



Restaurant Private Dining

Harborside Restaurant offers a Private Dining Room for groups up to 25 people. With a partial waterfront view this room is perfect for private business meetings, family celebrations, or small groups.





Restaurant Small Groups

Lunch Package #1

(for groups of 16 – 50)

Lunch includes

Choice of beverage (coffee/tea/soda)

Lunch Entrees (choose 3)

BBQ Chicken Salad

spring mix / grilled chicken breast / black beans / avocado / roasted corn
tomatoes / mixed cheeses / tortilla strips / barbecue ranch dressing on the side

Harborside Bacon Cheese Burger

fresh beef / cheddar cheese / bacon / lettuce / tomato / onion
1000 island dressing / brioche bun / french fries

Sourdough Patty Melt

fresh ground beef / provolone cheese / caramelized onions / 1000 dressing
grilled parmesan sourdough / french fries

Chicken Pesto Pasta

grilled chicken / tomatoes / mushrooms
pesto / cream sauce / penne / garlic bread

Santa Fe Chicken Wrap

blackened chicken / corn salsa / lettuce / cheese / avocado / tomatillo sauce
flour tortilla / french fries

Tuna Melt

tuna salad / sliced tomatoes / cheddar cheese / avocado
grilled sourdough / french fries

Pasta Primavera

fresh seasonal vegetables / olive oil / penne pasta / garlic toast (v)

We are able to produce an additional item for dietary sensitive guests.

\$29 per person, or add a soup, salad or dessert **plus \$6**

(Price does not include sales tax or gratuity)

Please inform your server in advance if you have any food allergies or need assistance with ordering special.
An Automatic Gratuity of 20% will be added to parties of 12 or more, and we can only divide up checks evenly between payments.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. "gf" means this item is gluten free. "v" is vegetarian with no meat or seafood but may include dairy or eggs. "df" is dairy free no dairy or meat products 150910



Restaurant Small Groups

Dinner Package #1

(for groups of 16 – 25)

Dinner includes

Choice of beverage (coffee/tea/soda)

Chef's Choice of Dessert

Dinner Entrees (choose 3)

Shrimp Linguine

large shrimp / tomatoes / garlic / white wine / basil cream sauce / parmesan cheese / garlic bread

Grilled Atlantic Salmon

fresh canadian salmon / lemon beurre blanc / capers / seasonal vegetables / rice pilaf

Chicken Piccata

breaded all-natural chicken breast / lemon caper sauce / loaded mashed potatoes / seasonal vegetables

Half and Half

two coconut shrimp / two fish and chips / cocktail sauce / tartar sauce / cole slaw / french fries

Baby Back Ribs

half rack / barbeque sauce / cole slaw / french fries

Shrimp Scampi

large shrimp / sauteed / garlic wine butter / seasonal vegetables

Flat Iron Steak

half pound / sliced / cooked medium rare / brown gravy
loaded mashed potatoes / seasonal vegetables

Hawaiian Mac Nut Opakapaka

macadamia nut & panko crusted / pan seared / tropical fruit salsa / sweet chili sauce
seasonal vegetables / rice pilaf

We are able to produce an additional item for dietary sensitive guests.

\$45 per person, or add clam chowder or house salad \$6

(Price does not include sales tax or gratuity)

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Restaurant Small Groups

Lunch Package #2

(for groups of 16 – 50)

Lunch includes

Choice of beverage (coffee/tea/soda)

Lunch Entrees (choose 3)

Shrimp and Crab Louie Salad

jumbo shrimp / wild caught crab meat / avocado / tomatoes / egg
1000 island dressing on the side (gf)

Mahi Tacos

grilled mahi tacos / cilantro tomatillo aioli / cabbage / pico de gallo / guacamole
sour cream / two corn tortillas / black beans / rice pilaf

Grilled Atlantic Salmon

fresh atlantic salmon / lemon beurre blanc / rice pilaf / seasonal vegetables

Chicken Piccata

breaded all-natural chicken breast / lemon caper sauce / mashed potatoes / seasonal vegetables

Shrimp Linguine

large shrimp / white wine / garlic cream sauce / diced tomatoes / parmesan cheese / linguini / garlic bread

French Dip

shaved roast beef / caramelized onions / provolone cheese
au jus / garlic parmesan french roll / french fries

Mama's Meatloaf

fresh ground beef & pork / brown sugar barbeque glazed
french green beans / mashed potatoes & gravy

Vegetable Tacos

fresh assorted steamed vegetables / tomatillo cabbage slaw / pico de gallo / avocado
fresh lime wedges / two corn tortillas / black beans / rice pilaf (v)

We are able to produce an additional item for dietary sensitive guests.

\$35 per person, or add a soup or salad plus \$6

(Price does not include sales tax or gratuity)

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Restaurant Small Groups

Dinner Package #2

(for groups of 16 – 25)

Dinner includes

Choice of beverage (coffee/tea/soda)

Chef's Choice of Dessert

Dinner Entrees (choose 3)

Orange Coconut Crusted Salmon

fresh canadian wild caught / orange marmalade marinated / coconut & panko breaded
ginger soy glaze / sweet chili sauce / seasonal vegetables / rice pilaf

Seared Diver Scallops

jumbo fresh diver scallops / lemon beurre blanc / french green beans / rice pilaf

Lobster Ravioli

half dozen / lobster filled ravioli / rich lobster cream sauce / garlic toast

Pacific Swordfish Steak

fresh wild caught / char broiled / tropical fruit salsa / lemon caper butter
seasonal vegetables / rice pilaf

Seafood Pasta

large shrimp / diver scallops / clams / mussels / marinara / linguine / parmesan / garlic bread

Angus Top Sirloin Steak

half pound angus / center cut / sliced / onion straw / ginger soy glaze
seasonal vegetables / marble potatoes

Shrimp and Crab Louie Salad

jumbo shrimp / wild caught crab meat / avocado / tomatoes / egg / 1000 island dressing on the side (gf)

Filet Skewer

half pound choice filet medallions / skewered onion bell pepper mushroom
cabernet demi glaze / rice pilaf / seasonal vegetables

We are able to produce an additional item for dietary sensitive guests.

\$49 per person, or add clam chowder or house salad for **\$6**

(Price does not include sales tax or gratuity)

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WHITE WINES

Sparkling

Stanford (187ml) California	10.00
La Marca Prosecco (187ml) Italy	14.00
Chandon Brut (187ml) California	18.00
Wycliff Brut Sparkling (750ml) California	21.00
Domaine Chandon Brut (750ml) California	58.00
Veuve Clicquot Brut Champagne (750ml) France	124.00

Chardonnay

	6oz	9oz	Bottle
2022 William Hill-California	10.00	13.75	34.00
2021 J Lohr-Monterey	11.00	14.75	38.00
2021 Kendall Jackson-California	12.00	16.25	42.00
2022 Daou-Paso Robles	13.50	18.50	46.00
2022 Markham-Napa	15.50	21.00	56.00
2018 Patz & Hall-Sonoma County			76.00
2021 Rombauer-Napa			86.00
2020 Cakebread Cellars-Napa			96.00
2021 Nickel & Nickel "Stiling Vineyard"-Napa			129.00

Other Whites

2023 Ecco Domani Pinot Grigio-Italy	10.00	13.75	34.00
2021 Willamette Valley Vineyards Riesling Oregon	12.00	16.25	42.00
2022 Simi Sauvignon Blanc California	10.00	13.75	34.00
2022 Kim Crawford Sauvignon Blanc-Marlborough	13.00	18.50	46.00
2022 Chateau Miraval Studio Rosé by Miraval-France	13.50	19.00	48.00

RED WINES

Cabernet Sauvignon

	6oz	9oz	Bottle
2021 William Hill-California	10.00	13.75	34.00
2020 J. Lohr "Seven Oaks"-Paso Robles	13.00	18.50	46.00
2021 Daou-Paso Robles	15.50	21.00	56.00
2021 Decoy "Limited" by Duckhorn-Napa	16.00	23.50	60.00
2020 Austin Hope (1 Liter) Paso Robles			94.00
2021 Frank Family-Napa			109.00
2019 Silver Oak-Alexander Valley			139.00

Pinot Noir

2022 Spellbound-California	12.00	16.25	42.00
2021 Bonterra-Mendocino (organic)	14.75	20.00	53.00
2021 MacMurray Ranch-Sonoma			59.00
2020 Duckhorn "Goldeneye"-Anderson Valley			96.00

Other Reds

2022 Edna Valley Merlot-San Luis Obispo	11.00	14.75	38.00
2021 Alta Vista Malbec-Argentina	11.50	15.75	40.00



DRAFT PINTS

Harborside Blonde 4.7% American Blonde Ale	7.00
Stella Artois 5% Pilsner	8.00
Pizza Port Brewing "Chronic Ale" 4.9% Amber	8.25
Madewest Brewing "Hazy IPA" 7.0% Hazy IPA	8.50
Stone IPA 6.9% IPA	8.75
Modelo Especial 4.4% Mexican Lager	8.00

BOTTLED BEERS & SELTZERS

Coors Light 4.2% light lager	7.00
Firestone Walker "805" 4.7% blonde ale	7.00
Michelob Ultra 4.2% light lager	7.00
Pacifico 4.5% lager	7.00
Corona 4.6% lager	7.25
Heineken 0.0% Alcohol free	7.25
High Noon Vodka Seltzer 4.5% watermelon & grapefruit	7.50

HOUSE COCKTAILS

Spicy Serrano Margarita hornitos tequila / agave nectar / serrano pepper / fresh lime juice / tajin rim	13.00
Cosmopolitan Martini absolut citron vodka / triple sec / cranberry juice / fresh lime	14.50
Italian Cherry Margarita hornitos / amaretto disaronno / agave / black cherry / limes / salted rim	14.00
Island Tropic malibu banana rum / malibu mango rum / pineapple juice / melon liqueur float	13.00
Blue Bikini tito's vodka / coconut creme / pineapple juice / blue curacao	14.00
Huckleberry Lemonade blue ice huckleberry vodka / lemonade / blueberries / lemon	12.00
Raspberry Lemon Drop Martini absolut citron vodka / chambord / fresh lemon juice / sugar rim	14.00
Basil Cucumber Cooler organic cucumber vodka / elderflower / basil leaves / mint / cucumber / soda water	13.00
Classic Old Fashioned bulleit rye bourbon whiskey / simple syrup / bitters / luxardo cherry	13.50
American Mule tito's vodka / ginger beer / fresh lime / fresh mint	13.00
Espresso Martini absolut vanilla vodka / baileys / kahlua / espresso	15.00
POG Hawaiian Cocktail malibu coconut rum / passion / orange / guava	12.00



Restaurant Small Groups Information

Group Areas

- *Private Dining Room (PDR)-fits 25 guests, has a partial water view.
- *Larger Groups: we will allocate a portion of the Main Dining room plus, it has great water views.
- *Room Rental: currently we don't charge any room charges.
- *Banquet can be reserved for three (3.0) hours.
- *Room set up may begin one (1) hour prior, and removal must occur when event ends.
- *Nothing may be attached to the walls or ceiling, and no open flames or smoke.

Menus

- *Lunch and Dinner Banquet Package (Happy Hour menus are not offered for Banquets)
- *Small plate starters range from \$8.95 to \$13.95, and we can create a custom sampler plate.
- *Food Packages:
 - Lunch packages: \$29 or \$35 add \$6 to any package to include a soup/salad or dessert.
 - Dinner packages: \$45 or \$49 add \$6 to any package to include a soup/salad.
- *All banquet packages include a soda, coffee, iced or hot tea.
- *All Dinner packages include a chef's choice of dessert.
- *Kids under 12 years of age may order from the kid's menu.
- *Special dietary requests can be met, just let the Manager know in advance.
- *Your own ceremony cake may be brought the day of the event and \$2/pp fee will be applied.

Alcoholic Beverages

- *Alcoholic beverages will not be served to anyone without a valid ID, indicating they are 21.
- *Hosted Cocktail service available upon request, otherwise we require cash and carry.
- *Wine or champagne service included for all bottles purchased from Harborside Restaurant.
- *Bringing your own wine is \$20/bottle for corkage.

Service

- *Lunch menus served from 11:00am to 3:00pm and Dinner menus from 4:00pm to 8:00pm.
- *Staffing per event varies depending on the size of the party and menu served.

Payments

- *Banquet Event Information page must be signed prior to reserving the room.
- *Banquet Room bookings require a credit card to hold the room.
- *Cancelations require 72-hour notice, only to a manager, or a \$250 room fee will be charged.
- *Automatic gratuity is charged at 20% for all banquets and go directly to the staff.
- *Final payment must be made by cash or credit card at the close of the event.
 - (company checks must be preapproved by the GM two weeks in advance)
- *All prices are subject to state and local sales tax.

Event Timeline

- *Guaranteed Guest Counts and menu selections must be received four (4) days prior to event.

Parking

- *Valet Parking for up to 15 cars must be arranged in advance with a manager.

Technical Equipment

- *Free Wi Fi is available, but coverage is not guaranteed everywhere.

Contact Us

Phone: (949) 673-4633

Email: form-contact@harborside-pavilion.com

Managers: Justin-VP, Marlene-GM, Jordan-Manager, Luis-Chef Julio-Sous

Host signature

Date