

2025 Banquet Package

Harborside Grand Ballroom



HARBORSIDE
— • —
BALLROOM

Photo Gallery

Location



Photo Gallery

Weddings



Photo Gallery

Event Themes



Photo Gallery

Event Design





I am pleased that you are interested in the Harborside Grand Ballroom as a venue for your upcoming event.

As one of the owners of Harborside, I am proud to present this package to you. We have a team of experienced banquet managers, chefs and staff that will guide you through the questions and process of planning your event.

Since 1905, this building has been a symbol of Newport Beach, known for its famous cupola and hundreds of building lights. In 1968 it was designated as both a State and National Historic Landmark, which is the highest honor a building can receive. In 2004, the banquet facility and the restaurant were purchased by the Salisbury family to continue the local tradition of this distinguished venue.

Harborside is one of Newport's premier banquet facilities which accommodates between 100-500 guests. We offer very competitive prices, fabulous food, full bar, premium wines, friendly service and the best views of Newport Harbor.

The Grand Ballroom consists of one large room, or it can be divided into two separate rooms. We specialize in wedding receptions and ceremonies, bar/bat mitzvahs, birthdays, cocktail parties, charities, fundraisers, corporate meetings or dinners, reunions, anniversaries, high school or college functions, awards dinners, educational seminars, holiday celebrations, memorial services and even dance classes.

I hope you will consider our beautiful venue. If there is anything I can do for you, please don't hesitate to contact me. I'm sure your event will be one you will remember for many years to follow, and we are all here to make that happen.

Sincerely,

David Salisbury
Proprietor



2025 Banquet Package

Table of Contents

Section		Page
1	Introduction Letter	1
2	Table of Contents	2
3	Event Fee Schedule	3
4	General Information	4-7
5	Wedding Reception Packages	
	Bronze	8
	Silver	9
	Gold	10
	Platinum	11
6	Outside Catering Wedding/ Reception Package	12
7	Optional Charges	13
8	Preferred Vendor List	14-15
9	Tray Passed Hors d 'oeuvres	16
10	Displays	17
11	Reception Stations	18
12	Dessert and Coffee Stations	19
13	Breakfast Buffet	20
14	Lunch Buffet #1, #2	21
15	Lunch Plated	22
16	Dinner Buffet Packages	
	Buffet #1	23
	Buffet #2, #3	24
	Buffet #4, #5	25
17	Dinner Plated	26
18	Bar Packages	27
19	Bar Brands	28
20	Celebration of Life Buffet Package	29
21	High School Awards Package	30
22	High School Prom Package	31
23	Lighter Healthy Fare/Kids	32



Event Fee Schedule

Day Events		11:00am-3:00pm (4 hrs)			
	Catalina or Lido Room	F&B Minimum	Grand Ballroom	F&B Minimum	
Monday-Thursday	\$250	\$1,500	\$500	\$3,000	
Friday & Sunday	\$500	\$3,500	\$1,000	\$7,000	
Saturday	\$750	\$4,500	\$1,500	\$9,000	

Evening Events		5:00pm-10:00pm (or) 6:00pm-11:00pm (5 hrs)			
	Catalina or Lido Room	F&B Minimum	Grand Ballroom	F&B Minimum	
Monday-Thursday	\$500	\$3,500	\$1,000	\$7,000	
Friday & Sunday	\$750	\$5,000	\$1,500	\$10,000	
Saturday	\$1,250	\$7,500	\$2,500	\$15,000	

Business Conference 9:00am-3:00pm (or) 10:00am-4:00pm (6 hrs)		F&B Minimum	Two Rooms	F&B Minimum
	One Room			
Monday-Thursday	\$500	\$2,500	\$750	\$4,000

Cleaning Fee of \$200 per room will be charged for each event.

Audio Visual is included in the price of the room rental.

*Each banquet room holds 100-150 comfortably, but when over 150 the full ballroom is required.

*Extended or additional event hours are \$250 per quarter hour, per room, and will be automatically charged to the credit card on file at the end of your event.

*Food and bar minimums that are not met at close of event, will be charged the difference before closing out.

*Corkage fee of \$20/bottle for outside wines, maximum of 3 bottles.

*December minimums for the week of the Newport Beach Boat Parade are different than the above minimums, ask our Banquet manager for details.



General Information

Payment Schedule

The non-refundable 'room rental payment' is required to confirm your room(s) and date, this amount will be applied to your event. We do not allow any holds or temporary reservations. A signed contract, accepting all conditions and room rental payment are required to confirm your event day and time. A non-refundable 'progress payment' of 50% of the estimated remaining balance is due sixty (60) days prior to the event. The "final payment" is due ten (10) days prior to the event, along with the confirmed guest count. If progress or final payment are not received prior to the due dates, the event may be canceled. Any additional charges incurred during the event will be collected in full, using the credit card on file.

Food and Beverage Selections/Guest Counts

All food and beverages must be purchased through our venue and consumed on premises. Food may not be taken off premises after it has been prepared and served. The exceptions are cakes or desserts prepared outside of Harborside, and those desserts must have their own serving trays and utensils. A cake cutting fee will be applied to all outside cakes.

The 'guaranteed guest count' must be received ten (10) days prior to the event, which is the number of guests Harborside will prepare for. If a 'guaranteed guest count' is not received ten (10) days prior, we will use the original estimated attendance for food preparation and final billing. The guest count cannot increase without additional charges being incurred.

For all plated meal events, selecting two or more entrées requires a meal indicator card that is prepared and placed by the client or coordinator prior to seating time.

Outside Catering

Harborside does not allow outside caterers, with the exception of two (2) pre-approved cultural caterers listed in the section 'Outside Catering Wedding Reception Package'. Included in this outside catering package are all the things you will need for your special event.

Banquet Facilities

Harborside has two (2) adjacent banquet rooms (Catalina and Lido) with a maximum capacity of 250 persons each, or the entire Grand Ballroom for up to 500 persons. Depending on the configuration of tables, dancing, podium, entertainment or wedding reception, the capacity will decrease. All rooms have an outstanding waterfront view of Newport Harbor, and the Catalina room has an outside deck for about 20 extra guests or other uses.

The regular time frame for a day event is four (4) hours and for night events is five (5) hours. All nighttime events must end by 11:00pm without incurring additional charges. Extended or altered event hours (day or night) will be billed at \$250 per room per quarter hour. Business conferences only occur on Monday through Thursday for a maximum of six (6) hours not to exceed 4:00pm.

Food and Bar Minimums

Food and bar minimums are listed under Event Fee Schedules to clearly illustrate what the client will need to meet or exceed the required food and bar sales for the event.

Bar and Beverage Service

Harborside has a full liquor license and will provide all beer, wine and alcoholic beverages. No outside beer, wine or alcoholic products may be brought onto the premises, which is strictly prohibited by law. Special requests for Harborside to serve certain bar products can be made through the banquet manager. Only prepaid special requested beer and wine products may be removed from the premises after the event ends. Harborside retains the right to shut down any event when guests are intoxicated, consume outside alcohol or cause unsafe conditions for other guests or staff.

Harborside will provide bar service with a 'hosted' bar which can be a guaranteed dollar amount, or an hourly package listed in the contract, or a 'cash' bar sales which requires a bartender fee of \$250. If the cash bar sales (including food) do not meet the minimum for the event, the credit card on file will be charged the difference. Our normal bartender ratio to guests is usually 1 to about 125 guests. Multiple bartenders out of one bar may occur for events over 125 when using the entire ballroom. All guests must be able to provide a valid photo ID if asked for by the bartender, otherwise no bar service will be provided for those guests. The bar service will stop fifteen (15) minutes prior to the end of the event.

Amenities

Harborside provides all tables and chairs, white floor length linens, black or white napkins, plateware, silverware, serving dishes, Wi-Fi connection, access to Harborside audio/visual equipment and all set up and breakdown of Harborside equipment. Colored napkins, colored table overlays, linens, chargers, centerpieces, pipe and drape, and Chiavari chairs are available to rent.

Parking

Harborside can provide valet service at all events at a cost of \$25/car and is very limited. Prepaid or hosted valet parking is available if contracted in advance. Public parking lots are located only 2 blocks away with a capacity of over 500 cars (depending on the time of day and season). The Balboa pier lot charges by the hour or a maximum daily rate. Remote permitted street parking through an app is located all around Harborside with hourly rates but after 6pm those charges are free. For current rates see the City of Newport Beach website or download the 'parkmobile' app on your cell phone. Complimentary area maps are available upon request.

Event Coordinator

Harborside Grand Ballroom requires any wedding, reception or bar/bat mitzvah to provide a professional day-of event coordinator. The coordinator must be someone who is not attending the event and is experienced as a meeting/wedding planner. We offer excellent referrals, if needed. Your wedding coordinator is responsible for orchestrating the rehearsal for the ceremony (if applicable), along with the decorations or other items not contracted through Harborside.

Ceremony Rehearsals usually occur on Thursday or Friday afternoon (based on room availability), which is preapproved by our banquet manager and limited to one (1) hour in length and a maximum of 25 guests.

Rehearsal Dinners are available in our downstairs Harborside restaurant or our sister restaurant within walking distance; both of which include a 15% discount on all food items.

Outside Vendors

All outside vendors who are hired by the client and will work at the event must provide a certificate of insurance, with a minimum of \$1 million for liability insurance, naming Waterfront Enterprises Inc. as an 'Additional Insured' sixty (60) days prior to the event, this includes DJ's, and Bands. The client must inform all its outside vendors that the handicapped elevator, by law, is for disabled persons only, and not for any equipment or items to or from the second floor. Your vendors must understand we have back and front stair access only to the banquet rooms and our staff is not allowed to assist vendors in carrying anything up or downstairs due to insurance liability. Unloading for vendors will be accommodated in the white loading zone in front of the building or just outside the valet parking lot, but additional vendor parking instructions can be provided by the banquet manager. Harborside is not responsible for equipment left behind after the event, unless arrangements with the banquet manager are made in advance.

Entertainment

Harborside ballroom allows the addition of a DJ, live bands/musicians or live performances. All entertainers and their equipment are to set up all their equipment no more than two (2) hours prior to the start time of the event. All entertainment must cease ten (10) minutes prior to the ending of the event and equipment must be entirely removed one (1) hour after the event is concluded. Live entertainment requires the booking of the entire ballroom and prior approval from the banquet manager. Outside entertainers must supply a certificate of insurance sixty (60) days in advance and must be made aware of the stairs only access to the second-floor ballroom, no access to the ADA elevator is allowed.

Accessibility

Harborside banquet rooms are located on the second floor of the Balboa Pavilion which offer the most unique harbor views anywhere. Most of all guests will enter via the grand staircase and can access the Catalina, Lido or entire Grand Ballroom. The building is equipped with a handicapped lift for the disabled person and limit one guest and one helper at a time. The lift may not be used for any vendor supplies or equipment by order of the State. Please inform your banquet manager in advance if you anticipate any guests who may need use of the lift, so that we may have a greeter to welcome and assist your guests in operations of the ADA lift.

Staffing

Harborside will provide, at no additional charge, adequate staffing based on a buffet event of one (1) server per 30-39 guests (about 3-4 tables), and for a sit-down event of one (1) server per 20-29 guests (about 2-3 tables). A banquet manager will be present to oversee the event for the entire duration. A banquet captain may also be present for events larger than 100 guests.

Security

Some schools and other special events require clients to hire a security company approved by Harborside in advance for purposes of legal drinking verification. Security is there to ensure the safety of the guests, the facility will not be damaged, and the event runs smoothly

Decorations

Harborside allows outside vendors or personal guests to decorate the room(s) two (2) hours prior to the start of the event unless an earlier setup is approved by the banquet manager. All decorations including balloons and flowers, candy, and streamers must be removed after the event concludes or a \$250 disposal fee will be charged. Absolutely no staples, nails or tape may be used, and nothing may be hung from the ceilings or walls. Absolutely no bubbles, sparklers or fog/smoke machines are allowed to be used, for it will set off the fire alarms and disrupt the event. In addition, no glitter or confetti are permitted at the events, or a \$500 cleaning fee will be added to the credit card on file. All decorations must be removed within one (1) hour after the event ends. Any open-air flames or fire-related decorations require the client to obtain an approved fire permit from the City of Newport Beach and to be given to the banquet manager thirty (30) days prior to the event. No candles or open flames may be lit without a fire permit on file.

Harborside, upon request, can provide some easels for display of clients' posters, pictures or signage. Any table decorations supplied by the client will be the responsibility of either the event coordinator or guests to set up and remove.

Floor Plan/Seating Schematic

Harborside will provide the suggested design of the tables and seating arrangements for approval by the client prior to the guaranteed guest count timeframe of ten (10) days. Table number holders can be provided, but seating arrangements and place cards must be coordinated by the client.

Service Charge/Sales Tax/Cleaning Fee

The service charge is 22% for all events, which will be based on all food, bar, room rentals, hosted parking and all other charges. Service charges are mandatory and are used to pay our staff a premium hourly rate to service your event. Service charges are not a gratuity or tip because they are not voluntary. Sales tax will be added to all charges, including service charge, as required by law. Cash bar prices are higher because they include sales tax for cash convenience only. Staff's gratuities are at the discretion of the client. All events are charged a \$200 cleaning fee per room.

Cancellations

Harborside will not refund the initial payment after it has been made. Once the sixty (60) day progress payment of 50% of the estimated event sales is paid, it also becomes non-refundable. If progress payment or the final payments are not paid on time, the event may be cancelled, and all prior payments will not be returned.

Acknowledgment/Agreement

Confirmation of the general information and conditions are required through our portal via e-signature. This is required along with the initial room rental payment to reserve your date and time.



Bronze Package

5 Hour Event Time

60" or 72" Round Guest Tables

Cocktail Tables

Tables for Guest Book, Gift, and Place Cards

Cake & Dessert Table

Choice of Head Table or Sweetheart Table

Floor Length White Linens

Colored Poly Blend Napkins & Overlay

Natural Wood Dance Floor

Table Numbers and Holders

Clear Votives Centerpiece

Complimentary Cutting of Your Wedding Cake



Two Tray-Passed Appetizers from Tier #1

Dinner Buffet #1

Tray-Passed House Champagne Toast

Hosted Beer & House Wine Bar-5 Hours

Fresh Coffee, Decaf and Herbal Tea Station

\$100++ per person

100 persons minimum – Catalina or Lido Room

151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+



Silver Package

5 Hour Event Time

60" or 72" Round Guest Tables

Cocktail Tables

Tables for Guest Book, Gift, and Place Cards

Cake & Dessert Tables

Choice of Head Table or Sweetheart Table

Floor Length White Linens

Colored Poly Blend Napkins & Overlay

Natural Wood Dance Floor

Table Numbers and Holders

Complimentary Cutting of Your Wedding Cake

Lacquer Plate Chargers

Clear Votives Centerpiece



Two Tray-Passed Appetizers from Tier #2

Dinner Buffet #2

Hosted House Bar-5 Hours

Tray-Passed House Champagne Toast

Fresh Coffee, Decaf and Herbal Tea Station

\$125++ per person

100 persons minimum – Catalina or Lido Room

151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+



Gold Package

5 Hour Event Time
60" or 72" Round Guest Tables
Tables for Guest Book, Gift, and Place Cards
Cake & Dessert Table
Cocktail Tables
Choice of Head Table or Sweetheart Table
Floor Length White Linens
Choice of Silk Colored Napkins
Chiavari Chairs with Cushion-Gold, Silver, or Fruitwood
Pipe and Drape Room Divider (4 panels)
Gold Votives Centerpiece
Gold Beaded Glass Chargers
Natural Wood Dance Floor
Table Numbers and Holders
Complimentary Cutting of Your Wedding Cake



Three Tray-Passed Appetizers from Tier #3
Choice of: Plated Dinner (up to \$60) or Dinner Buffet #3
Balboa Bar & Frozen Banana Station
Hosted Deluxe Bar –5 Hours
Tray-Passed Korbel Champagne Toast
Fresh Coffee, Decaf and Herbal Tea Station

\$150++ per person

100 persons minimum – Catalina or Lido Room
151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+



Platinum Package

5 Hour Event Time
60" or 72" Round Guest Tables
Tables for Guest Book, Gift, and Place Cards
Cake & Dessert Table
Cocktail Tables
Choice of Head Table or Sweetheart Table
Choice of Silk Colored Napkins
Chiavari Chairs with Cushion-Clear, Gold, Silver or Fruitwood
Pipe and Drape Room Dividers (4 panels)
Gold Votives Centerpiece
Glass Gold Beaded Chargers
Natural Wood Dance Floor
Table Numbers and Holders
Complimentary Cutting of Your Wedding Cake



Three Tray-Passed Appetizers from Tier #4
Choice of: Plated Dinner (up to \$75) or Dinner Buffet #4
Balboa Bar & Frozen Banana Station
Hosted Premium Bar - 5 Hours
Tray-Passed Chandon Champagne Toast
Fresh Coffee, Decaf and Herbal Tea Station

\$175++ per person

100 persons minimum – Catalina or Lido Room
151 persons minimum – Grand Ballroom

All items are subject to 22% service charge & current sales tax

Add: Ceremony Package for \$1500+



Outside Catering

Wedding Reception or Cultural Events Package

(Minimum of 150 guests)
Event Coordinator Required

Prices

Friday and Sunday	\$35/pp ++
Saturday	\$39/pp ++

Includes

- Room Rental for five (5) hours for Ballroom
- Tables and Chairs
- Floor Length White Table Linens
- Poly Napkin (color choice)
- Stage (upon request)
- Buffet Tables
- Head or Sweetheart Table
- Gift Table
- Dessert or Cake Table
- Place Card Table
- Banquet Manager or Captain
- Service Staff
- Cake Cutting Service
- Chafers and utensils for Buffet
- Silverware and Flatware

Approved Caterers (buffet only)

Persian-Hatam Restaurant, call Babak (949) 768-0122

Indian-Natraj Restaurant, call Vijay (949) 632-2778

"Other Themes"-please contact our banquet managers for approval.

*Caterer must bring one professional coordinator for the buffet

*All Other Caterers must be approved by the owner prior to booking

Extras and Details

- All beverages and alcohol must be purchased and served by Harborside.
- Bar can be Hosted hourly or Hosted per drink (minimum applies) packages.
- If Cash Bar is used a minimum of \$1000, plus a \$250 per bartender fee is required.
- Extended or altered event hours beyond five (5) hours is \$250 per quarter hour.
- Kitchen equipment and set up must be reviewed and approved three (3) weeks prior.
- Ceremony Package with an additional hour for \$1500 ++ (coordinator required)
- Clean up charges of \$500 will be charged if Caterer doesn't leave kitchen clean.



Optional Charges / Services

Linens

In-House Colored Poly Blend Napkins	\$ 2.00/each
Bistro Stripe Napkins	\$ 2.50/each
Colored Silk Napkins	\$ 3.50/each
In-House Colored Poly Blend Overlay-Square	\$18.00/each
Silk Swirl/Pintuck Overlay-Square	\$40.00/each
Silk Swirl/Pintuck Underlay Tablecloth 120"/132"	\$50.00/each

Chairs

Folding Garden Chairs: White	\$ 5.00/each
Chiavari Chairs: Gold/Silver/Fruitwood	\$ 8.00/each
Chiavari Chairs: Clear	\$ 9.00/each
Infinity Chairs: White/Black/Gold	\$12.00/each
Crossback Vineyard Chairs: Driftwood	\$13.00/each

Pipe and Draping

Room Divider (12' wide): Sheer/White	\$50.00/each
--------------------------------------	--------------

Audio Visual

Entertainment Risers 4' by 4'	\$50.00/each
-------------------------------	--------------

Center Piece

Clear Glass Votives-4/table (permitted)	\$ 5.00/table
Gold Glass Votives-4/table (permitted)	\$ 7.50/table
Nautical Lantern with battery candle	\$ 5.00/each
Gold Metal Flower Stand Medium 15"	\$ 6.00/each
Gold Metal Flower Stand Large 24"	\$ 7.00/each

Chargers

Lacquer Plate Chargers: Silver/Gold	\$ 4.00/each
Glass Gold Bead Chargers	\$ 8.00/each

Wedding Ceremony

Includes 1 extra hour, Wedding Arch, two Risers	
Set up and breakdown of Banquet Chairs (allow 20 min)	\$1,500.00

Parking

Valet 6 hours (limited availability)	\$25.00/car
Maximum of 15 cars	
(additional valet services may be arranged)	



Preferred Vendors

Harborside Grand Ballroom is proud to share this list of trusted vendors, who are thoroughly familiar with our venue and have also provided us with the proper insurance certificates. Please note our venue is stair access only for all loading or unloading purposes. Let our banquet managers match you with the best fit for your special occasion. Please be aware that if you decide to bring in your own vendors, they must submit proper certificates of insurance sixty (60) days prior to the event date.

Wedding and Event Coordination

Joy N' Company	Rachael Salas	(949) 606-5125 joyncompanyevents@gmail.com
Unoaked Events	Adam Peyton	(949) 416-5529 adam@unoakedevents.com
Hello Pretty Events	Kham Meas-Munoz	(562) 676-5028 kham@helloprettyevents.com
Simply Radiant Events	Courtney Lutkus	(714) 270-2719 courtney@sreventplanning.com
All About You Events	Nicole Hickey	(949) 735-7355 nkhasoo@pelicanabc.com
Sonia Studios	Sonia Merchant	(909) 957-0054 sonia@soniastudios.com

Photography

Happy Photos	Young Do	(888) 299-1888 info@happyphotos.com
Christopher Todd Studio	Christopher Todd	(800) 501-2063 chris@christophertoddstudios.com
Jim Kennedy Photographers	Jim and Amber	(949) 629-3222 inquires@jimkennedyphotographers.com
Caught in the Moment	Lana Farfan	(562) 397-5674 sales@caughtinthemoment.com
Ron Levy Photography	Ron Levy	(949) 280-6001 ron@ronlevyphotography.com
Picture This So Cal (Photobooth Rental)	Kim Smith	(714) 222-8165 info@picturethissocial.com Picturethissocial.com

Floral

Flowers Etc.	Debbie Jacobsen	(714) 839-5295 flowersetcfv@yahoo.com
The Blooming Branch	Maribel Lopez	(714) 724-4243 maribel@thebloomingbranch.com

Live Entertainment / DJ / MC

The Event Consultants	Christiana Dan	(949) 548-7762 christiana@theeventconsultants.com
Invisible Touch Events	Robert Arthur	(949) 450-9950 rarthur@invisibletouchevents.com
DJ Sota	Dakota Sota	(831) 818-5408 djsotaentertainment@gmail.com
Epic Vibe Events	Stephen	(562) 331-9664 epicvibeevents@gmail.com
Past Action Heroes	Greg	(626) 757-0892 pastactionheroes@gmail.com

Videographer/Rentals

Capture Our Moments	Kristen	(323) 240-4029 captureourmomentsevents@gmail.com
Wedding Video Pro	Michael	(562) 746-3992 wolfbauch@gmail.com
High Roller Rentals	Greg	(888) 326-9976 sales@highrollerrentals.com

Bakery

Susie Cakes	Alexis	(949) 646-6881 celebrationnb@susiecakes.com
Pacific Patisserie	Cindy	(714) 549-2808 apacificbakery@gmail.com
It's All About the Cake	Megan	(949) 240-7100 cake@itsallaboutthecake.com

Officiants

Eric Heard	Eric	(949) 769-8344 eheard@marinerschurch.org
------------	------	---

Transportation

Best-VIP		(714) 375-9128 reservations@best-vip.com
Karmel Shuttle		(714) 670-3480 info@karmel.com



Tray Passed Hors d'oeuvres

Tier 1

Fresh Bruschetta

fresh basil/parmesan/tomatoes/avocado

Chicken Satay

chicken breast/skewered
ginger soy glaze

Grilled Cheese Points

grilled sourdough/provolone
coconut jelly

Artichoke Wontons

cream cheese/artichoke hearts
plum sauce/hoisin ginger sauce

Melon Ceviche Cucumber

cantaloupe/honey/pineapple
lime/cilantro/cucumber

Beef Skewer

tenderloin/ginger soy glaze

Zucchini Round

parmesan/panko/roasted tomato

\$3.50 per piece

Tier 2

Chicken Tinga Tostada

shredded chicken breast/slaw/flour tortilla

BLT Skewer

bacon/lettuce/tomato/mayonnaise/toast

Caprese on a Stick

buffalo mozzarella/fresh basil/cherry tomato

Olive Cheese Puff Pastry

herb cheese/kalamata olive/pastry

Twice Baked Fingerlings

cheddar cheese/bacon/sour cream/chives

Endive Pedal

boursin cheese/dried cherry
apricot/candied pecans

\$4.00 per piece

Tier 3

Shrimp Cocktail

jumbo shrimp/cocktail sauce

Chicken Quesadilla

roasted chicken/cilantro/cheddar cheese
flour tortilla/cilantro tomatillo

Mango Puff Pastry

brie cheese/mango chutney/pastry

Chicken Lettuce Cup

chicken/lettuce/vegetables
tamari/sweet chili sauce

Pork Potsticker

pork wrapper/plum sauce

Salmon Cake Pop

salmon/panko/whole grain mustard sauce

Wild Mushroom Cup

mushroom/goat cheese/sour cream
phyllo cup

\$5.00 per piece

Tier 4

Brie & Pecan Pastry

brie cheese/honey/pecans

Beef Wellington

mini stuffed tenderloin/demi glaze
mushroom/bearnaise sauce

Coconut Shrimp

shrimp/coconut/orange plum sauce

Black & Blue Crostini

tenderloin/blue cheese/sourdough toast

Wrapped Chicken Lollipop

baklava wrapped/honey/pistachios

Ahi Nacho

ahi tuna poke/wasabi & sriracha aioli
crispy wonton

\$6.00 per piece



Displays

(each serves between 50-70 guests)

Chilled Vegetable Crudit 

Carrots and Cherry Tomatoes
Celery and Cucumber
Broccoli and Cauliflower
Ranch and Onion Dips

\$195.00 (about \$3.25/pp)

Bruschetta Avocado Display

Fresh Basil and Pesto
Roma Tomatoes
Avocado
Fresh Baked Baguette Slices

\$245.00 (about \$4.00/pp)

Sliced Fresh Seasonal Fruits

Assorted Sliced Melons
Assorted Berries and Grapes
Kiwi/Pineapple
Vanilla Yogurt/Cream Cheese Marshmallow Dips

\$375.00 (about \$6.25/pp)

Domestic Cheeses and Crackers

Cheddar/Jack/Provolone/Pepper Jack Cheeses
Flatbread and Assorted Crackers

\$600.00 (about \$8.25/pp)

Tortilla Chips, Guacamole & Salsa

Corn Tortilla Chips
Pico de Gallo/Picante Sauce
Roasted Tomatillo Sauce
Habanero Green Salsa Verde
Guacamole/ Sliced Jalapenos

\$525.00 (about \$8.75/pp)

Artisan Cheese Display

Goat Cheese/Smoked Gouda Cheese
Parmesan Cheese/Gorgonzola Cheese
Havarti/Brie Cheese

Roasted Blue Diamond Almonds
Carr's Table Water Crackers

\$600.00 (about \$10.00/pp)



Reception Stations

(requires two stations if package is not selected)

Taco Station

Grilled Chicken Breast and Ground Beef
Shredded Cabbage/Pico de Gallo/Cilantro
Guacamole/Mixed Cheese/Sour Cream/Fresh Lime
Fajita Vegetables/Warm Flour and Corn Tortillas/Chips & Salsa
\$24.00 per person

Slider Station

Charbroiled Beef Patty and Pulled Pork
Cheddar Cheese/Pickles/Barbeque Sauce
Lettuce/Tomato/Onions/Cabbage Slaw
Mini Brioche Burger Buns/French Fries/Ketchup
House Made Cole Slaw
\$23.00 per person

Flatbread Station (choose two)

Margherita-Mozzarella/Fresh Basil/Tomatoes
BBQ Chicken-Chicken/BBQ/Mozzarella/Red Onions/Cilantro
Prosciutto-Ham/Dates/Gouda/Walnuts
Mushroom-Cremeni/Shallots/Green Onions
\$26.00 per person

Pasta and Caesar Station

Caesar Salad/Penne Pasta/Bowtie Pasta
Alfredo Sauce/Marinara Sauce/Pesto Sauce
Garlic Toast
\$22.00 per person

Garden Salad Station

Mixed Greens/Chopped Bacon/Diced Tomato/Cucumbers
Bleu Cheese Crumbles/Chopped Hard Boiled Eggs/Black Olives
Garlic Croutons/Ranch Dressing/1000 Island Dressing/Italian Dressing
\$21.00 per person

Potato Station

Russet Potatoes/Whipped Butter
Shredded Cheddar and Jack Cheese
Chopped Bacon/Sour Cream/Chives/Sliced Jalapeños
Black Beans/Ranch Dressing
\$20.00 per person



Dessert and Coffee Stations

Cookies/Brownie

Chocolate Chip Cookies
Oatmeal and Raisin Cookies
Sugar Cookies
Fudge Brownies

\$5.00 per piece

House Specialty (choice of two)

Vanilla Crème Brulee
New York Cheesecake Fruit Compote
Chocolate Lava Cake
Key Lime Pie
Apple Cobbler

\$8.00 per piece

Small Pastries (choose one)

Assorted Mini Italian Pastries
Assorted Mini French Pastries

\$295.00 for 35-40 pieces

Balboa Bar and Frozen Banana Station

Hand-dipped Vanilla Ice Cream Bars
Hand-dipped frozen Bananas
Oreo Cookie Crumbles
Chocolate and Rainbow Sprinkles
Toasted Almond Pieces

\$10.00 per person (staff attended)

Small Cupcakes and Desserts (choose one)

Assorted Mini Cupcakes
Assorted Mini Desserts

\$275.00 for 35-40 pieces

Chocolate Fountain

Fresh Strawberries and Bananas
Marshmallows and Rice Krispy Squares

\$10.00 per person (min. 100)

Coffee Station

Fresh Lavazza Coffee and Decaf/Hot Tea

\$4.00 per person



Breakfast Buffet

Served with sourdough bread and butter

Salads (choice of two)

Sliced Melons
Strawberries and Blueberries
Penne Pasta Salad
Classic Potato Salad
Garden Salad with Italian Dressing
Caesar Salad with Parmesan and Caesar Dressing

Accompaniments (choice of two)

Hash Brown Potatoes
Home Style Potatoes
Herb Roasted Red Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Smoked Bacon
Country Style Link Sausage

Egg Entrees (choice of one)

Scrambled Eggs
Vegetarian Scrambled Eggs
Mushroom and Spinach Scrambled Eggs
Scrambled Egg Whites (+\$2.00/pp)

Accompaniments with Eggs

Sour Cream
Pico de Gallo
Guacamole
Shredded Cheddar Cheese

\$35.00/pp

Seafood Enhancements

Cold Jumbo Shrimp with Cocktail Sauce 2 pieces (+\$8.00/pp)
Warm Crab Cake with Remoulade Aioli 1 piece (+\$10.00/pp)
Warm Salmon Steak with Lemon Beurre Blanc 1 piece (+\$12.00/pp)



Lunch Buffet #1 & #2

Served with bread and butter

Select one from each category

Salads

Traditional Caesar Salad with Dressing
Harborside Garden Salad with Italian Dressing

Accompaniments

Rice Pilaf
Garlic Mashed Potatoes

Vegetables

Fresh Seasonal Vegetables
French Green Beans
Roasted Zucchini and Bell Peppers

Pasta

Fresh Roma Tomato and Basil with Penne
Lemon Piccata with Capers and Spaghetti
Creamy Marinara and Rigatoni

Buffet #1

Roasted Chicken Piccata with Capers
Teriyaki and Pineapple Chicken Breast
BBQ Glazed Chicken Breast
Lemon Herb Chicken Breast
Turkey Breast with Gravy
Mama's Meatloaf

\$45.00 per person

Buffet #2

Smoked Beef Brisket and BBQ Sauce
Seasoned Tri Tip and Au Jus
Poached Salmon with Beurre Blanc

\$55.00 per person



Lunch Plated

Served with dinner roll and butter

First Course (choose one)

Traditional Caesar Salad with Dressing
Harborside Garden Salad with Italian Dressing

Second Course (choose two)

Orange Coconut Crusted Salmon

Fresh Atlantic Salmon marinated in Orange Marmalade
Sweet Chili Sauce and Ginger Soy Glaze
Rice Pilaf and Seasonal Vegetables

\$42.00 per person

Chicken Pesto Pasta

Grilled Chicken Breast and Mushrooms
Pesto Cream Sauce and Penne Pasta

\$35.00 per person

Top Sirloin Steak

Angus Top Sirloin
Mashed Potatoes and Seasonal Vegetables

\$48.00 per person

Grilled Mahi Mahi

Tropical Fruit Salsa and Beurre Blanc
Rice Pilaf and Seasonal Vegetables

\$44.00 per person

Turkey Wrap

Sliced Turkey Breast and Corn Salsa
Avocado/Cheese/Tomatillo Sauce/Flour Tortilla
Rice Pilaf and Seasonal Vegetables

\$39.00 per person

French Dip

Sliced Roast Beef in French Roll with Au Jus
Rice Pilaf and Seasonal Vegetables

\$42.00 per person

Third Course

Slice of New York Cheesecake and Fruit Compote



Dinner Buffet #1

Served with bread and butter

Select one from each category

Salads

Harborside Garden Salad with Italian Dressing
Traditional Caesar Salad with Dressing

Accompaniments

Garlic Mashed Potatoes
Rice Pilaf

Vegetables

Assorted Seasonal Vegetables
French Green Beans
Roasted Zucchini and Bell Peppers

Pastas

Fresh Roma Tomato and Basil with Penne
Lemon Piccata with Capers and Spaghetti
Creamy Marinara and Rigatoni

Dinner Buffet Entrees #1

Roasted Chicken Piccata with Capers
BBQ Glazed Chicken Breast
Teriyaki and Pineapple Chicken Breast
Lemon Herb Chicken Breast

\$45.00 per person



Dinner Buffet #2 & #3

Served with bread and butter

Select one from each category

Salads

Harborside Garden Salad with Italian Dressing
Traditional Caesar Salad with Dressing

Accompaniments

Garlic Mashed Potatoes
Rice Pilaf

Vegetables

Assorted Seasonal Vegetables
French Green Beans
Roasted Zucchini and Bell Peppers

Pastas

Fresh Roma Tomato and Basil with Penne
Lemon Piccata with Capers and Spaghetti
Creamy Marinara and Rigatoni

Chicken

Roasted Chicken Piccata with Capers
BBQ Glazed Chicken Breast
Teriyaki and Pineapple Chicken Breast
Lemon Herb Chicken Breast

Dinner Buffet Entrees #2

Pork Tenderloin and Fruit Preserves
Mama's Meatloaf with Brown Sugar Barbeque Crust
Sliced Turkey Breast and Gravy

\$54.00 per person

Dinner Buffet Entrees #3

Braised Beef Brisket with BBQ Sauce
Shaved Roast Beef in Au Jus
Blackened Mahi Mahi with Tropical Fruit Relish

\$59.00 per person



Dinner Buffet #4 & #5

Served with bread and butter

Select one from each category

Salads

Harborside Garden Salad with Italian Dressing
Traditional Caesar Salad with Dressing
Tossed Wedge Salad

Accompaniments

Garlic Mashed Potatoes
Fingerling Potatoes
Creamed Corn
Rice Pilaf

Vegetables

Blistered Asparagus Spears
Roasted Zucchini and Yellow Squash

Pastas

Creamy Alfredo with Mushrooms and Penne
Bolognese Spaghetti
Vodka Cream Sauce with Rigatoni

Chicken

Chicken Marsala with Mushrooms and Red Wine
Chicken Parmesan topped with Mozzarella
Chicken Stuffed with Mushrooms/Spinach/Mozzarella
and Sundried Tomato Puree
California Chicken with Pico de Gallo/Chipotle Cream

Dinner Buffet Entrees #4

Grilled Fresh Swordfish with Tropical Fruit Salsa
Braised Beef Short Rib with Bordelaise Sauce
Orange Coconut Crusted Salmon with Sweet Chili & Ginger Soy Glaze
Seasoned Tri Tip and Au Jus

\$68.00 per person

Dinner Buffet Entrees #5

Macadamia Nut Opakapaka with Lemon Buerre Blanc
Angus Top Sirloin with Ginger Soy Glaze
Sauteed Halibut in Lemon Butter
Filet Mignon Tails with Black Peppercorn Sauce

\$76.00 per person



Dinner Plated

First Course (choose one)

Wedge Salad with Bacon and Bleu Cheese
Caprese Salad with Tomatoes, Buffalo Mozzarella and Pesto
Hearts of Palm Salad with Mixed Greens, Avocado, Corn, Cherry Tomatoes and Vinaigrette

Second Course (choose two) Warm Dinner roll with Entree

Orange Coconut Crusted Salmon

Sweet Chili Sauce and Ginger Soy Glaze
Rice Pilaf and Seasonal Vegetables
\$52.00 per person

Chicken Piccata

Chicken Breast in Lemon Caper Butter
Mashed Potatoes and Seasonal Vegetables
\$42.00 per person

Top Sirloin Steak

Angus Top Sirloin with Herb Butter
Mashed Potatoes and Seasonal Vegetables
\$54.00 per person

Mac Nut Mahi Mahi

Macadamia Nut Crusted and Beurre Blanc
Rice Pilaf and Seasonal Vegetables
\$56.00 per person

Beef Short Rib

Braised Beef Short Rib with Bordelaise
Mashed Potatoes and Green Beans
\$58.00 per person

Filet Mignon

Black Angus with Black Peppercorn
Mashed Potatoes and Grilled Asparagus
\$72.00 per person

New York Steak

Choice Striploin with Herb Butter
Mashed Potatoes and Grilled Asparagus
\$74.00 per person

Halibut

Alaskan Wild Caught in Lemon Butter
Rice Pilaf and Seasonal Vegetables
\$78.00 per person

Pacific Swordfish

Fresh Local Caught with Tropical Salsa
Rice Pilaf and Seasonal Vegetables
\$68.00 per person

Honey Pork Tenderloin

Sliced Tenderloin with Honey Garlic
Mashed Potatoes and Haricot Verts
\$64.00 per person

Petite Filet and Skewered Shrimp

Tenderloin and Four Skewered Shrimp
Mashed Potatoes and Grilled Asparagus
\$76.00 per person

Petite Filet and Halibut

Tenderloin and Halibut
Mashed Potatoes and Grilled Asparagus
\$88.00 per person

Third Course

New York Style Cheesecake with Fruit Compote



Bar Packages

COCKTAILS	HOSTED	CASH
House Brands	9.00	10.00
Deluxe Brands	10.00-11.00	12.00-13.00
Premium Brands	12.00-14.00	15.00-17.00

BEER / WINE / SODAS	HOSTED	CASH
Soft Drinks	4.00	4.00
Bottled Waters 187ml	2.00	2.00
Domestic Bottled Beer	8.00	9.00
Imported Bottled Beer	9.00	10.00
House Wine	10.00	11.00
Deluxe Wine	12.00	13.00
Premium Wine	14.00	15.00

HOSTED HOURLY BAR	50-150 guests		150-400 guests	
	Ea.	Hr.	Ea.	Hr.
Non-alcoholic Package..... Sodas/Juices/Water/Lemonade/Iced Tea	13.00 (2hrs)	4.00+hr	9.00 (2hrs)	3.00+hr
Beer and Wine Package..... House Wine/All Beers	23.00 (2hrs)	7.00+hr.	20.00 (2hrs)	5.00+hr
House Package..... House Wine/All Beers/House Liquor	25.00 (2hrs)	8.00+hr	22.00 (2hrs)	6.00+hr
Deluxe Package..... Deluxe Wine/All Beers/Deluxe Liquor	31.00 (2hrs)	10.00+hr	28.00 (2hrs)	8.00+hr
Premium Brands..... Premium Wine/Beer/Premium Liquor	37.00 (2hrs)	13.00+hr	34.00 (2hrs)	11.00+hr

CHAMPAGNE TOAST	HOSTED
House Champagne Toast	5.00/glass
Korbel Champagne Toast	8.00/glass
Chandon Champagne Toast	12.00/glass

- ***NO outside liquor is to be brought on premises for any reason.**
- *Cash Bars are inclusive of sales tax.
- *Cash Bar Sales require a Bartender Fee of \$250.00 per bartender.
- *Hosted Bars requires a credit card on file.
- *Hosted prices apply when prepaid by Host **prior to event**-otherwise it is "Cash Prices"
- *Under California Law-if too many guests are over-served the bars may be closed at anytime, and any hosted bar packages that were prepaid will not be eligible for any prorated refunds.
- *Corkage Fee if applicable is \$20/bottle of wine (max 3 bottles).
- *Service Charge and Sales Tax will be added to all "Hosted" Packages.



Bar Brands

House Package

House Chardonnay and Cabernet
House Sparkling Champagne (glass)
House Bourbon
House Scotch
House Vodka
House Gin
House Rum
House Tequila

Beers

High Noon Seltzer
Coors Light
Heineken 00 (non-alcoholic)
Corona
Stone IPA
Stella Artois
Modelo Especial

Deluxe Package

J. Lohr Chardonnay
J. Lohr Cabernet
Kim Crawford Sauvignon Blanc
Stanford Sparkling (split)
Jack Daniels
Four Roses Bourbon
Jameson
Johnny Walker Red
Ketel One
Tito's
Tanqueray
Bacardi
Captain Morgan
Sauza Hornitos

Premium Package

Daou Cabernet
Daou Chardonnay
Kim Crawford Sauvignon Blanc
Chandon (split)
Crown Royal
Makers Mark
Glenlivet 12 yr
Grey Goose
Bombay Sapphire
Mount Gay
Patron Silver
Grand Marnier
Hennessy VSOP

Note: All beers included in all three packages



Celebration of Life Buffet

Minimum 75 Guests
Available Sunday-Thursday 11:00am-3:00pm
Event time 4 hours

Non-Alcoholic Beverage Station

Iced Tea
Lemonade
Coffee/Decaf/Herbal Tea

Appetizer Station

Vegetable Crudité

Salad (choose one)

Romaine Hearts with Caesar Dressing
Harborside Garden Salad with Italian Dressing

Pasta (choose one)

Herb Penne Pasta Salad (cold)
Tomato Basil Penne (hot)

Sandwiches (pick one or assorted)

Chicken Salad Croissant
Fresh Turkey Wraps in Flour Tortilla
Grilled Bell Pepper Veggie Lettuce Wrap
Cold Roast Beef Slider
Italian Hoagie with Ham/Salami/Tomato on French Baguette

\$36.00 per person

Add a Cookie Station (add \$4.00 per piece)
AV Equipment included in the Room Rental



High School Awards Buffet

**Minimum 75 Guests
School Sponsored Events only
Available Monday-Thursday 6:00-9:00pm
Event time 3 hours**

Non-Alcoholic Beverage Station

Iced Tea
Lemonade
Water Station

Bread and Butter

Sourdough Bread and Butter

Choose one from each category below

Salad

Romaine Hearts with Caesar Dressing
Harborside Garden Salad with Italian Dressing

Accompaniments

Rice Pilaf
Mashed Potatoes

Pasta

Fresh Roma Tomato and Basil with Penne
Creamy Marinara and Rigatoni
Lemon Piccata with Capers and Spaghetti

Chicken

BBQ Glazed Chicken Breast
Roasted Chicken Piccata with Capers
Teriyaki and Pineapple Chicken Breast
Lemon Herb Chicken Breast

\$28.00 per person

Unlimited Attended Sodas (add \$3.00 per person)
Add Roast Beef Carving Station (add \$9.00 per person)
Add a Cookie Station (add \$4.00 per piece)

AV Equipment included in the Room Rental
Event Time that is more than 3 hours is charged at \$250/15 minutes



High School Prom Buffet

**Minimum 100 Guests
School Sponsored Events only
Available 7:00-11:00pm
Event time 4 hours**

Soft Drinks and Juice Package

Unlimited Sodas (attended)
Lemonade Station

Heavy Appetizers (all included)

Chicken Satay with Ginger Soy Glaze
Italian Sausage with Honey Mustard Dipping Sauce
Buffalo Chicken Bites
Vegetable Crudités with Ranch
Chicken Taquitos
Crispy Veggie Egg Rolls

Dessert Station

Chocolate Fountain
Marshmallows/Brownies/Fresh Fruit/Rice Crispy Treats

\$75.00 per person (100-150 guests)

\$65.00 per person (150-350 guests)

Add a Cookie Station (add \$4.00 per piece)
Food and Bar Minimums are required to be met
AV Equipment included in the Room Rental
Event Time that is more than 3 hours is charged at \$250/15 minutes



Lighter Healthy Fare

Grilled Butternut Squash Medallions

Black Bean and Lime Cilantro Relish

Tempura Cauliflower

Sweet and Sour Chili Glaze

Vegetable Curry and Rice

Assorted Fresh Vegetables

Coconut Curry Sauce

Eggplant Parmesan

Breaded Eggplant and Pomodoro Sauce

Melted Mozzarella

Turkey Burger

Turkey Vegetable Patty on Gluten Free Bun

Avocado/Tomato/Lettuce

Pasta Primavera

Assorted Fresh Vegetables

Penne Pasta (Gluten Free upon request)

Kids Menus

Linguini Noodles

Noodles with choice of Butter or Red Sauce

Chicken Tenders

Ranch Dressing and French Fries

Mini Corn Dogs

Ketchup and French Fries