



## **Banquet Continental Breakfast**

(minimum of 15 guests)

**Bagels and Cream Cheese**

**Seasonal Cut Fruits**

**Fresh Orange Juice**

**Fresh brewed Organic Coffee**

**\$12.00** per person

## **Banquet Buffet Breakfast**

(minimum of 25 guests)

**Bagels and Cream Cheese**

**Seasonal Cut Fruits**

**Fresh Orange Juice**

**Scrambled Eggs**

**Grilled Country Potatoes**

**Bacon or Sausage (add \$3)**

**Granola with milk**

**Fresh brewed Organic Coffee**

**\$16.00** per person



## **Banquet Lunch Package**

Choose 3 lunch entrees  
includes warm bread and coffee, tea or soda  
includes a small salad or a cup of soup

### **BBQ Chicken Salad**

organic spring mix, fresh grilled natural chicken, black beans, avocado, roasted corn, tomatoes, mixed cheeses, tortilla strips and bbq ranch dressing on side

### **Costa Rican Tilapia**

oven baked and caper beurre blanc, fresh seasonal vegetables and rice pilaf

### **Chicken Penne Pasta**

fresh chicken in a creamy garlic butter sauce over penne pasta

### **Salmon Caesar Salad**

fresh salmon broiled over romaine hearts, shredded parmesan cheese and croutons

### **Teriyaki Yellowtail**

broiled with sweet teriyaki glaze, pineapple ring, rice pilaf and fresh seasonal vegetables

### **Idaho Rainbow Trout**

lightly broiled, garlic lemon butter sauce, fresh seasonal vegetables and rice pilaf

### **Mahi or Spicy Shrimp Tacos**

either grilled mahi or grilled spicy shrimp with rice and beans

### **Fish and Chips**

filet of atlantic cod with tartar sauce, peanut cole slaw and french fries

### **Broiler Burger**

fresh ground beef, avocado, bacon, cheddar cheese, 1000 island dressing on a brioche burger bun

### **Turkey Avocado and Bacon Sandwich**

roasted turkey breast, bacon, avocado, provolone on sourdough bread

## **Dessert Options (add \$4/pp)**

chocolate lava cake, crème brulee or seasonal fresh fruit cobbler

**\$18.00** per person  
(includes sales tax and gratuity)



## Appetizer Stations

maximum of 5 selections

### Hot

- Crab Stuffed Mushroom (1) \$3.50
- Mini Crab Cakes (2) \$4.95
- Chicken Tenders (2) \$2.95
- Teriyaki Beef Skewer (2) \$2.95
- Calamari Strips (4) \$2.95
- Fried Zucchini (4) \$2.25
- Oyster Rockefeller (1) \$2.95
- Chicken Satay (2) \$2.75
- Coconut Shrimp (2) \$5.95
- Crab and Avo Wontons (2) \$3.95
- Spanikopita (2) \$2.95
- Grilled Vegetables (5) \$2.75
- Shrimp Scampi (2) \$3.50
- Baja Mussels (2) \$2.50

### Cold

- Oysters on the half shell (1) \$2.75
- Shrimp Cocktail (2) \$3.25
- Sliced Cheeses (3) \$2.95
- Shrimp Ceviche \$2.95
- Chips and Salsa \$2.25
- Chips and Avocado Dip \$3.25
- Chips and Spinach Dip \$2.95
- Vegetable Tray (5) \$2.95
- Fruit (seasonal) Tray (4) \$3.25
- Finger Sandwiches (3) \$2.95
- Ahi Sashimi (3) \$3.50
- Spicy Tuna Roll (1/3) \$3.50
- California Roll (1/3) \$3.25
- Spicy Yellowtail Roll (1/3) \$2.95
- Salmon Roll (1/3) \$3.25
- Tuna Roll (1/3) \$3.50
- Rainbow Roll (1/3) \$4.25
- Hawaiian Roll (1/3) \$4.25

## Sampler Appetizer Trays

Sm 2-4 persons Med 5-7 persons Large 8-10 persons

### Cheese and Cracker Tray

- Three Assorted Cheeses
- Carr's and Flatbread Crackers
- Sm \$12 / Med \$23 / Lrg \$32

### Vegetables and Mini Sandwiches

- Five Fresh Cut Vegetables
- Three Mini Sandwiches
- Sm \$21 / Med \$39 / Lrg \$52

## Dessert Stations

### Cakes

- Cupcakes \$4.00 (ea)
- Half Sheet Cake \$70.00 (serves 25)
- Ceremony Cakes \$5.00-12.00 (p/p)

### House Baked Cookies (1ea.)

- Chocolate Chip \$1.50
- White Chocolate Mac Nut \$2.25
- Raisin Oatmeal \$1.50



Oceanside  
**BROILER**

## **Banquet Dinner Entrees**

(minimum of 20 guests, choose 3 entrees)

### **Seafood**

**Alaskan Halibut**

**Orange Coconut Salmon**

**Pacific Grilled Swordfish**

**Hawaiian Macadamia Nut Opakapaka**

**Lemon Pepper Mahi Mahi**

**Costa Rican Tilapia**

**Diver Scallops and Shrimp Skewer**

**Blackened Ahi Tuna**

**Teriyaki Yellowtail**

**Coconut Shrimp**

### **Steaks**

**Top Sirloin Steak**

**Rib Eye Steak**

**New York Steak**

**Filet Mignon**

### **Salads**

**Shrimp and Crab Louie**

**Salmon Caesar Salad**

**Cajun Ahi Salad**

**BBQ Chicken Salad**

### **Healthy Dishes**

**Poached Salmon**

**Small Filet Mignon**

### **Dinner includes**

fresh breads and butter

all dinners come with a starch and vegetable

### **Soup or Salad Option (add \$5/pp)**

house salad, caesar salad,

clam chowder or crab/artichoke bisque

### **Housemade Dessert Options (add \$5/pp)**

key lime cheesecake, bread pudding, fruit cobbler,

chocolate lava cake or vanilla creme brulee



## Food and Bar Prices

### Food Packages

The Banquet Lunch menu allows you to select up to 3 entrées, and includes a non-alcoholic beverages, warm bread/butter and small soup or salad for only **\$18.00 plus** tax and gratuity.

Banquet Dinner menus allow you to create your own selections from our regular dinner menu. Pick up to 3 entrees from our dinner menu (prices range from \$15-32) and the price is based on the items chosen and ordered. Adding a soup, salad or banquet dessert is only **\$4.00** for lunch and **\$5.00/person** for dinner. Gratuity is determined by the host at the close of the event.

### Food and Bar Minimums

Room		Lunch	Brunch	Dinner
Harbor Dining Room	(min. 40 max.50)	\$ 800	\$1000	\$ 1200
Front Patio (seasonal)	(min 15 max 20)	\$ 300	\$ 400	\$ 500
Fish Tank Dining Room	(min. 25 max 40)	\$ 500	\$ 600	\$ 750
Private Dining Room	(min. 40 max 60)	\$ 800	N/A	\$1200
Lanai Patio/Bar (seasonal)	(min. 50 max 75)	\$1000	\$1250	\$1500

### Appetizers

Appetizers may be added to any Lunch or Dinner package, either tray passed, buffet/station, or served as a first course or as a sampler trio.

### Desserts

Oceanside Broiler has a wide range of house made desserts. Personal bakery items require a \$1/pp cutting fee.

### Bar Menus

House Drinks	\$6.00-6.50
Call Drinks	\$7.00-8.00
Premium Drinks	\$8.00-10.00
House Wine Glass	\$7.00-8.00
Premium Wine Glass	\$9.00-12.00
Bottled Beers	\$4.75-6.00
Draft Beers	\$5.00-8.00
Sodas/Coffee/Tea (unlimited)	\$3.00
Juice/Mineral Water	\$3.00-4.00

- \* All bar products will be provided by Oceanside Broiler service staff and poured through either our main bar, service bar or Lanai bar
- \* Non-Hosted bar is available upon request
- \* All prices are subject to change and will have Sales Tax added to them.



## Banquet Information and Policies

### Amenities

Oceanside Broiler provides white table linens, black linen napkins, tables, chairs, set up, breakdown, service staff and room rental at no charge if minimum sales are reached.

### Payment Procedures

A credit card will be taken to reserve the specific date, but no charges will occur, unless the party doesn't show up or cancels in less than 72 hours prior to event (\$500 cancellation charge will occur).

Banquet payment can be made with cash, credit card or credit card fax authorization (sorry no checks on the day of the event), and must be paid in full upon completion of the event, no credit terms are allowed for banquets.

### Banquet Facilities

Oceanside Broiler has five (5) different and unique banquet rooms. The Harbor View Dining Room will hold up to 50 guests and has great visuals of the harbor. Our raised Fish Tank Dining Room holds up to 40 guests and great for casual gatherings. Our newest Semi-Private Banquet Room will service up to 60 guests and is perfect for meetings or formal receptions and is equipped with 6' drop screen or 42" flat screen TV for presentations. We offer the Front Patio that overlooks the Harbor and will hold up to 20 guests. Then there is the Lanai Patio and Bar which is currently seasonal due to weather but will hopefully soon be fully covered for private outside events that could include live entertainment holds up to 75 guests.

### Minimum Sales

Each banquet room has a small food/bar sales minimum that must be met, since we don't charge any room rentals. Menu selections must be confirmed 7 days prior to the event.

### Guaranteed Guests

A guaranteed guest count should be received no later than 5 days prior to the event, and charges will be based on those numbers unless they increase and is mutually agreed upon by both the host and the general manager.

### Alcohol

No alcoholic beverages may be brought onto the premises. We have full bar services and can be either hosted or non-hosted. We have the right to refuse service to anyone and will immediately stop the event if guests are intoxicated or minors are served.

### Gratuity and Sales Tax

Gratuity is determined by the host at the close of the event, which is paid directly to your service staff, no Service Charge is required. Sales tax is currently 8.0% on all food, bar, and other event sales.

### General Information

There are no Room Charges unless food/bar minimums are not met. Service staff will be provided at no additional charge and will be based on the guaranteed guest count. Each banquet room is available for 3 hours, additional time will include additional charges. Decorations may not attach, stick, nail, or deface the facility in any way, and may be set up 1 hour prior; and then must be removed 1 hour after the event ends. No live or recorded entertainment (except on Lanai), or open flame are allowed (except for cakes). Audio visual equipment may be rented if prearranged. Free parking is available for only 2 hours in parking lot between 8am and 6pm, but unlimited on the Harbor Drive.

\_\_\_\_\_  
Client Signature / Print Name

\_\_\_\_\_  
Date



## Credit Card Authorization

1325 Harbor Drive North, Oceanside, California 92054

Phone: (760) 722-3474 • Fax: (760) 722-7832

*I hereby authorize the Oceanside Broiler Restaurant in Oceanside, California to charge my credit card, for not canceling my event within 72 hours in advance, in the amount of \$500 as a "Cancelation Fee".*

**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:** \_\_\_\_\_