

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 and 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 (gf)

Herb Crusted Pacific Snapper

fresh pacific snapper / herbs / panko bread crumbs / lemon cream sauce / rice pilaf
sautéed french green beans

Salmon Caesar Salad

fresh broiled salmon / romaine hearts / shredded parmesan cheese / garlic croutons (gfo)

Fish and Chips

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

Costa Rica Tilapia Piccata

fresh central american tilapia / lemon caper sauce / rice pilaf / sautéed french green beans

Mahi Burger

grilled mahi / fruit salsa / cilantro tomatillo sauce / tomato / lettuce / red onion / brioche burger bun
cole slaw / french fries

Grilled Chicken Sandwich

grilled chicken breast / bacon / guacamole / mayonnaise / provolone cheese / sourdough toast
cole slaw / french fries

Turkey and Bacon Sandwich

roasted turkey breast / bacon / guacamole / mayonnaise / tomato
sourdough bread / coleslaw / french fries

Bacon Cheeseburger

fresh ground beef / bacon / cheddar cheese / tomato / lettuce / red onion
1000 dressing / brioche burger bun / cole slaw / french fries* (gfo-lettuce wrapped)

Top Sirloin Steak (add \$4)

choice top sirloin / side of teriyaki / rice pilaf / sautéed french green beans (gfo)

Dessert Options (choose one)

Bread Pudding

Fudge Brownie ala Mode

\$22 per person

(not including sales tax and gratuity)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server in advance if you have any food allergies. (gf) means this item is gluten free as described. (gfo) means this menu item can easily be modified to be gluten free. 290110



Oceanside
BROILER

Appetizer's

Calamari Tempura 14
steak cut strips / cocktail sauce

Crab Cake 14.5
pan seared red crab cake / curry remoulade / spring mix

Coconut Shrimp 12
large shrimp / tropical fruit relish / sweet chili sauce

Oysters on Ice (seasonal) 16
half dozen fresh shucked eastern oysters / cocktail sauce* (gfo)

Chicken Lettuce Cups 11
three lettuce cups / diced chicken / miso ginger / sweet chili sauce

Shrimp Cocktail 14
chilled large shrimp / cocktail sauce (gfo)

Ahi Tuna Poke 16
sushi grade ahi / cucumber / avocado / green & red onions
sesame seed / wonton chips*

Sampler Appetizer Trays

(18" tray feeds between 12-16 persons)

Cheese and Cracker Tray

jack / cheddar / provolone cheeses
crostini / flatbread crackers
\$52

Chips and Salsa

fried corn tortillas / pico de gallo
\$29

with Guacamole

add \$13

Vegetables Tray

fresh cut vegetables / ranch dressing (gf)
\$52

Assorted Fruit Tray

fresh cut seasonal fruits (gf)
\$52

Ahi Poke and Chips

fresh ahi tuna / corn tortilla chips*
\$65



Dinner Banquet Package

(minimum of 16 guests, choose 3 entrées)

Dinner includes

fresh bread / butter

coffee / tea / soda included

all dinners come with the same starch and vegetable

Entrée Options (choose three)

Northern Salmon

fresh salmon / lemon beurre blanc / rice pilaf / sautéed french green beans (gf)

Top Sirloin

choice top sirloin / side teriyaki sauce / loaded mashed potatoes
sautéed french green beans (gfo)

Chicken Piccata

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

Macadamia Nut Crusted Mahi Mahi

tropical fruit relish / beurre blanc / rice pilaf / sautéed french green beans

Seasonal Vegetable Pasta

seasonal vegetables / white wine / garlic / olive oil / basil / garlic cheese bread

\$26 per person

(not including sales tax and gratuity)

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

house salad (gfo) / caesar salad (gfo) / cup of clam chowder

Dessert Options (add \$4/pp)

new york style cheesecake / bread pudding
fudge brownie ala mode



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 **\$22.00 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 **\$26.00 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	\$7.50-8.00
Call Drinks	\$8.00-9.50
Premium Drinks	\$9.50-13.00
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)	\$3.95
Juice/Mineral Water	\$3.95-4.95

- * 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 **24 hours prior** to event (\$10 per person 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 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 with a manager in less than twenty four (24) hours prior to the event.

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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