12
Add chicken 3.50 Add sour cream .75

Dessert: (optional at additional charge; please inquire)—Outlaw stout brownies, Blondie brownies, Gourmet Cookies or Combo Platter. Individual desserts may be available depending on size of party. Bring your own cake or dessert, \$20 dessert fee.



Dinner Entrees Menu

Available to parties up to 30 – pick six (6) dinner entrees for your party to choose from.

Appetizers will be offered at your request. Please let us know if you would like pricing removed from the menu upon presentation to guests. One check only, please. (Sales tax and gratuity are not included)

APPETIZERS

Ale Battered Zucchini – Spears of fresh zucchini in our famous Wild Horse Ale beer batter with freshly grated parmesan cheese. Served with ranch dressing. 9

Jalapeno Won Tons – Move over poppers! A zesty blend of cheese and jalapenos in a creamy filling, served with honey jalapeno dipping sauce. 9

Willy Dillys – Pickle Spears (made exclusively for us by Nevada Brining Co. using our Ichthyosaur IPA) flash fried in our Wild Horse Ale beer batter and served with ranch dressing. 8

Drunken Stuffed Jalapenos – Ale battered golden jalapeno-cream cheese stuffed jalapenos topped with melted cheddar-jack cheese and bacon crumbles. 10

Add Soup or Salad to any entrée for \$2.00

Brewery Fish and Chips – “The best fish and chips this side of the ocean.” Hand cut Alaskan cod fillets deep-fried in our legendary Wild Horse Ale batter. Served with fresh cucumber salad and regular fries. 14

Rib Eye Steak – Desperado Style – A USDA choice 12 oz. steak charbroiled and crusted in desperado pepper seasonings and a jumbo onion ring. Served with garlic mashed potatoes and sautéed vegetables. 21

Grilled Salmon with Lemon Dill Sauce – fresh salmon fillet charbroiled and topped with buttery lemon-dill sauce. Served with rice and quinoa pilaf and sautéed vegetables. 18

Shepherd’s Pie – Our adaptation of this Old World pub fare. Tender leg of lamb braised in Outlaw Milk Stout with vegetables in gravy, topped with mashed garlic red potatoes and three cheeses. Served with house-made garlic Icky bread. 17

Brewmaster’s Homemade Mac ‘N Cheese Our down home mac ‘n cheese made with five cheeses, topped with smoked provolone, crispy hardwood smoked bacon and Icky bread crumbs. Served with house-made garlic Icky bread. Vegetarian version available 12.50 Add barley-crusted chicken 3.50

La Flaca Rice Bowl This vegetarian version includes layers of rice and quinoa pilaf, chipotle black beans, tomatoes, three cheese blend, avocado, and green onion surrounded by tortilla chips with freshly made brewery salsa on the side 12 Add sour cream .75 Add chicken 3.50

Salmon Tacos with fresh Mango Salsa – Salmon fillet blackened in Cajun seasonings served in two soft flour tortillas with crispy lettuce and cool, fresh mango fruit salsa with chipotle black beans and rice and quinoa pilaf. 15

Honey Jalapeno Chicken – A breast of chicken crusted in brewery barley served on a bed of mixed greens with tomato, onion, and cucumber with honey jalapeno dressing. 12.50

Brewer’s Patty Melt – Our ½ pound charbroiled burger topped with smoked provolone, avocado, grilled onion and garlic aioli on toasted, house-made Icky bread. Served with regular fries. 12.50

Black & Blue Burger™ – Our most popular burger, covered with Cajun spices, blackened and topped with fresh crumbled blue cheese. Served with regular fries. 12.50

Dessert: (optional at additional charge; please inquire)—Outlaw stout brownies, Blondie brownies, Gourmet Cookies or Combo Platter. Individual desserts may be available depending on size of party. Bring your own cake or dessert, \$20