



BANQUET PACKET



LAHAINA, MAUI HI



SANTA CRUZ, CA



SAN DIEGO, CA



CAPITOLA, CA

Welcome to the Boathouse

- 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

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

-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-

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.
-

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

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.
-

CHOICE OF ENTREE

Island Blackened Swordfish

cajun spices | citrus cream sauce | mango salsa | mixed greens with balsamic vinaigrette

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

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.
-

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 | broccoli | kalamata olives
parmesan cheese | penne noodles

Hawaiian Style Teriyaki Chicken

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

Island Blackened Swordfish

cajun spices | citrus cream sauce | mango salsa | island rice | mixed vegetables

Blackened Tilapia Sandwich

grilled blackened | 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

ADD ONS

•Sourdough Bread Basket \$4

•Add 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.
-

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 | broccoli | parmesan cheese

Island Blackened Swordfish

cajun spices | citrus cream sauce | mango salsa | 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

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

Blackened Ahi Ruby Rare

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

Dijon & Parmesan Encrusted Chicken Breast

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

Pan Seared Salmon

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

Sautéed Wild Alaskan Cod

artichoke hearts | sundried tomato | citrus cream sauce | island rice | 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

•Sourdough Bread Basket \$4

•Add 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.
-

CHOICE OF SALAD

Mixed Greens & Gorgonzola Salad

mixed greens tossed with candied walnuts, gorgonzola crumbles & watermelon 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:

Sautéed Wild Alaskan Cod

artichoke hearts | sundried tomato | citrus cream sauce | 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 | 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

ADD ONS

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

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
-

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

GENERAL INFORMATION

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.

Nest	\$50
Cabin	\$50
Marina Room	\$150
Main Room	\$200

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...

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

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

	g	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
Joel Gott Sauvignon Blanc Napa Valley	9	36
Mezzacorona Pinot Grigio Italy	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
J Lohr Cabernet Sauvignon Paso Robles	9	36
Pacific Bay Cabernet Sauvignon California	8	30
Pacific Bay Merlot California	8	30
J Lohr Pinot Noir Central Coast	10	40
Angenline 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 Requests: _____

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.
18% gratuity is 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): _____

