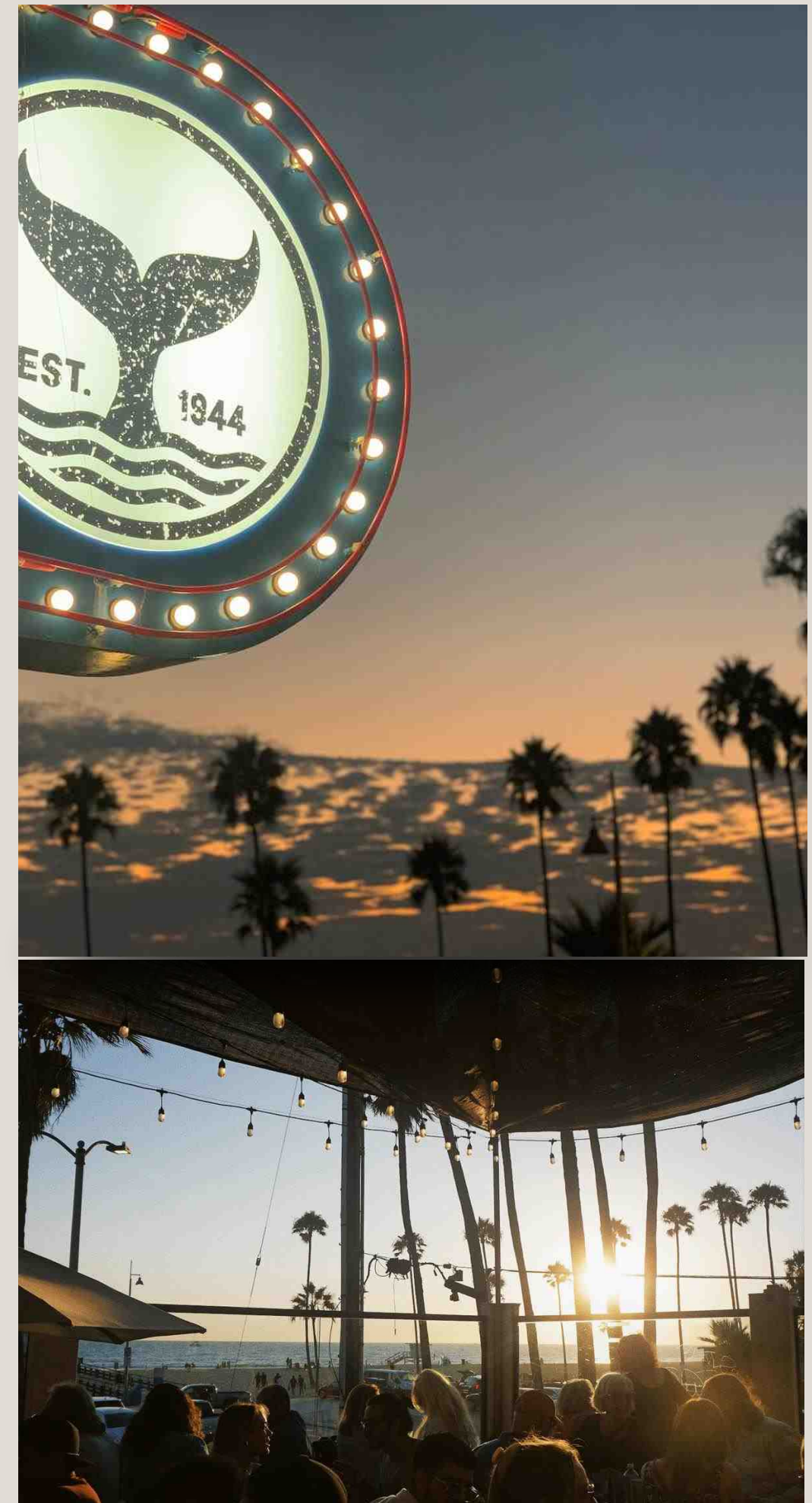


VENICE WHALER BEACH BAR & GRILL



EVENT DECK



AVAILABLE ROOMS



STREET DECK
100 SEATED / 200 STANDING



ROOFTOP PATIO
40 SEATED / 75 STANDING
NOT AVAILABLE FOR INDIVIDUAL RESERVATIONS; ONLY FOR FULL RESTAURANT BUYOUTS.



INSIDE BAR
25 SEATED / 60 STANDING



DOWNSTAIRS PATIO EAST
16 SEATED / 20 STANDING



DOWNSTAIRS PATIO WEST
35 SEATED / 50 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



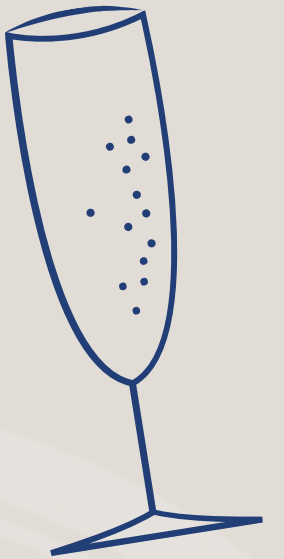
BRUNCH MENU

\$50 PER PERSON

includes your choice of six selections

\$60 PER PERSON

includes your choice of eight selections,
including premium selections

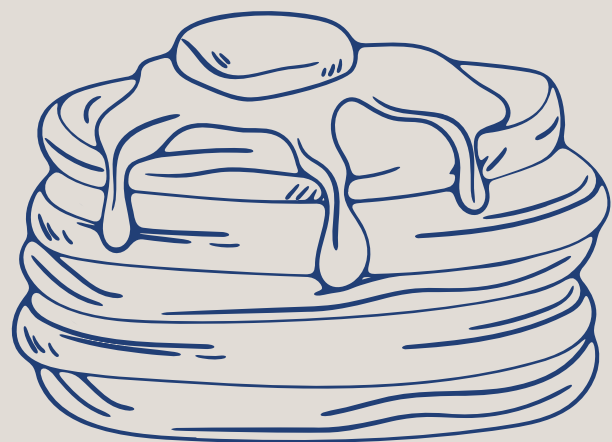


SELECTIONS

- 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
- steak skewer | teriyaki
- margherita or pepperoni - 12"
- veggie kabob | mushroom, onion, pepper, pineapple, teriyaki
- vegan vietnamese spring rolls | kale, mushroom, carrot
- bruschetta toasts | tomato, basil, zucchini, pesto
- cheeseburger sliders
- crispy chicken sliders
- steak or chicken tacos
- chicken wings | buffalo, barbecue, or mango-habanero
- dipping trio - guacamole, salsa, queso
- house salad
- quesadilla - cheese or chicken
- buttermilk chicken strips



à la carte

- \$48dz
- \$54 dz
- \$18
- \$36 dz
- \$36 dz
- \$40 dz
- \$50 dz
- \$48 dz
- \$62 dz
- \$30 dz
- \$45
- \$40
- \$40 dz
- \$36 dz

MENU B

- shrimp or fish tacos
- spicy tuna on crispy rice
- shrimp skewer | lemon-garlic butter
- pacific oysters | cocktail sauce
- PREMIUM**
- Seafood Tower - oysters, cocktail shrimp, snow crab claws, lobster tail, Peruvian scallops, clams, seaweed salad
- 1 oz caviar - bellinis, crème fraîche, scallions

à la carte

- \$54 dz
- \$48 dz
- \$54 dz
- \$48 dz
- \$200
- \$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

SELECT ANY BEER/WINE ON OUR
MENU

ADDITIONAL BEVERAGES/HOURS ON
A PER-DRINK BASIS*

Two Hours \$40 per person
Add Hours \$20 per person

PLATINUM

TOP SHELF SPIRITS:
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



SILVER

WELL SPIRITS:
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 \$45 per person
Add'l Hours \$20 per person