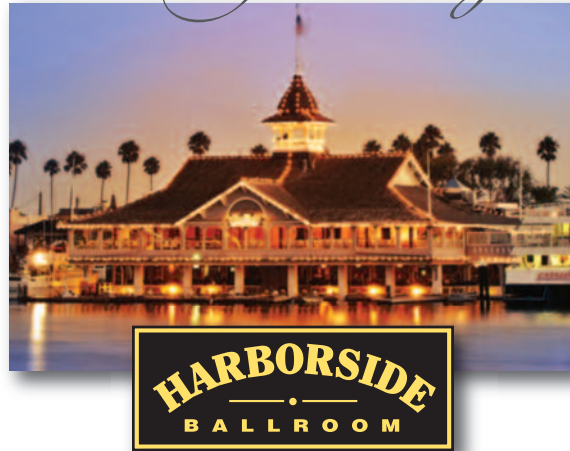


*Harborside Grand Ballroom
on Newport Bay*





Banquet Packages

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I am pleased that you are interested in the Harborside Grand Ballroom as a possible venue for your upcoming event.

As one of the owners of Harborside, I am proud to present this package to you. We have a team of experienced banquet managers, chefs and staff that will guide you through the questions and process of planning your event.

Since 1905, this building has been a symbol of Newport Beach. In 1968 it was designated as both a State and National Historic Landmark, which is the highest honor a building can receive. In 2004, the entire banquet facility was remodeled, including the restaurant, as we continue the tradition of this distinguished venue, known for its famous cupola and 1500 night lights and one of the best waterfront views for banquets on the west coast.

We are very proud of Harborside as one of Newport's premier banquet facilities, which accommodates between 100-500 guests. We offer very competitive prices, fabulous food, full bar, premium wines, friendly service and the best views of Newport Harbor.

The Grand Ballroom consists of one large room, or it can be divided into two separate rooms. We specialize in wedding receptions and ceremonies, bar/bat Mitzvahs, birthdays, cocktail parties, charities, fund raisers, corporate meetings or dinners, reunions, anniversaries, high school or college functions, awards dinners, educational seminars, holiday celebrations, winemaker dinners, memorial services and even dance classes.

I hope you will consider our beautiful venue. If there is anything I can do for you beyond one of my exceptional banquet managers, please don't hesitate to contact me directly. I hope your event will be one you remember for many years to follow and we are all here to make that happen.

Sincerely,

David Salisbury
Proprietor



Event Fee Schedule

Day time Events

11:00am-3:00pm (4 hrs)

	<u>Rental / Room</u>	<u>Food & Bar Min / Room</u>
Monday-Thursday	\$200	\$1000
Friday	\$250	\$2000
Saturday	\$500	\$3000
Sunday	\$250	\$2500
Mon-Thurs (lecture Rental)	\$500	N/A
Max of 150 guests		

Night time Events

5:00pm-10:00pm (or) 6:00pm-11:00pm (5 hrs)

	<u>Rental / Room</u>	<u>Food & Bar Min / Room</u>
Monday-Thursday	\$500	\$2000
Friday	\$750	\$4500
Saturday	\$1000	\$6500
Sunday (variable times)	\$750	\$5000

- * Extended or altered event hours are an additional \$1000 per hour, per room;
Only with advanced prior approval of Banquet Manager.
- * Cash Bar sales are \$150 per room Bartender fee
- * Sales minimums not met at close of event will be charged the difference

Service Charges

Buffets and Plated: 21% based on Food, Bar, Room Rental, and Other Charges

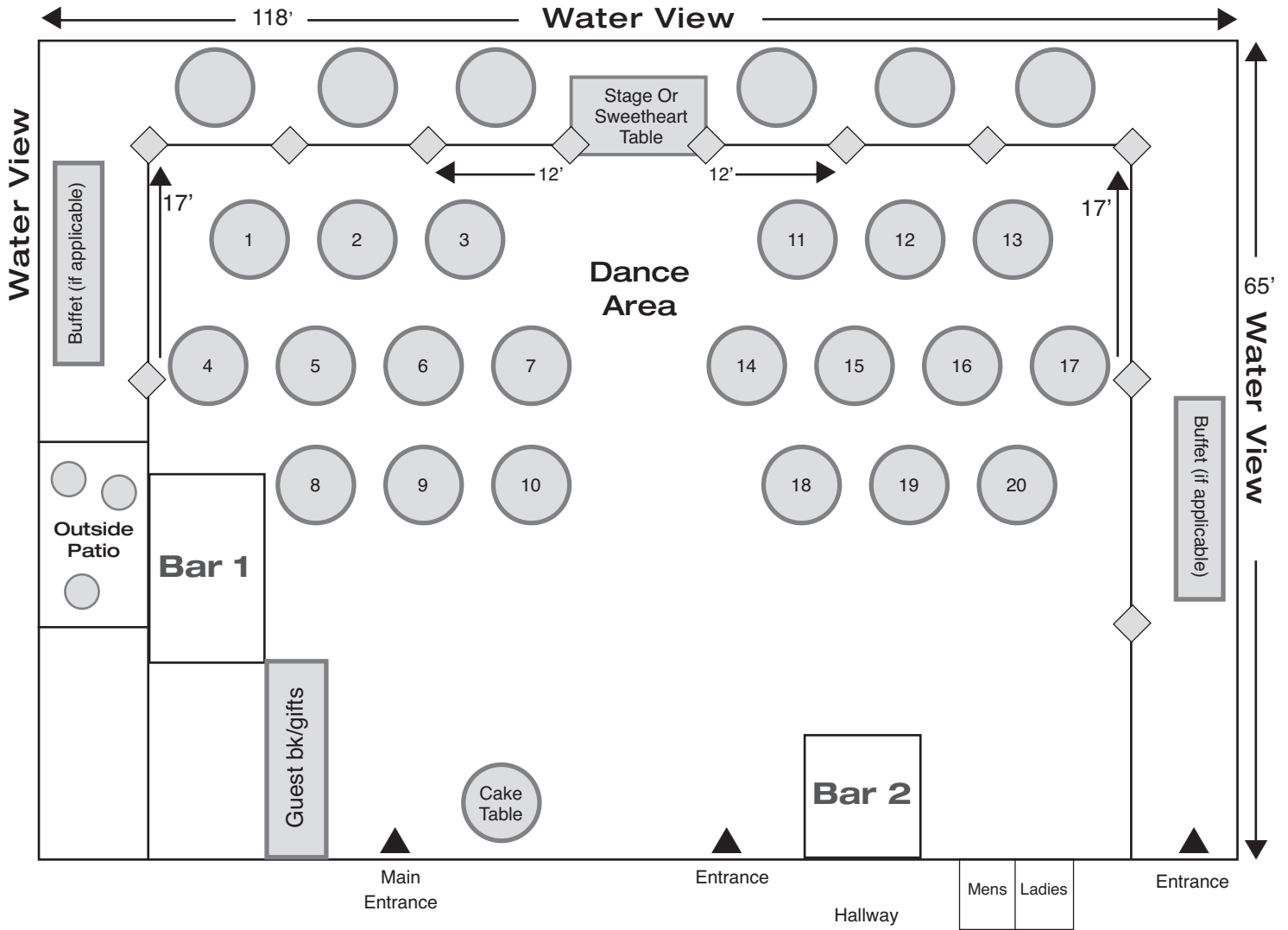
Reservation Payment

\$2000 Non-refundable payment is required to reserve each Banquet Room, and will be applied to your final bill on the day of your event.



Grand Ballroom Floor Plan

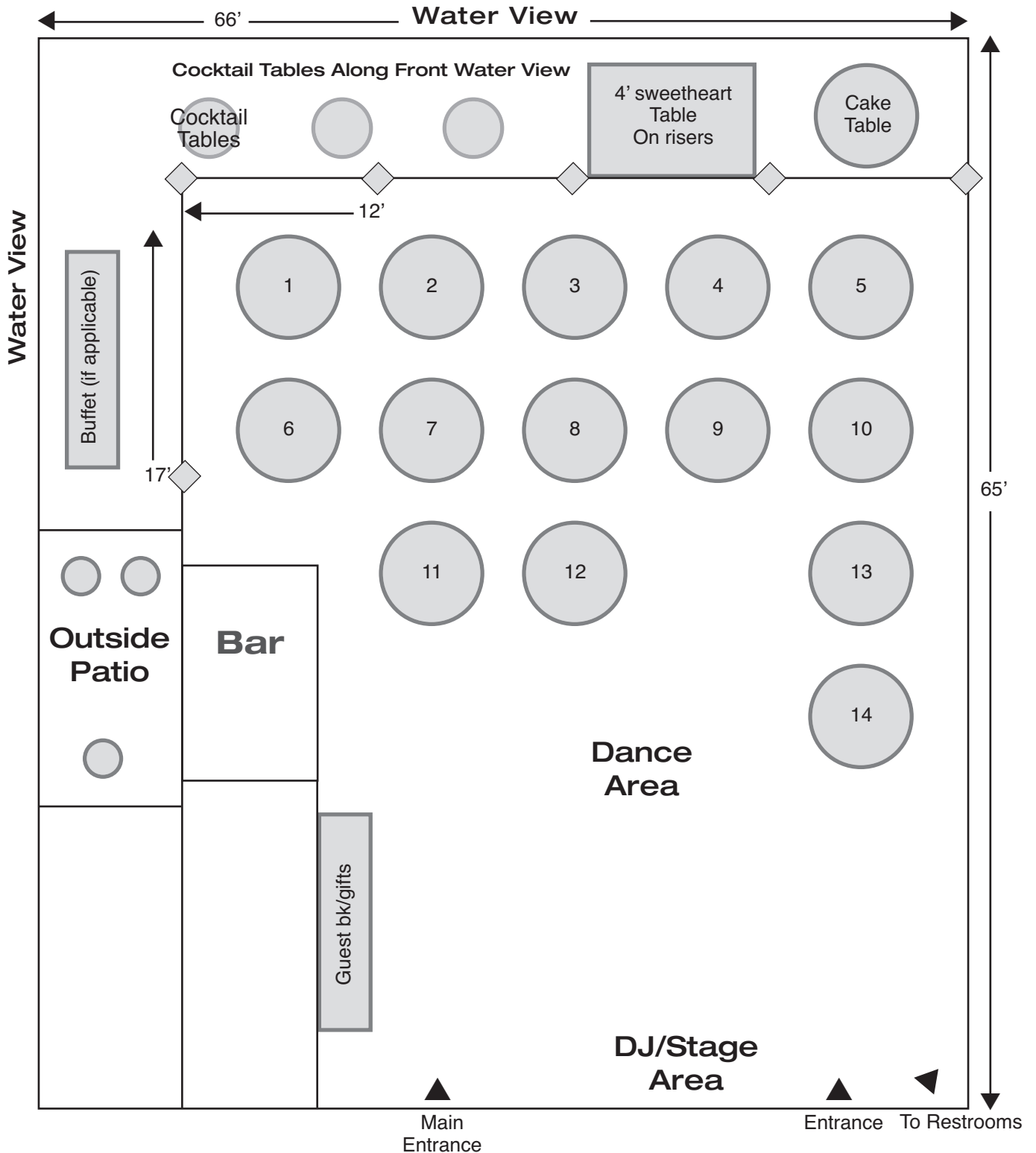
7,700 Sq. Ft. @ 118'W x 65' L / Capacity: 500 / Sample setup shown: 260





Catalina Room Floor Plan

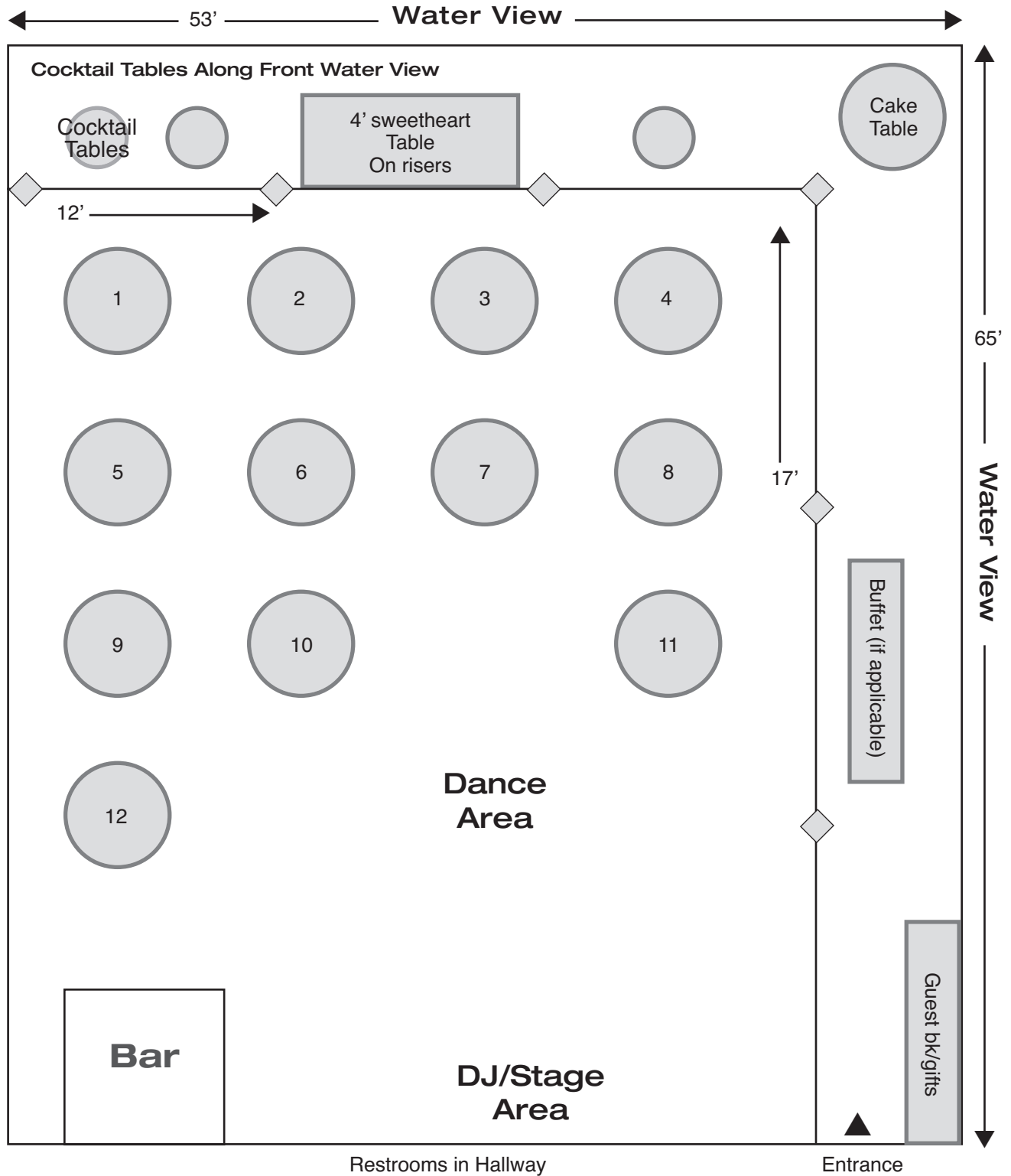
3,400 Sq. Ft. @ 66'W x 65' L / Capacity: 175 / Sample setup shown: 140





Lido Room Floor Plan

3,200 Sq. Ft. @ 53'W x 65' L / Capacity: 150 / Sample setup shown: 120





General Information

Payment Schedule

The Non-Refundable "Reservation Payment" of \$2000 is required to confirm one (1) room (\$4000 for two rooms) which will be applied to your final bill on the day of the event; no holding or temporary reservations are accepted. A signature and acceptance of all conditions will need to be received at the time of the initial payment. Then a "Secondary Payment" of 50% of the estimated remaining balance is due one hundred and twenty (120) days prior to the event and is also non-refundable. The "Final Balance Payment" is due fourteen (14) days prior to the event along with the confirmed guest count. Any additional charges incurred during the event must be paid in full at the end of the event. We accept all major credit cards, checks or cash.

Banquet Facilities

Each of the two (2) Banquet Rooms (Catalina or Lido) has a maximum capacity of 250 persons, or the entire Grand Ballroom for up to 500 persons can be reserved. Depending on the configuration of tables, dancing, podium, entertainment or wedding receptions, the capacity may decrease. Both rooms have an outstanding waterfront view and one room has an outside deck for additional guests or service. The regular time frame of a day event is four (4) hours and is five (5) hours for evening events, and should end by 11:00pm without incurring additional charges. Extended or altered event hours are an additional \$1000 per hour, per room; above and beyond four (4) hours for daytime events or five (5) hours for the evening events. Only with advanced prior written approval of Banquet Manager.

Guest Counts

Guaranteed Guest Counts must be received fourteen (14) days prior to the event but in any event may not fall below the food minimums per room. A 10% increase of Guaranteed Guests is allowed up to five (5) days prior to the event only with approval from a Banquet Manager. Each event will only be set up for the amount of guests confirmed as final.

Amenities

Harborside provides all tables and chairs, white linens, plate ware, silverware, serving dishes, entertainment risers, all set up and breakdown of Harborside equipment including the necessary serving staff at no additional charge. Harborside also provides free Wi-Fi or internet access for its clients at no charge. Colored napkins or table linens, chargers, projector and screen, flat screen televisions, wireless microphones, centerpieces, votives, electric candles, chiavari chairs and covers are available to rent.

Parking

Harborside provides valet service at all events at a cost of \$15/car. Prepaid valet parking passes available. Public parking lot only 2 blocks away holds 600 cars and costs \$1.75/hour with a maximum of \$17.50. Metered street parking is located all around Harborside and rates are \$1.75 per hour and after 6pm, the meters are free. Guest dock reservations are available upon request.

Decorations

Harborside allows outside vendors or personal guests to decorate the room(s) two (2) hours prior to the start of the event, unless earlier setup is approved by the Banquet Manager. Absolutely no staples or nails are to be used, nothing may be hung from the ceilings, no bubbles or smoke machines are allowed, no contractor tape can be used, no rice or confetti are allowed. All decorations must be removed within one (1) hour after a daytime event, or by 10:00am the next day for night time events. Any open flames or fire related decorations require the client to obtain an Approved Fire Permit from the City of Newport Beach and submitted to the banquet manager two (2) days prior to the event. No candles or open flame may be lit without a permit on file. **No sparklers are allowed.**

Table / Seating Schematic

Harborside will provide the suggested design of the table and seating arrangements for approval by the client prior to the guaranteed guest count timeframe of ten (10) days. Table numbers stanchions can be provided but seating arrangements and cards must be coordinated by the client.

Service Charge / Sales Tax

The Service Charge is 21% for all events, which will be based on all food, bar, room rentals and other charges. Service charges are mandatory and are applied to pay for the staffing of your event. Service charges are not a gratuity or tip because they are not voluntary. Tipping the bartender is allowed on cash bars only. Sales tax will be added to all charges, including service charges as required by law.

Ceremony Rehearsals

Most wedding rehearsals occur on Thursday or Friday in the afternoon based on available rooms and is prearranged with the Banquet Manager at either of our fine restaurant locations (discounts are offered). All ceremonies require a wedding coordinator and rehearsals should be limited to a maximum of thirty (30) minutes and twenty (20) persons.

Alcoholic Beverages

Harborside adheres to all Alcoholic Beverage laws and will not serve any guest who appears to be intoxicated and Harborside does not allow any outside alcoholic beverages or products to be brought in to the Banquet Facility. All liquor, beer and wine must be purchased from Harborside. Harborside reserves the right to refuse service to any guest who cannot provide valid identification of age (21 years old). Harborside reserves the right to shut down any event where alcohol service to guests who are causing a disruption or outside alcoholic beverages are found to be brought onto the premises for illegal consumption.

Accessibility

The Grand Ballroom is located upstairs and offers a handicapped lift for the disabled only. The lift may not be used for any vendor's supplies or equipment to be brought upstairs, by order of the State, and hosts are recommended to inform their vendors the lift is for disabled persons only.

Staffing

Harborside will provide, at no additional charge, adequate staffing based on a buffet event of one (1) server per 30-39 guests (about 3-4 tables) and for a sit down event of one (1) server per 20-29 guests (about 2-3 tables), which will also include a banquet captain and a banquet manager to oversee the event.

Event Coordinator

Harborside Grand Ballroom requires any reception or bar/bat mitzvah to provide a professional day-of coordinator. The coordinator must be someone who is not attending the event and is experienced as a meeting/wedding planner. We offer excellent referrals.

Food Menus

Only food purchased through Harborside will be allowed (no outside caterers except some ethnic), and no food is permitted to leave the premises after the event, with the exception of decorated cakes. Pricing subject to change. Final menus are due 30 days prior to each event.

Food Tastings

Harborside will allow a "limited" complimentary food tasting arranged by appointment only (usually on Thursday afternoon), and is for tasting purposes only, with a maximum of four (4) persons attending and a selection of four (4) dishes; some items can only be prepared in large quantities. Tastings are for booked clients and for dinner packages only. Wine tasting must be arranged in advance.

Bar Menus

Harborside has a full liquor license and provides for all beer, wine and alcohol products. NO outside beer, wine or alcohol products may be brought onto the premises, and if found on someone's possession the bar portion of the event could be shut down since it is strictly prohibited both by law and this establishment. Special purchase requests for bar products can only be made through Harborside, and only prepaid beer or wine remaining may be taken by the client the next day.

Bar / Beverage Service

Harborside will provide for bar service through either a hosted bar package or a non-hosted bar with a \$150 bartender fee per bar. One bartender per 100-125 guests is normally scheduled. Bartenders may require proof of ID at any time, and may refuse service to anyone who cannot provide proof of age or appears intoxicated in any way. The bar sales from wine, beer or alcohol will include juices, sodas, bottled waters to reach the minimum bar sales. **Please no glassware is allowed on wood floor while dancing to insure the safety of the guests.**

Entertainment

All entertainment must cease ten (10) minutes prior to the event ending time. All entertainers and their equipment are to set up no more than two (2) hours prior to the event, and must be entirely removed one (1) hour after the event is completed, or additional Overtime charges will occur. Approvals for using live entertainment must be given by the Banquet Manager in advance and requires booking of both rooms or the entire Grand Ballroom. Harborside has a list of recommended DJ's if needed.

Outside Vendors

All outside vendors who are hired by the client and work the event must provide a certificate of insurance for both Liability and Workers Comp insurance. All outside vendors should be informed by the client that the handicapped elevator is for disabled persons only and not for items such as heavy audio gear to the second floor. Parking for vendors will be accommodated in the white loading zone in front of the building for loading and unloading only. Vendor event parking will not be provided unless paid for by the client or host. We are not allowed to offer assistance carrying gear or equipment up or down the stairs per our insurance liabilities. Harborside is not responsible for equipment or items left after the event unless arrangements with the Banquet Manager are made in advance.

Security

Some school and other events require the client to hire a security company approved by Harborside in advance for purposes of legal drinking verification, to insure the safety of the guests, to insure the facility is not damaged, and to insure the event runs smoothly and without incident.

Directional Map

Harborside can supply complimentary preprinted directional maps to enclose into your invitations if you desire.

Audio Visual

Harborside has ceiling mounted projectors and screens, television monitors, wireless microphones for rental. We will supply a podium, background music and Wi Fi connection at no charge. All DVD/Videos must be tested on Harborside equipment two (2) days prior to event date to avoid any technical compatibility issues. Trained AV companies available for hire upon request, Harborside has no AV technician on staff.

Cancellations

Harborside will not refund any payments made because the event/date/room have been reserved for your event starting with the first payment. If progress payments are not made on time the event can be cancelled and all prior payments will not be returned.

Acknowledgement Agreement

I _____ (client name) have read and agree with all the above general conditions of the Harborside Restaurant and Grand Ballroom and will adhere to these conditions.

_____	_____	_____	
Client Signature	Event Date	Today's Date	

Address	City	State	Zip
_____		_____	
Event Name	Contact Name		
_____		_____	
Email Address	Additional Information		



Optional Charges/Services

Linens

Colored Napkins	\$ 1.00-4.00 p/p
Colored Overlays	\$ 6.00-25.00 p/t
Colored Table Cloth	\$12.00-50.00 p/t

Chairs

Infinity Chairs	\$ 6.50 p/c
Chiavari Chairs	\$ 6.50 p/c
Folding Garden Chairs	\$ 5.00 p/c

Lounge Furniture

Couches/Lounge/Side Cushions	\$ 1800-2400
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Pipe and Draping

Custom design	\$ 15.00/ft
Sound Wall/Room Divider	\$ 500.00

Audio Visual

7'-8' Screen and Projector per room	\$ 100.00/room
Flat Screen TVs per room	
Wireless Microphone	
Up Lights	\$ 100.00/room

Table decorations

Four Votive and candles (permitted)	\$ 5.00/table
Plate Chargers	\$ 3.00-15.00 ea

Ceremony

Arch/Risers/Mic/Podium	
Includes 1 additional hour, for in room	\$1000.00
Includes 1 additional hour, Grand Ballroom	\$1500.00*

*Two room minimums and fees are required

Auctions/Fund Raisers

Tables/linens/set up/removal (Grand Ballroom)	\$250.00
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Preferred Vendor List

Vendor	Vendor Email	Contact	Phone
Photographer			
Happy Photos	www.myhappyphotos.com	Xuong	(949) 678-6626
Katelin Wallace Photography	www.katelinwallace.com	Katelin	(714) 366-3752
Christopher Todd	www.christophertoddstudios.com	Christopher	(800) 501-2063
Lin & Jirsa	www.linandjirsa.com	Lin & Jirsa	(949) 287-2153
Florist			
Blooming Branch	www.thebloomingbranch.com	Maribel	(714) 724-4243
Flowers Etc.	www.flowersetcwedding.com	Debbie	(714) 839-5295
Entertainment / DJ's / Lighting			
Battleson Entertainment	www.battleson.com	Bruce	(949) 477-3432
Kevin Miso	www.kevinmiso.com	Kevin	(562) 810-6228
Elevated Pulse Productions	www.elevatedpulsepro.com	Brian	(949) 336-5209
Invisible Touch	www.invisibletouchevents.com	Robert	(949) 450-9950
DJ Sota	www.djsota.com	Dakota	(831) 818-5408
Bakery			
Pacific Patisserie	www.pacificpatisserie.com	Jackie	(949) 275-2862
Susie Cakes	www.susiecakes.com	Alexis	(949) 646-6881
It's All About the Cakes	www.itsallaboutthecake.com	Megan	(949) 240-7100
Limousine /Transportation			
Lux Bus America	www.luxbusamerica.com	Michelle	(714) 939-9200
OC Cruiser	www.occruiser.com		(949) 278-4737
VIP Limousines & Shuttles	www.viplimos.us		(800) 735-7535
Videographer			
Coldea Productions	www.coldeaproductions.com	Gabriela	(310) 975-4033
Nathan Prince	www.princeweddings.net	Nathan	(877) 740-1921

Wedding Coordination

LVL Events	www.lvlevents.com	Heather	(714) 718-3122
Prince Events	www.prince-events.com	Lauren	(949) 878-2121
HMC Event Solutions	www.hmceventsolutions.com	Holly	(909) 900-5579

Special Events Coordinators

Two Party Chix	www.dbeventgal.com	Rochelle / Linda	(949) 831-6545
Slavin Productions	www.bethslavinproductions.com	Beth	(949) 400-1036

Specialty Rentals

High Roller Rentals	www.highrollerrentals.com		(714) 403-6218
The Event Consultants	www.theeventconsultants.com	Karen	(949) 548-7762



Credit Card Authorization-Required

400 Main St. Newport Beach, Calif. 92661
Banquet Office: (949) 673-5144 Fax: (949) 673-5085

*I hereby authorize the Harborside Restaurant and Grand Ballroom
in Newport Beach, California to charge my credit card for
Banquet or Restaurant related charges.*

Banquet Client Name: _____

Banquet Date: ____ / ____ / ____

Description of Payment: _____

Cardholder Name: _____

Cardholder Billing Address: _____

Business Ph: () _____ **Home Ph:** () _____

Method of Payment

Visa MasterCard Amex Discover

Credit Card Number: _____

Expiration: ____ / ____ / ____ **In the Amount of: \$** _____

Cardholder Signature: _____

Print: _____

Auth. Date: ____ / ____ / ____



Tray Passed Appetizers

Tier 1

- Chicken Satay with soy ginger glaze
 - Chinese Chicken salad wontons
 - Fresh Bruschetta with tomatoes, basil, parmesan and avocado
 - Artichoke Cream cheese wontons
 - Italian Sausage with honey mustard
 - Spanish Meatballs
 - Individual Vegetable Crudites with ranch
 - Caprese Skewers with tomato, basil and mozzarella
 - Skewer of olive, mozzarella and salami
 - Watermelon cubes with Goat Cheese drizzled in Balsamic reduction
- \$4.00 pp/per item**

Tier 2

- Asparagus wrapped in prosciutto
 - Chilled Chicken Lettuce Cups
 - Bacon Wrapped Dates stuffed with bleu cheese
 - Asian Spring rolls with sweet sour sauce
 - Sausage stuffed mushrooms
- \$5.00 pp/per item**

Tier 3

- Large Shrimp Cocktail shooter
 - Scallop wrapped bacon
 - Coconut Shrimp with sweet chili sauce
 - Medium Shrimp Satay with cilantro lime butter
 - Crab Fritters with spicy aioli
 - Shaved Roast Beef Canapes with creamy horseradish
 - Domestic cheeses, breads and crackers display
- \$6.00 pp/per item**

Late Night Snacks

- Chicken Taquitos and chili verde sauce **\$4**
- Garlic Parmesan Truffle French Fries **\$4**
- Deviled Eggs with bacon and green onion **\$4**
- Triangle of Grilled Cheese over shot of Tomato Soup **\$5**
- Mini Cheese Burger **\$5**
- Bacon and Cheese Potato Skins **\$5**



Dessert Station

Cookies and Brownies

Chocolate Chip Cookies
Oatmeal and Raisin Cookies
Fudge Brownies

\$4.00 per person

Balboa Bar Station

Hand dipped chocolate with various toppings

\$6.00 per person

House Specials

Mini Vanilla Cream Brulee
Chocolate Decadence Cake
Smores Cake
Seasonal Berry Shortcake
Cheesecake with Fruit Topping

\$6.50 per person

Fancy Tiny Desserts

Assorted Fruit Tarts, Petits Fours and Cakes (two per person)

\$7.00 per person

Chocolate Fountain

Sliced Strawberries/Rice Crispy Bar
Marshmallows/Sliced Banana
Brownie Bites/Cookies

\$7.00 per person (min. 100)



Dinner Buffet Selections One & Two

Bread and Butter are included on the buffet
Select one from each category

Salads

Harborside Salad with Italian Dressing
Traditional Caesar Salad

Starch

Garlic Mashed Potatoes
Roasted Red Rose Potatoes
Scalloped Potatoes
Organic Wild Rice

Vegetables

Assorted Seasonal Vegetables

Pastas

Chopped Tomato and Basil with Penne
Creamy Alfredo with Mushrooms with Penne
Vegetable Penne Primavera
Herb and Olive Oil with Penne

Chicken

Chicken Piccata
Grilled Hawaiian Chicken
Artichoke Mushroom Chicken
Grilled BBQ Chicken

Meat Selection One

Braised Short Rib
Beef and Vegetable Skewers with Teriyaki Sauce
\$44.00 per person

Meat Selection Two (Carving Station)

Carved Tri Tip
Carved Roast Beef
\$48.00 per person

(Coffee, Decaf, and Hot Tea Station) \$3 per person



Dinner Buffet Selections Three & Four

Bread and Butter are included on the buffet

Select one from each category

Salads

Harborside Salad with Italian Dressing
Traditional Caesar Salad

Starch

Garlic Mashed Potatoes
Roasted Red Rose Potatoes
Scalloped Potatoes
Organic Wild Rice

Vegetables

French Green Beans
Asparagus Spears
Roasted Zucchini and Yellow Squash

Pastas

Chopped Tomato and Basil with Penne
Creamy Alfredo with Mushrooms with Penne
Vegetable Penne Primavera
Herb and Olive Oil with Penne

Chicken

Artichoke and Mushroom Chicken
Chicken Parmesan
Grilled Chicken stuffed with Spinach and Feta

Seafood

Grilled Swordfish with Tropical Fruit Salsa and Beurre Blanc
Orange Coconut Crusted Salmon
Grilled Mahi Mahi or Grilled Salmon

Meat Selection Three

Carved Tri Tip
Carved Roast Beef
\$52.00 per person

Meat Selection Four

Carved Prime Rib
Carved Tenderloin (add \$4.00)
\$58.00 per person

(Coffee, Decaf, and Hot Tea Station) \$3 per person



Dinner Plated One

Bread Service is included with the First Course

First Course

Salad

Harborside Salad with Italian Dressing
Traditional Caesar Salad

Second Course

Starch

Garlic Mashed Potatoes
Roasted Red Rose Potatoes
Organic Wild Rice

Vegetables

Assorted Seasonal Vegetables

Chicken Selection

Chicken Parmesan
Grilled Hawaiian Chicken
Artichoke and Mushroom Chicken

\$42.00 per person

Meat Selection

Sliced Tri Tip and Garlic Au Jus
Braised Short Rib

\$44.00 per person

(Coffee, Decaf, and Hot Tea Station) \$3 per person



Dinner Plated Two

Bread Service is included with the First Course

First Course

Salad

Harborside Salad with Italian Dressing
Traditional Caesar Salad

Second Course

Starch

Garlic Mashed Potatoes
Roasted Red Rose Potatoes
Organic Wild Rice

Vegetables

Grilled Zucchini and Yellow Squash
French Green Beans
Seasonal Vegetables

Seafood Selection

Orange Coconut Crusted Salmon with Ginger Soy Glaze
Grilled Mahi Mahi or Grilled Salmon with Lemon Butter
Grilled Swordfish with Tropical Fruit Salsa Beurre Blanc

\$46.00 per person

Meat Selection

Top Sirloin Steak and Cabernet Demi Glaze
Stuffed Chicken with Spinach and Feta Cheese

\$48.00 per person

Meat/Seafood Selection

Petite Top Sirloin and Shrimp Skewer
Petite Top Sirloin and Mahi Mahi
Petite Top Sirloin and Grilled Salmon

\$50.00 per person

(Coffee, Decaf, and Hot Tea Station) \$3 per person



Dinner Plated Three

Bread Service is included with the First Course

First Course

Salad

Harborside Salad with Italian Dressing
Traditional Caesar Salad

Second Course

Starch

Garlic Mashed Potatoes
Roasted Red Potatoes
Organic Wild Rice

Vegetables

Sautéed Asparagus
Baby Vegetables
Creamed Spinach with Parmesan

Seafood Selection

Seasonal Sea Bass
Alaskan Halibut

\$58.00 per person

Meat Selection

Filet Mignon with Cabernet demi Glaze
New York Steak with Mushroom Sauce

\$60.00 per person

Steak and Seafood Selection

Petite Filet Mignon and Fresh Salmon or Mahi Mahi

\$65.00 per person

Surf and Turf Selection

Petite Filet Mignon and Alaskan Crab Legs
Petite Filet Mignon and Canadian Lobster Tail

\$75.00 per person

(Coffee, Decaf, and Hot Tea Station) \$3 per person



Lunch Buffet Selections One, Two & Three

Bread and Butter are included on the buffet

Salad Options

Traditional Caesar Salad
Harborside Salad with Italian Dressing

Starch Options

Cold Potato Salad
Jasmine Rice
Garlic Mashed Potatoes

Pasta Options

Basil Tomato Penne Pasta (hot)
Pesto Tomato Bowtie (cold)
Italian Herb Penne Pasta (cold)

Sandwich Board Selection One

Italian Hoagie on French Baguette
Chicken Salad Croissant
Fresh Turkey Wraps in a Flour Tortilla
Assorted mix of above

\$25.00 per person

Buffet Selection Two

Choice of 2 entrées

Artichoke and Mushroom Chicken
Braised Short Rib with Garlic Herb Au Jus
Grilled Hawaiian Chicken
Chicken Parmesan

\$29.00 per person

Buffet Selection Three

Choice of 2 entrées

Blackened Mahi Mahi
Orange Coconut Crusted Salmon
Stuffed Chicken Breast with Spinach and Feta
Prime Top Sirloin Cabernet Demi Glaze

\$32.00 per person



Lunch Plated

Bread Service is included with the First Course

Maximum of two entrees

First Course:

Choice of Caesar Salad or Harborside Salad
Fresh Baked Sourdough Bread with Homemade Whipped Butter

Second Course:

Turkey and Avocado Sandwich

Roasted Turkey, Avocado, and Provolone Cheese on French Baguette
Penne Pasta Salad

\$21.00

Orange Coconut Crusted Salmon

Sweet Chili and Sesame Soy Glaze with Jasmine Rice and Seasonal Vegetables

\$28.00

Chicken Parmesan Penne

Crusted Chicken Breast in Parmesan then sliced over
Alfredo Cream Sauce and Penne pasta

\$24.00

Roast Beef Sandwich

Thin Sliced Roast Beef, Provolone Cheese, Sautéed Onions and French Baguette
Garlic Mashed Potatoes and au Jus

\$25.00

Top Sirloin Steak

Top Sirloin topped with Teriyaki Glaze, Mashed Potatoes and Sauteed Vegetables

\$28.00

Grilled Mahi Mahi

Tropical Fruit Salsa and Beurre Blanc with Jasmine Rice and Seasonal Vegetables

\$29.00



Breakfast Buffets

Continental Breakfast

Fresh Squeezed Orange Juice
Seasonal Sliced Fruit, Melons and Berries
Assorted Breakfast Pastries
Freshly Brewed Organic Coffee and Decaf and Herbal Hot Teas

\$17.00 per person

Deluxe Continental Breakfast

Fresh Squeezed Orange Juice
Seasonal Sliced Fruit, Melons and Berries
Vanilla Yogurt with Granola
Fresh Baked Bagels with Salmon, Cream Cheese, Tomatoes, Capers and Onions
Assorted Breakfast Pastries
Freshly Brewed Organic Coffee and Decaf and Herbal Hot Teas

\$22.00 per person

Continental Buffet (Add-on to above)

Scrambled Eggs with Ham, Green Onions and Cheddar Cheese
Scrambled Eggs with Mushrooms and Jack Cheese
Crisp Smoked Bacon
Link Sausage
Sliced Tavern Ham
Warm Flour Tortillas, Refried Beans, Sour Cream, Salsa, and Avocado
French Toast with Warm Maple Syrup
Homemade Bread Pudding with Maple Whipped Cream
Country Potatoes with Onions and Bell Peppers

\$3.00 per person/per add-on

Chef's Omelet Station, (Add-on to above)

Three Egg Omelets made to order which include:
Mushrooms, Bacon, Sausage, Cheddar Cheese, Jack Cheese, Salsa
Avocado, Sour Cream, Onions, Green Onions, Ham, Tomatoes and Spinach

**\$6.00 per person add-on to above
Plus Chef Fee of \$200**



Outside Catering Wedding Reception Package

**(Minimum of 200 guests)
Event Coordinator Required**

Prices / Includes

Friday and Sunday	\$35/pp ++
Saturday	\$39/pp ++

- Room Rental for five (5) hours for Ballroom
- Tables and Chairs
- Floor Length White Table Linens and White Napkins
- Stage
- Buffet Tables
- Head Table
- Gift Table
- Cake Table
- Place Card Table
- Coffee and Tea
- Banquet Manager
- Service Staff
- Cake cutting
- Chafers
- Silverware and Flatware
- Tables and Chairs

Approved Caterers (buffet only)

Persian-Hatam Restaurant, call Babak (949) 768-0122

Indian-Natraj Restaurant , call Vijay (949) 632-2778

"Other Themes"-please contact our Banquet managers for approvals

*Caterer must bring one professional per buffet

*All Other Caterers must be approved prior to booking

Extras and Details

- All beverages and alcohol must be purchased and served by Harborside.
- Bar can be Hosted or Cash, see Bar packages
- Extra hour of time beyond five (5) hours is \$1000, only with approval
- Kitchen equipment and set up must be approved three (3) weeks prior
- Ceremony Package with an additional hour for \$2000 ++ (coordinator required)
- Clean up charges of \$500 will be charged if Caterer doesn't leave kitchen clean



Mexican Cuisine Buffet

Salad

Mixed Greens with Cilantro Lime Dressing

Sides

Black or Pinto Beans
Spanish Rice
Fresh Corn Tortilla Chips with Salsa
Chicken or Beef Taquitos

Condiments

Pico de Gallo
Sour Cream
Guacamole
Shredded mixed Cheeses
Corn and Flour Tortillas

Meat & Poultry Entree (pick two)

Beef, Chicken or Cheese Enchiladas
Chili Relleno
Chicken Fajitas
Beef Fajitas

\$35.00 per person



Italian Cuisine Buffet

Salad

Traditional Caesar Salad with Garlic Toast

Potatoes (pick one)

Garlic Mashed Potatoes
Roasted Red Rose Potatoes

Vegetables (pick one)

Mixed Seasonal Vegetables
Zucchini Provençal

Pastas (pick one)

Creamy Alfredo and Mushroom Penne
Vegetarian Lasagna
Fred's Famous Bolognese
Creamy Pesto Penne Pasta
Spaghetti Marinara and Meatballs

Poultry (pick one)

Chicken Parmesan in Rich Tomato Sauce
Chicken Marsala and Mushrooms
Chicken Piccata

\$35.00 per person



American BBQ Buffet

Salad (pick one)

Romaine Hearts with Caesar Dressing and Parmesan Cheese
Mixed Greens with Vegetables and Ranch and Balsamic Dressing

Starch

Macaroni and Cheese
BBQ Baked Beans
Red Potato Salad
(Substitute Baked Potato Bar add \$5.00)

Broiled Burgers

Fresh BBQ Chicken Breasts
Fresh Hamburger Patties
With House made Hamburger Buns

Burger Trimmings

Smoked Bacon
Sautéed Onions
Sautéed Mushrooms
Sliced Assorted Cheeses
Sliced Tomatoes / Red Onions / Lettuce

Condiments

Thousand Island / Mayonnaise
Ketchup / Mustard / Pickles

\$35.00 per person



Memorial Buffet

**Minimum of 75 Guests
Available Sunday–Thursday
4 Hour Maximum**

Beverage Station

Iced Tea
Lemonade
Coffee and Decaf

Appetizer Station

Assorted Domestic Cheese and Crackers

Salad (pick one)

Caesar Salad with Parmesan Cheese
Mixed Greens with either Italian or Ranch Dressing

Starch (pick one)

Red Potato Salad
Herb Penne Cold Pasta Salad

Sandwiches (pick one)

Italian Hoagie on French Baguette
Chicken Salad Croissant
Fresh Turkey Wraps in a Flour Tortilla
Assorted mix of above

\$25.00 per person



High School Buffet

**Minimum of 75 Students/Guests
Available Monday~Thursday
3 Hour Maximum**

Bread

Warm Sourdough Bread and Butter

Beverage Station

Iced Tea
Lemonade
Coffee

Salad (pick one)

Traditional Caesar Salad
Mixed Greens with either Italian or Ranch Dressing

Vegetables (pick one)

Mixed Seasonal Vegetables

Pastas (pick one)

Creamy Alfredo and Mushroom Penne
Chopped Tomato and Basil with Penne

Poultry (pick one)

Chicken Parmesan
Chicken Picatta
Hawaiian Chicken

Dessert

House-made Chocolate Chip Cookies

\$19.00 per person

**Add: Roast Beef Carving Station
\$23.00 per person**



Specialty Food Stations

Taco Station

Mahi, Chicken or Beef (choose 2)
Shredded Cabbage, Pico de Gallo, Cilantro, Tomatillo Aioli
Guacomole, Mixed Cheese, Sour Cream, Lime
Flour or Corn Tortillas
\$20.00 per person

Slider Station

Beef or Pulled BBQ Chicken
American Cheese, Fried Onion Strings, Pickles
Thousand Island, BBQ sauce, Mustard, Ketchup
House Made Burger Buns
Crispy French Fries
\$20.00 per person

Charcuterie Station

Prosciutto, Salami, Bleu Cheese, Brie Cheese, Manchego Cheese, Mozzarella,
Grilled Asparagus, Assorted Olives, Squash,
Artichoke Hearts, Grapes, Gerkins, Whole Grain Mustard
Crackers, Baguettes
\$21.00 per person

Mac N'Cheese Station

Chopped Bacon
Sautéed Onions
Sautéed Mushrooms
Jalapenos
Crispy Fried Onion Strings
Truffle Oil
Toasted Bread Crumbs
\$15.00 per person
(Minimum order of 50 guests)

Sushi Station

Variety of California Rolls
\$18 per person per hour
Sushi Nigiri \$4-\$6 per person
Sushi Chef Fee \$250.00



Banquet Bar Packages

COCKTAILS

	HOSTED	CASH
House Brands	7.00	8.00
Deluxe Brands	8.00-10.00	9.00-11.00
Premium Brands	10.25-12.00	11.25-13.00

BEER / WINE / SODAS

	HOSTED	CASH
Soft Drinks	3.00	3.50
Coffee, Decaf, Tea	3.00	3.50
Bottled Waters 500ml	3.00	3.50
Domestic Bottled Beer	5.00	6.00
Imported Bottled Beer	6.00	7.00
House Wine-Stone	7.00	8.00
Deluxe Wine-Mondavi	8.00	9.00
Premier Wine-J. Lohr	9.00	10.00

HOSTED HOURLY BAR

	1st HR	2nd +HR	Ea Add'l HR
Beer and Wine Package	12.00	+6.00	+5.00
House Wine/All Beers			
House Package	14.00	+8.00	+7.00
House Wine/All Beers/House Liquor			
Deluxe Package	16.00	+9.00	+8.00
Deluxe Wine/All Beers/Deluxe Liquor			
Premium Brands	20.00	+10.00	+9.00
Premium Wine/Beer/Premium Liquor			

WINE / CHAMPAGNE

	HOSTED
House Champagne Toast	3.00/glass
Korbel Champagne Toast	4.00/glass

-Organic Coffee, Decaf and Natural Ice Tea Buffet is \$3.00 person

***NO outside alcohol is to be brought on premises for any reason.**

*Cash Bars are inclusive of sales tax.

*Cash Bar Sales require a Bartender Fee of \$150.00.

*Hosted Bars can either be based on a Cap (limit), per Consumption or Hourly, and requires a Credit Card Authorization on file.

*Hosted prices apply when prepaid by Host prior to event-otherwise it is "Cash Prices"

*Under California Law - if too many guests are over served the bars may be closed at anytime, and any hosted bar packages that were prepaid will not be eligible for any prorated refunds.

Service Charge and Sales Tax will be added to all "Hosted" Packages



Banquet Wine List

WHITE WINES

CHARDONNAY		Glass	Bottle
2014	William Hill-Central Coast	8	28
2014	J Lohr-Monterey	9	32
2014	Kendall Jackson-California	10	36
2014	La Crema-Sonoma County	13	48
2014	Sonoma Cutrer-Russian River		52
2013	Patz & Hall-Sonoma County		58
2015	Rombauer-Napa	17	64
2014	Cakebread Cellars-Napa		68
2013	Nickel & Nickel-Napa		72

OTHER WHITES

2015	Ecco Domani-Pinot Grigio-Italy	7	24
2015	J Lohr-Riesling-Paso Robles	7	24
2015	Listel-Rose-France	8	28
2014	Morgan-Sauvignon Blanc-Monterey	9	32
2015	Kim Crawford Sauvignon Blanc-New Zealand	10	36

RED WINES

CABERNET SAUVIGNON

2014	Robert Mondavi-California	8	28
2013	J. Lohr "Seven Oaks"-Paso Robles	10	36
2014	Justin-Paso Robles	15	56
2013	Ferrari Carano-Alexander Valley		60
2014	Pine Ridge-Napa		68
2013	Duckhorn-Napa		96
2013	Nickel & Nickel "Tench Vineyards"-Napa		120

MERLOT

2014	Robert Mondavi-California	8	28
2014	J Lohr-Paso Robles	10	36
2010	Rombauer-Carneros		54

PINOT NOIR

2014	Robert Mondavi-California	8	28
2013	J Lohr "Falcon's Perch"-Monterey		36
2013	MacMurray Ranch-Sonoma	12	44
2013	Au Bon Climat-Santa Barbara		46
2013	En Route "Les Pommiers"-Russian River		60
2011	Duckhorn "Golden Eye"-Anderson Valley		75

OTHER REDS

2014	Graffigna "Reserve" Malbec-Argentina	8	28
2013	Ravenswood Zinfandel-Lodi		28
2012	J Lohr "South Ridge" Syrah-Paso Robles		32



Beer, Wine and Liquors

House Package

Stone Cellars-Chard/Caber
Stanford Champagne (glass)
Eight Star Bourbon
Clan Macgregor Scotch
Seagram's Vodka
Seagram's Gin
Ron Antigua Rum
Montezuma Gold Tequila
Jaques Bonet Brandy

Beers

Bud Light
Coors Light
St Pauli N/A
Corona
Stone IPA
Lost Coast Tangerine
Wheat
Stella Artois

Deluxe Package

Mondavi-Chardonnay/Cabernet
Stanford Champagne (split)
Jack Daniels
Jameson's Irish Whiskey
Johnny Walker Red
Ketel One
Tito's
Tanqueray
Bacardi
Captain Morgans
Sauza Conmemorativo
Fireball - Cinnamon Whiskey

Premium Package

J. Lohr-Chard/Cabernet
Korbel Champagne (split)
Crown Royal
Makers Mark
Chivas Regal
Johnny Walker Black
Grey Goose
Bombay Sapphire
Mount Gay
Patron Silver
Grand Marnier
Hennessy VS

Note: All beers included in all three packages



Bronze Package

5 Hour Event Time

60" or 72" Round Guest Tables

Cocktail Tables

Guest Book, Gift, and Place card Tables

Cake Table and Dessert Table

Choice of Head Table or Sweetheart Table

Floor Length White Linens

Choice of Color Napkins

Table Numbers & Stands

Natural Wood Dance Floor

Votives on all Tables

Your Wedding Cake ~ Complimentary Cutting

Valet Services



Two Tray-Passed Appetizers from Tier #1

Dinner Buffet #1 (Chicken and Beef)

Hosted Soft Bar-4 Hours

Organic Coffee, Decaf and Iced Tea

\$90++ per person

100 person minimum ~ Catalina or Lido Room

151 person minimum ~ Grand Ballroom

All items are subject to 21% service charge & current Sales Tax



Silver Package

5 Hour Event Time

60" or 72" Round Guest Tables

Cocktail Tables

Guest Book, Gift, and Place card Tables

Cake and Dessert Table

Choice of Head Table or Sweetheart Table

Floor Length White Linens

Choice of Color Napkins

Table Numbers & Stands

Natural Wood Dance Floor

Your Wedding Cake ~ Complimentary Cutting

Votives on all Tables

Valet Service



Two Tray-Passed Appetizers from Tier #2

Dinner Buffet #2 (Chicken and Chef Carving Beef Station)

Hosted House Bar-4 Hours

Balboa Bar Station

Organic Coffee, Decaf and Ice Tea

\$110++ per person

100 persons minimum ~ Catalina or Lido Room

151 persons minimum ~ Grand Ballroom

All items are subject to 21% service charge & current Sales Tax



Gold Package

5 Hour Event Time
60" or 72" Round Guest Tables
Guest Book, Gift, and Place card Tables
Cake Table and Dessert Table
Cocktail Tables
Choice of Head Table or Sweetheart Table
Floor Length White Linens
Choice of Color Napkins
Chiavari Chairs with Cushion
Pipe and Drape
Votives on all Tables
Table Numbers & Stands
Natural Wood Dance Floor
Your Wedding Cake ~ Complimentary Cutting
Valet Service with 10 complimentary passes



Three Tray-Passed Appetizers from Tier #3
Choice of: Plated Dinner #2 (Top Sirloin & Seafood Combo) OR
Dinner Buffet #3 (Beef and Chicken and Seafood)
Balboa Bar Station
One Late Night Snack
Hosted Deluxe Bar ~ 4 Hours
Tray-Passed Champagne or Cider Toast
Organic Coffee, Decaf and Ice Tea

\$135++ per person

100 person minimum ~ Catalina or Lido Room
151 person minimum ~ Grand Ballroom

All items are subject to 21% service charge & current Sales Tax



Platinum Package

5 Hour Event Time
60" or 72" Round Guest Tables
Guest Book, Gift, and Place card Tables
Cake and Dessert Table
Cocktail Tables
Choice of Head Table or Sweetheart Table
Upgraded linen for dining tables
Choice of Color Napkins
Chiavari Chairs with Cushion
Custom Pipe and Drape
Votives on all Tables
Table Numbers & Stands
Natural Wood Dance Floor
Your Wedding Cake ~ Complimentary Cutting
Valet Service with 20 complimentary passes



Three Tray-Passed Appetizers from Tier #3
Choice of: Plated Dinner #3 (Meat or Seafood or Steak & Seafood Combo) OR
Dinner Buffet #4 (Chicken, Seafood, and Chef Carving Station)
Balboa Bar Station
One Late night Snack
Hosted Premium Bar ~ 4 Hours
Tray-Passed Champagne or Cider Toast
Organic Coffee, Decaf and Ice Tea

\$150++ per person

100 person minimum – Catalina or Lido Room
151 person minimum – Grand Ballroom

All items are subject to 21% service charge & current Sales Tax