



BANQUET INFORMATION

PRIVATE BANQUET ROOM

Corporate dinners, group lunches, cocktail receptions, holiday parties, sales meetings, rehearsal dinners, wedding receptions, anniversaries and other social occasions—no matter what the occasion, we have a selection of well-crafted menus for you to choose from.

BOOKING

Our banquet coordinator will be happy to help you plan your event. You can speak with her directly on **Monday through Thursday from 10:00 AM to 2:00 PM** telephone (949) 496-6500. Our managers are always happy to show you our Banquet Room. However, may we suggest that you make an appointment to book your event with our banquet coordinator, so that we can give you the proper attention necessary to create your special occasion.

CAPACITY

We can accommodate from **20 to 64** people for a cocktail party, up to **48** for Buffets and up to **64** people for a Sit-Down plated meal.

ROOM RENTAL RATES (THE ROOM RENTAL FEE IS FOR A 4 HOUR DURATION)

DAILY ROOM RENTAL:

Monday through Friday	\$ 60	Available Hours	9:00 AM - 4:00 PM
Saturday & Sunday	\$ 90	Available Hours	11:00 AM - 4:00 PM
Monday through Thursday evenings	\$ 120	Available Hours	5:00 PM - 11:00 PM
Friday, Saturday & Sunday evenings	\$ 160	Available Hours	5:00 PM - 11:00 PM

There is a minimum purchase of food and beverages as follows:

(This does not include Room Rental Fee, Gratuity or Taxes)

- A minimum purchase amount of \$ 250 **Monday through Friday Days**
- A minimum purchase amount of \$ 500 **Saturday & Sunday Days**
- A minimum purchase amount of \$ 500 **Sunday thru Thursday Evenings**
- A minimum purchase amount of \$1,000 **Friday & Saturday Evenings**

DECEMBER ROOM RENTAL:

Monday through Friday days	\$ 90	Available Hours	9:00 AM - 4:00 PM
Saturday & Sunday days	\$ 120	Available Hours	11:00 AM - 4:00 PM
Monday through Thursday evenings	\$ 160	Available Hours	5:00 PM - 11:00 PM
Friday, Saturday & Sunday evenings	\$ 225	Available Hours	5:00 PM - 11:00 PM

There is a minimum purchase of food and beverages as follows:

(This does not include Room Rental Fee, Gratuity or Taxes)

- A minimum purchase amount of \$ 500 **Monday thru Thursday Days**
- A minimum purchase amount of \$ 750 **Saturday & Sunday Days**
- A minimum purchase amount of \$ 750 **Sunday thru Thursday Evenings**
- A minimum purchase amount of \$2,000 **Friday & Saturday Evenings**

****The banquet room is not handicap accessible, however some banquet services are available in fully accessible areas of the restaurant. ****



SIT-DOWN PLATED MEAL

All sit-down meals include rice pilaf, fresh vegetables & dinner rolls.

Unlimited Coffee, Tea, Juices, Fountain Sodas & Iced Tea

(Add 3% Service Charge, Gratuities & CA Sales Tax)

Prime Rib and Filet Mignon is available upon special request at market price with a minimum order of 13 orders.

<i>Prime Top Sirloin Steak</i>	<i>\$ 37</i>	<i>per person</i>
<i>Charbroiled Salmon</i>	<i>\$ 33</i>	<i>per person</i>
<i>Grilled Mahi-Mahi</i>	<i>\$ 30</i>	<i>per person</i>
<i>Hawaiian Chicken</i>	<i>\$ 26</i>	<i>per person</i>
<i>Vegetable Casserole with white rice</i>	<i>\$ 24</i>	<i>per person</i>

Go Big! Take Your Steak Surfing – Add Shrimp 3-9, 5-15 Lobster MKT

Up to 3 Entrée Items can be chosen for 20 to 40 people
Up to 2 Entrée Items can be chosen for 41 to 64 people
Your guests will be presented a menu to Order and Choose 1 Entrée

*Children’s menus are available all items are A La Carte priced according to the menu.
No Beverage is Included with the Kids meals.*

SALADS A LA CARTE

(Add 3% Service Charge, Gratuities & CA Sales Tax)

You may choose 1 Salad to offer your guests each salad is \$10 per person

House Greens Crisp Romaine & Iceberg lettuce, cucumbers, tomatoes and croutons served with Ranch



Spinach Salad dried cranberries, candied pecans, blue cheese crumbles, served with Raspberry Vinaigrette



Spring Mix Greens with crisp cucumbers, tomatoes, served with Balsamic vinaigrette



Traditional Caesar Crisp Romaine tossed in classic Caesar dressing, croutons & Parmesan cheese

ALL PRICES ARE SUBJECT TO CHANGE



BANQUET LUNCHEON MENU

Unlimited Coffee, Tea, Juices, Fountain Sodas & Iced Tea
 (Add 3% Service Charge, Gratuities & CA Sales Tax)
 ****NO SUBSTITUTIONS **** PER PERSON PRICES

Up to 5 Menu Items can be offered to your guests. The host can choose 5 items from the Salads & Sandwich menu. A menu is presented to your guests to choose from the items and side choices you have selected.

Choose 2 Salad Dressing choices
Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Italian, Balsamic Vinaigrette, Caesar, Fat-Free Raspberry Vinaigrette

Add Chicken \$8, 5-Shrimp \$15, Tuna Salad \$5, Grilled Mahi-Mahi \$16, Albacore \$11, Salmon \$18

HOUSE GREEN SALAD Crisp Romaine & Iceberg lettuce, cucumbers, tomatoes & croutons	\$12
BABY SPINACH SALAD with Dried cranberries, candied pecans, Bleu cheese crumbles served with Fat-Free Raspberry vinaigrette or dressing of your choice	\$14
TRADITIONAL CAESAR Crisp Romaine tossed in classic Caesar dressing, croutons & Parmesan cheese	\$12
B.L.T. WEDGE SALAD Crisp iceberg wedge with bacon bits, Roma chopped tomato & red onion, served with Bleu Cheese dressing or dressing of your choice	\$14
CALIFORNIA SALAD Spring Mixed Greens, avocado, hard -boiled egg & tomatoes	\$14
CHICKEN CAESAR SALAD Charbroiled chicken breast over our Traditional Caesar salad	\$20
GRILLED ALBACORE CAESAR Charbroiled Albacore steak served over our Traditional Caesar salad	\$23
SEAFOOD COBB Shrimp, scallops & calamari rings marinated in Caesar dressing, served with avocado, Bleu cheese, Hard-boiled egg, tomatoes, over Crisp Romaine & Iceberg lettuce	\$26
SALMON CAESAR Charbroiled Salmon served over our Traditional Caesar salad	\$30
TERIYAKI SHRIMP CAESAR 5-Teriyaki Shrimp grilled and served over our Traditional Caesar salad	\$27

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BANQUET LUNCHEON MENU

Unlimited Coffee, Tea, Juices, Fountain Sodas & Iced Tea
 (Add 3% Service Charge, Gratuities & CA Sales Tax)
 ****NO SUBSTITUTIONS **** PER PERSON PRICES

Up to 5 Menu Items can be offered to your guests. The host can choose 5 items from the Salads & Sandwich menu. A menu is presented to your guests to choose from the items and sides choices you have selected.

CHOOSE A CHOICE OF ONE SIDE:
FRESH FRUIT, POTATO SALAD, HAWAIIAN KETTLE STYLE POTATO CHIPS OR COLESLAW
ALL SANDWICHES ARE SERVED WITH LETTUCE, TOMATO, ONION & MAYO

TUNA SALAD SANDWICH Solid white Albacore tuna salad served on whole wheat	\$17
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TURKEY SANDWICH Alfalfa sprouts, avocado, Swiss cheese served on whole wheat	\$17
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WIND & SEA ROAST BEEF Warm Stacks of tender sliced roast beef topped with mild Ortega chilies & Jack cheese, served on a French roll with Au Jus on the side	\$18
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HAWAIIAN CHICKEN SANDWICH Teriyaki glazed chicken breast topped with Swiss cheese, Topped with a pineapple slice & served on a whole wheat bun	\$18
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DELUXE CHEESEBURGER ½ pound fresh 100% ground chuck patty served with American cheese, 1000 Island & pickle served on a whole wheat bun	\$20
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DELUXE VEGETARIAN CHEESEBURGER Vegetarian patty served with American cheese, 1000 Island & pickle served on a whole wheat bun **Gluten Free**	\$20
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DELUXE TURKEY CHEESEBURGER Turkey patty served with American cheese, 1000 Island & pickle served on a whole wheat bun	\$20
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LONELY BURGER* Our low carb special* Wind & Sea’s Famous Cheeseburger with everything but the bun & no sides with this item. You also can have this with a Vegetarian Burger or Turkey Burger	\$18
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STEAK SANDWICH Tender juicy grilled Top Sirloin Steak served on a French roll	\$26

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BUFFET ITEMS

*Unlimited Coffee, Tea, Juices, Fountain Sodas & Iced Tea
(Add 3% Service Charge, Gratuities & CA Sales Tax)*

We can accommodate up to 48 people for a buffet

Hawaiian Chicken Sandwich Buffet

\$20 per person

A boneless, skinless breast marinated in teriyaki & broiled; topped with Swiss Cheese & pineapple. Served with whole wheat buns, garnishes, condiments & Hawaiian Kettle Style potato chips

Cold Cut Sandwich Buffet

\$16 per person

Sliced turkey, roast beef, ham, with wheat & sourdough bread, garnishes, Condiments, potato salad, Hawaiian Kettle Style potato chips & fresh fruit

Buffet Accompanied with rice pilaf, fresh vegetables, dinner salad with Ranch dressing & dinner rolls

Hawaiian Chicken Buffet

\$30 per person

Boneless breast marinated in teriyaki sauce & served with sliced pineapple

Fresh Salmon Buffet

\$38 per person

Atlantic Salmon grilled, basted in lemon butter and topped with fresh herbs

Hawaiian Chicken & Fresh Salmon Buffet Combo

\$34 per person

Hawaiian Chicken & Atlantic Salmon Combination

ALA CARTE

Cajun Chicken Pasta Buffet

\$22 per person

Blackened chicken sautéed with zucchini & yellow squash tossed in Chardonnay cream & marinara sauces over penne pasta, topped with Parmesan served with a Caesar salad

BREAKFAST BUFFETS

\$23 per person

Scrambled eggs, French Toast, sausage, bacon, potatoes O'Brien, fresh fruit, assortment of muffins, Bottomless champagne, orange juice, teas & coffee are included

*Add Eggs Benedict **\$4.00 per person***

*Add Moco Loco **\$3.00 per person***

Continental Breakfast

\$12 per person

*Served with pastries, fresh fruit, plain yogurt, bagels with cream cheese
Orange juice, Cranberry Juice, teas & coffee are included*

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HORS D'OEUVRES

(Add 3% Service Charge, Gratuities & CA Sales Tax)

	PLATTER For 25	PLATTER For 50
Premium Cheese Platter <i>**Assortment of Manchego, Goat, Bleu & Boursin Cheeses. Garnished with Red Grapes, Walnuts & an assortment of crackers</i>	\$ 85	\$ 170
Standard Cheese Platter <i>** Assortment of crackers, Jack & Cheddar cheese slices, Served with Ranch dipping sauce</i>	\$ 63	\$ 126
Seasonal Fruit Platter	\$ 75	\$ 150
Vegetable Crudités with Ranch Dipping Sauce	\$ 60	\$ 120

HOT APPETIZERS SERVED BUFFET STYLE

(Per person prices, we can determine the appropriate quantities together)

Freshly Baked Dinner Rolls with Butter (<i>Sourdough & Wheat 1 piece per person</i>)	\$ 1.95
Garlic Bread thick sliced French Roll with garlic butter & Parmesan cheese	\$ 2.00
Mushrooms Al Cava - Sautéed in a Champagne Garlic Sauce	\$ 3.00
Teriyaki Chicken Kabob marinated in our Island Style Teriyaki	\$ 3.00
Sliders - Mini sandwich served on Hawaiian Sweet Bread (1 Slider per person)	
Traditional - Fresh ground chuck, American cheese, 1000 Island, Mayo	\$ 3.00
Teriyaki - The Traditional glazed in teriyaki sauce, American cheese, 1000 Island, Mayo	\$ 3.00
Kalua Pig - In our Plum BBQ sauce	\$ 5.00
Vegetable Egg Rolls with Sweet Chili Sauce	\$ 4.00
Island style Cocktail Beef Meatballs with Pineapple Sweet BBQ Sauce **Crowd Pleaser**	\$ 4.00
Korean Chicken Drumettes with Korean Honey Glaze	\$ 4.00
Calamari Strips lightly breaded & sautéed served with Homemade Tartar & Cocktail sauce	\$ 5.00
Teriyaki Shrimp Kabob marinated in our Island Style Teriyaki	\$ 9.00
Nachos Grande (Minimum order of 5) Refried beans & melted Jack & Cheddar cheese, topped with Homemade salsa & Guacamole; Sour cream, Scallions, Jalapeno peppers & Tortilla chips served Dip Style	\$16.00

COLD APPETIZERS SERVED BUFFET STYLE

(Per person prices, we can determine the appropriate quantities together)

Potato Salad **Crowd pleaser recipe** with shredded carrots creamy and delicious	\$ 2.00
Potato Chips - Hawaiian Kettle Style, Sweet Maui Onion & Luau BBQ potato chips	\$ 2.00
Coleslaw crisp and refreshing with just enough creamy dressing	\$ 2.00
Fresh Fruit Salad made with seasonal fruit	\$ 3.00
Tuna Fish Slider - Solid White Albacore tuna salad served on Hawaiian Sweet Bread	\$ 3.00
Tortilla Chips, Home Made Salsa and Guacamole	\$ 4.00
Sashimi Platter tender, loin cut, fresh Ahi atop shredded cabbage served with Shoyu & Wasabi	\$ 6.00
Shrimp Cocktail with Lemons & House Cocktail Sauce	\$ 7.00
Spinach Salad with dried cranberries, candied pecans, blue cheese crumbles & Raspberry Vinaigrette	\$10.00
House Greens Crisp Romaine & Iceberg lettuce, cucumbers, tomatoes & croutons, choice of dressing	\$10.00
Spring Mix Greens with crisp cucumbers, tomatoes, choice of dressing	\$10.00
Traditional Caesar Crisp Romaine tossed in classic Caesar dressing; croutons & Parmesan cheese	\$10.00

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DESSERTS A LA CARTE

Only 1 Dessert Can Be Chosen and Served

*Dessert and Cake Cutting Service Charge of \$1.95 per person when brought in by the guest
(We only allow cakes & cupcakes to be brought in by the guest)
(Add 3% Service Charge, Gratuities & CA Sales Tax)*

Mud Pie

*Kona Coffee ice cream in a crushed Oreo cookie crust
topped with Chocolate syrup & whipped cream*

\$6 Per Person

New York Style Cheesecake

with raspberry sauce

\$10 Per Person

Haagen-Dazs Vanilla Ice Cream

with chocolate syrup

\$5 Per Person

Mango Sorbet

\$4 Per Person

Cookies & Brownies

White Chocolate Chip Macadamia Nut Cookies

Chocolate Chip Cookies

Bite Size Chocolate Brownies

Or

A Combination of all 3

\$2 Per Cookie or Brownies

Chocolate Covered Strawberries

\$2.75 Per Strawberry

(Minimum purchase of 10)

DESSERT PLATTER SERVED BUFFET STYLE

*Petit Fours consisting of Carrot & Red Velvet cake enrobed in elegant white chocolate.
A Double Chocolate cake & Truffle Bonbon variety enrobed in creamy milk Chocolate.
White Chocolate Macadamia Nut Cookies, Chocolate chip cookies
& Chocolate Covered Strawberries*

\$75.00 For Platter serving 25 Persons

\$150.00 for Platter serving 50 Persons

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BAR OPTIONS

We have a Full-Service bar within the Banquet Room for your enjoyment
Bartender Service Fee of \$25.00 will be charged for total bar purchases under \$150.00
(Add 3% Service Charge, Gratuities & CA Sales Tax)

Hosted Bar

You purchase the drinks for your guests

No Host Bar

your guests purchase their own alcoholic beverages

WINES

House Wines Salmon Creek

Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Pinot Noir, Cabernet Sauvignon

\$9.5... Glass price...\$25... Bottle price

Salmon Creek Brut...\$11 Split...\$25 Bottle Domaine Laurier Brut...\$13 Split...\$27 Bottle

Veuve Du Vernay, Rose...\$11 split

Additional Wines Served by the Bottle or by the Glass:

Bollini Pinot Grigio...\$25 - \$11
Chateau St. Michelle Riesling...\$24 - \$11
Matua Sauvignon Blanc...\$27 - \$11
Hess Select Chardonnay...\$32 - \$11
Kendall-Jackson Chardonnay...\$35 - \$11

La Crema Chardonnay...\$43 - \$14
La Crema Pinot Noir...\$49 - \$15
Hess Select Cabernet Sauvignon...\$32 - \$11
Murphy-Goode Cabernet Sauvignon...\$38 - \$11
Murphy-Goode Merlot...\$35 - \$11

We offer an additional fine selection of domestic, imported wines and champagnes.
It would be our pleasure to help you make the appropriate selection for your function.
***In the case that you would like to bring your own special bottle of wine or champagne,
We will charge a \$15.00 per bottle corkage fee, this fee is non-negotiable.***

BOTTLED BEERS

Coors Light... \$7 Corona...\$7

Kona Longboard Lager...\$7 Big Wave Golden Ale - Kona Brewing Company...\$7
O'Doul's Non-Alcoholic...\$6

WE PROUDLY POUR THE FINEST HOUSE LIQUORS ON THE COAST
EARLY TIME, DEWAR'S, BACARDI, CUERVO, GORDON'S, AND CHRISTIAN BROTHERS

OTHER OPTIONS

Coke, Diet Coke, Sprite, Mr. Pibb, Raspberry Iced Tea, Lemonade, Variety of juices, Coffee, Hot Chocolate,
Hot or Iced Tea \$3.95 per beverage

Mimosa Bar served with Champagne and Orange Juice \$28 per bottle

Martinelli's Sparkling Cider \$12 per bottle

Non-Alcoholic Punch \$20/gallon

In the case that there is a large attendance of minors under 21 years of age at the event, where liquor is being served or where alcohol consumption exceeds food consumption, there will be a \$100.00 fee added to the bill for a doorman.

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BANQUET DEPOSITS AND BILLING:

All Functions require an initial non-refundable booking deposit of half (½) the minimum purchase requirement and the Room Rental Fee. A credit card with a completed credit card authorization form can be used for payments, if you cannot come in person to make your Deposit and Room Rent. Be advised that an authorization will be run for this. On the day of the event an actual credit card or cash will be needed to make all final purchases at the end of the event. NO Checks are accepted.

GUARANTEES:

Attendance for banquet functions must be guaranteed by 12 noon; (10 working days) prior to function date and are not subject to reduction. If the banquet coordinator is not notified of any changes 3 working days in advance, the original estimated number of people will automatically become the guarantee (unless the number is greater), in which case the charges will be made accordingly. The banquet coordinator must be reached by email or a voice mail message left.

BANQUET SERVICE FEE & AUTOMATIC GRATUITIES:

All food and beverage charges are subject to a three percent 3% Banquet Service Fee, for the administrative and setup cost incurred by the restaurant to host your event. We will add an automatic 18% gratuities for the Banquet Service Staff, applicable sales tax will be added to the Banquet Service Fee, automatic gratuities, the food and beverages purchased, in accordance with the State Board of Equalization, regulation number 1603, all banquet fees and suggested gratuities must be taxed at the same rate.

CONFIRMATION OF YOUR EVENT:

We will present you with an Event Reservation Sheet confirming the specific requirements of your event. Please notify your banquet coordinator immediately, if you believe that there are any discrepancies between the final selections and arrangements you provided to us, for the Event. We are not responsible for any discrepancies that are not immediately brought to our attention.

ROOM RENTAL FEES:

- Room rental is for 4 hours if you and your guest arrive earlier than you scheduled start time or if you and your guests stay later than your scheduled end time, we will charge you for an additional hour at \$50.00.
- You can rent the room for additional time, at which time we will charge you in (1) Hour increments that will be billed at \$50.00 per hour.

FUNCTION ROOM ARRIVAL AND DEPARTURE TIME:

Our Banquet/Meeting Contract calls for a specific Start Time and Departure Time. We request your cooperation in adhering to it. An additional charge may be assessed for failing to do so.

FOOD AND BEVERAGE SERVICE AND CONSUMPTION:

We will provide all food and beverages and you agree that you or your guests will not bring any food or beverages onto our property without our prior written consent. We reserve the right to confiscate food or beverages that are brought onto our property without our consent. Food or beverages must be consumed during the times specified for your event. You must obtain prior approval from us before you bring in any wine, champagne, food or non-alcoholic beverages from outside sources.

DECORATIONS:

If we allow you to supply certain decorations, you will be responsible for complying with any applicable laws, regulations or permitting requirements. Please note that decorations may not be affixed to the walls or rafters of the facility, and that glitter, confetti, rice and birdseed are not permitted. Your vendors and suppliers may enter the facility no sooner than one hour prior to the scheduled beginning time of your event unless other arrangements are made with the Event Coordinator prior to your event. You are responsible for all clean up and removal of decorations

OUTSIDE SERVICES:

We can recommend other services such as cake shops, photographers, videographers, florists, disc-jockeys, karaoke jockeys, limousines, and hotel accommodations.

- All outside vendors must contact the banquet coordinator 10 days prior to the event for set up and tear-down guidelines.
- Any decorations you bring in must be pre-approved and removed from premises at the end of your event.
- A clean up fee will be assessed for damages and excessive trash or decorations left behind.

LINEN SELECTIONS:

Our standard linen colors:

- ❖ **White Linen Tablecloths are included**
- ❖ **Royal Blue, Forest Green or White Linen napkins** color choices are included.
- ❖ We have additional colors of tablecloths and napkins at a \$3.00 charge per tablecloth and \$.50 per napkin
- ❖ In-house White Table Skirts or Drapes for \$15.00 each

Please ask our banquet coordinator about the other color selections available at an additional cost.