

Banquet Package



Harbor View



Semi-Private Banquet Room



Lanai Patio & Bar



Fish Tank Dining Room

Oceanside
BROILER



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
and choice of dessert

If you would like to add a cup of chowder or house salad : **add \$4 pp**

California Cobb Salad

diced chicken breast, avocado, tomatoes, bacon, egg, bleu cheese and ranch dressing

Shrimp Pasta

six large shrimp with garlic, wine, basil cream sauce in linguine pasta topped
with grated parmesan and garlic toast

Chicken Caesar Salad

grilled chicken natural breast over romaine hearts, parmesan cheese and croutons

Fish and Chips

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

Blackened Salmon Tacos

blackened salmon with cilantro tomatillo sauce served with black beans, pico de gallo and rice pilaf

Island Mahi Burger

blackened mahi, tropical fruit relish, cilantro tomatillo sauce on a brioche burger bun
with cole slaw and french fries

Tuna Avocado Melt

tuna salad, tomatoes, cheddar cheese and avocado on sourdough toast
with cole slaw and french fries

Turkey Avocado and Bacon Sandwich

roasted turkey breast, bacon, avocado, jack cheese on sourdough toast
with cole slaw and french fries

Dessert Options (Choose One)

Bread Pudding

Fudge Brownie ala Mode

\$19.00 per person

(not including sales tax and gratuity)

*Minimum of 16 Guests



Oceanside
BROILER

Appetizer's

Calamari Tempura 10
steak cut strips with cocktail sauce

Crab Cake 14
lump crab cake, lemon cream sauce with tropical fruit relish

Coconut Shrimp 12
four large shrimp with tropical fruit relish and sweet chili sauce

Shrimp and Scallop Ceviche 12
marinated in fresh citrus juices and pico de gallo with corn tortilla chips

Oysters on Ice (seasonal) 14
half dozen fresh shucked eastern oysters with cocktail sauce

Chicken Lettuce Cups 10
three lettuce cups with diced chicken in miso ginger with sweet chili sauce

Shrimp Cocktail 12
six large shrimp with cocktail sauce

Ahi Poke 14
sushi grade ahi and wonton chips

Sampler Appetizer Trays

18" tray feeds between 12-16 persons

Cheese and Cracker Tray

Jack/Cheddar/Provolone Cheeses
Crostiti and Flatbread Crackers
\$49

Vegetables Tray

Fresh Cut Vegetables
with Ranch Dressing
\$49

Chips and Salsa

Fried Corn Tortillas and Pico de Gallo
\$29

With Guacamole

\$42

Assorted Fruit Tray

Fresh Cut Seasonal Fruits
\$49

Dessert Trays

Baked

Fudge Brownies (18) \$49

Bread Pudding \$45
(half pan)

Cookies

Chocolate Chip \$1.75

Raisin Oatmeal \$1.50

White Chocolate Mac Nut \$2.25



Banquet Dinner Entrees

(minimum of 16 guests, choose 3 entrees)

Seafood

Pacific Ahi Steak
Orange Coconut Salmon
Pacific Grilled Swordfish
Pacific Snapper
Lemon Pepper Mahi Mahi
Pacific Ono
Idaho Rainbow Trout
Shrimp Pasta
Grilled Salmon
Fish and Chips
Skewered Shrimp

Steaks

Top Sirloin Steak
Braised Short Rib
New York Steak
Filet Mignon

Salads

Shrimp Louie
Salmon Caesar Salad
California Cobb Salad

Surf and Turf Combo

Petite Filet and Crab Legs, Crab Cakes or Shrimp

Dinner includes

fresh breads and butter
all dinners come with the same starch and vegetable

Soup or Salad Option (add \$4/pp)

house salad, caesar salad or cup of New England clam chowder

Dessert Options (add \$4/pp)

New York cheesecake, bread pudding, fruit cobbler,
flourless chocolate 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 beverage, warm bread/butter and dessert for only **\$19.00 plus** tax and gratuity. You may add a cup of soup or salad for \$4/pp

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 \$16-29) and the price is based on the items chosen and ordered. Adding a soup, salad or banquet dinner dessert is only **\$4.00** for lunch or for dinner.

Gratuity is determined by the host at the close of the event.

Banquet Rooms / Minimum Guests

Room	Capacity	Minimum Guests
Front Patio (seasonal)	fits up to 24 guests	15 guests
Fish Tank Dining Room	fits up to 40 guests	20 guests
Private Dining Room	fits up to 70 guests	25 guests
Lanai Outside Patio/Bar (seasonal)	fits up to 100 guests	40 guests

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 platter.

Desserts

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

Bar Menus

House Drinks	\$7.00-8.00
Call Drinks	\$8.00-9.00
Premium Drinks	\$9.00-10.00
House Wine Glass	\$7.00-8.00
Premium Wine Glass	\$9.00-12.00
Bottled Beers	\$5.00-7.50
Draft Beers	\$5.00-8.00
Sodas/Coffee/Tea (unlimited)	\$3.50
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 Wines List

WHITE WINES

CHARDONNAY

		Bottle
2014	William Hill-Central Coast	28
2014	J Lohr-Monterey	32
2014	Kendall Jackson-California	36
2014	La Crema-Sonoma County	48
2014	Sonoma Cutrer-Russian River	52
2013	Patz & Hall-Sonoma County	58
2015	Rombauer-Napa	64
2014	Cakebread Cellars-Napa	68
2013	Nickel & Nickel-Napa	72

OTHER WHITES

2015	Ecco Domani-Pinot Grigio-Italy	24
2015	J Lohr-Riesling-Paso Robles	24
2015	Listel-Rose-France	28
2014	Morgan-Sauvignon Blanc-Monterey	32
2015	Kim Crawford Sauvignon Blanc-New Zealand	36

RED WINES

CABERNET SAUVIGNON

		Bottle
2014	Robert Mondavi-California	28
2013	J. Lohr "Seven Oaks"-Paso Robles	36
2014	Justin-Paso Robles	56
2013	Ferrari Carano-Alexander Valley	60
2014	Pine Ridge-Napa	68
2013	Duckhorn-Napa	96
2013	Nickel & Nickel "Tench Vineyards"-Napa	120

MERLOT

2014	Robert Mondavi-California	28
2014	J Lohr-Paso Robles	36
2010	Rombauer-Carneros	54

PINOT NOIR

2014	Robert Mondavi-California	28
2013	J Lohr "Falcon's Perch"-Monterey	36
2013	MacMurray Ranch-Sonoma	44
2013	Au Bon Climat-Santa Barbara	46
2013	En Route "Les Pommiers"-Russian River	60
2011	Duckhorn "Golden Eye"-Anderson Valley	75

OTHER REDS

2014	Graffigna "Reserve" Malbec-Argentina	28
2013	Ravenswood Zinfandel-Lodi	28
2012	J Lohr "South Ridge" Syrah-Paso Robles	32



Banquet Information and Policies

Amenities

Oceanside Broiler provides white table linens, black linen napkins, tables, chairs, set up, breakdown, service staff and room rental for no additional fee.

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 cancelation 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 four (4) different and unique banquet rooms.

The raised Fish Tank Dining Room holds up to 40 guests with a mixture of booths and tables and great for casual gatherings.

Our newest Semi-Private Banquet Room will service up to 80 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 25 guests.

Then there is the outside Lanai Patio and Bar which holds up to 100 guests and is now covered along with clear plastic drop windows, ten electric heaters and the best view of the harbor.

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 7.75% on all food, bar, and other sales.

General Information

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, or open flame are allowed (except for cakes). Audio visual equipment may be rented if prearranged.

Free parking is available for up to 4 hours in parking lot between 8am and 6pm, although parking is unlimited on Harbor Drive or one lot south of restaurant.

Fax this signed form to (760) 722-7832

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 \$100 as a "Cancellation 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: _____