



# CATERING & PRIVATE EVENTS

BALBOA ISLAND, NEWPORT BEACH

PRIVATE DINING & EVENTS FOR UP TO 200 GUESTS

127 MARINE AVENUE  
NEWPORT BEACH, CA 92662

EAT. DRINK. ENTERTAIN



## AMENITIES

FULL PRIVATE BAR

LIVE ENTERTAINMENT

8 WIRELESS TVS

PRIVATE DINING ROOM

BOAT RENTAL PACKAGES

OFF-SITE CATERING MENU

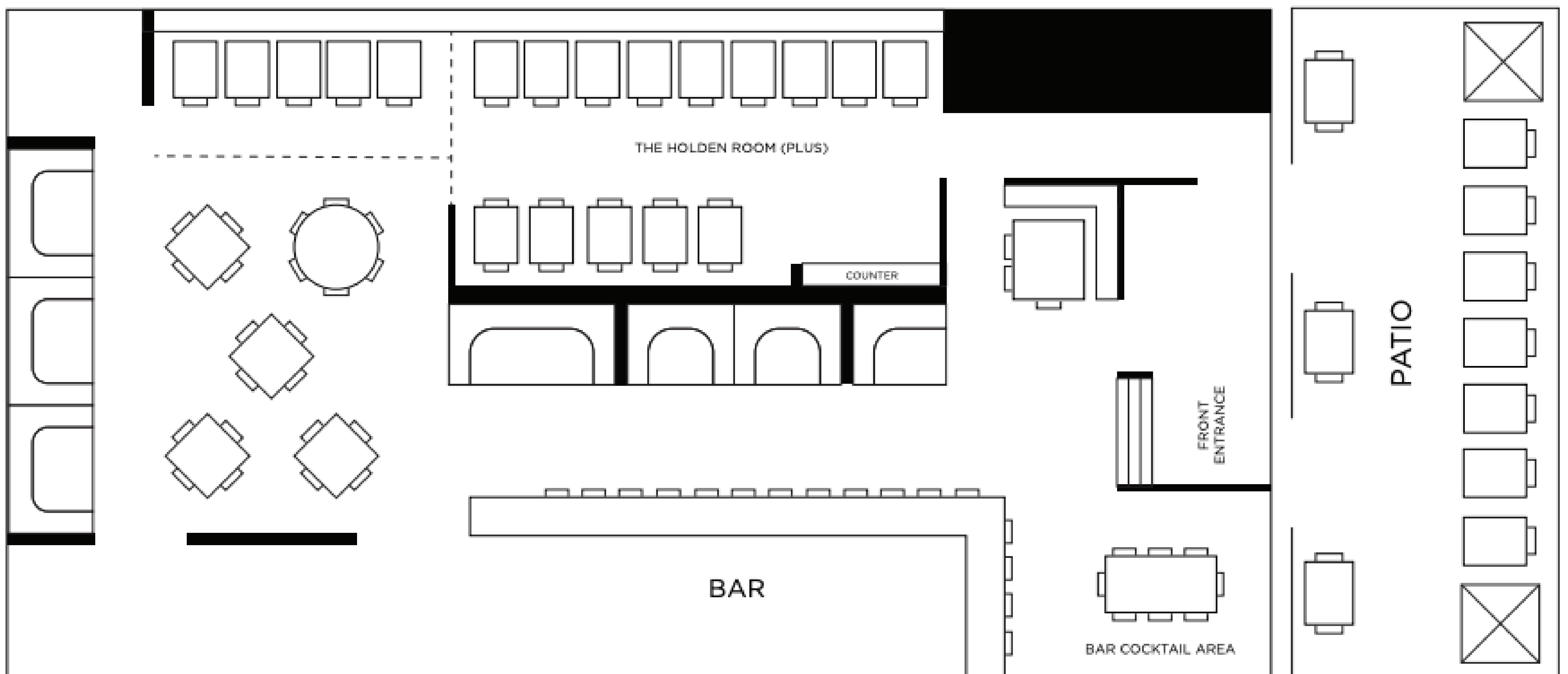
FULL PRIVATE BAR

LIVE ENTERTAINMENT

8 WIRELESS TVS

# PATIO DINING BY THE BEACH

BALBOA ISLAND, NEWPORT BEACH



EVENT SPACE	SEATED CAPACITY	RECEPTION STYLE CAPACITY
DINING ROOM	40	--
OUTDOOR PATIO	40	--
FULL VENUE BUYOUT	40	--
PRIVATE DINING EVENT	40	--



## BEER GARDEN

100 Seated  
150 Cocktail Style



## MARINE ROOM + COCKTAIL BAR

200 Seated  
250 Cocktail Style



## PATIO & DINING ROOM

75 Seated  
100 Cocktail Style

# THE MARINE ROOM

All prices subject to 11.5% and 20% service charge



## STATIONS

In room stations priced per person, 10 person minimum. Choose a combination of your favorite stations or ask our team for recommendations to help create the perfect custom cocktail reception for your event.

### APPETIZER

\$10/PERSON

SELECT UP TO THREE (3)

HOUSE-MADE HUMMUS  
CRISPY CALAMARI  
BONELESS WINGS  
FAJITA QUESADILLA  
JALAPENO POPPERS  
MARGHERITA FLATBREAD  
SHRIMP CEVICHE

### INDIVIDUAL

\$20/PERSON

SELECT UP TO THREE (3)

BRAISED BEEF SHORT RIB  
TUSCAN CHICKEN  
SHRIMP SCAMPI CAPELLINI  
BLACKENED SALMON  
FILET MIGNON  
FISH & CHIPS  
ST. LOUIS STYLE BBQ RIBS

### SMALL PLATES

\$10/PERSON

SELECT UP TO THREE (3)

HOUSE-MADE HUMMUS  
CRISPY CALAMARI  
BONELESS WINGS  
FAJITA QUESADILLA

### SEAFOOD STATION

\$5/PIECE

SELECT UP TO TWO (2)

AHI POKE  
*Onion, poke sauce, avocado, sesame seeds, wonton chips*

CRISPY CALAMARI  
*Seasoned calamari rings & tentacles served with our Thai chili dipping sauce*

HAMACHI CRUDO  
*Fresh Yellow Tail, Avocado, Citronette, Cucumber*

FRESH CEVICHE  
*Scallop, shrimp, avocado, pico de gallo, tortilla chips*

### SANDWICHES

\$15/PERSON

SELECT UP TO THREE (3)

PRIME RIB DIP  
*Caramelized onion, swiss cheese, au jus*

VILLAGE BURGER  
*Angus beef, aged cheddar, applewood smoked bacon arugula, house spread*

NASHVILLE HOT CHICKEN  
*Tempura chicken, brioche bun, house-made fresno chili sauce, mustard vinegar slaw*

### DESSERTS

\$10/PERSON

BOTH INCLUDED

CHOCOLATE CHIP COOKIE  
*House-made chocolate chip cookie, served with vanilla ice cream topped with chocolate syrup*

NY TRADITIONAL CHEESECAKE  
*Topped with raspberry glaze*

## ADD-ON SIGNATURE FAVORITES

Server passed or stationed (12 pieces per platter)

#### TACO BAR

Choice of street tacos with chips & salsa,  
*Chicken, Shrimp, Short Rib, Baja Tacos, Filet Mignon*

\$30/PLATTER

#### SOUPS & SALADS

Salad selection with choice of soup  
*Add Chicken (20), Add Shrimp (30), Add Filet (40)*

\$35/PLATTER

#### HOUSE-MADE FLATBREADS

Fresh tomato, mozzarella, basil,  
*Sausage, BBQ Chicken, Pepperoni, Ham*

\$25/PLATTER

#### HORS D'OEUVRES MENU

Served passed or stationed with rotating  
selection of hors d'oeuvres

\$40/PLATTER

# THE PARK ROOM

All prices subject to 11.5% and 20% service charge



## BEVERAGE PACKAGES

### BASED ON CONSUMPTION

Beverage charges will be calculated based on consumption depending what guests order at the event. Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor) Additional options are available.

### BEER & WINE BEVERAGE PACKAGE

A Selection of beers, white, red & sparkling wine

2 HOURS = \$45/person

3 HOURS = \$55/person

4 HOURS = \$65/person

### PREMIUM BEVERAGE PACKAGE

Beverage charges will be calculated based on consumption depending what guests order at the event. Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor) Additional options are available.

### THE VILLAGE INN

#### HAND-CRAFTED SIGNATURE COCKTAILS

Our specialty seasonal cocktail list is always changing, ask for our current offerings in addition to the below.

#### VI BLOODY MARY

Hand prepared mix with 40 ingredients, Ketel One, garnished with celery & lemon

#### CITRUS BULLET

Muddled orange & lemon, Bulleit Rye pomengranate syrup, bitters, ginger ale

#### DARKSIDE MOJITO

Don Q Limon, blackberries, blueberries, lime, mint, agave, ginger ale

#### NEWPORT MARTINI

Absolute Pear, elderflower, fresh lime, served up, topped with Prosecco

#### VI OLD FASHIONED

Makers Mark, chocolate bitters, simple syrup, muddled orange, luxardo cherry

#### MOSCOW MULE

Ketel One Vodka, fresh lime, ginger beer, served in a copper mug

#### CLASSIC MARGARITA

Reposado Tequila, Orange Liqueur, fresh lime juice, agave

#### JUST PEACHY

Silver Tequila, Orange Liqueur, fresh lime, agave, served with a Tajin rim

#### BALBOA BUZZ

Reposado Tequila, Blackberry Liqueur, agave, fresh lime

#### LEMON DROP MARTINI

Ketel Citroen, Simple Syrup, Muddled Lemon, Sugar Rim

# CATERING & PRIVATE EVENT MENU

All prices subject to 11.5% and 20% service charge

## \$50 PER PERSON

Take advantage of our group sharing menu to ensure that your large party has the best possible dining experience. Our sharing menu offers all of our signature items shared and portioned appropriately for the number of guests in your group. Available for groups of 10 or more. Select the following to be served family style

4 APPETIZERS | 3 ENTREES | 2 SIDES | 2 DESSERTS

### APPETIZERS

CHOOSE FOUR (4)

#### HOUSE-MADE HUMMUS

Pureed chick pea, red wine, onion, relish, roasted pistachio, pita bread

#### CRISPY CALAMARI

Seasoned calamari rings & tentacles served with our Thai Chili dipping sauce

#### VI NACHOS

Tortilla chips, black beans, jack & cheddar cheese, avocado, jalapeño, olives, sour cream, pico de gallo

#### BBQ CHICKEN SALAD

House made BBQ, ranch, smoked gouda, cool ranch croutons, black beans, sweet corn, romaine lettuce

#### THE WEDGE

Chopped bacon, blue cheese crumbles, red onion, cherry tomato, house-made citrus vinaigrette

#### MARGHERITA FLATBREAD

Fresh tomato, Mozzarella, basil vinaigrette

#### JALAPEÑO POPPERS

Fresh jalapeños, cranberry, cream cheese, wrapped in applewood smoked bacon

#### TRUFFLE MAC AND CHEESE

white cheddar, parmesan, gruyère, white truffle oil

#### BAJA TACOS

Crispy Alaskan Cod, slaw, salsa, chipotle aioli, savory tortilla

### MAIN ENTREE

CHOICE OF THREE (3)

#### BRAISED BEEF SHORT RIB

Slow braised beef short ribs, garlic mashed potatoes, asparagus, topped with cabernet glaze & onion strings

#### FILET MIGNON

6oz Filet, garlic mashed potatoes, sautéed green beans, topped with a cabernet glaze

#### ST. LOUIS STYLE BBQ RIBS

Served with coleslaw & mashed potatoes

#### SHRIMP SCAMPI CAPELLINI

Sautéed shrimp tossed with tomatoes, garlic, zucchini, topped with parmesan & basil, toasted garlic bread

### SIDES

CHOICE OF TWO (2)

TRUFFLE MAC & CHEESE

CHARRED BROCCOLINI

PRIME RIB FAT FRIES

SEA SALT POTATO CHIPS

TRUFFLE MAC & CHEESE

GRILLED ASPARAGUS

PRIME RIB FAT FRIES

WAGYU MEATBALLS

### DESSERTS

CHOOSE TWO (2)

#### TOASTED LEMON MERINGUE

Lemon Custard, Blueberry Compote, Toasted Meringue

#### NY TRADITIONAL CHEESECAKE

Topped with raspberry glaze

#### CHOCOLATE CHIP COOKIE

House-made chocolate chip cookie, vanilla ice cream

# CATERING & PRIVATE EVENTS

---

All prices subject to 11.5% and 20% service charge  
and this is the second line for the subtitle.



**THE VILLAGE INN**  
127 MARINE AVENUE, NEWPORT BEACH CA 92662  
[WWW.VIBALBOAISLAND.COM](http://WWW.VIBALBOAISLAND.COM)



**TODOS SANTOS | BALBOA ISLAND**  
501 PARK AVENUE, NEWPORT BEACH CA 92662  
[WWW.TODOSBALBOA.COM](http://WWW.TODOSBALBOA.COM)



**TODOS SANTOS**  
22322 EL PASEO, RANCHO SANTA MARGARITA CA 92688  
[WWW.EATDRINKSANTOS.COM](http://WWW.EATDRINKSANTOS.COM)