



HARBOR ISLAND

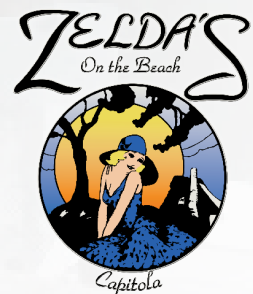
BANQUET MENUS



LAHAINA, MAUI HI

IDEAL
Bar & Grill

SANTA CRUZ, CA



CAPITOLA, CA

appetizer platters

each platter serves approximately 20 persons

vegetable platter 45

fresh seasonal vegetables | ranch dressing

tomato, basil & mozzarella bruschetta 55

toasted sourdough baguettes | mozzarella | tomato
fresh basil | balsamic vinaigrette

teriyaki chicken skewers 60

skewered marinated chicken breast | zesty teriyaki sauce

fresh oysters on the half shell 60

fresh oysters | cocktail sauce | horseradish

fruit & cheese platter 65

fresh seasonal fruit | assortment of cheeses

roasted garlic & brie 65

blueberry lavender jam | seasonal fresh fruit selection | roasted garlic
almond encrusted brie | crostinis

fried calamari 65

golden fried calamari | tartar sauce | cocktail sauce

chilled prawns 90

chilled prawns | cocktail sauce | fresh lemon

(All items are subject to availability)
All prices and items are subject to change,
service charge and applicable sales tax.



breakfast/brunch menu

\$19 PER PERSON

please select 3 entrées from choices below
(for groups of 70 and above, please select 2 entrées)

coffee, tea, and soft drinks are included

all egg and seafood entrees are served with fresh made
home fries and fresh fruit garnish

seafood scramble

bay shrimp and rock crab scrambled with eggs,
mushrooms, artichoke hearts, and mixed cheese

salmon hollandaise

fresh charbroiled salmon finished with hollandaise sauce and fresh dill

denver scramble

country ham, onions, green bell pepper, scrambled with
eggs and mixed cheese

french toast

thick 'texas' sliced french toast served with butter,
syrup, and topped with fresh seasonal fruit

spinach mushroom scramble

three large eggs blended with sauteed mushrooms,
spinach, and mixed cheese

eggs benedict

two toasted English muffins topped with canadian bacon,
poached eggs, and topped with hollandaise sauce

espressos and specialty coffee drinks
available upon request
(ask your server for prices)

(All items are subject to availability)
All prices and items are subject to change,
service charge and applicable sales tax.

lunch menu 1

\$18 PER PERSON

please select 3 entrées from choices below
(for groups of 70 and above, please select 2 entrées)

coffee, tea, and soft drinks are included

macadamia encrusted mahi mahi

pan grilled | roasted coconut & macadamia crust | fresh rosemary butter | mixed greens

chicken caesar salad

charbroiled chicken breast | fresh romaine lettuce | parmesan cheese
croutons | caesar dressing | lemon

hand formed burger

1/2 pound hand formed burger | wheat bun | spring mix | tomato | onion
swiss cheese | garlic aioli | seasoned fries

hawaiian style teriyaki chicken

charbroiled teriyaki chicken breast | grilled pineapple | seasonal vegetables | island rice

seafood melt

sourdough | shrimp & crab meat salad | jack cheese | mixed greens

dessert: additional \$4.95

New York Cheesecake
Decadent Chocolate Brownie
Or Vanilla Ice Cream

(All items are subject to availability)
All prices and items are subject to change,
service charge and applicable sales tax.



lunch menu 2

\$22 PER PERSON

please select 3 entrées from choices below
(for groups of 70 and above, please select 2 entrées)

coffee, tea, and soft drinks are included

salad

Spring mix topped with fresh cucumbers, cherry tomatoes,
red onions, croutons & balsamic vinaigrette

scampi linguini

jumbo prawns | citrus cream sauce | parsley | capers

pan seared salmon

soy glaze | cucumber & onion salad | seasonal vegetables

macadamia encrusted mahi mahi

pan grilled | roasted coconut & macadamia crust | fresh rosemary butter | mixed greens

chicken penne

grilled chicken breast | kalamata olives | artichokes | basil | spicy tomato sauce

blackened tilapia sandwich

grilled tilapia with cajun seasoning | ciabatta bun | spring mix | tomato
onion | garlic aioli | seasoned fries

dessert: additional \$4.95
New York Cheesecake
Decadent Chocolate Brownie
Or Vanilla Ice Cream

(All items are subject to availability)
All prices and items are subject to change,
service charge and applicable sales tax.

dinner menu 1

\$33 PER PERSON

please select 3 entrées from choices below
(for groups of 70 and above, please select 2 entrées)

coffee, tea, and soft drinks included

salad

Spring mix topped with fresh cucumbers cherry tomatoes,
red onions, croutons & balsamic vinaigrette

hawaiian style teriyaki chicken

charbroiled teriyaki chicken breast | grilled pineapple | seasonal vegetables | island rice

chicken penne

grilled chicken breast | kalamata olives | artichokes | basil | spicy tomato sauce

sauteed mahi mahi

artichokes | sun dried tomato | citrus cream sauce | island rice | seasonal vegetables

pan seared salmon

roasted garlic mashed potatoes | soy glaze | cucumber & onion salad | wilted greens

garlic hanger steak

10 ounce trimmed | roasted garlic mashed potatoes | seasonal vegetable | whole roasted garlic

wasabi encrusted ahi

rare ahi tuna | wasabi crust | island rice | roasted pineapple salsa

dessert: additional \$4.95
New York Cheesecake,
Decadent Chocolate Brownie
or Ice Cream

(All items are subject to availability)
All prices and items are subject to change,
service charge and applicable sales tax.



dinner menu 2

\$43 PER PERSON

please select 3 entrées from choices below
(for groups of 70 and above, please select 2 entrées)

coffee, tea, and soft drinks are included

appetizer

skewered marinated breast of chicken, charbroiled
and finished with a tangy teriyaki sauce

salad

Spring mix topped with fresh cucumbers, cherry tomatoes,
red onions, croutons & balsamic vinaigrette

macadamia nut whitefish

island rice | seasonal vegetables | citrus cream sauce | rosemary macadamia nut butter

scampi linguini

jumbo prawns | citrus cream sauce | parsley | capers

dijon & parmesan encrusted chicken breast

roasted garlic mashed potatoes | wilted greens | red wine mushroom sauce

grilled curry mahi mahi

island rice | corn curry broth | jicama salad

blackened bistro filet

6 ounce trimmed | roasted garlic mashed potatoes | seasonal vegetables | gorgonzola cream sauce

ahi ruby rare

blackened rare ahi tuna | soba noodle salad | seasonal vegetables | wasabi aioli | teriyaki glaze

dessert: included

New York Cheesecake,
Decadent Chocolate Brownie
or Ice Cream

(All items are subject to availability)
All prices and items are subject to change,
service charge and applicable sales tax.

dinner menu 3

\$59 PER PERSON

please select 3 entrées from choices below
(for groups of 70 and above, please select 2 entrées)

coffee, tea, and soft drinks are included

appetizer

Please Select Two

Chilled Prawns
Crispy Coconut Prawns
Grilled Teriyaki Skewers
Bruschetta
Fried Calamari

salad

Includes choice of:

Mixed Greens & Gorgonzola Salad
Caesar Salad

crusted macadamia whitefish

island rice | seasonal vegetables | citrus cream sauce | rosemary macadamia nut butter

mushroom sauce filet mignon

6 ounce trimmed | roasted garlic mashed potatoes seasonal vegetables | red wine mushrooms sauce

boathouse surf & turf

10 ounce bistro filet | 8 ounce dungeness crab cluster | asparagus | citrus cream sauce
roasted garlic mashed potatoes | red wine mushroom sauce

crab stuffed salmon

roasted garlic mashed potatoes | citrus cream sauce | chipotle aioli | jicama salad

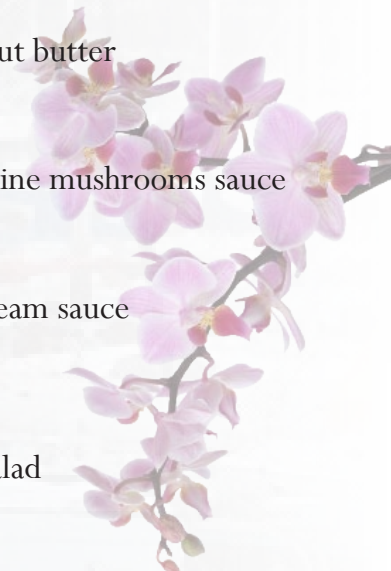
ahi ruby rare

blackened rare ahi tuna | soba noodle salad | seasonal vegetables | wasabi aioli | teriyaki glaze

dessert: included

creme brulee, new york cheesecake or chocolate espresso cake

(All items are subject to availability)
All prices and items are subject to change,
service charge and applicable sales tax.



general information

Thank You: For considering the Boathouse for your function. The following information outlines our standard procedures for events. By signing the banquet contract, you are agreeing to the following rules and guidelines set forth in this general information section.

Confirmation: To properly plan your event, it may be confirmed as far as 1 year in advance. Your banquet will be confirmed once the room fee, deposit and signed contract are received by a member of our management team.

Room Fee: Room fees are non-refundable and confirm the contract for your reservation.

Nest	\$50
Cabin	\$50
Marina Room	\$150
Main Room	\$200

The allotted time for your function is as follows:

Brunch- 9:00am to 4:00pm | Lunch-11:30am to 4:00pm | Dinner- 5:00pm to 10:00pm

Menus: In order to serve you in a timely and efficient manner, you may select up to three entrees for parties under 70 people. For parties of more than 70 people, you may select up to two entrees. Attendance and meal counts must be guaranteed 48 hours prior to the event. You will be charged for the confirmed number of guests. Your menus will be printed by the Boathouse management and can be personalized for your event in that you may request verbiage and/or provide us with a photo or logo to be included on the menu. See management for details.

Deposit: A signed contract and non refundable deposit are required to confirm all events booked at the Boathouse. The non refundable deposit will be deducted from the final bill at the end of the event. **Please note, the deposit is separate from the room fee.**

Food & Beverage: No food may be brought into the restaurant except for a pre-arranged cake or dessert. The cake service/dessert fee is \$1.50 per person. You may bring up to 4 bottles of a special wine for a corkage fee of \$15 per 750ml. The wine must not be available from the Boathouse wine list. All foods and beverages brought into the restaurant must be approved by the Boathouse management.

Decorations: All decorating must comply with local health and safety codes and must be pre-approved by the Boathouse management. The Boathouse staff is not responsible for the set up of decorations outside our what we provide for table set-up. We ask that no rice or confetti be thrown at the event and that nothing be taped, tacked or nailed to any surface.

general information cont



- Tax & Gratuity:** All Municipal, State, and Federal taxes will be added to the final total. In addition a 18% gratuity and a 4% service charge (linen table cloths, napkins, menu creation, set up, break down. All charges will be added to the final bill.
- Payment:** Payment is due at the conclusion of the banquet in the form of cash, cashiers check or accepted credit card (Visa, MasterCard or American Express). Any payment by business check must be pre-proved by a manager. There will be one check per event (no separate checks). Personal Checks are not accepted.
- Laws:** The patron assumes full responsibility with respect to state and municipal laws as they pertain to the conduct of the guests. No alcohol beverage service will be provided to persons under the age of 21. All guests, regardless of age, must be able to provide proper identification when ordering or consuming alcohol.
- Damages:** The patron assumes full responsibility for damage to the premises caused by the patron & their guests.
- Patron Possessions:** The Boathouse remains harmless in the event of loss or destruction of personal property.
- Entertainment:** Any acoustic or amplified music must be approved in advance by management. Certain restrictions may apply. The Boathouse does not supply AV equipment and is not responsible for the malfunction of any equipment provided by the patron.
The sound system at the Boathouse is not capable of providing music for your event.
- Additional Fees:** An additional fee will apply for special linen, special set up, special clean up, cake cutting, and minimum bar charges where appropriate. If an event exceeds the allotted time in the contract, an hourly fee will be charged, due upon conclusion of the event.

Our Facilities

Nest Room:

Our Nest room provides seating for up to 30 guests. The Nest is a semi-private room offering partial views of the San Diego Harbor and the Harbor Island West Marina.

Room Minimum: 20 persons.

Captain's Cabin Room:

The Cabin is a private room providing an intimate setting for up to 50 guests.

With an entire wall of ceiling to floor windows facing the San Diego Harbor, the Cabin is preferred by many of our guests.

Room Minimum: 30 persons.

Marina Room:

If breath-taking views of the Harbor Island West Marina are of desire, the Marina room will not disappoint. With ceiling to floor windows, the Marina offers some of the most serene views on Harbor Island. Enjoy this semi-private room for parties of up to 85 persons.

Room Minimum: 50 persons.

Main Room:

The Main room, like our Marina room, boast picturesque views of the Marina with scenic North Point Loma as the backdrop. Accommodating up to 165 guests, the Main room is sure to provide your guest with plenty of room.

Room Minimum: 85 persons.

Please see your banquet coordinator for
possible table configurations.

wine menu

white wine

	origin	bottle	glass
cakebread chardonnay	Napa	75	
sonoma cutrer chardonnay	Russian River	52	
la crema chardonnay	Sonoma Coast	44	11
flor de campo chardonnay	Santa Barbara	40	10
kendall jackson chardonnay	California	36	9
toad hollow (unoaked) chardonnay	Sonoma	36	9
hess select chardonnay	Monterey	32	8
bel arbor chardonnay	California	28	7
st. supéry sauvignon blanc	Napa	44	11
hess sauvignon blanc	Monterey	36	9
casa la postolle sauvignon blanc	Chile	32	8
mezzacorona pinot grigio	Italy	32	8
sycamore lane pinot grigio	California	28	7
beringer white zinfandel	St. Helena	28	7

red wine

bv tapestry cabernet sauvignon	Napa	75	
rodney strong cabernet sauvignon	Sonoma	54	
kendall jackson cabernet sauvignon	California	44	11
sterling cabernet sauvignon	Central Coast	40	10
sonoma junction cabernet sauvignon	Sonoma	36	9
robert mondavi cabernet sauvignon	California	36	9
chalone cabernet sauvignon	Central Coast	32	8
bel arbor cabernet sauvignon	California	28	7
provenance merlot	Napa	44	11
ray's station merlot	Sonoma	36	9
bel arbor merlot	California	28	7
la crema pinot noir	Central Coast	54	
'A' by acacia pinot noir	Caneros	44	11
chalone pinot noir	Central Coast	36	9
rosenblum zinfandel	Alameda	32	8
rosenblum syrah	Alameda	32	8

vintages may vary. please ask your server.
corkage fee \$15 per bottle, 750 ml | max 3 bottles

THE BOATHOUSE RESTAURANT

2040 Harbor Island Drive San Diego CA 92101

tel 619.291.8011 fax 619.291.4822

BANQUET CONTRACT

Contact Name _____

Day / Date _____

Company _____

Time _____

Telephone _____

Type of Event _____

Fax/E-mail _____

of Guests _____

Address _____

Final Count* _____

City, State ZIP _____

Rm Chg/Room _____

Visa/MC AmEx Cash

Alcohol: Hosted _____

No Host _____

Nest \$50 Cabin \$50 Marina \$150 Main \$200

This is a nonrefundable rental fee payable at the time the reservation is made. It is not a deposit toward the bill.

Deposit \$ _____

The deposit is applied to the amount of the bill when paying for the banquet. A function must be cancelled at least 30 days in advance to receive a refund of the deposit.

Wines: _____

Corkage fee \$15.00, maximum 4 bottles

Brunch Menu Lunch Menu 1 Lunch Menu 2 Dinner Menu 1 Dinner Menu 2 Dinner Menu 3

Appetizers:

1 _____ # _____

2 _____ # _____

3 _____ # _____

4 _____ # _____

5 _____ # _____

Table Config: _____

Notes: _____

Entrées:

1 _____

2 _____

3 _____

4 _____

Logo / Photo (.tiff or .bmp or jpg) / **Menu Verbage:**

Email to: SDBoathouse@aol.com

Desserts: _____

Minimum people per room:

Nest 20 Cabin 30 Marina 50 Main 85

The minimum number of people must be met for the room you are booking. If the minimums are not met you will be charged for at least that number of people.

One check will be presented at conclusion of event to be paid in full at that time.

A 18% gratuity, 4% service charge and sales tax will be added to check.

*Final guaranteed guest count is required 48 hours in advance

and will represent the minimum billing.

Signed: _____

Booked by: _____

Dated: _____

Dated: _____

By signing this contract, you agree to the terms and conditions contained in the general information section of the banquet packet.