



BANQUET MENUS

2023

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BREAKFAST

Plated

Includes coffee, hot tea, and choice of orange, apple or cranberry juice
Select up to two entrees

SUNRISE BREAKFAST \$27 GF

scrambled eggs • choice of either ham, bacon, or sausage • breakfast potatoes • choice of assorted fresh baked muffins or danish

BLUE WAVE BREAKFAST TORTA \$29

scrambled eggs • chorizo • avocado • tomato • cilantro crema • breakfast potatoes • choice of assorted fresh baked muffins or danish

VEGETARIAN QUICHE \$28 VEG

mini fresh baked quiche with spinach, mushrooms, roasted red bell pepper, and cheddar jack cheese • breakfast potatoes • seasonal fruit

BUENOS DIAS BREAKFAST \$29 GF, VEG

two local corn tortillas topped with scrambled eggs, ranchero salsa, black beans, cheddar jack cheese, and guacamole • breakfast potatoes • choice of assorted fresh baked muffins or danish

BREAKFAST SANDWICH \$29

scrambled eggs • bacon • avocado • tomato • island sauce • cheddar cheese • breakfast potatoes • herb focaccia bun • choice of assorted fresh baked muffins or danish

AVOCADO TOAST \$25 VEG

thick cut sourdough • whipped cream cheese • sliced avocado • "everything bagel" seasoning • seasonal fruit

SHORT RIB & EGG \$42

house slow braised beef short rib • chimichurri sauce • fluffy scrambled eggs with chives • seasoned breakfast potatoes • choice of assorted fresh baked muffins or danish



all prices subject to an 22% service charge, plus local and state taxes

BREAKFAST

Buffet

Serviced for one and a half hours • Minimum of 25 people •
Includes coffee, hot tea, and orange juice

THE USUAL CONTINENTAL \$25

seasonal fresh sliced fruit • chef's selection of freshly baked muffins and croissants & cinnamon rolls • locally made nomad bagels & whipped cream cheese

THE ENERGIZER \$28

steel cut Irish oats with brown sugar, honey, dried fruit, nuts, and seeds • chopped fruit salad • assorted fruit yogurts • fresh baked cinnamon rolls

THE PICK-ME-UP \$30

sliced fresh fruit • locally made nomad bagels with whipped cream cheese, house made fruit preserves, and butter • belgium style waffles • assorted fruit yogurts • chef's selection of freshly baked muffins and croissants & cinnamon rolls

HARBOR BUFFET \$32

seasonal fresh sliced fruit • scrambled eggs • choice of ham, bacon or sausage • breakfast potatoes • assorted breads with butter and preserves • locally made nomad bagels & whipped cream cheese

SHELTER ISLAND \$34

farmers market fresh whole fruit display • chef's selection of freshly baked muffins and croissants • locally made nomad bagels with whipped cream cheese, house made fruit preserves, and butter • vanilla and plain greek yogurt with house made granola • smoked salmon display with chopped hard boiled eggs, thin sliced onion, capers, and sliced tomato



BREAKFAST

Buffet

Serviced for one and a half hours • Minimum of 25 people •
Includes coffee, hot tea, and orange juice

ISLAND PALMS PREMIERE \$38

sliced fresh fruit • scrambled eggs with chives • breakfast potatoes • choice of ham, bacon, or sausage • chef's selection of freshly baked muffins and croissants • locally made nomad bagels with whipped cream cheese, house made fruit preserves, and butter • vanilla and plain greek yogurt with house made granola • smoked salmon display with chopped hard boiled eggs, thin sliced onion, capers, and sliced tomato

POINT LOMA BRUNCH \$70

sliced fresh seasonal fruit • scrambled eggs with chives • breakfast potatoes • choice of ham, bacon, or sausage • chef's selection of freshly baked muffins and croissants • locally made nomad bagels with whipped cream cheese, house made fruit preserves, and butter • vanilla and plain greek yogurt with house made granola • smoked salmon display with chopped hard boiled eggs, thin sliced onion, capers, and sliced tomato • caesar salad • sliced skirt steak with chimichurri • chicken marsala • salmon with capers and lemon beurre blanc • assorted petite fours desserts

*served at breakfast or lunch time

Breakfast Buffet Enhancements

Enhancements are to be paired with a Breakfast Buffet.

* Notes a required Chef Attendant or Bartender Fee of \$150.00.

Build Your Own Parfait \$8.00 PER PERSON

Assorted Low Fat and Greek Yogurt, Granola, Seeds, Honey, Seasonal Berries

Crepe Station* \$12.00 PER PERSON

Fresh Strawberries, Bananas, Nutella, Caramel Sauce, Whipped Cream

Bottomless Mimosas* \$12.00 PER PERSON

Sparkling Wine, Orange, Pineapple, Peach Juices

Bloody Mary Bar* \$15.00 PER PERSON

Hot Sauce, Worcestershire, Horseradish, Hickory Bacon, Olives, Celery, Salt, Salami, Peppers, House Vodka



BREAKS

Snack breaks

Requires a minimum of 10 people

SWEET TOOTH \$16 VEG

cookies • brownies • assorted granola bars • soda

ISLAND PALMS \$18 VEG

macadamia nut cookies • fresh fruit salad • tropical trail mix • pineapple & strawberry water infusion

THAT'S SO. CAL \$19

tortilla chips, salsa and guacamole • spicy chicken flatbreads • strawberry, lemon, & mint ice water infusion

FINGER FOODS \$21 VEG

fruit and cheese display with crackers • cold artichoke and spinach dip • double nutbars • lemon bars • orange & kiwi water infusion

7TH INNING STRETCH \$20 VEG

popcorn • tortilla chips, nacho cheese, and jalapenos • soft pretzels • soda

MIND AND BODY \$19 GF, VEG

vegetable crudité with roasted garlic and dill hummus raw almonds • assorted fruit yogurts • cucumber, lemon, & celery water infusion

ISLAND SIGNATURE \$28

fresh cut tropical fruit cups • mini ahi poke tostadas • Chicken skewers with a thai peanut sauce • tropical pineapple lemonade spritzer



all prices subject to an 22% service charge, plus local and state taxes

BREAKS

A La Carte Snacks & Refreshments

*Requires a minimum of 10 people

- \$5.00 each Smart water
- \$5.00 each Perrier
- \$75.00/gallon Brothers artisan blend organic coffee
- \$85.00/gallon Brothers artisan blend organic cold brew coffee
- \$75.00/gallon assorted organic hot tea
- \$25.00/carafe assorted fruit juices
- \$25.00/carafe whole or 2% milk
- \$30.00/carafe almond milk or oat milk
- \$5.00 each assorted canned sodas
- \$60.00/gallon iced tea or lemonade
- \$3.00 each granola bars
- \$50.00/dozen muffins, Danish pastries, croissants
- \$56.00/dozen assorted locally made nomad bagels with cream cheese
- \$4.00 each assorted boxed cereals
- \$50.00/dozen assorted cookies
- \$50.00/dozen brownies
- \$3.75 each assorted candy bars
- \$5.50 each assorted fruit yogurts
- \$3.50 each hard boiled eggs
- \$4.00 each seasonal whole fruit (apples, bananas, oranges)
- \$4.00 each mixed nuts
- \$6.00 each jumbo soft pretzels and nacho cheese
- \$42.00/dozen individually bagged potato chips
- \$5.00 each tortilla chips with salsa
- \$10.00 each tortilla chips with guacamole and salsa
- \$10.00/person vegetable crudité with ranch dipping sauce*
- \$6.00 each baja fruit cups (pineapple, papaya, jicama, cucumber, honeydew, tajin seasoning)*
- \$26.00 per loaf loaf of gluten-free bread (choice of white or multigrain)
- \$8.00 each charcuterie cups
- \$6.00 each fruit salad cups
- \$7.00/gallon house fruit infused waters
- \$6.00 each Monster Energy Drink
- \$6.00 each Red Bull Energy Drink



LUNCH

Plated Salad

Select up to two salad entrées

Highest price will be charged for all selections

Entrée place cards need to be given to guests upon arrival for servicing multiple entrees

Minimum of 10 people required

Served with assorted rolls, coffee and iced tea

Any meal after 2pm must be ordered off the dinner menu

CAESAR SALAD \$26

romaine lettuce • parmesan • croutons • caesar dressing

RASPBERRY GORGONZOLA \$26 GF VEG

mixed greens • candied walnuts • diced apples • cranberries • gorgonzola • raspberry lemon vinaigrette

BBQ CHICKEN \$28 GF

mixed greens • cherry tomatoes • corn • black beans • bbq chicken • cheese mix • tortilla strips • chipotle ranch

MEDITERRANEAN \$25 GF, VEG

romaine lettuce • cucumber • cherry tomato • olives • feta • chickpeas • red wine vinaigrette

ASIAN \$26

romaine lettuce • purple cabbage • shredded carrots • crispy wontons • soba noodles • cucumber • sesame vinaigrette

WAKAME POKE \$32

mixed greens • seaweed salad • ahi tuna • house yuzu poke sauce • diced avocado • thin sliced radish • habanero onion • cilantro

LUNCH ENHANCEMENTS

add chef's soup of the day \$6/person



all prices subject to an 22% service charge, plus local and state taxes

LUNCH

Plated Sandwiches

Select two entrees and one vegetarian

Highest price will be charged for all selections

Entrée place cards need to be given to guests upon arrival for servicing multiple entrees

Minimum of 10 people required

Served with potato chips, coffee and iced tea

Any meal after 2pm must be ordered off the dinner menu

PALM DELI CLUB \$29

smoked turkey breast • ham • Swiss • lettuce • tomato • sourdough

GRILLED CHICKEN PESTO \$31

herb grilled chicken breast • roasted red bell pepper • smoked mozzarella • pesto aioli • olive tapenade • mixed greens • focaccia herb bun

ALBACORE TUNA \$32

albacore tuna salad • tomato • alfalfa sprouts • cheddar • wheat bread

VEGETARIAN HUMMUS WRAP \$28 VEG

roasted garlic and dill hummus • spinach • cucumber • carrots • tomato • onion • wheat tortilla

BLUE WAVE BURGER \$31

angus beef • tomato • lettuce • red onion • roasted garlic aioli • cheddar cheese • focaccia bun (add bacon \$4.00)

STEAK SANDWICH \$35

grilled NY steak • hoagie roll • herb aioli • pepper jack cheese • grilled poblano peppers
• crispy onion strings

CAPRESE \$29 VEG

fresh mozzarella • heirloom tomatoes • arugula • aged balsamic glaze • house made pesto
• herb focaccia bun

ITALIAN SANDWICH \$34

hoagie roll • salami • pepperoni • prosciutto • lettuce • tomato • red onion • red wine vinaigrette • italian roll • provolone cheese

LUNCH ENHANCEMENTS

add chef's soup of the day \$6/person



LUNCH

To-Go Sandwiches

Select two entrees and one vegetarian

Highest price will be charged for all selections

Entrée place cards need to be given to guests upon arrival for servicing multiple entrees

Minimum of 10 people required

Served with potato chips, coffee and iced tea

Any meal after 2pm must be ordered off the dinner menu

BOXED LUNCH TO GO \$37

served in a grab-and-go container

*does not include coffee and iced tea

select two sandwich options as well as one vegetarian option

choice of sandwich:

Palm Deli Club

Tuna Sandwich

Grilled Chicken & Pesto

Steak Sandwich

Italian Sandwich

Vegetarian Hummus Wrap

Caprese Sandwich

Caesar Salad Wrap

to go box includes:

sandwich • bag of chips • water bottle • piece of whole fruit • cookie



LUNCH

Plated Entrees

Select two entrees and one vegetarian

Highest price will be charged for all selections

Choice of salad: spinach, mixed greens, or Caesar

Choice of: roasted red potatoes, garlic mashed potatoes, or wild rice pilaf

Includes assorted rolls, seasonal vegetable medley, coffee, and iced tea

Any meal after 2pm must be ordered off the dinner menu

GRILLED CHICKEN MONTEREY \$44 GF

grilled chicken breast • avocado • pepper jack • spicy tomato confit

HERB GRILLED SALMON \$47 GF

flame grilled atlantic salmon • dijon and dill cream sauce

TIKI STYLE HALIBUT \$51

halibut • teriyaki • tropical salsa

BURGUNDY BRAISED SHORT RIB \$48 GF

slow cooked boneless beef • burgundy demi-glace

FLAT IRON STEAK \$47 GF

peppercorn cabernet sauce

PASTA PRIMAVERA \$38 VEG

penne pasta • bell peppers • snap peas • broccolini • grape tomato • basil chiffonade • chili garlic oil

CHICKEN MARSALA \$43

mushroom sauce

LUNCH ENHANCEMENTS

add chef's soup of the day \$6/person

LUNCH

Buffets

Minimum of 25 people required

Serviced for one and a half hours, no to go boxes allowed

Includes coffee and iced tea

Any meal after 2pm must be ordered off the dinner menu

LUNCH DELI BUFFET \$40

self-serve sandwich station

choice of two salads:

mixed greens, pasta salad, marinated red potato salad, or fresh fruit salad

includes:

sliced turkey breast, ham, roast beef, and tuna salad • selection of domestic cheeses tomatoes, pepperoncini, onion, lettuce, pickles • house potato chips • assorted sandwich breads • assorted condiments

*to add gluten free bread, add \$2 per person (applies to all guests)

dessert: brownies

LUNCH GAME DAY BUFFET \$40

build your own hotdog and hamburger

includes:

potato salad • coleslaw • baked beans • potato chips • assorted vegetables • assorted sliced cheeses • hot dogs and hamburgers

vegan option addition \$160 per serving (serves roughly 30 people): vegan burger

dessert: cookies

LUNCH MEXICAN FIESTA \$48

includes:

fiesta salad—romaine, black beans, corn, tortilla strips, bell peppers, cucumber with jalapeno ranch dressing • house made guacamole • pico de gallo salsa • spanish rice • tortilla chips • vegetarian charro beans • corn and flour tortillas

choice of two entrees

• chicken fajitas • steak ranchero (sliced steak grilled with peppers, onions, tomatoes, and cilantro in fresh tomato sauce) • cheese enchiladas • mexican style street corn • beef or chicken rolled tacos • beef, chicken, or pork tamales

vegan option additional \$160 per serving (serves roughly 30 people): vegan fajitas

dessert: cinnamon sugar dusted churros



LUNCH

Buffets

Minimum of 25 people required

Serviced for one and a half hours, no to go boxes allowed

Includes coffee and iced tea

Any meal after 2pm must be ordered off the dinner menu

LUNCH POLYNESIAN BUFFET \$50

includes:

aloha salad: mixed greens, purple cabbage, orange wedges, snap peas with a creamy sesame dressing • stir fry vegetables • steamed hapa rice • King's Hawaiian rolls

choice of two entrees

• huli huli style chicken • teriyaki salmon • kalua pulled pork • grilled tofu with hawaiian barbecue sauce • tuna poke salad • honey glazed ham and pineapple

vegan option additional \$160 per serving (serves roughly 30 people): vegan stir fry

dessert: pineapple upside down cake

LUNCH MEDITERRANEAN BUFFET \$50

includes:

greek salad: romaine, feta, chickpeas, cucumber, olives • Israeli cous cous salad with lemon juice, cucumbers, heirloom tomatoes, red onion, mint, parsley, kalamata olives, and extra virgin olive oil • roasted vegetable display • grilled focaccia bread • saffron rice pilaf

choice of two entrees

• salmon with capers and lemon beurre blanc • lemon oregano chicken • garlic chili shrimp and veggies • gyros with pita, tzatziki, and hummus • falafel with pita, tzatziki, and hummus • mediterranean skirt steak with tomatoes and rosemary

vegan option additional \$160 per serving (serves roughly 30 people): vegan gyro

dessert: lemon bars

LUNCH ITALIAN BUFFET \$48

includes:

green salad: mixed greens, red onion, tomato, cucumber, blue cheese • herb roasted seasonal vegetables • sliced garlic bread • herbed seasonal vegetables

choice of two entrees

• chicken parmesan • eggplant parmesan • italian sausage with peppers and onions • beef or vegetable lasagna • baked ziti • chicken or shrimp alfredo

vegan option additional \$160 per serving (serves roughly 30 people): vegan chicken parmesan

dessert: cannoli





APPETIZERS

Dips

Serves approximately 30-50 people

parmesan, crab, and artichoke with toasted garlic baguettes	\$275.00
chorizo queso fundido with caramelized onions and tortilla chips	\$225.00
spinach and artichoke with toasted garlic baguettes	\$200.00
salsa bar & guacamole served with tortilla chips	\$225.00
hand cut potato chips with a bacon & ranch cheese dip	\$200.00

Displays

Serves approximately 50 people

domestic cheeses, fruit, and nuts	\$250.00
vegetable crudite with ranch dipping sauce	\$175.00
roasted vegetable antipasta w/ marinated olives and fresh mozzarella	\$200.00
california and imported artisan cheeses and charcuterie	\$300.00
seasonal fruit display	\$225.00
chilled seafood display with lemon and cocktail sauce	\$350.00
farmers market fruit & garden veggie display	\$200.00
smoked salmon 3-way with crostini (sliced, mousse, baked dip)	\$300.00



all prices subject to an 22% service charge, plus local and state taxes

APPETIZERS

Cold Tray Passed Hors D'oeuvres

Each order serves approximately 50 people

wild mexican white shrimp cocktail with baja style cocktail sauce	\$275.00
ahi poke tostaditas	\$275.00
smoked salmon, cream cheese, caviar, and dill on french baguette crostini.....	\$250.00
seared beef tenderloin with peppered horseradish on crostini	\$250.00
prosciutto wrapped melon with basil and fresh mozzarella.....	\$200.00
antipasti skewers – buffalo mozzarella, cherry tomatoes, salami, and spinach tortellini	\$175.00
prosciutto crostini with goat cheese, basil, and caramelized onions.....	\$200.00
grilled asparagus and goat cheese bruschetta on french baguette crostini	\$175.00
roasted garlic and dill hummus cups with vegetable crudite	\$175.00
dates stuffed with boursin cheese and pistachio	\$200.00
watermelon salad with feta, basil, fresh cracked black pepper, and cold pressed extra virgin california olive oil	\$175.00
charcuterie cups with artisanal meats and cheeses with grapes and crackers.	\$250.00
strawberry & watermelon skewers with mint, gouda cheese, and blueberry...	\$175.00
seared tuna tataki with wonton, wakame salad, and sriracha.....	\$275.00
fruit salad cups.....	\$175.00

APPETIZERS

Hot Tray Passed Hors D'oeuvres

Each order serves approximately 50 people

coconut shrimp with mango chutney	\$250.00
mini crab cakes with chipotle aioli	\$275.00
bacon wrapped scallops with chardonnay butter	\$300.00
firecracker style shrimp and crab with sweet chili sauce	\$250.00
chicken gyoza with ginger soy ponzu	\$175.00
mini beef wellington with a burgundy demi-glace	\$225.00
meatballs – swedish, 5-spice bbq, or hawaiian style.....	\$175.00
lemon oregano chicken skewers served with tzatziki.....	\$200.00
grilled peach crostini.....	\$175.00
baked brie en crouete with grapes and baguette (each brie is 2.2 lbs. and serves approximately 30 people).....	\$225.00
kalua pork tacos with pineapple habanero salsa and guacamole	\$200.00
wagyu beef with cheddar, and grilled onion on hawaiian rolls	\$225.00
raspberry chipotle bbq pulled pork slider and kale slaw on hawaiian rolls	\$200.00
mini lobster rolls.....	\$300.00
deep fried crab stuffed mushrooms.....	\$225.00
spinach, feta, and artichoke puffs.....	\$200.00
crab rangoon with an orange sweet and sour sauce.....	\$250.00



DINNER

Plated Entrees

Select two entrees and one vegetarian

Highest price will be charged for all selections

Entrée place cards need to be given to guests upon arrival for servicing multiple entrees

Served with choice of salad: spinach, mixed greens, or Caesar; and choice of roasted red potatoes, garlic mashed potatoes, or wild rice pilaf

Includes assorted rolls, seasonal vegetable medley, coffee, and iced tea

Dinner entrees include choice of one dessert

GRILLED CHICKEN MONTEREY \$58 GF

grilled chicken breast • avocado • pepper jack • spicy tomato confit

JIDORI CHICKEN \$59 GF

ancho pepper demi glace

HERB GRILLED SALMON \$61 GF

flame grilled Atlantic salmon • dijon and dill cream sauce

TIKI STYLE HALIBUT \$65

halibut • teriyaki • tropical salsa

FILET MIGNON \$70 GF

house made bone marrow demi

MAKE IT A DOU

Lobster Tail - MARKET PRICE

Filet Medallion - \$20/person

Chili Lime Shrimp Skewer - \$15/person

Catch of the Day - \$13/person

Sun Dried Tomato Chicken - \$9/person

DINNER ENHANCEMENTS

add chef's soup of the day \$6/person



all prices subject to an 22% service charge, plus local and state taxes

DINNER

Plated Entrees

Select two entrees and one vegetarian

Highest price will be charged for all selections

Entrée place cards need to be given to guests upon arrival for servicing multiple entrees

Served with choice of salad: spinach, mixed greens, or Caesar; and choice of roasted red potatoes, garlic mashed potatoes, or wild rice pilaf

Includes assorted rolls, seasonal vegetable medley, coffee, and iced tea

Dinner entrees include choice of one dessert

BURGUNDY BRAISED SHORT RIB \$64 GF

slow cooked boneless beef • burgundy demi glace

FLAT IRON STEAK \$62 GF

peppercorn cabernet sauce

CAJUN GARLIC SHRIMP SKEWERS \$64 GF

creole style sauce

CHICKEN MARSALA \$57

mushroom sauce

TWO POUND PRIME ANGUS TOMAHAWK STEAK \$260 GF

bone marrow butter

MAKE IT A DOU

Lobster Tail - MARKET PRICE

Filet Medallion - \$20/person

Chili Lime Shrimp Skewer - \$15/person

Catch of the Day - \$13/person

Sun Dried Tomato Chicken - \$9/person

DINNER ENHANCEMENTS

add chef's soup of the day \$6/person



all prices subject to an 22% service charge, plus local and state taxes

DINNER

Buffets

Minimum of 25 people required

Serviced for one and a half hours, no to go boxes allowed

Includes coffee and iced tea

BAYSIDE BUFFET \$65

greek salad - romaine, feta, chickpeas, tomato, cucumber, olives • Israeli cous cous salad with cucumbers, heirloom tomatoes, red onion, and kalamata olives • roasted vegetable display • rice pilaf • grilled focaccia bread

choice of three entrees:

salmon with capers and lemon beurre blanc • lemon oregano chicken • garlic chili shrimp and veggies • gyros with pita, tzatziki, and hummus • falafel with pita, tzatziki, and hummus • mediterranean skirt steak with tomatoes and rosemary

dessert: candied lemon & honey cheesecake

ITALIAN BUFFET \$62

green salad - mixed greens, red onion, tomato, cucumber, blue cheese • grilled asparagus
caprese salad - mixed greens, cherry tomato, fresh mozzarella, balsamic glaze • seasonal vegetables • garlic bread

choice of three entrees:

chicken parmesan • eggplant parmesan • baked ziti • beef or vegetable lasagna • Italian sausage with peppers and onions • pasta bolognese • cheese tortellini • chicken or shrimp alfredo pasta

vegan option additional \$160 per serving (serves roughly 30 people): vegan chicken parmesan

dessert: cannoli and tiramisu

FIESTA BUFFET \$63

fiesta salad—romaine, black beans, corn, tortilla strips, bell peppers, cucumber, chipotle ranch dressing • chips • guacamole • pico de gallo • spanish style rice • vegetarian charro beans • corn and flour tortillas • sour cream • shredded cheese

choice of three entrees:

steak ranchero • chicken fajitas • portobello fajitas • halibut ceviche • shrimp fajitas • cheese enchiladas • mexican style street corn • beef or chicken rolled tacos • beef, chicken, or pork tamales

vegan option additional \$160 per serving (serves roughly 30 people): vegan fajitas

dessert: choice of churros or mexican style bread pudding



DINNER

Buffets

Minimum of 25 people required

Serviced for one and a half hours, no to go boxes allowed

Includes coffee and iced tea

BBQ BUFFET \$67

includes:

green salad - mixed greens , red onion, tomato, cucumber, blue cheese • potato salad
• coleslaw • baked beans • corn bread with honey butter

choice of three entrees:

bbq pulled pork • whiskey chicken • spare ribs • tri-tip with chimichurri • bbq brisket •
glazed grilled vegetable kabobs

vegan option additional \$160 per serving (serves roughly 30 people): vegan burger

dessert: choice of apple pie or bread pudding

POLYNESIAN LUAU \$65

includes:

tropical fruit display • aloha salad: mixed greens, cabbage, orange segments, snap peas,
sesame dressing • cucumber salad • stir fry vegetables • steamed hapa rice • hawaiian rolls

choice of three entrees:

huli huli style chicken • teriyaki salmon • kalua pulled pork • grilled tofu with hawaiian
barbecue sauce • tuna poke salad • honey glazed ham and pineapple

vegan option additional \$160 per serving (serves roughly 30 people): vegan stir fry

dessert: pineapple upside down cake

CHEF'S CARVING STATION

*\$125.00 attendant fee per hour

served with rolls and condiments

Roasted Turkey Breast \$285

two french cut turkey breasts, an average of 8 lbs. each

serves approximately 50 people

Honey Glazed Ham \$325

two applewood smoked boneless hams, an average of 15 lbs. each

serves approximately 70 people

Prime Rib \$450

one herb roasted ribeye cooked rare, an average of 16lbs. total

serves approximately 40 people



DINNER

Buffet Add-On Stations

Upgrade any existing buffet with one of the following stations

Minimum of 3 stations must be chosen to do independently without a buffet

Serviced for one and a half hours

SEAFOOD BAR \$36

Shrimp, crab, oysters, ceviche, champagne mignonette sauce, cocktail sauce, baja sauce, lemon & drawn butter

MASHED POTATO BAR \$28

Garlic mashed yukon gold potatoes, chopped bacon, shredded smoked cheddar cheese, chives, sour cream, & roasted chicken gravy

SLIDER BAR \$30

Kobe beef, pulled pork, fried chicken, fried local fish, portobello mushroom

STREET TACOS BAR \$29

Carne asada, carnitas, nopales, pollo asado, tortilla chips, salsa bar, jalapenos, & limes

MAC & CHEESE BAR \$30

House made mac & cheese, with bacon, sautéed mushrooms, peas, ham, feta, smoked cheddar, spinach, roasted garlic, chorizo, bread crumbs, truffle oil

SALAD BAR \$27

Romaine lettuce, mixed greens, spinach, arugula, heirloom cherry tomatoes, cucumbers, candied walnuts, raisins, blue cheese, cheddar jack, diced apples, capers, red onion, shredded carrot, assorted dressing bar

DESSERT BAR \$23

Assorted cookies, brownies, lemon bars, chocolate dipped strawberries, assorted petit fours, donut holes with chef choice of sauce trio

LUNCH & DINNER

Vegetarian Entrees

SWEET CORN RISOTTO (VEG, GF) \$50

Wild mushrooms, asparagus, sun dried tomatoes, sweet corn, truffle oil, chives

VEGETARAIN LASAGNA (VEG) \$45

Garlic, spinach, mozzarella, red peppers, white sauce

EGGPLANT TIKKA MASALA (VEG) \$48

Panko and coconut crusted eggplant with hapa rice, tikka masala sauce, shredded coconut, scallions

PESTO ORECCHIETTE (VEG) \$46

Heirloom cherry tomatoes, shredded mozzarella, basil, pine nuts, pesto cream sauce

CAULIFLOWER STEAK (VEG, GF) \$47

Sautéed kale, blistered heirloom cherry tomatoes, grilled romesco

ROASTED BEETS GRAIN BOWL (VEG) \$48

Roasted red and golden beets, farro, quinoa, arugula, goat cheese, shaved almonds, raisins, balsamic dressing

HAND MADE GNOCCHI (VEG) \$52

grilled asparagus, heirloom cherry tomatoes, wild mushrooms, sunchoke puree, spicy carrot nage

PASTA PRIMAVERA (VEG) \$48

penne pasta, bell peppers, snap peas, broccolini, grape tomato, basil chiffonade, chili garlic oil

VEGETABLE NAPOLEON (VEG, GF) \$48

balsamic grilled veggies stacked high and capped with a portobello mushroom drizzled with an aged balsamic glaze

PORTOBELLO MUSHROOM WELLINGTON (VEG) \$52

herb marinated mushrooms, pearl onions, fire roasted peppers, and a goat cheese & garlic cream sauce

DESSERT

Sweet Treats

Warm cinnamon sugar dusted churros
\$40.00 per dozen

Mascarpone filled and sugar dusted cannoli
\$60.00 per dozen

Seasonal fruit tarts
\$8.00 per person

Tiramisu
\$9.00 per person

Flourless chocolate torte
\$8.00 per person

Cheesecake
\$8.00 per person

Carrot cake
\$8.00 per person

Chocolate mousse cake
\$8.00 per person

Strawberry shortcake
\$9.00 per person

Vanilla bean panna cotta
\$8.00 per person

Pineapple upside down cake
\$9.00 per person

Figs and Honey with Yogurt & Granola
\$9.00 per person



all prices subject to an 22% service charge, plus local and state taxes

BEVERAGES

Bar Options

ADDITIONAL BAR INFORMATION

- One bartender provided for up to 125 guests
- Bar minimums will apply

Harbor Room \$400.00

Bay Room \$400.00

Santa Barbara Room \$500.00

Sunset Ballroom \$600.00

100+ people minimum of \$900

Grand Marina Ballroom \$700.00

100+ people minimum of \$1000

- Additional bartender available at a fee of \$100.00 per hour (two hour minimum)
- Cocktail server available at a fee of \$75.00 per hour (two hour minimum)
- Client may select four bottled beer brands for the banquet bar
- Complete wine list available upon request. Availability and prices subject to change
- Corkage fee \$15.00 per 750ml for wines not available through the hotel
- All food and beverage are subject to service charge and appropriate sales tax
- California State law prohibits alcoholic beverages to all persons under 21 years of age. All persons appearing to be under the age of 30 will be required to show valid identification. Consumption of alcoholic beverages by minors will cause service for the event to cease.
- All alcoholic beverages must be consumed in the banquet room or event space
- The Island Palms Hotel promotes responsible alcohol beverage service. A guest may order a maximum of two drinks at a time.

FULL HOSTED BAR

You host the bar for the entire function, or for a specified amount of time. Following the timeline specified, it becomes a cash bar and guests pay directly. The bar is fully stocked with house brands or house and premium brand liquor, domestic beer and imported beer, house wine, soft drinks, juices and mineral water.

SELECT ITEMS HOSTED

You host certain items behind the bar, for example bottled beer, wine, and soft drinks only, all other beverages would be paid for by your guests.

HOSTED BAR TO A CERTAIN DOLLAR AMOUNT

You decide on the dollar amount you want to host at the bar. When and if the bar reached that dollar amount, you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

FULL CASH BAR

The bar is fully stocked with "select" and "premium" brands and guests pay cash for their own beverages



BEVERAGES

Stock the Bar

INDIVIDUAL BEVERAGES

House wine • Woodbridge by Mondavi • \$6

Domestic bottled beer • \$7

Budweiser • Bud Light • Miller High Life • Miller Light • Coors Banquet
Coors Light • Michelob Ultra (contact sales representative for special inquiries)

Imported bottled beer • inquire about selections • \$8

Corona • Corona Light • Stella Artois • Stella Artois Cidre • Heineken
Guinness • Modelo Especial (contact sales representative for special inquiries)

Canned seltzer and cider • \$8

Mineral water, bottled still water, and soft drinks • \$4

WELL • \$9

Hideout Vodka • Clock Tower Gin • Mr. Boston Rum • Montezuma Tequila • Barton Whiskey

CALL • \$11

Tito's Vodka • Tanqueray Gin • Bacardi Rum • Malibu Rum • Sauza Hornitos Blanco Tequila •
Jack Daniel's Whiskey • Bailey's Irish Cream • Kahlua • J&B Scotch

PREMIUM • \$13

Kettle One Vodka • Hendrick's Gin • Bacardi Rum • Patron Silver Tequila • Jameson Irish
Whiskey • Chivas Regal Scotch • Crown Royal Canadian Whiskey • Hennessy Cognac • Grand
Marnier Liqueur

SUPER PREMIUM • \$14

Grey Goose Vodka • Bombay Sapphire Gin • Appleton Signature Rum • Don Julio Reposado &
Silver Tequilas • Johnny Walker Black Single Malt Scotch • Maker's Mark Bourbon

BATCHES

Sold by the gallon • \$150

- Red Sangria
- White Sangria
- Pina Colada Slushy
- Strawberry Jalapeno Margaritas or Traditional Margaritas
- Classic Trader Vic Style Mai-Tai \$150



BEVERAGES

Wine List

House Wines by Robert Mondavi Woodbrige \$6 per glass \$20 per Bottle

Glass	Bottle	
		CHAMPAGNE AND SPARKLING WINES
	\$12	Bellino(Split), Prosecco, Italy
\$8	\$26	Standford, Brut Sparkling, California
\$12	\$45	JCB Brut Rose, Sparkling, France
	\$95	GH Mumm Grand Cordon Brut, Champagne, France
	\$120	Veuve Clicquot, Yellow Label Champagne, France
		SAUVIGNON BLANC
\$8	\$30	Bliss Family Vineyards, Sauvignon Blanc, Mendocino
\$9	\$34	Oyster Bay, Sauvignon Blanc, Marlborough, NZ
\$10	\$35	Brutocao, Sauvignon Blanc, Mendocino, CA
		CHARDONNAY
\$8	\$30	Bliss Family Vineyards, Chardonnay, Mendocino
\$9	\$36	Hess, Chardonnay, Monterey County Shirtail Ranches
\$15	\$56	La Crema, Chardonnay, Sonoma Coast
		OTHER WHITES
	\$45	Carl Ehrhard, Riesling, (Semi-Dry)Germany
\$9	\$34	Oynos, Organic Pinot Grigio, Italy
\$11	\$39	Pitule, Moscato D'asti, DOC Italy
\$8	\$30	Rose The Day, Rose, Sonoma County
		PINOT NOIR
\$9	\$34	Bliss Family Vineyards, Pinot Noir, Mendocino
\$15	\$56	La Crema, Pinot Noir, Monterey
		MERLOT
\$8	\$30	Bliss Family Vineyards, Merlot, Mendocino
\$13	\$50	Kennan Estate, Merlot, Napa, CA
		CABERNET SAUVIGNON
\$9	\$34	Bliss Family Vineyards, Cabernet Sauvignon, Mendocino
\$13	\$50	Justin, Cabernet Sauvignon, Paso Robles, CA
		OTHER REDS
\$9	\$34	7 Deadly Zins, Zinfandel, Lodi Old Vine
\$12	\$45	Serbal, Malbec, Mendoza, Argentina
\$15	\$56	Sky Valley Cellars, Sangiovese, Ramona(Local)



POLICIES & PROCEDURES

SERVICE CHARGE AND SALES TAX

All food, beverage, meeting room rental, labor, and equipment rentals are subject to the current service charge and applicable California sales tax. Please note that the service charge is taxable. Service charge is subject to change.

TIME RESTRICTIONS

The latest an event may be held in the ballroom is 12:00AM. All events are blocked based on their contracted start and end times. Times may be extended at an additional charge per hour, based on availability.

DEPOSIT AND PAYMENT

A non-refundable, non-transferable deposit is due with the signed contract to confirm space. The estimated remaining balance of charges is due five business days prior to your event. All deposits are applied to the final balance and are non-refundable.

FOOD AND BEVERAGE

All food and beverage must be supplied by the Hotel. Food and beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate food and beverage that is brought onto the property in violation of the policy. Meals that are served after 2:00PM will be priced as dinner functions. Service charge and sales tax do not contribute to the minimum expenditure and will be added to all charges. If the food and beverage minimum is not met, the difference is charged as room rental.

ALCOHOL AND MINORS

The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or anyone under the influence of alcohol, in accordance with the California State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of California.

MENU

Prices are subject to change. Your menu selections should be determined at least 30 days prior to your event. Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. If you choose to offer your guests a choice between two main entrees, the highest price will be assessed to all guests. A place card per guest is required to indicate their meal selection.

GUARANTEE

The final guest count must be specified five business days prior to your function. This number is considered a guarantee and cannot be reduced. Charges will be based on the number of people served or the guarantee, whichever is greater. We are prepared to serve 5% over for unexpected guests.

CONFIRMATION AND SET UP REQUIREMENTS

Final menu items, room arrangements, and other details pertaining to this function are outlined on the Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, etc. Resetting of event space from previously agreed set-ups per your Banquet Event Order may result in additional cost to the group in the form of meeting room rental.

DECORATIONS AND SEATING

All decorations must be approved by the sales and catering department and must meet San Diego Fire Department regulations. The Hotel provides tables, banquet chairs, house linens, mirror base, 3 votive candles per dining table, dance floor, glassware, silverware, and china. Confetti, glitter, sand, and candles without a votive are strictly prohibited. Cleaning fines may apply. Your final floor plan will be based on your final guarantee and will be determined five business days prior to your event.

SIGNS AND DISPLAYS

All signs, displays, or decorations proposed by the client are subject to the Hotel's approval. All registration, directional, or advertisement signs must be printed in a professional manner. No signs, banners, display, or exhibits will be permitted in the public areas of the hotel without prior hotel approval. Flammable substances and smoke machines are not permitted anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, adhesives, or any other substance without prior hotel approval.

OUTSIDE VENDORS

Your vendors have access to your event location no earlier than two hours prior to the start of the function. A minimum amount of disturbance will allow our banquet staff to set up the function properly and in a timely manner. A list of suggested vendors will be provided to you upon request. All vendors providing services at the hotel must provide a certificate of insurance naming the Best Western Plus Island Palms Hotel & Marina as an "Additional Insured" on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advance prior to the event.

PERSONAL ITEMS

The Hotel recommends you assign an attendant to look after your personal items and equipment. The Hotel will not be responsible for any items brought to your event or rented by your outside vendors. It is your responsibility to return any equipment to the vendor after the event. All items must be taken at the conclusion of the event. We cannot guarantee storage or safe return of any item left in the event space after your event.

PACKAGES

Special arrangements will need to be made with the Sales & Catering Office in advance if sending packages/boxes of more than 2 lbs. Each package/box weighing more than 2 lbs will be charged a \$10 per package/box storage and service fee for receiving or shipping to/from the hotel. The Hotel does not assume responsibility for damage or loss of any merchandise left or sent into the Hotel prior to, during, or following a function. **THE HOTEL IS NOT RESPONSIBLE FOR ANY ITEMS LEFT IN THE BANQUET ROOM.** Hotel will accept shipments no sooner than three (3) working days prior to the function date. The packages need to be clearly marked with the name of meeting, name of on-site contact and date of function. The group on-site contact is responsible for shipping any materials after the function. The Hotel is not liable for any materials left without proper shipping information



BON APPETIT!

2051 Shelter Island Drive, San Diego, CA 92106
Sales & Catering Department: 619.814.1193
Islandpalms.com