



# BANQUET PACKET



LAHAINA, MAUI HI



SANTA CRUZ, CA



SAN DIEGO, CA



CAPITOLA, CA

# Welcome to the Boathouse

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- Elegant Waterfront Dining with views of Point Loma, San Diego Harbor, Coronado North Island & Harbor Island West Marina.
  - Private and Semi Private Rooms for up to 165 Guests
- Centrally located at 1.2 miles from the airport and 4 miles from downtown and the San Diego Convention Center.
  - Walking distance from Sheraton Harbor Island, Sheraton Bay Tower & The Hilton Harbor Island
  - Free parking and over 300 spaces

## Note about our Banquet Menus

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When reviewing our menu options, please take into account the following.

- Please select 3 entree items per menu option, for groups of 70 or more you may select 2 entree items. We do not accept pre-orders and we do not offer a buffet option. All entrees include coffee, tea and soft drinks.
- Vegan, Vegetarian and Gluten Free options can be accommodated.
- Custom menus will be at each place setting at the time of your event for your guests to order from. All of our food is prepared fresh, we do not accept pre-orders.
  - Prices do not include local sales tax, 4% service charge and 18% suggested gratuity.

# APPETIZERS

Each platter serves approximately 20 persons.

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## -HOT PLATTERS

**Teriyaki Chicken Skewers \$75**  
skewered marinated chicken breast  
zesty teriyaki sauce

**Roasted Garlic & Brie \$75**  
blueberry lavender jam seasonal fresh fruit  
selection, almond encrusted brie, crostinis  
roasted garlic bulbs

**Fried Calamari \$75**  
golden fried calamari, served with  
tartar sauce, cocktail sauce & lemon

**Coconut Prawns \$90**  
coconut breaded & golden fried prawns  
served with asian slaw & pineapple sauce

**Pulled Pork Sliders \$75**  
fresh pork carnitas, molasses BBQ sauce,  
asian slaw, brioche bun

## -COLD PLATTERS

**Vegetable Platter \$45**  
fresh seasonal vegetables | ranch dressing

**Chilled Prawns \$90**  
three pounds of our succulent chilled prawns,  
served with cocktail sauce & lemon

**Fruit & Cheese Platter \$55**  
fresh seasonal fruit | assortment of cheeses

**Tomato, Basil & Mozzarella**

**Bruschetta \$55**  
toasted sourdough baguettes, fresh mozzarella  
tomato, fresh basil, balsamic vinaigrette

**Fresh Oyster on the Half Shell \$75**  
fresh seasonal oysters served on the half shell  
with cocktail sauce, horseradish & lemon

## -SHARE PLATES-

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**Seafood Trio \$20** (serves 2 - 3 persons)  
tender fried calamari, whitefish & shrimp ceviche in a traditional lime marinade,  
sashimi grade raw ahi tuna poke with macadamia nuts, scallions & ponzu sauce

**Farms & Range Platter \$30** (serves 3 - 6 persons)  
6 wings of molasses BBQ and/or fire & spice, fries topped with brown onion gravy,  
3 pulled pork sliders with asian slaw & molasses BBQ sauce

**Shells & Fins Platter \$34** (serves 3 - 6 persons)  
sashimi grade blackened seared ahi with wasabi aioli and teriyaki sauce  
tender fried calamari, coconut breaded prawns

# BREAKFAST/BRUNCH MENU

## \$25 PER PERSON

- Please select 3 entree items below for your menu
  - For groups of 70 or more you may select 2 entree items below for your menu
  - All entrees below include coffee, tea, juice and soft drinks.
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### CHOICE OF ENTREE:

#### Seafood Scramble

bay shrimp & rock crab | fresh eggs | mixed cheese | scallions | hollandaise sauce  
home fried potatoes | fruit garish

#### Chilaquiles

2 eggs | tortilla chips | spicy salsa cruda | cotija cheese | sour cream | black beans

#### Denver Scramble

country ham | onions | green bell peppers | fresh eggs | mixed cheese  
home fried potatoes | fruit garnish

#### French Toast

thick 'texas' toast | butter | syrup | fresh seasonal fruit

#### Vegetable Scramble

sauteed mushrooms | fresh eggs | spinach | red bell peppers | onions | mixed cheese  
home fried potatoes | fruit garnish

#### Eggs Benedict

two poached eggs | Canadian bacon | English muffins | hollandaise sauce  
home fried potatoes | fruit garnish

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### ADD ONS:

- Basket of Six Freshly Baked Blueberry Muffins \$4
- Four Strips of Bacon \$5
- Four Sausage Links \$5
- Individual Side of Seasonal Fruit \$5
- Champagne by the glass \$8 | bottle \$18

# LUNCH MENU 1

## \$24 PER PERSON

- Please select 3 entree items below for your menu
  - For groups of 70 or more you may select 2 entree items below for your menu
  - All entrees below include coffee, tea, juice and soft drinks.
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### CHOICE OF ENTREE

#### Macadamia Encrusted Mahi Mahi

pan grilled | roasted coconut & macadamia crust | rosemary butter | seasonal vegetables

#### Boathouse Angus Burger

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

#### Hawaiian Style Teriyaki Chicken

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

#### Seafood Melt

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

#### Mixed Greens & Gorgonzola Salad with Chicken

charbroiled chicken breast | mixed greens | gorgonzola cumbles | candied walnuts  
red pear | balsamic vinaigrette dressing

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### ADD ONS

#### •Sourdough Bread Basket \$4

#### •Mixed Greens Salad \$4

mixed greens | cherry tomato | red onion | cucumber | croutons | balsamic vinaigrette

#### •New England Clam Chowder Cup \$6

#### •Dessert \$5

choice of: new york cheesecake | decadent chocolate brownie | vanilla ice cream

# LUNCH MENU 2

## \$28 PER PERSON

- Please select 3 entree items below for your menu
  - For groups of 70 or more you may select 2 entree items below for your menu
  - All entrees below include coffee, tea, juice and soft drinks.
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### SALAD

#### Mixed Greens Side Salad

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

### CHOICE OF ENTREE

#### Chicken Pesto Penne

grilled chicken breast | creamy pesto sauce | sun dried tomatoes | kalamata olives  
parmesan cheese | penne noodles

#### Hawaiian Style Teriyaki Chicken

charbroiled teritaki chicken breast | grilled pineapple | island rice | mixed vegetables

#### Macadamia Encrusted Mahi Mahi

pan grilled | roasted coconut & macadamia crust | fresh rosemary butter  
island rice | mixed vegetables

#### Blackened Mahi Sandwich

grilled blackened mahi | ciabatta bun | spring mix | tomato | onion | chipotle aioli  
seasoned fries

#### Boathouse Angus Burger

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

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### ADD ONS

•Sourdough Bread Basket \$4

•New England Clam Chowder Cup \$6

(or substitute for the salad for \$2)

•Dessert \$5

choice of: new york cheesecake | decadent chocolate brownie | vanilla ice cream

# DINNER MENU 1

## \$40 PER PERSON

- Please select 3 entree items below for your menu
  - For groups of 70 or more you may select 2 entree items below for your menu
  - All entrees below include coffee, tea, juice and soft drinks.
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### SALAD

#### Mixed Greens Side Salad

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

### CHOICE OF ENTREE

#### Dijon & Parmesan Encrusted Chicken Breast

chicken breast | red wine mushroom sauce | garlic mashed potatoes | mixed vegetables

#### Blackened Ahi Ruby Rare

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

#### Chicken Pesto Penne

grilled chicken breast | creamy pesto sauce | sun dried tomatoes | kalamata olives | parmesan cheese

#### Macadamia Nut Encrusted Whitefish

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

#### Scampi Linguini

jumbo shrimp | citrus cream sauce | linguini | parsley | capers

#### Grilled Pork Chop

grilled all natural bone in pork chop | grilled asparagus | garlic mashed potatoes | spiced apple

#### Hawaiian Style Teriyaki Chicken

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

#### Blackened New York Steak (upcharge \$5)

12 ounce trimmed new york | garlic gorgonzola butter | garlic mashed potatoes | mixed vegetables

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### ADD ONS

•Sourdough Bread Basket \$4

•Dessert \$5

choice of: new york cheesecake | decadent chocolate brownie | vanilla ice cream

•New England Clam Chowder Cup \$6

(or substitute for the salad for \$2)

# DINNER MENU 2

## \$50 PER PERSON

- Please select 3 entree items below for your menu
  - For groups of 70 or more you may select 2 entree items below for your menu
  - All entrees below include coffee, tea, juice and soft drinks.
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### STARTER & SALAD

#### Teriyaki Chicken Skewers

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

#### Mixed Greens Side Salad

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

### CHOICE OF ENTREE

#### Macadamia Nut Encrusted Whitefish

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

#### Blackened Ahi Ruby Rare

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

#### Pan Seared Salmon

seared salmon filet | soy glaze | cucumber & onion garnish | garlic mashed potatoes | mixed vegetables

#### Dijon & Parmesan Encrusted Chicken Breast

chicken breast | red wine mushroom sauce | garlic mashed potatoes | mixed vegetables

#### Blackened New York Steak

12 ounce trimmed new york | garlic gorgonzola butter | garlic mashed potatoes | mixed vegetables

### DESSERT

Choice of: New York Cheesecake | Decadent Chocolate Brownie | Vanilla Ice Cream

### ADD ONS

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- Sourdough Bread Basket \$4
- New England Clam Chowder \$6 per person  
(or substitute for the salad \$2 per person)



# DINNER MENU 3

## \$66 PER PERSON

- Please select 3 entree items below for your menu
  - For groups of 70 or more you may select 2 entree items below for your menu
  - All entrees below include coffee, tea, juice and soft drinks.
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### CHOICE OF SALAD

#### Mixed Greens & Gorgonzola Salad

mixed greens tossed with candied walnuts, gorgonzola crumbles & red pear in a balsamic vinaigrette

#### Caesar Salad

crisp romaine lettuce in a zesty caesar dressing with croutons & topped with parmesan cheese

### CHOICE OF 2 STARTERS

- Chilled Prawns
- Fried Calamari
- Teriyaki Chicken Skewers
- Tomato, Basil & Mozzarella Bruschetta
- Crispy Coconut Prawns

### CHOICE OF ENTREE:

#### Macadamia Nut Encrusted Whitefish

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

#### Filet Mignon Simply Grilled

6 ounce trimmed | garlic olive oil rubbed | cherry tomatoes | garlic mashed potatoes | grilled asparagus

#### Boathouse Surf & Turf

12 ounce new york steak | garlic gorgonzola butter | jumbo shrimp scampi  
garlic mashed potatoes | mixed vegetables

#### Crab Stuffed Salmon

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

#### Blackened Ahi Ruby Rare

seared ahi tuna blackened | soba noodle salad | wasabi aioli | teriyaki glaze | mixed vegetables

### DESSERT

Choice of: Creme Brulee, New York Cheesecake, Chocolate Espresso Cake

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### ADD ONS

- Sourdough Bread Basket \$4
- New England Clam Chowder Cup \$6

# KIDS BANQUET MENU

## \$15 PER CHILD UNDER 12 YEARS OLD

- Breakfast items only available during brunch/breakfast banquets
  - All entrees below include milk, juice or soft drink
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### BREAKFAST ENTREES

Fresh Seasonal Fruit & Vanilla Yogurt

Scrambled Eggs with Cheddar Cheese, Home Fried Potatoes and Fresh Fruit

French Toast with Seasonal Fruit

### LUNCH & DINNER ENTREES

Fish & Chips

Teriyaki Chicken with Seasonal Vegetables and French Fries

Pulled Pork Sliders with Fries

Macaroni n' Cheese

### DESSERT

Choice of: Chocolate Walnut Brownie or Vanilla Ice Cream

# GENERAL INFORMATION

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**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.

<b>Nest</b>	<b>\$50</b>
<b>Cabin</b>	<b>\$50</b>
<b>Marina Room</b>	<b>\$150</b>
<b>Main Room</b>	<b>\$200</b>

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 decorations 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 without prior approval from Boathouse management.

# GENERAL INFORMATION CONT.

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**Tax & Service Charge:** Sales tax will be added to the final food & beverage total. In addition, a 4% service charge (linen table cloths, napkins, menu creation, set up, break down) will be added to the final food and beverage total. Gratuity is not included and should be added at your discretion at the conclusion of the event.

**Payment:** Payment is due at the conclusion of the banquet in the form of cash or accepted credit card (Visa, MasterCard or American Express ). Any payment by business check or cashiers check must be pre-proved by management. 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, excessive 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

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## 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 Maximum Capacity: 30 persons. Food & Beverage Minimums Apply.**

## CABIN ROOM:

The Cabin is a private room providing an intimate setting for up to 50 guests. With an entire wall of floor to ceiling windows facing the San Diego Harbor, the Cabin is preferred by many of our guests.

**Room Maximum Capacity: 50 persons. Food & Beverage Minimums Apply.**

## MARINA ROOM:

If breath-taking views of the Harbor Island West Marina are of desire, the Marina room will not disappoint. With floor to ceiling 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 Maximum Capacity: 85 persons. Food & Beverage Minimums Apply.**

## 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 will provide your guest with plenty of room.

**Room Maximum Capacity: 165 persons. Food & Beverage Minimums Apply.**

Please see your banquet coordinator for possible table configurations.

# Wine Menu

## White Wine

	<b>g</b>	<b>b</b>
Cakebread Chardonnay Napa Valley		75
La Crema Chardonnay Sonoma Coast	12	48
Kendall Jackson Chardonnay California	10	40
Hess Select Chardonnay Monterey	9	36
Pacific Bay Chardonnay California	8	30
Kim Crawford Sauvignon Blanc Marlborough, NZ	10	40
Ferari-Carano Fume Blanc Sonoma	10	40
Joel Gott Sauvignon Blanc Napa Valley	9	36
Mezzacorona Pinot Grigio Italy	8	32
Kendall Jackson Riesling Monterey	8	32
Beringer White Zinfandel California	8	32

## Red Wine

Justin Cabernet Sauvignon Paso Robles	14	56
Rodney Strong Cabernet Sauvignon Sonoma County	11	44
Sterling Cabernet Sauvignon Central Coast	10	40
Chalone Cabernet Sauvignon Monterey	9	36
Pacific Bay Cabernet Sauvignon California	8	30
Rutherford Ranch Merlot Alexander Valley	9	36
Pacific Bay Merlot California	8	30
Folie A Deux Pinot Noir California	10	40
Angeline Pinot Noir California	8	32
Llama 'Old Vine' Malbec Argentina	8	32
Kendall Jackson Zinfandel Mendocino	10	40

**750ml corkage fee \$15.  
Maximum corkage, 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 \_\_\_\_\_

Food & Beverage Minimum \_\_\_\_\_

Excluding Service Charges & Tax

Alcohol: Hosted \_\_\_\_\_

Room Fee \$ \_\_\_\_\_

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.*

Wines: \_\_\_\_\_

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. The deposit is separate from the room fee.*

Corkage fee \$15.00, maximum 4 x 750ml bottles

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

Appetizers:

Table Config: \_\_\_\_\_

1 \_\_\_\_\_ # \_\_\_\_\_

2 \_\_\_\_\_ # \_\_\_\_\_

3 \_\_\_\_\_ # \_\_\_\_\_

4 \_\_\_\_\_ # \_\_\_\_\_

5 \_\_\_\_\_ # \_\_\_\_\_

Notes: \_\_\_\_\_

Entrées:

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

4 \_\_\_\_\_

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

Email to: SDBoathouse@aol.com

Desserts: \_\_\_\_\_

**Minimum Capacity Guidelines:**

**Nest Room 20-30    Cabin Room 30-50**

**Marina Room 50-85    Main Room 85-165**

*You are responsible for the minimum count received 48 hours prior to your event.*

One check will be presented at conclusion of event to be paid in full at that time.  
Gratuity is not included. 4% event 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.

2040 Harbor Island Drive  
San Diego, CA 92101  
tel. 619-291-8011



HARBOR ISLAND  
SAN DIEGO, CA

boathouserestaurant.com  
Email: sdboathouse@aol.com  
fax. 619-291-4822

## Credit Card Release Form

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Type of Card: \_\_\_\_\_  
(Please circle one) *MasterCard Visa American Express Discover*

Card Holder Name: \_\_\_\_\_

Billing Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Drivers License Number: \_\_\_\_\_

State of Issuance: \_\_\_\_\_

**Cardholder Signature:** \_\_\_\_\_

I authorize the Boathouse Restaurant to manually run my credit card upon my verbal request for any payment or fees necessary.

**Amount Paid:** \$ \_\_\_\_\_

Notes: \_\_\_\_\_

Please check one: \_\_\_\_\_

**Banquet Deposit**  
Name of Banquet: \_\_\_\_\_  
Date & Time: \_\_\_\_\_  
Number of Guests: \_\_\_\_\_

**Guest Visit/Gift Certificate**  
Name of Reservation: \_\_\_\_\_  
Date & Time of Reservation: \_\_\_\_\_  
Mailing Address (Gift Certificate): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_