



EXECUTIVE MEETINGS

2023 WINTER & SPRING



GENERAL INFORMATION & POLICIES

FOOD & BEVERAGE SELECTIONS

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

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 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

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

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

- Events with guarantees which are fewer than 25 guests for 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 beginning at \$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 \$75 per pallet

SERVICE, FACILITY AND ADMINISTRATIVE CHARGE AND TAX

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

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

\$125 PER PERSON

RISE AND SHINE BREAKFAST BUFFET

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

(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

(Based on One Beverage Per Person)

Assorted Freshly Baked Cookies

Assorted Soft Drinks

Selection of Still and Sparkling Water

PLATED LIGHT LUNCH

ENTRÉES – SELECT ONE FOR ALL GUESTS

Grilled Atlantic 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

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

\$45 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**

Free Range Scrambled Eggs with Butter and Chives

\$6 Per Person

Plant Based Scrambled Eggs **V GF**

Plant Based Scrambled Eggs with Vegan Butter and Chives

\$8 Per Person

Breakfast Potatoes **GF**

Seasonal Potatoes with Bell Peppers, Onions and Paprika

\$8 Per Person

Applewood Smoked Bacon **GF**

Chicken Apple Sausage **GF**

\$8 Per Person

\$8 Per Person

Irish Steel Cut Oatmeal **V GF**

Brown Sugar, Honey, Sun-Dried Fruits

\$12 Per Person

Balboa Bay Yogurt Parfait **GF**

Vanilla Greek Yogurt, Wild Berry Compote, Organic Honey Granola

\$12 Per Person

Overnight Oat Parfait **V GF**

Traditional Oatmeal, Chia Seeds, Almond Milk, Strawberries, Chocolate Almond Granola

\$12 Per Person

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SPECIALTY MEETING BREAKS

10 Guest Minimum // Maximum 30 Minute Service

JAVA CLUB

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 (V)
Petite Seasonal Muffins

\$22 PER PERSON

TEA-TIME

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

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

\$24 PER PERSON

TRAIL BLAZER **GF**

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

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

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

\$28 PER PERSON

MOVIE MAGIC

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

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

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 GF	\$12 Each
Whole Seasonal Fruit GF	\$60 Per Dozen
Balboa Bay Yogurt Parfait Vanilla Greek Yogurt, Wild Berry Compote, Organic Granola	\$12 Each
Overnight Oat Parfait GF Traditional Oatmeal, Almond Milk, Chocolate Almond Granola, Wild Mixed Berries	\$12 Each
Individual Greek Yogurts GF	\$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 GF	\$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 GF	\$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	\$125 Per Gallon
Selection of Assorted Hot Teas	\$125 Per Gallon
Coffee & Tea Stations Include Half & Half, Skim Milk, Oat Milk and Almond Milk	
Iced Black Tea with Lemon and Mint	\$125 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

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, Tomato,
Chimichurri Aioli, Brioche Bun

Ham and Cheese

Sliced Heirloom Tomatoes, Lettuce, Red Onions,
Mayonnaise, Grilled Sourdough

ACCOMPANIMENTS

Pasta and Grilled Vegetable Salad

Individual Bags of Potato Chips

DESSERT

Meyer Lemon Bars

\$65 PER PERSON

WIND AND WAVES

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

\$70 PER PERSON

FORGET THE ITINERARY

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**

\$66 PER PERSON FOR 1 ENTREES

\$70 PER PERSON FOR 2 ENTREES

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