

# Oceanside **BROILER**



## **Banquet Package**



**Harbor View**



**Private Banquet Room**



**Lanai Patio & Bar** (seasonal)



**Fish Tank Dining Room**



## **Banquet Menu Lunch Package #1**

### **Lunch Includes:**

Choice of beverage (coffee/tea/soda)

### **Lunch Entrée Course** (choose three)

#### **Broiler Bacon Cheeseburger**

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

#### **Cobb Salad**

all 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 Pesto Pasta**

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

#### **Vegetable Tacos**

fresh assorted steamed vegetables / tomatillo cabbage slaw / pico de gallo / avocado  
fresh lime wedges / red corn tortillas / black beans / rice pilaf

**“We are able to produce an additional item for dietary sensitive guests”**

**\$28 per person or add a cup of soup, salad or dessert plus \$6**

*Please inform your server in advance if you have any food allergies or need assistance with ordering special. An Automatic Gratuity of 18% will be added to parties of 12 or more, and we can only divide up checks evenly between payments. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. “gf” means this item is gluten free. “v” is vegetarian with no meat or seafood but may include dairy or eggs. “df” is dairy free no dairy or meat products.*



## **Banquet Menu Lunch Package #2**

### **Lunch Includes:**

Choice of beverage (coffee/tea/soda)

### **Lunch Entrées (choose three)**

#### **Grilled Atlantic Salmon**

fresh canadian atlantic salmon / charbroiled or poached / 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

#### **Vegetable Tacos**

fresh assorted steamed vegetables / tomatillo cabbage slaw / pico de gallo / avocado  
fresh lime wedges / red corn tortillas / black beans / rice pilaf

**"We are able to produce an additional item for dietary sensitive guests"**

**\$34 per person or add a cup of soup, salad or dessert plus \$6**

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## **Banquet Menu Dinner Package #1**

### **Dinner Includes:**

Choice of beverage (coffee/tea/soda)

Cup of Soup or House Salad

### **Dinner Entrées (choose three)**

#### **Grilled Fresh Atlantic Salmon**

fresh canadian atlantic salmon / charbroiled or poached  
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

#### **Pasta Primavera**

fresh seasonal vegetables / olive oil / penne pasta (v/gf)  
cole slaw / tartar sauce / french fries

**"We are able to produce an additional item for dietary sensitive guests"**

**\$42 per person or add a dessert plus \$6**

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## **Banquet Menu Dinner Package #2**

### **Dinner Includes:**

Choice of beverage (coffee/tea/soda)

Cup of Soup or House Salad

### **Dinner Entrées (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

#### **Pasta Primavera**

fresh seasonal vegetables / olive oil / penne pasta (v/gf)  
cole slaw / tartar sauce / french fries

#### **Filet Mignon (plus \$8)**

third pound tenderloin / peppercorn sauce / seasonal vegetables / mashed potatoes

**“We are able to produce an additional item for dietary sensitive guests”**

**\$46 per person or add a dessert plus \$6**

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## Banquet Beer and Cocktail List

### Draft Pints

<b>CERVEZA MODELO</b> mexican lager 4.4%	8.25
<b>BALLAST POINT "CALICO"</b> amber ale 5.5%	8.75
<b>STONE IPA</b> india pale ale 6.9%	8.50
<b>STELLA ARTOIS</b> belgian lager 5%	7.75
<b>ELYSIAN "SPACE DUST"</b> strong IPA 8.2%	9.00
<b>MODERN TIMES "BLACK HOUSE"</b> oatmeal coffee stout 5.8%	8.50
<b>ALESMITH .394 PALE ALE</b> Tony Gwynn inspired pale ale 6%	8.75
<b>BLUE MOON BELGIAN WHITE</b> witbier 5.4%	8.50
<b>ALPINE "DUET"</b> West Coast IPA 7.0%	9.50
<b>SOCIETE "BULBOUS FLOWERS"</b> hazy IPA 7.2%	8.75

### Bottled Beers & Seltzers

<b>BUD LIGHT</b> light lager 4.2%	7.00
<b>MICHELOB ULTRA</b> light lager 4.2%	7.00
<b>CORONA EXTRA</b> lager 4.6%	7.00
<b>HEINEKEN</b> pale lager 5%	7.00
<b>HEINEKEN 00</b> alcohol free 0.0%	7.00
<b>HIGH NOON</b> Vodka Seltzers (assorted flavors) 4.5%	6.75

### Cocktails

<b>ORGANIC CUCUMBER COOLER</b> crop organic cucumber vodka / fresh mint / fresh lime / sprite / soda water	13.00
<b>CLASSIC OLD FASHIONED</b> four roses bourbon / angostura bitters / orange / cherry	13.50
<b>AMERICAN MULE</b> tito's vodka / ginger beer / fresh lime	13.00
<b>BROILER MANHATTAN</b> makers mark / sweet vermouth / angostura bitters / served up	14.00
<b>HUCKLEBERRY LEMONADE</b> blue ice / huckleberry vodka / lemonade / blueberry / lemon	12.00
<b>CLASSIC MOJITO</b> bicardi rum / fresh mint / sugar / lime juice / soda water	11.00
<b>COSMOPOLITAN MARTINI</b> absolut citron vodka / triple sec / cranberry juice / fresh lime	14.50
<b>ISLAND TROPIC</b> malibu banana rum / malibu mango rum / pineapple juice / midori float	13.00
<b>RASPBERRY LEMONDROP MARTINI</b> absolut citron / chambord / lemon juice / sugar rim	14.00
<b>BROILER BUCKET</b> sauza tequila / brandy / dark rum / triple sec / grand marnier / blended juices / fishbowl	23.00

### Promotional Drinks

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



## WHITE WINES

<b>SPARKLING</b>		<b>Split</b>	<b>Bottle</b>
STANFORD (187ml)-California		9.00	
LA MARCA PROSECCO (187ML)-Italy		14.00	
CHANDON BRUT (187ML) California		16.00	
WYCLIFF BRUT SPARKLING California (750 ml)			21.00
DOMAINE CHANDON "Brut"-California (750 ml)			62.00
SCHRAMSBERG "MIRABELLE" BRUT ROSÉ (750ml) North Coast			76.00
PIPER HEIDSIECK CHAMPAGNE "CUVEE 1785 BRUT" (750ml) France			89.00

  

<b>CHARDONNAY</b>		<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
2021	J LOHR-Monterey	10.00	13.75	34.00
2021	KENDALL JACKSON-California	11.00	14.75	38.00
2022	DAOU-Paso Robles	12.00	16.25	42.00
2021	LA CREMA-Sonoma County	14.50	19.50	52.00
2022	SONOMA CUTRER Sonoma	15.50	21.00	60.00
2020	PATZ & HALL-Sonoma County			76.00
2021	ROMBAUER Napa Valley			86.00
2020	CAKEBREAD CELLARS-Napa			98.00

  

<b>OTHER WHITES</b>		<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
2021	WILLAMETTE VALLEY RIESLING-Oregon	11.50	15.75	40.00
2022	CHATEAU MIRAVAL STUDIO ROSE by MIRAVAL- France	12.75	17.25	45.00
2022	SIMI SAUVIGNON BLANC-California	10.00	13.75	34.00
2022	KIM CRAWFORD SAUVIGNON BLANC-Marlborough	12.00	16.25	42.00

## RED WINES

<b>CABERNET SAUVIGNON</b>		<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
2020	J LOHR "Seven Oaks"-Paso Robles	13.00	18.50	46.00
2021	DAOU Paso Robles	15.50	20.25	56.00
2021	DECOY "Limited" by Duckhorn-Napa Valley	16.00	21.75	58.00
2021	QUILT Napa Valley			72.00
2021	AUSTIN HOPE (1 Liter) Paso Robles			94.00

  

<b>PINOT NOIR</b>		<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
2021	BONTERRA Mendocino (organic)	14.75	20.00	53.00
2021	MACMURRAY RANCH-Sonoma			59.00
2020	DUCKHORN "Goldeneye"-Anderson Valley			96.00

  

<b>OTHER REDS</b>				
2020	EDNA VALLEY Merlot-San Luis Obispo	10.00	13.75	34.00
2021	ALTA VISTA MALBEC-Argentina	11.50	15.75	40.00
2021	QUEST by AUSTIN HOPE Red Wine-Paso Robles	12.50	16.75	44.00

### Promotional Wines by the Glass

<b>HOUSE – CHARDONNAY / PINOT GRIGIO / CABERNET SAUVIGNON / PINOT NOIR</b>	<b>8.00</b>
<b>ECCO DOMANI PINOT GRIGIO</b>	<b>9.00</b>
<b>WILLIAM HILL CHARDONNAY</b>	<b>9.00</b>
<b>WILLIAM HILL CABERNET SAUVIGNON</b>	<b>10.00</b>



## Spirits List

### BOURBON / WHISKEY

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

### SCOTCH

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

### VODKA

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

### GIN

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

### RUM

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

### TEQUILA

<b>1800 Reposado</b> Jalisco, Mexico 40% abv	16.00
<b>Jose Cuervo Especial Gold</b> Jalisco, Mexico 40% abv	11.00
<b>Herradura Reposado</b> Jalisco, Mexico 40% abv	16.00
<b>Sauza Hornitos Reposado</b> Jalisco, Mexico 40% abv	12.50
<b>Sauza Conmemorativo Anejo</b> Jalisco, Mexico 40% abv	12.00
<b>Patron Silver</b> Jalisco, Mexico 40% abv	15.00
<b>Cazadores Reposado</b> 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 40-60
- Room Rental: currently we don't charge a room charges, unless you don't meet a minimum.
- 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 packages: \$28 or \$34 add \$6 to any package to include a soup/salad or dessert  
Dinner packages: \$42 or \$46 add \$6 to any package to include a dessert
- 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 4:30pm 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 two weeks in advance)
- 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](mailto:contact@oceanside-broiler.com)
- Managers: Warren-GM, Bernie-Manager, Robert-Manager, Jesse-Manager, Teresa-Chef

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Host signature

Date

140319



## 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"