

CONGRATULATIONS AND BEST WISHES

We are delighted in your interest in our hotel and the possibility of letting us share in your Wedding Day.

Enclosed please find our current menu package, which only begins to describe the hotel's facilities and services available to you and your guests. You can rely on the creativity of our Chef and our experienced Wedding Planner to help make planning a perfect wedding reception easier for you. For the most important day of your life we want you to relax and leave the details to us so that you may enjoy every memory making moment.

We welcome the opportunity of showing you the Surf and Sand Resort. Kindly, contact us, at your earliest convenience, so that we may arrange for your visit. Should you have any questions or require additional information please do not hesitate to call upon us.

Let us share in your special day and help make dreams come true.

With warmest wishes,
Surf & Sand Resort
Catering Department

WEDDING RECEPTIONS AND SPECIAL OCCASIONS

Reception Locations

PELICAN

170 people with a dance floor

SAND DOLLAR

70 people with a dance floor

SAND CASTLE

50 people with dance floor

Actual capacities vary based on personal set-up requests

Your Reception Includes:

White Floor Length Linen
White and Maize Overlays and Napkins
Mirrored Centerpiece Base
Votive Candles (3 per Table)
Framed Table Numbers
Decorative Iron Easel
Wood Parquet Dance Floor
Guest Book, Gift and Place Card Tables
Complimentary Indoor Reception Room Rental

Complimentary Guest Room for the Bride and Groom

Lunch Receptions 11:00 am – 4:00 pm

Dinner Receptions 6:00 pm – 12:00 am

WEDDING CEREMONY LOCATIONS

OCEAN TERRACE

Outdoor patio overlooking the Pacific Ocean
Maximum 100 People Seated & Standing

Ceremony Location Fee

\$2,750 Saturday Evenings

\$2,250 Friday and Sunday Evenings

CATALINA TERRACE

Outdoor terrace overlooking the Pacific Ocean
Maximum 170 People Seated & Standing

Ceremony Location Fee

\$3,500 Saturday Evenings

\$2,500 Friday and Sunday Evenings

(8) Terrace Guestrooms to be occupied by Wedding Guests at a Discounted Rate Per Room

BEACH

\$950

City Permit Required

Call for Additional Information and Restrictions

Your Ceremony Includes:

Wedding Ceremony Coordination

Natural Wooden Chairs

White Aisle Runner

Sound System for Officiant

Guest Book and Gift Tables

Ceremony Rehearsal Space

Dressing Room for the Bride

SURF & SAND REFERRAL LIST

Wedding Officiants

Dr. Dennis Short, Harbor Christian Church	(949) 719-1730
Reverend Carolyn Alexander	(626) 580-7803
Reverend George Woods	(949) 497-2328
Rabbi Barry Tuchman	(949) 481-6059
Father Brian Delvaux	(562) 920-2212

Florist

Melinda Dunn Design, Melinda Dunn	(949) 559-6202
English Garden, Anita Rohloff	(949) 494-7114

Photographer

Nicole Caldwell Photography	(949) 433-9897
Jim Kennedy Photography	(800) 264-4558
Lauren Hillary Photography	(949) 280-8037
Kathleen Clark Photography	(949) 497-8857
Ortiz Photography	(888) 244-0200

Video

Ashley Productions, Cheri Wilson & Marc Lehman	(714) 536-2939
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Confections

Cinderella Cakes	(714) 241-9536
It's All About the Cake	(949) 240-7100
The Cake Studio	(714) 964-7338
Colette's Cakes, Colette Coffman	(714) 447-9190
Elegant Fondue, Chocolate Fountains	(714) 779-7123

Entertainment

Invisible Touch, Disc Jockeys, Lighting and Live Entertainment	(949) 450-9950
Concave Productions, Dave Rooten	(949) 636-7636
Clark Keppel, The Sound Investment Disc Jockey Services	(714) 335-1626
Naples Chamber Ensembles, Elaine Tubinis	(714) 848-5161
Steel Parade, Phil J. Carillo	(562) 989-1060
Tropical Blue, Matthew Akiona, Guitarist	(949) 380-8595

Linen

Fusion Linens	(949) 232-3483
Wildflower Linen	(714) 965-7775

Health & Beauty

Crista Lee, Makeup Design	(949) 939-1080
Nicole Eldred, Hairstylist	(949) 306-6798

Transportation

Beck and Call, Rich Jameson	(714) 566-4252
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OUR STAFF IS HERE TO ASSIST YOU IN PLANNING YOUR SPECIAL DAY!

*When the Planning Process Begins a Catering Manager
Will be Available to Assist You In:*

- * Acting as your Resort Contact
- * Providing Recommendations of Trusted and Specialty Vendors for all of your Wedding Needs
- * Meeting with you to Turn your Dreams and Wishes into Banquet Event Orders and an Itinerary to Properly Execute the Big Day
- * Creating a Visual Diagram of your Reception Rooms Set Up and Design to Assist you when you are Planning your Seating Assignments
- * Providing you with an Updated Estimate for your Event and Scheduled Payment Guidelines
- * Contacting your Vendors Prior to the Event to Coordinate Arrival Times and Set Up Needs
- * Coordinating a Rehearsal with you and your Wedding Party to make Everyone feel Comfortable in their Wedding Roles

*We Want You to Sit Back and Relax on Your Wedding Day
Your Catering Manager Will Be Here to:*

- * Set your Favors, Place Cards and Specialty Wedding Items
- * Coordinate the Arrival of your Vendors and Guide them in the Setup Process
- * Check on the Bride and Wedding Party to Ensure Everything is Going Seamlessly
- * Oversee the Ceremony and Reception Set Up
- * Line up the Wedding Party and Coordinate Your Wedding Ceremony
- * Guide Guests from Ceremony to Reception
- * Coordinate with your DJ/Emcee for Introductions
- * Discuss with your DJ/Emcee the Schedule of Events for the Remainder of the Event
- * Introduce you to the Banquet Captain who will be there to Assist you for the Remainder of the Reception



SURF & SAND
RESORT

CATERING MENUS

SURF & SAND BRUNCH BUFFET

Minimum guarantee of 30 guests

Juices

Freshly Squeezed Orange, Grapefruit, Cranberry and Tomato Juices

Appetizers

Presentation of Imported and Domestic Cheeses with Water Crackers

Seasonal Sliced Fruit

Smoked Salmon with Bagels and Cream Cheese

Mixed Green Salad of Cucumbers, Tomatoes, Mushrooms, Peppers, Croutons and Creamy Herb and Basil Vinaigrette Dressings

Entrées

Selection of two

For an additional selection, add \$4

Brioche French Toast with Caramelized Bananas

Eggs Florentine on Artichoke Bottom

Traditional Eggs Benedict

Sautéed Crab Cakes with Poached Eggs Tomato Hollandaise

Cheese Tortellini with Basil Asiago Sauce

Scallopini of Chicken Breast with Capers and Lemon and Cherry Tomatoes

Salmon and Wild Mushroom Wellington in Butter Sauce

Carved Roasted Tenderloin of Beef with Bernaise Sauce*

Accompaniments

Seasonal Vegetables

Roasted Red Bliss Potatoes

Breads and Pastries

Freshly Baked Scones and Muffins

Fresh Berry Cheesecake and Mini Pastry Selection

\$49

**A carver is optional ~ carver fee of \$80 carver fee applies
A \$4 per guest charge will apply for groups of 20 to 29 guests*

LUNCH MENU

*Three-course lunch menus include an appetizer, entrée and dessert
Selection of one entrée
For an additional selection, add \$4 (limit two entrées)*

APPETIZERS

Soup of the Day
Seasonal Baby Greens, Basil Vinaigrette
Caesar Salad, Parmesan Croutons
Greek Salad of Romaine, Cucumbers, Feta Cheese and Lemon Thyme Vinaigrette

SEAFOOD ENTRÉES

Sauteed Filet of Salmon with Saffron Potatoes, Basil Sauce \$40
Macadamia Nut Crusted Mahi Mahi with Jasmine Rice Pilaf, Ginger Buerre Blanc Sauce \$41
Roasted Seabass with Rosemary Potatoes and Mediterranean Vegetable Crust \$42

MEAT ENTRÉES

Sauteed Chicken with Roasted Vegetable Ravioli, Sundried Tomato Sauce \$39
Herb and Parmesan Crusted Chicken with Roasted Fingerling Potatoes, Lemon Vinaigrette \$40
Stuffed Roasted Chicken with Goat Cheese, Spinach, Pine Nuts and Basil Chicken Jus \$41
Grilled Lamb Chops with Garlic Mashed Potatoes and Rosemary Jus \$44
Roasted Tenderloin of Beef with Russet Potato Gratin, Red Wine and Herb Sauce \$46

PASTA ENTRÉES

Penne Pasta and Grilled Vegetables, Tomato Basil Sauce \$32
Wild Mushroom and Cheese Ravioli, Creamy Asiago Sauce \$32

SALAD ENTRÉES

Cobb Salad of Chicken, Tomato, Bacon, Avocado, Gorgonzola Cheese, Ranch Dressing \$34
Greek Marinated Chicken Salad, Black Olives, Feta Cheese, Lemon Thyme Vinaigrette \$34
Caesar Salad with Grilled Breast of Chicken, Sauteed Shrimp, or Grilled Salmon \$34
Grilled Chicken and Chopped Vegetable Salad with Shaved Parmesan, Basil Mustard Dressing \$34

DESSERTS

Ginger Crème Brulee Tart
Lemon Mousse Cake
Trio of Sorbets with Biscotti
Lemon Meringue Tart with Raspberry Coulis
California Cheesecake with Seasonal Berry Compote
Coffee Parfait with Coffee Meringue and Bitter Chocolate Sauce
Dark Chocolate Mousse Cake with Vanilla Bean Sauce

LUNCHEON BUFFETS

ITALIAN BUFFET

Minimum guarantee of 30 guests

Soup

Mediterranean Minestrone Soup

Salads

Caesar Salad with Parmesan Croutons,
Tomato, Fresh Mozzarella, Sweet Peppers, Basil and Extra Virgin Olive Oil
Bow Tie Pasta Salad with Nicoise Olives and Pinenuts

Entrées

Selection of two

For an additional selection, add \$6

Baked Parmesan Chicken, Wilted Spinach, Tomato Basil Sauce
Roasted Breast of Chicken with Artichokes, Lemon Garlic Sauce
Grilled Sea Bass, Tarragon Pernod Sauce
Cheese Tortellini, Basil Asiago Sauce
Penne Pasta with Mediterranean Vegetables, Alfredo Sauce

Accompaniments

Roasted Tuscany Style Potatoes
Grilled Eggplant and Tomatoes

Breads

Italian Country Style Breads
Roasted Rosemary and Garlic Focaccia

Desserts

Dark Chocolate Frangelico Cake
Orange Almond Cake

\$52

A \$4 per guest charge will apply for groups of 20 to 29 guests

LUNCHEON BUFFETS

SURF & SAND LUNCH BUFFET

Minimum guarantee of 30 guests

Salads

Organic Mixed Greens, Balsamic Vinaigrette

French Green Beans, Walnut Vinaigrette

Seafood Salad with Lemon and Basil

Entrées

Selection of two

For an additional selection, add \$6

Roasted Pork Loin with Parsnip, Green Peppercorn and Apricot Sauce

Baked Chicken Rosemary and Baby Carrots, Port Sauce

Sautéed Breast of Chicken, Wild Mushrooms, Madeira Sauce

Baked Salmon with Leeks, Champagne Sauce

Roasted Tenderloin of Beef, Spinach Polenta, Gorgonzola and Pinot Noir Sauce

Veal Scaloppini with Orzo Pasta and Lemon Caper Cherry Tomato Sauce, *add \$5*

Lamb Chop and Sautéed Spinach with Rosemary Garlic Sauce, *add \$5*

Accompaniments

Roasted Rosemary Fingerling Potatoes

Rice Pilaf

Sautéed Seasonal Vegetables

Breads

Country Style Tuscan Breads

French Rolls and Sweet Butter

Desserts

Open Face Fruit Tart with Cherry Vanilla Sauce

Lemon and Orange Rice Pudding with Fresh Berries

White Chocolate Crunch Cake with Amaretto Sauce

\$55

A \$4 per guest charge will apply for groups of 20 to 29 guests

COCKTAIL RECEPTION

Minimum of 25 pieces per item

HOT HORS D' OEUVRES

Wild Mushroom Purse in Filo Crust

Chicken Pot Sticker with Ginger Soy Sauce

Spanikopita

Sweet Onion and Fontina Cheese Tart

Oriental Spring Roll with Orange Plum Sauce

\$5 per piece

Cream Cheese Stuffed Mushroom Cap in Won Ton

Rock Shrimp Potato Cake

Sesame Chicken Sate with Peanut Sauce

Applewood Bacon and Artichoke Quiche

Sundried Tomato and Goat Cheese Calzone

Coconut Prawn with Thai Sauce

\$5.50 per piece

Mini Beef Wellington with Bordelaise Sauce

Oriental Marinated Jumbo Prawn with Coriander

Miniature Crab Cakes with Rémoulade

Grilled Lamb Chops with Rosemary and Sea Salt

\$6 per piece

COLD HORS D' OEUVRES

Goat Cheese Crostini with Black Olive Tapenade

Bruschetta with Vine Ripened Tomatoes and Basil

Smoked Chicken on Walnut Bread with Fig Jam

Cucumber Stuffed with Vegetables and Cream Cheese

Grilled Vegetable and Mozzarella Tart

\$5 per piece

Dungeness Crab and Avocado Salad on Potato Crisp

Smoked Salmon and Lemon Mascarpone Crepe Stack

Ahi Tuna Tartare and Wasabi Aioli

Jumbo Prawn with Fresh Horseradish Tomato Sauce

Asparagus Tips Wrapped in Prosciutto

Brie Cheese Canapé with Caramelized Pear

\$5.50 per piece

SIGNATURE HORS D' OEUVRES

Searred Foie Gras with Fig Jam on Toasted Focaccia

Roasted Fingerling Potato with American Caviar
and Crème Fraîche

Wild Mushroom and White Truffle Oil
Risotto Cake with Chives

Petite Filet Mignon with Horseradish Aioli
on a Garlic Crouton

\$7 per piece

RECEPTION STATIONS

Minimum of 20 guests per station

RISOTTO SPECIALTY STATION

Cooked to Order Risotto Station with Italian Carnaroli Rice

Condiments to include

Shrimp, Vine Ripened Tomatoes, Garlic, Fresh and Roasted, Wild Mushrooms, Grilled Vegetables, Asparagus Tips, Garden Herbs, Goat Cheese, Reggiano Parmesan

Served with Toasted Focaccia Bread

\$24 per person*

FOREST MUSHROOM SPECIALTY STATION

Sauteed to Order Shiitake, Chanterelle, Cremini, Tree Oyster and Morel Mushrooms

Condiments to include

White Truffle Oil, Extra Virgin Olive Oil, Sweet Butter, Chopped Shallots, Chopped Garlic, Mixed Herbs, Chives, Sweet Curry, Reggiano Parmesan

Served with Toasted Focaccia Bread

\$26 per person*

THE CARVING BOARD

Served with French Rolls and Appropriate Condiments

Roasted Tenderloin of Beef with Shallot Sauce **\$18 per person**

Prime Rib of Beef with Merlot Sauce (serves 20-30) **\$280**

Greek Seasoned Leg of Lamb (serves 20-30) **\$270**

Panchetta Wrapped Turkey Breast (serves 20-30) **\$225**

Mustard Crusted Pork Loin with Green Peppercorn Sauce (serves 20-30) **\$225**

Honey Baked Ham with Honey Mustard Sauce (serves 20-30) **\$225**

Oatmeal Crusted Salmon, Lemon Lime Sauce (serves 10-15) **\$100**

Mashed Potato Puree and Fresh Seasonal Vegetable Accompaniment **\$8 per person**

A Chef or Carver is highly recommended for the above marked () food stations.
A Labor Fee of \$80 applies for each chef. A minimum of 4 stations is required for dinner.*

RECEPTION STATIONS

Minimum of 20 guests per station

CAVIAR OR AMERICAN STURGEON

Beluga, Osetra, Sevruga Caviar
Buckwheat, Blinis and Roasted Nugget Potatoes
Crème Fraîche
Market Price

SEAFOOD STATION

Jumbo Prawns, Smoked Mussels,
Snow Crab Claws and Alaskan King Crab Legs
Fresh Tomato and Horseradish Sauces and Lemon Wedges
\$50 Per Person
(5 pieces per person)

ARTISINAL CHEESE STATION

Imported and Domestic Cheeses, Dried and Fresh Fruits
Country Style Tuscan Breads and Water Crackers
\$14 Per Person

FRENCH MARKET

Presentation of Imported and Domestic Cheeses
Country Pates, Mustard and Cornichons
French Baguettes and Water Crackers and Flat Bread
\$16 Per Person

VEGETABLE HARVEST

Display of Seasonal Baby and Garden Vegetables
Choice of Herb, Green Goddess and Curry Dips
\$12 Per Person

CALIFORNIA FRUIT DISPLAY

An Array of Seasonal Melon and Berries, Pineapple and Strawberries
Clusters of Grapes, Honey Yogurt Dressing, Caramel Dip and Chocolate Sauce
\$13 Per Person

A Chef or Carver is highly recommended for the above marked () food stations.
A Labor Fee of \$80 applies for each chef. A minimum of 4 stations is required for dinner.*

DINNER MENU

Three-course dinner menus include a choice of soup or salad, entrée and dessert.

APPETIZERS

- Wild Mushroom Casserole in Puff Pastry, Thyme Oil \$10
- Grilled Mediterranean Vegetables and Mozzarella with Roasted Garlic \$12
- Lobster and Prawn Ravioli with Champagne–Chive Beurre Blanc Sauce \$12
- Risotto with Pancetta, Buffalo Mozzarella and Arugula \$14

SOUPS

- Potato Leek with Chives
- Tomato Basil with Basil Cream
- Wild Mushroom with Port Drizzle
- Tuscan Minestrone with White Beans
- Lobster Bisque with Armagnac

SALADS

- Organic Mixed Greens with Tear Drop Tomatoes, Basil Vinaigrette
- Classic Caesar Salad with Parmesan Croutons
- Three Lettuce Salad with Potato Crisp and Goat Cheese Crumble, Roasted Shallot Dressing
- Chilled Asparagus Salad with Tomatoes, Orange Miso Dressing
- Hearts of Romaine with Tomato Bruschetta and Shaved Parmesan, Kalamata Olive Vinaigrette
- Belgian Endive Salad with Caramelized Walnuts and Roquefort Cheese, Balsamic Vinaigrette

ENTRÉES

Selection of one entrée

For an additional selection, add \$4 (limit two entrées)

- Roasted Chicken Breast with Vegetable Ravioli, Citrus Thyme Jus \$60
- Roasted Chicken Breast with Goat Cheese and Spinach, Almond Apple Sauce \$62
- Sauteed Chicken Breast Saltimbocca, Prosciutto, Fontina and Sage, Lemon Caper Sauce \$64
- Pan Roasted Salmon with Braised Swiss Chard, Chardonnay Sauce \$67
- Sauteed Breast of Chicken with Prawns, Mustard Tarragon Jus \$72
- Baked Sea Bass with Mediterranean Vegetable Crust and Saffron Potatoes, Sage Sauce \$73
- Steamed Halibut Filet with Ratatouille, Orange Sauce \$74
- Grilled Filet Mignon with Gorgonzola Cheese, Pinot Noir Sauce \$75
- Roasted Rack of Lamb with Wild Mushroom Risotto, Rosemary Sauce \$80
- Pan Roasted Veal Chop with Mascarpone Polenta, Morel Mushroom Sauce \$83
- Roasted Filet Mignon and Salmon Filet, Green Peppercorn Sauce and Tomato Caper Salsa \$85
- Roasted Filet Mignon with Grilled Prawns, Port Wine Sauce and Lemon Butter Sauce \$86

DESSERTS

- Tahitian Vanilla Crème Brûlée with Berries
- Warm Rustic Apple Tart with Pecan Streusel
- Pistachio Chocolate Pave with Crème Anglaise
- Trio of Housemade Sorbets with Biscotti
- Flourless Chocolate Cake with Raspberry Sauce

DINNER BUFFETS

MEXICAN BUFFET

Minimum guarantee of 30 guests

Soup

Black Bean Soup with Chipolte Sour Cream

Salads

Classic Caesar with Parmesan Croutons

Jicama and Lime Salad

Baja Ceviche

Tortilla Chips, Guacamole and Salsa Fresca

Entrées

Selection of two

For an additional selection, add \$8

Sizzling Chili Pepper Marinated Beef Fajitas with Sautéed Onions and Roasted Peppers

Roasted Pork Loin, Salsa Verde

Sautéed Shrimp and Chicken al Mojo de Ajo

Braised Chicken Breast, Achiote Sauce

Sea Bass Vera Cruz, Ranchero Sauce

Three Cheese and Vegetable Enchiladas, Tomatillo Cilantro Sauce

Accompaniments

Warm Flour and Corn Tortillas

Mexican Rice

Pinto Beans

Sautéed Zucchini and Corn with Cilantro and Lime

Desserts

Tequila Lime Tart

Chocolate Kahlua Cake

Tres Leche Cake

\$75

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

LUAU BUFFET

Minimum guarantee of 30 guests

Salads

Mixed Greens with Papaya Seed Vinaigrette

Hawaiian Potato Salad

Lomi Lomi Salmon

Ahi Poke (Hawaiian Tuna Tartare)

Entrées

Selection of two

For an additional selection, add \$8

Kalua Pork

Huli Huli BBQ Chicken

Teriyaki Beef Kabobs

Grilled Mahi Mahi

Macadamia Nut Crusted Chicken Skewers

Beef Sate with Ginger Pineapple Glaze

Seared Tuna with Papaya Lime Salsa

Accompaniments

Steamed Rice

Roasted Sweet Potatoes

Stir Fried Crisp Vegetables

Bread

Hawaiian Sweet Bread

Desserts

Coconut Cake

Macadamia Nut Pie

Fresh Pineapple Spears and Papaya with Limes

\$76

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

ITALIAN BUFFET

Minimum guarantee of 30 guests

Salads

Seasonal Baby Mixed Greens, Balsamic Vinaigrette
Marinated Baby Artichokes and Mushrooms
Buffalo Mozzarella and Vine Ripened Tomatoes with Basil
Grilled Vegetable and Cured Meat Antipasto Platter
Marinated Olives

Pastas

Selection of one

Cheese Tortellini, Basil Asiago Sauce
Lobster and Shrimp Ravioli, Wilted Spinach, Chive Butter Sauce
Penne Pasta, Tomato Basil Pomodoro Sauce

Entrées

Selection of two

For an additional selection, add \$8

Baked Chicken Mozzarella, Sundried Tomato Sauce
Chicken Saltimbocca with Prosciutto and Fontina Cheese, Lemon Capers Sauce
Mahi Mahi with Tapenade, Orange Sauce
Shrimp and Mediterranean Seafood, Lemon Garlic Sauce
Roasted Tenderloin of Beef, Marsala Peppercorn Sauce, add \$3

Accompaniments

Lemon Olive Sauteed Broccolini
Grilled Eggplant with Oregano and Tomatoes

Breads

Country Style Tuscan Breads

Desserts

Tiramisu
Vanilla Panna Cotta with Burnt Orange Vanilla Sauce
White Chocolate Crunch Cake with Amaretto Sauce

\$76

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

SURFSIDE GRILL

Minimum guarantee of 30 guests

Salads

Seasonal Baby Greens with Cucumbers, Tomatoes,
Peppers, Croutons, Herb Vinaigrette
Orzo and Mixed West Coast Seafood Salad
Grilled Chicken and Chopped Vegetable Salad with Shaved Parmesan, Basil Mustard Dressing

Entrées

Selection of two

For an additional selection, add \$8

Southwestern Barbecued Chicken
Grilled Dry Rubbed New York Steak
Shallot and Citrus Marinated Swordfish Steak
New Zealand Lamb Chops
Grilled Jumbo Prawns and Vegetables Skewers
Baby Back Ribs

Accompaniments

Steamed Red Potatoes with Herbs and Shallots
Grilled Seasonal Vegetables

Bread

Jalapeno and Cheddar Cheese Corn Bread

Desserts

Grilled Bananas with Honey Rum Glaze
Fresh Strawberries and Lavender Whipped Cream
Bread Pudding with Roasted Pecans, Crème Anglaise

\$77

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

MEDITERRANEAN BUFFET

Minimum guarantee of 30 guests

Soup

Tomato Fennel Seafood Bouillabaisse

Salads

Marinated Olives with Lemon

Seasonal Baby Greens with Two Vinaigrettes

Marinated and Grilled Vegetables with Aged Balsamic Vinegar

Calamari Salad with Lemon, Herbs and Tomato

Greek Salad with Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Asparagus Tips with Parma Prosciutto

Entrées

Roasted Jumbo Prawns with Orzo and Spanish Chorizo "Paella Style," Saffron Basil Butter

Roasted Chicken with Picholine Olives, Dates, Almonds and Citrus Couscous

Accompaniments

Roasted Fingerling Potatoes with Rosemary

Garlic Braised Swiss Chard with Cannellini Beans

Breads

Focaccia

Ciabatta

Bread Sticks

Desserts

Lemon Tarts with Italian Meringue

Chocolate Hazelnut Torte

Tiramisu

\$85

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

EPICUREAN BUFFET

Minimum guarantee of 30 guests

Salads

Grilled Mediterranean Vegetable Salad with Feta Cheese, Basil Pesto
Mixed Country Greens with Raspberry Vinaigrette
Haricot Vert Salad with Toasted Hazelnuts, Roasted Shallot Vinaigrette

Entrées

Selection of two
For an additional selection, add \$8

Pan Seared Salmon Filet with Chanterelles and Cream
Grilled Pacific Swordfish with Grilled Vegetables, Niçoise Olive Relish
Almond Crusted Northern Halibut, Lime Ginger Sauce
Roasted Breast of Chicken with Artichokes, Lemon Garlic Sauce
Roasted Tenderloin of Beef, Black Truffle Au Jus
Sautéed Veal Tenderloin, Roasted Garlic Madeira Sauce

Accompaniments

Farmers Market Vegetables
Potato Pave
Roasted Rosemary Fingerling Potatoes

Breads

Country Style Tuscan Breads
French Rolls

Desserts

Apple and Almond Tart with Grand Marnier Crème Anglaise
Pavlova with Seasonal Fruit
Chocolate Truffles, Biscotti and French Pastries

\$85

A \$6 per guest charge will apply for groups of 20 to 29 guests

DINNER BUFFETS

LAGUNA BEACH SEASIDE CLAM BAKE

Minimum guarantee of 30 guests

Appetizers

Clam Chowder with Oyster Crackers
Pacific Oysters on the Half Shell with Lemon Mignonette Sauce

Salads

Sliced Vine Ripened Tomatoes with Bermuda Onions
Cole Slaw
Seasonal Baby Greens with Citrus Dressing

Entrées

Steamed Cherry Stone Clams and Mediterranean Mussels
Steamed 1-1/4 lb. Live Maine Lobster over Seaweed (local if available)
Grilled Free Range Chicken with Citrus Barbecue Glaze
Grilled Chorizo Sausages

Accompaniments

Sweet Corn on the Cobb
Roasted Red Bliss Potatoes with Rosemary
Grilled Summer Squashes with Tomato, Cumin and Olive Vinaigrette

Breads

Rustic Breads
Jalapeño and Cheddar Cheese Corn Bread

Desserts

Chocolate Buttermilk Cake
Homemade Ice Cream
Blueberry and Peach Cobbler

\$95

A \$10 per guest charge will apply for groups of 20 to 29 guests

BEVERAGES AND BAR

Deluxe Bar	Premium Bar
Absolut Vodka	Ketel One Vodka
Tanqueray Gin	Bombay Sapphire Gin
Seagram's Crown Royal	Chivas Regal
Cuervo Gold Tequila	Cuervo 1800
Johnny Walker Red Scotch	Johnny Walker Black Scotch
Jack Daniel's Bourbon	Gentleman Jack Bourbon
\$8.50 per drink	\$10.50 per drink

Champagne by the glass	\$8.00 each
Wine by the glass	\$7.50 each
Imported Beers	\$7.00 each
Domestic Beers	\$6.00 each
Mineral and Flavored Waters	\$4.50 each
Soft Drinks	\$4.00 each

A bartender fee of \$100 will be waived upon \$400 in consumption at bar.

Cash Bar prices are an additional \$.50 per drink.

Special wines, champagnes, cordials and after dinner cocktails may be served at the bar upon your request.

A corkage fee of \$20 per bottle applies to wine and champagne provided by the client.

750ml wine and champagne bottles only. No magnums allowed.

Specialty Beverages

Priced per gallon, one gallon serves 20 guests

Seaside Punch	\$50
Squeezed Lemonade & Fresh Mint	\$60
Champagne Punch	\$80
Mimosas	\$80
Screwdrivers	\$90
Margaritas	\$100
Mai Tais	\$100
Mojitos	\$110
Laguna Lemonade	\$110
Blue Lagunas	\$110

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and, during pregnancy, can cause birth defects.

WINE LIST

A more extensive selection of wines is available to you from our Splashes wine list.

CHAMPAGNE

Perrier-Jouet, Brut, France	75.
Moët & Chandon, White Star, France	80.
Veuve Clicquot Yellow Label, France	88.

SPARKLING WINES

Gloria Ferrer, Blanc de Noir, Sonoma	40.
Roederer Estate, Brut, Alexander Valley	44.
"J" Brut, Sonoma	55.

CHARDONNAY

Kendall-Jackson, Vintner's Reserve	36.
La Crema, Sonoma Coast	40.
Sonoma-Cutrer, Russian River	46.
Château Ste.Michelle, Canoe Ridge, Washington	50.
ZD, Napa	62.
Grgich Hills, Napa	80.

SAUVIGNON BLANC & PINOT GRIGIO

Morgan, Sauvignon Blanc, Monterey	34.
Oyster Bay, Sauvignon Blanc, New Zealand	36.
Tiefenbrunner, Pinot Grigio, Italy	36.
Ferrari-Carano, Fume Blanc, Sonoma	40.

CABERNET SAUVIGNON

B.V. Beaulieu, Coastal	34.
Robert Mondavi, Private Selection	34.
Kendall-Jackson, Vintners Reserve	40.
Geysler Peak, Alexander Valley	45.
Stonestreet, Alexander Valley	50.

PINOT NOIR

Mark West, Central Coast	36.
La Crema, Sonoma Coast	40.
Summerland, Santa Barbara	44.
"J", Russian River Valley	50.

MERLOT

Kendall-Jackson, Vintner's Reserve	40.
Château Ste.Michelle, Indian Wells, Washington	44.
Ferrari-Carano, Sonoma	50.
Matanzas Creek, Sonoma	60.

ZINFANDEL

Rancho Zabaco, Dancing Bull, California	34.
Frog's Leap, Napa	40.
Rosenblum, California	45.

HOUSE WINES

California Chardonnay,	
Merlot and Cabernet Sauvignon	32.
House Sparkling Wine	34.

GENERAL INFORMATION

FOOD & BEVERAGE REQUIREMENTS

No food or beverage may be brought to, or taken from the banquet facilities, with the exception of special event cakes. An additional charge of \$2.00 per person will apply for cake cutting services. The Surf & Sand Resort will add a 21% Service Charge and applicable Sales Tax to all food and beverage items. The 21% Service Charge is subject to the applicable Sales Tax (California State Board of Equalization Regulation Code No. 1603). All prices are subject to change without notice. A \$50.00 Labor Fee applies if your event is less than 20 guests. An additional charge of \$4.00 per person will apply for split entrée selections. (A limit of two entrees only.)

We welcome the opportunity to create menus especially for your needs.

GUARANTEES

A guaranteed number is required for the number of persons attending your function by Noon, three working days prior to the function date. This number will be considered a guaranteed number of guests, not subject to reduction. If no guarantee is received, the expected number of guests will be considered the guarantee. You will be charged for the guaranteed number, or the number of guests in attendance, which ever is larger. The hotel will be prepared to serve 5% over the guaranteed number of guests.

ENTERTAINMENT

All outside entertainment must end at 10:00 pm. So we may provide courtesy to all of our hotel guests, the resort staff may need to manage the volume of outdoor amplified entertainment.

All indoor entertainment must end at 12:00 am.

DEPOSITS AND BILLING

Deposits vary based on Food and Beverage Minimums. 75% of your estimated balance is due ninety days prior to your event date. Complete pre-payment is due three days prior to your event date based on your guaranteed number of guests. Final Payment is required in the form of a cashiers check, money order or cash only.

PARKING

Due to the resort's beach location, valet parking is limited. When available, prevailing valet parking fees will be posted to the master account or paid by each guest individually. Self Parking is available in the metered spaces on the street within blocks of the Resort. An overnight parking fee will apply to guests spending the night at the resort at the prevailing rate.

GUESTS ACCOMMODATIONS

The Bride and Groom will receive a complimentary oceanfront room for the night of their wedding (provided that minimum food and beverage requirement is met). Overnight accommodations are available to your guests at the lowest prevailing seasonal rate. The resort is a very popular weekend destination. Please note that a two-night minimum is required when incorporating a Saturday night stay. Holiday weekends may require a three-night minimum stay. Our check in time is 4:00 pm and our check out time is 11:00 am.

TASTINGS

Complimentary tastings are provided for events of fifty guests or more. Menu tastings are hosted for two people. Tastings are pre-arranged with your Catering Manager and menu selections must be provided two weeks in advance. Tastings are held on Tuesdays and Wednesdays, based upon availability.