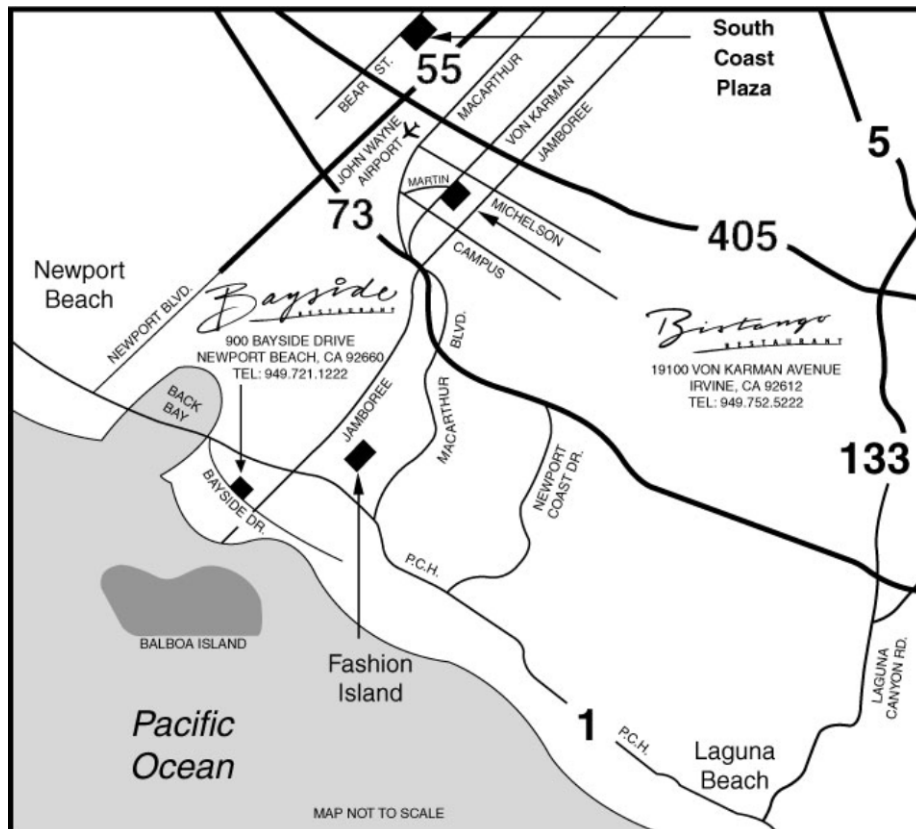




900 Bayside Drive  
Newport Beach, CA 92660

Phone: 949.721.1222  
Fax: 949.721.1999



## Bayside's Banquet Package

Thank you for your interest in Bayside Restaurant. We feel confident that our comprehensive approach to dining will leave a lasting impression on you and your guests. We pride ourselves on our award-winning cuisine and our outstanding customer service and we always strive to exceed our guests' expectations.

Bayside opened in 1999 and quickly became an Orange County favorite. We have been honored with both the Southern California Restaurant Writer's Association's prestigious "Gold Award", as well as Wine Spectator's "Award of Excellence" for the past seven years. According to the Zagat Survey: "There's always something new on the interesting Contemporary American menu at this waterfront-adjacent Newport hot spot that manages to be both very romantic and hip at the same time".

Enclosed are the current menus that chef Paul Gstrein has designed for special events. Use them as a starting point as we help you plan a memorable occasion. We also offer customized menu planning, complimentary personalized headings on every party menu, an extensive wine list with over 500 selections, and full event detailing.

Thank you again for your consideration. We appreciate your business and are committed to providing an extraordinary event for you and your guests. Please contact us at your earliest convenience so that we may indulge you in the art of dining.

Very Sincerely,

**Cameron Mealey**  
Special Event Coordinator  
949.642.5222

We can also cater our distinctive food to your home, office or special venue. Please contact our Dining As Art Catering Company for more details. 949.642.5222

# BAYSIDE ROOM DESCRIPTIONS

## THE TOWER ROOM

Our Tower Room provides an intimate, semi-private setting accented with antique Japanese screens, elegant furniture and our magnificent Wine Cellar. The Tower displays 270 of our wines in a beautiful glass and stainless steel case. The Tower Room seats up to 36 guests for lunch or dinner and 50 guests for cocktail parties. Please note: the food & beverage minimum on Sunday, during the day, and Sunday through Thursday evenings is **\$1,000**. On Friday and Saturday nights, the food & beverage minimum is **\$1,500**.

## THE TERRACE

Overlooking beautiful Newport Harbor, our Terrace offers a relaxing setting for a private dining experience, business affair, cocktail mixer or wedding reception. Available for lunch or dinner, The Terrace seats up to 60 guests comfortably. Please note: the food & beverage minimum every evening is **\$2,000**. *The Terrace is not available for private parties on Sunday during the day.*

## THE MAIN DINING ROOM

For larger parties, wedding receptions and special events up to 120 guests The Main Dining Room offers an alluring setting designed for comfort, privacy and elegance. Please note: the food and beverage minimum on Sundays during the day is **\$1,200**. On Sunday through Friday evenings the food & beverage minimum is **\$5,000**. The Main Dining Room is not available for private parties on Saturday evenings.

## ADDITIONAL INFORMATION

On Saturdays, during the day (from 9:00am to 4:00pm), Bayside Restaurant is available for banquets or private parties for a minimum food & beverage requirement of **\$3,000**.

# GENERAL INFORMATION AND POLICIES

## ATTENDANCE & GUARANTEE

A guaranteed guest count is required three (3) business days prior to your event and is not subject to reduction. You will be billed for the guarantee or the number of guests served, whichever is greater. We will be prepared to seat and serve a maximum of 5% over the guaranteed count. We reserve the right to relocate your function to a more appropriate space should your group's expected attendance change significantly.

## DEPOSIT & PAYMENT

A deposit of \$300.00 is required to secure an event reservation and will be applied to your final bill. Payment must be made in full at the event's conclusion. The deposit is refundable with thirty days cancellation notice, excluding holiday reservations and during the month of December, where 60 days cancellation notice is required. Wedding receptions and parties of 200 guests or more require payment for the estimated final bill 7 days prior to the event along with the final guest count. The payment must be made in cash, cashier's check, or with a major credit card.

## SERVICE & TAX

15% gratuity and 5% service charge will be added to all food and beverage sales as well as sales tax.

## FOOD & BEVERAGE

All food and beverage must be purchased solely through the restaurant unless prearranged with management. Cocktails can be arranged on a hosted (one check) or a no host (cash and carry) basis. Wine and Champagne are priced per bottle. Liquor will be billed on actual consumption.

## RENTALS

**We pride ourselves on being a full service facility; therefore, we can handle all aspects of event production** including flowers, cakes, rentals, specialty lighting, entertainment, event coordination and decor. Please speak with Cameron Mealey, our event coordinator, for more details and pricing.

## PREFERRED VENDORS

We have a preferred list of vendors we work with on all events. If you decide to utilize an outside vendor please let us know.

## PARKING

We offer complimentary valet and self-parking. Note: on Saturday, for day events, there is a charge for valet parking that is based on both the number of guests and the number of hours needed.

## Stationed Hors d'oeuvres

Bocconcini Mozzarella, Tomato and Basil Skewer  
Wild Mushrooms and Fromage Blanc in Flaky Puff Pastry  
Crostinio of Goat Cheese and Roasted Peppers  
Mini Chicken Salad Sandwiches with Tarragon and Avocado  
Parma Prosciutto, Melon and Mint Skewer  
Seared Lamb Loin Medallions on Arugula Pesto Crostini  
Italian Breadsticks Wrapped with Smoked Prosciutto  
Angus Beef & Cheddar Meatball with Bayside Secret Sauce  
Maine Lobster Tart with Lemon Aioli  
Cocktail Prawns with Tomato Horseradish Sauce  
Petite Crab Cake with Chipotle Sauce  
Pepper Crusted Seared Tuna Kabob Skewer  
Crostinio of Smoked Salmon and Cucumber  
Asian Tuna Tartar in Wonton Crisps  
Spicy Tuna with Soy-Ginger Dipping Sauce\*\*  
California Rolls with Soy-Ginger Dipping Sauce\*\*

**\$13.00 per person**

**Minimum 4 pieces per person**

(\$3.25 per item for every additional item)

\*\*Sushi Rolls are an minimum order of 50 or more

All Menu Preparations are Subject to Change

### Stationed Platters

Imported & Domestic Cheese Platter with Rustic Bread **\$6.50 per person**

Seasonal, Exotic Fruit & Berry Platter **\$ 5.50 per person**

Crisp Garden Vegetable Platter with Herb Dipping Sauce **\$5.00 per person**

# Heavy Hors "Tapas Style" d'oeuvres Menu

Minimum 30 Guests

## Buffet Set Up

Roasted Red Beets in Balsamic Vinaigrette

Vine Ripened Tomatoes, Fresh Mozzarella, Basil - "Caprese Style"

Carpaccio of Air Dried Beef "Bresaola" with Arugula & Parmesan

Spanish Chorizo with Roasted Peppers & Black Olives

Smoked Salmon with Capers, Chives, Lemon & Crème Fraîche

Chilled, Blanched Green Asparagus Salad with Citrus Aioli

Imported & Domestic Cheeses with Grapes & Mixed Nuts

Pasta Salad with Wild & Exotic Mushrooms in Roasted Garlic Vinaigrette

White Rose Potato Salad with Smoked Bacon Dressing

Griddle Crab Cakes with Chipotle Aioli

Grilled Baby Lamb Chops with "Wine Merchant" Sauce

Grilled Marinated Chicken Skewers with Lemon Sauce

Rolls and Butter

**\$38.50 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

\*\*\*\*

### **Dessert Trio**

*Additional \$5.75 per person*

### **Fresh Seasonal Fruit Tartlet**

#### **Profiterole**

Filled with Pastry Cream

#### **Chocolate Ganache Tartlet**

Fresh Raspberries

All Menu Preparations are Subject to Change

# CHAMPAGNE BRUNCH

Maximum 65 Guests Unless Menu is Pre-selected

Offered on Sundays *only*

Champagne is a complimentary  
all other beverage including non-alcoholic are based on consumption

## 1<sup>st</sup> Course

**Soup of the Day**

Or

**Simple Green Salad**

Roquefort Blue Cheese and Balsamic Vinaigrette

Or

**House Made Fruit Yogurt**

## Main Course

**Bayside Steak Sandwich**

Bacon, Tomato, Avocado and Pan Fried Egg

Or

**“Cast Iron” Grilled Butterflied Quail**

On Scallion Pancake with Asian BBQ Glaze

Or

**Frittata**

Italian Omelet – Chef’s Creation

Or

**Sautéed Tiger Prawns**

On Risotto, Reggiano Parmesan

Or

**Oven Roasted Chicken Breast**

Lemon Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes

Or

**Seared Rare Tuna Salad**

With Crisp Garden Vegetables and Field Greens

Or

**“Cast Iron” Seared Filet of Scottish Salmon**

Riesling Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes

## Dessert

**Warm Chocolate Soufflé Cake**

With Hazelnut Ice Cream

**\$29.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

All Menu Preparations are Subject to Change

# Lunch Menus

# Lunch Menu #1

Maximum 65 Guests Unless Menu is Pre-selected

## 1st Course

*(Please select one)*

### **Chopped Heart of Romaine Salad**

Parmesan Dressing and Focaccia Croutons

Or

### **Simple Green Salad**

Roquefort Blue Cheese Crisp and Balsamic Vinaigrette

Or

### **Soup of the Day**

## Main Course

*(Please select two)*

### **Penne Pasta with Grilled Chicken**

Black Olives, Sun-Dry Tomato, Capers, Basil and Parmesan

### **California Salad with Grilled Shrimp**

Tomato, Cucumber, Kalamata Olives, Mini Peppers and White Balsamic Vinaigrette

### **Risotto**

Wild and Exotic Mushrooms, Asparagus, Parmesan and White Truffle Essence

### **Seared Rare Pepper Crusted Tuna**

Cous Cous Salad with Medley of Crisp Vegetable

**\$21.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

### **All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

Add a glass of house Chardonnay Or Merlot for an additional cost

This special is offered Monday through Friday

for lunch only - limit one per person.

## Lunch Menu #2

Maximum 65 Guests Unless Menu is Pre-selected

### 1<sup>st</sup> Course

**Chopped Heart of Romaine Salad**

Parmesan Dressing and Focaccia Croutons

Or

**Soup of the Day**

### Main Course

**Oven Roasted Chicken Breast**

Lemon Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes

Or

**Penne Pasta**

Wild and Exotic Mushrooms,  
Tomato, Asparagus and Parmesan

Or

**Sautéed Tiger Prawns**

Served on Seasonal Risotto

### Dessert

**Fresh Seasonal Fruit Tart**

Crème Anglaise and Fruit Coulis

**\$26.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

Add a glass of house Chardonnay Or Merlot for an additional cost

This special is offered Monday through Friday

for lunch only - limit one per person.

## **Lunch Menu #3**

Maximum 65 Guests Unless Menu is Pre-selected

### 1st Course

#### **Simple Green Salad**

Roquefort Blue Cheese and Balsamic Vinaigrette

Or

#### **Soup of the Day**

### Main Course

#### **Oven Roasted Chicken Breast**

Lemon Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes

Or

#### **Grilled Pacific Swordfish Medallion**

Risotto with Roasted Peppers and Reggiano Parmesan

Or

#### **Mushroom Risotto**

Wild and Exotic Mushrooms, Asparagus and White Truffle Essence

### Dessert

#### **Warm Chocolate Soufflé Cake**

Hazelnut Ice Cream and Chocolate Sauce

**\$31.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

#### **All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

Add a glass of house Chardonnay Or Merlot for an additional cost

This special is offered Monday through Friday  
for lunch only - limit one per person.

## **Lunch Menu #4**

Maximum 65 Guests Unless Menu is Pre-selected

### 1<sup>st</sup> Course

**Chopped Heart of Romaine Salad**

Parmesan Dressing and Focaccia Croutons

Or

**Soup of the Day**

### Main Course

**Oven Roasted Chicken Breast**

Lemon Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes

Or

**"Cast Iron" Seared Filet of Scottish Salmon**

Riesling Sauce, Asparagus and Yukon Gold Mashed Potatoes

Or

**Grilled Culotte Steak**

Madagascar Pepper Sauce, Season Vegetables and Trio of Potatoes

### Dessert

**Chocolate Praline Feuilletine**

Fresh Raspberries and Chocolate Sauce

**\$36.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

Add a glass of house Chardonnay Or Merlot for an additional cost

This special is offered Monday through Friday

for lunch only - limit one per person.

# Dinner Menu

# Dinner Menu #1

Maximum 65 Guests Unless Menu is Pre-selected

## 1st Course (select two)

**Chopped Heart of Romaine Salad** Parmesan Dressing and Focaccia Croutons

**Roasted Beet Salad & California Goat Cheese** Belgian Endive,  
Honey Roasted Walnuts Balsamic Reduction

**Soup of the Day** Chef's Daily Creation

## **Mixed Field Green Salad**

Roquefort Blue Cheese, Balsamic Vinaigrette and Toasted Pine Nuts

## Main Course

### **Oven Roasted Chicken Breast**

Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes  
Or

### **Sautéed Tiger Prawns**

Seasonal Risotto and Parmesan  
Or

### **Penne Pasta**

Exotic Mushroom Medley, Green Asparagus, Tomato and White Truffle Essence

## Dessert

### **Warm Chocolate Soufflé Cake**

with Hazelnut Ice Cream and Chocolate Sauce  
Or

### **Seasonal Berry Bowl**

With Vanilla Ice Cream

**\$34.75 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

## Dinner Menu #2

Maximum 65 Guests Unless Menu is Pre-selected

### 1st Course (select two)

**Chopped Heart of Romaine Salad** Parmesan Dressing and Focaccia Croutons

**Roasted Beet Salad & California Goat Cheese** Belgian Endive,  
Honey Roasted Walnuts Balsamic Reduction

**Soup of the Day** Chef's Daily Creation

### **Mixed Field Green Salad**

Roquefort Blue Cheese, Balsamic Vinaigrette and Toasted Pine Nuts

### Main Course

#### **Oven Roasted Chicken Breast**

Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes  
Or

#### **"Cast Iron" Seared Filet of Scottish Salmon**

Riesling Sauce, Seasonal Vegetables and Potato Puree  
Or

#### **Mushroom Risotto**

Exotic Mushroom Medley, Green Asparagus and White Truffle Essence  
Or

#### **Fusilli Sausage Pasta**

Corkscrew Pasta, Italian Sausage, Charred Peppers and Parmesan

### Dessert

#### **Warm Chocolate Soufflé Cake**

with Hazelnut Ice Cream and Chocolate Sauce  
Or

#### **Seasonal Berry Bowl**

With Vanilla Ice Cream

**\$39.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

## **Dinner Menu #3**

Maximum 65 Guests Unless Menu is Pre-selected

### 1st Course (select two)

**Chopped Heart of Romaine Salad** Parmesan Dressing and Focaccia Croutons

**Roasted Beet Salad & California Goat Cheese** Belgian Endive,  
Honey Roasted Walnuts Balsamic Reduction

**Soup of the Day** Chef's Daily Creation

**Mixed Field Green Salad**  
Roquefort Blue Cheese, Balsamic Vinaigrette and Toasted Pine Nuts

### Main Course

**Grilled Culotte Steak**  
Green Peppercorn Sauce, Seasonal Vegetables and Potato Trio

**Oven Roasted Chicken Breast**  
Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes  
Or

**"Cast Iron" Seared Filet of Scottish Salmon**  
Riesling Sauce, Asparagus and Potato Puree  
Or

**Mushroom Risotto**  
Exotic Mushroom Medley, Green Asparagus and White Truffle Essence

### Dessert

**Warm Chocolate Soufflé Cake**  
with Hazelnut Ice Cream and Chocolate Sauce  
Or

**Seasonal Berry Bowl**  
With Vanilla Ice Cream

**\$43.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

## **Dinner Menu #4**

Maximum 65 Guests Unless Menu is Pre-selected

### 1st Course (select two)

**Simple Green Salad** Roquefort Blue Cheese Crisp, Balsamic Vinaigrette and Toasted Pine Nuts

**Soup of the Day** Chef's Daily Creation

**Chopped Heart of Romaine Salad** Parmesan Dressing and Focaccia Croutons

**Sashimi Grade Ahi Tuna Tartare** Soy, Chili, Ginger and Crushed Avocado

### Main Course

#### **Grilled Filet Mignon**

Green Peppercorn Sauce, Seasonal Vegetables and Potato Trio

Or

#### **Oven Roasted Chicken Breast**

Lemon Sauce, Sautéed Spinach and Yukon Gold Mashed Potatoes

Or

#### **"Cast Iron" Seared Filet of Scottish Salmon**

Riesling Sauce, Asparagus and Potato Puree

Or

#### **Mushroom Risotto**

Exotic Mushroom Medley, Green Asparagus and White Truffle Essence

### Dessert

#### **Chocolate Praline Feuilletine**

Fresh Raspberries and Chocolate Sauce

Or

#### **Seasonal Berry Bowl**

With Vanilla Ice Cream

**\$ 49.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

# Dinner Menu #5

Maximum 65 Guests Unless Menu is Pre-selected

## 1st Course (select one)

**Soup of the Day** Chefs Daily Creation

**Roasted Beet Salad & California Goat Cheese** Belgian Endive,  
Honey Roasted Walnuts and Balsamic Reduction

**Simple Green Salad** Roquefort Blue Cheese, Balsamic Vinaigrette & Toasted Pine Nuts

## 2nd Course

**Griddle Crab Cake** Soft Herb Slaw and Chipotle Aioli  
Or

**Sashimi Grade Ahi Tuna Tartare** Soy, Chili, Ginger and Crushed Avocado

## Main Course

**Oven Roasted Rack of Lamb**

Whole Grain Mustard Sauce, Seasonal Vegetables and Yukon Gold Mashed Potatoes  
Or

**Fusilli Pasta "Scampi"**

Butterflied Tiger Prawns, Tomato and Basil  
Or

**Grilled Filet Mignon**

Green Peppercorn Sauce, Seasonal Vegetables and Trio of Potatoes  
Or

**Grilled Pacific Swordfish**

Roasted Peppers and Risotto

## Dessert

**Lemon Napoleon**

Fresh Raspberries, Crème Anglaise and Fruit Coulis  
Or

**Warm Chocolate Soufflé Cake**

With Hazelnut Ice Cream and Chocolate Sauce

**\$59.95 per person**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages

# **Children's Menu**

(for children 12 and under)

## 1st Course

**Chopped Heart of Romaine Salad**  
Parmesan Dressing and Focaccia Croutons

## Main Course

**Grilled Chicken Breast**  
Seasonal Vegetables and Yukon Gold Mashed Potatoes  
Or  
**Penne Pasta**  
With an Alfredo Sauce

## Dessert

**Vanilla Ice Cream**  
with Chocolate Sauce

**\$16.95 per child**

(8.75% Sales Tax, 15% gratuity and 5% banquet charge will be added)

**All Menu Preparations are Subject to Change**

All beverages are based on consumption, including non-alcoholic beverages