

Oceanside **BROILER**



Banquet Package



Harbor View



Private Banquet Room



Lanai Patio & Bar (seasonal)



Fish Tank Dining Room



Banquet Lunch Plated Package #1

Lunch Entrée Course (choose three)

Broiler Cheeseburger

fresh beef / cheddar cheese / 1000 island dressing
lettuce / tomato / onion / brioche bun / cole slaw / french fries

Cobb Salad

ball natural turkey breast / chopped / mixed greens / avocado / egg
bacon / tomatoes / bleu cheese crumbles / ranch dressing on the side

Tuna Avocado Melt

tuna salad / sliced tomato / avocado / cheddar cheese
toasted sourdough / cole slaw / french fries

Baja Fish Tacos

two crispy alaskan cod filets / house made batter / cabbage slaw
cilantro tomatillo sauce / pico de gallo / corn tortillas / black beans / rice pilaf

Turkey Avocado Sandwich

roasted turkey breast / avocado / sliced tomato / mayonnaise
sourdough bread / cole slaw / french fries

Herb Crusted Pacific Snapper

fresh rockfish / herbs / breadcrumbs / lemon caper sauce
rice pilaf / seasonal vegetables

Chicken Penne Pasta

grilled all-natural chicken breast / tomato / pesto cream sauce
penne pasta / garlic toast

\$27 per person

Soup or Salad Course + \$5

Garden Salad

mixed greens / tomatoes / carrots / olives / cucumbers / red onions / croutons / italian dressing

New England Clam Chowder

cup of creamy clam chowder

Dessert Course + \$5

Fudge Brownie

double fudge brownie / chocolate sauce / vanilla bean ice cream / whipped cream

Peach & Berry Crumble

peaches / berries / oatmeal / brown sugar / vanilla ice cream / whipped cream

An automatic gratuity of 18% will be added to all banquet events, price does not include sales tax



Banquet Lunch Plated Package #2

Lunch Entrée Course (choose three)

Grilled Atlantic Salmon

fresh canadian atlantic salmon / charbroiled / lemon beurre blanc
rice pilaf / seasonal vegetables

Shrimp and Crab Louie Salad

jumbo shrimp / wild blue crab meat / avocado / tomatoes / egg
carrots / 1000 island dressing on the side

Crab Cakes Entree

two crab cakes / grilled / tropical fruit salsa / house made remoulade
rice pilaf / seasonal vegetables

Grilled Mahi Fish Tacos

grilled mahi tacos / cilantro tomatillo sauce / cabbage / pico de gallo
corn tortillas / black beans / rice pilaf

Shrimp Linguine

jumbo shrimp / garlic / white wine / basil cream sauce
linguine / parmesan cheese / garlic toast

French Dip

sliced roast beef / caramelized onions / provolone cheese / au jus
toasted garlic french roll / cole slaw / french fries

Chicken Piccata

breaded all-natural chicken breast / lemon caper sauce
mashed potatoes / seasonal vegetables

\$32 per person

Soup or Salad Course + \$5

Garden Salad

mixed greens / tomatoes / carrots / olives / cucumbers / red onions / croutons / italian dressing

New England Clam Chowder

cup of creamy clam chowder

Dessert Course + \$5

Fudge Brownie

double fudge brownie / chocolate sauce / vanilla bean ice cream / whipped cream

Peach & Berry Crumble

peaches / berries / oatmeal / brown sugar / vanilla ice cream / whipped cream

An automatic gratuity of 18% will be added to all banquet events, price does not include sales tax



Banquet Dinner Plated Package #1

Soup or Salad Course (choose one)

Garden Salad

mixed greens / tomatoes / carrots / cucumbers / red onions / croutons / creamy Italian dressing

New England Clam Chowder

cup of creamy clam chowder

Dinner Entrée Course (choose three)

Grilled Fresh Atlantic Salmon

fresh canadian atlantic salmon / charbroiled
lemon butter sauce / seasonal vegetables / rice pilaf

Angus Top Sirloin Steak

half pound of certified black angus / center cut
seasonal vegetables / mashed potatoes / side of teriyaki glaze

Chicken Piccata

breaded all-natural chicken breast / lemon caper sauce
seasonal vegetables / mashed potatoes

Teriyaki Mahi Mahi

half pound mahi steak / teriyaki marinated / charbroiled
tropical fruit salsa / seasonal vegetables / rice pilaf / side of teriyaki glaze

Chicken Pesto Pasta

grilled all-natural chicken breast / pesto cream sauce
tomato / penne pasta / garlic toast

Fish and Chips

alaskan wild caught filet of cod / house made batter
cole slaw / tartar sauce / french fries

\$38 per person

Dessert Course Optional (choose one)

Fudge Brownie

double fudge brownie / chocolate sauce / vanilla bean ice cream / whipped cream

Peach & Berry Crumble

peaches / berries / oatmeal / brown sugar / vanilla ice cream / whipped cream

\$43 per person with a dessert

An automatic gratuity of 18% will be added to all banquet events, price does not include sales tax



Banquet Dinner Plated Package #2

Soup or Salad Course (choose one)

Garden Salad

mixed greens / tomatoes / carrots / cucumbers / red onions / croutons / creamy Italian dressing

New England Clam Chowder

cup of creamy clam chowder

Dinner Entrée Course (choose three)

Fresh Pacific Swordfish

fresh wild caught / center cut steak / charbroiled
tropical fruit salsa / seasonal vegetables / rice pilaf

Shrimp Linguine

jumbo shrimp / garlic / white wine / basil cream sauce / linguini
parmesan cheese / garlic toast

Short Rib

braised beef short rib / bordelaise sauce / seasonal vegetables / mashed potatoes

Shrimp and Crab Louie

jumbo shrimp / wild blue crab meat / avocado / tomatoes / egg
carrots / 1000 dressing on the side

Orange Coconut Crusted Salmon

fresh canadian atlantic salmon / marinated orange marmalade / coconut and panko breaded
lemon cream sauce / ginger soy glaze / seasonal vegetables / rice pilaf

Half and Half

three coconut shrimp / two fish and chips / cocktail sauce
tartar sauce / cole slaw / seasonal vegetables / french fries

\$43 per person

Dessert Course Optional (choose two)

Fudge Brownie

double fudge brownie / chocolate sauce / vanilla bean ice cream / whipped cream

Peach & Berry Crumble

peaches / berries / oatmeal / brown sugar / vanilla ice cream / whipped cream

\$48 per person with a dessert

An automatic gratuity of 18% will be added to all banquet events, price does not include sales tax



Banquet Beer and Cocktail List

Draft Pints

CERVEZA MODELO mexican lager 4.4%	7.25
BALLAST POINT "CALICO" amber ale 5.5%	7.25
STONE IPA india pale ale 6.9%	7.75
STELLA ARTOIS belgian lager 5%	7.75
ELYSIAN "SPACE DUST" strong IPA 8.2%	8.00
MODERN TIMES "BLACK HOUSE" oatmeal coffee stout 5.8%	7.50
ALESMITH .394 PALE ALE Tony Gwynn inspired pale ale 6%	8.00
BLUE MOON BELGIAN WHITE witbier 5.4%	7.75
ALPINE "DUET" West Coast IPA 7.0%	8.00
SOCIETE "BULBOUS FLOWERS" hazy IPA 7.2%	8.00

Bottled Beers

BUD LIGHT light lager 4.2%	6.50
MICHELOB ULTRA light lager 4.2%	6.50
CORONA EXTRA lager 4.6%	6.75
HEINEKEN pale lager 5%	6.75
HEINEKEN 00 alcohol free 0.0%	6.50
HIGH NOON Vodka Seltzers (assorted flavors) 4.5%	6.50

Cocktails

ORGANIC CUCUMBER COOLER	13.00
crop organic cucumber vodka / fresh mint / fresh lime / sprite / soda water	
CLASSIC OLD FASHIONED	12.00
four roses bourbon / angostura bitters / orange / cherry	
AMERICAN MULE	12.00
tito's vodka / ginger beer / fresh lime	
BROILER MANHATTAN	14.00
makers mark / sweet vermouth / angostura bitters / served up	
HUCKLEBERRY LEMONADE	12.00
blue ice / huckleberry vodka / lemonade / blueberry / lemon	
CLASSIC MOJITO	11.00
bicardi rum / fresh mint / sugar / lime juice / soda water	
COSMOPOLITAN MARTINI	14.50
absolut citron vodka / triple sec / cranberry juice / fresh lime	
ISLAND TROPIC	13.00
malibu banana rum / malibu mango rum / pineapple juice / midori float	
RASPBERRY LEMONDROP MARTINI	14.00
absolut citron / chambord / lemon juice / sugar rim	
BROILER BUCKET	23.00
sauza tequila / brandy / dark rum / triple sec / grand marnier / blended juices / fishbowl	

Promotional Beer and Cocktails

OCEANSIDE BROILER BLONDE DRAFT	6.00
COORS LIGHT DRAFT	6.00
HAPPY HOUR MARGARITA	8.00
HAPPY HOUR MAI TAI	8.00
HAPPY HOUR BLUE HAWAIIAN	9.00
HAPPY HOUR BLOODY MARY	9.50
HAPPY HOUR CADILLAC MARGARITA	10.00



WHITE WINES

SPARKLING

		Split	Bottle
N/V	STANFORD (187ml)-California	9.00	
N/V	LA MARCA PROSECCO DOCG (187ML)-Italy	12.50	
N/V	CHANDON BRUT (187ML) California	13.50	
N/V	DOMAINE CHANDON "Brut"-California		42.00
	WYCLIFF BRUT SPARKLING California (750 ml)		17.00
	DOMAINE CHANDON BRUT (750ml) California		62.00
	SCHRAMSBERG "MIRABELLE" BRUT ROSÉ (750ml) North Coast		68.00
	PIPER HEIDSIECK CHAMPAGNE "CUVEE 1785 BRUT" (750ml) France		72.00

CHARDONNAY

		6oz	9oz	Bottle
2021	J LOHR-Monterey	10.25	13.75	34.00
2021	KENDALL JACKSON-California	12.25	16.50	41.00
2021	LA CREMA-Sonoma County	14.50	19.50	48.00
2022	SONOMA CUTRER Sonoma	15.50	21.00	60.00
2020	PATZ & HALL-Sonoma County			64.00
2021	ROMBAUER Napa Valley			76.00
2020	CAKEBREAD CELLARS-Napa			82.00

OTHER WHITES

		6oz	9oz	Bottle
2021	J LOHR-Riesling-Paso Robles	10.25	13.75	34.00
2022	CHATEAU MIRAVAL STUDIO ROSE by MIRAVAL- France	12.75	17.25	42.00
2022	KIM CRAWFORD-Sauvignon Blanc-Marlborough	12.75	17.25	42.00

RED WINES

CABERNET SAUVIGNON

		6oz	9oz	Bottle
2020	J LOHR "Seven Oaks"-Paso Robles	13.50	18.50	46.00
2021	DECOY "Limited" by Duckhorn-Napa Valley	15.50	21.00	56.00
2021	DAOU Paso Robles	16.25	22.00	58.00
2020	AUSTIN HOPE Paso Robles			76.00
2019	DUCKHORN Napa Valley			114.00
2018	SILVER OAK Alexander Valley			119.00

PINOT NOIR

		6oz	9oz	Bottle
2021	BONTERRA Mendocino (organic)	12.50	16.75	44.00
2021	MACMURRAY RANCH-Sonoma			59.00
2020	DUCKHORN "Goldeneye"-Anderson Valley			92.00

OTHER REDS

2020	EDNA VALLEY Merlot-San Luis Obispo	10.25	13.75	34.00
2021	GASCON Malbec-Argentina	10.25	13.75	34.00
2021	QUEST by AUSTIN HOPE Red Wine-Paso Robles Blend	12.50	16.75	44.00

Promotional Wines by the Glass

HOUSE – CHARDONNAY / PINOT GRIGIO / CABERNET SAUVIGNON / PINOT NOIR 8.00

ECCO DOMANI PINOT GRIGIO 8.00

WILLIAM HILL CHARDONNAY 9.00

CHATEAU SOUVERAIN CABERNET SAUVIGNON 10.00



Spirits List

BOURBON / WHISKEY

Jack Daniels Tennessee Whiskey Lynchburg, Tennessee 40% abv	12.00
Four Roses Bourbon Yellow Label Lawrenceburg, Kentucky 40% abv	11.00
High West Double Rye Whiskey Park City, Utah 46% abv	13.00
Wild Turkey 101 Bourbon Whiskey Lawrenceburg, Kentucky 50.5% abv	12.00
Crown Royal Canadian Whiskey Manitoba, Canada 40% abv	14.00
Maker's Mark Bourbon Whiskey Loretto, Kentucky 45% abv	14.00
Jameson's Irish Whiskey Cork County, Ireland 40% abv	12.50
Bushmills Irish Whiskey Ireland 40% abv	12.00

SCOTCH

Chivas Regal 12-year Blend Speyside, Scotland 40% abv	15.00
Dewars White Label Blend Perth, Scotland 40% abv	13.50
Johnnie Walker Red Label Scotland 40% abv	12.50
Johnnie Walker Black Label 12-year Scotland 40% abv	17.00
Glenlivet 12-year Single Malt Speyside, Scotland 40% abv	17.50

VODKA

Absolut (wheat) Åhus, Sweden 40% abv (flavors Vanilla, Mandarin, Citron)	12.00
Blue Ice Huckleberry (potato) Idaho 35% abv	11.00
Crop Organic Cucumber (certified organic) New York 40% abv	11.00
Stolichnaya (grain) Latvia 40% abv	11.00
Grey Goose (winter wheat) France 40% abv	14.00
Ketel One (wheat) Netherlands 40% abv	12.00
Tito's (corn) Austin, Texas (gluten free) 40% abv	12.00

GIN

Beefeater London, England 44% abv	11.00
Hendrick's Scotland 41.4% abv	15.00
Bombay Sapphire Hampshire, England 47% abv	13.50
Tanqueray Edinburgh, Scotland 47.3% abv	12.50

RUM

Bacardi Silver Cuba 40% abv	10.00
Captain Morgan Spiced Jamaica 40% abv	10.50
Malibu Coconut (flavors banana, mango, passionfruit) Barbados 21% abv	10.00
Mount Gay Eclipse Barbados 40% abv	10.00
Myer's Dark Kingston, Jamaica 40% abv	12.00
Sailor Jerry U.S. Virgin Islands 46% abv	10.00

TEQUILA

1800 Reposado Jalisco, Mexico 40% abv	16.00
Jose Cuervo Especial Gold Jalisco, Mexico 40% abv	11.00
Herradura Reposado Jalisco, Mexico 40% abv	16.00
Sauza Hornitos Reposado Jalisco, Mexico 40% abv	12.50
Sauza Conmemorativo Anejo Jalisco, Mexico 40% abv	12.00
Patron Silver Jalisco, Mexico 40% abv	15.00
Cazadores Reposado Los altos de Jalisco, Mexico 40% abv	15.00



Banquet Event Information

Banquet Rooms

- Front Outside Patio 12-24 (seasonal), Fish Tank Room 20-45 (seasonal)
Outside Lanai Patio & Bar 40-100 (seasonal), Private Banquet Room 40-75
- Room Rental: Front Patio \$100, Fish Tank Room \$150, Banquet Room \$250, Lanai \$1500.
- Banquet rooms are reserved for three (3.0) hours.
Additional time may be rented at \$100/hour, when available
- Room set up may begin sixty (60) minutes prior, and removal must occur when event ends.
- Nothing may be attached to the walls, floors or ceiling.
- Open flame, glitter, confetti, rice, smoke or light machines are not allowed.

Menus

- Lunch and Dinner Banquet Package (Happy Hour menus are not offered for Banquets)
- Small plate starters range from \$7.95 to \$10.95, and can create a sampler plate
- Food Packages:
Lunch #1 one course for \$27, or Lunch#2 one course for \$32 soup/salad/dessert +\$5
Dinner#1 two-course for \$38, Dinner#2 two-course for \$43 dessert +\$5
- Kids under 12 years of age may order from the kid's menu.
- All Banquet Packages include soda, iced teas, hot tea and coffee.
- Special dietary requests can be accommodated, just let the Manager know in advance
- Your own ceremony cake may be brought the day of the event and \$2/pp fee will be applied.

Alcoholic Beverages

- Alcoholic beverages will not be served to anyone without a valid ID, indicating they are 21.
- Hosted Cocktail service available upon request, otherwise it is cash and carry.
- Wine or champagne service included for all bottles purchased from Oceanside Broiler.
- Bringing your own wine is \$15/bottle for corkage.

Service

- Lunch menus served from 11:30 noon to 4:00pm and Dinner menus from 4:30pm to 8:00pm
- Staffing per event vary depending on size of party and menu.

Payments

- Banquet Room bookings require a credit card to hold the room
- Banquet Event Information page must be signed prior to holding the room
- Cancellations must only be given to a Manager, three (3) days prior to event date
- Automatic gratuity is charged at 18% for all banquets, and go directly to the staff.
- Final payment must be made by cash or credit card at the close of the event.
(company checks must be preapproved by the GM)
- All prices are subject to state and local sales tax.

Event Timeline

- Guaranteed Guest Counts and menu selections must be received four (4) days prior to event.

Parking

- Parking Lot is available at no charge for up to four (4) hours.

Technical Equipment

- Free Wi Fi is available, but coverage is not guaranteed everywhere.
- Private Banquet Dining Room and Outside Lanai Patio/Bar have flat screens for banquet use.

Contact Us

- Phone: (760) 722-3474 • Email: contact@oceanside-broiler.com
- Managers: Warren-GM, Bernie-Manager, Robert-Manager, Jesse-Manager, Teresa-Chef



Credit Card Authorization

1325 Harbor Drive North, Oceanside, California 92054

Phone: (760) 722-3474

contact@oceanside-broiler.com

I hereby authorize the Oceanside Broiler Restaurant in Oceanside, California to charge my credit card \$250 Cancellation Fee, if I do not show for the banquet/event or cancel with a Manager, in less than seventy-two (72) hours prior.

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: _____

Scan and email to "contact@oceanside-broiler.com"