

# 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 beurre 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 \$10 per person if I do not show for the banquet/event or cancel in less than twenty four (24) hours prior to the event.*

**Banquet Client Name:** \_\_\_\_\_

**Banquet Date:** \_\_\_ / \_\_\_ / \_\_\_ **Room:** \_\_\_\_\_ **Guests:** \_\_\_\_\_

**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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