

The Crow's Nest Banquet & Events Packet



Thank you for your interest in hosting an event at The Crow's Nest. Our oceanfront restaurant is famous for fresh seafood, excellent service and stunning views. We have a variety of dining options for groups of up to 200 guests!

Our patio, beach or private room options are great for hosting weddings, receptions, memorials, family reunions or business meetings. We offer seated prefix banquet menus, cocktail parties or roaming appetizer receptions. Our friendly, professional servers know how to make your banquet special. You'll find exceptional quality and value in our menu selection.

Please see the information attached for details about room rental, pricing, and menu options. Feel free to reach out about our custom beach events or any special requests your group might have.

****Banquets refer to private events OR parties over 25 guests. For reservations in our main dining room for parties under 25, please call our main restaurant within two weeks of your event to make a reservation.****

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EVENT SPACE: Harbor Room

Private Use, perfect for a rehearsal dinner, memorial, board meeting or celebration. Holds up to 50 guests for a seated dinner or 40 guests for a standing reception.



EVENT SPACE: Upstairs "E" Deck

Our semi-private deck is only available at select times and days. Holds up to 30 guests. Food and beverage minimums apply.



EVENT SPACE: Beachfront

The Crow's Nest has the unique ability to have full-service dining, weddings or cocktail receptions on the sand in front of our restaurant. A setup & rental fee of \$2500 will be charged for beach events, which includes a beach permit, standard rentals, required fencing for alcohol consumption and staffing. Food and beverage minimums apply.



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Food & Beverage Minimums

We have a food and beverage minimum for all banquets and private events. If you do not reach the minimum with your food and beverage sales, you will be charged the difference as a room fee. Please see below for minimum* amounts.

	Monday-Thursday	Friday, Saturday AM, Sunday	Saturday PM (events after 5pm)
PEAK SEASON May-September & December	\$3000	\$5000	Not available
OFF PEAK October, November, January-April	\$1500	\$4000	\$4000

*Minimum does not include tax (9.25%), service charge (23%) and restaurant surcharge (4.85%)

Deposit & Payment

To reserve your date, our banquet manager will draft a contract for you to sign and submit with the credit card authorization form attached. We require a non-refundable deposit of \$200. This deposit will be credited toward your final bill.

Service Charge and Sales Tax

A 23% service charge will be assessed for all banquets. A portion of this service charge is used as an administrative fee and the rest is dispersed to staff. Prices subject to applicable sales tax. A 4.85% restaurant surcharge is applied to each bill to better compensate labor and an excessive increase in all costs. Thank you for your support of a local Santa Cruz business!

Room Services & Rentals

All banquets come with standard white tablecloths and linens, plates, silverware, glassware. Hosts may bring in other decor, centerpieces or photos. Our banquet manager can help you with any upgraded rentals that you might want to enhance your event.

Rental Period

We allot a 3 hour period for private events in the Harbor Room. For longer events or business meetings, please reach out to our banquet manager.

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Menu Selections

Pre-Fix Banquet Menus: Our pre-set banquet menus created for your convenience to give guests options while keeping the same per person price for all guests. Please select the menu you would like to offer from the following menus. Feel free to reach out if you'd like to enhance any of our preset menus.

- Lighthouse Dinner Menu (\$79.95)
- Regatta Dinner Menu (\$59.95)
- Breakwater Lunch Menu (\$47.95)
- Harbor Lunch Menu (\$34.95)
- Tides Breakfast Menu (\$21.95)
- Wharf Brunch Menu (\$25.95)

Appetizer Platters: If you would like to add appetizers to your pre-fix meal or simply host an appetizer only reception, our appetizer platters will be a great option for you.

Beverages: All prefix menus include sodas, coffee, tea and juice. All alcoholic drinks are charged per consumption. You may work with our banquet manager to choose the best drink options for your group. You may give guests the options of a limited bar package or utilize our full bar menu. A corkage fee of \$30 per 750ml bottle will be applied. No wines may be brought in that are offered on our wine list. You can find our drink options and wine list online:

www.crowsnest-santacruz.com/menu

Menu Final Details

To ensure that we have enough time to prep our kitchen as well as create a custom printed menu for your event, final guest counts and menu selections are due to the banquet manager 7 days in advance of your event.

Menu Substitutions

We are happy to accommodate menu substitutions up to 7 days in advance. We do not allow for substitutions on the day of the event. We are happy to accommodate guests with food allergies upon request.

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LIGHTHOUSE DINNER MENU

\$79.95 (excluding current tax and gratuity)

The Lighthouse Dinner menu includes a four course dining experience. All meals include warm bread and butter, and a choice of coffee, tea, soft drink or iced tea.

LIGHTHOUSE FIRST COURSE

Individual Prawn Cocktail

Chilled prawns, prepared in our aromatic spices, served with cocktail sauce and lemon.

LIGHTHOUSE SALAD SELECTIONS (choose one salad to offer)

Crow's Nest House salad with Bay Shrimp, Crow's Nest Caesar Salad or Honey-Mustard Spinach Salad

LIGHTHOUSE ENTREE SELECTIONS (choose 4 entrees for your guests to choose)

Caribbean Lobster Tail

Succulent, warm water tail, broiled and served with roasted garlic mashed potatoes, lemon and butter.

Alder Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted. Served with roasted garlic mashed potatoes

Mocha-Rubbed Filet Mignon

Corn-fed, specially aged, chargrilled with porcini butter. Served with roasted garlic mashed potatoes

Chicken Breast Marsala

Boneless breast sauteed in our mushroom marsala sauce. Served with roasted garlic mashed potatoes.

Seafood Special of the Day

The Chef's daily selection, served with rice pilaf and one of our delicious sauces.

Seafood Fettuccine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream

Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice

Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato

LIGHTHOUSE HOUSE-MADE DESSERT SELECTIONS (choose two desserts)

Creme Brulee

Rich custard with the traditional caramelized crown.

Mud Pie

A chocolate crust filled with mocha ice cream and topped with fudge and almonds. Garnished with whipped cream and chocolate coffee beans.

Kahlua Fudge Cake

Chocolate cream cake with Kahlua mousse and chocolate ganache.

Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust.

Mango Key Lime Pie

A deep dish key lime pie with a delicious hint of mango.

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REGATTA DINNER MENU

\$59.95 (excluding current tax and gratuity)

The Regatta Dinner menu includes a three course dining experience. All meals include warm bread and butter, and a choice of coffee, tea, soft drink or iced tea.

REGATTA SALAD SELECTIONS (choose one salad to offer)

Crow's Nest House salad with Bay Shrimp or Crow's Nest Caesar Salad

REGATTA ENTREE SELECTIONS (choose four entrees for your guests to choose)

Alder Smoked Prime Rib of Beef

Covered in our own special seasonings and slow roasted. Served with roasted garlic mashed potatoes

Mocha-Rubbed Filet Mignon

Corn-fed, specially aged, chargrilled with porcini butter. Served with roasted garlic mashed potatoes

Spice Rubbed Top Sirloin

Tender prime-grade top sirloin, seasoned and chargrilled. Served with steak sauce and crispy onions.

Pacific Rim Chicken

Boneless breast marinated in soy, cilantro and garlic, and topped with pickled ginger and sesame seeds.

Chicken Breast Marsala

Boneless breast sautéed in our mushroom marsala sauce. Served with roasted garlic mashed potatoes.

Seafood Special of the Day

The Chef's daily selection, served with rice pilaf and one of our delicious sauces.

Seafood Fettuccine

Clams, fresh fish, prawns and sea scallops sautéed with fresh vegetables and semolina pasta in a tomato vodka cream

Vegetable Stir Fry

Sautéed veggies and tofu tossed in a sesame ginger sauce over jasmine rice

Butternut Squash Ravioli

Sautéed with brandy cream, spinach and tomato

REGATTA HOUSE-MADE DESSERT SELECTIONS (choose two desserts)

Crème Brûlée

Rich custard with the traditional caramelized crown.

Mud Pie

A chocolate crust filled with mocha ice cream and topped with fudge and almonds. Garnished with whipped cream and chocolate coffee beans.

Kahlua Fudge Cake

Chocolate cream cake with Kahlua mousse and chocolate ganache.

Cheesecake

A cool, creamy New York cheesecake in a graham cracker crust.

Mango Key Lime Pie

A deep dish key lime pie with a delicious hint of mango.

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BREAKWATER LUNCH MENU
\$47.95 (excluding current tax and gratuity)

The Breakwater lunch menu includes a three course dining experience. All meals include warm bread and butter, and a choice of coffee, tea, soft drink or iced tea.

BREAKWATER SALAD SELECTIONS (choose one salad to offer)

Crow's Nest House salad with Bay Shrimp or
Crow's Nest Caesar Salad

BREAKWATER ENTREE SELECTIONS (choose four entrees for your guests to choose)

Tempura Prawns

Crunchy prawns prepared in our bubbly batter and served with cocktail sauce and lemon

Spice Rubbed Top Sirloin

Tender prime-grade top sirloin, seasoned and chargrilled. Served with Chef's steak sauce and crispy onions.

Chicken Azteca

A boneless breast, lightly floured and sauteed with mushrooms, capers, spicy arbol chile, lemon and white wine.

Chicken Breast Marsala

A boneless breast sauteed in our mushroom marsala sauce. Served with roasted garlic mashed potatoes.

Seafood Thermidor

Lightly poached scallops, crab and shrimp, broiled en casserole with a Bechamel sauce and served au gratin

Seafood Special of the Day

The Chef's daily selection, served with our delicious sauces

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice.

BREAKWATER HOUSE-MADE DESSERT SELECTIONS (choose two desserts)

Vanilla Bean Ice Cream
Daily Sorbet
Cheesecake
Chocolate Mousse Pie

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HARBOR LUNCH MENU

\$34.95 (excluding current tax and gratuity)

. *All meals include warm bread and butter, and a choice of coffee, tea, soft drink or iced tea.*

HARBOR SALAD SELECTIONS

(choose one salad to offer)

- Crow's Nest House salad with Bay Shrimp
- Crow's Nest Caesar Salad

HARBOR ENTREE SELECTIONS

(choose four entrees for your guests to pick from)

Pacific Rim Chicken

A fresh boneless breast marinated in soy, cilantro and garlic, and topped with pickled ginger and sesame seeds

Sirloin Angus Steak

Aged midwestern corn-fed beef, marinated in our sweet, smokey barbeque sauce, charbroiled to order and thinly sliced

Seafood Thermidor

Lightly poached scallops, crab and shrimp, broiled en casserole with a Bechamel sauce and served au gratin

Seafood Special of the Day

The Chef's daily selection, served with our delicious sauces

Butternut Squash Ravioli

Sauteed with brandy cream, spinach and tomato

Vegetable Stir Fry

Sauteed veggies and tofu tossed in a sesame ginger sauce over jasmine rice.

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Wharf Brunch Menu

\$25.95 (excluding current tax and gratuity)

Weekends 11:00am - 3:00pm

All entrees come with a choice of coffee, tea, soft drink or iced tea.

WHARF BEVERAGE ADDITIONAL OPTIONS

- Champagne Mimosa (+\$13)
- Bloody Mary (+\$13)

WHARF ENTREE SELECTIONS (choose four entrees for your guests to select)

Eggs Benedict

Two poached eggs and Canadian bacon on grilled english muffins, with hollandaise sauce, home fries and fresh fruit

Crabcake Benedict

Crabcakes topped with poached eggs and hollandaise sauce. Served with an English muffin and home-fried potatoes.

Brioche French Toast

With strawberries and vanilla syrup

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar and jack cheese. Served with home fries and english muffin.

Sesame Ahi Salad

Sashimi tuna seared rare with ginger sesame dressing, rice noodles, slivered almonds, vegetables and mixed greens

Aloha Burger

With grilled pineapple, sauteed maui onion and teriyaki glaze. Served with french fries.

Prime Rib Sandwich

Alderwood smoked prime rib served au jus on francese bread with sour cream-horseradish and french fries.

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Tides Breakfast Menu

\$21.95 (excluding current tax and gratuity)
M-F 8-11am; Weekends before 9am

All entrees come with a choice of coffee, tea, soft drink or iced tea.

TIDES BEVERAGE ADDITIONAL OPTIONS

- Champagne Mimosa (+\$13)
- Bloody Mary (+\$13)

TIDES BREAKFAST ENTREE SELECTIONS

Chicken Apple Sausage Omelette

Stuffed with tomatoes, mushrooms, spinach, cheddar and jack cheese. Served with home fries and toast.

Brioche French Toast

With strawberries and vanilla syrup

Eggs Benedict

Two poached eggs and Canadian bacon on grilled English muffins, with hollandaise sauce and home-fried potatoes.

Veggie Benedict

Sauteed asparagus, tomatoes, spinach and mushrooms topped with poached eggs and hollandaise sauce. Served on English muffins with home-fried potatoes

Crabcake Benedict (+\$3)

Crabcakes topped with poached eggs and hollandaise sauce. Served with an English muffin and home-fried potatoes

3 Eggs, Any style

With bacon, ham or sausage. Served with home-fried potatoes and toast.

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CREDIT CARD AUTHORIZATION FORM

Event Name: _____

Event Date: _____

Cardholder Name: _____

Type of Card: _____

**Credit Card
Number:** _____

CCV: _____

**Zip Code of
Mailing Address:** _____

Expiration Date: _____

**Purpose of Credit
Card Charge:** \$200 non refundable deposit and final event charges

I hereby irrevocably authorize The Crow's Nest to charge the credit card stated above in the amounts indicated on this form. In addition, I authorize The Crow's Nest to charge the credit card stated above for the balance of event charges upon conclusion of our event, unless alternate arrangements are made.

Cardholder Signature: _____

Date: _____