



Catering & Events

MENU

SPRINGHILL SUITES®
MARRIOTT

O'SIDE PIER

catering & events

Breakfast

All breakfasts include selection of freshly brewed coffee, decaffeinated coffee, variety of herbal teas, fresh lemons and honey. Switch to Egg white for \$4 / per person

BOOGIE BOARD BREAKFAST | \$22 / person

Bakery Selection of Muffins and Danishes
Sliced Seasonal Fruits, Berries
Selection of Fruit Juices

SURF BOARD BREAKFAST | \$30 / person

Surfer Burrito
Bakery Selection of Muffins and Danishes
Sliced Seasonal Fruits, Berries
Selection of Fruit Juices

HOT BELLS N' WHISTLES BREAKFAST | \$34 / person

Beach Buns, Sliced Bread
Yogurt, Granola, Dried Fruit
Scrambled Eggs
Roasted Breakfast Potatoes
Apple Wood Smoked Bacon
Sliced Seasonal Fruit, Berries
Selection of Fruit Juices

Breakfast Additions

Based on 15 person minimum

SPECIALTIES	\$ / person
Surfer Burrito: Scrambled Egg, Poblano, Potato,	\$9
Chorizo, Guacamole, Salsa, Pepper Jack, Crema	
"The Classic" Egg, Shaved Ham, White Cheddar,	\$9
Croissant Sandwich	

A LA CARTE ADDITIONS	\$ / person
Roasted Potatoes	\$3
Honey Scented Fruit Salad	\$4
Granola Bars	\$3
In House Trail Mix	\$4
Turkey Bacon	\$4
Turkey Sausage	\$4
Granola, Fruit & Yogurt Parfaits	\$6
Steel-Cut Oatmeal (Dried Fruits, Toasted Pepitas)	\$4

1hr Service

BAKERY ADDITIONS:	\$ / dozen
Bagels, Whipped Cream Cheese	\$45
Assorted Muffins & Pastries	\$40

BEVERAGE ADDITIONS	
Coffee or Decaf Coffee or Hot Tea	\$60 / gallon
Pitchers of Juice (Orange, Grapefruit, Cranberry)	\$30 / pitcher
Freshly Squeezed Lemonade	\$32 / pitcher
Mineral Waters (Acqua Panna, Topo Chico)	\$5 / bottle
Soda (Sierra Mist, Diet Sierra Mist, Pepsi, Dr. Pepper, Crush)	\$4 / can
Red Bull (Regular, Sugar Free)	\$5 / can
Naked Juices (Assorted)	\$7 / bottle

15 person minimum. Please note all menu items are subject to a 24% taxable service charge.

Lunch

All lunches served with iced tea and water

SODAS | \$3 / each

Based on consumption

SOUP N' SALAD | \$36 / person

Soup Selections: Choose (2)

- Clam Chowder
- Fire Roasted Tomato Basil
- Pork Green Chili
- Chef's Choice (Seasonal)

Salad Selections: Choose (2)

- Caesar Salad: House-made Croutons, Fried Capers, Parmigiano Reggiano, Romaine Hearts
- Farmer's Green Salad: Shaved Carrots, Cucumber, Cherry Tomatoes, Mesclun Greens
- Cucumber Salad: Cucumber, Roma Tomatoes, Red Onion, Parsley, Simple Vinaigrette
- Farfalle Pasta Salad: Fresh Herbed Vegetables, Green Olives, Feta Cheese, Cherry Tomatoes, Artichokes

Dessert:

- House Baked Cookies, Brownies

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DELI STYLE | \$46 / person

Meats: Choose (3)

- Honey Ham
- Shaved Turkey
- Roast Beef
- Tuna Salad

Cheese Selections: Choose (3)

- Swiss
- Monterey Jack
- Cheddar
- Pepper Jack

Includes the following:

Your Choice of Pasta Salad or Potato Salad
Farmers Green Salad
Baguette, Sliced Breads
Lettuce, Tomato, Cucumber
Mayo, Dijon Mustard, Dill Pickles
Selection of Chips

Dessert:

- House Baked Cookies, Brownies

TACO BAR | \$45 / person

FOR TACO BAR OPTIONS - PLEASE REFER TO DINNER MENU

Lunch Box Selections

All boxed lunches are served with bottle of water. Choose (3)

TRADITIONAL BOXED LUNCH | \$30 / person

Includes chips, cookie, piece of whole fruit

- Turkey, Swiss, Avocado, Spring Greens on Sourdough, Garlic Aioli
- Roast Beef, White Cheddar, Horseradish Aioli, Lettuce on Sourdough
- Tuna Salad, Avocado, Tomato, Lettuce, and Cheddar on Whole Wheat
- Grilled Chicken, Cheddar, Avocado, Tomato, and Chipotle Aioli served on Flour Tortilla

BEACHSIDE BBQ LUNCH BUFFET | \$43 / person

- Farmer's Green Salad: Shaved Carrots, Cucumber, Cherry Tomatoes, Ranch Dressing
- Applewood Smoked Bacon and Potato Salad: Cheddar & Jack Cheese, Onion, Celery, Fresh Herbs
- Mesquite Smoked Brisket and Marinated Chicken Breast (Or Grilled Hamburgers)
- Brioche Buns and Sourdough, House made Spread
- Lettuce, Tomato, Red Onion, Sliced Cheddar

Dessert:

- House Baked Cookies, Brownies and Blondies

20 person minimum. Please note all menu items are subject to a 24% taxable service charge.

take a breather

Breaks

BEVERAGE BREAK | \$10 / person

Freshly Brewed Coffee
Decaffeinated Coffee
Variety of Herbal Teas
Fresh Lemons
Honey

VEGGIE REFRESHER | \$16 / person

Seasonal Whole Fruit
Vegetable Crudité
House Made Dip
Granola
Freshly Brewed Coffee
Decaffeinated Coffee
Variety of Herbal Teas
Fresh Lemons
Honey

THE HIKER | \$14 / person

Granola Bars
Trail Mix
Freshly Brewed Coffee
Decaffeinated Coffee
Variety of Herbal Teas
Fresh Lemons
Honey

SALTY | \$16 / person

Popcorn
Pretzels
Potato Chips
Iced Tea

SWEET | \$16 / person

Assorted Cookies
Brownies
Chocolate Dipped Rice Krispy Treats
Iced Tea

BUILD YOUR OWN PARFAIT | \$16 / person

Plain Greek Yogurt
Seasonal Fruit Yogurt
Housemade Granola
Slivered Almonds
Honey
Fresh Berries

ADDITIONS:

Selection of Naked Juices **\$6 each**

*Prices are per person, based on
60 minutes of continuous service per break.
If the minimum number of people is not
met, a service fee will be applied.
20 person minimum*

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HAPPY BELLIES
*sound
minds*

Ready. Set. Eat.

We will be happy to help you coordinate your event.
For assistance contact us at **760.231.4063**

meetings

All Day Packages

Minimum 20 people. Served from 8 a.m. - 5 p.m.

SURF BOARD MEETING PACKAGE \$55 / person

Continental Breakfast
Morning OR Afternoon Break
Meeting Room
AV (Projector, Screen, Pads and Pens)
Upgrade to Hot Bells n Whistles \$9

BEACH BREAK PACKAGE \$65 / person

Morning OR Afternoon Break
Deli Style/Taco Bar
Meeting Room
AV (Projector, Screen, Podium Only)

THE BEACH PARTY PACKAGE \$75 / person

Continental Breakfast
Deli Style/Taco Bar
Afternoon Refresher
Meeting Room
AV (Projector, Screen, Podium Only)
Upgrade to Hot Bells n Whistles \$9

MEETING ONLY PACKAGE \$40 / person

Coffee, Water, Tea Service
Meeting Room
AV (Projector, Screen, 1 power strip / 5 people,
Podium, Pads and Pens)



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meetings

Audio Visual

A/V AND EQUIPMENT RENTAL - IN HOUSE

Projector & Screen	\$300
Flip Chart with Markers	\$40
Easel with Markers	\$30
Power Strip	\$8
Extension Cord	\$8
Auxiliary Cable	\$8
Screen only	\$50
Heaters	\$130
High Speed Internet	<i>Complimentary</i>

A/V AND EQUIPMENT RENTAL - OUTSOURCED

One time delivery charge of \$95 will be applied to all outsourced rentals

Projector	\$300
Wired Mic	\$50
Wireless Mic w/Speakers	\$320
Ballroom Chairs	\$10/chair
Resin Chairs	\$8/chair
Chiavari Chairs	\$10/chair
Chair Covers	\$10/chair cover
Dance Floor	\$3/square
Red Carpet	\$126/50 ft
Market Umbrella	\$72/umbrella
Bamboo Arch	\$120

Specialty Linens

120" Cocktail	\$22/linen
132" Banquet Round	\$30/linen
Cocktail Sash	\$3/sash

**full list of colors and sizes available upon request - pricing subject to change based on linen choices*

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catering & events

Reception

APPETIZERS

Priced Per Person

COLD

Ahi Tuna Skewers, Citrus Soy, Cucumber, Wasabi Aioli, Sesame Seed	\$9
Smoked Salmon Rillettes, Crostini, Fried Caper, Dill, Citrus Zest	\$7
Ceviche Tostada, Lime Cured Pacific Rockfish	\$7
Caprese Skewer, Mozzarella Fresca, Cherry Tomato, Basil, Balsamic	\$5
Avocado Toast, Charred Pepper Relish, Pickled Onion	\$5

PLATTERS

Serves 20-25 guests

Artisanal Cheese Display **\$185**

- Hand Crafted Imported & Domestic Cheese Selection with Fig Jam, Local Fruits, Honey and Spicy Nut Mix - assorted crackers

Seafood Platter **\$250**

- Baja Ceviche, Augachiles, Peel and Eat Shrimp, Tortilla Chips

Crudités

- Fresh Seasonal Vegetables, Herb Dressing **\$70**
- Fresh Seasonal Fruit Display **\$90**

Hummus Platter **\$80**

- House-made Hummus & Warm Pita

HOT

Baja Crab Cakes, Chipotle Aioli	\$10
Corn Elote Fritters	\$5
Bacon Wrapped Jalapeño, Wild Shrimp, Cotija Cheese	\$10
Albondigas, Spanish Style Meatballs, Adobo	\$6
Chicken Empanadas, Queso Mexicano	\$6

DESSERTS

Priced Per Dozen or Per Platter (20-25 guests)

Cookies	\$35/dozen
Mexican Chocolate Brownies	\$30/dozen
Meyer Lemon Cheesecake	\$160
Apple Brown Betty	\$160

TAKE ONE DOWN
*pass it
around*

20 person minimum. Please note all menu items are subject to a 24% taxable service charge.

catering & events

Reception

Banquet Drink Selections

HOSTED BAR

Standard Brands	\$9
Premium Brands	\$10
Domestic & Imported Bottles	\$8
Craft Bottles	\$8
Standard Wine	\$9
Sodas	\$6

BLOODY MARY BAR

Satisfy your craving with: Celery, Dill Pickles, Pickled Green Beans, Pearled Onions, Olives, Bacon, Cheddar and Pepper Jack Cheese Cubes, Horseradish, Worcester Sauce, Tabasco, Black Pepper

Premium Vodka **\$22 / person**
first hour **\$13 / person** | each additional hour

House Vodka **\$18 / person**
first hour **\$11 / person** | each additional hour

MIMOSA BAR

Orange Juice, Cranberry Juice, Grapefruit Juice, Pomegranate Juice, Strawberries, Blackberries, Blueberries, Raspberries

Chandon Sparkling Wine **\$14 / person**
first hour **\$10 / person** | each additional hour

House Sparkling Wine **\$12 / person**
first hour **\$9 / person** | each additional hour

**Bartender Required at \$150++*

CASH BAR

Standard Brands	\$9
Premium Brands	\$11
Domestic & Imported Bottles	\$8
Craft Bottles	\$9
Standard Wine	\$10
Sodas	\$6

HOSTED OPEN BAR PACKAGES

Call Brands (2 hours, \$10 each additional hour) **\$28 / person**
Premium Brands (2 hours, \$12 each additional hour) **\$34 / person**

Domestic & Imported Beer

Bud Light, Corona, Stella, Goose Island IPA

Craft Bottles

Firestone 805 Blonde, Stone IPA, Coronado Orange Wheat, Pizza Port Chronic Amber Ale

TAKE ONE DOWN
*pass it
around*

Dinner

All dinners served with choice of iced tea or coffee

GALA DINNER | \$65 / person • 1pc / person; each choice

Appetizers: Choose (2) - 30 min Service Time

- See Appetizers

Salad: Choose (1)

- Baby Spinach, Apricot, Pickled Onion, Bleu Cheese, Sherry Vinaigrette
- Farmers Green Salad: Shaved Carrots, Cucumber, Cherry Tomatoes, Mesclun Greens, Ranch Dressing
- Caesar Salad: Fried Capers, House-made Croutons, Parmigiano Reggiano, Romaine Hearts

The Main Attraction: Choose (2)

Served with Fresh Baked Breads, Whipped Butter, Sea Salt

- Roasted Chicken Breast with White Wine Balsamic and Tomato Beurre Blanc
- Blackened Mahi Mahi
- Chimichurri Marinated Bistro Filet
- Marinated Pan Seared Salmon
- Mesquite Grilled Shrimp

Sides: Choose (3)

- Rice Pilaf
- Haricot Vert: Steamed with Olive Oil and Sea Salt
- Rustic Red Mashed Potatoes
- Sautéed Vegetables
- Grilled Asparagus
- Cheddar Grits
- Herb Roasted Potatoes

Dessert: Choose (2)

- Mexican Chocolate Cola Cake
- White Chocolate Macadamia Nut Blondies
- New York Cheese Cake with Wild Berry Compote
- Churros with Caramel Sauce

20 person minimum. Please note all menu items are subject to a 24% taxable service charge.

TACO BAR | \$45 / person

Includes chips and salsa

Tortillas: Choose (1)

- Fresh Corn
- Flour
- Combination

Proteins: Choose (3)

- Chicken Adobada: Achiote Marinated Chicken, Slow Braised
- Marinated Mahi Mahi: Pacific Mahi Mahi Marinated In Olive Oil, Garlic, and Fresh Herbs
- Pork Carnitas: Slow Cooked Pork Butt with Citrus and Garlic
- Guajillo Braised Short Rib: Certified Angus Beef Short Ribs 12 Hour Braised In Guajillo Chile Sauce
- Blistered Peppers and Onions: Seasoned and Grilled Red and Green Bell, Poblano and Onion

Sides: Choose (2)

- Red Rice
- Brown Rice
- Charro Beans
- Black Beans

Toppings: Included

- Shaved Cabbage, Pico De Gallo, Shredded Cheese, Cotija Cheese, Onion, Jalapeño, Chipotle Aioli, Crema, Mexicana, Roasted Tomato Salsa

Dessert:

- Churros with Caramel Sauce

TUSCAN GARDEN DINNER | \$55 / person

- Caesar Salad: Fried Capers, House-made Croutons, Parmesan, Lemon, House-made Caesar Dressing
- Antipasto Pasta Salad: Farfalle Pasta, Genoa Salami, Roma Tomato, Giardiniera, Parmesan, White Balsamic Dressing
- Ratatouille: Zucchini, Yellow Squash, Eggplant, Sweet Onion, Tomato
- Grilled Italian Sausage with Roasted Peppers and Onions

Dessert:

- House Baked Cookies, Brownies and Blondies

SAVORY
local
flavors



Catering O'side Style

SPRINGHILL SUITES®
MARRIOTT

O'SIDE PIER