# PRIVATE EVENTS JOEY MANHATTAN BEACH

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At JOEY we believe the first step in creating an exciting, unforgettable event starts with selecting the perfect style experience for your group.

## Social Experience

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot pass canapes and jaw-dropping platters. This experience is catered to meet your specific needs and focuses on creating a social space for your group.

## Globally-Inspired Experience

Take a tour of our Globally Inspired cuisine in this multi-course set menu. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

## Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

We know. It's hard to choose. Why not combine more than one for the ultimate experience? Ask your dedicated event coordinator for more details.

### LIVE ACTION STATIONS

Mingle around the room and enjoy a variety of our live action food + beverage stations, hot pass canapes and jaw-dropping platters. This experience focuses on creating a social space for your group, where you can watch our chefs in action.

Duration: 2 hours

PRICED FOR 25 GUESTS

SUSHI STATIONS

SUSHI CONE | 480 tempura prawn, avocado, spicy mayo, tobiko

SEARED SALMON SUSHI | 480 fire torched salmon, umami sauce, shaved serrano pepper

#### STEAK & RAVIOLI STATION

STEAK & RAVIOLI BIANCO | 575 grilled sirloin, prawns, grana padano, truffle beurre blanc sauce

#### CAVIAR BAR

Various sizes available | MP caviar with warm gaufrettes chips, sour cream, finely diced shallots and fresh chives

#### CHEESECAKE STATION

## CRÈME BRÛLÉE CHEESECAKE | 280

fresh strawberry compote, whipped cream

PAELLA STATION SERVES 100

PAELLA | 1,800 saffron broth, chicken & prawn with chorizo





### PASSED CANAPES

#### **12 BITES**

JAPANESE GYOZA | 42 pork dumplings with hot mustard

TRUFFLE FRIES | 25 grainy mustard aioli

KOREAN FRIED CAULIFLOWER | 25 sweet spicy Korean chili miso paste, toasted sesame seeds

NY PEPPERCORN STEAK BITES | 75 cooked medium-rare, peppercorn sauce

GUAC AND CHIPS | 28 cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

BLACKENED CHICKEN BITES | 40 chicken, warm potato + bacon salad

BUTTER CHICKEN SPOONS | 40 aromatic basmati rice

CRAB CAKES | 65 crab, shrimp, corn with panko crust, apple fennel salad, house-made tartar

LOBSTER AND PRAWN SUSHI TACO | 70 mango, coconut lime dressing, avocado mousse, sushi rice, crispy wonton shells

### CRÈME BRÛLÉE CHEESECAKE | 48

fresh strawberry compote, whipped cream





#### STATIONARY APPETIZERS

HUMMUS PER ORDER | 25 tzatziki, dill + olives, crispy pita

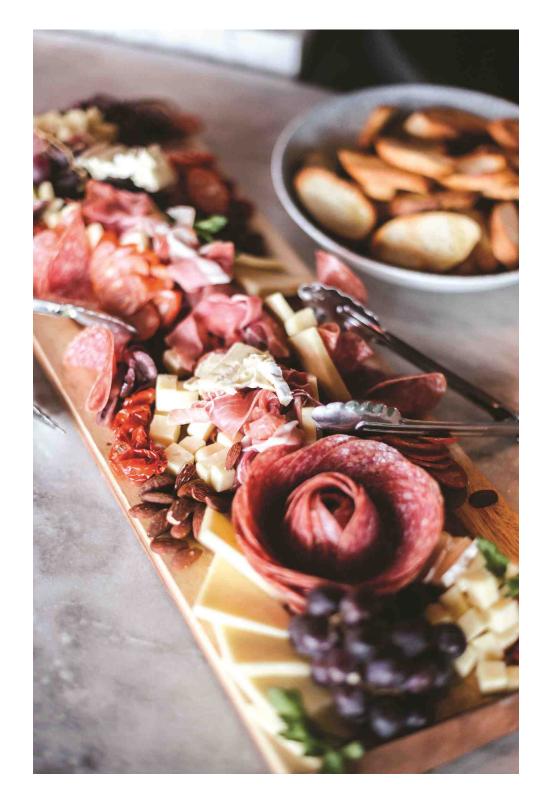
GUAC AND CHIPS PER ORDER | 22 cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

SUSHI PLATTER SERVES 20-25 | 270 variety of our seared salmon sushi and tuna & avocado crunch roll

ARTIZINAL CRUDITÈ SERVES 20-25 | 150 seasonal assortments of vegetables, hummus and parmesan dip

CHARCUTERIE PLATTER SERVES 20-25 | 335 olive oil crostini, locally produced cured meats and cheeses, condiments + accompaniments

CHEESECAKE PLATTER SERVES 20-25 280 fresh strawberry compote, whipped cream



## Globally-Inspired Lunch Menu

Take a tour of our Globally Inspired cuisine in this multi-course set menu. This allows your guests to have the choice within each course to customize their experience. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

40 PER GUEST

COURSE 1

HOUSE SALAD

#### **COURSE 2**

GRILLED CHICKEN CLUB spicy mayo, aged cheddar, smoky bacon, fries

CRISPY TOFU BOWL korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

#### 60 PER GUEST

#### FOR THE TABLE

HUMMUS tzatziki, dill + olives, crispy pita

 $\mbox{GUAC}$  &  $\mbox{CHIPS}$  cilantro, fresh lime, cherry tomatoes, serranos, feta cheese, warm tortilla chips

#### **COURSE 1**

HOUSE SALAD

#### **COURSE 2**

GRILLED CHICKEN CLUB spicy mayo, aged cheddar, smoky bacon, fries

#### STEAK FRITES

CAB sirloin cooked medium-rare, garlic butter, rocket greens, cherry tomatoes, fries

#### CRISPY TOFU BOWL

korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

#### TUNA POKE BOWL

sashimi grade ahi tuna poke, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

## Globally-Inspired Dinner Menu

Take a tour of our Globally Inspired cuisine in this multi-course set menu. This allows your guests to have the choice within each course to customize their experience. Want to elevate your experience? Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

#### 75 PER GUEST

#### **COURSE1**

HOUSE SALAD

#### **COURSE 2**

CLASSIC SIRLOIN CAB® sirloin, mashed potatoes, seasonal vegetables

HERB CRUSHED SALMON cooked medium-rare, mashed potato, seasonal vegetables

CAJUN BLACKENED CHICKEN warm potato salad, bacon + horseradish aioli, creamy coleslaw

CRISPY TOFU BOWL korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

#### COURSE 3

CRÈME BRÛLÉE CHEESECAKE fresh strawberry compote, whipped cream

#### 100 PER GUEST

#### FOR THE TABLE

HUMMUS tzatziki, dill + olives, crispy pita

#### COURSE 1

#### HOUSE SALAD

#### COURSE 2

CLASSIC FILET cooked medium-rare, mashed potatoes, seasonal vegetables

HERB CRUSHED SALMON mashed potato, seasonal vegetables

CAJUN BLACKENED CHICKEN warm potato salad, bacon + horseradish aioli, creamy coleslaw

CRISPY TOFU BOWL korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

#### COURSE 3

CRÈME BRÛLÉE CHEESECAKE fresh strawberry compote, whipped cream

#### 135 PER GUEST

#### FOR THE TABLE

HUMMUS tzatziki, dill + olives, crispy pita

SEARED SALMON SUSHI fire torched salmon, umami sauce, shaved serrano pepper

#### **COURSE 1**

HOUSE SALAD

#### **COURSE 2**

**RIBEYE** bone-in cooked medium-rare, peppercorn sauce, mashed potatoes, seasonal vegetables

SAKE GLAZED CHILEAN SEA BASS wok-fired vegetables, gold potatoes, dashi broth

CAJUN BLACKENED CHICKEN warm potato salad, bacon + horseradish aioli, creamy coleslaw

RAVIOLI BIANCO prawns, crispy onions, truffle beurre blanc, grana padano

CRISPY TOFU BOWL korean chili spiced tofu, crispy wontons, papaya slaw, chili crisp, carrot miso dressing, coconut rice

#### **COURSE 3**

CRÈME BRÛLÉE CHEESECAKE fresh strawberry compote, whipped cream

## Family-Style Experience

Gather around the table in an intimate setting like you would at home. Pass plates, pour wine and create memories all while enjoying JOEY's signature menu items done family-style.

Vegetarian options available upon request.

60 PER GUEST

75 PER GUEST

COURSE 1

HOUSE SALAD

#### COURSE 2

SPAGHETTI POMODORO calabrian chili spiked tomato sauce, whipped ricotta, fresh basil, parmesan

**BLACKENED CHICKEN** 

COLESLAW POTATO SALAD COURSE 1

HOUSE SALAD

HUMMUS PLATTER tzatziki, dill + olives, crispy pita

#### COURSE 2

CHICKEN PARMESAN spaghetti pomodoro, mozzarella, cheese, fresh basil

HERB CRUSHED SALMON truffle beurre blanc sauce

SEASONAL VEGETABLES MASHED POTATOES

#### COURSE 3

CRÈME BRÛLÉE CHEESECAKE fresh strawberry compote, whipped cream 95 PER GUEST

COURSE 1

HOUSE SALAD

HUMMUS PLATTER tzatziki, dill + olives, crispy pita

#### **COURSE 2**

RAVIOLI BIANCO prawns, crispy onions, truffle beurre blanc, grana padano

NEW YORK STEAK cooked medium-rare, peppercorn sauce

GARLIC BUTTER PRAWNS SEASONAL VEGETABLES MASHED POTATOES

#### COURSE 3

CRÈME BRÛLÉE CHEESECAKE fresh strawberry compote, whipped cream

## Steakhouse Experience

This family stlye steak menu allows you to select your preferred cut, sides and sauce. Gather around the table in an intimate setting like you would at home. Available for most group sizes, served medium-rare.

Ask your dedicated Event Manager to turn this into a tasting experience by pairing courses with our award winning wine selection.

#### 80 PER GUEST

#### FOR THE TABLE

HUMMUS PLATTER tzatziki, dill + olives, crispy pita

#### COURSE 1

HOUSE SALAD

#### COURSE 2

CHOOSE YOUR CUT

NEW YORK +30

RIBEYE +50

SIRLOIN FILET +25

CHOOSE ONE FRENCH FRIES POTATO SALAD MASHED POTATOES FULLY LOADED +5 TRUFFLE +10 LOBSTER +15

CHOOSE TWO

ASPARAGUS BROCCOLINI MISO MUSHROOMS SNAP PEAS WITH GINGER ROASTED CAULIFLOWER CHOOSE ONE

PEPPERCORN SAUCE RED WINE JUS

#### COURSE 3

CRÈME BRÛLÉE CHEESECAKE

fresh strawberry compote, whipped cream

# Bar Service Options

### OPEN BAR

All guests drinks on to host's billing. Additional non-alcoholic options below. Price limits available, see '*Tiers*' on the following page.

## WINE SERVICE

Feature bottled wine selections, priced per bottle.

## DRINK TICKETS

Select amount of tickets provided to your guests, charged as redeemed. Price limits available, see '*Tiers*' on the following page.

## NON-ALCOHOLIC OPTIONS

**\$5 PER GUEST** Unlimited Pop, Drip JJ Bean Coffee

### CONSUMPTION BASED

Any non-alcoholic beverage ordered would be added on to your final billing. This can include other options such as lattes, cappos, espressos or mocktails.



## Bar Service Options

### **RESTRICTION TIERS**

TIER 1	NO RESTRICTIONS	Guests can order any drink

TIER 2 \$35 DRINK CAP

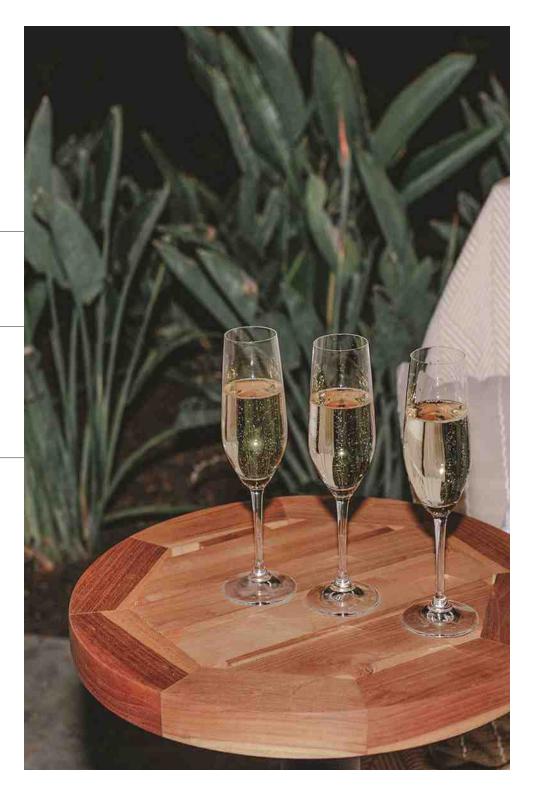
Guests can order any drink under \$35, plus double drinks and more premium wine options

TIER 3 \$25 DRINK CAP

Guests can order any drink under \$25, including house-wines only, all draft beer, all signature cocktails, rail liquor, and non-alcoholic beverages

### TIER 4 \$20 DRINK CAP

Guests can order any drink under \$20, including house-wines only, all draft beer, most signature cocktails, rail liquor, and non-alcoholic beverages



#### **BEVERAGE STATIONS**

A dedicated bartender, visual display and fresh ingredients at these lively action stations.

Duration: 2 hours

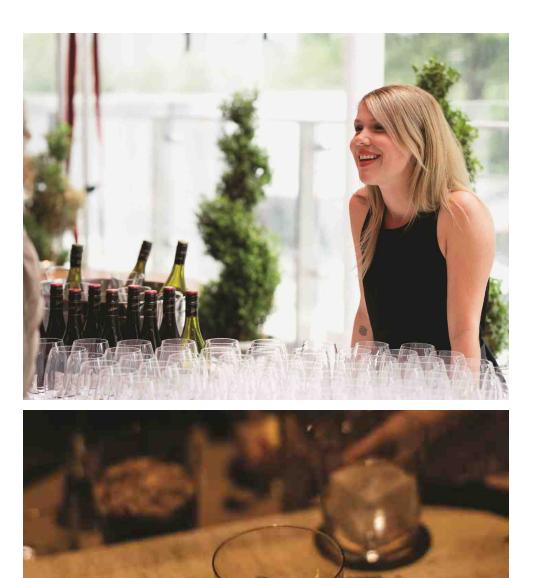
### WINE BAR PRICE | BY THE BOTTLE

A dedicated bartender and full selection of available wine and bubbly from our menu Your choice of red, white, rosé, and bubbly served by the bottle.

### SMOKED OLD-FASHIONED OR NEGRONI STATION

SERVES UP TO 25 GUESTS | 525

Hit all the senses with this buzz-worthy beverage station. A dedicated bartender will light-up the room with the aroma of smoked applewood while preparing our elevated version of these classic cocktails.





## The Room

Our full event planning services at JOEY Manhattan Beach will cater to your every need and make any occasion memorable. Flexible seating arrangements in the dining room, Lounge and Patio make the perfect setting for corporate events and celebrations.

On-site event coordinators Family + birthday celebrations Corporate lunch Cocktail reception

Full buyouts

#### PARKING

Free parking is available in Manhattan Village.



## The Room

#### **FLOOR PLAN**



(Semi-private)

30 Seated



### INDOOR/ OUTDOOR LOUNGE

(Semi-private)

The Indoor/Outdoor Lounge is a semi-private space encompassing the best of both worlds and is perfect for social events. It consists of 6 High-top tables, both inside the lounge and on our covered patio.

30 Seated

## **G** PATIO

The fully private patio space offers the versatility to be open air, or enclosed and well-heated. Great for social events and seated dining.

40 Seated

