



## *Catering & Special Event Menus*



Menu items are subject to change based on season and availability.  
All prices are subject to prevailing sales tax (8%) and service charge (22%)

The Beachcomber utilizes local organic and sustainable products whenever possible.  
We are happy to customize your event menu and accommodate any dietary restrictions.

**15 Crystal Cove, Newport Coast, CA 92657  
949.644.8759**



## *Event Locations*



### **Cultural Center Cottage & Deck**

Breathtaking Ocean & Sunset Views  
Maximum Capacity: 130 Seated & 150 Reception Style

**\$2 750 Site Fee**

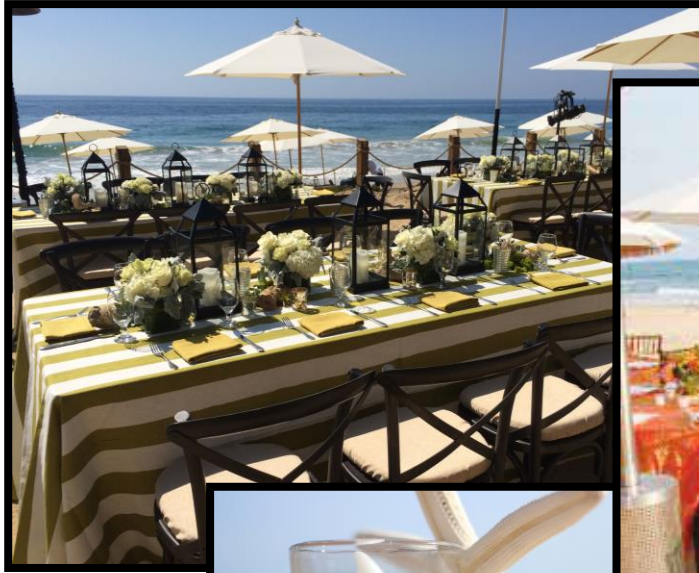


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## Beach Promenade

Ocean Front Event Space Adjacent to North Beach  
Maximum Capacity: 150 Seated and 200 Reception Style  
**\$1500 Site Fee**



## The Education Commons

Park-Like Setting with Ocean & Creek Views  
Maximum Capacity: 80 Seated and 100 Reception Style

**\$1450 Site Fee**



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## The Beaches Cottage

Outdoor Beach Front Space with Incredible Ocean Views made Famous by its Role in the 1988 Film *Beaches* Starring Bette Midler and Barbara Hershey.

Maximum Capacity: 50 Seated & 70 Reception Style

**\$1800 Site Fee**



## Sandy Beach (South & North Locations)

Have your Ceremony Right on the Sand!

Maximum Capacity: 100 guests

**\$500 Site Fee**



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## Beachside Brunch

Fresh Seasonal Fruit Platter

Assorted Freshly Baked Muffins & Pastries

### Choose Four:

Applewood Smoked Maple Bacon  
All Natural Spiral Ham  
Breakfast Sausage  
Oven Roasted Rosemary Potatoes  
Farm Fresh Scrambled Eggs  
Corned Beef Hash  
Traditional Caesar Salad  
Caprese Salad  
Filet Mignon Chili  
The Real Deal Clam Chowder

### Choose One:

Brioche French Toast  
Soufflé Style Baked Challah Bread with Crème Anglaise, Dulce de Leche & Toasted Almonds  
Farmers Market Frittata  
Organic Eggs, Spinach, Roasted Tomatoes, Smoked Gouda Cheese

Steak Chilaquiles  
Flank Steak Braised in Guajillo Sauce, Corn Tortillas, Cotija & Cheddar Cheeses & Avocado Puree

Chicken Pesto Pasta  
Grilled Chicken, Cavatelli Pasta, Spinach, English Peas, Shaved Parmesan Cheese

Soy Ginger Glazed Salmon  
Cilantro Lime Roasted Cauliflower Quinoa

Orange & Grapefruit Juice  
Tea and Coffee Service

\$55.00

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*At The Cove*  
*Plated Event*

Tomato Gorgonzola Bisque

Slow roasted organic tomatoes pureed and laced with creamy blue cheese

OR

Classic Caesar Salad

Crisp Hearts of Romaine, Ciabatta Croutons & Shaved Parmesan  
Classic Caesar Dressing

Agave Chicken

Herb Roasted Semi-Boneless Chicken Basted with Agave  
Fingerling Potatoes & Roasted Seasonal Vegetables

Artisan Baked Rolls

Chocolate Marquis Cake

Flourless Chocolate Cake with Dark Chocolate Mousse

Coffee & Tea

\$56

\*\*\*Second Entrée Choice Available Upon Request for \$5+ Per Person

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## *Totally Californian Plated Event*

### Southwestern Salad

Red Peppers, Corn, Black Beans, Anaheim Peppers, Avocado  
Cotija Cheese and Chipotle Cream Dressing

### Ancho Glazed Maple Salmon

All natural salmon rubbed with Ancho chili spice and a maple glaze  
Coconut jasmine rice  
Grilled Seasonal Vegetables

Or

### Grilled Flat Iron Steak

Port Red Wine Sauce  
Garlic & Chive Mashed Potatoes  
Grilled Seasonal Vegetables

### Artisan Baked Rolls & Butter

### Red Velvet Cake

Cheesecake Mousse & Red Velvet Glaze

### Coffee & Tea

\$65

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## *The Classic Beachside Plated Event*

### Famous Seafood "Pot Pie"

Chunks of Lobster, Shrimp, Scallops, Swordfish and Vegetables  
Brandied Lobster Sauce  
Topped with a Puff Pastry Crown

### APB Salad

A Beachcomber Classic!  
Organic Mixed Greens, Tart Apples, Candied Pecans & Bleu Cheese Crumbles  
Red Wine Vinaigrette

### Red Wine Braised Kobe Short Ribs

Boneless Kobe Short Ribs Slow Cooked to Perfection  
&

### Char Grilled Swordfish with Fresh Fruit Salsa

Parmesan Risotto  
Seasonal Roasted Vegetables

### Artisan Baked Rolls

### White Chocolate Espresso Pyramid

Espresso Infused White Chocolate Mousse, Espresso Cream

### Coffee and Tea

\$82

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## *The Beachside BBQ Buffet*

### Field Green Salad

Organic Mixed Greens with Sliced Strawberries, Candied Pecans & Crumbled Feta  
Raspberry Pomegranate Vinaigrette

### Classic Potato Salad

Garlic Roasted Red Potatoes  
Crumbled Applewood Smoked Bacon

### ***Select Two Meats***

Beachcomber Beef Burger  
Baby Back Ribs  
Veggie Burger  
Andouille Sausage  
Lemon & Garlic Grilled Chicken  
Grilled Salmon or Shrimp (add \$7 per person)  
*\*\*Add \$5 per person for 3<sup>rd</sup> meat selection*

### ***Select Two Sides***

BBQ Baked Beans  
Corn on the Cob  
Truffle Mac & Cheese  
Seasonal Grilled Vegetables

### ***Select Two Desserts***

Chocolate Chip Cookies  
Salted Caramel Brownies  
Berry Crumble Bars  
Lemon Squares  
S'more Bars

### Coffee and Tea Station

\$60

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## *South of the Border Buffet*

### Mexican Caesar Salad

Crisp Romaine, Grilled Corn, Black Beans, Chopped Tomatoes,  
Diced Avocado, Cotija Cheese & Tortilla Strips  
Chipotle Ranch Dressing

### Choose Two:

#### Enchiladas de Mariscos

Shrimp & Blue Crab Sautéed in Garlic Butter  
Finished with a Tomatillo Cream Sauce

#### Enchiladas Vegetales

Sautéed Spinach, Corn, Zucchini, Black Beans & Cheese

### Pollo con Mole Poblano

Tender Bone-In Chicken Cooked in a Homemade Mole Spice Sauce

### Fajitas de Carne o Pollo o Pescado

Marinated Skirt Steak, Tender Chicken Breast or Mahi Mahi Cooked with Onions & Peppers  
Served with Warm Tortillas

### Carnitas

Slow Cooked Natural Pork Michoacan style.

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### Cilantro Rice

### Refried Beans

Guacamole, Salsa, Sour Cream, Tortilla Chips

### Coffee & Tea Station

### Dessert

Mango Panna Cotta  
Dulce de Leche Cake

**\$65**

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## *The Surf & Turf Buffet*

### APB Salad

A Beachcomber Classic!

Organic Mixed Greens, Tart Apples, Candied Pecans & Bleu Cheese Crumbles  
Red Wine Vinaigrette

### Classic Caesar Salad

Crisp Hearts of Romaine, Ciabatta Croutons & Shaved Parmesan  
Classic Caesar Dressing

### Grilled Flat Iron Steak

Port Red Wine Sauce

### Grilled Shrimp

Basted with garlic butter

### Chipotle Cheddar Mashed Potatoes

Cheesy Mash with a Kick

### Cavatappi Pesto Pasta

Sautéed garlic and pine nuts

### Fresh Seasonal Vegetables

### Artisan Rolls & Butter

### Dessert

Chocolate Trilogy Cake  
Apple Cranberry Crumble Tartlets

### Coffee & Tea Station

\$82

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## *Aloha Hawaiian-Style Buffet*

Tropical Fresh Fruit Skewers

California Sushi Rolls  
Crab, Cucumber and Avocado  
Soy Sauce, Wasabi, and Pickled Ginger

Papaya and Avocado Salad  
On a Bed of Butter Lettuce  
Hawaiian Vanilla Vinaigrette

Island-style Macaroni Salad  
Shredded Carrots and a Sweet & Tangy Dressing

Select Two Meats:  
Huli Huli Chicken Kabobs, *Pineapple and Red Peppers*  
Kalua Pulled Pork, *Roasted with a Special BBQ Sauce*  
Grilled Opah *with Mango Papaya Salsa*  
Braised Boneless Short Rib, *Korean soy, Sesame Oil & Garlic*  
Macadamia Nut Encrusted Mahi Mahi

Coconut Jasmine Rice

Hawaiian Sweet Rolls and Butter

Dessert  
Mango Opera Cake  
Key Lime Cheesecake  
Mini Coconut Cream Tartlets

Coffee and Tea

\$82

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## *The Clam Bake at The Cove*

New England Clam Chowder  
Rich and Creamy, Loaded with Clams and Bacon

Spinach Salad  
Dried Cranberries, Toasted Almonds  
Champagne Vinaigrette

Steamed Clams  
Drawn butter & clam broth

Steamed Lobsters

King Crab Legs

Baby Back Ribs  
Slow Cooked with our Homemade BBQ Sauce

Sweet Corn on the Cob

Steamed Baby Red Potatoes

Iron Baked Biscuits and Sweet Butter

Dessert  
S'more Bars  
Berry Crumble Bars

Coffee and Tea

\$92

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## *Hors D'Oeuvres*

(Priced Per Piece)

### *Cold Canapés*

Signature Mini Ahi Tacos \$6

Tomato, Basil and Bocconcini Mozzarella Skewers with Balsamic Reduction \$5

Blue cheese Stuffed Dates Wrapped in Prosciutto \$5

Mini New England Lobster Rolls \$7

Seared Filet Mignon Crostini with Gorgonzola \$6

Smoked Salmon Tartar with Avocado in a Cucumber Cup \$5

### *Hot Hors D'oeuvres*

Kobe Short Rib Sliders with Horseradish Aioli \$6

Pomegranate Shrimp Skewers with Fresh Pineapple \$6

Lemon Grass Chicken Skewers with Coconut Peanut Sauce \$5

Crab Cakes with Spicy Remoulade \$6

Buffalo Chicken in a Tortilla Shell with Crumbled Bleu Cheese \$5

Homemade Spinach & Ricotta Empanadas \$6

Baked Brie, Raspberry Preserves & Toasted Walnut en Croute \$6

Lamb lollipops with blackberry goat cheese sauce \$8

\*Minimum of 1 Piece per Person per Hors d'Oeuvre

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## *Displayed Platters & Stations*

### **Artisan Cheese and Fruit Display**

Garnished with Breads, Crackers and Candied Nuts  
Fresh Berries & Grapes  
\$12 per person

### **Antipasto Platter**

Grilled Vegetables Brushed with Olive Oil & Sea Salt  
Assortment of Cured Meats, Cheeses and Marinated Olives  
Served with Assorted Herbed Breads & Crackers  
\$14 per person

### **Seafood Display**

Chilled Gulf Shrimp  
Seafood Ceviche  
Crab Claws  
Ahi Tuna & Salmon Sashimi  
Fresh Horseradish Cocktail Sauce, Soy, Ginger & Wasabi  
Market Price

### **Mashed Potato Martini Bar**

Whipped California Potatoes with Choice of Toppings:  
Shredded Cheddar, Gorgonzola, Corn, Crumbled Bacon, Sour Cream, Chives  
Braised Boneless Short Ribs or Pulled Pork, Caramelized Onions, and BBQ sauce  
*Chef Required @ \$150*  
\$14 per person

### **Pasta Station**

Two Pasta Selections: Shells, Cavatappi, Farfalle, Penne or Cheese Tortellini  
Two Sauce Selections: Alfredo, Arrabbiata, Marinara, Pesto or Truffled Cheese  
Toppings: Sautéed Mushrooms, Sun-dried Tomatoes, Wilted Spinach, Pine Nuts,  
Parmesan Cheese, Italian Sausage or Herb Grilled Chicken  
*Chef Required @ \$150*  
\$22 per person

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## *Specialty Menus*

### Children's Meal

Choice of Chicken Fingers or Mac & Cheese  
French Fries & Fresh Fruit  
Dessert  
\$24

### Vendor Meal

Choice of Turkey Sandwich or Chicken Caesar Salad  
French Fries or Fresh Fruit  
\$25

### Vendor Meal Buffet Option

Vendors Eat From the Dining Buffet After All Guests Have Gone Through  
\$30

### Custom Menu

Beachcomber Catering is Happy to Customize Event Menus  
and Accommodate Dietary Restrictions

### Build Your Own S'mores

\*Available at the Promenade Location Only\*  
Hearty Cinnamon Graham Crackers  
Marshmallows & Toasting Sticks  
Assorted Ghirardelli Chocolate Squares  
\$6

### Mini Dessert Display

(Choose 3)

Chocolate Assortment  
Exotic Assortment  
Red Velvet, Chocolate & Vanilla Cupcakes  
Assorted French Macarons  
Assorted Tartlets  
Assorted Shot Glasses

\*\*\*Gluten Free Options Available, Ask Catering Manager for Flavors\*\*\*  
\$10

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## **Fiesta Taco Station**

*Choose 3 Meats:*

Grilled Chicken, Carne Asada, Pork Carnitas, Grilled Shrimp, Mahi-Mahi

*Toppings:*

House Made Guacamole, Pico De Gallo, Mango & Pineapple Salsa

Sour Cream, Cotija Cheese, Cilantro, Chopped Red Onions

Corn & Flour Tortillas & Tortilla Chips

*Chef Required @ \$150*

\$24 per person

## **Seaside Slider Station**

*Choose 3 Meats:*

Kobe Beef Burger, Veggie Patty, Seared Ahi Tuna, Pulled Pork, Pulled Buffalo Chicken

*Select 6 Toppings:*

Crisp Maple Bacon, Sliced Avocado, Beefsteak Tomatoes, Sautéed Mushrooms,

Sliced Red Onions, Grilled Pineapple Rings, Caramelized Onions,

Butter Lettuce, Organic Arugula, Baby Spinach

Cheddar Cheese, Bleu Cheese Crumbles, Fresh Mozzarella,

BBQ Sauce, Thai Peanut Sauce, Balsamic Glaze, Ranch Dressing Ketchup, Mustard, Mayo

Served on Sweet Hawaiian Rolls

*Chef Required @ \$150*

\$26 per person

## **Beachcomber Beignet Station**

Famous Freshly Fried "Light as Air" Beignets

Dusted with Powdered Sugar

Hot Fudge

Warm Berry Sauce

Vanilla Bean Ice Cream

\$10

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## *The Beachcomber Bar*

### **HOSTED 3 Hour BAR PACKAGE**

Bar Packages Include the Appropriate Liquors, Select Beers, Red and White Wines, Juice, Sodas and Flat Bottled Water.

*\*Priced Per Person*

*Additional hours available per hour for each Hosted Bar package*

#### **Premium Bar \$40**

*Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum*

*Patron Tequila, Maker's Mark, Chivas Scotch*

*\*One Signature Drink Included*

*Selection of 4 Beers*

*Beachcomber Chardonnay & Pinot Noir*

#### **Well Bar \$34**

*Svedka Vodka, Tanqueray Gin, Cruzan Rum*

*Sauza Tequila, Jack Daniels Whiskey, Dewar's Scotch*

*\*One Signature Drink Included*

*Selection of 4 Beers*

*Cupcake Chardonnay & Cabernet Sauvignon*

#### **Beer, Wine & Soda Bar \$28**

*Selection of 4 Beers*

*Cupcake Chardonnay & Cabernet Sauvignon*

#### **Beer Selection**

Stella Artois, Stone IPA, Blue Moon, Corona Extra, Corona Light,  
Fat Tire & Kona Long Board & Golden Road Brewing "Get up Offa that Brown"

*A \$1000 minimum per bar is required for all Cash and Hosted bar*

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## *Bar Enhancements*

Champagne Toast

\$8 per person

Upgraded or Tableside Wine

Available to Purchase by the Bottle

## *Signature Cocktails*

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**Coral Reef**

Cruzan Black Chery Rum, Cruzan Aged Rum, Fresh Lemon & Lime Juice, Splash of Cranberry

**The Bootlegger**

A Tropical Blend of Cruzan Banana Rum, Pineapple & Orange Juice

**Luscious Lemonade**

Citron Vodka, Briottet Crème de Mure, Freshly Squeezed Lemonade

**Pearadiso**

Sparkling Absolute Pear Vodka, St. Germain, Aperol, Lime Juice, Agave, Splash of Soda

## *The Martinis*

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**Catalina Sunset**

Citron Vodka, Briottet Crème de Mure, Lemonade & Pineapple Juice

**Tradewind**

Vanilla Vodka, Amaretto, Fresh Pineapple & Orange Juice

**Cucumber Mist**

A Crisp Blend of Citron Vodka Muddled with Cucumber and Mint

**Coastal Cosmo**

Citron Vodka, Cointreau, Lime & Cranberry Juice

## *The Margaritas*

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**The Real Deal**

Partida Tequila, Agave Syrup & Fresh Lime Juice

**El Moro Margarita**

House Made Sweet & Sour with Sauza Gold Tequila & Cointreau

**Patron Margarita**

House Made Sweet & Sour, Patron Silver & Grand Marnier

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## Wine List

### Champagne & Sparkling Wines

404	Jaume Serra "Cristalino" Brut Cava, Spain, NV	\$36
001	Mumm Napa "Brut Prestige", California, NV (187 ml. Split)	\$16
403	Magicale Brachetto (Sweet Sparkling Red), Piemonte, Italy, NV	\$38
301	Domaine Carneros Brut, Napa Valley, 200	\$60
302	G.H. Mumm "Cordon Rouge" Brut Champagne, Reims, France, NV	\$90
361	Veuve Cliquot "Yellow Label" Brut Champagne, Reims, France, NV (375 ml. half bottle)	\$46

### White Wines

419	Casa Torelli Pinot Grigio, Italy, NV	\$36
418	Kim Crawford Sauvignon Blanc, Marlborough, New Zealand, 2014	\$38
417	Cakebread Cellars Sauvignon Blanc, Napa Valley, 2013	\$54
411	The Beachcomber Chardonnay, Monterey County, 2012	\$32
415	La Crema Chardonnay, Sonoma Coast, 2012	\$50
314	Baileyana Chardonnay, Edna Valley, 2009	\$52
313	ZD Chardonnay, Napa Valley, 2013	\$54
312	Rombauer Vineyard Chardonnay, Carneros, 2013	\$70
309	Stag's Leap Wine Cellars "Karia" Chardonnay, Napa Valley, 2012	\$66
305	Nickel & Nickel "Stiling Vineyard" Chardonnay, Russian River Valley, 2012	\$85
308	Far Niente Chardonnay, Napa Valley, 2010	\$115

### Rosé Wine

436	Breezette Cinsault/Mourvedre, Cotes de Provence, France, 2013	\$36
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### Red Wines

120	The Beachcomber Pinot Noir, Santa Barbara County, 2012	\$42
125	Mac Murray Estate Vineyard Pinot Noir, Russian River Valley, 2012	\$44
127	Tantara Pinot Noir, Santa Maria Valley, 2010	\$57
124	Ponzi "Tavola" Pinot Noir, Willamette Valley, Oregon, 2011	\$75
131	Francis Ford Coppola "Rosso & Bianco" Shiraz, California, 2012	\$32
130	Ancient Peaks Zinfandel, Paso Robles, 2011	\$42
134	Seghesio Zinfandel, Sonoma County, 2012	\$46
133	Rombauer Vineyards Zinfandel, California, 2012	\$74
139	Ancient Peaks Merlot, Paso Robles, 2012	\$42
138	Freemark Abbey Merlot, Napa Valley, 2011	\$50
137	Duckhorn Merlot, Napa Valley, 2011	\$95
144	Francis Ford Coppola "Diamond" Cabernet Sauvignon, California, 2011	\$38
153	Justin Vineyards Cabernet Sauvignon, Paso Robles, 2012	\$54
143	Heitz Cellars Cabernet Sauvignon, Napa Valley, 2009	\$88
142	Silver Oak Cabernet Sauvignon, Alexander Valley, 2010	\$100

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## *Rental Upgrades*

\*\*\* Equipment Photos Available at [www.signatureparty.com](http://www.signatureparty.com)\*\*\*

Chivari or Bamboo Chair \$7

Vineyard Chair \$12

8' Dining Banquet Table \$20

White Canvas Umbrella \$55

Space Heater \$105

White Aisle Runner \$35

Amalfi Cabana \$600

8' Farmhouse Tables \$157

Fire Pit (Available for Promenade Only) \$280

Adirondack Chair \$60

\*\*\*Please Contact Catering Manager for Pricing on Linen, China, Glassware or Flatware Upgrades\*\*\*

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## *Additional Details*

### **Event Set-up and Teardown fees**

Due to the unique beach location of The Beachcomber and the private event sites, additional labor is required for each event. **An additional set-up and teardown fee of \$450 per every 50 guests** is required for all events. **A \$750 ceremony set-up fee also applies.**

### **State Fees**

All State Fees will be charged by the state separate from the Beachcomber Contract. These Fees include: the event space site fee, a state monitor fee (\$79 per hour), parking in Los Trancos and an 18% vendor fee on all outside contracts (photographer, florist, coordinator, DJ, etc.). The 18% fee does not apply to Beachcomber Catering.

### **Liability Insurance**

A 1,000,000 liability certificate of insurance for Crystal Cove is required by the state. You can easily obtain this at [wedsafe.com](http://wedsafe.com) for a fee of \$175.

### **Parking & Shuttles**

The Los Trancos parking lot is available for your guests at \$15 per vehicle. Guests may either walk or ride the Beachcomber Shuttle into the Historical District. Limited Handicap parking is available in the park itself. You may also secure a private and dedicated small Beachcomber shuttle for your event attendees at the cost of **\$400 for the duration of the event.**

### **Golf Carts**

The Beachcomber Catering Manager will have one golf cart to transport the bride, groom, elderly and handicapped guests ONLY. Golf Carts are not available to transport guests, flowers, or décor items around the park.

### **Vendor Load-In**

Please review the vendor load-in/load-out policy with your catering manager for each location. Vendors can drop off equipment by the event site, but must then park across the street for the duration of the event. We recommend that vendors bring push carts to transport their equipment.

### **Off-Site Catering**

The Beachcomber Café catering is available for off-premise catering services. From custom designed menus and full service staffing to equipment rentals and party planning, we will bring the event to you. Please inquire with our catering department for more information and pricing.

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### **Set-up and Rentals**

The set-up of your event includes our standard round tables, white padded folding chairs, choice of a standard polyester linen and napkin, Elegant White China, Hammered Silverware & Standard Glassware. Additional upgraded items are available through The Beachcomber from space heaters, umbrellas, linens, chairs and china.

### **Lighting Consideration**

Lighting is required after sunset and pricing is based on event location.

### **Tents and Inclement Weather**

All of the Crystal Cove locations are outdoor sites without an indoor back-up alternative. Tents in varying sizes and styles are available at an additional charge.

### **Food and Beverage Minimums**

Food and Beverage minimums apply based on your event date and group size. Please confirm with your Catering manager.

### **Cake Cutting**

Should you desire to provide your own wedding cake or any outside dessert, a cake cutting fee of **\$3.00** per guest will apply. This includes complimentary china and flatware for service.

### **Wine Corkage**

A maximum of four (4) 750 ml bottles may be provided at a **\$25.00** per bottle corkage fee.

### **Wedding Coordination**

A wedding coordinator is highly recommended. The Beachcomber does **NOT** provide full service wedding coordination or conduct wedding rehearsals.

Menu items are subject to change based on season and availability.  
All prices are subject to prevailing sales tax (8%) and service charge (22%)

The Beachcomber utilizes local organic and sustainable products whenever possible.  
We are happy to customize your event menu and accommodate any dietary restrictions.

**15 Crystal Cove, Newport Coast, CA 92657**  
**949.644.8759**