

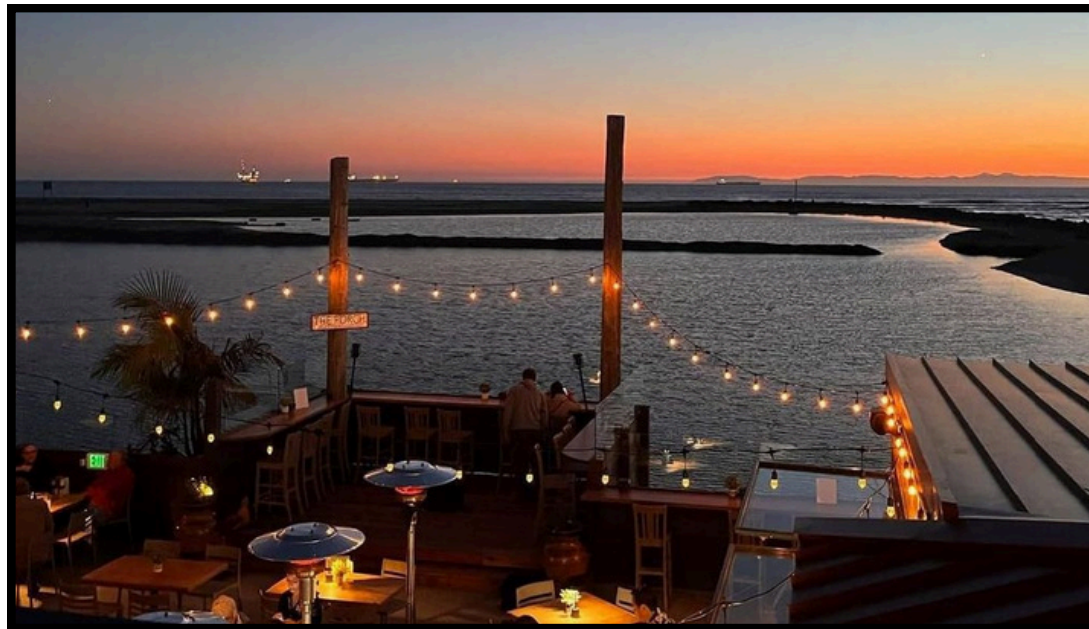
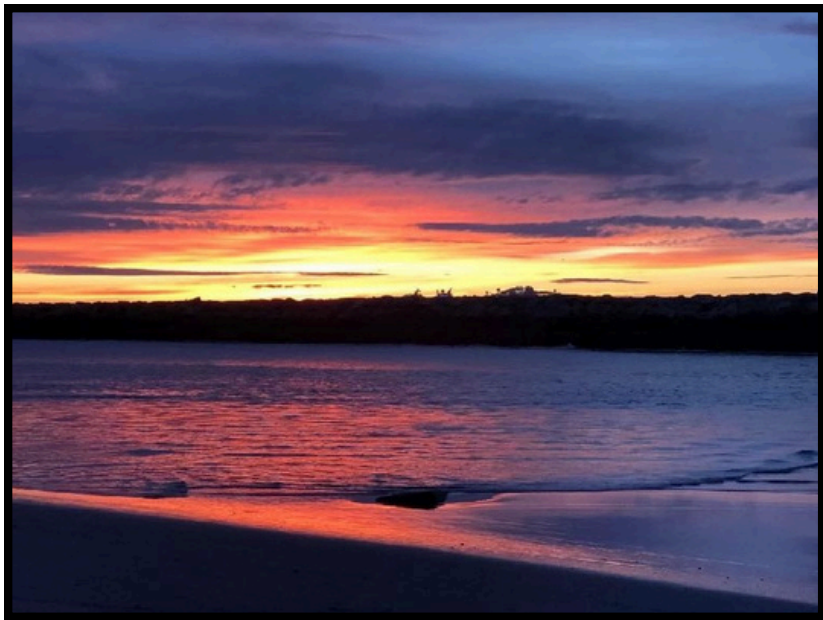


DAY OR EVENING EVENTS

Celebrating Your Story

This rare, oceanfront restaurant is located at 15 1st Street in the City of Seal Beach, one of a select few in California resting on the sand. The Beach House provides experienced event presentations serving the finest flavors, spirits, and customer service.





CAPACITY

Indoor - Up to 50

Indoor & Sand Bar 70 (additional fees may apply)

Outdoor Patio - Up to 100 (additional fees may apply)

Rubens Porch - 15

Grass Area Up To 250 Guests

All areas are available for private gatherings with a food and beverage minimum that will adjust based on season, time of day and day of the week. Boutique events are available for three hour increments with an additional \$500 for each additional hour. A fee of \$150 will be added for a personal event bartender. A fee of \$100 per buffet server will be added if requested. Our team is dedicated to making your event a memorable experience for you and your guests.

*Prices Are Subject To Change Due To Supplier and Food Costs. We Appreciate Your Understanding.

CATERING SERVICE

Food & Beverage Minimums

45 Or More Guests With 3 Hour Max

Monday - Thursday: \$5,000

Friday & Saturday: \$7,000

Sunday: \$6,000

35 - 45 Guests With 3 Hour Max

Monday - Thursday: \$3,500

Friday, Saturday, & Sunday: \$4,500

Under 35 Guests: No Minimum

*All Invoices Will Include 20% Service Fee & 20% Auto Gratuity

*Food & Beverage Minimums Are Seasonal

*We Do Not Allow More Than One Check Per Event

Additional Fees

For larger-scale or more elaborate events requiring additional space, enhanced setup, extended event services, or exclusive use of designated areas, additional fees may apply. These fees are determined based on the scope and specific needs of each event and will be discussed with you during the planning process.

CEREMONY

Wood Arch on the Sand \$500
Chairs - \$15 Each Set and Ready

*20% Service Fee and 20% Gratuity Applied

VENUE SITE FEES

\$8,000 Patio: Friday - Sunday (May - October)
\$5,000 Patio Friday - Sunday (November - April)
\$4,000 Patio Monday - Thursday (Year Round)
\$5,000 Interior Friday - Sunday (May-October)
\$3,000 Interior Monday - Thursday (Year Round)

*Buy Out Fees Supplied Upon Request

INCLUDES

Event Space
Food Tasting
2 Planning Meetings
Ocean Views
Decorative Lighting
Preferred Vendor List
Cake Cutting & Serving
Beach House Tables & Chairs
Table Linens
Flatware
Glassware
Full Team of Staff
Patio Tables & Chairs

*Fees May Apply for Furniture Removal

Charcuterie Display

Fresh Fruit and Vegetable Display |
The freshest of seasonal fruit bright with color & taste

Gourmet Cheese & Crackers Display |
Assorted Imported and Domestic Cheese and Crackers

Charcuterie |
A Delicious Assortment of Quality Imported and Domestic Cured
Meats Served Olives and Mixed Nuts

\$30 per guest



APPETIZER DISPLAY

CAULIFLOWER CEVICHE

Fresh Mango, Red Onion, Cucumber, Jalapeño,
Avocado, Tomato with Fresh Lime Juice

GOAT CHEESE BALLS

Breaded, Lightly Fried with Fresh Peach Puree

SHRIMP COCKTAIL

White Shrimp with House Cocktail Sauce

BEACH HOUSE SLIDERS

Angus Beef Sliders With Arugula, Sliced Tomato
Red Onion, Swiss Cheese, And Sun Dried Tomato
Aioli

STEAK BITES

Grilled Tender Beef Slices with Horseradish Cream

AHI POKE

Sushi Ahi, Avocado, Mango, Cucumber, White Rice,
Seaweed Salad, Macadamia Nuts with Soy

CALAMARI

Crispy Calamari With Cajun Remoulade & Marinara
Sauce

*Oysters Available Upon Request

Per Guest:

Choice of 1 | \$18

Choice of 2 | \$19

Choice of 3 | \$23

Choice of 4 | \$27

Choice of 5 | \$31

*Oysters available upon request

*Please Note That Appetizers Will Be Served as a Snack Rather Than a Full Meal

BUFFET

PER GUEST | \$60

Choice Of Two

CHICKEN PICCATA

Chicken Breast Sautéed With Shiitake Mushrooms, Capers,
Garlic Lemon Butter Sauce And Over Pasta.

POT ROAST

Slow Cooked To A Tender Taste Creating It's Own Juices.
A Comforting Classic.

SPAGHETTI & MEATBALLS

House Made Marinara With Meatballs (Can Substitute
Sausage).

ATLANTIC SALMON

Fresh Atlantic Salmon, Perfectly Grilled and Served With
Seasonal Vegetables.

Included

MARKET SALAD

Fresh Greens, Goat Cheese Crumbles, Red Onion
Seasonal Vinaigrette

MASHED POTATOS

Light And Creamy

SEASONAL VEGETABLES

Fresh Seasonal Vegetables Sautéed Keeping A Crunch

BASKET OF BREAD

Variety Of Bread With Whipped Butter

*Filet Mignon, New York Strip, and Vegetarian Option Available
Upon Request (Prices May Differ)

*Coffee, Tea And Soft Drinks Included. All Other Beverages Billed Upon Consumption



TACO BAR

PER GUEST | \$60

Includes
(choice of Two Meats)

CHICKEN
CARNITAS
CARNE ASADA

Toppings

CHIPS & GUACAMOLE

ONION

SALSA

FLOUR TORTILLAS

ROMAINE LETTUCE

CORN TORTILLAS

CILANTRO

SEASONED MEXICAN RICE

PINTO BEANS

*Required \$100 Taco Bar Designated Server



SELECT MENU

\$80 per person

NEW YORK STRIP

14 Oz Prime Double R Ranch
New York Served With
Baked Potato and
Vegetable of the Day

STARTER

Dinner Salad

ENTRÉE

Choose Two

GRILLED SHRIMP SKEWERS

Freshly Grilled Shrimp
Served On a Bed With Rich
and Creamy Mashed
Potatoes

CHICKEN PICCATA

Chicken Breast Sautéed With
Shiitake Mushrooms, Capers, Garlic
Lemon Butter Sauce And Over
Pasta

FILET MIGNON

Prime Filet Served With
Chefs Vegetable Of The Day
And Mashed Potatoes

GRILLED ATLANTIC SALMON

Atlantic Salmon Served With
Chefs Vegetable Of The Day
And Mashed Potatoes

Coffee, Tea And Soft Drinks Included. All Other Beverages Billed Upon Consumption



SPIRITS

The Beach House Provides The Finest Selection Of Beer, Wine, Sparkling And Spirits Offering A Custom Themed Menu Perfect For Your Celebration. Fees Subject To Request.

BEER

Sierra Nevada Hazy Little Thing IPA - Golden Road Mango Cart - Elysian Space Dust IPA - Kern River, Sequoia Red - Kona Big Wave - Pacifico - Coronado Salty Crew - Angry Orchard - Modelo Especial- Rotating IPA - Pacifico - Stella - Coors Light - Bud Light - Corona Bottle - Michelob Ultra Bottle

DRINK TICKETS

Per Person

Select Draft Beer, Chardonnay, Cabernet, Sparkling Wine | \$14

Select IPA, Chardonnay, Sauvignon Blanc, Sparkling Wine, Pinot Noir, Well Cocktails | \$18

Bloody Mary Bar | \$25

1 Per Person \$9 Per Additional Drink
Bacon, Shrimp, Pepperoncinis, Cucumber Stick Intertwined With Cheese, Pickle, Cocktail Onion And Green Olive. Dill & Rosemary Garnish. Hot Accents With Salt, Tajin, Horseradish & Vodka

MIMOSA BAR | \$25 Per Person

A Display Of Fresh Flavors; Orange, Guava, Passion Fruit, Peach, Raspberry & Pineapple Juice
Fresh Berry Garnishes

WINE & BEER

WHITE

Ruffino Pinot Grigio, Italy
Santa Margherita Pinot Grigio, Italy
Kim Crawford Sauvignon Blanc, Marlborough
Boggle Chenin Blanc, Clarksburg
Imagery Chardonnay, Sonoma
Napa Cellars Chardonnay, Napa
Stags Leap "Karia" Chardonnay, Napa
Chateau Ste Michelle, Columbia Valley

Sparkling & Champagne

Mionetto Prosecco, Veneto, Split
Mionetto Prosecco, Veneto
Mumms Brut Sparkling
Veuve Clicquot Yellow Label, Champagne

RED

Meoimi Pinot Noir, California
Flowers Pinot Noir, California
Tribute Cabernet, California
My Favorite Neighbor Cabernet, Paso Robles
Hess Maverick Ranches Cabernet, California
Caymus Cabernet, Napa

BEER & CIDER

Sierra Nevada Hazy Little Thing IPA
Elysian Space Dust IPA
Golden Road Mango Cart
Kern River, Sequoia Red
Coronado Salty Crew
Michelob Ultra Bottle
Modelo Especial
Angry Orchard
Kona Big Wave
Rotating IPA
Coors Light
Pacifico
Corona
Stella

DESSERT

Choice Of:
*Per Person| \$16

Rosie's Chocolate Cake

New York Cheesecake
Strawberry or Blueberry Topping

*Other Dessert Options Available Upon
Request.

Please Inquire With Your Event Coordinator For
Available Selections and Pricing.





FLORALS AND EVENT ENHANCEMENTS

Elevate your celebration with thoughtfully curated event enhancements tailored to your vision. From custom floral arrangements and specialty linens to upgraded tables and chairs, décor accents, lighting, and music, we offer a variety of options to create a beautifully personalized experience. Our team is happy to assist in selecting the perfect finishing touches for your special day. Please inquire with your event coordinator for available enhancements and pricing.