



LAGUNA BEACH

DINNER

562.346.1327

lasbrisasevents@xperierg.com

TABLE ROCK DINNER

\$85 PER PERSON

Served with guacamole, chips and salsa

STARTER

select 1

CAESAR SALAD*

romaine hearts, parmesan, croutons

TORTILLA SOUP

braised chicken, cilantro crema, radish

ENTRÉES

select 3

ROASTED CHICKEN

crispy potatoes, chile, lime

MEDITERRANEAN BRANZINO

pan seared, chimichurri, masa biscuit, micro herb salad, spicy chili oil

BUTTERNUT SQUASH TAMALES

pasilla chile, queso oaxaca, guajillo sauce

BARRAMUNDI

roasted tomato crema, asparagus, heirloom cauliflower, red mustard greens

DESSERT

select 1

TRADITIONAL FLAN

seasonal fruit

CHOCOLATE MOUSSE CAKE

strawberry coulis

SORBET TRIO

pineapple, mango, coconut

TRES LECHES CAKE

toasted coconut

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical conditions.



Priced per person unless otherwise noted. Groups over 40 limited to one starter, two entrées and one dessert. Vegetarian option included with all menus. Beverages, current sales tax and gratuity are additional. Restaurant reserves the right to substitute menu items based on seasonality and availability.

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VICTORIA DINNER

\$105 PER PERSON

Served with guacamole, chips and salsa

STARTERS

select 2

CAESAR SALAD*

romaine hearts, parmesan, croutons

TORTILLA SOUP

braised chicken, cilantro crema, radish

CHEF'S SALAD

charred radicchio, sliced apple, pomegranate, candied walnuts, blue cheese, champagne vinaigrette

ENTRÉES

select 3

ROASTED CHICKEN

crispy potatoes, chile, lime

MEDITERRANEAN BRANZINO

pan seared, chimichurri, masa biscuit, micro herb salad, spicy chili oil

SEARED SEA SCALLOPS

cauliflower purée, tomatillo, green olives, sparkling wine beurre blanc +10

FILET OF BEEF*

mole-potato purée, charred scallion +10

SHRIMP & CRAB RELLENOS

guajillo sauce, queso oaxaca, black beans, rice

BARRAMUNDI

roasted tomato crema, asparagus, heirloom cauliflower, red mustard greens

SCOTTISH SALMON

seasonal squash succotash, cilantro-avocado crema

DESSERTS

select 2

TRADITIONAL FLAN

seasonal fruit

SORBET TRIO

pineapple, mango, coconut

CHOCOLATE MOUSSE CAKE

strawberry coulis

TRES LECHES CAKE

toasted coconut

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WOOD'S COVE DINNER

\$125 PER PERSON

Served with guacamole, chips and salsa

APPETIZER

select 1

**WHITE SHRIMP &
CRAB CEVICHE***
aguachile verde, pickled
red onion, avocado

**CORN MOUSSE
TOSTADA**
celery, cilantro, red onion

BBQ PORK SPARERIBS
scallions, agave-chipotle
bbq sauce

STARTERS

select 2

CAESAR SALAD*
romaine hearts, parmesan, croutons

TORTILLA SOUP
braised chicken, cilantro crema, radish

TUNA POKE*
avocado, mango,
almonds, cilantro +5

CHEF'S SALAD
charred radicchio, sliced apple, pomegranate,
candied walnuts, blue cheese,
champagne vinaigrette

ENTRÉES

select 3

FILET OF BEEF
mole-potato purée, charred scallion

GRILLED LAMB CHOPS
chipotle-agave glazed carrots +10

ROASTED CHICKEN
crispy potatoes, chile, lime

SHRIMP TAMPIQUEÑOS
mexican prawns, corn, rice,
white wine garlic sauce

SEARED SEA SCALLOPS
cauliflower purée, tomatillo, green olives,
sparkling wine beurre blanc

SCOTTISH SALMON
seasonal squash succotash,
cilantro-avocado crema

HALIBUT VERACRUZ
fumet, capers, olives, rice

DESSERTS

select 2

TRADITIONAL FLAN
seasonal fruit

SORBET TRIO
pineapple, mango, coconut

CHOCOLATE MOUSSE CAKE
strawberry coulis

TRES LECHES CAKE
toasted coconut

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SPECIAL EVENT GUIDELINES

EVENT GUARANTEE: A guaranteed number of guests is to be confirmed 3 days prior to your event. Final billing is based on the minimum guaranteed number stated on the contract or your actual guest attendance, whichever number is greater.

DEPOSITS: A confirmation deposit of 50% of the food and beverage minimum is required upon booking. The deposit will be applied towards your final bill the day of the event. Deposits are considered non-refundable; they may be applied to a rescheduled event within 6 months from the original date with no less than 5 days' notice.

FINAL PAYMENT: All charges will be placed on one check and final payment is required upon immediate conclusion of the event. We accept Visa, MasterCard, Discover, American Express or cash. Las Brisas is not able to keep credit cards on file, therefore a physical credit card must be present for final payment. We are unable to accept personal checks or company checks as final payment for events.

FOOD AND BEVERAGE MINIMUM: All events have a minimum dollar amount for food and beverage that is to be purchased in order to host the event. Food and beverage minimums vary depending on the date and time of your event. If the minimum food and beverage requirement is not met the difference will be charged in the form of a room charge upon conclusion of your event. It cannot be issued as a gift card.

BEVERAGES: All beverages, including soft drinks, coffee, and alcoholic beverages, will be charged on consumption unless otherwise specified and count towards the food and beverage minimum. Guests may choose to limit the beverage offerings, or the dollar amount they would like to host.

MENUS: Menu selections and beverage offerings need to be selected no less than one week prior to the event date. Menu offerings may change seasonally. Fixed menus are required for groups of 12 or more. Guests will be able to make their individual selections during the event unless otherwise noted.

PARKING: Valet parking is available for \$10 per vehicle. You may choose to host valet for your guests and add the charges to your final bill. Valet charges do not apply towards your food and beverage minimum. Metered self-parking is available on Cliff Drive.

DECORATIONS: All decorations must be approved by Las Brisas event staff prior to your event. We do not allow confetti, bubbles, balloons or open flame candles. Floral centerpieces are always welcome. Amplified sound is not allowed at any time.

OUTSIDE FOOD AND BEVERAGE: Guests are welcome to bring in a maximum of two (2) 750ml bottles of wine OR champagne for a corkage fee of \$25 per bottle. Outside cakes are welcome for no cutting fee. Las Brisas is happy to provide a cake cutting set as well as server assistance, however a separate cake table will not be provided unless the room has been booked exclusively. Cakes may be delivered and refrigerated the same day of the event.



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