

THE HARBOR RESTAURANT

Special Events Menu

The Harbor Restaurant offers Santa Barbara's most elegant over the water dining experience with several event spaces for parties of all sizes. The restaurant features International coastal cuisine using local ingredients along with local and international wines, beers, and staff. This is the best place in Santa Barbara to make memories and to host your lifetime events.

Menu selections and room rates are subject to change based upon availability and other factors.

To book your event today please contact us at:
events@harborsb.com or call (805) 963-3311

Special Events Policies and Procedures

Booking Special Events: Guest must select a menu and confirm the number of guaranteed attendees at least seven (7) business days prior to the event. Said selections and number of attendees shall be pre-paid as a guarantee of the event and Guest will be charged even if fewer people attend. The Harbor Restaurant will prepare to accommodate up to 5% above the guaranteed number with charges adjusted based upon actual attendees.

Service Charge & Tax: A 20% service charge will be added to all food and beverage charges plus applicable California sales taxes. This mandatory service charge is taxable per law.

Buffets and á la carte menus: Whether pre-set or selected from the á la carte menu, buffets require a minimum of 20 attendees. The Harbor Restaurant retains the right to charge a surcharge to reach this minimum order size for orders that fall below 20 attendees. Buffets will be set out for a maximum of 2 hours. Our policies do not allow “to go” food to be taken from any buffet and any extra food remaining shall be retained by the restaurant.

Plated Dinners: When selecting prix fixe dinners, Guests will have a choice of plated entrees (including vegetarian options) that must be selected by the time of event confirmation. Hosts must provide food allergy information in advance if Guests are allergic to any ingredients on plated dinners.

Cancellation Policy: Cancellation within 20 business days to more than seven business days of the event will be billed at 50% of the total event balance bid. Cancellation after confirmation, on or within seven business days of the event, and no-shows, will be billed for 100% of the full estimated event balance.

Menu Pricing: Menu prices and fees herein are subject to change. Pricing is guaranteed 30 days in advance of the event.

Food & Beverage Provisions: The Harbor Restaurant must provide all food and beverage items for events unless special desserts (\$2 per person plating fee) or corkage (\$20 per bottle, max two bottles) is arranged in advance. The California State Liquor Commission regulates the sale and service of alcoholic beverages, and The Harbor Restaurant is responsible for the administration of those regulations. It is The Harbor Restaurant's policy that all alcoholic beverages must be provided by The Harbor Restaurant, with the exception of pre-approved wine, for which the Guest will be charged a corkage fee of \$20 per bottle, maximum of two bottles. All attendees are subject to age verification and The Harbor Restaurant reserves the right to refuse service to any guest for any legal reason. Additional menu selections and customized proposals are available through management.

Set up and Cleaning Charges: The Harbor Restaurant will charge special event set up and cleaning charges.

Audio / Visual: Guests may bring in audio/visual equipment for presentations as long as it does not disturb other guests of The Harbor Restaurant. No amplified music is allowed without prior written approval. In the event The Harbor Restaurant provides audio and/or visual equipment then separate charges will apply.

Guest Conduct: Guests must conduct themselves in a manner that does not unreasonably disturb staff or other guests of The Harbor Restaurant and The Harbor Restaurant retains the right to end an event and remove offending guests without refund.

Photography and Licensing: Unless previously prohibited, The Harbor Restaurant retains the right to photograph events and all attendees who come to the property thereby license their image for advertising purposes.

Outside Vendors: The Harbor Restaurant may have exclusive or preferential relationships with outside vendors such as florists, photographers, decorators, and will assist guests in choosing the outside vendors approved for the restaurant.

Site Rental Fees and Food/Beverage Minimums

Breakfast / Lunch (10:00am – 4:00pm)

Monday – Wednesday

<u>Room</u>	<u>Capacity</u>	<u>Rental Fee*</u>	<u>Minimum Order**</u>
Santa Barbara Room	70 people	\$ 250.00	\$ 1,000
The Harbor Bar	60 people	\$ 250.00	\$ 1,500
Captain's Room	20 people	\$ 150.00	\$ 1,000
Longboard's Inside	150 people	\$ 1,500.00	\$ 4,000
Longboard's Patio	100 people	\$ 2,000.00	\$ 5,000

Thursday – Sunday

<u>Room</u>	<u>Capacity</u>	<u>Rental Fee*</u>	<u>Minimum Order**</u>
Santa Barbara Room	70 people	\$ 400.00	\$ 2,000
The Harbor Bar	60 people	\$ 400.00	\$ 3,000
Captain's Room	16 people	\$ 150.00	\$ 1,500
Longboard's Inside	150 people	\$ 3,500.00	\$ 8,000
Longboard's Patio	100 people	\$ 4,000.00	\$10,000

Dinner (4:00pm – 11:00pm)

Monday – Wednesday

<u>Room</u>	<u>Capacity</u>	<u>Rental Fee*</u>	<u>Minimum Order**</u>
Santa Barbara Room	70 people	\$ 350.00	\$ 2,000
The Harbor Bar	60 people	\$ 350.00	\$ 2,500
Captain's Room	16 people	\$ 150.00	\$ 1,500
Longboard's Inside	150 people	\$ 1,500.00	\$ 5,000
Longboard's Patio	100 people	\$ 2,500.00	\$ 6,000

Thursday – Sunday

<u>Room</u>	<u>Capacity</u>	<u>Rental Fee*</u>	<u>Minimum Order**</u>
Santa Barbara Room	70 people	\$ 400.00	\$ 5,000
The Harbor Bar	60 people	\$ 400.00	\$ 3,000
Captain's Room	16 people	\$ 150.00	\$ 1,500
Longboard's Inside	150 people	\$ 5,000.00	\$10,000
Longboard's Patio	100 people	\$ 6,000.00	\$12,000

* For a 3-hour rental, 20% of initial rental fee is added per additional hour

** Does not include rental fee, additional holiday/special event rates apply

Standard Lunch Buffet Offerings

\$35.00 per person

Select 4 from these offerings:

Tuna Fish mini sandwiches
Mini Burgers (sliders)
Coconut Shrimp and Fried Calamari Sticks
Caesar Salad
Grilled Cheese Sandwiches
Cut Ham and Cheese Sandwiches
Meat and Cheese charcuterie board
Vegetable Crudit 

Select 1 dessert

Fruit Mini plate
Home Made Cookies
Sweet Pastries

Drinks included

Iced Tea
Water
Coffee / Tea
Lemonade

Premium Lunch Buffet Offerings

\$45.00 per person

Select a Soup or Salad:

Clam Chowder
Tomato Soup
Organic Lunch Beet Salad
Lunch Heirloom Tomato Salad
Mixed Green Salad

Select 4 from these offerings:

Mixed Green Salad with Chicken

Prime Rib sandwich with French Fries

Build Your Own Burger with French Fries

Polenta Cake topped with Short Rib, Pesto, Marinara

Green Leche De Tigre Ceviche

Vegetarian Medley: Potato Salad (no meat), Fried Glazed Tofu, Roasted Cauliflower

Fish & Chips

Shrimp and Chicken Tacos Bar

Select 1 dessert

Fruit Mini plate
Tarta Vasqua (Basque-style cheesecake)
Apple Pie

Drinks included

Iced Tea
Coffee / Tea
Lemonade
Sodas

Standard Plated Lunch Offerings

\$35.00 per person

Choice of 3 sandwich or Salad plates to offer guests to choose from:

Toasted Ham and Cheese Sandwich with Potato chips and side salad

Fish Sandwich with French fries and cole slaw

Tuna sandwich with Potato chips and cole slaw

Hamburger with French fries and side salad

Grilled cheese sandwich with Potato chips and side salad

Caesar Salad with Chicken

Mixed Green Salad with Chicken

Lobster Roll with Potato chips and cole slaw (+\$10 per plate)

Roasted Cauliflower with Puree

Select 1 dessert

Fruit Mini plate

Home Made Cookies

Sweet Pastries

Drinks included

Iced Tea

Water

Coffee / Tea

Lemonade

Premium Plated Lunch Offerings

\$45.00 per person

Choice of Soup or Salad

Clam Chowder

Tomato Soup

Caesar Salad

Organic Lunch Beet Salad

Lunch Heirloom Tomato Salad

Mixed Green Salad

Choice of 3 Plates to offer guests to choose from:

Lobster Roll with Potato chips and Cole slaw

Prime Rib Sandwich with French Fries

Chicken Milanese with Poached Egg

Fish & Chips with French Fries and cole slaw

Heirloom Tomato Salad with Tahini

Organic Beet Salad

Mixed Green Salad with Steak, Salmon, or Chicken

Surf & Turf Pasta

Select 1 dessert

Apple Pie

Tarta Vasqua (Basque-style Cheesecake)

Drinks included

Iced Tea

Sodas

Coffee / Tea

Lemonad

Standard Dinner Buffet Offerings

\$65.00 per person

Select a Soup or Salad:

Clam Chowder
Tomato Soup
Caesar Salad
Organic Beet Salad
Heirloom Tomato Salad
Mixed Green Salad with Chicken

Select 3 from these offerings:

Green Leche De Tigre Ceviche

Vegetarian Medley: Fried Glazed Tofu, Roasted Cauliflower, Polenta
Cake with Pesto and Marinara

Chicken Milanese with Poached Egg

Fish & Chips with French Fries

Prime Rib

Scottish Salmon with Curry Lentils and Broccolini

Two desserts

Tarta Vasqua (Basque-style cheesecake)

Apple Pie

Drinks included

Iced Tea
Coffee / Tea
Lemonade
Sodas

Premium Dinner Buffet Offerings

\$95.00 per person

Select Two Soup(s) or Salad(s):

Clam Chowder
Tomato Soup
Caesar Salad
Organic Beet Salad
Heirloom Tomato Salad
Mixed Green Salad with Chicken

Select 4 from these offerings:

Yellowfin Tuna Tiradito

Vegetarian Medley: Fried Glazed Tofu, Roasted Cauliflower, Polenta
Cake with Pesto and Marinara

Chicken Milanese with Poached Egg

Arroz Meloso with Seafood [similar to risotto]

Grilled Lobster Tails

Roasted Prime Rib

Scottish Salmon with Curry Lentils and Broccolini

Surf & Turf Pasta

Two desserts

Tarta Vasqua (Basque-style cheesecake)
Apple Pie

Drinks included

Iced Tea
Coffee / Tea

Lemonade
Sodas

Standard Plated Dinner Offerings

\$65.00 per person

Select a Soup or Salad:

Clam Chowder
Tomato Soup
Caesar Salad
Organic Beet Salad
Heirloom Tomato Salad
Mixed Green Salad with Chicken

Select 3 from these offerings to offer guests to choose from:

Grilled chicken Breast with vegetables and potatoes

Grilled steak with potatoes and vegetables

Vegetarian plate including main dish and sides

Fish & Chips with French Fries and cole slaw

Braised Short Ribs with Sweet Potato Puree

Scottish Salmon with Curry Lentils and Broccolini

Select a dessert

Tarta Vasqua (Basque-style cheesecake)
Apple Pie

Drinks included

Iced Tea
Coffee / Tea
Lemonade
Sodas

Premium Plated Dinner Offerings

\$95.00 per person

Select TWO Soup(s) or Salad(s):

Clam Chowder

Tomato Soup

Caesar Salad

Organic Beet Salad

Heirloom Tomato Salad

Mixed Green Salad with Chicken

Choice of 3 from these offerings to offer guests to choose from:

Arroz Meloso with Seafood [similar to risotto]

Chicken or Steak Milanese with Poached Egg and side salad

Premium Vegetarian Plate with Main Dish and sides

Surf and Turf - Grilled Lobster Tail with Steak, potatoes, and veggies

Roasted Prime Rib with Vegetable Puree and Potato

Scottish Salmon with Curry Lentils and Broccolini

Surf & Turf Pasta

Select a dessert

Tarta Vasqua (Basque-style cheesecake)

Apple Pie

Drinks included

Iced Tea

Coffee / Tea

Lemonade

Sodas

Lunch & Dinner á la carte offerings

SANTA BARBARA PLATTER

50 pieces per platter, choose up to 2 items –\$150.00 per platter or \$3.00 per piece individually. Must order minimum of 30 pieces per platter.

Served Cold

Fruit Kabobs

Santa Barbara Rolls

Fresh Mozzarella & Tomato Skewers

Served Warm

Mushroom and Brie Tart

Tempura Ahi Rolls with Wasabi and Ponzu

Coconut Chicken Skewers

CALIFORNIA PLATTER

50 pieces per platter, choose up to 2 items – \$225.00 per plate or \$4.50 per piece individually. Must order minimum of 30 pieces per platter.

Served Cold

Smoked Salmon on Crostini with Chives & Caviar

Shrimp Salad in Cucumber Cups

Ahi Sashimi on Won-Ton Crisps

Served Warm

Ginger Chicken Potstickers

Fried Calamari

Beef Satay with Peanut Sauce

Vegetable Spring Rolls

INTERNATIONAL PLATTER

50 pieces per platter, choose up to 2 items – \$295.00 per plate or \$5.90 per piece individually. Must order minimum of 30 pieces per platter

Served Cold

Oysters on the Half Shell

Jumbo Shrimp with Cocktail Sauce

Traditional Fresh Fish Ceviche

Served Warm

Oysters Rockefeller

Mini Filet Mignon Wellington

Coconut Crusted Shrimp Skewers with Mint Mango Salsa

Tequila Grilled Shrimp Skewers with Chili Lime Sauce

DISPLAY PLATTERS

Artisan Cheese Board

Enough for 30 guests - \$240.00 each: Brie, Tillamook, Goat Cheese, Gruyere, Smoked Mozzarella, Red Grapes, Pepperoncini, Cherry Peppers, Kalamata Olives & Crostini

Crudite Served with Three Dressings

Enough for 30 guests - \$149.00 each: Carrots, Celery, Broccoli, Hot-House Cucumber, Asparagus, White Mushrooms, Tear Drop Red and Yellow Tomatoes, Jicama. Served with three dressings.

Fresh Fruit

Enough for 30 guests - \$175.00 each: Cantaloupe, Honey Dew, Strawberries, Watermelon, Pineapple, Blueberries, Blackberries, Raspberries

Lieutenant's Platter

Enough for 10 guests - \$285.00 each: 20 Maui Rings, 20 Potato Skins, 20 Pork Egg Rolls, 20 Chicken Wings (Buffalo, BBQ, or Sweet/Sour)

Captain's Platter

Enough for 10 guests - \$320.00 each: 10 Jumbo Shrimp Cocktail, 10 Blue Point Oysters, 10 Crab Claws, 10 Little Neck Clams, 30 Hope Ranch Black Mussels - All Served Over Ice

Admiral's Platter

Enough for 30 guests - \$749.00 each: 30 Jumbo Shrimp Cocktail, 30 Blue Point Oysters, 30 Crab Claws, 30 Little Neck Clams, 90 Hope Ranch Black Mussels - All Served Over Ice

BEVERAGE PACKAGES

The Harbor Restaurant offers the following beverage packages with one bartender per 40 guests.

Beer

\$11.00 per bottle opened

Wine

\$20.00 corkage fee per bottle, two bottle maximum

\$47.00 per bottle opened for local house wines

Other bottle prices per menu for special wines

Well Drinks

\$17.00 per drink poured

Specialty Drinks / Premium Alcohol or Craft Cocktails

\$19.00 per drink poured

Soft Drinks

\$ 6.00 per drink poured (if not included in package)

Premium waters / Juices

\$ 7.00 per bottle opened or juice poured

Mimosas

\$ 45.00 per bottle of champagne w/ OJ

Open Bar

Beer/Wine = \$20/hour per guest (adult only events) – 2 hour maximum

Well Drinks = \$30/hour per guest (adults only events) – 2 hour maximum

Premium = \$50/hour per guest (adults only events) – 2 hour maximum