

Balboa Bay  
RESORT™

EXECUTIVE MEETINGS  
2022 FALL & WINTER



# GENERAL INFORMATION & POLICIES

## FOOD & BEVERAGE SELECTIONS

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All food and beverage must be purchased through Balboa Bay Resort and be consumed on premises. Food may not be taken off the premises after it has been prepared and served.

When a choice of two plated entrées is requested, the higher entrée price will be the menu price. A meal indicator card for each guest is required for multiple entrees.

Plated parties of (24) guests or less may have the choice of one entree, or subject to upcharge of \$10. All prices are subject to change.

## GUARANTEES OF ATTENDANCE

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The final attendance for your function must be received by 12:00 PM, (3) business days before the date of your event. When a choice of two plated entrées is requested, the entrée counts must be received by 12:00 PM (5) business days before the date of your event.

This will be the number for whom the Resort will prepare food for the function. If a guarantee is not given to the Resort by the specified time and date, the original estimated attendance would be considered the final guarantee.

In the event of increased costs of commodities or menu items, the Resort may, at its option, make reasonable substitutions in menu items. The Resort cannot guarantee the same menu items for more than 3% over guarantee for events. Additions made beyond 3% of your guarantee may be subject to a 25% pricing surcharge.

## DIETARY INDICATORS

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Gluten Free items are indicated with a **GF** symbol in our menus.

Vegan items are individuated with a **V** symbol in our menus.

Kosher meals are available upon request and require (7) day advanced notice for order.

## BARS

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Hosted bars may be inspected by the client immediately preceding and following the bar operation. If no inspection is made, the client waives the right to verify consumption and agrees to accept the Resort's final count.

A \$250 Bar Relocation Fee will apply to each additional bar setup.

A \$250 Bartender Fee will apply to any party that does not reach a minimum of \$500 in bar revenue.

## LABOR FEES

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- Events with guarantees which are fewer than 25 guests for Full Breakfast, Lunch, Reception, or Dinner functions will be assessed a labor fee of \$150
- Coat Check Attendants are available at \$175 each. One attendant is recommended per 150 guests
- Set-up changes made within 24 hours of a function are subject to a labor fee of \$300
- Events concluding later than the contracted event time are subject to an overtime charge of \$1,000 per hour
- Package and pallet handling and storage are subject to a charge of \$5 per package and \$50 per pallet

## SERVICE, FACILITY AND ADMINISTRATIVE CHARGE AND TAX

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The 25% Service, Facility and Administrative Charge ("Service Charge") will be added to all food, beverage, and labor fees.

Service, Facility and Administrative Charge is subject to change and taxable in the state of California. All state and local taxes are charges related to the services rendered by the Resort/Club for your function, in addition to the menu prices.

## VALET PARKING

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Valet parking is required for all private functions.

A fee of \$20 per car will apply per entry/exit.

Hosted day valet parking does not apply to overnight parking, which is a fee of \$42 per vehicle per night.

# EXECUTIVE MEETING PACKAGE

10 Guest Minimum

Includes Continental Breakfast, Morning Break, Two-Course Lunch and Afternoon Break

**\$118 PER PERSON**

## RISE AND SHINE BREAKFAST BUFFET

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Seasonal Fresh Fruit and Berries **V** **GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

Irish Steel Cut Oatmeal **V** **GF**

Brown Sugar, Honey, Sun-Dried Fruits

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and

Assortment of Hot Teas

## MORNING BREAK

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(Based on One Beverage Per Person)

Freshly Brewed Regular and Decaffeinated Coffee and  
Assortment of Hot Teas

Assorted Soft Drinks

Selection of Still and Sparkling Water

## AFTERNOON BREAK

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(Based on One Beverage Per Person)

Assorted Freshly Baked Cookies

Assorted Soft Drinks

Selection of Still and Sparkling Water

## PLATED LIGHT LUNCH

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### ENTRÉES – SELECT ONE FOR ALL GUESTS

Grilled Scottish Salmon

Warm Salad of Wheat Berries, Seasonal Citrus, Sliced Almonds,  
Bell Peppers, Sauteed Swiss Chard, Beurre Rouge

Grilled Chicken Garden Salad **GF**

Herb Marinated Grilled Free-Range Chicken, Farm Gathered Leaf  
Lettuces, Gorgonzola Cheese, Poached Pear, Dried Cranberries,  
Candied Walnuts, White Balsamic Vinaigrette

Grilled Chicken Cobb Salad **GF**

Free Range Breast of Chicken, Baby Romaine Lettuce,  
Applewood Smoked Bacon, Hard Boiled Egg, Blue Cheese Crumble,  
Roasted Corn, Heirloom Cherry Tomatoes, Ranch Dressing

Grilled Chicken Bowl

Herb Marinated Grilled Chicken, Fried Oyster Mushrooms,  
Forbidden Rice, Edamame, Teriyaki Glaze

### DESSERTS – SELECT ONE FOR ALL GUESTS

Pina Colada Panna Cotta **V** **GF**

Coconut Panna Cotta, Pineapple Compote, Crispy Pearls

Chocolate Marquise **GF**

Chocolate Cake, Chocolate Mousse, Chocolate Glaze,  
Blackberry Coulis

Strawberry Panna Cotta **GF**

Vanilla Bean Chantilly, Fresh Berries, White Chocolate Pearls

Opera Cake **GF**

Coffee Cake, Espresso Buttercream, Chocolate Ganache

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Menu Selections and Pricing are Subject to Change // All Prices are Subject to a 25% Service, Facility and Administrative Charge and 7.75% California Sales Tax  
A Labor Fee of \$150 Plus Tax will Apply to Groups of 24 or Less Guests

# BREAKFAST BUFFETS

Maximum 90 Minute Service

## RISE AND SHINE

(10 Guest Minimum)

Seasonal Fresh Fruit and Berries **V GF**

Assorted Individual Greek Yogurts **GF**

Freshly Baked Assorted Petite Pastries and Muffins

With Butter, Honey and Preserves

Irish Steel Cut Oatmeal **V GF**

Brown Sugar, Honey, Sun-Dried Fruits

Freshly Squeezed Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and

Assortment of Hot Teas

**\$42 PER PERSON**

## BREAKFAST BUFFET ENHANCEMENTS

Enhancements Must Accompany a Breakfast Buffet

### BURRITOS & SANDWICHES

**\$12 EACH**

(Minimum 10 Per Selection)

#### Baja Breakfast Burrito

Free Range Scrambled Eggs, Mexican Chorizo, Monterey Jack Cheese, Bell Peppers, Crispy Potatoes, Roasted Tomato Salsa

#### Catalina Breakfast Burrito

Free Range Scrambled Egg Whites, Roasted Potatoes, Tomatoes, Spinach, Mushrooms, Avocado, Romesco Sauce

#### Cali Breakfast Sandwich

Whole Eggs, Prosciutto, Farmhouse Cheddar, Spinach, on an English Muffin

#### Brioche Breakfast Sandwich

Free Range Scrambled Eggs, Applewood Smoked Bacon, Chipotle Gouda, Lettuce, Tomato, Mayonnaise on a Brioche Bun

#### Avocado Toast **V**

Smashed Avocado, Pomegranate Seeds, Cherry Tomatoes, Crispy Garlic, Pickled Red Onion, Pomegranate Molasses, Alfalfa Sprouts, on Sourdough

### EGG-CELENT ADDITIONS & MORE

(Minimum 10 Guests Per Selection)

#### Scrambled Eggs **GF**

\$6 Per Person

Free Range Scrambled Eggs with Butter and Chives

#### Plant Based Scrambled Eggs **V GF**

\$8 Per Person

Plant Based Scrambled Eggs with Vegan Butter and Chives

#### Breakfast Potatoes **GF**

\$8 Per Person

Seasonal Potatoes with Bell Peppers, Onions and Paprika

#### Applewood Smoked Bacon **GF**

\$8 Per Person

#### Chicken Apple Sausage **GF**

\$8 Per Person

#### Irish Steel Cut Oatmeal **V GF**

\$12 Per Person

Brown Sugar, Honey, Sun-Dried Fruits

#### Balboa Bay Yogurt Parfait **GF**

\$12 Per Person

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

#### Overnight Oat Parfait **V GF**

\$12 Per Person

Traditional Oatmeal, Chia Seeds, Almond Milk, Strawberries,

Chocolate Almond Granola


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# SPECIALTY MEETING BREAKS

10 Guest Minimum // Maximum 30 Minute Service

## JAVA CLUB

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Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Selection of Hot Teas  
Assorted Flavored Coffee Syrups  
Individual Bottles of Cold Brew  
Individual Bottles of Café Latte with Non-Dairy Milk   
Petite Seasonal Muffins

**\$22 PER PERSON**

## TEA-TIME

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Smoked Salmon Tea Sandwich with Cream Cheese on  
Pumpnickel Toast  
Cucumber Tea Sandwich with Mint, Swiss Cheese on  
Multigrain Bread  
Freshly Baked Petite Lemon Blueberry Scones  
Seasonal Pate de Fruit **GF**  
Seasonal Selection of Iced Tea

**\$25 PER PERSON**

## ENERGY BOOSTER

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House Made, Individually Bottled Smoothies  
Green Machine **GF**  
Spinach, Dates, Almond Butter, Coconut Yogurt  
Very Berry  **GF**  
Mixed Wild Berries, Oat Milk, Ginger, Agave

**\$24 PER PERSON**

## TRAIL BLAZER **GF**

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Create Your Own Trail Mix  
Almonds, Cashews, Pistachios  
Goji Berries, Dried Cranberries, Raisins, Dried Pineapple  
Toasted Coconut, Dark Chocolate Chips, M&M's

**\$28 PER PERSON**

## FROM THE GARDEN

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Seasonal Vegetable Crudites with Hummus **GF**  
Melon Skewers with Mascarpone and Mint Dip **GF**  
House Made Bruschetta  
Tomato Compote, Basil, Lemon Oil on Crostini with Fig Balsamic  
Assorted Cold Pressed Juices

**\$28 PER PERSON**

## PURA VIDA

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Chicken Taquitos  
Warm Tortilla Chips  
House Made Guacamole, Salsa Roja and Salsa Verde **GF**  
Agua Fresca

**\$28 PER PERSON**

## MOVIE MAGIC

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Mini Hot Dogs  
Popcorn Cart with Fresh Popcorn **GF**  
Variety of Classic Candy  
Assorted Soft Drinks and Bottled Water

**\$22 PER PERSON**

## TASTE OF NAPA

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Artisan Cheese and Charcuterie **GF**  
Marinated Olives and Toasted Marcona Almonds **GF**  
Grilled Baguette with Extra Virgin Olive Oil  
Selection of Flavored Sparkling Waters

**\$30 PER PERSON**

## SWEET INDULGENCE

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Meyer Lemon Bars **GF**  
Chocolate Caramel Turtle Tarts  
Berries & Cream Verrines **GF**

**\$18 PER PERSON**

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# REFRESHMENTS A LA CARTE

All Items are a Minimum Order of 1 Dozen per Selection

## MORNING OFFERINGS

Seasonal Sliced Fruit and Berries <b>GF</b>	\$12 Each
Whole Seasonal Fruit <b>GF</b>	\$60 Per Dozen
Balboa Bay Yogurt Parfait Vanilla Greek Yogurt, Wild Berry Compote, Organic Granola	\$12 Each
Overnight Oat Parfait <b>GF</b> Traditional Oatmeal, Almond Milk, Chocolate Almond Granola, Wild Mixed Berries	\$12 Each
Individual Greek Yogurts <b>GF</b>	\$8 Each
House Made Granola Bars	\$72 Per Dozen
Chocolate Banana Bread	\$72 Per Dozen
Petite Almond Croissants	\$72 Per Dozen
Apple Cranberry Crumble Bars <b>GF</b>	\$72 Per Dozen
Assorted Bagels Served with Cream Cheese	\$72 Per Dozen
House Made Avocado Bread	\$66 Per Dozen
Freshly Baked Seasonal Scones	\$66 Per Dozen
Freshly Baked Pastries	\$66 Per Dozen
Assorted Muffins	\$66 Per Dozen

## AFTERNOON OFFERINGS

CLIF bars	\$7 Each
Kind Bars	\$6 Each
Trail Mix	\$6 Each
Potato Chips	\$6 Each
Pretzels	\$6 Each
Roasted Nuts	\$7 Each
Assorted Candy Bars	\$6 Each
Vegetable Crudites with Hummus <b>GF</b>	\$12 Per Person
Chocolate Fudge Brownies and Blondies	\$72 Per Dozen
Freshly Baked Assorted Cookies Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin	\$60 Per Dozen
Freshly Baked Specialty Cookies Red Velvet, Snicker Doodle, M&M	\$72 Per Dozen

## BOTTLED BEVERAGES

Cold Pressed Juice	\$12 Each
Naked Fruit Smoothies	\$9 Each
Simply Bottled Juices	\$9 Each
Vita Coconut Water	\$9 Each
Red Bull Energy Drinks	\$9 Each
Pure Leaf Iced Tea	\$8 Each
Vitamin Water	\$8 Each
Starbucks Espresso & Cream	\$9 Each
Iced Espresso with Almond Milk	\$9 Each
Evian Bottled Water	\$6 Each
PATH Bottled Water	\$6 Each
Bottled Soft Drinks	\$6 Each

## BEVERAGES BY THE GALLON

Minimum Order 1 Gallon Per Selection

Freshly Brewed Coffee	\$110 Per Gallon
Selection of Assorted Hot Teas	\$110 Per Gallon

Coffee & Tea Stations Include Half & Half, Skim Milk, Oat Milk and Almond Milk

Iced Black Tea with Lemon and Mint	\$110 Per Gallon
Freshly Squeezed Orange Juice	\$90 Per Gallon
Grapefruit Juice	\$90 Per Gallon
Cranberry Juice	\$90 Per Gallon
Fresh Squeezed Lemonade	\$90 Per Gallon

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# LUNCH BUFFETS

10 Guest Minimum // Maximum 90 Minute Service

Service Includes Regular and Decaffeinated Coffee, Assortment of Hot Teas

## SMOOTH SAILING

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### STARTERS

Baby Greens Salad **V GF**

Mixed Lettuces, Baby Heirloom Tomatoes,  
Cucumber, Candied Walnuts, Raspberry  
Vinaigrette

Seasonal Melon and Kale Salad **GF**

Jicama, Feta Cheese, Candied Walnut, Tajin,  
Mint, Balsamic Glaze

### SANDWICHES

Chicken and Chimichurri

Manchego Cheese, Baby Kale, Heirloom  
Tomato, Chimichurri Aioli, Brioche Bun

Grilled Ham and Cheese

Sliced Heirloom Tomatoes, Lettuce, Red Onion,  
Mayonnaise, Sourdough

### ACCOMPANIMENTS

Pasta and Grilled Vegetable Salad

Individual Bags of Potato Chips

### DESSERT

Meyer Lemon Bars

**\$60 PER PERSON**

## WIND AND WAVES

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### STARTERS

Chopped Cobb Salad **GF**

Gem Hearts, Cucumber, Heirloom Tomato,  
Point Reyes Bleu Crumble, Applewood Smoked  
Bacon, Pink Peppercorn Ranch Dressing

Traditional Greens Salad **V GF**

Baby Leaf Lettuces, Shaved Root Vegetables,  
Persian Cucumber, Heirloom Cherry Tomatoes,  
Radish, Champagne Vinaigrette

### ENTRÉES

Grilled Jidori Chicken Breast **GF**

BBQ Glaze, Garlic and Thyme

Blackened Salmon **GF**

Chimichurri

### ACCOMPANIMENTS

Whipped Yukon Gold Potatoes **GF**

Roasted Root Vegetables **V GF**

### DESSERT

S'Mores Bars

**\$67 PER PERSON**

## FORGET THE ITINERARY

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### STARTERS

Greek Salad **GF**

Petite Romaine Lettuce, Feta Cheese,  
Persian Cucumbers, Kalamata Olives,  
Red Onions, Oregano Lemon Vinaigrette

Caprese Salad **GF**

Arugula, Frisse, Heirloom Cherry Tomato,  
Mozzarella Bocconcini, Apricot-Pistachio  
Dressing

### ENTRÉE SELECTIONS

Garlic and Lemon Chicken **GF**

Forest Mushroom, Thyme Jus

Seared Striped Bass **GF**

Swiss Chard, Beurre Rouge

Spinach Tortellini

Pecorino and Ricotta Filled, Roasted Heirloom  
Tomatoes, Parmesan Cheese, Pesto Cream

### ACCOMPANIMENTS

Grilled Asparagus, Lemon Oil **V GF**

Baby Fingerling Potatoes, Maldon Salt  
**V GF**

### DESSERT

Tiramisu **GF**

**\$62 PER PERSON FOR 1 ENTREES**

**\$67 PER PERSON FOR 2 ENTREES**

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