

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 (Business Event)	\$250	N/A

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

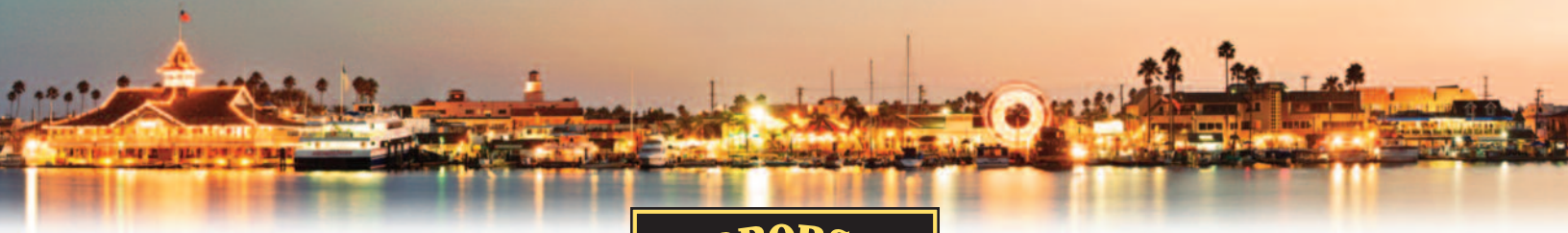
- * Extended or altered event hours are an additional \$1000 per hour, per room;
Only with advanced prior approval of Banquet Manager.
- * Cash Bar sales are \$150 per room Bartender fee
- * Sales minimums not met at close of event will be charged the difference

Service Charges

Buffets and Plated: 22% based on Food, Bar, Room Rental, Hosted Parking and are used to pay our staff at higher hourly wages.

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 the Banquet Manager.

Guest Counts

Guaranteed Guest Counts must be received fourteen (14) days prior to the event, but in any case, 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 exact amount of guests confirmed at 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 Wi-Fi for its clients at no extra charge. Colored napkins or table linens, chargers, projector and screen, flat screen televisions, wireless microphones, centerpieces, votives, electric candles, and chiavari chairs are available to rent.

Parking

Harborside provides valet service at all events at a cost of \$25/car. Prepaid or hosted valet parking is available. Public parking lots are only 2 blocks away, holds 600 cars, charges by the hour or a maximum daily rate. Metered street parking is located all around Harborside with hourly rates, and after 6pm, the meters are free. Rates vary depending on time of year. See the City of Newport Beach website for current rates. 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. All decorations including balloons, flowers, candy and streamers must be removed after the event concludes or a \$250 Disposal fee will be charged. Absolutely no staples or nails are to be used, nothing may be hung from the ceilings, no bubbles or fog machines or smoke machines are allowed (because they will set off the fire alarm and close the event), 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 nighttime 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 or any device that makes smoke or mist are allowed.** _____ initials

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, hosted parking and other charges. Service charges are mandatory and are used to pay our staff a premium hourly rate to service 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 into 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, that 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. Prices are subject to change prior to final approved menus. Final menus are due 30 days prior to each event.

Food Tastings

Harborside will allow a "limited" complimentary food tasting prearranged by appointment 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 "cash bar" with a \$150 bartender fee per cash 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 ensure 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. Please inform your entertainer that the banquet room is on the second floor and the ADA elevator can only be used for disabled persons, no entertainment equipment can go in the elevator.

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 liability. Harborside is not responsible for equipment left after the event unless arrangements with the Banquet Manager are made in advance.

Security

Some school and other Special 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 with drop screens, 55" to 75" television monitors, wireless microphones and all the latest AV equipment available for rental. Harborside can supply a podium and has a Wi Fi connection at no additional charge. Advanced or trained AV companies available for hire upon request, just contact the banquet manager for more information.

Cancelations

Harborside will not refund any payments made once 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 canceled, 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

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	\$ 300.00

Audio Visual

55"-75" Screen Monitors	\$ 250.00/room
Projectors and drop Screens	
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

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)	(as needed)
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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) 370-3093
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

Event Coordination

LVL Events-	www.lvlevents.com	Heather	(714) 718-3122
Prince Events-	www.prince-events.com	Bessie	(949) 391-8220
With Fresh Eyes-	danielle@withfresheyes.com	Danielle	(949) 903-1285
Forever and Always Weddings and Events-	faweddingsevents@gmail.com	Heather	(657) 221-5150
Flawless Weddings and Events-	info@flawlessweddingsandevents.com	Tracy	(714) 600-3365
Unoaked Events-	adam@unoakedevents.com	Adam	(949) 416-5529
Events by Robin-	robin@eventsbyrobin.com	Robin	(949) 793-3956

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

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: _____

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

Method of Payment

Credit Card Number: _____

Card CVC#: _____

Cardholder Name: _____

Cardholder Billing Address:

Street: _____

City: _____ **State:** _____ **Zip:** _____

Expiration: _____ **In the Amount of:** _____

Cardholder Signature: _____

Print: _____

Auth. Date: _____



Tray Passed Appetizers

Tier 1

Chicken Satay with soy ginger glaze
Fresh Bruschetta with tomatoes, basil, parmesan and avocado
Italian Sausage with honey mustard
Sundried Tomato Hummus on sliced cucumber
Buffalo Chicken Bites
Individual Vegetable Crudites with ranch
Caprese Skewers with tomato, basil and mozzarella
Watermelon cubes with goat cheese drizzled in balsamic reduction
\$4.50 pp/per item

Tier 2

Prosciutto Wrapped Asparagus
Spanakopita with spinach and feta cheese
Artichoke Cream Cheese Wontons
Asian Spring Rolls with sweet sour sauce
Ahi Poke on crispy wonton
\$5.50 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
Bacon Wrapped Dates stuffed with bleu cheese
Shaved Roast Beef Canapes with creamy horseradish
Domestic cheeses, breads and crackers display
\$6.50 pp/per item

After Party Snacks

Chicken Taquitos and chili verde sauce **\$5**
Garlic Parmesan Truffle French Fries **\$4**
Mini Cheeseburger or Pot Roast Sliders **\$6**
Bacon and Cheese Potato Skins **\$5**



Specialty Food Stations

Taco Station

Grilled Chicken Breast or Shredded Beef
Shredded Cabbage, Pico de Gallo and Cilantro
Guacamole, Mixed Cheese, Sour Cream, Lime
Flour and Corn Tortillas
\$19.00 per person

Slider Station

Beef and Pulled BBQ Pork
Cheddar Cheese, Pickles
Thousand Island, BBQ sauce, Mustard, Ketchup
Lettuce, Tomato and Onions
House Made Burger Buns
Crispy French Fries
\$19.00 per person

Charcuterie Station

Prosciutto, Salami, Bleu Cheese, Brie Cheese,
Manchego Cheese, Grilled Asparagus, Assorted Olives,
Artichoke Hearts, Grapes, Gherkins, Whole Grain Mustard
Crackers, Baguettes
\$22.00 per person

Pasta Station

Caesar Salad
Penne Pasta Mushroom Alfredo
Penne Pasta Marinara
Garlic Toast
\$19.00 per person

(Minimum order of 50 guests)

Sushi Station

Variety of California Rolls
\$20.00 per person per hour
Sushi Nigari \$4-\$6 per person
Sushi Chef Fee \$250.00
(for every 100 guests)



Dessert Station

Cookies and Brownies

Chocolate Chip Cookies
Oatmeal and Raisin Cookies
Fudge Brownies

\$5.00 per person

House Specials

(choice of two)

Mini Vanilla Cream Brulee
Chocolate Decadence Cakes
Cheesecake with Fruit Topping
Mini Apple Crumble
Fresh fruit mini Cream Tart
Key Lime mini Tarts

\$7.00 per person

Balboa Bar Station

Hand dipped chocolate with various toppings

\$7.50 per person

Chocolate Fountain

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

\$7.50 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
Fingerling Potatoes
Scalloped Potatoes
Rice Pilaf

Vegetables

Assorted Seasonal Vegetables

Pastas

Chopped Tomato and Basil with Penne
Creamy Alfredo with Mushrooms with Penne
Vegetable Penne Primavera

Chicken

Chicken Piccata
Grilled Hawaiian Chicken
Artichoke Mushroom Chicken
Grilled BBQ Chicken

Meat Selection One

Braised Short Rib with Bordelaise
Roasted Pot Roast with Gravy
Grilled Tenderloin Tips and Vegetable Skewers

\$49.00 per person

Meat Selection Two (Carving Station)

Carved Tri Tip
Carved Roast Beef

\$54.00 per person

Coffee, Decaf, and Hot Tea Station are included



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
Fingerling Potatoes
Scalloped Potatoes
Rice Pilaf

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

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
\$58.00 per person

Meat Selection Four

Carved Prime Rib
Carved Tenderloin (add \$4.00)
\$64.00 per person

Coffee, Decaf, and Hot Tea Station are included



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
Fingerling Potatoes
Rice Pilaf

Vegetables

Assorted Seasonal Vegetables

Chicken Selection

Chicken Parmesan
Grilled Hawaiian Chicken
Artichoke and Mushroom Chicken

\$46.00 per person

Meat Selection

Roasted Pot Roast and Gravy
Braised Short Rib
Grilled Tenderloin Tips and Vegetable Skewers

\$50.00 per person

Coffee, Decaf, and Hot Tea Station is included



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
Fingerling Potatoes
Rice Pilaf

Vegetables

Grilled Zucchini and Yellow Squash
French Green Beans
Seasonal Vegetables

Seafood Selection

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

\$55.00 per person

Meat Selection

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

\$57.00 per person

Meat/Seafood Selection

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

\$59.00 per person

Coffee, Decaf, and Hot Tea Station is included



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
Fingerling Potatoes
Rice Pilaf

Vegetables

Sautéed Asparagus
Baby Vegetables
Creamed Spinach with Parmesan

Seafood Selection

Alaskan Halibut Grilled Mac Nut Mahi Mahi and Hoisin Glaze
Alaskan Halibut and Caper Lemon Beurre Blanc

\$68.00 per person

Meat Selection

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

\$69.00 per person

Steak and Seafood Selection

Petite Filet Mignon and Fresh Salmon
Petite Filet Mignon and Mahi Mahi

\$75.00 per person

Surf and Turf Selection

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

\$85.00 per person

Coffee, Decaf, and Hot Tea Station are included



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
Rice Pilaf
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
Roasted Pot Roast with Gravy
Chicken Parmesan

\$32.00 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

\$35.00 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

\$24.00

Orange Coconut Crusted Salmon

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

\$29.00

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 Sautéed Vegetables

\$29.00

Grilled Mahi Mahi

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

\$32.00



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

\$16.00 per person

Deluxe Continental Breakfast

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

\$23.00 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
Warm Flour Tortillas, Refried Beans, Sour Cream, Salsa, and Avocado
French Toast with Warm Maple Syrup
Country Potatoes with Onions and Bell Peppers

\$5.00 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
Chef Fee of \$100



Outside Catering Wedding Reception Package

**(Minimum of 150 guests)
Event Coordinator Required**

Prices / Includes

Friday and Sunday	\$36/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



Italian Cuisine Buffet

Salad

Traditional Caesar Salad with Garlic Toast

Potatoes (pick one)

Garlic Mashed Potatoes

Fingerling Potatoes

Vegetables (pick one)

Mixed Seasonal Vegetables

Zucchini Provençal

Pastas (pick one)

Creamy Alfredo and Mushroom Penne

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



Backyard BBQ Buffet

Salad (pick one)

Caesar Dressing and Parmesan
Mixed Greens with Vegetables and Ranch and Balsamic Dressing

Rolls

Buttermilk Biscuits with Honey Butter

Vegetables (pick one)

Corn on the cobb
Seasonal Vegetables

Starch (pick one)

Macaroni and Cheese
BBQ Baked Beans
Mashed Potatoes
(Substitute Baked Potato Bar add \$5.00)

Entrées (pick one)

BBQ Chicken Breast
Baby Back Pork Ribs with House made BBQ Sauce
BBQ Beef Brisket (add \$5 per person)

\$40.00 per person



Memorial Buffet

**Minimum of 75 Guests
4 Hour Maximum**

Beverage Station

Iced Tea
Lemonade
Coffee and Decaf

Appetizer Station

Vegetable Tray

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
Rice Pilaf

Sandwiches (pick one)

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

\$28.00 per person



Banquet Bar Packages

COCKTAILS	HOSTED	CASH
House Brands	8.00	9.00
Deluxe Brands	9.00-10.00	10.00-11.00
Premium Brands	11.00-13.00	12.00-14.00

BEER / WINE / SODAS	HOSTED	CASH
Soft Drinks (unlimited)	5.00	5.00
Bottled Waters 500ml	3.50	4.00
Domestic Bottled Beer	6.00	7.00
Imported Bottled Beer	7.00	8.00
House Wine	8.00	9.00
Deluxe Wine	9.00	10.00
Premium Wine	10.00-14.00	11.00-17.00

HOSTED HOURLY BAR (minimum 100 guests)	2 HRS	EA Addt'l Hr
Beer and Wine Package.....	21.00	+7.00
House Wine/All Beers		
House Package.....	24.00	+8.00
House Wine / All Beers / House Liquor		
Deluxe Package.....	30.00	+10.00
Deluxe Wine / All Beers / Deluxe Liquor		
Premium Brands.....	36.00	+13.00
Premium Wine / Beer / Premium Liquor		

WINE / CHAMPAGNE	HOSTED
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

House Package

House Chardonnay/Cabernet
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
Heineken 00
Corona
Stone IPA
Stella Artois
Heineken

Deluxe Package

J. Lohr-Chardonnay
J. Lohr-Cabernet
Korbel 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

Justin-Cabernet
La Crema-Chardonnay
Chandon Champagne (split)
Crown Royal
Makers Mark
Chivas Regal
Johnny Walker Black
Grey Goose
Bombay Sapphire
Mount Gay
Patron Silver
Grand Marnier
Hennessey 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 - 5 Hours

Organic Coffee, Decaf and Iced Tea

\$95++ 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 - 5 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



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 ~ 5 Hours
Tray-Passed Champagne or Cider Toast
Organic Coffee, Decaf and Ice Tea

\$140++ 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



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 ~ 5 Hours
Tray-Passed Champagne or Cider Toast
Organic Coffee, Decaf and Ice Tea

\$160++ 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