

SEMI-PRIVATE EVENTS ON THE BAY

THE *Mission Bay* BEACH CLUB





MEET YOUR TEAM



Cali De Loza

Event Lead

✉ cali@picnicgrp.com

Cali leads the events team at Mission Bay Beach Club and will be your main point of contact leading up to your event.

Avery Nolan

Event Assistant

Avery is onsite to ensure your event is executed flawlessly.



Taylor Martin Funk

Executive Chef

✉ taylor@picnicgroup.com

Taylor is the culinary mastermind behind our exceptional menu. As our Head Chef, Taylor brings creativity, expertise, and a passion for flavor to every dish.



WATERFRONT EVENTS AT MISSION BAY BEACH CLUB

Nestled in the heart of San Diego, Mission Bay Beach Club is a stunning waterfront venue, perfect for hosting your next semi-private event.

An iconic landmark, it features 6,000 square feet of beautifully designed outdoor patio space, surrounded by two active vineyards and illuminated by elegant string lights overhead.



VENUE PRICING

Semi-Private Events

\$40 per person food and beverage minimum
20 person minimum, includes children 4 and up

Dedicated server (required): \$60/hr (1 required for parties 25 and under, 2 required for parties over 25)

Service charge and 20% gratuity
50% nonrefundable deposit to secure date

Event Rental Details

- Rental Duration: 2-hour event rental
- Set-Up Time: 1 hour prior to event start time
- Start Time: **Events must begin after 1:00 PM**
- Event Space: The café remains open to the public, with a designated roped-off area reserved exclusively for your event
- Additional Time: Extend your event for \$250 per hour



INCLUDED

Furniture

Long wooden tables
Wooden folding chairs
Umbrellas
Heaters

Disposables/Glassware

Disposable plates
Paper Napkins
Standard silverware
Serving utensils
Glassware for wine and drinks
(*Beer served in cans*)

Add-on: White dinner plates: \$4/plate

Clients are welcome to bring in additional rentals; however, all arrangements and coordination must be handled independently by the client. We do not provide linens.





VENUE INFO

Capacity

We can accommodate semi-private events for up to 70 guests.

Parking

Onsite parking

Restroom

(1) ADA accessible bathroom

Catering

Mission Bay Beach Club bar and catering services **must** be used.

We do allow outside dessert.



SEMI-PRIVATE EVENT CATERING



LIGHT BITES

Appetizers

add-on to any package

FIRST CLASS: 85.00 PER DOZEN

- CURED SALMON DIP, TOASTED BAGUETTE, MICRO GREENS
- AJI AMARILLO CHICKEN SALAD SLIDERS, JICAMA SLAW, KINGS HAWAIIAN ROLL
- TUNA AND BEET TARTARE, MEYER LEMON AIOLI, TARO CHIP
- CRUDITE BOAT, SEASONAL VEGETABLES, GARLIC HUMMUS
- SKIRT STEAK SKEWERS, CHIMICHURRI

MAIN CABIN: 45.00 PER DOZEN

- DEVILED EGG, CRISPY BLACK KALE, AGED GOUDA
- CAPRESE SKEWERS (V, GF)
- PRETZLE BITES, WHOLE GRAIN MUSTARD, ARUGULA
- MEATBALL, ROMESCO, DUKKAH
- SALAMI SKERWER, OLIVE, CORNICHON

ECONOMY PLUS: 65.00 PER DOZEN

- ONION TART, BLACK GARLIC, WHITE CHEDDAR (V)
- SMOKED SERANO, RICOTTA, MOZZARELLA, HOT HONEY, ROASTED PISTACHIO, FLATBREAD
- WILD MUSHROOM FLATBREAD, GRUYERE, THYME
- ALEPPO CHICKEN SKEWER, MINT
- HERB GOAT CHEESE CROSTINI, GRILLED STRAWBERRY, BALSAMIC, BASIL

DESSERTS: 38.00 PER DOZEN

CHOCOLATE ESPRESSO TORTE
BITTER SWEET CHOCOLATE, SEASONAL BERRY

MEYER LEMON PANNA COTTA
SEASONAL JAM, CINNAMON STREUSEL

FRUIT TART
BUTTERY SHELL, CHEFS FAVORITE FRUIT

BLONDIES
SMOKED ALMONDS, CARAMEL, SEA SALT

COOKIES
CHOCOLATE CHIP, SNICKERDOODLE

*ONE FLAVOR PER DOZEN

CHEFS SPECIALTY REQUESTS ARE AVAILABLE

Picnic Package

Served on plastic platters
Option to upgrade to wood for a flat \$200 fee

SALADS

FEEDS 12: \$100 PER SALAD

SPINACH WALNUT

FRESH SPINACH, CURRANTS, CANDIED WALNUTS, JICAMA, QUINOA, GOAT CHEESE WITH A BALSAMIC DRESSING

CLASSIC CAESAR

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, FRESH CAESAR DRESSING

HOUSE

FRESH ARUGULA, NAPA CABBAGE, RADISH, YELLOW BELL PEPPER, MARINATED SEASONED CHICKPEAS, SUN DRIED TOMATOES, PARMESAN CHEESE WITH A CREAMY LEMON GARLIC HOUSE DRESSING

MEDITERRANEAN GREEK

ROMAINE LETTUCE, TOMATO, KALAMATA OLIVES, CUCUMBERS, RED ONION, FETA CHEESE, BALSAMIC VINAIGRETTE

SANDWICH PLATTERS

FEEDS 12
CUT IN HALF

FAVORITES PLATTER 170.00

OPTIONS:

HUMMUS

LETTUCE, ONION, TOMATO, PEA SPROUTS, CUCUMBER, MAYO ON A WHEAT TORTILLA

HAM AND CHEESE

PREMIUM HAM, CHEESE, LETTUCE, TOMATO, RED ONION, MAYO, MUSTARD ON SOURDOUGH

SPECIALTY PLATTER 220.00

OPTIONS

THE CALIFORNIA

PREMIUM ROAST TURKEY, PROVOLONE CHEESE, LETTUCE, TOMATO, RED ONION, MAYO, MUSTARD ON SOURDOUGH

MIGHTY ITALIAN

THINLY SLICED SMOKED HAM, DRY SALAMI, PROVOLONE CHEESE, LETTUCE, TOMATO, RED ONION, MILD BANANA PEPPERS, ITALIAN DRESSING, MAYO, MUSTARD ON A HOAGIE

SHARABLES

FEEDS 12

FRESH FRUIT PLATTER 65.00

VEGGIE PLATTER 65.00

CHEESE & MEAT BOARD 180.00

SIDES

FEEDS 10 -12 PEOPLE

POTATO SALAD 45.00

PICKLE TRAY 40.00

SALTED CHIPS 40.00

DESSERTS

DOZEN COOKIE PLATTER 60.00

DOZEN MIXED PASTRY PLATTER 72.00

BRUNCH

Bayside Brunch

SAVORY CLASSICS

MARKET HASH (GF, VG, DF) 10.00

A WARM MEDLEY OF HEIRLOOM POTATOES, CARAMELIZED SWEET POTATO, ROASTED BRUSSELS SPROUTS, BARBECUED CIPPOLINI ONIONS—TOSSED WITH HERBS AND FINISHED WITH SEA SALT. A COMFORTING, COLORFUL CLASSIC.

CHEESY SCRAMBLED EGGS (GF) 6.00

DF OPTION AVAILABLE
SOFT-SCRAMBLED EGGS FOLDED WITH SHARP CABOT CHEDDAR AND A WHISPER OF SMOKED BLACK PEPPER. RICH, FLUFFY, AND PERFECTLY SEASONED.

THE SMOKEHOUSE +3.00
UPGRADE (GF, DF)

ADD A SAVORY BOOST WITH YOUR CHOICE OF HOUSE-MADE BREAKFAST SAUSAGE OR THICK-CUT SMOKY BACON—CRAFTED IN-HOUSE FOR BOLD FLAVOR AND A SATISFYING FINISH.

WILD MUSHROOM QUICHE (V) 9.00

GF OPTIONAL AVAILABLE
FLAKY BUTTER CRUST FILLED WITH A CUSTARD OF FORAGED MUSHROOMS, NUTTY GRUYÈRE, AND FRESH CHIVES—BAKED TO GOLDEN PERFECTION

FRESH & FRUITY

STRAUS YOGURT BAR (GF, V) 10.00

CREAMY STRAUS ORGANIC YOGURT LAYERED WITH HOUSE-MADE BUTTER PECAN GRANOLA, SUN-RIPENED FRUIT, AND A DRIZZLE OF LOCAL WILDFLOWER HONEY.

SEASONAL FRUIT DISPLAY (GF, VG, DF) 6.00

AN ABUNDANT ARRANGEMENT OF PEAK-SEASON FRUITS—SUCH AS MELON, BERRIES, CITRUS, STONE FRUIT, AND TROPICAL SELECTIONS—BEAUTIFULLY PRESENTED AND READY TO REFRESH. GARNISHED WITH FRESH HERBS AND EDIBLE FLOWERS WHEN AVAILABLE

HANDHELD FAVORITES

BREAKFAST TACOS (VG) 7.00

DF OPTION AVAILABLE
BACON, EGG & CHEESE – SMOKY BACON AND SOFT EGGS WITH MELTED CHEDDAR ON A WARM TORTILLA
SOY-RIZO, POTATO & SPINACH – A BOLD, PLANT-BASED TAKE WITH CRISPY POTATO AND SAUTÉED GREENS

BAGEL BAR 9.00

WITH CREAM CHEESE, SPROUTS, ROASTED HEIRLOOM TOMATOES, CUCUMBERS, SHALLOTS & CHOICE OF EVERYTHING OR PLAIN BAGEL

AVOCADO TOAST GRAZING BAR 11.00

(CAN BE MADE GF)
AN INTERACTIVE STATION WITH ARTISANAL BREADS, SMASHED AVOCADO, CHILI FLAKES, SEA SALT, RADISHES, SPROUTS, CITRUS ZEST, AND ROTATING SEASONAL TOPPINGS.

SWEET TREATS

BELGIAN WAFFLES (GF, V) 10.00

CRISP-ON-THE-OUTSIDE, FLUFFY-ON-THE-INSIDE WAFFLES TOPPED WITH FRESH BERRIES, SLICED BANANA, MAPLE SYRUP, TOASTED PECANS, AND A SNOW OF POWDERED SUGAR.

ASSORTED PASTRY SELECTION (V) 7.00

A ROTATING SEASONAL SPREAD OF FRESHLY BAKED PASTRIES—THINK BUTTERY CROISSANTS, FRUIT DANISHES, MORNING BUNS, AND CRUMB-TOPPED MUFFINS. MADE IN-HOUSE OR SOURCED FROM LOCAL ARTISAN BAKERS TO BRING A TOUCH OF INDULGENCE TO YOUR MORNING TABLE.

STATIONS

Taco Station

\$200 cost per station attendant

\$32 PER GUEST(20 PERSON MINIMUM)

CLASSIC GUACAMOLE

CLASSIC SALSA

**SERVED WITH CHIPS*

2 TACOS PER PERSON

ACHIOTE & CITRUS CHICKEN

MUSHROOM TINGA

**SERVED WITH CHOICE OF CORN OR FLOUR TORTILLAS
AND FULL TOPPING STATION*

**MUST SELECT COUNTS OF EACH PROTEIN AND TORTILLA TYPE*

ADD-ON:

CHIMICHURRI SKIRT STEAK - \$9 PER GUEST

AJI-GLAZED GULF SHRIMP - \$8 PER GUEST

MEXICAN RICE

CHARRO BEANS

VERDURAS

DESSERT ADD-ON:

CHURRO COOKIES - \$4 PER GUEST

Backyard Bay Burgers Station

\$200 cost per station attendant

\$36 PER PERSON / MINIMUM OF 30 PEOPLE

THE BURGER BOARD (CHOICE OF 2)

**ALL BURGERS ARE GRILLED ON A CAST IRON FLAT TOP,
SERVED WITH CHOICE OF TWO SIDES, A HOUSE PICKLE, AND SAUCE BAR*

TWO SEARED SMASH PATTIES, AMERICAN CHEESE, CARMALIZED ONIONS, HEIRLOOM TOMATO, CRISP BUTTER LETTUCE, ROASTED GARLIC AIOLI, TOASTED BRIOCHE BUN.

SMOKED BBQ BURGER- ONE 5 OZ PATTY GRILLED AND SERVED WITH GRILLED ONIONS, CRISPY BACON, AGED WHITE CHEDDAR, SMOKED GOUDA

GRILLED FARMERS' MARKET VEGGIE BURGER- HOMEMADE CHICKPEA & QUINOA PATTY, WHIPPED GOAT CHEESE, FIRE-ROASTED RED PEPPER CHUTNEY, ARUGULA, TOASTED POTATO BUN.

**MUST SELECT COUNTS OF EACH*

FARMSTAND SIDES (CHOICE OF 2)

CRISPY HERB-ROASTED FINGERLING POTATOES (PRESERVED LEMON AIOLI)
BACKYARD SLAW (SHAVED FENNEL, CITRUS VINAIGRETTE, TOASTED ALMONDS)
GRILLED SEASONAL VEGETABLES (CHIMICHURRI & SEA SALT)

SIGNATURE SAUCE BAR

SELF-SERVE & BUILD YOUR OWN

ROASTED GARLIC AIOLI
SMOKED HERB MAYO
TOMATO KETCHUP
HOUSE BBQ SAUCE

DESSERT ADD-ON (+5):

**DARK CHOCOLATE TORTE (ESPRESSO DRIZZLE)*

California Land & Sea Kabob Station

\$200 cost per station attendant

\$34 PER PERSON / MINIMUM OF 30 PEOPLE

KABOB SELECTIONS:

*ALL KABOBS ARE GRILLED OVER OPEN FIRE, SERVED WITH WARM WOOD-FIRED FLATBREAD, SEASONAL PICKLES, AND CHOICE OF TWO SIDES & SAUCE.

PASTURE-RAISED CHICKEN – MARINATED WITH CITRUS, GARLIC, AND HERBS
WILD-CAUGHT SALMON – BRUSHED WITH SMOKED SEA SALT, AND CHARRED LEMON
GRASS-FED STEAK – DRY-AGED AND FINISHED WITH ROSEMARY AND BLACK GARLIC BUTTER

**MUST SELECT COUNTS OF EACH TYPE*

SAUCES (CHOICE OF ONE)

PRESERVED MEYER LEMON & HERB YOGURT
ROASTED PIQUILLO PEPPER ROMESCO
SMOKED TOMATO & SHALLOT CHIMICHURRI
CALIFORNIA OLIVE SALSA VERDE
BLACK GARLIC & CHARRED SCALLION AIOLI

SIDES (CHOICE OF 2)

WOOD-GRILLED SEASONAL VEGETABLES WITH AGED BALSAMIC
FIRE-ROASTED FINGERLING POTATOES WITH SEA SALT & THYME
GRILLED LITTLE GEM CAESAR WITH PARMESAN & SOURDOUGH CRUMBLE

DESSERT ADD-ON (+6):

MEYER LEMON PANNA COTTA WITH SEASONAL FRUIT

BUFFET

Buffet Dinner

\$95 PER PERSON / MINIMUM OF 50 PEOPLE

\$200 cost per buffet attendant

STARTERS - CHOICE OF 1:

SPINACH WALNUT

FRESH SPINACH, CURRANTS, CANDIED WALNUTS, JICAMA, QUINOA, GOAT CHEESE WITH A BALSAMIC DRESSING

CLASSIC CAESAR

ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, FRESH CAESAR DRESSING

HOUSE

FRESH ARUGULA, NAPA CABBAGE, RADISH, YELLOW BELL PEPPER, MARINATED SEASONED CHICKPEAS, SUN DRIED TOMATOES, PARMESAN CHEESE WITH A CREAMY LEMON GARLIC HOUSE DRESSING

MEDITERRANEAN GREEK

ROMAINE LETTUCE, TOMATO, KALAMATA OLIVES, CUCUMBERS, RED ONION, FETA CHEESE, BALSAMIC VINAIGRETTE

HOT SIDES - CHOICE OF 2:

ROASTED CARROTS

TOASTED ALMONDS, MISO CARMEL

HEIRLOOM POTATOES

ROASTED GARLIC, CHIVES

GRILLED BROCCOLINI

PRESERVED LEMON, HAZLENUTS, CHILI THREADS

HOT MAINS - CHOICE OF 3:

GRILLED ALLEPO & MINT CHICKEN

YOGURT MARINADE, VARIETY OF CITRUS

SEASONAL CAMPANELLE

MEYER LEMON BECHAMEL, ASIAGO, SPINACH, HERBS

CERTIFIED ANGUS BEEF TENDERLOIN

BORDELAISE, ALLIUMS + \$8 PER PERSON

PAN SEARED SALMON FILETS

BEUR BLANC, FINE HERBS, BALANCED AND ELEVATED +ADDITIONAL \$3.00 PER PERSON

INCLUDED WITH MENU:

FRESHLY BAKED ARTISAN ROLL WITH BUTTER

LEMONADE, WATER, REGULAR & DECAF COFFEE

DESSERTS - \$5.95 PER PERSON

100 PIECE MINIMUM

CHOCOLATE ESPRESSO TORTE

BITTER SWEET CHOCOLATE, SEASONAL BERRY

MEYER LEMON PANNA COTTA

SEASONAL JAM, CINNAMON STREUSEL

FRUIT TART

BUTTERY SHELL, CHEFS FAVORITE FRUIT

BLONDIES

SMOKED ALMONDS, CARAMEL, SEA SALT

SIPS

Beverages

CATERED DRINKS

52 OZ PITCHER	20.00
SERVES 6 - 8 PEOPLE	
LEMONADE (PLAIN, BLACKBERRY OR PASSIONFRUIT)	
ICED TEAS (PASSIONFRUIT JASMINE, HIBISCUS COOLER, SUMMER PEACH, CLASSIC BLACK)	
COFFEE CARAFE	35.00 / 70.00
HALF SERVES 14 / LARGE SERVICES 28	
SERVED WITH CHOICE OF HALF-AND-HALF, WHOLE, OAT, ALMOND, COCONUT OR SOY MILK	
COCKTAIL TICKETS	16.00
VALID FOR ANY COCKTAIL AT MOONLIGHT COCKTAIL BAR	
MIMOSA CARAFE	52.00
SERVES 6 - 8 MIMOSAS	
PITCHER OF ORANGE JUICE AND A BOTTLE OF PROSECCO	

BEER

THORN BARRIO LAGER	10.00
ABNORMAL HAZY DREAMS HAZY IPA	10.00
HARLAND JAPANESE LAGER	10.00
EPPIG 10:45 TO DENVER IPA	10.00
SALTY CREW BLONDE ALE	8.00
FALL MAGICAL & DELICIOUS PALE ALE	8.00
JUNESHINE POG	10.00
BEST DAY KÖLSCH	6.00
BEST DAY IPA	6.00

WINE

ROSÉ

LORENZA 2022 ROSÉ	40.00
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WHITE

BOLD CHARDONNAY	50.00
LIWA SAUVIGNON BLANC	38.00

RED

BREA CABERNET SAUVIGNON 2021	50.00
UNA LOU PINOT NOIR	50.00

SPARKLING/OTHER

ULTRAVIOLET MV SPARKLING ROSÉ	45.00
PROSECCO VAL D'OCA EXTRA DRY	38.00
TWO SHEPHERDS ORANGE WINE	50.00

NON-ALCOHOLIC BY THE GLASS

WHITE - BLANC DE BLANC EINS ZWET ZERO	11.00
RED - PINOT NOIR WEINGUT LEITZ	14.00
PROSECCO - LYRE'S (8OZ CAN)	8.00

\$20 CORKAGE FEE FOR WINE BROUGHT IN

DRINK TICKETS: \$16

Beverages

SPRITZ/ LOW ABV

APEROL SPRITZ	16.00
HUGO SPRITZ	16.00
ROSE SPRITZ	16.00
SUNRISE MIMOSA	13.00
BELLINI	14.00

COCKTAILS

BAYSIDE RITA	16.00
ESPRESSO MARTINI	17.00
BLOODY MARY	16.00
BEACHSIDE OF	16.00
LAVENDER LEMON DROP	16.00
N/A APEROL SPRITZ	11.00

COCKTAIL PITCHERS

52 OZ PITCHER 59.00

SERVES 6 - 8 PEOPLE

BLOODY MARY

HOUSE RECIPE WITH A LITTLE SPICE *MADE WITH VODKA

BAYSIDE RITA

FRESH HOUSE LIME MARGARITA

LAVENDER LEMON DROP

BEACHSIDE OF

APEROL SPRITZ

SPARKLING PROSECCO AND APEROL

ROSÉ SPRITZ

SPARKLING GINGER AND ROSÉ WINE WITH FRESH BERRIES

INDIVIDUAL BEVERAGES

SPARKLING WATER	4.00
SODA	3.00
KOMBUCHA	4.50
OLIPOP	3.50

*STILL WATER STATION WILL BE PROVIDED IN EVENT AREA

SIGNATURE CRAFT COCKTAILS

AVAILABLE ON REQUEST
WE HAVE A BAR® CERTIFIED
MIXOLOGIST IN HOUSE

FRESH PRESSED JUICES

52 OZ PITCHER 70.00

SERVES 6 - 8 PEOPLE

BRIGHT EYES

ANJOU PEAR, POMELLO, LIME

SEDONA MAGIC

TUMERIC, CARROT, BLOOD ORANGE

SWEET TART

CARROT, APPLE, ORANGE, LEMON, GINGER

ADD ONS

Belly Bar Tables (10 available): \$25/table

Game package: \$300

Bocci ball court, Corn hole, Giant Jenga, Giant Connect Four

Cake: Priced per size





FREQUENTLY ASKED QUESTIONS

DO YOU PROVIDE ANY DECOR?

We do not provide any decor outside of our tables and chairs. You are welcome to bring in any decor or rentals.

DO YOU PROVIDE A PLANNER?

We have an onsite manager that serves as a facilities supervisor but we do not provide an event planner or coordinator.

IS THERE A RAIN PLAN?

There is no rain plan as we are an outdoor venue.

In the event that rain is forecasted, you can move your date once at no cost to any available date within 6 months. We require the call is made 72 hours prior to the day of your event. We do retain the 50% deposit that can be put toward another date.

WHAT IS THE CANCELLATION POLICY?

We allow cancellation up to 30 days prior to the event. We do require a 50% nonrefundable deposit to secure your date.

DO YOU ALLOW OUTSIDE DESSERT?

We do allow outside dessert to be brought in.

CAN I BRING IN WINE FOR MY EVENT?

You can bring in wine for a \$20/bottle corkage fee.



NEXT STEPS

Thank you for considering Mission Bay Beach Club for your event! Our team is dedicated to creating a seamless and unforgettable experience for you and your guests. From breathtaking waterfront views to exceptional service, we're here to bring your vision to life.

If you have any questions or are ready to move forward, we'd love to chat! We look forward to the possibility of hosting your event!

01

We will create a Custom Estimate

Our team will create a personalized estimate based on your vision, guest count, and specific event details.

02

Secure Your Date

To officially reserve your event date, we require: a 50% nonrefundable deposit and a signed estimate with contract terms.

03

Final Details

Your final guest count and payment are due 21 days prior to your event to ensure everything is set for a seamless celebration. *Changes past this point will incur a fee.*



THE
Mission Bay
BEACH CLUB