

# 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*

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### **Day time Events**

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

	<u>Rental / Room</u>	<u>Food &amp; 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 &amp; 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: 22% 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.



## *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 22% 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 naming Waterfront Enterprises Inc. as additionally insured. 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.

### **Cancelations**

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.

_____	_____	_____	
<b>Client Signature</b>	<b>Event Date</b>	<b>Today's Date</b>	
_____			
<b>Address</b>	<b>City</b>	<b>State</b>	<b>Zip</b>
_____		_____	
<b>Event Name</b>	<b>Contact Name</b>		
_____		_____	
<b>Email Address</b>	<b>Additional Information</b>		





## *Optional Charges/Services*

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### **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
Chair Covers with Sash	\$5.00-6.00 p/c

### **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 and Wireless Microphone	

### **Table decorations**

Four Votive and candles (permitted)	\$ 5.00/table
Plate Chargers	\$ 3.00-15.00 ea
Florals	\$ 50.00 per table

### **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*

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

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### **Wedding Coordination**

LVL Events	<a href="http://www.lvlevents.com">www.lvlevents.com</a>	Heather	(714) 718-3122
Prince Events	<a href="http://www.prince-events.com">www.prince-events.com</a>	Lauren	(949) 878-2121
HMC Event Solutions	<a href="http://www.hmceventsolutions.com">www.hmceventsolutions.com</a>	Holly	(909) 900-5579

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### **Special Events Coordinators**

Two Party Chix	<a href="http://www.dbeventgal.com">www.dbeventgal.com</a>	Rochelle / Linda	(949) 831-6545
With Fresh Eyes	<a href="mailto:danielle@withfresheyes.com">danielle@withfresheyes.com</a>	Danielle Staffieri	(949) 903-1285

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### **Specialty Rentals**

High Roller Rentals	<a href="http://www.highrollerrentals.com">www.highrollerrentals.com</a>		(714) 403-6218
The Event Consultants	<a href="http://www.theeventconsultants.com">www.theeventconsultants.com</a>	Karen	(949) 548-7762

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# Credit Card Authorization-Required

400 Main St. Newport Beach, Calif. 92661  
Banquet Office: (949) 673-5144 Fax: (949) 673-5085  
or Scan and send to inquiry@harborside-banquets.com

*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*

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### *Tier 1*

Chicken Satay with soy ginger glaze  
Chinese Chicken salad wontons  
Fresh Bruschetta with tomatoes, basil, parmesan and avocado  
Italian Sausage with honey mustard  
Sundried Tomato Hummus on Sliced Cucumber  
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*

Prosciutto Wrapped Asparagus  
Bacon Wrapped Dates stuffed with bleu cheese  
Artichoke Cream Cheese Wontons  
Asian Spring rolls with sweet sour sauce  
Ahi Poke on Crispy Wonton  
Sausage stuffed mushrooms  
**\$5.00 pp/per item**

### *Tier 3*

Large Shrimp Cocktail shooter  
Bacon Wrapped Scallop  
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**  
Mini Cheese Burger **\$5**  
Bacon and Cheese Potato Skins **\$5**



## *Dessert Station*

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### *Cookies and Brownies*

Chocolate Chip Cookies  
Oatmeal and Raisin Cookies  
Fudge Brownies

**\$5.00 per person**

### *Balboa Bar Station*

Hand dipped chocolate with various toppings

**\$6.00 per person**

### *House Specials*

Mini Vanilla Cream Brulee  
Chocolate Decadence Cake  
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

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## *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  
**\$48.00 per person**

### **Meat Selection Two (Carving Station)**

Carved Tri Tip  
Carved Roast Beef  
**\$52.00 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

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### *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  
**\$56.00 per person**

### **Meat Selection Four**

Carved Prime Rib  
Carved Tenderloin (add \$4.00)  
**\$62.00 per person**

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





## *Dinner Plated One*

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**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

**\$46.00 per person**

#### **Meat Selection**

Sliced Tri Tip and Garlic Au Jus  
Braised Short Rib

**\$48.00 per person**

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



## *Dinner Plated Two*

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**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

**\$50.00 per person**

#### **Meat Selection**

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

**\$52.00 per person**

#### **Meat/Seafood Selection**

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

**\$54.00 per person**

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



## *Dinner Plated Three*

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**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

**\$62.00 per person**

#### **Meat Selection**

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

**\$64.00 per person**

#### **Steak and Seafood Selection**

Petite Filet Mignon and Fresh Salmon or Mahi Mahi

**\$69.00 per person**

#### **Surf and Turf Selection**

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

**\$79.00 per person**

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



# *Lunch Buffet Selections*

## *One, Two & Three*

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**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**

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### *Orange Coconut Crusted Salmon*

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

**\$28.00**

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### *Chicken Parmesan Penne*

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

**\$24.00**

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### *Roast Beef Sandwich*

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

**\$25.00**

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### *Top Sirloin Steak*

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

**\$28.00**

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### *Grilled Mahi Mahi*

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

**\$29.00**

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## *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**

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### *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**

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### *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  
Warm Flour Tortillas, Refried Beans, Sour Cream, Salsa, and Avocado  
French Toast with Warm Maple Syrup  
Country Potatoes with Onions and Bell Peppers

**\$3.00 per person/per add-on**

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### *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*

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**(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

Chips and Salsa  
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

**\$40.00 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

**\$40.00 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 (pick one)**

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

**\$40.00 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 (Sunday \$1,000 room fee)**  
**3 Hour Maximum**

## **Bread**

Warm Sourdough Bread and Butter

## **Beverage Station**

Lemonade

## **Salad (pick one)**

Traditional Caesar Salad  
Mixed Greens with either Italian or Ranch Dressing

## **Vegetables (pick one)**

Mixed Seasonal Vegetables

## **Starch (pick one)**

Roasted Red Potatoes  
Rice Pilaf

## **Pastas (pick one)**

Creamy Alfredo and Mushroom Penne  
Chopped Tomato and Basil with Penne

## **Poultry (pick one)**

BBQ Chicken  
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*

(Two Station Minimum)

### Taco Station

Chicken or Beef

Shredded Cabbage, Pico de Gallo, Cilantro, Tomatillo Aioli

Guacamole, Mixed Cheese, Sour Cream, Lime

Flour and Corn Tortillas

**\$15.00 per person**

### Slider Station

Beef and Pulled BBQ Pork

American Cheese, Fried Onion Strings, Pickles

Thousand Island, BBQ sauce, Mustard, Ketchup

House Made Burger Buns

Crispy French Fries

**\$15.00 per person**

### Charcuterie Station

Prosciutto, Salami, Bleu Cheese, Brie Cheese, Manchego Cheese, Mozzarella,

Grilled Asparagus, Assorted Olives,

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*

<b>COCKTAILS</b>	<b>HOSTED</b>	<b>CASH</b>
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

<b>BEER / WINE / SODAS</b>	<b>HOSTED</b>	<b>CASH</b>
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

<b>HOSTED HOURLY BAR</b>	<b>2 HRS</b>	<b>Ea Addt'l HR</b>
Beer and Wine Package House Wine/All Beers	20.00	+5.00
House Package House Wine / All Beers / House Liquor	24.00	+7.00
Deluxe Package Deluxe Wine / All Beers / Deluxe Liquor	28.00	+9.00
Premium Brands Premium Wine / Beer / Premium Liquor	32.00	+10.00

<b>WINE / CHAMPAGNE</b>	<b>HOSTED</b>
House Champagne Toast	3.00/glass
Korbel Champagne Toast	4.00/glass

- \*Customized Tequila and Whiskey Tasting Bars \$300 (Three Choices)
- \***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), 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



## *Beer, Wine and Liquors*

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### **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  
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 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**

**\$100++ per person**

**100 person minimum ~ Catalina or Lido Room**

**151 person minimum ~ Grand Ballroom**

**All items are subject to 22% 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**

**Tray-Passed Champagne or Cider Toast**

**Balboa Bar Station**

**Organic Coffee, Decaf and Ice Tea**

**\$120++ per person**

**100 persons minimum ~ Catalina or Lido Room**

**151 persons minimum ~ Grand Ballroom**

**All items are subject to 22% 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 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 22% 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 22% service charge & current Sales Tax**