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

Fish and Chips
three alaskan wild caught filet of cod / tempura beer batter
tartar sauce / cole slaw / french fries

Calamari Steak
parmesan panko breaded / grilled / avocado tomato cucumber relish
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.161109*





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 Blackened Salmon Tacos
fresh grilled salmon / cajun spiced / cabbage slaw / spicy chipotle aioli / 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

Short Rib
braised beef short rib / bordelaise sauce
loaded mashed potatoes / seasonal vegetables

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

Filet and Shrimp Skewer
third pound filet tails / two jumbo shrimp / skewered / broiled
black peppercorn sauce and butter / marble potatoes / seasonal vegetables

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%	7.50
CERVEZA MODELO mexican lager 4.4%	8.50
KARL STRAUSS RED TROLLEY irish red ale 5.8%	8.50
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
FREEMONT BREWING "DARKSTAR" imperial oatmeal stout 8%	8.50
ALESMITH .394 PALE ALE pale ale 6%	9.00
BLUE MOON BELGIAN WHITE witbier 5.4%	9.00
ALPINE "DUET" west coast IPA 7.0%	9.50
KARL STRAUSS BOAT SHOES hazy IPA 7.2%	9.00

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 14.00
crop organic cucumber vodka / fresh mint / fresh lime / sprite / soda water

HOUSE OLD FASHIONED 13.50
four roses bourbon / angostura bitters / orange / cherry

AMERICAN MULE 13.50
tito's vodka / ginger beer / fresh lime

ITALIAN CHERRY MARGARITA 15.00
hornitos plata / amaretto disaronno / agave / black cherry / limes / salted rim / rocks

LONG ISLAND ICED TEA 15.00
vodka / gin / rum / triple sec / sweet sour / dash coke

HUCKLEBERRY LEMONADE 13.50
blue ice / huckleberry vodka / lemonade / blue curasao / lemon wedge

HOUSE MOJITO 12.50
bicardi rum / fresh mint / sugar / lime juice / soda water

COSMOPOLITAN MARTINI 15.50
absolut citron vodka / triple sec / cranberry juice / fresh lime

ISLAND TROPIC 15.50
malibu banana rum / malibu mango rum / pineapple juice / midori float

RASPBERRY LEMONDROP MARTINI 15.50
absolut citron / chambord / lemon juice / sugar rim

BIG KAHUNA 23.00
tequila / brandy / dark rum / triple sec / orange liqueur / blended juices / in fishbowl

POG HAWAIIAN COCKTAIL 14.00
malibu coconut rum / passion / orange / guava

ESPRESSO MARTINI 16.50
absolut vanilla vodka / baileys / kahlua / espresso

SKINNY MARGARITA 14.00
hornitos tequila / fresh lime juice / agave nectar / splash of orange juice / soda / salted rim

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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 (750 ML) California				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 BLANCMarlborough	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

Premium wines, highly discounted, until they are gone

Patz and Hall Chardonnay 45.00
Rombauer Chardonnay 65.00
Ferrari Carano "Reserve" Chardonnay 55.00
Stags Leap "Karia" Chardonnay 60.00
Lanson Brut Sparkling Wine 59.00
Schramsberg "Mirabelle" Brut Rose 45.00
Caymus Cabernet Sauvignon 65.00
Quilt Cabernet Sauvignon 50.00






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.
- Cancelations 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 _____

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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 Cancelation 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"