

# WATER GRILL

EST. 1989

\$48

SIGNATURE  
LUNCH

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

### CLAM CHOWDER

manila clams, applewood smoked bacon

### MIXED ORGANIC GREENS

golden balsamic dressing

### CAESAR SALAD

24 month reggiano, croutons, anchovies

## *Entrées*

CHOOSE THREE

### WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

### FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

### CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

### GRILLED "MARY'S" ORGANIC CHICKEN SALAD

mixed greens, radish, avocado and cucumber, with golden balsamic dressing

### PRIME FLAT IRON STEAK 8oz

charcoal grilled with chimichurri

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$48

GRAND SIGNATURE  
LUNCH

All Guests will be welcomed with artisan bread

## *Entrées*

CHOOSE THREE

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

GRILLED "MARY'S" ORGANIC CHICKEN SALAD

mixed greens, radish, avocado and cucumber, with golden balsamic dressing

PRIME FLAT IRON STEAK 8oz

charcoal grilled with chimichurri

## *Desserts*

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$62

RESERVE  
LUNCH

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD EASTERN SEA SCALLOPS**  
sautéed with a seasonal preparation

**WILD ROSS SEA CHILEAN SEA BASS** msc certified  
pan roasted with a seasonal preparation

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**GRILLED "MARY'S" ORGANIC CHICKEN SALAD**  
mixed greens, radish, avocado and cucumber, with golden balsamic dressing

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

**PRIME FLAT IRON STEAK 8oz**  
charcoal grilled with chimichurri

## *Sides*

CHOOSE TWO

**MAC & CHEESE**  
**SEASONAL VEGETABLES**  
**YUKON GOLD MASHED POTATOES**  
**GRILLED BROCCOLINI**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$62

GRAND RESERVE  
LUNCH

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD EASTERN SEA SCALLOPS**  
sautéed with a seasonal preparation

**WILD ROSS SEA CHILEAN SEA BASS** msc certified  
pan roasted with a seasonal preparation

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

**GRILLED "MARY'S" ORGANIC CHICKEN SALAD**  
mixed greens, radish, avocado and cucumber, with golden balsamic dressing

**PRIME FLAT IRON STEAK 8oz**  
charcoal grilled with chimichurri

## *Desserts*

CHOOSE ONE

**CHOCOLATE ESPRESSO GANACHE CAKE**

**NEW YORK STYLE CHEESECAKE**

**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$75

ESTATE  
LUNCH

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

JUMBO LUMP CRAB CAKE  
celery root remoulade

WILD BIGEYE TUNA POKE  
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP  
chilled, with cocktail sauce

OYSTER SAMPLER (3)  
freshly shucked, with horseradish and mignonette

## *Starters*

CHOOSE TWO

CLAM CHOWDER  
manila clams, applewood smoked bacon

ROASTED BEETS  
tandoori spiced yogurt and wild arugula

CAESAR SALAD  
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS  
sautéed with a seasonal preparation

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN  
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz  
charcoal grilled with chimichurri

## *Sides*

CHOOSE TWO

MAC & CHEESE  
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES  
GRILLED BROCCOLINI

## *Desserts*

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$80

SIGNATURE DINNER  
THREE COURSE

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

### CLAM CHOWDER

manila clams, applewood smoked bacon

### ROASTED BEETS

tandoori spiced yogurt and wild arugula

### CAESAR SALAD

24 month reggiano, croutons, anchovies

### MIXED ORGANIC GREENS

golden balsamic dressing

## *Entrées*

CHOOSE THREE

### WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

### WILD EASTERN SEA SCALLOPS

sautéed with a seasonal preparation

### FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

### CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

### PRIME FLAT IRON STEAK 8oz

charcoal grilled with chimichurri

## *Sides*

CHOOSE TWO

### MAC & CHEESE

YUKON GOLD MASHED POTATOES

### SEASONAL VEGETABLES

GRILLED BROCCOLINI

## *Desserts*

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$90

RESERVE DINNER  
THREE COURSE

All Guests will be welcomed with artisan bread

## Starters

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## Entrées

CHOOSE THREE

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD EASTERN SEA SCALLOPS**  
sautéed with a seasonal preparation

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**WILD ROSS SEA CHILEAN SEA BASS** MSC CERTIFIED  
pan roasted with a seasonal preparation

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

**FILET MIGNON "DOUBLE R RANCH" 8oz**  
charcoal grilled with chimichurri

## Sides

CHOOSE TWO

**MAC & CHEESE**  
**YUKON GOLD MASHED POTATOES**

**SEASONAL VEGETABLES**  
**GRILLED BROCCOLINI**

## Desserts

CHOOSE ONE

**CHOCOLATE ESPRESSO GANACHE CAKE**  
**NEW YORK STYLE CHEESECAKE**  
**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$95

GRAND SIGNATURE DINNER  
FOUR COURSE

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

JUMBO LUMP CRAB CAKE  
celery root remoulade

WILD BIGEYE TUNA POKE  
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP  
chilled, with cocktail sauce

OYSTER SAMPLER (3)  
freshly shucked, with horseradish and mignonette

## *Starters*

CHOOSE TWO

CLAM CHOWDER  
manila clams, applewood smoked bacon

ROASTED BEETS  
tandoori spiced yogurt and wild arugula

CAESAR SALAD  
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS  
sautéed with a seasonal preparation

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN  
with herbed couscous

PRIME FLAT IRON STEAK 8oz  
charcoal grilled with chimichurri

## *Sides*

CHOOSE TWO

MAC & CHEESE  
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES  
GRILLED BROCCOLINI

## *Desserts*

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption



# WATER GRILL

EST. 1989

\$110

GRAND RESERVE DINNER  
FOUR COURSE

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

- |   |  |
|---|--|
| JUMBO LUMP CRAB CAKE<br>celery root remoulade             | WILD BIGEYE TUNA POKE<br>soy sauce, avocado, wasabi tobiko, sesame seeds |
| WILD MEXICAN JUMBO SHRIMP<br>chilled, with cocktail sauce | OYSTER SAMPLER (3)<br>freshly shucked, with horseradish and mignonette   |

## *Starters*

CHOOSE TWO

- |  |  |
|--|--|
| CLAM CHOWDER<br>manila clams, applewood smoked bacon   | ROASTED BEETS<br>tandoori spiced yogurt and wild arugula |
| CAESAR SALAD<br>24 month reggiano, croutons, anchovies | MIXED ORGANIC GREENS<br>golden balsamic dressing         |

## *Entrées*

CHOOSE THREE

- WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation
- FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation
- WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation
- CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN  
with herbed couscous
- PRIME NEW YORK STRIP "DOUBLE R RANCH" 14oz  
with maître d'hôtel butter
- FILET MIGNON "DOUBLE R RANCH" 8oz  
charcoal grilled with chimichurri

## *Sides*

CHOOSE TWO

- |                            |                     |
|----------------------------|---------------------|
| MAC & CHEESE               | SEASONAL VEGETABLES |
| YUKON GOLD MASHED POTATOES | GRILLED BROCCOLINI  |

## *Desserts*

CHOOSE ONE

- CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$125

CHATEAU DINNER  
FOUR COURSE

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

JUMBO LUMP CRAB CAKE  
celery root remoulade

WILD BIGEYE TUNA POKE  
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP  
chilled, with cocktail sauce

OYSTER SAMPLER (3)  
freshly shucked, with horseradish and mignonette

## *Starters*

CHOOSE TWO

CLAM CHOWDER  
manila clams, applewood smoked bacon

ROASTED BEETS  
tandoori spiced yogurt and wild arugula

CAESAR SALAD  
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS  
with melted butter

CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN  
with herbed couscous

PRIME BONE-IN RIBEYE "DOUBLE R RANCH" 20oz  
charcoal grilled with chimichurri

FILET MIGNON "DOUBLE R RANCH" 12oz  
charcoal grilled with chimichurri

## *Sides*

CHOOSE TWO

MAC & CHEESE  
YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES  
GRILLED BROCCOLINI

## *Desserts*

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$150

ESTATE DINNER  
FOUR COURSE

All Guests will be welcomed with artisan bread

## *Deluxe Platter*

oysters, clams, mussels, shrimp, crab, lobster, Peruvian bay scallops, and periwinkles

## *Starters*

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE THREE

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**WILD ROSS SEA CHILEAN SEA BASS** msc certified  
pan roasted with a seasonal preparation

**TWIN WILD SOUTH AFRICAN LOBSTER TAILS**  
with melted butter

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

**PRIME BONE-IN RIBEYE "DOUBLE R RANCH" 20oz**  
charcoal grilled with chimichurri

**FILET MIGNON "DOUBLE R RANCH" 12oz**  
charcoal grilled with chimichurri

**SURF & TURF**  
filet mignon (8 oz) and wild South African lobster tail

## *Sides*

CHOOSE TWO

**MAC & CHEESE**  
**YUKON GOLD MASHED POTATOES**

**SEASONAL VEGETABLES**  
**GRILLED BROCCOLINI**

## *Desserts*

CHOOSE ONE

**CHOCOLATE ESPRESSO GANACHE CAKE**  
**NEW YORK STYLE CHEESECAKE**  
**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$100

INCLUDES TWO GLASSES OF HOUSE  
WINE OR SELECT CRAFT BEER

ALL INCLUSIVE  
THREE COURSE

All Guests will be welcomed with artisan bread

## *Starters*

**CHOOSE ONE**

### CLAM CHOWDER

manila clams, applewood smoked bacon

### MIXED ORGANIC GREENS

golden balsamic dressing

### CAESAR SALAD

24 month reggiano, croutons, anchovies

## *Entrées*

**CHOOSE THREE**

### WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

### WILD EASTERN SEA SCALLOPS

sautéed with a seasonal preparation

### FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

### CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN

with herbed couscous

### PRIME FLAT IRON STEAK 8oz

charcoal grilled with chimichurri

## *Desserts*

**CHOOSE ONE**

### CHOCOLATE ESPRESSO GANACHE CAKE

### NEW YORK STYLE CHEESECAKE

### KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$125

INCLUDES TWO GLASSES OF HOUSE  
WINE OR SELECT CRAFT BEER

ALL INCLUSIVE  
DELUXE THREE COURSE

All Guests will be welcomed with artisan bread

## Starters

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## Entrées

CHOOSE THREE

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD EASTERN SEA SCALLOPS**  
sautéed with a seasonal preparation

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED**  
pan roasted with a seasonal preparation

**CHARCOAL GRILLED "MARY'S" ORGANIC CHICKEN**  
with herbed couscous

**PRIME FLAT IRON STEAK 8oz**  
charcoal grilled with chimichurri

## Sides

CHOOSE TWO

**MAC & CHEESE**  
**YUKON GOLD MASHED POTATOES**

**SEASONAL VEGETABLES**  
**GRILLED BROCCOLINI**

## Desserts

CHOOSE ONE

**CHOCOLATE ESPRESSO GANACHE CAKE**  
**NEW YORK STYLE CHEESECAKE**  
**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

APPETIZERS  
TRAY PASSED

## MINI CRAB CAKES

lump blue crab cakes with celery root remoulade

4.00 PER PIECE

## CHICKEN & SHISHITO BROCHETTE

soy lime glaze

3.50 PER PIECE

## VIETNAMESE CHICKEN LOLLIPOPS

lightly fried with a sweet and spicy glaze

3.50 PER PIECE

## CRISPY FLATBREAD RATATOUILLE

with shallot jam

4.00 PER PIECE

## HEIRLOOM TOMATO BRUSCHETTA

whipped goat cheese and balsamic pearls

4.00 PER PIECE

## ZUCCHINI LOLLIPOP

panko crusted with marinated mozzarella

3.50 PER PIECE

## MINI BEEF SLIDERS

cheddar, caramelized onions, chipotle aioli

5.00 PER PIECE

minimum order of 25 pieces of each selection

# WATER GRILL

EST. 1989

APPETIZERS  
TRAY PASSED

## WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

## BIGEYE TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

## GARDEN ROLL

avocado, cucumber, yamagobo, heirloom tomato, wasabi vinaigrette

3.00 PER PIECE

## KING SALMON ROLL

farmed atlantic salmon, avocado, hazelnuts, papaya, and white soy lime vinaigrette

3.50 PER PIECE

## TROJAN ROLL

wild bigeye tuna, yuzu tobiko, wasabi vinaigrette, traditional ponzu sauce

4.00 PER PIECE

## SPICY LOBSTER ROLL

avocado, sesame soy paper, spicy mayo, lobster, eel sauce

6.00 PER PIECE

## SMOKED HAMACHI RICE CRISP

pickled fresno chili, avocado mousse

5.00 PER PIECE

minimum order of 25 pieces of each selection

## CHILLED SHELLFISH

our platters are composed of all the best seasonal offerings available, and the contents change daily.

we often feature various lobster, crab, clams, mussels, shrimp, scallops, and periwinkles,

and we always include a variety of eastern and pacific oysters

33 PER PERSON

## EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce

SEE DAILY PRICING

## ARTISANAL CHEESE AND FRUIT PLATTER

served with assorted crackers

SMALL 130 (UP TO 25 GUESTS) | LARGE 250 (UP TO 60 GUESTS)

## CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings

75 (UP TO 25 GUESTS)



## *Raw Bar & Oyster Shucking*

eastern and pacific oysters, seasonal shellfish

PER PERSON PRICING VARIES WITH SELECTION

## *Carving Station*

wood roasted "Double R Ranch" beef tenderloin

with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON

## *Hawaiian Poke Station*

fresh wild yellowfin tuna and atlantic salmon are mixed with your choice of sauces and toppings, so your guests can create their own individual poke creation

seasonal ingredients include various dressing options, as well as fresh cucumber, avocado, daikon sprouts and wonton crisps

16 PER PERSON

\$125 attendant fee required for all stations

minimum 30 Guests

Eclairs

Cream-filled Tarts

Fruit Tarts

Mousse Cups

French Macarons

Cannolis

Cheesecake Bites

Brownies

Chocolate Petit Fours

Lemon Bars

\$3.50 per piece

Minimum of 25 pieces each selection

Assortment of Breakfast Pastries

Jumbo Organic Scrambled Eggs

Natural Pork Sausage Links (Salmon Creek Farms)

Applewood Smoked Bacon (Nitrate Free)

Breakfast Potatoes

Fresh Local Seasonal Fruit and Berries

Fresh Orange and Cranberry Juice

French Roast Coffee (Regular & Decaf)

Hot Tea Assortment

# WATER GRILL

EST. 1989

\$58

LUNCH BUFFET  
40+ GUESTS

All Guests will be welcomed with artisan bread

## *Starters*

CHOOSE TWO

**CLAM CHOWDER**  
manila clams, applewood smoked bacon

**ROASTED BEETS**  
tandoori spiced yogurt and wild arugula

**CAESAR SALAD**  
24 month reggiano, croutons, anchovies

**MIXED ORGANIC GREENS**  
golden balsamic dressing

## *Entrées*

CHOOSE TWO

**CHARCOAL GRILLED CHICKEN BREAST**  
with herbed couscous

**ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH" +\$8**  
with bearnaise sauce, creamy horseradish, and whole grain mustard

**FARMED NEW ZEALAND KING SALMON**  
pan roasted with a seasonal preparation

**WILD PACIFIC SWORDFISH**  
grilled with a seasonal preparation

**WILD MAHI MAHI**  
pan seared with a seasonal preparation

## *Sides*

CHOOSE TWO

**YUKON GOLD MASHED POTATOES**  
MAC & CHEESE

**SEASONAL VEGETABLES**  
GRILLED BROCCOLINI

## *Desserts*

CHOOSE ONE

**CHOCOLATE ESPRESSO GANACHE CAKE**  
**NEW YORK STYLE CHEESECAKE**  
**KEY LIME PIE**

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$98

RESERVE DINNER BUFFET  
40+ GUESTS

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

- |   |  |
|---|--|
| CRISP FRIED CALAMARI<br>with smokey marinara and tzatziki | MUSSELS GARBANZO<br>pancetta, harissa, parsley, and lemon                    |
| JUMBO LUMP CRAB CAKE<br>celery root remoulade             | MANILA CLAMS WITH CHORIZO<br>steamed in saffron broth, crispy french bguette |

## *Starters*

CHOOSE TWO

- |  |  |
|--|--|
| CLAM CHOWDER<br>with manila clams and applewood smoked bacon | ROASTED BEETS<br>tandoori spiced yogurt and wild arugula |
| CAESAR SALAD<br>24 month reggiano, croutons, anchovies       | MIXED ORGANIC GREENS<br>golden balsamic dressing         |

## *Entrées*

CHOOSE TWO

- FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation
- WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED + \$5  
pan roasted with a seasonal preparation
- CHARCOAL GRILLED CHICKEN BREAST  
with herbed couscous
- ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"  
with bearnaise sauce, creamy horseradish, and whole grain mustard
- WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation
- WILD MAHI MAHI  
pan seared with a seasonal preparation

## *Sides*

CHOOSE TWO

- |                            |                     |
|----------------------------|---------------------|
| MAC & CHEESE               | SEASONAL VEGETABLES |
| YUKON GOLD MASHED POTATOES | GRILLED BROCCOLINI  |

## *Desserts*

CHOOSE ONE

- CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

\$110

GRAND RESERVE  
DINNER BUFFET 40+ GUESTS

All Guests will be welcomed with artisan bread

## *Appetizers*

CHOOSE TWO

- |   |  |
|---|--|
| CRISP FRIED CALAMARI<br>with smokey marinara and tzatziki | MUSSELS GARBANZO<br>pancetta, harissa, parsley, and lemon                    |
| JUMBO LUMP CRAB CAKE<br>celery root remoulade             | MANILA CLAMS WITH CHORIZO<br>steamed in saffron broth, crispy french bguette |

## *Starters*

CHOOSE TWO

- |  |  |
|--|--|
| CLAM CHOWDER<br>with manila clams and applewood smoked bacon | ROASTED BEETS<br>tandoori spiced yogurt and wild arugula |
| CAESAR SALAD<br>24 month reggiano, croutons, anchovies       | MIXED ORGANIC GREENS<br>golden balsamic dressing         |

## *Entrées*

CHOOSE THREE

- FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation
- WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED  
pan roasted with a seasonal preparation
- CHARCOAL GRILLED CHICKEN BREAST  
with herbed couscous
- ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"  
with bearnaise sauce, creamy horseradish, and whole grain mustard
- WILD PACIFIC SWORDFISH  
grilled with a seasonal preparation
- WILD MAHI MAHI  
pan seared with a seasonal preparation

## *Sides*

CHOOSE TWO

- |                            |                     |
|----------------------------|---------------------|
| MAC & CHEESE               | SEASONAL VEGETABLES |
| YUKON GOLD MASHED POTATOES | GRILLED BROCCOLINI  |

## *Desserts*

CHOOSE ONE

- CHOCOLATE ESPRESSO GANACHE CAKE  
NEW YORK STYLE CHEESECAKE  
KEY LIME PIE

coffee, tea and soft drinks are included - all other beverages billed on consumption

# WATER GRILL

EST. 1989

SOUTH COAST PLAZA  
TERMS & CONDITIONS

## *Event Guarantee*

In order for us to make appropriate accommodations for your event, a final guest count guarantee is due seven days prior to your event. Should this number not be made available at the requested time, the original estimate for attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. Water Grill will be prepared to seat and serve a maximum of 10% over the guaranteed guest count.

## *Cancellation*

There are no charges if your event is cancelled more than 30 days prior. If an event is cancelled less than 30 days prior, you will be charged 25% of the Food & Beverage minimum plus 4% Admin Fee. If an event is cancelled less than 14 days prior, you will be charged 50% of the Food & Beverage minimum plus a 4% Admin Fee. If an event is cancelled less than 7 days prior, you will be charged the full Food & Beverage minimum plus a 4% Admin Fee.

## *Taxes, Charges & Fees*

All final bills are subject to a 7.75% sales tax. A 4% Service Charge and a 17% Gratuity will be added to your bill and itemized on your receipt. The 4% service charge is for booking fees, coordination fees, and commissions not paid to the service staff. The 17% gratuity will be paid in full to your service staff.

## *Menus*

Menu selections and beverage offerings need to be selected two weeks prior to the event date. This will guarantee food and beverage availability and allow enough time to print your event menus. Menu offerings may change seasonally. When choosing your food and wine options in advance, please note that substitutions may occur when the menu changes for seasonal or availability reasons. Fixed menus are required for groups of 12 or more guests. Guests will be allowed to order their options during the event unless otherwise noted by the events team.

## *Beverages*

Beer, Wine, Cocktails and Non-alcoholic beverages can be purchased on consumption, cash and carry, or a combination of both. Cash and Carry beverages will also include a 4% service charge and will apply towards your food and beverage minimum.

## *F&B Minimums*

Private events require a food and beverage minimum. This minimum is the total amount spent on food and beverage and does not include any applicable taxes, service charges and gratuities. Event spaces are booked in three-five hour increments

## *Final Payment*

All charges will be placed on one check and final payment will be due at the end of your event. We accept cash and credit cards presented on-site. If you would like to pay with a third party credit card or a credit card that will not be presented on-site, a signed Authorization Form, copy of the credit card (front and back) and card holder's photo identification must be received prior to your event. If you would like to prepay for your event with a check payment, checks must be received 7 days in advance of your event date. We'll make every effort to notify you in advance, however, due to market availability, menu items and prices are subject to change.

## *Decorations*

All decorations, incoming equipment and entertainment must be approved by the Water Grill Events Team prior to your event. For the safety of your guests, we do not allow bubbles, confetti, birdseed or exposed candle flames.

## *Parking*

Parking at Water Grill South Coast Plaza is Valet ONLY. Valet parking is complimentary until 4pm, and \$7 per vehicle after 4pm. If you would like to host valet for your guests, the cost is \$6 per vehicle and does NOT include gratuity. Hosted valet will be charged on a separate bill, and does not apply toward your Food & Beverage minimum.

# WATER GRILL

EST. 1989

SAN DIEGO  
TERMS & CONDITIONS

## *Event Guarantee*

In order to make appropriate accommodations for your event, a final guest guarantee is due seven days prior to your event. Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. Water Grill San Diego will be prepared to seat and serve a maximum of 10% over the guaranteed guest count.

## *Cancellation*

There are no charges if the event is cancelled more than 30 days prior to the event.

A 25% charge of the F & B Min plus a 3% Admin Fee if cancelled less than 30 days prior to the event.

A 50% charge of the F & B Min plus a 3% Admin Fee if cancelled less than 14 days prior to the event.

A 100% charge of the F & B Min plus a 3% Admin Fee if cancelled less than 7 days prior to the event.

## *Taxes, Charges & Fees*

There will be a 21% Service Charge added to your final bill. This makes up a 4% admin fee for booking fees, coordination fees, and commissions not paid to the service staff and a 17% gratuity to your service staff. The 17% gratuity will be paid in full to your service staff. The actual amount of the gratuity is in the discretion of you and if you have any concerns with your service please let our manager know at the time of your event. All final bills are subject to a 7.75% California state sales tax.

## *Menus*

Menu selections and beverage offerings need to be selected 30 days prior to the event date. Menu offerings may change seasonally. When choosing your food and wine options in advance please note that substitutions may occur when the menu changes for seasonal or availability reasons. Fixed menus are required for groups of 15 or more guests. Guests will be allowed to order their options during the event unless otherwise noted by the events team. Menu selection pre-counts are required for all groups of 51 guests or more and are due 1 week prior to your event date.

## *Beverages*

Beer, Wine, Cocktails and Non-alcoholic beverages can be purchased on consumption, cash and carry or a combination of both. Cash and Carry beverages will also include a 4% Admin Fee and a 17% Gratuity and will account towards your food and beverage minimum. Corkage Fee is \$20 per standard 750ml bottle plus service and tax.

## *F&B Minimums*

Private events require a food and beverage minimum. This minimum is the total amount spent on food and beverage and does not include audio visual charges, any applicable taxes, service charges and gratuities. Event spaces are booked in three hour increments unless otherwise noted by management. No deposit is required for this event. Final payment is due upon conclusion of the event.

## *Final Payment*

All charges will be placed on one check and final payment will be due at the end of your event. We accept cash and credit cards presented on-site. If you would like to pay with a third party credit card or a credit card that will not be presented on-site, a signed Authorization Form, copy of the credit card (front and back) and card holder's photo identification must be received prior to your event. We'll make every effort to notify you in advance, however, due to market availability, menu items and prices are subject to change.

## *Decorations*

All decorations, incoming equipment and entertainment must be approved by the Water Grill Events Team prior to your event. For the safety of your guests, we do not allow bubbles, confetti, birdseed or exposed candle flames.

## *Parking*

Parking at Water Grill San Diego is street parking if available and Valet is available across the street at the Marriott Residence Inn.



# WATER GRILL

EST. 1989

SANTA MONICA  
TERMS & CONDITIONS

## *Event Guarantee*

In order for us to make appropriate accommodations for your event, a final guest count guarantee is due seven days prior to your event. Should this number not be made available at the requested time, the original estimate for attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. Water Grill will be prepared to seat and serve a maximum of 10% over the guaranteed guest count.

## *Cancellation*

There are no charges if your event is cancelled more than 30 days prior. If an event is cancelled less than 30 days prior, you will be charged 25% of the Food & Beverage minimum plus 4% Admin Fee. If an event is cancelled less than 14 days prior, you will be charged 50% of the Food & Beverage minimum plus a 4% Admin Fee. If an event is cancelled less than 7 days prior, you will be charged the full Food & Beverage minimum plus a 4% Admin Fee.

## *Taxes, Charges & Fees*

All final bills are subject to a 10.25% sales tax. A 4% Service Charge and a 17% Gratuity will be added to your bill and itemized on your receipt. The 4% service charge is for booking fees, coordination fees, and commissions not paid to the service staff. The 17% gratuity will be paid in full to your service staff.

## *Menus*

Menu selections and beverage offerings need to be selected two weeks prior to the event date. This will guarantee food and beverage availability and allow enough time to print your event menus. Menu offerings may change seasonally. When choosing your food and wine options in advance, please note that substitutions may occur when the menu changes for seasonal or availability reasons. Fixed menus are required for groups of 12 or more guests. Guests will be allowed to order their options during the event unless otherwise noted by the events team.

## *Beverages*

Beer, Wine, Cocktails and Non-alcoholic beverages can be purchased on consumption, cash and carry, or a combination of both. Cash and Carry beverages will also include a 4% service charge and will apply towards your food and beverage minimum.

## *F&B Minimums*

Private events require a food and beverage minimum. This minimum is the total amount spent on food and beverage and does not include any applicable taxes, service charges and gratuities. Event spaces are booked in three-five hour increments.

## *Final Payment*

All charges will be placed on one check and final payment will be due at the end of your event. We accept cash and credit cards presented on-site. If you would like to pay with a third party credit card or a credit card that will not be presented on-site, a signed Authorization Form, copy of the credit card (front and back) and card holder's photo identification must be received prior to your event. If you would like to prepay for your event with a check payment, checks must be received 7 days in advance of your event date. We'll make every effort to notify you in advance, however, due to market availability, menu items and prices are subject to change.

## *Decorations*

All decorations, incoming equipment and entertainment must be approved by the Water Grill Events Team prior to your event. For the safety of your guests, we do not allow bubbles, confetti, birdseed or exposed candle flames.

## *Parking*

Valet parking is available at Water Grill Santa Monica. You may choose to host valet for your guests and add the charges to your final bill. The current valet charge for private events is \$13 per vehicle, which includes a \$12 valet fee and \$1 gratuity. Valet Charges do not apply towards your food & beverage minimum.