

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

Barbequed Chicken Salad

barbequed chicken breast / mixed greens / avocado / roasted corn / diced tomatoes
tortilla strips / cheddar cheese / barbeque ranch dressing on the side (gfo)

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

Fish and Chips

three alaskan wild caught filet of cod / tempura beer batter
tartar sauce / 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.160123*



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

Half and Half

two large coconut shrimp / two fish and chips / cocktail sauce
tartar 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

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 and Shrimp Kebob

fresh swordfish / large shrimp / mushroom / bell pepper / onion
tartar sauce / seasonal vegetables / rice pilaf (gf)

Seafood Pasta

large shrimp / bay scallops / fish / mussels / clams
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%	8.50
BALLAST POINT "CALICO" amber ale 5.5%	9.00
STONE IPA india pale ale 6.9%	8.50
STELLA ARTOIS belgian lager 5%	8.50
ELYSIAN "SPACE DUST" strong IPA 8.2%	9.00
FREMONT 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%	8.75
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	14.00
HOUSE OLD FASHIONED four roses bourbon / angostura bitters / orange / cherry	13.50
AMERICAN MULE tito's vodka / ginger beer / fresh lime	13.50
ITALIAN CHERRY MARGARITA hornitos plata / amaretto disaronno / agave / black cherry / limes / salted rim / rocks	15.00
HOUSE MANHATTAN makers mark / sweet vermouth / angostura bitters / served up	16.00
HUCKLEBERRY LEMONADE blue ice / huckleberry vodka / lemonade / blue curasao / lemon wedge	13.50
HOUSE MOJITO bicardi rum / fresh mint / sugar / lime juice / soda water	12.50
COSMOPOLITAN MARTINI absolut citron vodka / triple sec / cranberry juice / fresh lime	15.50
ISLAND TROPIC malibu banana rum / malibu mango rum / pineapple juice / midori float	15.50
RASPBERRY LEMONDROP MARTINI absolut citron / chambord / lemon juice / sugar rim	15.50
BIG KAHUNA tequila / brandy / dark rum / triple sec / orange liqueur / blended juices / in fishbowl	23.00
POG HAWAIIAN COCKTAIL malibu coconut rum / passion / orange / guava	14.00
ESPRESSO MARTINI absolut vanilla vodka / baileys / kahlua / espresso	16.50
BAILEY'S COFFEE bailey's irish cream / coffee / whip cream	15.50



WHITE WINES

SPARKLING		Bottle
STANFORD (187ml)-California		11.00
LA MARCA PROSECCO (187ML)-Italy		15.00
CHANDON BRUT (187ML) California		16.00
WYCLIFF BRUT SPARKLING California (750 ml)		22.00

CHARDONNAY	6oz	9oz	Bottle
2025 CANYON ROAD CHARDONNAY-California	10.00	14.00	34.00
2023 WILLIAM HILL-California	11.00	15.00	38.00
2023 J LOHR-Monterey	11.50	15.25	40.00
2023 KENDALL JACKSON-California	12.00	16.00	42.00
2023 DAOU-Paso Robles	14.50	18.50	52.00

OTHER WHITES	6oz	9oz	Bottle
2025 CANYON ROAD PINOT GRIGIO-California	10.00	14.00	34.00
2024 ECCO DOMANI PINOT GRIGIO-Italy	10.50	14.50	36.00
2023 CHATEAU STE. MICHELLE RIESLING- Columbia Valley	11.00	15.00	38.00
2023 SIMI SAUVIGNON BLANC-California	11.50	15.50	40.00
2024 CHATEAU MIRAVAL STUDIO ROSE by MIRAVAL- France	12.75	16.50	45.00
2023 KIM CRAWFORD SAUVIGNON BLANC-Marlborough	13.00	16.75	46.00

RED WINES

CABERNET SAUVIGNON	6oz	9oz	Bottle
2025 CANYON ROAD CABERNET-California	10.00	14.00	34.00
2022 WILLIAM HILL-California	12.25	16.25	43.00
2022 J LOHR "Seven Oaks"-Paso Robles	12.50	16.50	44.00
2023 DAOU Paso Robles	15.50	19.25	56.00
2022 DECOY "Limited" by Duckhorn-Napa Valley	16.25	20.00	59.00

PINOT NOIR	6oz	9oz	Bottle
2025 CANYON ROAD PINOT NOIR-California	10.00	14.00	34.00
2022 BONTERRA Mendocino (organic)	15.00	18.75	54.00

OTHER REDS			
2021 ALTA VISTA MALBEC-Argentina	11.00	15.00	38.00
2022 EDNA VALLEY Merlot-San Luis Obispo	12.00	16.00	42.00
2021 QUEST by AUSTIN HOPE Red Wine-Paso Robles	12.50	16.50	44.00

Cellars List

Is our new limited collection of outstanding wine offered by the bottle.
Please ask you server for more information. The selections vary seasonally.



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

160123



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"