



Every Day Is A Wedding Day

THE RESORT AT  
**PELICAN HILL**.  
NEWPORT BEACH, CALIFORNIA

# Grand Wedding Weekends

Grand Wedding Weekends are offered for wedding dates May through October.

With only one exclusive wedding per weekend, there is no other place to celebrate your love than here.

Every moment, from the rehearsal dinner and welcome reception to your wedding day, culminating in a picturesque farewell brunch for your guests, contributes towards meeting this minimum.

**Planning a Grand Wedding Weekend at The Resort at Pelican Hill begins with an Minimum Event Total Spend of \$379,818.75 comprised of a \$250,000 food & beverage minimum commitment and a \$40,000 Weekend Venue Fee.**

All Food and Beverage charges are subject to a taxable 16.5% Staff Charge, 8.5% House Charge and 7.75% Sales Tax and are included in the above estimated event total spend however is not applied toward your food and beverage minimum.

## *Exclusive to the Grand Wedding Weekends*

Complimentary Ocean View Bungalow Suite for the Bride and Groom Friday - Sunday

Complimentary Three Bedroom Villa for either family, or wedding party from Thursday- Sunday

All Day Setup at the Wedding Estate Starting Friday Morning

Choice of Location for Rehearsal Dinner & Farewell Brunch



# Single Day Grand Celebrations

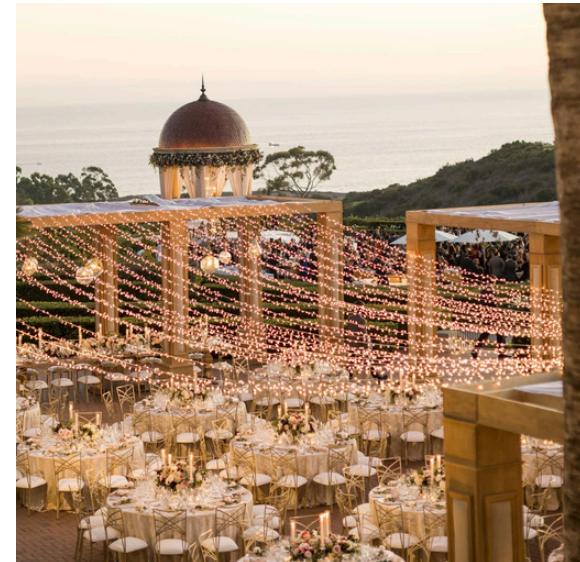
Single Day Weddings are available on select days with approval from the Executive Sales Team.

Planning a Single Day Wedding Celebration at The Resort at Pelican Hill begins with a Minimum Event Total Spend of \$83,506.25 comprised of Food & Beverage Minimums starting at \$50,000 and a Venue Fee starting at \$15,000.  
Please review all minimums and fees on the next page.

All Food and Beverage charges are subject to a taxable 16.5% Staff Charge, 8.5% House Charge and 7.75% Sales Tax and are included in the above estimated event total spend however is not applied toward your food and beverage minimum.

## Exclusive to the Single Day

Complimentary Ocean View Bungalow for the Bride and Groom for Wedding Night with a \$99,000 food and beverage minimum or less  
Complimentary Ocean View Bungalow Suite for the Bride and Groom for Two Nights with a \$100,000 food and beverage minimum or more



# Single Day Wedding Celebrations

The food & beverage minimum is the least amount required to spend and is determined by date, time and space.

It is calculated based on all food and beverage purchased for your event and must be served within the banquet area. Please note that site fees, room/space rental fees, overnight night guest room charges, staff charge, house charge and sales tax is not applied toward the food and beverage minimum.

All Food and Beverage charges are subject to a taxable 16.5% Staff Charge, 8.5% House Charge and 7.75% Sales Tax and are included in the below minimum event total spend figures. All prices are subject to change.

It is a minimum commitment and does not imply the total cost of your event.

Monday - Thursday	Friday	Saturday	Sunday
<i>April - May - June - July - August - September - October</i>			
\$83,506.25 Minimum Event Total Spend  \$50,000 Food & Beverage Minimum + \$15,000 Venue Fee	\$156,237.50 Minimum Event Total Spend  \$100,000 Food & Beverage Minimum + \$20,000 Venue Fee	\$234,356.25 Minimum Event Total Spend  \$150,000 Food & Beverage Minimum + \$30,000 Venue Fee	\$129,300.00 Minimum Event Total Spend  \$80,000 Food & Beverage Minimum + \$20,000 Venue Fee
<i>November - December - January - February - March</i>			
\$83,506.25 Minimum Event Total Spend  \$50,000 Food & Beverage Minimum + \$15,000 Venue Fee	\$129,300.00 Minimum Event Total Spend  \$80,000 Food & Beverage Minimum + \$20,000 Venue Fee	\$200,684.38 Minimum Event Total Spend  \$125,000 Food & Beverage Minimum + \$30,000 Venue Fee	\$102,362.50 Minimum Event Total Spend  \$60,000 Food & Beverage Minimum + \$20,000 Venue Fee

# *Wedding Ceremony Inclusions*



White Garden Chairs  
Risers For Sofreh, Mandap Or Chuppah  
Sound System Package Including Microphones And Speakers  
Fruit Infused Water Station  
Gift And Guest Book Table With Gift Attendant  
Designated Rehearsal Time Prior To Wedding Day  
Dedicated Wedding Concierge

# *Reception Inclusions*

Six Hours of Event Time Starting with a Welcome Hour

Welcome Hour Set Up Includes Mixed High & Low Cocktail Tables, Votive Candles & Bar Set-Up

Round or Rectangle Dining Tables

Ivory Standard Banquet Chairs for Indoor Events or White Folding Garden Chairs for Outdoor Events

Floor-length Linens in Ivory or White with Coordinating Napkin

Table Settings with Specialty Charger, China and Silverware

Votive Candles | Indoor Wood Dance Floor | Staging for Entertainment



# Mar Vista Ballroom, Lounge & Terrace

Accommodates up to 250 guests with space for a stage & dance floor. Up to 340 guests with the addition of the Mar Vista lounge for guest seating.

The Mar Vista ballroom features exquisite ocean views, an outdoor fireplace and a circular luminous sun room.



# Outdoor Reception | Lower Patio

Accommodates up to 380 guests without dance floor or 350 guest allowing space for a dance floor.

A majestic setting with breathtaking views of the Pacific Ocean, our golf courses and the event lawn with rotunda.

Outdoor events can take place until 10PM.



# Ballroom After Party



# Welcome Party or Farewell Brunch

While these are included for the Grand Wedding Weekends these locations can be added to your reservation for an additional food and beverage minimum for a Single Day Grand Celebration.



## Event Pool & Pergola

\$15,000 Space Rental +

\$25,000 Lunch / \$50,000 Dinner Food & Beverage Minimum

7,550 sq ft

Rounds of 12: 300

Cocktail Reception: 450

The availability of the Event Pool is subject to several factors, such as the time of year, day of the week, and the scheduled time for the event. Additionally, approval from the executive sales team is required for the reservation. Please note that for poolside events, glassware is not permitted for safety reasons.



## Executive Terrace

\$5,000 Space Rental +

\$15,000 Lunch / \$30,000 Dinner Food & Beverage Minimum

2,800 sq ft

Rounds of 12: 80

Cocktail Reception: 150

All Food and Beverage charges are subject to a taxable 16.5% Staff Charge, 8.5% House Charge and 7.75% Sales Tax and is not included in the above food & beverage minimums.

# Every Day Is A Wedding Day At Pelican Hill

## Average Cost Per Person

Your final menu pricing will be based on your final menu selections. However, based on the current menus, on average you may expect to spend approximately \$350-450 per person for a dinner event, this is exclusive of a taxable 16.5% Staff Charge, 8.5% House Charge and 7.75% Sales Tax.

The above spend average includes items such as tray passed hors d'oeuvres during your welcome reception, three-course plated dinner or buffet, wedding cake or dessert selections, tableside wine service, champagne toast and a hosted bar, based on a moderate drinking guest.

## Securing Your Date

The Resort offers a 7 day courtesy hold on your preferred date and space while you review your venue options. When you are ready to secure your wedding date the Resort requires an initial non-refundable deposit equal to 30% of the food and beverage minimum, venue fee, plus tax, staff and house charge to accompany the signed agreement in order to confirm your wedding date reservation.

A second and third deposit in the same amount will be due also before your wedding date. Final payment plus an additional 10% of the estimated charges will be due 14 days prior to the event date. All events require a credit card on file, however; payments are accepted in the form of cash, wire and certified checks. All deposits are non-refundable and non-transferable in the event of cancellation.

## Tasting

A complimentary tasting is offered for up to 6 guests for events with a minimum food and beverage commitment of at least \$40,000.00. Tastings are held 2-4 months prior to the wedding date on Tuesdays, Wednesdays or Thursdays between 12pm and 2pm, pending Executive Chef approval and business levels of the hotel. Your wedding planner must be present at your tasting.

## Final Count

The final guest count guarantee for your event is due by noon four business days prior to your event. As of this time your final count cannot be decreased and can only increase. Final charges for the event will be based on your final guarantee or actual attendance, whichever is greater.

## Guest Rooms

We are pleased to offer a complimentary accommodation to the couple on their wedding night based on \$40,000 minimum food and beverage commitment.

Should you require 10 or more sleeping rooms, a contracted room block is strongly suggested for your event. If you would like to explore contracted rooming options, please contact our sales department.

Should you require less than 10 sleeping rooms, The Resort is happy to extend a courtesy rate which includes a 15% discount off the best available rate to your guests. A minimum length of stay may apply to holidays and weekends. Guest rooms and discounted rates are based on availability.

## Bridal Suite

A complimentary dressing suite situated underneath the Mar Vista ballroom is available to our couples. This room comes equipped with 360-degree mirror, directors chairs and a wedding butler. Should you prefer to get ready in your overnight guest room, we recommend reservations be made for a minimum two-night length of stay checking in the night prior to the event.

# Every Day Is A Wedding Day At Pelican Hill

## Vendors

Rental items are permitted at no additional charge and are encouraged to tailor your event to your desire.

A list of highly professional, pre-approved event professionals may be requested from your catering manager. All vendors are subject to the approval of your catering manager and will be required to adhere to and sign our vendor code of conduct and provide a \$1,000,000.00 commercial general liability insurance policy.

## Event Planner

A professional wedding planner is required with a minimum of four months of service, when hosting a single day wedding at Pelican Hill. A full service planner is required for a minimum of one year of service for a grand wedding weekend. The wedding planner is to be in attendance at the menu tasting, handle all of the vendor requirements, will be on-site and responsible for running the ceremony rehearsal, handle all décor and wedding day set up arrangements, and to be on site until the conclusion of the wedding. The director of special events or your catering manager must approve all wedding planners.

The Resort will not be responsible for personal items or the coordination of outside vendors (E.G. Florist or entertainment).

## Parking

Complimentary Valet Parking is offered at the Main Resort Porte Cochere.

## Set-up and Clean-up Time

All vendors and decorators may have access to the event locations four hours prior to your contracted event start time. Requests for additional set up time may be subject to a rental fee and accepted based on hotel availability. Should your contracted space be available (30) days prior to your event, additional set up time may be granted complimentary.

All personal and vendor items must be removed from the site at the conclusion of your event.

## Audio Visual

Five Star audio visual is an on-site audiovisual provider, to assist you with any audio visual needs. In the event you wish to use a third party audiovisual, lighting or entertainment company, certain minimum standards, service charges, and requirements may apply. Please contact Five Star Audio Visual at 949-467-6831.

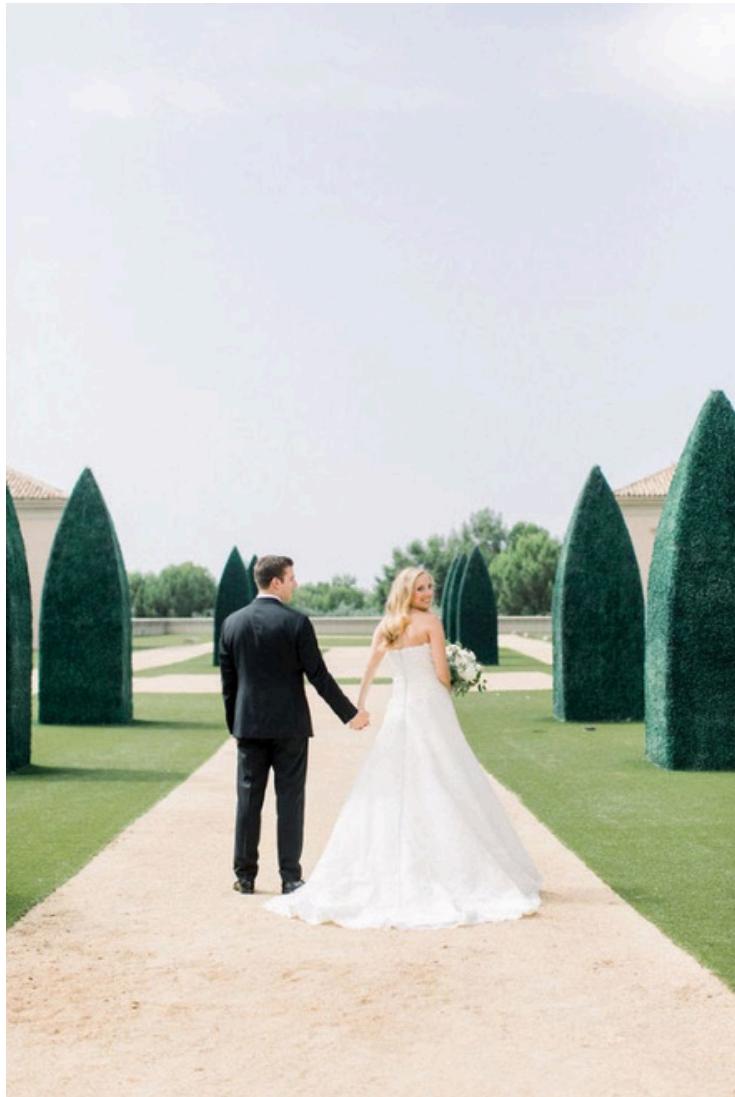
**Pelican Grill & Bar** The place to be for grill favorites and great drinks on the terrace.

**Coliseum Pool & Grill** A local favorite for casual dining overlooking the Coliseum Pool breakfast, lunch & dinner.

**The Spa At Pelican Hill®** Five-star spa with 22 private treatment rooms, roman soaking baths.

**Pelican Hill Golf Club** Two championship Tom Fazio-designed 18-hole courses sporting ocean views from nearly every vantage point. Private or group lessons available at the golf academy.

# *A Very Special Thank You To Our Photography Contributors*



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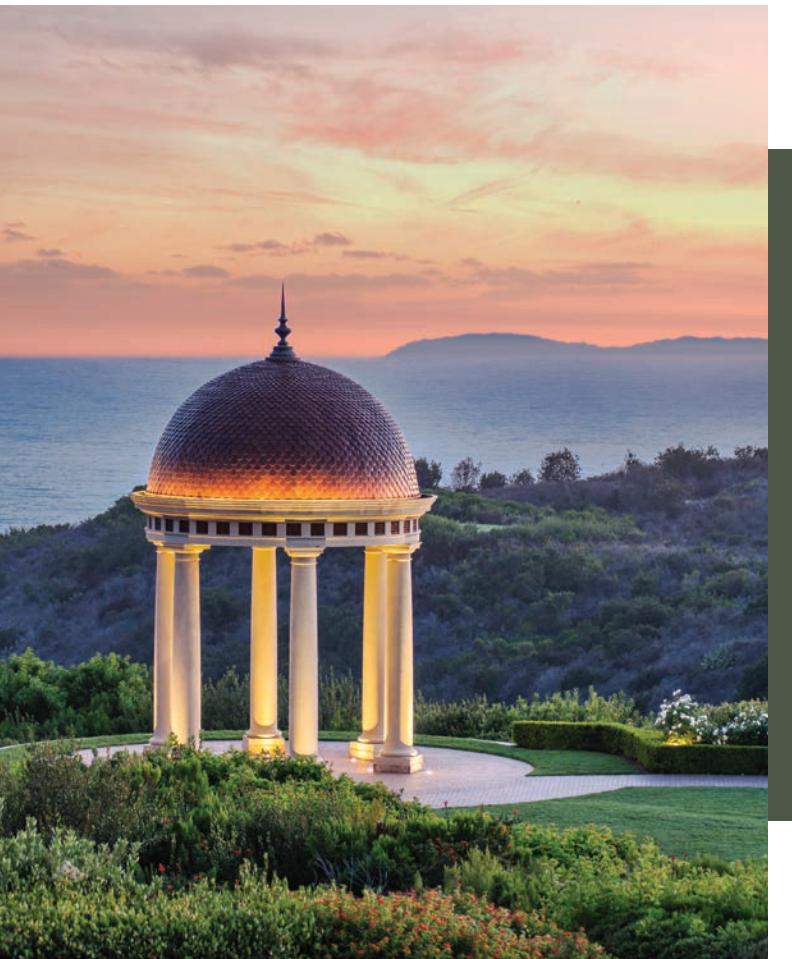
THE RESORT AT  
**PELICAN HILL**<sup>®</sup>  
NEWPORT BEACH

*signature*  
COLLECTION

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2024





## BENVENUTO A CASA NOSTRA

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The Signature Collection by The Resort at Pelican Hill® are specially created to enhance your event or special occasion while visiting or staying at The Resort.

Menus are inspired by the fresh flavors of the Italian countryside and sourcing local ingredients grown under the California sun, our artisanal chefs have curated a culinary journey to delight the palate and elevate your gathering. Served in a picturesque setting with exquisite presentation, each delectable bite delivers a memorable experience you'll only find at Pelican Hill.

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breakfast



# *continental breakfast selections*



All breakfasts are designed to start with a your choice of one of the three continental selections and if you wish to create a full breakfast buffet you can add any of the enhancements.

All breakfasts accompanied by fresh squeezed orange and fresh squeezed grapefruit juice. Shade grown regular and decaffeinated coffee, hot water and assorted teas by "Tea Leaves."

## FRESH START

freshly baked muffins, danishes & croissants  
house preserves, local honey, churned butter  
sliced seasonal fruit & berries

### build-your-own parfait bar

labneh yogurt, housemade granola,  
flax & chia seeds, fresh berries, toasted almonds,  
orange county local "bee lady" honey

**\$48 per person**



## DAY BREAK

freshly baked muffins, danishes, croissants &  
assorted tea breads  
sweet butter & seasonal housemade preserves  
assorted bagels & toast, cream cheese & whipped  
butter, almond honey, chives, caramelized onions  
seasonal sliced fruit & fresh berries

### build-your-own parfait bar

labneh yogurt, housemade granola,  
flax & chia seeds, fresh berries, toasted almonds,  
orange county local "bee lady" honey

### mccann's hot oatmeal bar GF

gluten free oatmeal, caramelized apples,  
cinnamon, brown sugar, golden raisins,  
toasted almond, dried blueberries

### hard boiled eggs

**\$51 per person | toaster included**

## EUROPEAN CONTINENTAL

freshly baked muffins, danishes & croissants,  
sweet butter & seasonal housemade  
preserves  
seasonal sliced fruit & fresh berries,  
lemon poppy seed dip  
marinated california heirloom tomato,  
local olive oils, fleur de sel  
selection domestic & international cheeses  
fresh avocado, hard boiled eggs, black forest  
ham, soppressata, prosciutto, dijon mustard,  
fig jam, house preserves

**\$54 per person**

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# *breakfast enhancements*

Items below may be added to a continental breakfast to make a complete buffet however not able to be ordered à la carte.



## *avocado toast bar*

fresh chunky & sliced hass avocados  
lightly seasoned, multigrain bread,  
fini mozzarella, poached asparagus,  
house pickled bermuda onions,  
roasted tomatoes, shaved radishes,  
baby arugula, sprouts, cage free eggs,  
arbichetta extra virgin olive oil,  
salt & pepper

**\$24 per person**

### **MAKE IT A COMPLETE BUFFET**

cage free scrambled eggs  
seasonal breakfast potatoes  
pecanwood smoked bacon  
sausage links

**\$30 per person**

### **CAGE FREE EGG BAR**

omelet, scrambled, over easy or your choice  
chino valley ranch cage free eggs,  
egg whites, ham, sausage, smoked bacon,  
mushrooms, onions, spinach, jalapeno,  
bell peppers, tomato, selection of cheeses

**\$32 per person | chef required at \$300**

### **THE GRIDDLE BAR**

iron pressed belgian waffles  
- or -  
gluten free banana oat pancakes GF/V  
garnishes: whipped cream, maple syrup,  
bananas foster, fresh strawberries,  
house-made granola, seasonal fruit compote

**\$20 per person | optional chef attendant \$300**

### **DELUXE BAGELS**

assorted bagels, sliced hard boiled egg,  
cream cheese, shaved bermuda onion,  
capers, smoked salmon

**\$25 per person**

### **BREAKFAST BURRITO BAR**

warm flour tortilla with scrambled eggs  
ingredients: select (3) for grab & go burrito  
*all ingredients available for chef attended station*  
crispy potatoes, crumbled bacon,  
cheddar cheese, roasted peppers,  
grilled onions, soy chorizo, scallions  
served with: roasted tomato salsa,  
pico de gallo, guacamole, sour cream

**\$20 per person -or- \$228 per dozen**  
*chef attendant \$300 for bar | min. one dozen*

### **BREAKFAST SANDWICHES**

toasted english muffin (*plain or wheat*),  
egg white, turkey sausage, oven dried  
tomato, white cheddar cheese

house-made buttery croissant,  
scrambled egg, applewood smoked bacon,  
muenster cheese

breakfast torta, telera roll, fried egg, queso  
oaxaca, black bean puree, pickled red onion  
homestyle biscuit, baked egg, black forest  
ham, swiss cheese

everything bagel, egg, canadian bacon,  
white cheddar

**\$228 per dozen | min. one dozen**

**GF = Gluten Free DF = Dairy Free V = Vegan VG = Vegetarian**  
*A \$12 per person surcharge will be added when the guarantee is less than 25 guests. All Food and Beverage charges are subject to a taxable 25% Service Charge and a 7.75% Sales Tax. Client acknowledges and agrees that part of the Service Charge is provided to the Service Staff and part is retained by the Hotel. The Service Charge does not replace voluntary gratuities to the Service Staff. All prices are subject to change.*

# individual enhancements

Items below may be added to a continental breakfast to make a complete buffet however not able to be ordered à la carte.



## individual brûléed mccann

**steel cut oats** GF/VG

sliced bananas, blueberries

toasted almonds, torched turbinado sugar

\$12 per person

## fresh baked brioche cinnamon rolls VG

cream cheese frosting

\$84 per dozen

## chilled shelled hard boiled eggs GF/DF

\$6 each

## scrambled egg GF

\$11 per person

## scrambled egg whites GF

\$11 per person

## pancakes VG

housemade fruit compote, whipped cream,  
real vermont maple syrup

\$9 per person

## pork sausage links GF/DF

\$7 per person

## chicken apple sausage GF/DF

\$8 per person

## regular or turkey bacon GF/DF

\$7 per person | two pieces

## individual greek yogurt GF/VG

\$6 per person

## assorted cereal VG

whole, 2%, almond milk

\$9 per person

## skillet potatoes GF

bacon, sausage, onions & peppers

\$10 per person



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# individual enhancements

Items below may be added to a continental breakfast or used to create a coffee break as however not able to be ordered à la carte.



## morning perk

espresso, café latte, cappuccino,  
café mocha

add a touch of flavor with assorted  
syrups: hazelnut, vanilla, almond,  
raspberry, irish cream, chocolate

macadamia nut, chocolate shavings,  
whipped cream

accompanied by assorted biscotti

**60 minutes | \$19 per person**  
**+\$10 per person each additional hour**  
**attendant required at \$250**

### BAKER'S DOZEN

*true bakers dozen at 13 items per order*

#### assorted tea breads VG

coffee cake, zucchini, carrot,  
poppy seed breads

**\$82 per dozen**

#### homemade croissants, muffins & danish VG

**\$85 per dozen**

#### fruit cups VG/GF

local honey, lemon yogurt

**\$82 per dozen**

#### individual greek yogurt parfaits

**\$85 per dozen**

#### ny style bagels VG

cream cheese, jam, whipped butter

**\$80 per dozen**

### FRESH JUICE

### WELLNESS BAR VG/GF

*four glasses per carafe*

#### morning zinger

carrot, lemon, ginger

**\$48 per carafe**

#### tropical greens

pineapple, banana, kale

**\$48 per carafe**

#### the antioxidant

beet, strawberry, blueberry

**\$48 per carafe**

#### the detox

granny smith apple, kale, ginger

**\$48 per carafe**

#### the triple c

cucumber, cantaloupe, celery

**\$48 per carafe**

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A minimum order of one dozen per selection applies to all pastries priced per dozen. Minimum order

of 12 for all individually priced offerings. A 12 person minimum applies to all selections priced per person.

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# breakfast on-the-go



## BOXED BREAKFAST

### refreshment

individual orange juice

### fruit

seasonal fresh fruit cup

### bakery

resort-made breakfast bakery

### entree | select up to two, minimum of ten per selection

breakfast burrito with bacon & egg, potato, warm flour tortilla, cheddar cheese, scallion, individual salsa

toasted english muffin, applewood smoked bacon, scrambled egg, tillamook cheddar cheese

house-made buttery croissant, scrambled egg, applewood smoked bacon, muenster cheese

home-style biscuit, baked egg, black forest ham, swiss cheese

everything bagel, egg, canadian bacon, white cheddar

**\$49 per person**



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# brunch buffet



## THE SO CAL BRUNCH

fresh chilled orange, grapefruit juice,  
fresh green juice

fresh ground regular & decaffeinated coffee,  
hot water & assorted teas

freshly baked muffins, danishes, croissants,  
sweet butter, seasonal housemade preserves  
assorted artisanal breads, jams

exotic sliced fruit & berries

### build-your-own parfait bar

labneh yogurt, housemade granola, flax & chia  
seeds, fresh berries, toasted almonds, orange  
county local “bee lady” honey

heirloom & burrata salad, baby arugula, lemon  
herb vinaigrette

individual baby wedge salad, nueske’s bacon,  
hot house tomatoes, blue cheese

smoked salmon chopped hard boiled eggs,  
capers, tomatoes, shaved bermuda onions **GF**

egg station omelet, over easy,  
poached...your choice **GF**

free range eggs, egg whites, ham, sausage,  
smoked bacon, mushrooms, onions,  
spinach, peppers, tomatoes & selection  
of shredded cheese

*ask your chef to make it a burrito option available*

traditional eggs benedict

belgian french toast with waffle cone of  
devonshire cream, fresh berries

seasonal breakfast potatoes, apple smoked  
bacon & sausage links

buttermilk fried chicken, homemade biscuits,  
sausage gravy

48 hour braised short rib, caramelized  
shallot jus, roasted root vegetables

### save the best for last

brioche cinnamon rolls with  
cream cheese frosting

strawberry shortcake

apple crumble

flourless chocolate torte

**\$190 per person | toaster included**

*minimum of 75 guests required*



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refreshments



# refreshments



## zero proof

non-alcoholic

### newport cooler

cucumber, sweet lime, simple syrup, sprite

### strawberry lemonade

strawberries, strawberry puree, mint, lime, freshly squeezed lemonade

### peach green tea

freshly brewed green tea, sliced peaches, honey, lemon juice, peach syrup

### rosemary citrus spritzer

lemon, rosemary, seltzer

**\$110 per half gallon | half gallon is 8 glasses**

### ALL DAY BEVERAGE BREAK

available to our meeting programs,  
daily from 8:00 a.m. - 4:00 p.m.

inclusive beverage package includes  
assorted soft drinks, waters,  
sparkling waters & juices

**\$59 per person | minimum of 10 guests**

freshly brewed coffee, decaffeinated coffee, selection of international teas	<b>\$130 per gallon</b>
republic of tea assorted flavored iced teas	<b>\$10 each</b>
energy shots	<b>\$10 each</b>
juices: orange, grapefruit, pomegranate, tomato, apple, v8, cranberry	<b>\$59 per half gallon</b>
still & sparkling mineral water	<b>\$9 each</b>
topo chico sparkling waters	<b>\$10 each</b>
la croix sparkling waters assorted flavors	<b>\$9 each</b>
assorted soft drinks	<b>\$9 each</b>
assorted bottled juice	<b>\$9 each</b>
cold brew coffee	<b>\$11 each</b>
yerba mate organic beverage	<b>\$11 each</b>
freshly brewed iced tea	<b>\$65 per half gallon</b>
freshly squeezed lemonade	<b>\$55 per half gallon</b>
coconut water	<b>\$11 each</b>
gatorade assorted flavors	<b>\$10 each</b>
celsius fitness drink assorted flavors	<b>\$10 each</b>

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# refreshments



## THE ULTIMATE *bloody mary bar*

vodka, garnishes to include: celery, lemons, limes, green olives, maple bacon, peppered bacon, jalapeños, pepperoncini, spicy green beans

**\$22 per drink | bartender required at \$250 & 25 drink minimum**

### CRAFT COCKTAILS BY THE GALLON

#### **pelican hill margaritas**

**\$320 | attendant required at \$250**

#### **pelican hill bloody mary mix | non-alcoholic**

**\$130 per gallon**

#### **pelican hill hangar one bloody mary mix**

**\$320 | attendant required at \$250**

#### **pelican hill signature white stone fruit sangria**

**\$320 | attendant required at \$250**



themed breaks



# themed breaks

Minimum guest count of 20 guests on all themed breaks.



keeps it  
light

## PERK ME UP VG

nespresso bar (*hot*) & chilled double shot espresso, chilled frappuccinos, chilled iced teas  
cliff bars, luna bars, freshly baked biscotti

\$22 per person

## FIVE INGREDIENT ENERGY BOMBS GF/VG

almond butter, oats, flax seed, chocolate chips, local lavender honey  
almond butter bliss with dates, oats, protein powder, salt, rolled in coconut oats  
peanut butter, flax seed, raisins, honey, cinnamon  
**\$84 per dozen** | estimate 2 per person  
minimum of 2 dozen | minimum 1 dozen per flavor

## THE FRUIT STAND VG/V/DF

*make your own baja inspired fruit cup*  
cubed watermelon, strawberries, pineapple, mango, cucumber spears, jicama spears, fresh lime juice, chamoy & tajin  
**\$24 per person**

## CRYSTAL COVE TRAILS

*make your own trail mix*  
banana chips, apple rings, sun dried cranberries & yogurt covered raisins, roasted cashews, walnuts, almonds & honey roasted peanuts  
wasabi peas, mini pretzel sticks, m&ms, individual green juices  
**\$22 per person**

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## AFTERNOON REFRESH VG

feel good green juice shot  
antioxidant berry & beet juice shot  
oj, ginger, cayenne immunity shot  
mini organic acai, banana & berry cups with light agave drizzle, house-made granola  
baby vegetable crudite with assorted dips to include: tzatziki dip, hummus, french onion dip.  
**\$26 per person**

## THE MED VG

traditional & sundried tomato hummus, crisp pita chips & marinated olives  
baby vegetable crudite, tzatziki dip  
fresh tomato, cucumber, feta cheese, mint, olive oil & lemon, mini bamboo cups  
**\$24 per person**

# themed breaks

Minimum guest count of 20 guests on all themed breaks.



## FONDUE FOR YOU VG

*make it sweet*

nutella, chocolate, bananas, strawberries, pineapples, housemade marshmallow, piroquette, pretzels, pound cake, martinelli's sparkling cider

*-or- make it savory*

brie fondue, assorted veggies, fresh apple slices, fresh strawberries, everything but the bagel chips, hot pretzel bites

\$31 per person

## 7<sup>TH</sup> INNING STRETCH

crackers jacks, warm pretzel bites with cheddar cheese sauce, mini hot dogs, roasted peanuts  
a&w root beer, cream soda

\$24 per person

## SWEET & SALTY

lemon bars, cheesecake bars, double chocolate brownies, jumbo pretzels with a beer cheese sauce, mini corn dogs

\$26 per person

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## THE COOKIE JAR VG

freshly baked chocolate chunk chip, oatmeal raisin, peanut butter, snickerdoodle speciality coffee bar

\$28 per person

## LOVE LOCAL VG

mini donuts, b's toffee, rusty's handmade potato chips, big leaf infused kombucha, assorted nut almond milks

\$24 per person

## TOFFEE TIME VG

peanut toffee, hazelnut toffee, walnut toffee, pecan toffee, churro toffee  
chilled coffees, espresso shots

\$23 per person

## THE ULTIMATE BACON BAR

assorted cronuts & donut holes  
bacon bar: og bacon, chocolate dipped bacon, spicy bacon & maple bacon

\$24 per person

# themed breaks

Minimum guest count of 20 guests on all themed breaks.



# a la carte selections

sliced seasonal fruit	\$14 per person
whole seasonal fruit	\$8 each
assorted energy & granola bars	\$9 each
assorted quiche bars: quiche lorraine, tomato basil	\$11 per person
pita chips served with traditional & roasted red pepper hummus	\$14 per person
tri-color tortilla chips served with salsa roja, mango pico de gallo, guacamole	\$16 per person
signature cookies: chocolate chip, oatmeal raisin, snickerdoodle, white chocolate macadamia	\$88 per dozen
brownies & cheesecake bars: double chocolate fudge brownies, new york cheesecake	\$88 per dozen
sweet spot: lemon bars, apple crumble, chocolate mousse pops	\$84 per dozen
assorted european cookies almond biscotti, chocolate dipped palmier, sea salt chocolate sable, pistachio shortbread	\$84 per dozen
kayla's assorted macarons	\$102 per dozen
assorted snacks pretzels, potato chips, assorted gourmet nuts, flavored popcorn (individual bags)	\$8 each
haagen-dazs ice cream bars	\$10 each
hot jumbo pretzels served with assorted mustards	\$96 per dozen

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# *lunch on-the-go*



## BOXED LUNCH SELECTIONS

### **salads** | select one

country potato salad GF/DF

farro & baby kale salad citrus vinaigrette DF

orzo salad balsamic glazed grilled vegetables

pasta primavera salad

greek salad feta, olives, cucumbers, tomato GF

### **chips** | select one

kettle potato chips, terra chips, pretzels

### **fruit** | select one

seasonal whole fruit, banana, grapes

### **entree** | select up to three, minimum of five per selection

traditional roasted turkey, aged swiss, butter lettuce, country roll

grilled vegetable & portobello wrap, arugula, balsamic vinaigrette, goat cheese

cobb salad, romaine, chicken, bacon, egg, blue cheese, cucumber, tomato, buttermilk ranch dressing GF

smoked chicken wrap, black bean & corn salsa, pepper jack cheese, red pepper sauce

the stack, roast beef, butter lettuce, provolone, horseradish on brioche

### **dessert** | select one

chocolate chip, white chocolate macadamia or snickerdoodle

**\$68 per person**



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# local farm-to-table lunches & buffets



# farm-to-table

Sustainability in the kitchen starts by building relationships with local farmers. These partnerships ensure our guests will enjoy farm-to-table ingredients harvested at peak freshness and bursting with flavor. Sourcing locally also allows us to partner with sustainable farms that are responsible stewards of our environment.

All buffets are served with Pelican Hill Bread Service and Freshly Brewed Iced Tea. For Boxed Lunch and Plated Lunches menus please ask your Catering Manager.

## THE SANDWICH BOARD

vegetable minestrone DF

seasonal fresh fruit & berries

### salads VG

mixed green salad, cucumber, carrots, heirloom cherry tomatoes, assorted dressings

farfalle pasta salad, roasted tomatoes, peppers, shaved parmesan cheese

### pre-made sandwiches

smoked turkey, bibb lettuce, tomato, provolone on sourdough

slow roasted beef, bibb lettuce, tomato, cheddar on french roll

italian sub, cured meats, provolone, shredded lettuce, tomato on a hoagie roll

roasted vegetable, wild arugula, tomato on italian ciabatta

pickle spears, shaved onion, pepperoncini, preserved peppers, mayo, whole grain mustard, classic yellow mustard, horseradish sauce

housemade kettle chips

### something sweet

an assortment of chef's homemade cookies

meyer lemon bars

**\$81 per person**

## OC FARM-TO-TABLE

homemade chicken noodle soup

### create your own greens GF/VG

crisp romaine, mixed greens, bloomsdale spinach, cherry tomato, sauteed mushroom, edamame, kalamata olive, bermuda onion, shredded carrots, cucumber, radish, nueske's bacon, hard boiled egg

champagne vinaigrette, pelican hill caesar dressing or cabernet sauvignon vinaigrette

### chilled toppings | select two GF

char grilled sliced skirt steak

sliced citrus marinated grilled chicken

sautéed herb shrimp

### something sweet

individual summer strawberry shortcakes

mini key lime pie

petite flourless chocolate torte GF

**\$75 per person**

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# *local farm-to-table lunches & buffets*



## TASTE OF TUSCANY

### soup

tuscan white bean soup

### salad

vine ripened tomato mozzarella salad, basil, aged balsamic drizzle, extra virgin olive oil GF

chopped italian salad, romaine hearts, olive, grilled artichoke, shaved onions, salami, tomato, cucumber, parmesano reggiano GF

### entrees

herbed chicken piccata, lemon caper sauce GF

shrimp scampi, garlic butter sauce GF

capellini pasta, stewed tomato, garlic, olive oil,  
side of shredded parmesan cheese, crushed red pepper flakes VG

vegetable ratatouille, peppers, tomato, eggplant, summer squash GF/V

### something sweet

espresso tiramisu GF

berry crostata

nutella bomboloni

**\$84 per person**

### perfect pairing

the limoncello spritzer

**\$22 each**



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# *local farm-to-table lunches & buffets*



## *seaside market*



### **soup**

house special clam chowder, sourdough crouton

### **salads**

chopped cobb, chicken, egg, bacon, tomato, blue cheese **GF**

chilled grilled asparagus, wild baby arugula, tomato relish **GF/DF**

### **entrees**

seafood cioppino, littleneck clams, prince edward island mussels, prawns, sea bass, fennel tomato broth **GF/DF**

lobster rolls, connecticut style lobster salad, toasted brioche bun, slaw

char grilled skirt steak, roasted spring onion, roasted garlic jus **GF/DF**

roasted california vegetable, local squash, eggplant, bell peppers, red onion, cherry tomato, california olive oil **GF/DF/V**

wild rice pilaf, lemon, thyme

### **something sweet**

meyer lemon bars

old fashioned chocolate cake

berry creamsicles **GF**

**\$92 per person**

### **perfect pairing**

summertime sangria

**\$320 per gallon**

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# *local farm-to-table lunches & buffets*



## CRYSTAL COVE GRILL OUT

### salads

island style slaw, shredded cabbage, carrots, raisins, apple cider dressing

newport potato salad, whole grain mustard, celery, dill, onion GF/DF

field greens, cherry tomatoes, cucumbers, carrots, balsamic GF/DF ranch dressings

### entrees

pork ribs, brown sugar glaze GF/DF

grilled bbq chicken, housemade bbq sauce GF/DF

dry rub tri tip, chef k's dry rub GF/DF

jalapeno butter cornbread

classic mac n' cheese

housemade kettle chips GF/DF

sliced seasonal fruits

### something sweet

apple pie crumble

red velvet cake

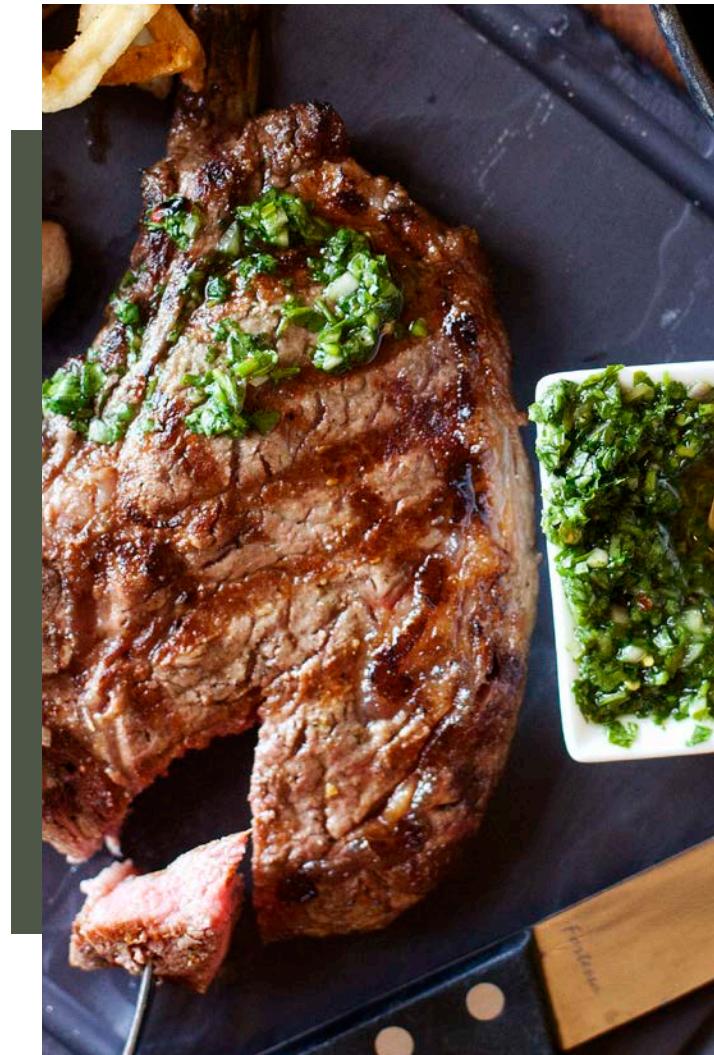
chocolate peanut butter mousse pop

**\$87 per person**

### perfect pairing

aqua fresca bar with a twist

**\$224 per gallon**



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## LOVE LOCAL

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A delicious meal bursting with flavor doesn't simply begin in the kitchen, it starts in the soil. Our chefs have partnered with a variety of small local farms to ensure our meals feature the finest ingredients available. Below are just a few examples of the local farms we are proud to partner with.

**Oak Grove Farms** Our supplier of organic produce, this local farm is dedicated to growing sustainable food with a minimal impact on the local environment.

**Drake Family Farms** Located only 50 miles inland, they supply our goat cheese made from the milk of their award-winning dairy goats.

**Di Stefano Cheese** Italian cheesemaker Mimmo Bruno was the first artisan to recreate burrata cheese in the United States, now we source our burrata cheese from his local, boutique-style cheese plant.

**OC Honey** Honey broker offering raw honey from Orange County local beekeepers and surrounding areas.



reception



# *cocktail reception - butter passed hors d'oeuvres*

Minimum 25 pieces per selection.



## **CHILLED HORS D'OEUVRES \$14 PER PIECE**

- vegetable avocado summer roll, sweet chili sauce **VG**
- caprese crostini, fresh mozzarella, basil **VG**
- chilled prawn shrimp cocktail, house-made cocktail sauce **GF/DF**
- chilled lobster medallions, ciabatta crostini
- lobster roll, brioche bun, dill
- ahi tatar, sesame cornette
- california rolls, sriracha™ aioli **GF**
- ahi tuna “chips,” crisp nori, scallion **GF**
- caramelized pear, roquefort, brioche, walnut
- serrano jamon, manchego viejo, grilled fig, crostini
- truffled deviled eggs, caviar, chive **GF/DF**
- grilled baby artichoke, crab salad **GF**
- smoked trout taco, mango salsa **GF/DF**
- tomato burrata crostini, meyer lemon, pine nut gremolata **VG**
- citrus cured salmon, wasabi tobiko caviar, cilantro, yuzu ponzu **GF**

## **HOT HORS D'OEUVRES \$14 PER PIECE**

- thai curry chicken satay, spicy peanut sauce **DF**
- lamb lollipops, mint pomegranate pesto **GF/DF**
- coconut shrimp, sweet chili sauce **DF**
- bacon wrapped scallop, fig jam **GF/DF**
- wagyu steak brochette, chimichurri **GF/DF**
- mini short rib wellington, sauce perigourdine
- pancetta wrapped shrimp, maple bourbon glaze **GF/DF**
- quinoa albondiga, cajun aioli **GF/DF**
- “baked brie,” truffle, granola, spiced honey **VG**
- parmigiano reggiano arancini, arrabbiata sauce **VG**
- mini maryland style crab cakes, remoulade
- veal parmesan meatballs, pomodoro sauce
- corn & black bean empanada, chipotle crema **V**
- classic oysters rockefeller
- spanakopita, spinach, feta, phyllo

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# carving stations



Our Chefs at The Resort at Pelican Hill procure the highest quality ingredients through our local vendor partners.

Chef attendant is required at \$300 for all carving stations.



## PRIME RIB

rosemary & garlic crusted prime rib GF/DF  
horseradish cream, au jus,  
king's hawaiian rolls

\$675 each | serves 40

## A5

pan-seared a5 japanese wagyu beef GF/DF  
wild mushrooms, shaved black truffles,  
natural reduction

\$4,400 each | serves 50, 2 oz. portions

## HERB ROASTED TENDERLOIN GF/DF

wild mushroom reduction, sourdough rolls  
\$600 each | serves 20

## HAND CARVED TOMAHAWK USDA PRIME GF/DF

horseradish cream, caramelized shallot jus  
crispy onions

\$175 each | serves 5

## BLACK TEA GLAZED MARY'S HEIRLOOM CHICKEN

herb roasted peewee potatoes  
\$85 each | serves 5, minimum of 5

## SALMON WELLINGTON

puff pastry | lemon tarragon beurre blanc  
\$400 each | serves 10

## SALT-BAKED WHOLE FLORIDA RED SNAPPER GF

crunchy garlic sauce, meyer lemon  
beurre blanc  
roasted fingerling potatoes GF  
\$600 each | serves 40, seasonal

## SIGNATURE PORCHETTA

fennel pollen, thyme, fig ju, toasted ciabatta  
\$425 each | serves 30

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# reception stations - displays

Minimum of 25 people required. To make into dinner reception a minimum of three carving stations are required.



"Our honey is sourced from small local beekeepers through OC Honey, the first varietal honey broker in Orange County. Many people do not realize the flavor, color, and consistency of honey is determined by the nectar bees collect. We partnered with OC Honey to ensure our guests can enjoy delicious honey varieties they won't find anywhere else."

- Chef Kyung Carroll

## ARTISAN CHEESE BOARD

barely buzzed, point reyes blue cheese, drunken goat, manchego, humboldt fog, double creme brie cheese, dried fruits, nuts, compotes  
fresh baked breads, cracker breads, bread sticks

**\$31 per person**

## THE BUTCHER BLOCK

shaved salami, prosciutto, capicola, mortadella, bresaola  
cured olives, feta cheese, sliced baguettes, fresh roll  
**\$38 per person**

## FARM FRESH CRUDITÉ GF/VG

baby heirloom carrots, sunburst squash, baby zucchini, baby bells, breakfast radish, broccolini, oven roasted tomatoes, grilled artichoke hearts  
fresh lemon hummus, buttermilk ranch, onion dip  
**\$26 per person**

## THE GRAZING TABLE

*served on a beautifully handcrafted wood plank*  
combination of the three displays listed to the left: artisan cheese board, the butcher block & farm fresh crudité

**\$85 per person**



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# action stations with chef attendant

\$300 per Chef required. To create a dinner buffet select five stations.



## SEASONAL SALAD SHAKER

*Made to order salads and served in a martini shaker*

chopped romaine, mixed greens, arugula  
tomatoes, olives, cucumber, carrots,  
marinated mushrooms, sun dried tomatoes,  
roasted peppers

crumbled feta, blue cheese, chefs choice  
of housemade dressings

**\$21 per person**

## PACIFIC NORTHWEST RAW BAR

GF/DF

snow crab claws, blue point oysters,  
gulf shrimp

**\$63 per person | 2 crab, 3 shrimp & 1 oyster**

*\*this item can be displayed on a 3-tier ice  
carving with your logo +mp*

## DYNAMITE OYSTER GF/DF

*Chef's creation of pacific coast oysters softly  
steamed over Catalina Island harvested kelp.  
Our chef then tops with a "dynamite" sauce  
which is bruleed and finished with  
wasabi tobiko caviar and scallion.*

**\$42 per person | 3 oysters per person**

## GRILLED FRESH SCALLOPS ON THE HALF SHELL

herb butter gratin

**\$29 per person | two each per person**

## THE SUSHI COUNTER

counter display

sushi chef to prepare fresh sushi, sashimi,  
nigiri, rolls

ginger, wasabi & soy sauce

**\$56 per person | five pieces per person  
vegetarian rolls available upon request  
master sushi chef required \$350 fee**

## POKE STATION DF

ahi tuna with soy yuzu vinaigrette

hamachi citrus & sesame marinade

salmon sesame chili oil sauce

served with seasoned sushi rice

garnishes: sushi crab, soy sauce, wasabi,  
pickled ginger, avocado, cucumber,  
sesame seeds, furikake, pickled onion

**\$44 per person**



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# action stations

\$300 per Chef required. To create a full dinner buffet experience, Chef recommends selecting four to five stations.



## SICILIAN WOOD FIRED FLATBREAD & PIZZA

fresh hand tossed dough, artisan cheeses, seasonal vegetables

apple smoked bacon, italian sausage, organic chicken, cured meats

pesto, balsamic drizzle, evoo

**\$35 per person** | rental oven of \$900  
additional ovens offered at \$300 each

## PELICAN HILL SIGNATURE RISOTTO GF

slowly cooked imported arborio rice  
served from a parmesan cheese wheel  
selection of toppings

wild forest mushrooms, fresh peas,  
brentwood corn, duck confit

**\$40 per person**

*add shrimp or lobster +\$12 per person  
seasonal truffle mp*



## SEAFOOD SCAMPI

gulf shrimp & bay scallops, sauteed in garlic, fresh herbs, tomatoes, white wine lemon reduction

olive oil tossed capellini pasta, parmesan cheese

**\$38 per person**

## SPANISH PAELLA BAR

spanish bomba rice, saffron, vegetables GF/DF

choice of seafood *de marisco*

- or -

meat *alla valenciana*

- or -

combination of both

**\$36 per person**

## HANDMADE JUMBO LUMP CRAB CAKES

maryland style crab cakes

apple cider slaw, house-made remoulade

seared on our evo grill

**\$35 per person**

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*newport*  
*seafood boil* GF/DF

steamed seasoned clams, prawns, mussels  
andouille sausage, corn on the cob,  
new potatoes

**\$55 per person**

*lobster or crab add on +\$15 per person*

# *the perfect pair*

For an interactive celebration starter or elevating the party, these creative pairings of popular bites and beverages are a proven crowd-pleaser. Traveling Stations are offered at three pieces of savory bites and one and a half miniature beverages per person.



## SUSHI & SAKE BENTO BOX

bento box with three assorted nigiri & roll options  
ginger, wasabi, soy sauce  
served with *mini cold sake shots*  
**\$48 per person**

## FOR THE LOVE OF OYSTERS

traveling oyster shucker  
**\$48 per person**  
served with *champagne +mp*  
served with *chilled vodka or bloody mary shots +\$21 per person*

## CAVIAR & BUBBLES

golden reserve caviar, chips  
served with *heidsieck, monopole blue top, brut nv, reims, france*  
**\$58 per person**

## TAKE ME OUT TO THE BALLGAME

**nostalgic hot dogs 3 ways to include:**  
mini hot dogs, mini corn dogs, pigs & blanket concession to have all the fixings  
served with *mini jack daniels & coke on ice*  
**\$54 per person**

## ELEVATED PUB FARE

mini lobster rolls, cheeseburger sliders,  
mini grilled cheese  
served with *mini mugs of assorted ipas*  
**\$52 per person**

## NEWPORT-STYLE TACO TUESDAY

mini assorted tacos in lime wedge holders  
served with *airline casamigos margaritas*  
**\$45 per person**

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# dessert stations

\$250 Chef attendant fee is required for all stations.



## sweet treats



### SPIRITED FLOATS

champagne & raspberry sorbet  
malibu rum with mango sorbet  
kahlua & coffee with vanilla ice cream  
guinness, baileys, chocolate ice cream  
**\$25 per person** | choose two for your party

### AFFOGATO BAR

nespresso, vanilla bean & coffee gelato

**\$24 per person**

### CRÈME DE LA CRÈME

french macarons, crème brûlée,  
fresh raspberry & nutella filled beignets,  
palmier

**\$23 per person**

#### make it a boozy dessert station

add liquor infused pipettes to your beignets  
attendant will offering grand marnier, kahlua,  
rum or whiskey

**+\$4 per person** | attendant required at \$250

### RPH CREAMERY

cookie monster, vanilla gelato, cookie  
dough, oreo cookies, mini chocolate chips  
strawberry cheesecake, strawberry gelato,  
cream cheese filling, graham cracker,  
strawberries  
chocolate lovers, chocolate gelato,  
brownie bites, toffee pieces,  
chocolate shavings, fudge

**\$25 per person** | choose one specialty flavor

### THE WAFFLE BAR

build your own gelato sundae in a  
housemade waffle bowl

toppings & sauces: mini candies, oreos,  
chocolate shavings, candied nuts,  
toffee pieces, whipped cream, fresh berries,  
chocolate & caramel sauce, fruit compote

**\$25 per person**

### MINIATURE PASTRIES, TARTS, COOKIES & DESSERTS

dulce de leche **GF**

miniature cheesecake

mascarpone tiramisu **GF**

crème brûlée **GF**

mini s'mores, assorted macarons **GF**

miniature cupcakes

mango passion fruit panna cotta **GF**

seasonal frangipani

berry trifle

assorted beignets

european shortbreads

**6 selections \$38 per person**

**12 selections \$48 per person**

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dinner



# dinner - buffets

All buffets served with Pelican Hill Bread Service as well as coffee and tea offered tableside with your meal.



Whether you're gathering with friends, family, or business associates – the dinner table is where memories are made. Our signature dinner collection features the best flavors of the Pelican Hill Resort, a curated menu of hand-crafted culinary creations prepared by world-class chefs using fresh, local ingredients. From our Mediterranean inspired buffets to delectable plated entrees, this will be a dinner you'll never forget.

## THE TASTE OF PELICAN HILL

### villa club

wedge salad, point reyes blue cheese, red onion, nueske's bacon, house dressing **GF**  
classic caesar salad, parmigiano reggiano, crouton, pelican hill caesar dressing  
braised guajillo short rib "street tacos," cilantro, pickled onion, pico de gallo, guacamole **GF**  
grilled chicken & beef satay, scallions, spicy peanut sauce, crunchy garlic sauce **DF**

### great room

imported & domestic cheese & charcuterie display  
artisanal breads, fig jam, grain mustard, dried fruits, marcona almonds  
truffle deviled eggs, ossetra caviar **GF**  
margarita pizza, fresh mozzarella cheese, basil, evoo  
warm flat bread, assorted hummus', grilled & chilled vegetables

### coliseum pool & grill

mini poke bowls, marinated ahi tuna, sushi rice, edamame, scallion, sriracha aioli, soy sauce, ginger **DF**  
seasonal farmers market salad, manchego, candied pecan, cucumber, cranberries, champagne vinaigrette **GF/VG**  
sautéed scallops, braised endive, celeriac puree, pomegranate **GF**  
paccheri pasta, truffle mascarpone, leeks, cremini mushroom, preserved lemon **VG**

### pelican grill

oyster on the half shell, pelican grill cocktail sauce, mignonette, lemon **GF/DF** | based on 2 pieces per person  
marinated beet salad, lemon mint yogurt, pine nut brittle, wild arugula **VG**  
mac & cheese, bacon & jalapeno  
braised short ribs, broccolini **GF/DF**  
brown butter mashed potato **GF**

### caffè | chef required at \$250

daily gelato flavors made in authentic artisanal fashion with rich, organic, whole milk, organic eggs  
fresh seasonal fruit, waffle cups

**\$225 per person**

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## MEDITERRANEAN SEASIDE

### greece

fasolada greek bean soup GF/DF/VG

warm garlic & herb pita bread, beet hummus, classic hummus DF/VG

swordfish kabob, red onion, zucchini, bell pepper,  
heirloom cherry tomato GF/DF

### italy

napoletano pizza, fresh mozzarella, pomodoro, basil, evoo VG

cavatelli cacio e pepe, pickled calabrian chili, pecorino romano VG

prosciutto di parma, frisee, arugula, parmigiano reggiano GF/DF

tomato caprese salad, burrata cheese, basil, balsamic reduction,  
shaved parmesan GF/VG

### spain

andalusian iced tomato soup, rustic bread, ripe tomatoes GF/DF/VG

ensalada mixta, seared spanish tuna, artichoke, green olive,  
bell pepper, cucumber, asparagus, tomato, romaine GF/DF

menorcan lobster stew, tomato broth GF/DF

catalan black rice, squid, honey aioli GF/DF

### middle east

turkish white bean, peppers, vinaigrette GF/DF/VG

chicken shawarma station, marinated chicken, garlic naan bread,  
lettuce, tomato, onion, harissa & red pepper sauce, raita

bulgur croquettes, pine nuts, spices DF

### north africa

moroccan carrots, radish, orange salad GF/DF/VG

warm couscous, chickpeas, caramelized onions VG

lamb kefta GF/DF

algerian eggplant jam GF/DF/VG

### desserts

orange date cake

pear almond tart

pistachio macarons GF

**\$220 per person**

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## PALLADIO

### brodetto

littleneck clams, prince edward island mussels, prawns, calamari, sea bass, fennel, tomato GF

crusty bread

### salads

baby spinach leaves, carlsbad strawberries, toasted almonds, fig vinaigrette GF/DF/V

nicoise salad, seared ahi tuna, butter lettuce, haricot vert, fingerling potato, hard boiled egg, cabernet sauvignon vinaigrette GF/DF

grilled asparagus, crumbled goat cheese, toasted walnuts, sherry vinaigrette GF/VG

### seafood

jumbo prawns, snow crab claws, seasonal oysters GF/DF

accoutrements: classic cocktail sauce, remoulade, lemon wedges GF/DF

### entrees

grilled atlantic salmon, lemon beurre blanc GF  
chicken cacciatore, stewed peppers & tomatoes GF/DF

filet mignon tornadoes, caramelized cipollini, beaujolais reduction GF/DF

### accompaniments

rosemary whipped potato GF/VG

chef's selection of seasonal vegetables GF/DF/V

### desserts

berry crostata

salted caramel white chocolate budino GF

espresso tiramisu GF

**\$190 per person**



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## PLATED DINNER SELECTIONS

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The culinary team's mission is to create a restaurant style experience brought to you in the setting of your own private event. We partner with hyper-local farms to give you an unparalleled banquet experience.

Pricing for the following entrees are based on three courses including your choice of soup or salad, entree and dessert. Rolls, butter, regular and decaffeinated coffee and tea are also included. Plated appetizer, intermezzo and cheese course pricing are à la carte. For pre-selected choice of entree, the higher priced entree will be charged for the full guarantee of guests. Table-side entree is offer with an additional \$45 per person and requires the addition of a plated appetizer course or Intermezzo.

# plated appetizers

Plated appetizer, intermezzo and cheese course pricing are à la carte.



## CHILLED APPETIZERS

### seared ahi tuna crudo DF

torched jalapeno, crunchy garlic, miso aioli, sweet soy

\$32 per person

### crab & mango salad GF

couscous, peppadew aioli

\$29 per person

### smoked salmon

frisee, fennel, charred grapefruit, fried caper,  
sourdough crisp, creme fraiche

\$32 per person

### wagyu beef carpaccio GF

fried capers, shaved parmigiano-reggiano, watercress, truffle

\$33 per person

### marinated beets VG

burrata, pine nut crumble, rocket

\$32 per person

## HOT APPETIZERS

### creamy polenta GF/VG

roasted mushroom, seasonal vegetable, herb gremolata

\$29 per person

### honey roasted yam GF/DF/VG

espelette, lime yogurt, coriander, toasted sesame seed

\$29 per person

### gnocchi cacio e pepe VG

pickled calabrina chili, arugula, parmigiano reggiano

\$30 per person

### pan-seared diver scallop GF

sweet corn puree, prosciutto di parma

\$38 per person

### grilled spanish octopus DF

smoky romesco sauce, peperonata, salsa verde

\$39 per person

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# *zuppa e insalata*



## PLATED SOUPS

*May be added to a three course menu at \$17 per person.*

*Soup courses are served french style at your table.*

tuscan minestrone, garlic confit, swiss chard, parmesan ciabatta crisp **VG**

curried butternut squash soup, ginger **GF/VG**

mushroom bisque, brioche crostini, truffe creme fraiche **VG**

artichoke bisque, crispy artichoke **VG**  
potato leek, pancetta chip **GF**

lobster bisque, butter poached lobster tail **GF**

roasted sweet corn chowder, rock shrimp, potato, chive

## PLATED SALADS

salt-baked beets, cold smoked goat cheese, arugula, caramelized fig, freeze dried manuka honey, strawberry, white balsamic vinaigrette **GF/VG**  
arugula, radicchio, parmesan, crispy shallot, sherry vinaigrette **GF/VG**

st. maria petite lettuce, tarragon yogurt, sunflower seed, picked herbs, ricotta salata **GF/VG**

baby iceberg wedge, heirloom cherry tomato, hard boiled egg, neuskes bacon, buttermilk ranch dressing **GF**

baby spinach, point reyes blue cheese, mission figs, candied pecan, honey balsamic glaze **GF/VG**

classic caesar, garlic crouton, shaved parmesan, roasted tomato, pelican hill caesar dressing

grilled asparagus, frisee, tomatoes, humboldt fog, toasted walnuts, sherry vinaigrette **GF/VG**

heirloom tomato, di stefano burrata, fresh mozzarella timbale, avocado, white balsamic, grilled local baby gem **GF/VG**

oxnard farm strawberries & avocado salad, candied pecan, baby spinach, crumbled goat cheese, raspberry vinaigrette **GF/VG**

roasted bosc pear, baby kale, red organic quinoa, crumbled greek feta, cabernet sauvignon vinaigrette **GF/VG**

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# plated entrees

For pre-selected choice of entree, the higher priced entree will be charged for the full guarantee of guests. We require that choices be kept to two (2) options, plus a vegetarian option. Table-side entree is offered with an additional \$45 per person and requires the addition of a plated appetizer course or Intermezzo.



*Pricing for the following entrees are based on three courses including your choice of soup or salad, entree and dessert.*

## intermezzo

may be added to your menu price at  
**\$10 per person**

**mojito cucumber**  
**green apple basil**  
**blood orange**  
**lemon**

## SEAFOOD

### **chilean sea bass GF**

coconut orange broth, citrus, toasted almond, coriander, pickled onion, forbidden rice

**\$178 per person**

### **chilean sea bass**

miso beurre blanc, "banh mi" pickled vegetable

**\$179 per person**

### **pan-seared halibut GF**

artichoke puree, garlic spinach, lemon beurre blanc

**\$174 per person**

### **grilled swordfish**

israeli couscous, tomato caper salsa

**\$174 per person**

### **miso black cod**

morro bay black cod, carrot ginger puree, crispy shiso, maitake, pickled vegetable

**\$180 per person**

### **loch duart salmon**

cannellini bean puree, broccolini, sauce vierge

**\$173 per person**

### **pan-seared diver scallop GF**

lobster risotto, petit herb salad

**\$159 per person**

## POULTRY

### **achiote chicken breast GF**

blistered shishito, black bean puree, mango salsa

**\$156 per person**

### **organic mary's farms chicken breast GF**

sea salt roasted fingerling, chimichurri

**\$158 per person**

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## MEAT

All Pelican Hill's beef is Prime, hormone-free from California Brandt Company.

### oven-roasted new zealand rack of lamb GF

smoked chickpea puree, fennel salad, mint yogurt, lamb jus

\$164 per person

### pan-seared filet mignon GF

dauphinoise potato, broccoli rabe, caramelized onion soubise, port wine reduction

\$185 per person

### kurobuta pork chop GF

braised savoy cabbage, brown butter potato, sauce calvados

\$178 per person

### red wine braised short rib GF

pecorino polenta, hen of the woods mushroom, caramelized cipollini, natural jus

\$164 per person

### prime grilled 12 oz. new york GF

roasted garlic potato puree, skyline farms mushroom, barbera jus

\$195 per person

### lamb cavatelli

house-made cavatelli pasta, lamb ragu, pecorino romano, spicy breadcrumb, citrus gremolata

\$182 per person

## DUETS

### duet herb roasted filet mignon & grilled lobster tail GF

asparagus, buttermilk potato, beaujolais jus

\$204 per person

### new york steak & diver scallops GF

brentwood corn puree, brussels sprout leaves, sauce perigourdine

\$192 per person

### slow-cooked beef short rib & jumbo prawn GF

butternut squash puree, brussels sprouts, cabernet sauvignon braising jus

\$188 per person



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from the  
garden

## VEGETARIAN

all vegetarian entrees offered at **\$126 per person**

### **pan-seared king mushrooms** GF/V

parsnip puree, spring peas, crispy kale chips

### **gnocchi, cacio e pepe** VG

pickled calabrian chili, arugula,  
parmigiano reggiano

### **creamy polenta** GF

roasted mushrooms, seasonal vegetables,  
herb gremolata

### **fried tofu** DF/V

julienne vegetables,  
sesame ginger vinaigrette

### **grilled vegetable wellington** DF/V

saffron aquafaba, grilled broccolini,  
aleppo chili, roasted garlic, citrus

### **grains & fungi** DF/V

freekeh, farro, assorted wild mushroom,  
sweet potato, tahini garlic sauce,  
crispy quinoa

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# plated desserts

Alternating desserts, duet desserts and tableside choice of deserts are all offered at additional \$15 per person.



## strawberry fields

angel food cake, mascarpone cream, shortcake crumble, fresh strawberries & seasonal fruit, sprinkled brown sugar, local oc honey

## burnt orange

orange-scented vanilla bean custard, caramelized sugar, sea salt chocolate shortbread, fresh berries

## caramel apple

white chocolate mousse, spiced apple compote, almond biscuit, butterscotch

## macchiato

bailey's chocolate mousse, sea salt caramel, macadamia brown butter cake

## tropicana

caribbean rum butter cake, coconut meringue, mango passionfruit compote

## chocolate lovers' delight

flourless torta, whiskey sabayon, blackberry ganache, cocoa crumble

## assorted chocolates & pate de fruit



# formaggi e frutta

## CHEESE COURSE

select one

three cheeses from local california farms & american cheeses

- or -

three cheeses from spain, italy & france

served with walnut bread, fresh & dried fruits, toasted almonds, honey & jams

\$24 per person

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beverages



# bar offerings

Package pricing does not include table-side offered wine or butler passed craft cocktails.

\$300 per bartender will apply per bar.



## ULTRA LUXURY SELECTIONS \$26 each

chopin | beluga  
nolet silver | monkey 47 schwarzwald lt.  
casamigos reposado | don julio blanco  
glenfiddich 18 yr. | oban 14 yr.  
chivas 18 yr. | dalwhinnie 15 yr.  
whistle pig 10 yr. rye | basil hayden  
hennessy vsop  
vida mezcal  
ron zacapa aged rum, reserva 23 yr., 80 proof  
grand marnier  
nonino amaro quintessentia 70  
graham port 20 yr.  
aperol  
st-germain elderflower liqueur

### bar package offered:

three hours	\$135 per person
four hours	\$155 per person
five hours	\$175 per person
six hours	\$195 per person

**bar package includes the following wines:**  
heidsieck monopole blue top brut nv,  
cakebread cellars sauvignon blanc,  
stag's leap wine cellars "karia" chardonnay,  
joseph phelps freestone vineyards pinot noir  
& ferrari-carano cabernet sauvignon

## WINE SELECTIONS

Please select from our banquet  
wine list. sommelier recommendations  
are available upon request.

## ELEVATED SELECTIONS \$22 each

grey goose | ketel one vodka  
bombay sapphire | hendricks  
patron silver | herradura reposado  
johnnie walker black label  
glenlivet 12 yr. | knob creek rye  
crown royal | woodford reserve  
courvoisier vs  
illegal mezcal  
appleton estate rum  
cointreau  
graham port 10 yr.  
aperol  
st-germain elderflower liqueur

### bar package offered:

three hours	\$115 per person
four hours	\$130 per person
five hours	\$150 per person
six hours	\$165 per person

**bar package includes the following wines:**  
ferghettina franciacorta cuvee brut docg,  
duckhorn sauvignon blanc,  
au bon climat chardonnay,  
saintsbury carneros pinot noir &  
justin cabernet sauvignon

## CLASSIC SELECTIONS \$20 each

tito's vodka  
beefeater gin  
johnnie walker red label scotch  
maker's mark bourbon  
jack daniels whiskey  
herradura silver tequila  
bacardi rum  
triple sec

### bar package offered:

three hours	\$105 per person
four hours	\$120 per person
five hours	\$135 per person
six hours	\$155 per person

### bar package includes the following wines:

luca paretti prosecco,  
sonoma cutrer chardonnay,  
rodney strong sauvignon blanc,  
duckhorn pinot noir &  
daou vineyards cabernet sauvignon

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## ADDITIONAL BEVERAGES

domestic beer	\$10
imported beer	\$11
still & sparkling mineral water	\$9

assorted soft drinks	\$9
assorted mixers & juices	\$9
red bull	\$10

# craft cocktails



## saint-tropez \$22

light, crisp, aromatic, refreshing, served in a wine glass with clairette dry riesling, pineapple juice, st-germain & lavender syrup garnished with pineapple leaves, orange wedge & dehydrated pineapple flower

## la flor \$22

light, floral, cool, refreshing, served in a martini glass with ketel one vodka, sandeman's fino sherry, elderflower cordial & fresh cucumber juice garnished with a cucumber slice & mint

## mandarin & lychee spritz \$23

tangy, sweet, refreshing, served in a highball glass with grey goose vodka, muddled mandarin and mint, ginger, fresh lychee juice, garnished with lychee & a mint sprig

## pomegranate paloma \$24

tangy, savory, refreshing, served in a highball glass with don julio blanco, pama liqueur, pomegranate juice & grapefruit soda garnished with a salt rim & lime wheel

## the bees knees \$26

prohibition style cocktail, citrus & sweet, refreshing, served up with hendricks gin, fresh lemon juice, honey syrup, garnished with a lemon twist & sprig of rosemary

## strawberry lemonade \$21

summertime favorite, light, refreshing, served in a rocks glass with grey goose vodka, muddled strawberries, lemon juice & club soda, garnished with lemon round

## negroni \$22

considered a traditional italian apéritif, botanical & crisp, served on the rocks with tanqueray, campari, martin & rossi sweet vermouth

## dark n' stormy \$24

rich & spicy but refreshing & citrus forward, gosling's black seal rum

## blackberry bourbon smash \$21

the whiskey drinkers mojito, rich but crisp, served on the rocks with makers mark, fresh lemon juice, muddled blackberries & mint, honey syrup & topped with ginger beer

## old fashioned \$24

classic, herbal, rich served in a rocks glass with sazerac 6 yr rye, fresh orange & grapefruit slices, thyme, bitters & simple syrup garnished with a fruit salad or orange twist

-or- switch it up to a  
mezcal old fashioned

add smoke infused option for under groups of 50 people + \$4 per cocktail

## boulevardier \$22

classic, herbal, rich, served in a rocks glass with knob creek bourbon, campari, sweet vermouth & orange twist

## SPARKLING COCKTAILS

### la bella \$22

fresh, light, fruity & crisp, served in a rocks glass with chandon sparkling wine, muddled strawberries & fresh mint garnished with fresh mint sprig \*option to sub mint for basil

### miss monroe \$22

rich, aromatic, sparkling, refreshing, served in a flute with courvoisier vsop, crème de pêche & chandon sparkling wine finished with gold sugared rim & rose petal garnish

### spring punch \$22

sweet, fruity, sparkling, bright, served in a wine glass with ketel one, cassis, fresh lemon juice, sugar, mixed berries & prosecco garnished with mixed berries



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# beverage experiences



## big bubbly

large format champagne bubble cart  
with attendant

jeroboam 3 liter bottle mp  
methuselah 6 liter bottle mp  
\$500 attendant fee

**perfect pairing**  
the caviar experience  
mp

## THE SOMMELIER EXPERIENCE

Enhance your event with one of our resident Sommeliers! Have them make a guest appearance at your event and give your guests a bit of knowledge...a fun and classy addition to any cocktail reception.

experiences begin at \$1,200

## PRIVATE BARREL PROGRAM

3 gallon | 48 cocktails per barrel presentation ceremony at event

\$2,300 first barrel  
+\$1,400 each additional

*minimum two month notice required*

## BOURBON CART

four roses single barrel | noah's mill  
small batch | willett pot still | basil hayden  
old forester 1920 prohibition style bourbon  
accompanied by: assorted house-made bitters, maraschino cherries, lemon, orange

\$26 per beverage | \$250 attendant fee  
*based on consumption, min. order of 30 drinks*

## BELUGA TABLESIDE VODKA SERVICE

chopin | jcb | beluga vodka

\$26 per beverage | \$350 attendant fee  
*per runner*

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## COCKTAIL CAVIAR SHOOTERS

*select a flavor:*  
mango mojito, strawberry or daiquiri

\$24 per shooter | min. of 25 | max. of 100

## AQUA FRESCA BAR *with a TWIST*

modern twist on a refreshing favorite

*select two flavors:*  
hibiscus, pineapple & strawberry  
cantaloupe honeydew & basil  
watermelon, meyer lemon & mint

\$224 per gallon

*keep it zero proof or have an attendant top it off with a variety of spirits like grey goose vodka or appleton rum*

## SUMMERTIME SANGRIA

assorted stone fruit in dry white wine,  
giffard creme de peche, st. germain,  
topped with prosecco

\$320 per gallon

## CUSTOM ICE LUGE / ICE DISPLAY

mp | *based on design*

**perfect pairing**  
the caviar experience or raw bar display



## BUBBLES

### champagne

heidsieck, monopole blue top brut nv, reims, france	\$130
taittinger la francaise brut champagne, france	\$135
piper heidsieck, brut nv, reims, france	\$158
telmont champagne reserve brut, france	\$160
moët & chandon imperial, brut nv, epernay, france	\$185
billecart salmon, brut reserve, france	\$195
ruinart, blanc de blancs nv, reims, france	\$225
laurent perrier, brut nv, reims, france	\$235
veuve clicquot yellow label, brut nv, reims, france	\$255
krug, brut, grande cuvee, france	\$850
dom pérignon, prestige cuvée, epernay, france	\$910

### rosé

moët & chandon imperial, rosé nv, epernay, france	\$190
billecart salmon, brut reserve, france	\$195
ruinart, blanc de blancs, nv, reims, france	\$245
veuve clicquot, reims, france	\$275

### prosecco

luca paretti, prosecco, veneto, italy	\$78
luca paretti, prosecco, veneto, italy rosé	\$80
ferghettina franciacorta cuvee brut docg	\$95

### sparkling wine

chandon, brut nv, napa valley, california	\$80
domaine carneros, taittinger brut, brut nv, carneros, california	\$85
faire la fête, crémant de limoux, brut	\$85
jcb by jean charles boisset cremant	\$95
schramsberg, blanc de blanc, napa valley, california	\$110
luc belaire fantome rare luxe france sparkling	\$165

### rosé

chandon, rosé nv, napa valley, california	\$85
jcb by jean charles boisset, cremant de bourgogne, rosé	\$98
roederer estate, brut rosé, anderson valley, california	\$110

### ITALIAN WHITE

gavi del comune di gavi, villa sparina	\$75
pinot grigio, livio felluga, friuli-venelia giulia	\$75
vermentino, guado al tasso, antinori, tuscany	\$85
gavi di gavi, la scolca black label, piedmont	\$105
chardonnay, pio cesare piodilei, piedmont	\$125

### FRENCH WHITE

côtes du rhône, guigal côtes du rhône blanc, rhone valley	\$79
vouvray, marc bredif, loire valley	\$81
pouilly fuissé, louis jadot, burgundy	\$96
riesling, trimbach, alsace	\$98
sancerre, le roi des pierres, loire valley	\$110
côte de beaune, bouchard beaune de château, burgundy	\$158
chablis, regnard, burgundy	\$160

# wine list



## CALIFORNIA WHITE

### chardonnay

sonoma cutrer, sonoma	\$83
girard, napa valley	\$84
au bon climat, santa barbara county	\$86
trefethen, napa valley	\$95
la crema, carneros	\$98
gary farrell, russian river	\$110
stag's leap wine cellars "karia," napa valley	\$119
rombauer vineyards, carneros	\$145
cakebread cellars, napa valley	\$152
frank family, napa valley	\$155
patz & hall hyde vineyard, carneros	\$165
dumol russian river valley wester reach	\$165
far niente, napa valley	\$170
pahlmeyer, napa valley	\$240

### sauvignon blanc

rodney strong, charlotte's home estate, sonoma county	\$75
daou discovery paso robles	\$78
emmolo napa, solano valley	\$82
duckhorn, napa valley	\$95
rggich hills fume blanc, napa valley	\$105
cakebread cellars, napa valley	\$115
stag's leap wine cellars "aveta," napa valley	\$120

## NEW ZEALAND SAUVIGNON BLANCS

craggy range te muna road vineyard	\$80
matua, marlborough	\$82
oyster bay, marlborough	\$83
cloudy bay, marlborough	\$95

## ROSÉ

curran, santa barbara, california	\$74
sokol blossom, willamette valley, oregon	\$75
daou, paso robles, california	\$78
triennes rosé vin de pays, provence france	\$80
d'aix en, provence, france	\$85
by ott, côtes de provence, france	\$89
rumor, côtes de provence, france	\$95
whispering angel, côtes de provence, france	\$105



## ITALIAN RED

chianti classico riserva, nozzole, tuscany	\$80
chianti classico, banfi docg sangiovese blend	\$85
amarone della valpolicella, luigi righetti captiel de roari, veneto	\$99
vino nobile di montepulciano, boscarelli, tuscany	\$102
barolo, mirafiore, piedmont	\$110
blend, banfi cum laude, tuscany	\$125
nero d'avola, planeta santa cecilia, sicily	\$135
amarone, masi costasera, veneto	\$140
brunello di montalcino, col d'orcia, tuscany	\$140
barolo, pio cesare, piedmont	\$199
brunello di montalcino, castello banfi, tuscany	\$230
barolo, borgogno, piedmont	\$245
barolo, gaja da gromis, piedmont	\$350
super tuscan, antinori tignanello, tuscany	\$375

## FRENCH RED

domaine de la belouse bourgogne rouge	\$86
chorey les beaune, joseph drouhin, burgundy	\$82
côte du rhone, guigal, rhone valley	\$88
pessac-léognan rouge, château pique caillou, bordeaux	\$99
st. emilion 'les cadrans,' château lassegue, bordeaux	\$129
lecheneaut, burgundy, hautes cotes de nuits	\$135
albert bichot savigny-les-beaune pinot noir, côte d'or, burgundy	\$135
côte de beaune, tollot beaut et fils, burgundy	\$165
château de pez, bordeaux, saint estèphe	\$210

## CALIFORNIA RED

<b>cabernet sauvignon / meritage</b>	
daou vineyards, paso robles	\$85
rodney strong, sonoma county	\$89
austin hope, paso robles	\$95
justin, paso robles	\$101
joseph carr, napa valley	\$105
ferrari-carano, sonoma	\$135
trefethen, napa valley	\$145
girard artistry, napa valley	\$155
scarlett estate, rutherford, napa valley	\$175
faust, cabernet sauvignon, napa valley	\$180
frank family, napa valley	\$185
château montelena, napa valley	\$195
zd, napa valley	\$195
jordan vineyards, alexander valley	\$205
heitz, napa valley	\$220
darioush, napa valley	\$225
cakebread cellars, napa valley	\$235
stag's leap wine cellars artemis, napa valley	\$235
joseph phelps, napa valley	\$255
silver oak, alexander valley	\$255
far niente, napa valley	\$345
pahlmeyer, napa valley	\$380



## PINOT NOIR

rodney strong, sonoma coast, california	\$79
duckhorn, 'migration,' russian river valley, california	\$82
au bon climat, santa barbara county, california	\$84
newtown skyside, sonoma coast, california	\$85
unshackled, napa valley, california	\$92
davis bynum, russian river valley, california	\$94
mer soleil, santa lucia highlands, reserve, california	\$95
saintsbury, carneros, california	\$98
argyle, willamette valley, oregon	\$99
ferrari carano, anderson valley, california	\$105
bernardus, lucia highlands, california	\$108
frank family, napa valley, california	\$129
twomey, russian river, california	\$130
belle glos 'dairyman,' santa lucia highlands, monterey, california	\$145
zd, napa valley, california	\$155
joseph phelps, freestone vineyards, sonoma coast, california	\$160



# information



## FOOD & BEVERAGE PRICING:

*All menus are priced according to the following period times:*

breakfast - 2 hours

brunch - 2 hours

lunch buffet - 90 minutes

lunch plated - 2 hours

dinner buffet - 2 hours

dinner plated - 3 hours

dinner & dance - 4 hours

reception stations - 90 minutes

## FEES FOR EXTENDED MEAL PERIODS:

chef fee: \$300

attendant fees: \$250

chef attendant per station: \$300

bartender fees: \$300

specialty bar experiences:  
see menu item for pricing

## BANQUET & CATERING TERMS & CONDITIONS

**FOOD & BEVERAGE** All food and beverage must be purchased exclusively from the Resort, and consumed in designated function areas. The Department of Health prohibits the resort from allowing food to be removed from the function location. No corkage fees are allowed.

**GUARANTEES** Final menu and event details are to be submitted to your Event Manager or Catering Manager no less than (21) days prior to event dates. If final menu selection is not received by (14) days prior to arrival, the hotel reserves the right to make those selections for you, to ensure availability and staffing. A five-business day advance guarantee of the number of people attending all food functions is required. We will be prepared to set 5% (tables and chairs) over your final guarantee. You will be charged for your guaranteed guest count, or your actual guest attendance, whichever is greater. If you do not provide a guarantee by five business days prior, the "Number Expected" as indicated on the Banquet Event Order will be the final guarantee. Should your guaranteed final attendance be significantly less or more than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests. For all buffet meal functions with a guarantee of less than twenty-five (25) guests, there will be an increase in menu price of \$12 per person for Breakfast, \$16 per person for lunch and \$20 per person for dinner.

**MULTIPLE ENTREES** When choosing multiple plated entrées, the entrée with the highest price will apply to all entrée menus. An accurate count of each meal is required five-business days prior to the event. We require that choices be kept to two (2) options, plus a vegetarian option. Should you request your guests be given an option of entrées at the event; a \$45 per person surcharge on the highest entrée price will apply.

**BARTENDER** A bartender charge of \$300 plus tax, per bartender, will be charged per 6 hour increments. One bartender is staffed per every 75 guests. Due to California State Liquor Laws, it is required that all guests have valid identification to consume alcoholic beverages. We require that all of your guests carry their identification with them to the function, as they are required to show proof of legal drinking age. The resort reserves the right to refuse service to any guest that may appear to be intoxicated.

**CUSTOMIZATION** Our culinary team has designed a robust catering menu to accommodate a variety of tastes and events, while highlighting local, seasonal offerings. Please note custom menus or ingredient requests are subject to an additional fee.

**CHEF / ATTENDANT FEES** If your function requires the use of a Chef or Attendant, One Chef Attendant is required for every 100 guests at a charge of \$300 per attendant (plus tax, based upon a two-hour period). The number of chefs will vary, depending on guest count and responsibilities. Sushi Chefs are available at the rate of \$450 plus tax, per two-hour period. If additional Chefs or attendants are required, a \$300 charge per hour, with a (4) hour minimum will apply. If you request a Chef led dinner or a Sommelier for your event, a charge of \$1,200 (plus tax based on a two-hour period will apply). This will be based on availability.

**SIGNAGE** Any signage on resort property must be pre-approved by the resort prior to posting. General directional signage is provided by hotel to event space. Personalized signage may be brought in with the approval of hotel. Banners and signs will not be allowed in public areas or in the resort's main lobby. Banners and signs are not permitted to be hung from hotel structures. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels, and/or Post-It flipchart paper for use within your designated meeting room. The use of hotel flag poles is not permitted.

**DECORATIONS** Decorations may not be affixed to walls, ceilings, or doorways. Extra cleaning costs, as a result of damage to equipment or structures, will be applied to your account. Please note there is no rice or confetti allowed in meeting rooms. In addition, colored rose petals may stain carpets, dance floor and walkways. Charges will be assessed if staining occurs.

THE RESORT AT  
**PELICAN HILL**  
NEWPORT BEACH

*plated*  
BREAKFAST  
& LUNCH

2024



# plated breakfast

Fresh bakeries with butter & housemade preserves orange juice, seasonal fruit juice, freshly brewed coffee, decaffeinated coffee and selection of international teas.



## PELICAN PLATED BREAKFAST

### start | select one

seasonal fruit & fresh berries GF/DF  
vanilla greek yogurt parfait, housemade granola, fresh berries

### protein | select one

2 pork sausage links GF/DF  
2 chicken apple sausage GF/DF  
2 strips thick cut bacon GF/DF  
1 slice thick cut ham GF/DF  
2 strips turkey bacon GF/DF

vegetarian option available upon request

### potato | select one

roasted rosemary potatoes GF/DF  
crispy breakfast potato hash GF/DF  
tri-color sweet potato medley GF/DF  
breakfast potato hash GF/DF

### side vegetable | select one

sautéed spinach GF/DF  
roasted root vegetables GF/DF  
parmesan crusted tomato GF/DF  
vegetable hash GF/DF

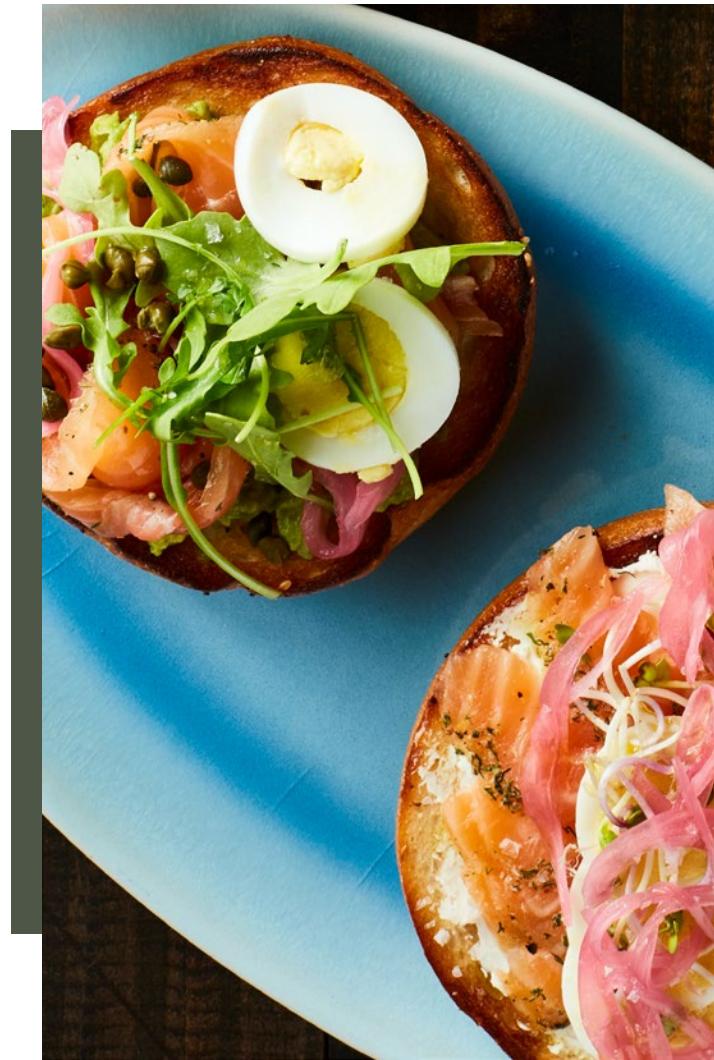
### entree | select one

cage free scrambled egg GF  
**\$68 per person**

egg white scramble GF  
**\$72 per person**

classic eggs benedict, canadian bacon, hollandaise on toasted english muffin  
**\$75 per person**

smoked salmon & bagel, everything bagel, cream cheese, cambridge smoked salmon  
**\$78 per person**

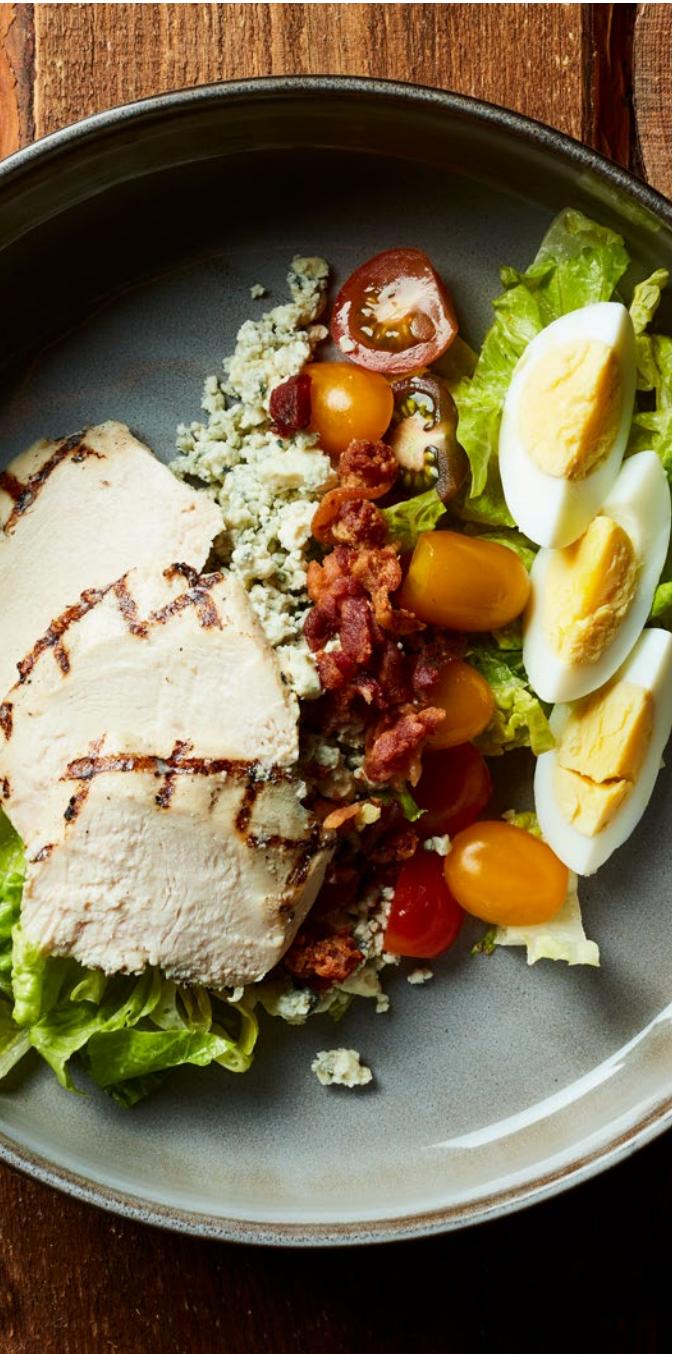


GF = Gluten Free DF = Dairy Free V = Vegan VG = Vegetarian

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# plated lunch

Two course plated lunch. Please select a soup or dessert to pair with your hearty salad entree.



## GIVE ME THE GREENS PLATED LUNCH

### soups | select one

- clam chowder, sourdough crostini
- homemade chicken noodle soup
- sweet corn bisque, crab salad
- creamy vidalia onion soup, chive batons
- spiced corn bisque, huilacoche puree
- vine ripened tomato bisque,  
grilled sourdough, basil emulsion
- tortilla soup, cilantro lime chicken,  
tortilla strips

### hearty salad options

#### chinese chicken salad

- marinated jidori chicken breast,
- napa cabbage, shaved carrot, sweet red onions, ginger, scallion, mandarin orange,
- crispy chow mein noodle, sesame vinaigrette

\$62 per person

#### chicken caesar salad

- crisp romaine, rph caesar dressing,
- shaved parmesan, grilled free range organic chicken breast

\$62 per person

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# plated lunch

Pricing for the following entrees are based on three courses including your choice of soup or salad, entree and dessert.

For pre-selected choice of entree, the higher priced entree will be charged for the full guarantee of guests.

Table-side entree is offered with an additional \$45.00 per person and requires the addition of a plated appetizer course or Intermezzo.



## CREATE YOUR OWN

### soups | select one

clam chowder, sourdough croutons

homemade chicken noodle soup GF/DF

creamy vidalia onion soup, caramelized  
cipollini, chive batons GF

sweet corn bisque, crab salad GF

vine ripened tomato bisque, basil emulsion,  
parmigiano reggiano crostini

tortilla soup, cilantro lime chicken,  
tortilla strips

### salads

spinach, oxnard strawberry, candied walnut,  
crumbled chevre, white balsamic vinaigrette GF

baby red romaine caesar salad, garlic herb  
crostini, parmigiano reggiano, roasted tomato  
pelican hill caesar dressing

caprese, heirloom tomato, di stefano burrata,  
wild baby arugula, balsamic reduction GF

baby kale salad, oven roasted tomatoes,  
roasted peppers, spanish manchego,  
lemon honey vinaigrette GF

roasted baby beet salad, watermelon, chevre,  
citrus vinaigrette, aged balsamic GF

grilled asparagus, heart of palm, frisee, basil,  
tomato relish, sherry vinaigrette GF

### entree | proteins served with chef's selection of seasonal vegetable

pan-seared halibut GF  
roasted marble potatoes,  
lemon thyme reduction

**\$88 per person**

citrus marinated mary's chicken GF  
whipped potato, natural jus

**\$75 per person**

herb roasted mary's chicken  
wild rice pilaf, dried cranberries, natural jus  
**\$76 per person**

braised short ribs GF  
creamy polenta, pan jus  
**\$84 per person**

pan-roasted salmon  
roasted vegetable couscous,  
mustard seed cream sauce

**\$82 per person**

grilled flat iron steak GF/DF  
herb roasted fingerling potatoes,  
cabernet sauvignon reduction

**\$88 per person**

## greener side

### vegetarian option | select one

portobello mushroom stack  
grilled eggplant, zucchini, yellow squash,  
bermuda onion, grilled peppers &  
tomato, fire roasted red pepper coulis

pan seared king mushrooms  
parsnip puree, spring peas,  
crispy kale chips

grilled tajin scented vegetable kabobs  
roasted red pepper romesco,  
saffron scented basmati rice

creamy polenta  
roasted mushrooms, seasonal  
vegetables, herb gremolata

**\$76 per person**

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# plated desserts



## STRAWBERRY FIELDS

angel food cake, mascarpone cream, shortcake crumble,  
fresh strawberries & seasonal fruit, sprinkled brown sugar,  
local oc honey

## CARAMEL APPLE

white chocolate mousse, spiced apple compote,  
almond biscuit, butterscotch

## TROPICANA

caribbean rum butter cake, coconut meringue,  
mango passionfruit compote

## MORE THAN S'MORES

chocolate mousse, marshmallow, brownie, dulce graham

## CHOCOLATE LOVERS' DELIGHT

flourless torta, whiskey sabayon, blackberry ganache, cocoa crumble



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THE RESORT AT  
**PELICAN HILL**<sup>®</sup>  
NEWPORT BEACH

*international*  
COLLECTION

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2024



# *lunch - buffets*

One Chef per 75 guests required. \$300 per Chef.



## UNDER THE PAGODA

### soup

tom kha kai soup, chicken, coconut, kaffir lime

### salads

chopped asian vegetable salad, shredded cabbage, shredded carrots, mandarin orange, toasted almonds, crispy lo mein, sesame ginger vinaigrette **GF**

chilled vermicelli glass noodle salad, romaine, grilled chicken, mint, sweet chili vinaigrette **DF**

### entrees

orange is the new chicken, lightly breaded & tossed with our special orange glaze **DF**

honey walnut shrimp **GF/DF**

mongolian style beef, scallions, ginger, garlic, lite soy sauce **DF**

summer spring rolls, vegetable julienne with minted shrimp, wrapped in rice crepe & sweet chili sauce

vegetable stir fry, snap peas, broccoli, bok choy, carrots, bamboo shoots, water chestnuts, house garlic sauce **GF/DF**

vegetable fried rice, fried egg, hoisin, white shoyu soy sauce

### desserts

almond coconut tart

strawberry lychee cream **GF**

mango mousse cake

**\$89** per person



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# *lunch - buffets*

All buffets served with Pelican Hill Bread Service as well as coffee and tea offered tableside with your meal.



## ROAD TO BAJA

### soup

beef albondigas soup

### salads

chipotle ranch caesar, tortilla strip, cotija, cilantro GF/DF

fire roasted corn & black bean salad, cilantro lime vinaigrette GF/DF

### build your own tacos

carne asada, mojo marinade GF/DF

braised shredded chicken, salsa roja GF/DF

sautéed shrimp

roasted vegetables, grilled bell pepper, caramelized onion, cilantro GF/DF

warm flour & corn tortillas GF/DF

pinto beans GF/DF

spanish rice GF/DF

onions & cilantro

roasted tomato salsa & tomatillo salsa, crumbled cotija cheese

fresh guacamole

crema

### desserts

mexican wedding cookies

mini cinnamon & sugar churros with salted caramel

dulce de leche brownies GF

**\$86 per person**

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# action stations

One Chef per 75 guests required. \$300 per Chef.



## THE GREEN WRAP

sesame chopped chicken, hoisin beef, sweet chili tofu, crisp iceberg & leaf lettuce, shredded carrots, scallions, spicy chili sauce, toasted sesame seed, rice noodles, sweet chili sauce

**\$26 per person**

## COASTAL PASTA STATION

*select two:*

penne, fusilli, cavatelli, rigatoni or tortellini

*select two:*

fresh tomato basil, arrabbiata, bolognese, alfredo, porcini cream or creamy basil pesto

### toppings

jumbo lump crab, pulled short ribs, crumbled sausage, bacon bits, caramelized onions, roasted broccoli, sauteed mushrooms, spring peas, sliced jalapeno, shredded cheddar, buttered toasted panko

**\$38 per person**

## POTATO PARTY

tater tots, waffle fries, french fries, steak fries, curly fries, mashed potato cups

### toppings

bacon, chili, roasted broccoli, caramelized onions, scallions, jalapenos, warm cheddar cheese sauce, ranch dressing, ketchup, bbq sauce, famous fry sauce

**\$26 per person | select three**

## TORTILLA PELICANO STREET TACOS

marinated carne asada, grilled achiote chicken breast, barbacoa style pulled pork, sauteed shrimp, roasted vegetables street tacos

### accompaniments

spanish style rice  
corn tortillas  
shredded lettuce, onions, cilantro, scallions  
jalapenos  
grilled tomato salsa  
shredded cheese  
guacamole  
crema

**\$38 per person | select three proteins**

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## SAVORY SLIDER BAR

ground brisket, american cheese  
bbq pulled pork, granny smith apple slaw  
southern fried chicken, coleslaw  
spicy meatball sliders, di stefano mozzarella, pomodoro sauce & arugula  
falafel, spicy hummus, cucumber raita  
all served on king's hawaiian rolls  
ketchup, mustard, bbq sauce  
sweet potato or regular fries

**\$36 per person | select two**

## PEKING DUCK & DIM SUM

carved to order peking duck, bao buns  
scallions & hoisin  
chicken potstickers  
vegetable potstickers  
har gow shrimp dumplings  
pork siu mai dumplings  
sweet chili, spicy chili garlic & soy sauce

**\$48 per person**

# dinner - buffets

All buffets served with Pelican Hill Bread Service as well as coffee and tea offered tableside with your meal.



## FEAST FROM THE EAST

### asian chopped salad station

pulled chicken, mandarin orange, tomato, napa cabbage, romaine, shredded carrot, bamboo shoots, toasted almonds, crisp chow mein noodle  
sesame vinaigrette, mango ginger vinaigrette

### entrees

chicken potsticker  
vegetable potsticker  
vegetable egg rolls  
beef & broccoli, water chestnut, oyster sauce  
sweet & sour chicken, fresh cilantro  
shrimp stir fry, scallion  
vegetable fried rice  
chow mein, bean sprouts, nira  
mango & sticky rice

### desserts

almond coconut tart  
raspberry lychee cream GF  
mango mousse cake

\$195 per person



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# dinner - buffets

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## SOUTH OF THE BORDER

### soup

chicken tortilla soup, tortilla crisps GF/DF

### taco salad bar GF

diced chicken & sliced skirt steak

toppings: shredded cheddar, borracho beans, sour cream, guacamole, crisp iceberg, avocado, tomato, black olive, diced red onion, homemade salsa, jalapenos & resort-made tostada bowls

### entrees

shrimp ceviche, fresh corn chips GF

esquites corn station, cotija cheese, mexican mayo & tajin GF

piquillo marinated baja california bass GF/DF

grilled achiote chicken breast GF/DF

classic carnitas GF/DF

adobo roasted cauliflower & chayote squash GF/DF/V

grilled vegetables & portobello mushrooms with fajita style peppers & onions GF/DF/V

flour tortilla, corn tortillas GF, molcajete salsa, onion, cilantro, limes

### desserts

cinnamon churros with salted caramel

tres leches cake

dulce de leche brownies GF

**\$189 per person**



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# dinner - buffets

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## EUROPEAN HOLIDAY

### salads

burrata cheese & heirloom tomatoes salad GF

baby tender greens, little tomatoes, cucumbers, carrots,  
italian dressing GF/DF/V, roquefort dressing

### entrees

seafood paella de mariscos, chorizo, mussels, clams, shrimp, piquillo peppers, peas  
chicken al ajillo, lollipop kale GF/DF

roasted beef medallions, barbera jus GF/DF

scalloped potato gratin GF

market vegetable saute GF/DF/V

### desserts

opera chocolate torte

assorted fresh french macarons GF

berry bomboloni

**\$185 per person**

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attendant fees: \$250

chef attendant per station: \$300

bartender fees: \$300

specialty bar experiences:  
see menu item for pricing

## BANQUET & CATERING TERMS & CONDITIONS

**FOOD & BEVERAGE** All food and beverage must be purchased exclusively from the Resort, and consumed in designated function areas. The Department of Health prohibits the resort from allowing food to be removed from the function location. No corkage fees are allowed.

**GUARANTEES** Final menu and event details are to be submitted to your Event Manager or Catering Manager no less than (21) days prior to event dates. If final menu selection is not received by (14) days prior to arrival, the hotel reserves the right to make those selections for you, to ensure availability and staffing. A five-business day advance guarantee of the number of people attending all food functions is required. We will be prepared to set 5% (tables and chairs) over your final guarantee. You will be charged for your guaranteed guest count, or your actual guest attendance, whichever is greater. If you do not provide a guarantee by five business days prior, the "Number Expected" as indicated on the Banquet Event Order will be the final guarantee. Should your guaranteed final attendance be significantly less or more than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests. For all buffet meal functions with a guarantee of less than twenty-five (25) guests, there will be an increase in menu price of \$12 per person for Breakfast, \$16 per person for lunch and \$20 per person for dinner.

**MULTIPLE ENTREES** When choosing multiple plated entrées, the entrée with the highest price will apply to all entrée menus. An accurate count of each meal is required five-business days prior to the event. We require that choices be kept to two (2) options, plus a vegetarian option. Should you request your guests be given an option of entrées at the event; a \$45 per person surcharge on the highest entrée price will apply.

**BARTENDER** A bartender charge of \$300 plus tax, per bartender, will be charged per 6 hour increments. One bartender is staffed per every 75 guests. Due to California State Liquor Laws, it is required that all guests have valid identification to consume alcoholic beverages. We require that all of your guests carry their identification with them to the function, as they are required to show proof of legal drinking age. The resort reserves the right to refuse service to any guest that may appear to be intoxicated.

**CUSTOMIZATION** Our culinary team has designed a robust catering menu to accommodate a variety of tastes and events, while highlighting local, seasonal offerings. Please note custom menus or ingredient requests are subject to an additional fee.

**CHEF / ATTENDANT FEES** If your function requires the use of a Chef or Attendant, One Chef Attendant is required for every 100 guests at a charge of \$300 per attendant (plus tax, based upon a two-hour period). The number of chefs will vary, depending on guest count and responsibilities. Sushi Chefs are available at the rate of \$450 plus tax, per two-hour period. If additional Chefs or attendants are required, a \$300 charge per hour, with a (4) hour minimum will apply. If you request a Chef led dinner or a Sommelier for your event, a charge of \$1,200 (plus tax based on a two-hour period will apply). This will be based on availability.

**SIGNAGE** Any signage on resort property must be pre-approved by the resort prior to posting. General directional signage is provided by hotel to event space. Personalized signage may be brought in with the approval of hotel. Banners and signs will not be allowed in public areas or in the resort's main lobby. Banners and signs are not permitted to be hung from hotel structures. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels, and/or Post-It flipchart paper for use within your designated meeting room. The use of hotel flag poles is not permitted.

**DECORATIONS** Decorations may not be affixed to walls, ceilings, or doorways. Extra cleaning costs, as a result of damage to equipment or structures, will be applied to your account. Please note there is no rice or confetti allowed in meeting rooms. In addition, colored rose petals may stain carpets, dance floor and walkways. Charges will be assessed if staining occurs.



#### Sample Estimate of Charges for Grand Wedding Celebration

This document is to be used for estimation purpose only.

A complete invoice will be provided following your function with detailed charges.

Prepared for : David Maxwell  
 Event Date : January -May 2025  
 Event Spaces: Wedding Estate, Event Lawn, Lower Patio, Mar Vista Ballroom

Food and Beverage Minimum: \$75,000.00  
 Food and Beverage Minimum must be met before service charge and tax

**REDUCED FROM \$125,000**

Prepared by: Marissa Heredia  
 949-467-6825  
 mjheredia@pelicanhill.com

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