



Since our founding in 1984, **Pyramid Breweries**, one of the country's earliest "microbreweries" has produced high quality, hand crafted brews and sodas for consumers across the nation. At the **Pyramid Alehouse**, choice reigns supreme. With over 10 hand crafted ales and lagers on draft and a variety of authentic Brew House Cuisine, you're sure to find just what you're in the mood for. The Alehouse is conveniently located in the heart of downtown Walnut Creek, and features a casual friendly environment to gather with family, friends or colleagues for lunch, dinner or when you're just plain thirsty.

**Pyramid Alehouse** is the perfect location for special events, business meetings and celebratory group dining. Our fun, lively and casual atmosphere set in an "industrial-chic" environment is complete with high ceilings, copper Ale counters, exposed beams and wood and metal accents.

From 15 to 300 persons or the entire restaurant, **Pyramid Alehouse – Walnut Creek** is perfectly designed to accommodate a wide variety of special events and group functions. The industrial-brewery ambiance of the **Diablo Room** is perfect for private meeting or dining events, as well as standing receptions and parties. Our **Sycamore Room** is perfect for smaller casual reception or semi-private dining events and sits nestled between the bustling bar and serene patio. The industrial-brewery ambiance of our newly renovated **Cypress Room** is perfect for smaller non-private events or for larger groups and semi-private parties. Seasonally, our heated outdoor **Beer Garden** provides patio tables and chairs in an enclosed, non-private or private setting, complete with its own bar serving Ales and Lagers on tap. At Pyramid Alehouse no matter what the nature of your special event, our craft beer, great food and well trained staff will ensure a memorable experience.

**To plan your Walnut Creek – Pyramid Alehouse event, please contact:  
Katie Greig – Banquet Coordinator (email: [kgreig@pyramidbrew.com](mailto:kgreig@pyramidbrew.com))  
Phone: (925) 946-1520 Fax: (925) 946-1745**



## Pyramid Alehouse BANQUET FACTS AND INFORMATION

**MENU:** Our Chef has prepared special menus all based on our unique “comfort food” fare. To ensure the success of your event, menu selection must be confirmed at least seven days prior to the event. All seated meals are served family-style, unless an entrée selection can be provided for each guest at least seven business days prior to the event.

**OUR ACCOMMODATIONS:** We have 4 facilities to accommodate your special needs. Indoor groups of **20 to 40** in the “**Sycamore Room**” (overlooking our Beer Garden Patio), **50 to 100** in the “**Cypress Room**” (directly adjacent to our brewery), **35-60** in the “**Diablo Room**” (opens into the Cypress Room) and parties **up to 100 persons** outside in our sunny “**Beer Garden**” (seasonal availability). The spaces can be connected to accommodate larger groups as well. Please note that groups that require reserving the above mentioned spaces in their entirety are subject to banquet sales minimums and set up fees.

**GUEST COUNT:** Proper planning and staffing is required to provide you with the unique service you deserve. A guaranteed guest count must be finalized **48 hours prior to the event**. **This is the minimum number for which you will be billed**. In the event that no final guest count is given, the original guarantee will be charged.

**FOOD AND BEVERAGE MINIMUM:** There is a minimum food and beverage charge to reserve each of the private rooms. The food and beverage minimum varies based on date, time, room and availability. If your bill does not reach the agreed food and beverage minimum (prior to tax, gratuity and set-up fee) we will automatically add a room charge to make up the difference. Minimum may not be met by ordering food to go or gift certificates.

**SET-UP FEE:** There is a **non-refundable** set-up fee for all of our group reservations. The set-up fee varies based on room, date and time of requested reservation. Please check with the Banquet Coordinator for specific set-up fees. The set up fee will be charged to your bill at the end of the event. In the event of a cancellation, the set up fee will be charged to the credit card on file.

**PAYMENT:** Payment in full is due at the close of your event. All charges are subject to an **18%** service charge as well as **8.25%** sales tax. We regret that we cannot split checks. Pyramid Alehouse accepts cash, Visa, MasterCard, Diner’s Club and American Express. Sorry but we are unable to accept personal checks or billing by mail.

**CORKAGE AND DESSERTS:** Wine corkage is **\$12 per 750ml bottle** and we charge a **\$1.00 per person** fee for **any dessert brought by a guest** to their event.

**ADDITIONS:** Many extras are available to enhance your experience at the Alehouse. See the last page of this packet for ideas or ask our banquet coordinator for details!



## **Appetizers by the Dozen**

(minimum order 2 dozen)

<b>Baked Potato Cups</b>	<b>\$12.00</b>
Bite sized roasted red potato filled with sour cream, bacon bits & chives	
<b>Mediterranean Vegetable Skewers with Fresh Mozzarella</b>	<b>\$12.00</b>
Marinated Artichoke Hearts, roasted red bell peppers, fresh mozzarella & roasted crimini mushrooms	
<b>Crab Stuffed Mushrooms</b>	<b>\$15.00</b>
Crimini mushroom with rock crab, cream cheese & green onions	
<b>Apricot &amp; Cream cheese morsels</b>	<b>\$15.00</b>
Apricot halves filled with walnut cream cheese	
<b>Turkey and Endive Spears</b>	<b>\$15.00</b>
Endive filled with turkey, bell pepper, cream cheese	
<b>Spicy Spinach and Artichoke Dip</b>	<b>\$16.00</b>
Baby spinach, artichokes, jalapeno & cream cheese, baked & served with toasted artisan crostini	
<b>Bruschetta with Tomatoes, Basil and Garlic</b>	<b>\$16.00</b>
Roma tomatoes, garlic & basil, served with toasted crostini	
<b>Raspberry and Brie Filo Wrap</b>	<b>\$16.00</b>
Flaky bite sized rolls filled with creamy brie & raspberries	
<b>Spring Rolls with Ginger Plum Sauce</b>	<b>\$18.00</b>
Crispy Vegetarian or Chicken Spring Rolls	
<b>Calamari Strips with Cajun Aioli</b>	<b>\$20.00</b>
Tender Rhode Island calamari steaks fried & served with Cajun aioli	
<b>Spicy Chicken Wings with Blue Cheese Dressing</b>	<b>\$20.00</b>
Wheat battered wings served with Louisiana hot sauce & blue cheese dressing on the side	
<b>Blackened Chicken Skewer with Lime-Cilantro Cream</b>	<b>\$22.00</b>
Grilled chicken breast skewers served with lime cilantro sour cream	
<b>Alehouse Meatballs</b>	<b>\$22.00</b>
Served with a tangy tomato sauce	
<b>Smoked Salmon puff with lemon dill cream</b>	<b>\$25.00</b>
Bite sized cream puff topped with fresh smoked salmon & lemon dill sour cream	
<b>Chilled Tiger Prawns</b>	<b>\$30.00</b>
Served with cocktail sauce	
<b>Crabcakes with Avocado Mousse</b>	<b>\$30.00</b>
Rock crab with onions, red peppers & panko breading	
<b>Coconut Prawns</b>	<b>\$34.00</b>
Crispy coconut prawns served with sweet chili sauce	
<b>Pancetta Wrapped Scallops</b>	<b>\$35.00</b>
Jumbo scallops with Spanish pancetta & béarnaise sauce	



## Assorted Pizzas

- Margherita** – Tomato, Basil, Garlic, Fontina Cheese - \$10.95  
**Wild Mushroom** – Shiitake & Crimini Mushrooms with mozzarella & garlic tomatoes - \$10.95  
**Classic Combo** – Sausage, Mushroom & Pepperoni - \$12.25  
**BBQ Chicken** – Roast Chicken, BBQ Sauce, Sliced Onions, Mozzarella - \$11.95

## Set Platters

Small platter 40-50 guests, Large platter 80-100 guests

### Vegetable Crudités with Ranch Dip

Bell Pepper, Carrot Sticks, Tomato, Celery, Zucchini, Yellow Squash, Cucumber & Broccoli

**Small Platter \$60.00**  
**Large Platter \$100.00**

### Seasonal Fruit Platter

Fresh Cantaloupe, Strawberries, Honeydew Melon, Pineapple, Grapes & Watermelon

**Small Platter \$75.00**  
**Large Platter \$125.00**

### Assorted Antipasto Platter

Marinated Artichoke Hearts, Pepperoncini, Olives, Red Bell Pepper, Tomatoes, German Potato Salad, Prosciutto & Salami

**Small Platter \$90.00**  
**Large Platter \$150.00**

### Assorted Cheese & Cracker Platter

Swiss, Cheddar, Smoked Mozzarella, Pepperjack, Mozzarella, Grapes & Walnuts

**Small Platter \$90.00**  
**Large Platter \$150.00**

## Salads

### Classic Caesar

Romaine tossed with hand pulled croutons, parmesan cheese & house made Caesar

To upgrade on a dinner menu - \$1/person

\$4.50/person

### Orange Jicama

Crisp Romaine, Red Onion, Bell Pepper, Orange Tarragon Dressing

To upgrade on a dinner menu - \$2/person

\$5.25/person

### Pear & Walnut Salad

Butter Lettuce, candied Walnuts, Pears and Pear Vinaigrette

To upgrade on a dinner menu - \$3/person

\$6.25/person

## Desserts

Assorted Cookie Platter

\$15.00/Dozen

House Made Fudge Brownies

\$21.00/Dozen

Assorted Mini cheesecakes

\$25.00/Dozen

New York cheesecake

\$30.00/Dozen

Chocolate Covered Strawberries

\$36.00/Dozen

Chocolate Tortes

\$48.00/Dozen



## **Dinner Menu # 1**

### **\$24.00 per person**

For family style service two entrees will be served table side to everyone.

For individual service, please select two entrees for your guests to choose between. Guest's selections must be provided 7 days in advance.

Pricing does not include tax, gratuity or beverages

### 1<sup>st</sup> course

(Please choose one)

#### Mixed Greens

Cucumbers, diced tomatoes, green onions, croutons & herb vinaigrette

#### Tomato, Garlic and Basil Bruschetta

Served with toasted artisan crostini

### Entrée

(Please choose two)

All entrees served with seasonal vegetables

#### Blackened Atlantic Salmon

With citrus aioli and Alehouse rice pilaf

#### Ginger Lime Miso Glazed Tilapia

Pan seared white fish and Alehouse rice pilaf

#### Almond Parmesan Crusted Tilapia

Grilled tilapia topped with almond, parmesan & fresh herbs, served with Alehouse rice pilaf

#### Grilled Chicken with Hefe Weizen corn relish

Corn, zucchini, bell pepper, served with roasted garlic mashed potatoes

#### Grilled Honey Cilantro Chicken Breast

Wild rice pilaf, salsa fresca, and cilantro sour cream, served with roasted garlic mashed potatoes

#### Parmesan Herb Chicken

Creamy parmesan herb sauce and roasted garlic mashed potatoes

#### Summer Pasta

Penne with English peas, diced tomatoes, and basil in a garlic white wine sauce

*Vegetarian option available upon request*



## **Dinner Menu #2**

### **\$28.00 per person**

For family style service two entrees will be served table side to everyone.  
For individual service, please select two entrees for your guests to choose between. Guest's selections must be provided 7 days in advance.  
Pricing does not include tax, gratuity or beverages

#### Salad

(for everyone)

Mixed Greens

Cucumbers, diced tomatoes, green onions, croutons & herb vinaigrette

#### 1<sup>st</sup> course

(Please choose one)

Tomato, Garlic and Basil Bruschetta

Served with toasted artisan crostini

Spicy Spinach and Artichoke Dip

Served with oven-toasted rounds

#### Entrée

(Please choose two)

All entrees served with seasonal vegetables

Halibut with Mango Salsa

Pan seared and served with rice pilaf

Halibut with Sweet Pepper Compote

Sweet peppers, onion, basil & balsamic vinegar, served with rice pilaf

Grilled Chicken with Hefe Weizen vegetable relish

Corn, zucchini, bell pepper, served with roasted garlic mashed potatoes

Grilled Honey Cilantro Chicken Breast

Wild rice pilaf, salsa fresca, and cilantro sour cream

Parmesan Herb Chicken

Creamy parmesan herb sauce and roasted garlic mashed potatoes

Peppered Bacon Wrapped Meatloaf

Tangy tomato sauce with roasted garlic mashed potatoes

Orange Tarragon Glazed Pork Loin

With roasted garlic mashed potatoes

*Vegetarian option available upon request*



## Dinner Menu #3

**\$32.00 per person**

For family style service two entrees will be served table side to everyone.

For individual service, please select two entrees for your guests to choose between. Guest's selections must be provided 7 days in advance.

Pricing does not include tax, gratuity or beverages

### Salad

(for everyone)

Mixed Greens

Cucumbers, diced tomatoes, green onions, croutons & herb vinaigrette

### 1<sup>st</sup> course

(Please choose one)

Spicy Chicken Wings

Served with celery sticks, red hot sauce, Maytag blue cheese dressing

Crispy Calamari Strips

Cajun aioli

### Entrée

(Please choose two)

All entrees served with seasonal vegetables

Halibut with Mango Salsa

Pan seared and served with rice pilaf

Halibut with Sweet Pepper Compote

Sweet peppers, onion, basil & balsamic vinegar, served with rice pilaf

Grilled Chicken with Hefe Weizen vegetable relish

Corn, zucchini, bell pepper, served with roasted garlic mashed potatoes

Grilled Honey Cilantro Chicken Breast

Wild rice pilaf, salsa fresca, and cilantro sour cream

Parmesan Herb Chicken

Creamy parmesan herb sauce and roasted garlic mashed potatoes

New York Steak

Garlic mashed potatoes and a brown mushroom sauce

*Vegetarian option available upon request*

### Dessert:

Assorted Cookies



## Buffet Style Menus

### All Buffets include:

Mixed Green Salad, Seasonal Vegetables & Rice Pilaf

<b><u>Cellarman</u></b> (choice of two)	<b><u>Brewmaster</u></b> <b>Also includes Herbed Dinner Rolls</b> (choice of three)	<b><u>Pyramid</u></b> <b>Also includes Herbed Dinner Rolls and Assorted Cookie Platter</b> (choice of three)
<p>Honey Cilantro Chicken Breast with Salsa Fresca</p> <p>Grilled Chicken with Hefeweizen Vegetable Relish</p> <p>Parmesan Herb Chicken</p> <p>Blackened Salmon</p> <p>Ginger Lime Miso Glazed Tilapia</p> <p>Almond Parmesan Crusted Tilapia</p> <p><b>And your choice of potato:</b></p> <p>Garlic Mashed Potatoes</p> <p>Roasted Red Potatoes</p> <p>Hefeweizen Scalloped Potatoes</p>	<p>Honey Cilantro Chicken Breast with Salsa Fresca</p> <p>Grilled Chicken with Hefeweizen Vegetable Relish</p> <p>Parmesan Herb Chicken</p> <p>Halibut with Sweet Pepper Compote</p> <p>Halibut with Mango Salsa</p> <p>Bacon Wrapped Meatloaf</p> <p>Orange Tarragon Glazed Pork Loin</p> <p><b>And your choice of potato:</b></p> <p>Garlic Mashed Potatoes</p> <p>Roasted Red Potatoes</p> <p>Hefeweizen Scalloped Potatoes</p>	<p>Honey Cilantro Chicken Breast with Salsa Fresca</p> <p>Grilled Chicken with Hefeweizen Vegetable Relish</p> <p>Parmesan Herb Chicken</p> <p>Halibut with Sweet Pepper Compote</p> <p>Halibut with Mango Salsa</p> <p>BBQ Tri tip</p> <p>Blackwatch Porter Braised Brisket</p> <p>Short Ribs in Hunter Sauce</p> <p><b>And your choice of potato:</b></p> <p>Garlic Mashed Potatoes</p> <p>Roasted Red Potatoes</p> <p>Hefeweizen Scalloped Potatoes</p>
<b>\$22.00 Per Person</b>	<b>\$26.00 Per Person</b>	<b>\$30.00 Per Person</b>

*Our Buffet Menus are not endless, and quantities are based on the pre-arranged, guaranteed guest count, only one trip to the buffet per guest is expected. Buffets do not include beverages.*



## **Pyramid Hand Crafted Beer**

**\$14.25 per pitcher**

### **Pyramid Hefe Weizen**

Crisp, refreshing and unfiltered for extra flavor  
Our Hefe Weizen has a smooth body and a natural cloudy golden appearance.

### **Pyramid Amber Ale**

This full-flavored brew features four different kinds of malted grain as well as nugget and Willamette hops resulting in a well balanced, mid range style with a malty sweet aroma and flavor.

### **India Pale Ale**

A beer for bold tastes  
Tomahawk hops provide distinctively hoppy flavor and aroma.

### **Pyramid Apricot Ale**

A refreshing aperitif as well as an ideal beer for spicy food and sweet desserts.  
A zesty golden wheat ale that's crafted with a distinct hint of fresh apricots.

### **MacTarnahan's Honey Beer**

Made with purple clover honey, this is a refreshing and crisp beer with just a hint of sweetness.

### **Mac's Ale**

Full-bodied flavor balanced with roasted caramel malts and genuine Cascade hops.

### **MacTarnahan's Black Watch Porter**

Malted barley and oatmeal make this smooth texture and rich taste unforgettable.

## **Walnut Creek Alehouse Exclusives...**

### **Pyramid Draught Pale Ale**

Served "Irish Style" our copper colored draught pale ale is nitrogenated for a tight creamy head and remarkably smooth flavor

### **Pyramid Crystal Weizen**

A filtered wheat beer founded on the heritage of our flagship Hefe Weizen. Light body with a clean, crisp taste from a generous use of wheat malt.

**Other Pyramid brews available seasonally**



## **Pyramid Wine List**

### **Sparkling Wine**

Freixenet Brut, Spain \$25.95

### **White Wines**

Geyser Peak Sauvignon Blanc, Sonoma \$24.00  
Estancia Pinot Grigio, Central Coast \$28.00  
Robert Mondavi Fume Blanc, Napa \$28.00  
Beringer "Founders Estate" Chardonnay, St Helena \$24.00  
Solaire Chardonnay, Central Coast \$28.00  
Rutherford Hill Chardonnay, Napa \$32.00  
Franciscan "Oakville Estate" Chardonnay, Napa \$36.00  
Chateau St. Michelle Chardonnay, Washington \$45.00

### **Red Wines**

Meridian Pinot Noir, Central Coast \$24.00  
Robert Mondavi "Private Selection" Merlot, Central Coast \$28.00  
Markham Merlot, Napa \$32.00  
Beringer Pinot Noir, Napa \$36.00  
Gloria Ferrer "Carneros" Pinot Noir, Sonoma \$45.00  
Wente Cabernet Sauvignon, Livermore Valley 24.00  
Solaire Cabernet Sauvignon, Paso Robles \$28.00  
Villa Mt. Eden Cabernet Sauvignon, Napa \$34.00

### **Thomas Kemper Sodas \$9.25 per pitcher**

Every batch of soda is brewed from scratch. Choose from Root Beer, Cream Soda, Black Cherry, Classic Grape, Ginger Ale and Orange Cream

### **Other Beverages \$2.25 per person or \$9.50 per pitcher**

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Lemonade, Iced Tea and Starbucks Coffee

### **Specialty Drinks \$6 each**

Made with Soju and Agave Wine

Margarita, Cosmopolitan, Bloody Mary, Lemon Drop, and Tequila Sunrise



## Consider adding:

Linens (White linens are provided for buffet tables. Cost varies with size.)	\$13 and up per linen
Chocolate Fountain	\$300 and up
Unlimited Soda Pepsi, Diet, Sierra Mist, Lemonade, Iced Tea	\$2.25 per person
Open Bar 4 hours includes beer, house wine and non-alcoholic beverages Only available in the Beer Garden or for a full buyout	\$20 per person
Flower arrangements	\$15 and up per piece
Candy filled pint glasses	\$10 each

### Audio/Visual

\*only available in Diablo Room

LCD Projector and 8' screen*	\$75
VCR	\$20
DVD player*	\$20
Microphone and Speaker	\$20