



BANQUET MENU



1131 BACK BAY DRIVE
NEWPORT BEACH
CALIFORNIA, 92660
949.729.3800

NEWPORTDUNES.COM



BREAKFAST MENU

Continental

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Assorted Bagels and Cream Cheese
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, and Orange Juice

Healthy Start

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Assorted Bagels and Cream Cheese
- Granola Parfaits served in Martini Glasses
- Assorted Individual Cereal
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, Juice, and Bottled Water

Good Morning

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Granola Parfaits served in Martini Glasses
- Assorted Individual Cereal
- Scrambled Eggs
- Sausage or Bacon
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, Juices, and Bottled Water

Back Bay Delight

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Granola Parfaits served in Martini Glasses
- Assorted Individual Cereal
- Cheese Blintz with Blueberry Sauce
- Mexican Scramble with Chorizo
- Smoked Bacon and Sausage
- Country Style Breakfast Potatoes
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, Juice, and Bottled Water

Newport Sunrise

- Fresh Baked Breakfast Pastries with Butter and Jam
- Seasonal Sliced Fresh Fruit
- Granola Parfaits served in Martini Glasses
- Assorted Individual Cereal
- Cheese Blintz with Blueberry Sauce
- Mexican Scramble with Chorizo
- Smoked Bacon, Sausage, and Ham Steak
- Country Style Breakfast Potatoes
- Cinnamon French Toast with warm Maple Syrup
- Classic Eggs Benedict or Potato Hash and Eggs
- Gourmet Coffee and Decaffeinated, Assorted Herbal Teas, Juice, and Bottled Water

Breakfast Enhancements: Add to any Buffet

- Country Chicken Sausage and Turkey Bacon
- Quiche – Lorraine or Spinach and Feta
- Crab Benedict – English Muffin Toasted with Fresh Spinach and a Layer of Dungeness Crab Topped with a Poached Egg and Hollandaise Sauce
- Smoked Salmon Station with Mini Bagels, Capers, Sliced Tomato, Onions and Cream Cheese

Breakfast Action Stations: (Additional charge per Chef Attendant)

- Omelet Station - Includes Cheddar Cheese, Tomato, Spinach, Green Onion, Mushrooms, Bell Peppers, and Ham
- Waffles – Mini Waffle Made to Order Served with Real Maple Syrup and Whip Cream
- Buttermilk Pancakes – Made to Order and Topped with Your Choice of Blueberries, Bananas, Strawberries, Chocolate Chips, or Walnuts



Starter (Choice of Soup or Salad)

Salads

- Bistro House Salad
- Traditional Caesar Salad
- Wedge Salad

Soups

- Tomato Basil
- Southwest Chicken Tortilla
- Bistro Seafood Chowder

Plated Lunch Salads

Heart of Palm and Papaya – Butter Lettuce, Wedge Tomato, Papaya and Heart of Palm tossed with Champagne Papaya Seed Dressing

Cajun Chicken Caesar – Romaine Heart, Cajun Chicken, Grated Parmesan Cheese, and Croutons, with House-Made Caesar Dressing

Oriental Chicken Salad – Grilled Asian Chicken Breast, Napa Cabbage, Mesclun, Iceberg Lettuce, Julienne Carrots, Mandarin Oranges, and Wonton Crisps with a Sesame Oriental Dressing

Poached Salmon Salad – North Atlantic Salmon Poached to Perfection served with Butter Lettuce, Tomato Wedges, and Champagne Vinaigrette Dressing

All Salads served with Fresh Rolls

Plated Lunch Entrees

Herb Roasted Chicken Breast with Portobello Mushroom Sauce

Roasted Pork Tenderloin with Mango BBQ Sauce

Baked Salmon with Brown Mustard

Grilled Butcher Cut Filet with Bleu Cheese Crumble and Bacon Sauce

Grilled 8oz. New York Steak with Roasted Cipollini Onion Cabernet Glaze

**All Entrees Served with Your Choice of Chef Selected Seasonal Vegetables and Choice of Jasmine Rice, Mushroom Risotto, Butter Mashed Potatoes, or Red Potatoes.*

Pricing is charged on a per person basis.



PLATED DINNER

Starter (Choice of Soup or Salad)

Salads

- Bistro House Salad
- Traditional Caesar Salad
- Wedge Salad

Soups

- Tomato Basil
- Southwest Chicken Tortilla
- Bistro Seafood Chowder

Chicken Entrees

Oven Roasted Breast of Chicken with Creamy Grain Mustard Sauce

Oven Roasted Breast of Chicken with Sundried Tomatoes, Olives, and Artichoke Relish

Stuffed Chicken with Feta and Spinach in a Citrus Butter Sauce

Plated Pork Entrees

Pork Prime Rib Bone-In with Asian BBQ Plum Glaze

Pork Tenderloin with Rum Raisin Sauce

Seafood Entrees

Crab Cakes with Tarragon Lemon Aioli

Mustard Baked Salmon with Lemon Butter Sauce

Macadamia Crusted Mahi Mahi with Thai Peanut Sauce

Chilean Sea Bass with Mango Chutney

Steak Entrees

Grilled Top Sirloin with Maitre d' Shallot Butter

Butcher Cut Filet with a Red Wine Reduction

Grilled Filet of Beef with Green Peppercorn Sauce

**All Entrees Served with Your Choice of Chef Selected Seasonal Vegetables and Choice of Jasmine Rice, Mushroom Risotto, Butter Mashed Potatoes, or Red Potatoes.*

Prices are charged on a per person basis.



Alternate Options

Vegetarian Options

Pan Seared Polenta and Portobello Stacks with Buffalo Mozzarella and Heirloom Tomatoes

Penne Pasta with Pesto Sauce, Grilled Ratatouille, Olives and Fresh Basil
Seasonal Vegetables Tian with Goat Cheese and Marinara

Vegan Option

Pan Seared Vegan Polenta, Portobello Mushrooms, and Heirloom Tomato Stacks with Asparagus and Baby Carrots

Butternut Squash Ravioli with Tomato Herb Sauce

Gluten Free Option

Grilled Chicken Breast with Buffalo Mozzarella, Heirloom Tomatoes, and Pepperoni

Plated Dessert Options

Three Cookies and a Brownie Baked Fresh

Carrot Cake Garnished with Fresh Mint and Raspberry Coulis

Chocolate Cake with Chocolate Twirl and Chocolate Sauce

Coconut Cream Pie with English Cream and Roasted Coconut

Fresh Baked Apple Pie

Seasonal Fruit Cobbler Served Over Vanilla Bean Ice Cream

Lemon Cheesecake with Lemon Zest and Bailey's Irish Cream

Trio of Mini Pastries: Chocolate, Fruit Tart, and Mousse

Crème Brûlée Garnished with Mint Flower and Fresh Raspberries



BUFFET PACKAGES

Picnic Package

Includes:

- Picnic Tables
- Choice of Vinyl or Cotton Linen
- Disposable Plates, Flatware and Napkins
- Décor
- Choice of Beach Game*
- Sound Permit
- Parking

**Beach Games include Volleyball, Horseshoes, Bean Bag Toss, or Bocce Ball.*

Minimum 2 cabanas rental is required, games are limited and will be based on first booked first served basis.

Sunset Package

Includes:

- Banquet Rounds and Folding Chairs or Picnic Tables
- Poly Linen and Napkins
- Disposable Plates, Flatware
- Fire Ring with Wood
- Tiki Torches
- Décor
- Sound Permit
- Parking

Choose your package with the setup you prefer above and then select your menu.

- *Price per person includes package selection above, tax, and service charge. Some packages include additional setup and menu items; see menu pricing for details.*
- *Space rental fees are additional and vary based on site location.*



Moe B's BBQ

Starters: (Choice of Three)

- Back Yard Field Greens
- Home Style Potato Salad
- Cole Slaw
- Carrot Raisin Salad
- Sliced Seasonal Fruit
- Pasta Salad

Entrees: (Choice of Three)

- Ground Sirloin Burgers
 - Sage Turkey Burgers*
 - Vienna All Beef Hot Dogs
 - Bratwurst
 - Salmon Steak Burger Style
- * Vegetarian Burger Available Upon Request

Served With:

- Sliced Tomato, Bibb Lettuce, Maui Onions, Kosher Dill Pickles, Mayonnaise, Assorted Mustards, and Ketchup*
 - Cheddar, Swiss, and Muenster Cheeses
 - Assorted Bags of Chips
 - Assorted Rolls, Buns, and Corn Muffins
- *Add Sliced Mushrooms or Grilled Onion for \$1

Dessert: Cookies and Brownies

Beverages:

- Bottled Water, Ice Tea, and Fruit Punch or Lemonade

Picnic Package:

Pricing is Per Adult / Child (8 yrs. & under)

Sunset Package:

Pricing is Per Adult / Child (8 yrs. & under)
(Includes: S'mores Station)

Starters: (Choice of Three)

- Ceviche
- Chips and Salsa
- Jicama Slaw
- Mexican Salad Station with Tomato, Olives, Shredded Cheese, Sour Cream and Guacamole

Taco Station:

- Shredded Beef, Carnitas, Chicken & Seafood Accompanied with Guacamole, Sour Cream, Shredded Cheese, Onion, Cilantro, & Fresh Salsas
- Cheese Enchiladas

Served With:

- Black Beans with Cheese
- Roasted Corn
- Cilantro Rice
- Assorted Tortillas and Taco Shells

Dessert: Churros and Flan

Beverages:

- Bottled Water, Ice Tea, and Fruit Punch or Lemonade

Picnic Package:

Pricing is Per Adult / Child (8 yrs. & under)

Sunset Package:

Pricing is Per Adult / Child (8 yrs. & under)

(Includes: Caesar Salad Action Station and Fruit Bars)

All American

Starters: (Choice of Three)

- Back Yard Field Greens
- Spinach Salad
- Home Style Potato Salad
- Cole Slaw
- Wedge Salad
- Sliced Seasonal Fruit
- Pasta Salad

Entrees: (Choice of Three)

- BBQ Chicken
 - Baby Back Ribs
 - Sliced Brisket
 - Louisiana Hot Sausage
 - BBQ Salmon
- * Vegetarian Burger Available Upon Request

Served With: (Choice of Three)

- Corn on the Cobb
 - Baked Beans
 - Mashed Potatoes
 - Green Beans
 - Assorted Rolls, Buns, and Corn Muffins
- *Add Sliced Mushrooms or Grilled Onion for \$1

Dessert: Apple Pie and Fruit Cobbler

Beverages:

- Bottled Water, Ice Tea, and Fruit Punch or Lemonade

Picnic Package:

Pricing is Per Adult / Child (8 yrs. & under)

Sunset Package:

Pricing is Per Adult / Child (8 yrs. & under)
(Includes: Vegetarian Chili Station and Novelty Ice Cream Bars)

South American



BUFFET PACKAGES (CONTINUED)

The Mediterranean

Starters: (Choice of Three)

- Hummus, Assorted Olives and Pita Triangles
- Assorted Artisan Cheeses and Cured Meats
- Greek Salad with Tomato, Cucumber, and Feta Cheese
- Tomato and Mozzarella with Fresh Basil

Entrees: (Choice of Three)

- Chicken Shish Kabob
- Beef Skewers
- Baked Fish
- Baked Salmon with Citrus Sauce

Served With: (Choice of Three)

- Ratatouille
- Fruit Salad
- Grilled Vegetables
- Rice Pilaf
- Couscous Salad
- Assorted Rolls, Bread Sticks and Flat Breads

Dessert:

- Carrot Cake, Short Bread Cookies and Biscotti

Beverages:

- Bottled Water, Ice Tea, and Fruit Punch or Lemonade

Picnic Package:

Pricing is Per Adult / Child (8 yrs. & under)

Sunset Package:

Pricing is Per Adult / Child (8 yrs. & under)

(Includes: Paella Action Station, Fruit Tarts, Center Pieces and Festoon Lighting)

Back Bay Luau

Starters: (Choice of Three)

- Luau Crunch Salad Tossed in Vinaigrette Dressing
- Shrimp Salad Cups
- Bok Choy and Poke Salad
- Maui Macaroni Salad
- Pineapple Cole Slaw

Entrees: (Choice of Three)

- Teriyaki Glazed Chicken with Grilled Pineapple
- Roasted Pork with Apricot Glaze
- Hawaiian Grilled Salmon with Mango Papaya Salsa
- Soy Glazed Flat Iron Steak

Served With: (Choice of Three)

- Steamed White Rice
- Grilled Island Vegetables
- Grilled Sweet Potatoes
- Lemon Asparagus
- Sweet Hawaiian Bread

Dessert:

- Kahlua Cheesecake and Coconut Bars

Beverages:

- Bottled Water, Ice Tea, and Fruit Punch or Lemonade

Picnic Package:

Pricing is Per Adult / Child (8 yrs. & under)

Sunset Package:

Pricing is Per Adult / Child (8 yrs. & under)

(Includes: Ahi Poke Appetizer, Macadamia Nut Crusted Mahi, Pineapple Upside Down Cake, Center Pieces & Festoon Lighting)

HORS D'OEUVRES



Hot

Panko Crusted Artichoke with Herb Cheese
Pork Pot Stickers
Chicken Samosas
Spanakopita
Chicken Satay with Thai Peanut Sauce
Beef Satay with Sweet Plum Cilantro Sauce
Coconut Shrimp
Crab Stuffed Mushrooms
Miniature Beef Wellington
Scallops Wrapped in Bacon
Crab Cake with Remoulade
Petite Lamb Chops with Mint Jus

Cold

Crostini with Brie and Lavender Honey
Tomato Caprese Skewers with Basil
Asian Ahi Poke in a Wonton Cup
Avocado and Bay Shrimp Salad Served on a Tortilla Chip
Seared Filet of Beef on Sourdough Toast with Horseradish Cream
Mini BLT Served Open-Face
Asian Chicken Salad Served in a Spoon
Wrapped Cantaloupe with Prosciutto
Dungeness Crab Salad in a Phyllo Cup
Smoked Salmon Roulade on Pumpernickel Toast

Displays (per person pricing)

Classic Chilled Vegetable Crudités
Served with Ranch and Warm Onion Dip

Sliced Fresh Seasonal Fruit
Served with Mint Yogurt Dip

Bruschetta Display
Roasted Pepper and Gorgonzola Feta, Olives, Grilled Mushrooms, and Spinach, Roma Tomato, Basil and Fresh Mozzarella, Served with Sliced Fresh Baked Baguette

Domestic & Artisan Cheese Display
Served with an Assortment of Sliced Breads, Crackers, and Seasonal Berries

Wine Country Charcuterie
Assorted Meats and Artisan Cheeses served with Olives, Assorted Rustic Breads, and Crackers



RECEPTION STATIONS

Chef Attended Stations (Add any station to a Buffet or Plated Menu or a minimum of 2 Stations will be required.)

Sushi & Sashimi

California Rolls, Vegetable Rolls, Spicy Tuna Rolls, Salmon Sashimi and Shrimp Nigeria, Accompanied by Pickled Ginger, Soy Sauce, and Wasabi

Slider Station

Combination of Three: Beef Sliders with Cheddar and Bacon, Salmon, Ground Turkey, Buffalo Chicken with Bleu Cheese, or Portobello with Red Pepper Aioli

Street Taco Station

Shredded Beef, Pork, and Chicken
Served with Warm Corn and Flour Tortillas, Tri-Colored Chips and Salsa, Accompanied with Guacamole, Sour Cream, Shredded Cheese, Cilantro, Diced Onions, Shredded Lettuce, Salsa Verde, & Pico De Gallo

Pasta Station

Penne Pasta and Cheese Tortellini Sautéed to order with Traditional Bolognese, Carbonara, Pesto, or Marinara Sauce, Served with Grated Parmesan, Red Pepper Flakes, and Garlic Bread

Mashed Potato Station

Steak Diane Filet Tip and Shrimp Scampi Served with Wasabi, Buttermilk Garlic, and Traditional Mashed Potatoes, Accompanied by Green Onions, Shredded Cheddar Cheese, Bacon Pieces, and Creamy Horseradish

Herb Crusted Turkey Breast Carving Station

Served with Sundried Cherry and Apple Relish

Slow Roasted All Natural Kurobuta Pork Steamship Carving Station

Served with Sundried Tomato Bordelaise

Flank Steak Blackened Carving Station

Pork Pot Stickers, Cha Siu Bao, Asian Meatballs, Asian Teriyaki Wings
Vegetable Spring Rolls, Firecracker Shrimp
Asian Slaw, Ginger Dipping Sauce, Hot Mustard,
Served with Garlic Aioli and Mustard Horseradish

Sweet Treats Station

Caramel Apples with an assortment of toppings
Cotton Candy choice of up to 3 flavors
Pulled Taffy choice of up to 3 flavors

Build Your Own S'mores

Graham Crackers, Hershey's Chocolate, Marshmallows
*Includes a Fire Ring for Outdoor Events

A labor fee of \$150 per Chef Attendant will be applied for each station, pricing is for 90 minutes of service.

BEVERAGES



Hosted Bar Packages

Packages are priced per guest

Deluxe

Deluxe Brand Cocktails, Import and Domestic Beer, Premium House Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

We charge by the hour.

Premium

Premium Brand Cocktails, Import and Domestic Beer, Premium House Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

We charge by the hour.

Standard

House Brand Cocktails, Import and Domestic Beer, House Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

We charge by the hour.

Beer & Wine

Import and Domestic Beer, House Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

We charge by the hour.

Table-Side Wine Service with Dinner

Premium House Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon (Additional Labor Charges May Apply.)

Non-Alcoholic

Assorted Sodas, Bottled Water, Lemonade, and Iced Tea

We charge by the hour.

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars.

Drink Tickets

Prepaid and Non-Refundable - charge by the ticket

Soda/Water
Beer/Wine
Well Brands
Premium Brands

Hosted Consumption Bar

Client to be charged based on actual number of drinks consumed.

Deluxe Drinks
Premium Drinks
Well Drinks
Premium House Wine
House Wine
Import Beer
Domestic Beer
Assorted Juices
Assorted Sodas
Fiji Water

Cash Bars

Deluxe Drinks
Premium Drinks
Well Drinks
Premium House Wine
House Wine
Import Beer
Domestic Beer
Assorted Juices
Assorted Sodas
Fiji Water

Keg Beer

(Available upon request.)

Domestic
Import/Craft

Coffee Station

Includes Regular and Decaffeinated Coffee and Herbal Teas for two hours.

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars

WINE LIST



Whites (By the bottle)

Josh Craftsman 2015, Chardonnay, California
Meiomi 2016, Chardonnay, North Coast
Butter 2016, Chardonnay, California
Josh 2015, Sauvignon Blanc, California
Oyster Bay 2016, Sauvignon Blanc, New Zealand
Brancott 2016, Pinot Grigio, New Zealand
Ferrari Carano 2017, Pinot Grigio Sonoma

Interesting Whites (By the bottle)

Kung Fu 2016, Riesling, Washington

Rose (By the bottle)

Kim Crawford 2017, New Zealand
Meiomi 2016, North Coast

Sparkling (By the bottle)

J Roget, California
Campo Viejo, Spain
Chloe, Italy

Reds (By the bottle)

Josh Craftsman 2015 Cabernet Sauvignon, California
Intrinsic 2016, Cabernet Sauvignon, Washington
Robert Mondavi 2014, Cabernet Sauvignon, Napa Valley
Oyster Bay 2016, Pinot Noir, New Zealand
Kim Crawford 2016, Pinot Noir, New Zealand
Meiomi 2016, Pinot Noir, California
Velvet Devil 2015, Merlot, Washington
Robert Mondavi 2014, Merlot, Napa

Interesting Reds (By the bottle)

Diseno 2016, Malbec, Argentina
7 Moons 2016, Red Blend, California

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars



BAR BRANDS LIST

House Wine

Domino

Premium House Wine

Cupcake Vineyards

Domestic Beers

Coors/Coors Light
Bud/Bud Light
Miller Lite
Michelob Ultra

Import/Craft Beers

Stella Artois
Heineken
New Castle
Corona/Corona Light
Pacifico
Blue Moon
New Belgium Ale (Fat Tire)
Guinness

Keg Beer (approx. 145 12 oz Pours per Keg)

Coors/Coors Light
Bud/ Bud Light
Stella Artois
Ballast Point Sculpin
Shock Top
Kona Long Board
Towne
Custom Craft Beer Packages Available Upon Request

Labor fee of \$200 per bartender for up to 5 hours will be applied to all bars

Standard Bar

Smirnoff Vodka
Myer's White Rum
Sauza Gold Tequila
Seagram's Gin
Jim Beam Whiskey
Barton's or Cluny Scotch
Beam Eight Star Whiskey
Jacques Bonet Brandy

Premium Bar Interesting Reds (By the bottle)

Absolute Vodka
Bacardi & Camptain Morgan Rum
Jose Cuervo Tequila
Tanqueray Gin
Jack Daniel's or Crown Royal Whiskey
Johnny Walker Red Whiskey
J&B Scotch
Jacques Bonet Brandy

Deluxe Bar

Tito's, Grey Goose & Ketel One Vodka
Bacardi, Captain Morgan & Malibu Rum
Don Julio or Patron Tequila
Hendricks & Bombay Sapphire Gin
Maker's Mark & Jack Daniel's Whiskey
Johnny Walker Black Scotch Whiskey
Courvoisier V.S. or Hennessy
V.S.O.P. Cognac



Location

100 waterfront acres conveniently located at the corner of Pacific Coast Hwy and Jamboree Road at 1131 Back Bay Drive in Newport Beach (949) 729-3800

Features

- Beautiful beachfront property suitable for parties up to 10,000 attendees.
- Bayside meeting and banquet facilities. Multi-faceted meeting rooms well suited for conference break-outs, meetings, sales and training seminars, receptions, and dinners.
- Private Beach-front event spaces that include electricity and lighting.
- Our Bayside Pavilion accommodates up to 1200 people for unique receptions, expos, and conferences.
- Wave-less swimming lagoon with seasonal lifeguards.

Room and Space Rental

All rooms and event spaces are rented for a period of five hours; any additional time required will be subject to labor fees. Site fees range between \$250 and \$5000 and vary by location and event date. Call the sales office for specific rates. Beach buyouts are available upon request.

Event Setup

The setup of your event includes our picnic tables or 66" round tables, choice of standard linens and napkins, and in-house theme décor. Additional upgrade items are available through Newport Dunes Resort.

Service Charge and Tax

All food and beverage, and related services are subject to applicable taxes (currently 8%) and service charge (currently 22%).

Food and Beverage Minimum

All meal functions with a guarantee less than 40 people may be subject to a labor fee.

Wine Corkage

750 ml bottles may be provided, if approved in advance, with a per bottle corkage fee.

Parking

Prepaid parking is available at \$4 per guest for all events. Standard event parking is available at \$10 per vehicle to be paid by event guest upon arrival to the resort.

Tents and Inclement Weather

Many of Newport Dunes Resort event locations are outdoor sites. Indoor back-up alternatives are based on availability if previously discussed with your sales manager. Tents in varying sizes are available at an additional cost.

Special Event Amplified Sound Policies

The City of Newport Beach has strict decibel limits established for each area of our resort property, which must be adhered to. A special event permit is required for all amplified sound outdoors. Newport Dunes Resort will obtain a permit from the City of Newport Beach.

Our goal is to deliver exceptional service for all your event needs. Our technical team will provide complete audio, lighting, audio-visual, and staging solutions, while maintaining all guidelines from the Newport Beach City Sound Ordinance. All Amplified sound (indoor or outdoor) must be reviewed, approved, and monitored* by our production team. Our team is in place to be certain your event is presented perfectly.

*Sound levels are metered consistently throughout each event and must be upheld by our production team in order to fulfill our obligation to the City, the approved sound permit, and nearby residents.

Rental Items

Fire Ring with Wood
Market Umbrellas
Upgraded Linens
Mushroom Patio Heaters
Glass Tower Patio Heaters
Horseshoe Set
Bocce Ball
Tiki Torches
American Corn Hole
Volleyball Court Set-up
Lifeguard (3 hour minimum)

Audio Visual

Easel
Flip Chart with Pad and Markers
Additional Paper Pad for Flip Chart
Microphone and Speaker System
Screen
LCD Projector and Screen
6'x 8' Riser
12'x 16' Riser
12' x16' Wood Laminate Dance Floor
20' x 20' Wood Laminate Dance Floor

All meeting space includes note pads, pencils, wasabi peas, and water.



Additional Activities

Snow Cone Machine

Cotton Candy Machine

Popcorn Machine

Kettle Corn Machine

Caramel Apple Station

Bounce Houses

Special pricing for multiple machine rentals

Additional Activities (continued)

Velcro Wall

Balloon Twister

Face Painter

Caricature Artist

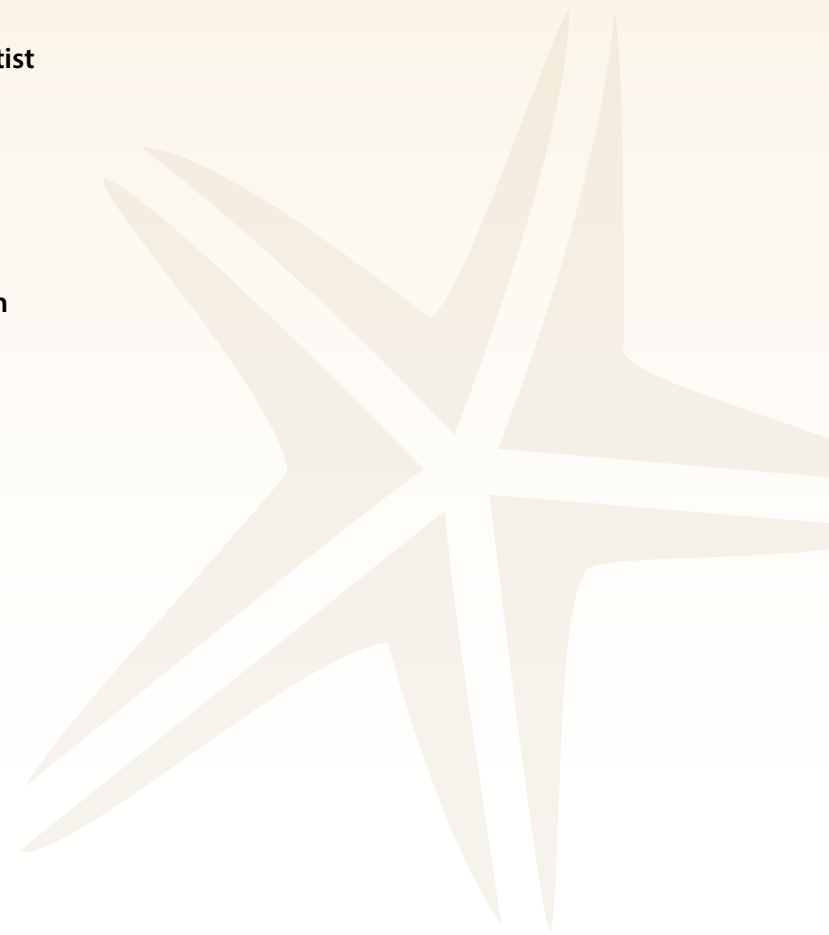
Henna Tattoo Artist

Airbrush Artist

Carnival Games

Kids Craft Station

Photo Booth





ACTIVITIES (CONTINUED)

Beach Games

We adapt our games to fit your event and theme. Pricing includes an activities facilitator, staff and equipment based on your guest count.

Team Building Through Fun & Competition

Disguised as fun, our team building events work on time management, following directions, logical thinking, increasing camaraderie and morale!

Scavenger Hunt

Cardboard Regatta

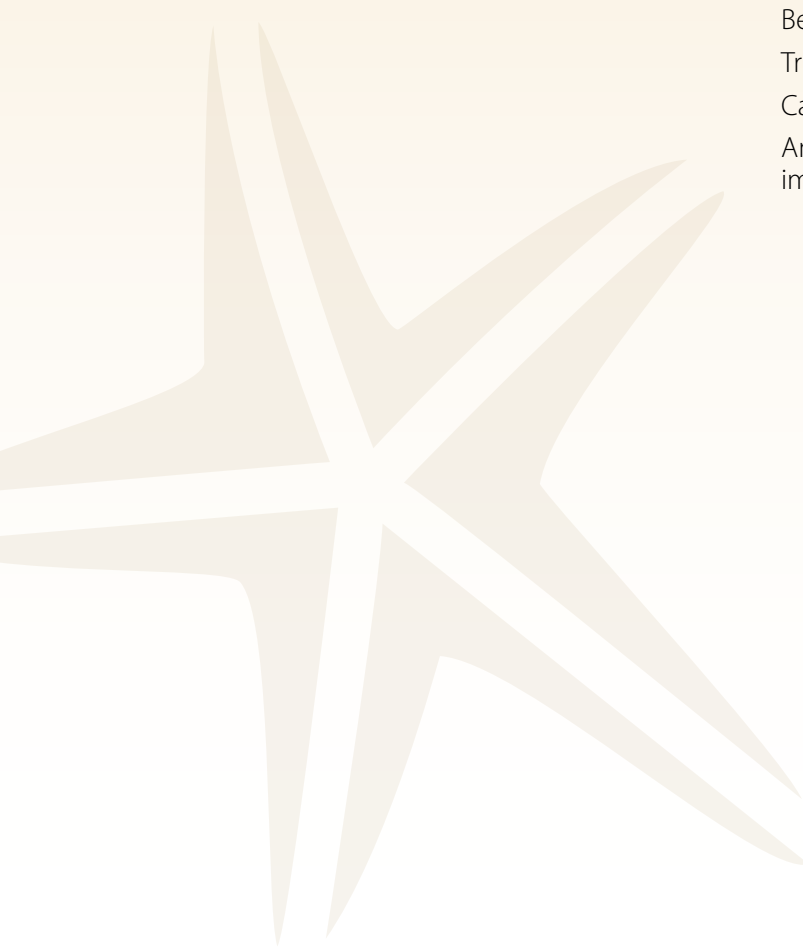
Sandcastle Building Contest

Beach Olympics

Tricycles for Charity

Canned Goods Sculptures

And many more... the only limitation is your imagination!



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