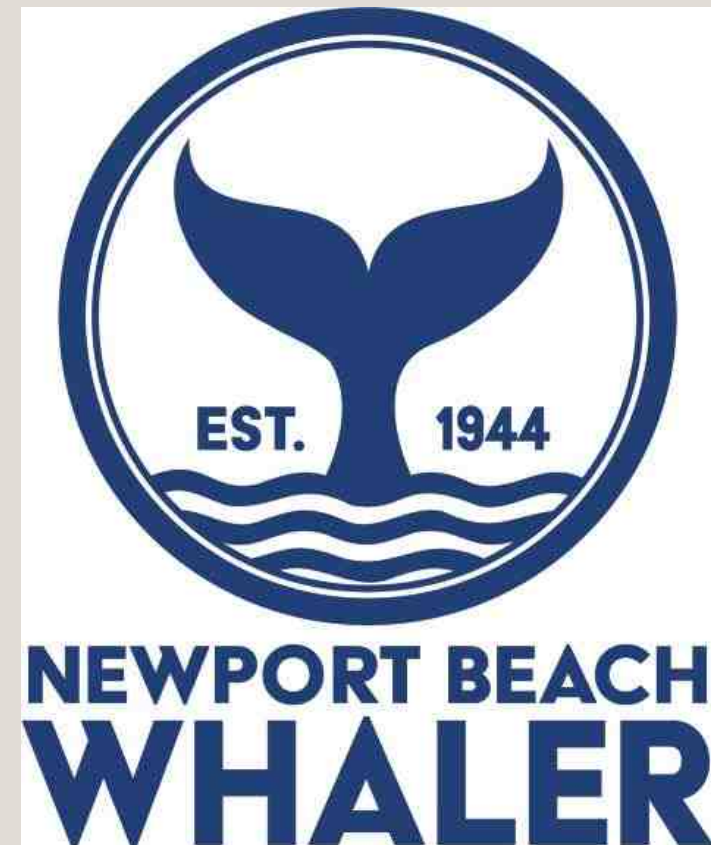


# NEWPORT BEACH WHALER BEACH BAR & GRILL



## EVENT DECK





# AVAILABLE ROOMS



**LOUNGE**  
75 SEATED / 100 STANDING



**DINING ROOM**  
60 SEATED / 100 STANDING



**PATIO**  
25 SEATED / 50 STANDING



**THE COVE**  
16 SEATED / 20 STANDING



**FULL BUYOUT**  
350+ CAPACITY



# BUFFET STYLE MENU

**\$69 PER PERSON TWO MAINS | \$85 PER PERSON THREE MAINS**

includes salad, two sides, one dessert

includes salad, three sides, one dessert

## MAINS

- Grilled Steak | chimichurri
- Baked Salmon | lemon beurre blanc
- Stuffed Roasted Bell Peppers | rice, cheese, onions
- Chicken Penne | sage butter & broccolini
- Grilled Chicken Breast | teriyaki, scallions

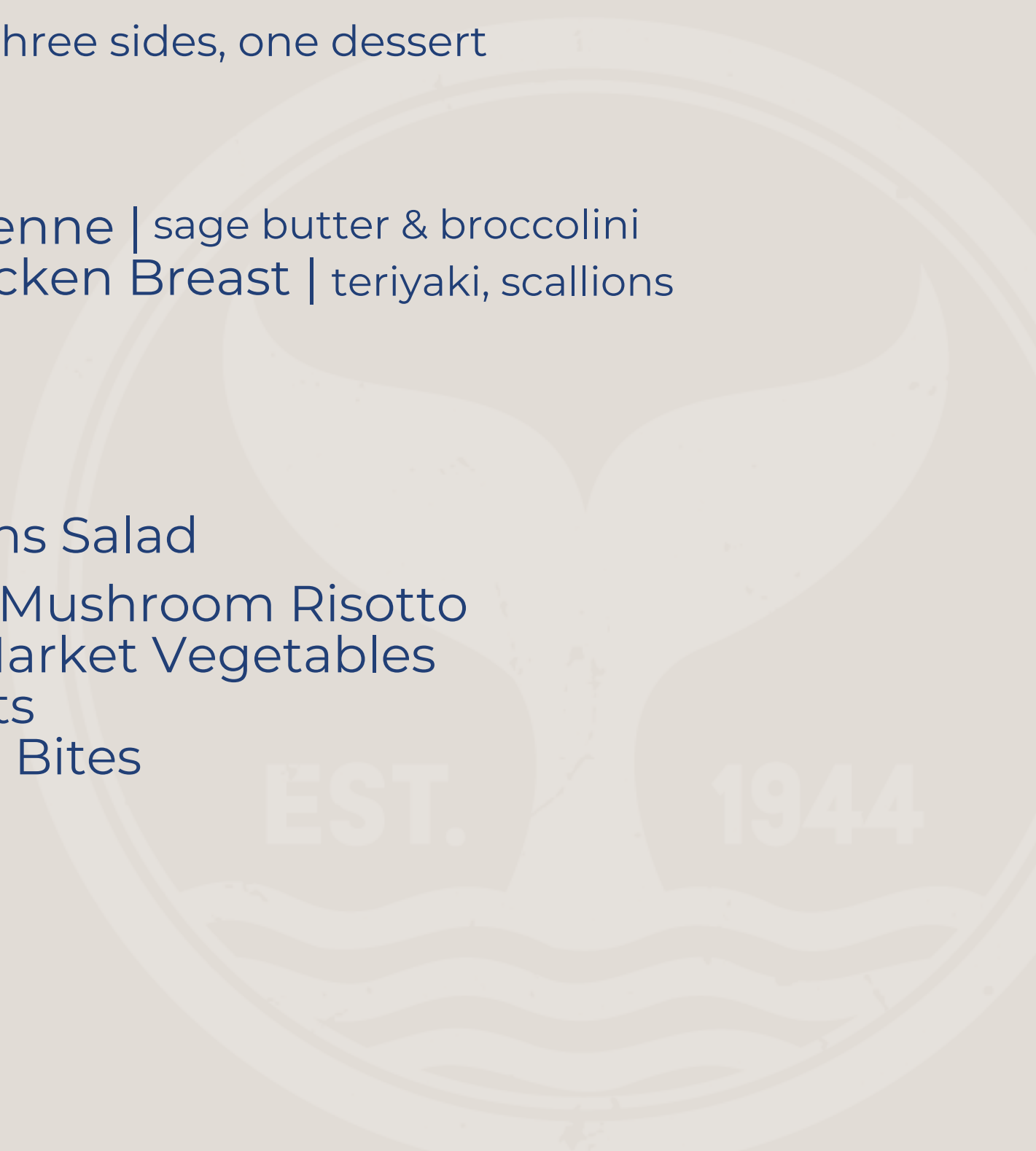
## SIDES

choice of Caesar or Daily Mixed Greens Salad

- Roasted Fingerling Potatoes
- Garlic-Yukon Mashed Potatoes
- Fettuccini Alfredo
- Brussels Sprouts
- Portobello Mushroom Risotto
- Seasonal Market Vegetables
- Cheesy Grits
- Bruschetta Bites

## DESSERT

- Cookies
- Brownies



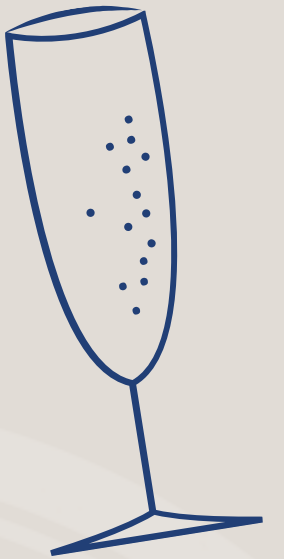
# BRUNCH MENU

**\$50 PER PERSON**

includes your choice of six selections

**\$60 PER PERSON**

includes your choice of eight selections,  
including premium selections

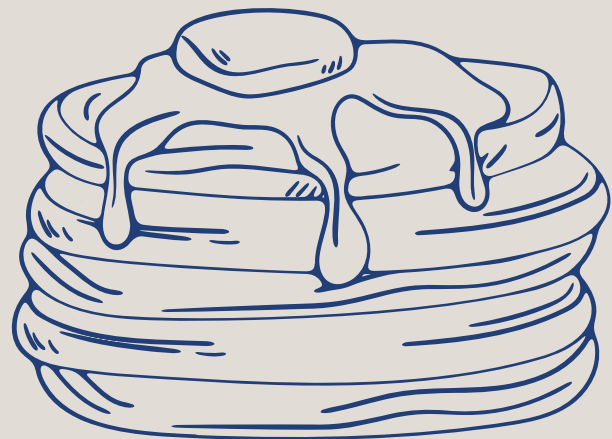


## SELECTIONS

- Eggs - any style
- Bacon
- Sausage
- Chorizo / Soyrito
- Breakfast Potatoes
- Mixed Fruit
- Salad
- Toast with butter and jam

## PREMIUM SELECTIONS

- Breakfast Burritos
- Breakfast Sandwiches
- Breakfast Pizza
- Eggs Benedict



## SPECIALTY STATIONS - ADD-ONS

Chillaquiles Station: chips, red & green sauce, cheese, sour cream, pico de gallo, pickled onions, cilantro - \$5 per person

Pancake Station: pancakes, butter, maple syrup, powdered sugar - \$3.50 per person

# FAMILY STYLE

## MENU A

chicken skewer   peanut sauce	à la carte	\$48dz
steak skewer   teriyaki		\$54 dz
margherita or pepperoni - 12"		\$18
veggie kabob   mushroom, onion, pepper, pineapple, teriyaki		\$36 dz
vegan vietnamese spring rolls   kale, mushroom, carrot		\$36 dz
bruschetta toasts   tomato, basil, zucchini, pesto		\$40 dz
cheeseburger sliders		\$50 dz
crispy chicken sliders		\$48 dz
birria (beef) or chicken tacos		\$62 dz
chicken wings   buffalo, barbecue, or mango-habanero		\$30 dz



## MENU B

shrimp or fish tacos	à la carte	\$54 dz
spicy tuna on crispy rice		\$48 dz
shrimp skewer   lemon-garlic butter		\$54 dz
pacific oysters   cocktail sauce		\$48 dz
<b>PREMIUM</b>		
Seafood Tower - oysters, cocktail shrimp, snow crab claws, lobster tail, Peruvian scallops, clams, seaweed salad		\$200
1 oz caviar - bellinis, crème fraîche, scallions		\$100

Per Person Package

5 Selections from Menu – A | \$44 per Guest

5 Select from Menus A&B | \$54 per Guest





# DRINK PACKAGES

## BEER & WINE

IMPORTED & DOMESTIC BEERS  
AND HOUSE WINE  
SODA, COFFEE, TEA

Two Hours \$45 per person  
Add Hours \$20 per person

## PLATINUM

PREMIUM BRANDS:  
TEQUILA, VODKA,  
WHISKY, RUM, MEZCAL & GIN  
WINE: HOUSE ROSE, CABERNET  
SAUVIGNON, CHARDONNAY, PINOT  
NOIR, PINOT GRIGIO & ROSE

IMPORTED & DOMESTIC BEERS  
SODA, COFFEE, TEA

Two Hours \$65 per person  
Add'l Hours \$20 per person

## GOLD

MID SHELF:  
TEQUILA, VODKA,  
WHISKY, RUM, MEZCAL & GIN  
WINE: HOUSE ROSE, CABERNET  
SAUVIGNON, CHARDONNAY, PINOT  
NOIR, PINOT GRIGIO & ROSE

IMPORTED & DOMESTIC BEERS  
SODA, COFFEE, TEA

Two Hours \$55 per person  
Add'l Hours \$20 per person