

Oceanside **BROILER**



Banquet Package



Harbor View



Private Banquet Room



Lanai Patio & Bar (seasonal)



Fish Tank Dining Room



Banquet Menu Lunch Package #1

Lunch Includes:

Choice of beverage (coffee/tea/soda)

Lunch Entrées (choose three)

Broiler Bacon Cheeseburger

fresh beef / cheddar cheese / bacon / 1000 island dressing
lettuce / tomato / onion / brioche bun / cole slaw / french fries

Cobb Salad

all natural chicken breast / chopped / mixed greens / avocado / egg
bacon / tomatoes / bleu cheese crumbles / ranch dressing on the side (gf)

Tuna Avocado Melt

tuna salad / sliced tomato / avocado / cheddar cheese
toasted sourdough / cole slaw / french fries

Barbequed Brisket Sandwich

smoked beef brisket / slaw / pickles / lettuce / tomato / onion
brioche bun / cole slaw / french fries

Herb Crusted Pacific Snapper

fresh rockfish / herbs / breadcrumbs / lemon caper sauce
rice pilaf / seasonal vegetables

Chicken Pesto Pasta

grilled all-natural chicken breast / tomato / pesto cream sauce
penne pasta / garlic toast

Pasta Primavera

fresh seasonal vegetables / olive oil / penne pasta / garlic toast (v)

"We are able to produce an additional item for dietary sensitive guests"

\$29 per person or add a cup of soup, salad or dessert plus \$6

*Please inform your server in advance if you have any food allergies or need assistance with ordering special. An Automatic Gratuity of 20% will be added to parties of 12 or more, and we can only divide up checks evenly between payments. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. "gf" means this item is gluten free. "v" is vegetarian with no meat or seafood but may include dairy or eggs. "df" is dairy free no dairy or meat products.150910*



Banquet Menu Lunch Package #2

Lunch Includes:

Choice of beverage (coffee/tea/soda)

Lunch Entrées (choose three)

Grilled Atlantic Salmon

fresh canadian atlantic salmon / simply grilled / lemon beurre blanc
rice pilaf / seasonal vegetables

Shrimp and Crab Louie Salad

jumbo shrimp / wild blue crab meat / avocado / tomatoes / egg
carrots / 1000 island dressing on the side

Fried Shrimp

large shrimp / hand tempura beer batter / cocktail sauce
cole slaw / french fries

Grilled Mahi Fish Tacos

grilled mahi tacos / cilantro tomatillo sauce / cabbage / pico de gallo
two corn tortillas / black beans / rice pilaf

Shrimp Linguine

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

French Dip

sliced roast beef / caramelized onions / provolone cheese / au jus
toasted garlic french roll / cole slaw / french fries

Chicken Piccata

breaded all-natural chicken breast / lemon caper sauce
loaded mashed potatoes / seasonal vegetables

Vegetable Tacos

fresh assorted steamed vegetables / tomatillo cabbage slaw / pico de gallo / avocado
fresh lime wedges / two corn tortillas / black beans / rice pilaf (v)

"We are able to produce an additional item for dietary sensitive guests"

\$35 per person or add a cup of soup, salad or dessert plus \$6

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Banquet Menu Dinner Package #1

Dinner Includes:

Choice of beverage (coffee/tea/soda)

Cup of Clam Chowder or House Salad

Dinner Entrées (choose three)

Grilled Fresh Atlantic Salmon

fresh canadian atlantic salmon / simply grilled
lemon butter sauce / seasonal vegetables / rice pilaf

Braised Beef Short Rib

half pound beef short rib / bordelaise sauce
seasonal vegetables / mashed potatoes

Chicken Piccata

breaded all-natural chicken breast / lemon caper sauce
seasonal vegetables / mashed potatoes

Filet Skewer

half pound choice filet medallions / skewered onions bell peppers mushroom
cabernet demi glaze / seasonal vegetables / rice pilaf

Shrimp Linguine

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

Half and Half

coconut shrimp / alaskan wild caught filet of cod / tempura beer batter
cole slaw / tartar sauce / french fries

Shrimp Scampi

large shrimp / sauteed / garlic wine butter / garlic toast

Pasta Primavera

fresh seasonal vegetables / olive oil / penne pasta (v)

"We are able to produce an additional item for dietary sensitive guests"

\$45 per person or add a dessert plus \$6

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Banquet Menu Dinner Package #2

Dinner Includes:

Choice of beverage (coffee/tea/soda)

Cup of Clam Chowder or House Salad

Dinner Entrées (choose three)

Fresh Pacific Swordfish

fresh wild caught / center cut steak / charbroiled
tropical fruit salsa / seasonal vegetables / rice pilaf

Filet Mignon Fettuccine

half pound filet bites / mushrooms / brandy peppercorn sauce
sour cream / fettuccine / garlic toast

Angus Top Sirloin Steak

half pound of certified black angus / center cut
seasonal vegetables / loaded mashed potatoes / side of teriyaki glaze

Shrimp and Crab Louie

jumbo shrimp / wild blue crab meat / avocado / tomatoes / egg
carrots / 1000 dressing on the side

Orange Coconut Crusted Salmon

fresh canadian atlantic salmon / marinated orange marmalade / coconut and panko breaded
lemon cream sauce / ginger soy glaze / seasonal vegetables / rice pilaf

Swordfish/Shrimp/Scallop Kebob

fresh swordfish / large shrimp / scallop / mushroom / bell pepper / onion
tartar sauce / seasonal vegetables / rice pilaf

Seafood Pasta

large shrimp / scallops / fish / mussels / clams / crab claw
creamy cioppino sauce / parmesan / penne pasta / garlic toast

Vegetable Tacos

fresh assorted steamed vegetables / tomatillo cabbage slaw / pico de gallo / avocado
fresh lime wedges / two corn tortillas / black beans / rice pilaf (v)

"We are able to produce an additional item for dietary sensitive guests"

\$49 per person or add a dessert plus \$6

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Banquet Beer and Cocktail List

Draft Pints

OCEANSIDE BLONDE american blonde 4.7%	7.00
COORS LIGHT light lager 4.2%	7.00
CERVEZA MODELO mexican lager 4.4%	8.25
BALLAST POINT "CALICO" amber ale 5.5%	8.75
STONE IPA india pale ale 6.9%	8.50
STELLA ARTOIS belgian lager 5%	7.75
ELYSIAN "SPACE DUST" strong IPA 8.2%	9.00
FREEMONT BREWING "DARKSTAR" imperial oatmeal stout 8%	8.50
ALESMITH .394 PALE ALE Tony Gwynn inspired pale ale 6%	8.75
BLUE MOON BELGIAN WHITE witbier 5.4%	8.50
ALPINE "DUET" West Coast IPA 7.0%	9.50
SOCIETE "BULBOUS FLOWERS" hazy IPA 7.2%	8.75

Bottled Beers & Seltzers

BUD LIGHT light lager 4.2%	7.00
MICHELOB ULTRA light lager 4.2%	7.00
CORONA EXTRA lager 4.6%	7.25
HEINEKEN pale lager 5%	7.50
HEINEKEN 00 alcohol free 0.0%	7.25
HIGH NOON Vodka Seltzers (assorted flavors) 4.5%	6.75

Cocktails

ORGANIC CUCUMBER COOLER crop organic cucumber vodka / fresh mint / fresh lime / sprite / soda water	13.00
CLASSIC OLD FASHIONED four roses bourbon / angostura bitters / orange / cherry	13.50
AMERICAN MULE tito's vodka / ginger beer / fresh lime	13.00
ITALIAN CHERRY MARGARITA hornitos plata / amaretto disaronno / agave / black cherry / limes / salted rim / rocks	14.00
BROILER MANHATTAN makers mark / sweet vermouth / angostura bitters / served up	14.00
HUCKLEBERRY LEMONADE blue ice / huckleberry vodka / lemonade / blueberry / lemon	12.00
CLASSIC MOJITO bicardi rum / fresh mint / sugar / lime juice / soda water	11.50
COSMOPOLITAN MARTINI absolut citron vodka / triple sec / cranberry juice / fresh lime	14.50
ISLAND TROPIC malibu banana rum / malibu mango rum / pineapple juice / midori float	13.00
RASPBERRY LEMONDROP MARTINI absolut citron / chambord / lemon juice / sugar rim	14.00
BROILER BUCKET tequila / brandy / dark rum / triple sec / orange liqueur / blended juices / fishbowl	19.00
POG HAWAIIAN COCKTAIL malibu coconut rum / passion / orange / guava	12.00
ESPRESSO MARTINI absolut vanilla vodka / baileys / kahlua / espresso	15.00
APEROL SPRITZ la marca prosecco / aperol / soda / orange wheel	16.00



WHITE WINES

SPARKLING	Split	Bottle
STANFORD (187ml)-California	10.00	
LA MARCA PROSECCO (187ML)-Italy	14.00	
CHANDON BRUT (187ML) California	16.00	
WYCLIFF BRUT SPARKLING California (750 ml)		21.00
DOMAINE CHANDON "Brut"-California (750 ml)		62.00

CHARDONNAY	6oz	9oz	Bottle
2023 WILLIAM HILL-California	10.00	13.75	34.00
2023 J LOHR-Monterey	11.00	14.75	38.00
2023 KENDALL JACKSON-California	12.00	16.25	32.00
2023 DAOU-Paso Robles	13.00	18.50	46.00
2021 PATZ & HALL-Sonoma County			76.00
2022 ROMBAUER Napa Valley			86.00
2020 CAKEBREAD CELLARS-Napa			98.00

OTHER WHITES	6oz	9oz	Bottle
2024 ECCO DOMANI PINOT GRIGIO-Italy	10.00	13.75	34.00
2023 CHATEAU STE. MICHELLE RIESLING- Columbia Valley	11.00	14.75	38.00
2024 CHATEAU MIRAVAL STUDIO ROSE by MIRAVAL- France	12.75	17.25	45.00
2023 SIMI SAUVIGNON BLANC-California	10.00	13.75	34.00
2023 KIM CRAWFORD SAUVIGNON BLANC-Marlborough	12.00	16.25	42.00

RED WINES

CABERNET SAUVIGNON	6oz	9oz	Bottle
2022 WILLIAM HILL-California	10.00	13.75	34.00
2022 J LOHR "Seven Oaks"-Paso Robles	13.00	18.50	46.00
2023 DAOU Paso Robles	15.50	20.25	56.00
2022 DECOY "Limited" by Duckhorn-Napa Valley	16.00	21.75	58.00
2021 QUILT Napa Valley			72.00
2020 AUSTIN HOPE (1 Liter) Paso Robles			94.00

PINOT NOIR	6oz	9oz	Bottle
2022 BONTERRA Mendocino (organic)	14.75	20.00	53.00
2021 MACMURRAY RANCH-Sonoma			59.00
2020 DUCKHORN "Goldeneye"-Anderson Valley			96.00

OTHER REDS			
2022 EDNA VALLEY Merlot-San Luis Obispo	10.00	13.75	34.00
2021 ALTA VISTA MALBEC-Argentina	11.50	15.75	40.00
2021 QUEST by AUSTIN HOPE Red Wine-Paso Robles	12.50	16.75	44.00



Spirits List

BOURBON / WHISKEY

Jack Daniels Tennessee Whiskey Lynchburg, Tennessee 40% abv	12.00
Four Roses Bourbon Yellow Label Lawrenceburg, Kentucky 40% abv	11.00
High West Double Rye Whiskey Park City, Utah 46% abv	13.00
Wild Turkey 101 Bourbon Whiskey Lawrenceburg, Kentucky 50.5% abv	12.00
Crown Royal Canadian Whiskey Manitoba, Canada 40% abv	14.00
Maker's Mark Bourbon Whiskey Loretto, Kentucky 45% abv	14.00
Jameson's Irish Whiskey Cork County, Ireland 40% abv	12.50
Bushmills Irish Whiskey Ireland 40% abv	12.00

SCOTCH

Chivas Regal 12-year Blend Speyside, Scotland 40% abv	15.00
Dewars White Label Blend Perth, Scotland 40% abv	13.50
Johnnie Walker Red Label Scotland 40% abv	12.50
Johnnie Walker Black Label 12-year Scotland 40% abv	17.00
Glenlivet 12-year Single Malt Speyside, Scotland 40% abv	17.50

VODKA

Absolut (wheat) Ahus, Sweden 40% abv (flavors Vanilla, Mandarin, Citron)	12.00
Blue Ice Huckleberry (potato) Idaho 35% abv	11.00
Crop Organic Cucumber (certified organic) New York 40% abv	11.00
Stolichnaya (grain) Latvia 40% abv	11.00
Grey Goose (winter wheat) France 40% abv	14.00
Ketel One (wheat) Netherlands 40% abv	12.00
Tito's (corn) Austin, Texas (gluten free) 40% abv	12.00

GIN

Beefeater London, England 44% abv	11.00
Hendrick's Scotland 41.4% abv	15.00
Bombay Sapphire Hampshire, England 47% abv	13.50
Tanqueray Edinburgh, Scotland 47.3% abv	12.50

RUM

Bacardi Silver Cuba 40% abv	10.00
Captain Morgan Spiced Jamaica 40% abv	10.50
Malibu Coconut (flavors banana, mango, passionfruit) Barbados 21% abv	10.00
Mount Gay Eclipse Barbados 40% abv	10.00
Myer's Dark Kingston, Jamaica 40% abv	12.00
Sailor Jerry U.S. Virgin Islands 46% abv	10.00

TEQUILA

1800 Reposado Jalisco, Mexico 40% abv	16.00
Jose Cuervo Especial Gold Jalisco, Mexico 40% abv	11.00
Herradura Reposado Jalisco, Mexico 40% abv	16.00
Sauza Hornitos Reposado Jalisco, Mexico 40% abv	12.50
Sauza Conmemorativo Anejo Jalisco, Mexico 40% abv	12.00
Patron Silver Jalisco, Mexico 40% abv	15.00
Cazadores Reposado Los altos de Jalisco, Mexico 40% abv	15.00



Banquet Event Information

Banquet Rooms

- Front Outside Patio 12-24 (seasonal), Fish Tank Room 20-45 (seasonal)
Outside Lanai Patio & Bar 40-100 (seasonal), Private Banquet Room 40-60
- Room Rental: we don't charge room charges, but must meet the minimum guest count
- Banquet rooms are reserved for three (3.0) hours. Additional time may be rented at \$100/hour, when available
- Room set up may begin two (2) hours prior, and removal must occur when event ends.
- Nothing may be attached to the walls, floors or ceiling, and no open flame or smoke.

Menus

- Lunch and Dinner Banquet Package (Happy Hour menus are not offered for Banquets)
- Small plate starters range from \$8.95 to \$13.95ea, or you can create a sampler platter.
- Food Packages: Lunch packages: \$29 or \$35 add \$6 to any package to include a soup/salad or dessert
Dinner packages: \$45 or \$49 add \$6 to any package to include a dessert
- Kids under 12 years of age may order from the kid's menu.
- All Banquet Packages include soda, iced tea, hot tea and coffee.
Dinner also includes a choice of cup of chowder or a house salad
- Most dietary requests can be met, just let the Manager know in advance.
- Your own ceremony cake may be brought on event day and \$2/pp fee will be applied for cutting.

Alcoholic Beverages

- Alcoholic beverages will not be served to anyone without a valid ID, indicating they are 21.
- Hosted Cocktail service available upon request, otherwise we require cash and carry.
- Wine or champagne service included for all bottles purchased from Oceanside Broiler.
- Bringing your own wine is \$20/bottle for corkage.

Service

- Lunch menus served from 11:00am to 3:00pm and Dinner menus from 4:00pm to 8:00pm.
- Staffing per event vary depending on size of party and menu served.

Payments

- Banquet Event Information page must be signed prior to reserving the room.
- Banquet Room bookings require a credit card to hold the room.
- Cancellations require 72-hour notice, only to a manager, or a \$250 room fee will be charged.
- Automatic gratuity is charged at 20% for all banquets which go directly to the staff.
- Final payment must be made by cash or credit card at the close of the event.
(company checks must be preapproved by the GM two weeks in advance)
- All prices are subject to state and local sales tax.

Event Timeline

- Guaranteed Guest Counts and menu selections must be received four (4) days prior to event.

Parking

- Parking Lot is available at no charge for up to four (4) hours.

Technical Equipment

- Free Wi Fi is available, but coverage is not guaranteed everywhere.
- Private Banquet Dining Room and Outside Lanai Patio/Bar have flat screens for banquet use.

Contact Us

- Phone: (760) 722-3474 • Email: contact@oceanside-broiler.com
- Managers: Warren-GM, Jesse-Manager, Robert-Manager, Tamara-Sous Chef, Teresa-Chef

Host signature

Date

150910



Credit Card Authorization

1325 Harbor Drive North, Oceanside, California 92054

Phone: (760) 722-3474

contact@oceanside-broiler.com

I hereby authorize the Oceanside Broiler Restaurant in Oceanside, California to charge my credit card \$250 Cancellation Fee, if I do not show for the banquet/event or cancel with a Manager, in less than seventy-two (72) hours prior.

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: _____

Scan and email to "contact@oceanside-broiler.com"