

Oceanside **BROILER**



Banquet Package



Harbor View



Semi-Private Banquet Room



Lanai Patio & Bar



Fish Tank Dining Room



Lunch Banquet Package

(minimum of 16 guests)

Lunch includes

includes warm bread / butter
coffee / tea / soda included
choice of dessert

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

Lunch Options (choose three)

California Cobb Salad

diced chicken breast / avocado / tomatoes / bacon / egg / bleu cheese crumbles / ranch dressing

Rainbow Trout

fresh idaho farm raised / slivered almonds / lemon buerre blanc
rice pilaf / sauteed baby vegetables

Chicken Caesar Salad

grilled chicken natural breast / romaine hearts / parmesan cheese / croutons

Fish and Chips

filet of alaskan cod / tarter sauce / cole slaw / french fries

Blackened Salmon Tacos

blackened salmon / cilantro tomatillo sauce / black beans / pico de gallo / rice pilaf

Island Mahi Burger

blackened mahi / tropical fruit relish / cilantro tomatillo sauce / brioche burger bun
cole slaw / french fries

Tuna Melt

tuna salad / tomatoes / cheddar cheese / guacamole / jack cheese / sourdough bread
cole slaw / french fries

Turkey and Bacon Sandwich

roasted turkey breast / bacon / guacamole / jack cheese / sourdough bread
cole slaw / french fries

Dessert Options (choose one)

Bread Pudding

Fudge Brownie ala Mode

\$20.00 per person

(not including sales tax and gratuity)



Oceanside
BROILER

Appetizer's

Calamari Tempura 12
steak cut strips / cocktail sauce

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

Coconut Shrimp 9
four large shrimp / tropical fruit relish / sweet chili sauce

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

Oysters on Ice (seasonal) 15
half dozen fresh shucked eastern oysters / cocktail sauce

Chicken Lettuce Cups 8
three lettuce cups / diced chicken / miso ginger / sweet chili sauce

Shrimp Cocktail 13
six large shrimp / cocktail sauce

Ahi Poke 15
sushi grade ahi / wonton chips

Sampler Appetizer Trays

(18" tray feeds between 12-16 persons)

Cheese and Cracker Tray

Jack/Cheddar / Provolone Cheeses
Crostoni / Flatbread Crackers
\$49

Chips and Salsa

Fried Corn Tortillas / Pico de Gallo
\$29
With Guacamole
\$42

Vegetable Tray

Fresh Cut Vegetables
Ranch Dressing
\$49

Assorted Fruit Tray

Fresh Cut Seasonal Fruits
\$49



Dinner Banquet Package

(minimum of 16 guests)

Dinner includes

fresh bread / butter
coffee / tea / soda included
all dinners come with the same starch and vegetable

Entrée Options (choose three)

Atlantic Salmon

fresh atlantic salmon / lemon beurre blanc / sauteed french green beans / rice pilaf

Top Sirloin

half pound of choice top sirloin / teriyaki sauce / loaded mashed potatoes
sautéed french green beans

Chicken Picatta

breaded fresh chicken breast / lemon caper sauce
loaded mashed potatoes / sautéed french green beans

Shrimp Pasta

large shrimp / garlic / white wine / basil cream sauce / linguine pasta
grated parmesan / garlic toast

Grilled Mahi Mahi

grilled mahi / tartar sauce / rice pilaf / french green beans

Rainbow Trout

fresh idaho farm raised / slivered almonds / lemon beurre blanc
rice pilaf / sauteed baby vegetables

\$25.00 per person

(not including sales tax and gratuity)

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

house salad / caesar salad / cup of clam chowder

Dessert Options (add \$4/pp)

New York cheesecake / bread pudding / fruit crumble
fudge brownie ala mode / 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 **\$20.00 plus** tax and gratuity. You may add a cup of soup or salad for \$4/pp

Banquet Dinner menus allow you to select up to 3 entrees, and includes a non-alcoholic beverage, warm bread/butter for only **\$25.00 plus** tax and gratuity. Adding a soup, salad or banquet dinner dessert is only **\$4.00** 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	\$7.50
Call Drinks	\$8.00-9.00
Premium Drinks	\$9.00-11.00
House Wine Glass	\$9.00
Premium Wine Glass	\$10.00-14.00
Bottled Beers	\$5.50-8.50
Draft Beers	\$5.50-9.50
Sodas/Coffee/Tea (unlimited)	\$3.75
Juice/Mineral Water	\$3.75-4.50

- * 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 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 **48 hours prior** to event (\$200 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
or Scan and email to "contact@oceanside-broiler.com"

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 48 hours in advance, in the amount of \$200 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: _____

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