



## BANQUETS & SPECIAL EVENTS 2011

### Buster's Beach House Seaport Village

807 West Harbor Drive

San Diego, CA 92101

Thank you for your interest in holding your upcoming special event at Buster's Beach House, in beautiful Seaport Village, in downtown San Diego. Buster's is the perfect place for planning your next corporate event, private party or special occasion event. We provide full service professional event planning and management, three spacious indoor private banquet rooms for all occasions, International and island-style cuisine from around the world, as well as local favorites, and attentive, friendly, and professional "Aloha" service.

We offer private banquet facilities for any type of function you may be planning including Corporate Events, Breakfasts, Luncheons, Dinners, Cocktail Parties, Meetings, Birthday & Anniversary Parties, Wedding Receptions & Rehearsal Dinners, Bridal & Baby Showers, and more. We also specialize in full Restaurant "Buyouts". Parking is validated for three hours, and we are within walking distance to many major downtown hotels including the Manchester Grand Hyatt, the San Diego Marriott Hotel & Marina, the Embassy Suites and the Hilton Bayfront, as well as the San Diego Convention Center, the historic Gaslamp District and Petco Park.

#### **"The Beach Loft" Banquet Room:**

- Our upstairs private and most spacious banquet room will seat up to 80 guests maximum, or
- Reception/assembly capacity up to 125 guests, cocktail party style (without full seating).
- Dinner, Lunch and Breakfast Buffets, Appetizer Buffets, or Plated Dinners, Luncheons and Breakfasts.
- A private bar is available, which can be staffed with a personal private bartender, upon request.
- Spectacular, 180 degree panoramic, waterfront views of the San Diego Bay, the Coronado Bay Bridge, the San Diego Marriott Marina and Embarcadero Park North and South, with windows on three sides.
- The room includes a huge brick fireplace, high vaulted ceilings, and AV equipment available for rental.

#### **"Surf Room" Banquet Room:**

- A cozy private banquet room with a fireplace overlooking the waterfront promenade, the San Diego Bay and the San Diego Marriott Marina, with the Coronado Bay Bridge in the background.
- Seated capacity for a Breakfast, Luncheon or Dinner is up to 36 guests maximum.
- Reception/assembly capacity is up to 45 guests, cocktail party style (without full seating).
- Plated Dinners, Luncheons and Breakfasts, or Appetizer Buffets.

#### **"Cabana Room" Banquet Room:**

- Our smallest, most intimate private dining room.
- Seated capacity for a Breakfast, Luncheon or Dinner is up to 28 guests maximum.
- Overlooks the quaint Seaport Village shops and the East Plaza Gazebo, with shuttered doors that close for privacy. Perfect for an intimate meal or meeting.
- Reception/assembly capacity is up to 30 guests, cocktail party style (without full seating).
- Plated Dinners, Luncheons and Breakfasts, or Appetizer Buffets.

#### **Private Restaurant "Buy Outs" - (our specialty):**

- For large groups, reserve privately all or part of the entire restaurant, patios, banquet spaces, bars and lounges for your corporate or private function.
- Custom menu packages are based on your individual needs, and custom priced accordingly.
- Seated capacity up to 250 guests. Reception/assembly capacity, cocktail party style, up to 350 guests.

*For more information, to check a date for availability, or to book your event, please contact:*

**Ingrid Fauteux, Director of Special Events Phone: (619) 723-0075 e-mail: alohaingrid@aol.com**

*Fax: (760) 566-3014 website: [www.bustersbeachhouse.com](http://www.bustersbeachhouse.com)*

*We are on Facebook! Look for "Aloha Ingrid" and "Buster's Beach House Seaport Village"*



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Buster's Beach House Seaport Village is owned and operated by Aloha Restaurants, Inc.

**Our Mission Statement:**

To provide the development and support of management and personnel; to express "Aloha Spirit" in every aspect of our business; to respect and value our guests and employees; to provide warmest wishes for good food, good friends and good times; to consistently deliver results "giving our guests more than they expect".



# BUYOUT BUSTER'S !!!

*Plan your next unique Special Event with an unforgettable Aloha Spirit and Atmosphere, on the waterfront of the beautiful San Diego Bay !!!*

A "Buyout" is when the entire restaurant is rented out privately for your Special Event only, and we will be closed to the public.

## Capacity:

- Seated - up to 250 Guests
- Reception "Assembly" Style - up to 350 Guests
- Available for any type of event, Corporate or personal

## Custom Menu Creation:

- Appetizers served Buffet Style, Tray-Passed or Stations
- Luncheon or Dinner Buffets, with beautiful Luau-Style decor
- Dessert Buffets & Stations
- Customized Bar & Beverage packages

## Enhance your Special Event

- Décor Additions, Entertainment,
- Theme Parties, Live Bands or Disc Jockeys, Casino Night,
- Ice Sculptures & Ice Drink Luges,
- and many other fun, unique and special options are available

*Complimentary Simulated Silk Leis included!  
Our staff will "Lei" your guests upon arrival!*

For more information, pricing and availability for the date of your event:

### *Contact:*

Ingrid Fauteux, Director of Special Events

Phone: (619) 723-0075

e-mail: [alohaingrid@aol.com](mailto:alohaingrid@aol.com)

Fax: (760) 566-3014

We are on Facebook! Look for "Aloha Ingrid" and "Buster's Beach House Seaport Village"



## DINNER BANQUET MENU, PLATED

Please choose up to three (3) entrees for your guests to choose from.  
A confirmed guest and entree count is required in advance.  
Includes Rolls & Butter, Coffee, Decaf, Tea and Soft Drinks.

### START WITH A SALAD:

(Please choose one for the entire party)

#### **Zuma Beach Mixed Green Salad**

Field greens, shredded carrots, red onions and cherry tomatoes, tossed with balsamic vinaigrette dressing....\$4.95

#### **Caesar Salad**

Fresh romaine lettuce, "longboard" croutons, shredded parmesan cheese, tossed with zesty Caesar dressing..\$4.95

#### **Fresh Spinach Salad**

Crumbled gorgonzola, candied walnuts and fresh raspberries, tossed with raspberry vinaigrette dressing.....\$4.95

### DINNER ENTREE SELECTIONS:

#### CHICKEN:

**Macadamia Nut Crusted Chicken, one of Buster's Favorites!**.....\$20.95

A tender, boneless, skinless breast of chicken, coated with panko breading and macadamia nuts, grilled lightly and served with soy ginger glaze, Hawaiian chutney, garlic mashed potatoes & fresh vegetables.

**Jamaican Jerk Chicken**.....\$20.95

Oven-roasted half chicken, marinated in Buster's special jerk spices.

Served with mango pineapple salsa, jasmine coconut rice & fresh vegetables.

#### PORK:

**Hawaiian Pork Luau, our House Signature Entree**.....\$21.95

Succulent marinated, slightly sweet 'n' tangy pork, slow-cooked for seven hours in banana leaves with pineapples and spices. Served with Hawaiian chutney, jasmine coconut rice & fresh vegetables.

**Balinese Baby-Back Ribs**.....**Full Rack** \$25.95.....**Half Rack** \$20.95

Tender baby-back ribs, glazed with tamarind citrus BBQ sauce.

Served with jasmine coconut rice & fresh vegetables.

#### SEAFOOD:

**Fresh Grilled Atlantic Salmon**.....\$26.95

Grilled to perfection, and adorned with the Chef's special sauce of the day.

Served with jasmine coconut rice & fresh vegetables.

**Tempura of Coconut Shrimp**.....\$21.95

Five large prawns, coated with tempura coconut batter, lightly fried, and served with a zesty orange marmalade sauce and mango pineapple salsa. Served with Zen twice-fried rice & fresh vegetables.

**Shrimp Scampi Style**.....\$26.95

Eight large shrimp sautéed scampi style in garlic, lemon and butter.

Served with jasmine coconut rice & fresh vegetables.

**Buster's Paella**.....\$25.95

Buster's version of the classic dish! Catalan saffron rice, garnished with shrimp, clams, spicy sausage, jerk chicken, scallops, roasted peppers, celery, onions, and traditional spices.

**Wok Seared Scallops**.....\$23.95

Large scallops cooked in a curry coconut sauce and lemon grass.

Served with jasmine coconut rice & shitake mushrooms.



## DINNER BANQUET MENU, PLATED (CONTINUED)

### DINNER ENTREE SELECTIONS (continued)

#### *BEEF:*

**Prime Rib of Beef**.....16 oz. \$25.95.....14 oz. \$23.95.....10 oz. \$21.95  
A tender slice of slow-roasted USDA Choice Prime Rib of Beef, cooked medium to medium rare.  
Served with creamed horseradish, garlic mashed potatoes & fresh vegetables.

**New York Steak**.....\$29.95  
A broiled 14 oz. USDA steak, cooked medium, and topped with garlic butter.  
Served with garlic mashed potatoes & fresh vegetables.

#### *SURF 'N' TURF COMBOS:*

**Prime Rib & Tempura of Coconut Shrimp**.....\$31.95  
A tender 10 oz. slice of slow-roasted USDA Choice Prime Rib of Beef, cooked medium to medium rare,  
with three large Tempura of Coconut Shrimp. Served with jasmine coconut rice & fresh vegetables.

**Prime Rib & Shrimp Scampi Style**.....\$34.95  
A tender 10 oz. slice of slow-roasted USDA Choice Prime Rib of Beef, cooked medium to medium rare,  
with five large shrimp scampi style. Served with garlic mashed potatoes & fresh vegetables.

**Teriyaki Flat Iron Steak & Tempura of Coconut Shrimp**.....\$27.95  
A tender 8 oz. flat iron steak marinated in teriyaki sauce, then broiled to medium temperature,  
with three large Tempura of Coconut Shrimp. Served with jasmine coconut rice & fresh vegetables.

**Teriyaki Flat Iron Steak & Shrimp Scampi Style**.....\$30.95  
A tender 8 oz. flat iron steak marinated in teriyaki sauce, then broiled to medium temperature,  
with five large shrimp sautéed scampi style. Served with jasmine coconut rice & fresh vegetables.

#### *PASTA / NOODLES:*

**Capri at Sunset Pasta**.....with Shrimp \$22.95.....with Chicken \$20.95.....Vegetarian \$19.95  
Fusilli pasta in a roasted garlic and basil cream sauce with California fresh vegetables, sun-dried tomatoes,  
artichoke hearts and eggplant. Sprinkled with freshly shredded parmesan cheese.

**Pad Thai Spicy Wok Fried Noodles**.....with Shrimp \$22.95.....with Chicken \$20.95.....Vegetarian \$19.95  
Thai noodles and stir fried Asian vegetables in a spicy Thai peanut sauce.

**Green Room Penne Pasta**.....with Shrimp \$22.95.....with Chicken \$20.95.....Vegetarian \$19.95  
Penne pasta, grilled peppers, zucchini, Portobello mushrooms, and eggplant tossed with a fresh basil pesto sauce.

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.  
Prices and menus are subject to change without notice. Dinner is served after 4:00 p.m. each evening.  
Upon request, a custom menu can be created by our Chef.*



## DINNER BUFFET MENU

Requires a minimum of 25 guests

Includes Rolls and Butter, Coffee, Decaf, Tea and Soft Drinks

Pricing is based on the number of entrees you choose

One Entrée.....	\$28.95 per person
Two Entrées.....	\$32.95 per person
Three Entrées.....	\$36.95 per person
Four Entrees.....	\$40.95 per person

### Entrée Selections:

- **Macadamia Nut Crusted Chicken Breast** served with soy ginger glaze & Hawaiian chutney
- **Jamaican Jerk Chicken Breast** served with mango pineapple salsa
- **Hawaiian Pork Luau** served with Hawaiian chutney
- **Balinese Baby Back Pork Ribs** with tamarind citrus BBQ sauce
- **Fresh Grilled Salmon** with the Chef's special sauce
- **Buster's Paella** with saffron rice, shrimp, clams, spicy sausage, jerk chicken, scallops, fresh vegetables and spices
- **Capri at Sunset Fusilli Pasta** with roasted garlic & basil cream sauce and fresh vegetables  
Choose from: vegetarian, with chicken, or with shrimp
- **Pad Thai Wok-Fried Spicy Noodles** with stir-fried Asian vegetables in spicy Thai peanut sauce  
Choose from: vegetarian, with chicken, or with shrimp
- **Green Room Penne Pasta** with fresh basil pesto sauce and fresh vegetables  
Choose from: vegetarian, with chicken, or with shrimp

### Salad Selections (please choose two):

- **Zuma Beach Mixed Green Salad** with field greens, shredded carrots, red onions and cherry tomatoes, served with balsamic vinaigrette dressing
- **Classic Caesar Salad** with fresh romaine lettuce, "longboard" croutons, and freshly shredded parmesan cheese, served with zesty Caesar dressing
- **Cozumel Fresh Spinach Salad** with crumbled gorgonzola cheese, candied walnuts and fresh raspberries, served with raspberry vinaigrette dressing
- **Big Kahuna's Fresh Asian Vegetable Salad** with mango pineapple salsa, rice noodles and sesame ginger vinaigrette dressing
- **Maui Macaroni Salad** Buster's Hawaiian version of the classic
- **Polynesian Potato Salad**
- **Fresh Fruit Salad** a fresh selection of pineapple, melons, berries & kiwi by seasonal availability

### Accompaniment Selections (please choose two):

- **Jasmine Coconut Rice**
- **Zen Twice-Fried Rice** with rock shrimp, ham, vegetables and egg
- **Garlic Mashed Potatoes**
- **Roasted New Potatoes** with Buster's seasoning
- **California Grilled Fresh Vegetables** red & green bell peppers, eggplant, zucchini & squashes
- **Asian Style Stir-Fried Vegetables** Chinese long beans, bok choy, broccoli, carrots & peppers
- **Buttered Fusilli Pasta** with fresh parsley, and freshly shredded parmesan cheese

*Additional salads or accompaniments may be added to your Dinner Buffet for \$2.95 per person each*

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.  
Prices and menus are subject to change without notice. Leftover buffet food may not be taken to go.  
Dinner is served after 4:00 p.m. each evening. Upon request, a custom menu can be created by our Chef.*



**SPECIALTY STATIONS for your DINNER BUFFET:**

(To be ordered as a supplement to the Dinner Buffet)

**\* CHEF'S CARVING STATION \***

(A \$50.00 Chef's Carver Fee will apply)

**USDA Choice Prime Rib of Beef** (8 oz. slices).....add \$11.95 per person  
- Served with Au Jus, creamy & straight horseradish

**Oven Roasted Breast of Turkey**.....add \$7.95 per person

**Baked Honey Glazed Ham**.....add \$6.95 per person

**Roast Beef**.....add \$6.95 per person

**\* PASTA STATION \***

(A \$50.00 Chef's Attendant Fee will apply)

*"Pasta prepared fresh to order"*

**Fusilli & Penne Pastas**  
**Garlic Cream Sauce, Fresh Basil Pesto Sauce & Pomodoro Sauce**  
**Chef's Selection of Assorted Fresh Vegetables**  
**Freshly Shredded Parmesan Cheese**

\$9.95 per person

**with Bay Shrimp**...add \$1.00 per person

**with Chicken**...add \$1.00 per person

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## LUNCHEON BANQUET MENU, PLATED SANDWICHES & SALADS

Please choose up to three (3) entrees for your guests to choose from.

A confirmed guest and entree count is required in advance.

Includes Coffee, Decaf, Tea and Soft Drinks. Salads and Entrees are served with rolls & butter.

### SANDWICHES:

- Pork Luau Sandwich**.....\$14.50  
Succulent marinated, slightly sweet'n'tangy pork slow-cooked seven hours in banana leaves, pineapples and spices, served topped with caramelized onions, grilled pineapple and Maui chutney on toasted Bolillo bread. Served with French fries & island slaw.
- Los Cabos Chicken Sandwich**.....\$14.50  
Adobo grilled chicken breast with chipotle spread, avocado, jalapeno jack cheese, roasted peppers, grilled onions, salsa cruda, served on a Bolillo Roll. Served with French fries & island slaw.
- Buster's Beach Club Sandwich**.....\$14.50  
Grilled chicken breast, lettuce & tomato, mayonnaise and crisp bacon on toasted sourdough bread. Served with French fries & island slaw.
- Baja Wrap**.....\$13.95  
Caesar salad wrapped with jerk chicken, chopped romaine lettuce, zesty Caesar dressing and parmesan cheese, rolled up in a sun dried tomato tortilla. Served with French fries and island slaw. Add avocado for \$1.00.
- Barbados Crab Cake Sandwich**.....\$16.95  
Two jerk seasoned and Creole crunch breaded crab cakes, served on grilled sourdough bread with crisp lettuce, sliced fresh tomato, red onion and citrus tartar sauce, served with French fries and island slaw.
- Gidget's Own Vegetable Wrap**.....\$13.50  
Sliced Portobello mushrooms, Roma tomato slices, avocado, red onions and pea sprouts, with cream cheese and Provencal ranch spread, served in a sundried tomato tortilla. Served with French fries and island slaw.
- Prime Rib French Dip**.....\$15.95  
Sliced prime rib of beef on a Bolillo Roll, topped with melted cheese, and served with au jus for dipping. Served with French fries & island slaw.
- Big Beach Burger (1/2 lb)**.....\$12.95  
Fresh ground beef patty, cooked medium to medium well, and served with crisp lettuce, fresh tomato, red onions & Thousand Island dressing. Served with French fries & Buster's island slaw. Add cheese, bacon or avocado for \$1.00 each. (A veggie burger patty may be substituted upon advanced request)

### SALADS:

- Cozumel Prawns Fresh Spinach Salad**.....\$19.50  
Charbroiled prawns, fresh spinach, candied walnuts, fresh raspberries and crumbled Gorgonzola cheese, tossed with raspberry vinaigrette dressing.
- Ahi Tuna "Nicoise" Salad**.....\$20.50  
Seared rare Ahi tuna, on field greens, with Kalamata olives, Roma tomatoes, green beans, red potatoes and fresh vegetables, tossed with Balsamic vinaigrette dressing.
- Big Kahuna's Asian Chicken Salad** .....\$17.50  
Asian vegetables, marinated grilled breast of chicken, mango pineapple salsa, tossed with sesame ginger vinaigrette dressing, and topped with crisp rice noodles.



## LUNCHEON BANQUET MENU (CONTINUED), PLATED LUNCH ENTREES

### START WITH A SALAD:

(Please choose one for the entire party)

#### **Zuma Beach Mixed Green Salad**

Field greens, shredded carrots, red onions and cherry tomatoes, tossed with balsamic vinaigrette dressing....\$4.95

#### **Caesar Salad**

Fresh romaine lettuce, "longboard" croutons, shredded parmesan cheese, tossed with zesty Caesar dressing..\$4.95

#### **Fresh Spinach Salad**

Crumbled gorgonzola, candied walnuts and fresh raspberries, tossed with raspberry vinaigrette dressing.....\$4.95

### LUNCH ENTREES SELECTIONS:

**Hawaiian Rice Bowl**.....\$16.95

White rice steamed with coconut, topped with soy ginger glazed chicken and wok-fried Asian vegetables.

**Macadamia Nut Crusted Chicken, one of Buster's Favorites!**.....\$20.50

A tender, boneless, skinless breast of chicken, coated with panko breading and macadamia nuts, grilled lightly and served with soy ginger glaze, Hawaiian chutney, garlic mashed potatoes & fresh vegetables.

**Hawaiian Pork Luau, our House Signature Entree**.....\$21.50

Succulent marinated, slightly sweet 'n' tangy pork, slow-cooked for seven hours in banana leaves with pineapples and spices. Served with Hawaiian chutney, jasmine coconut rice & fresh vegetables.

**Fresh Grilled Atlantic Salmon**.....\$20.95

Grilled to perfection, and adorned with the Chef's special sauce of the day.  
Served with jasmine coconut rice & fresh vegetables.

**Fish & Chips**.....\$19.95

Alaskan halibut dipped in beer batter and lightly fried, served with citrus tartar sauce and French fries.

**Tempura of Coconut Shrimp**.....\$20.95

Five large prawns, coated with tempura coconut batter, lightly fried, and served with a zesty orange marmalade sauce and mango pineapple salsa. Served with Zen twice-fried rice & fresh vegetables.

**Capri at Sunset Pasta**.....**with Shrimp** \$22.95.....**with Chicken** \$20.95.....**Vegetarian** \$19.50

Fusilli pasta in a roasted garlic and basil cream sauce with California fresh vegetables, sun-dried tomatoes, artichoke hearts and eggplant. Sprinkled with freshly shredded parmesan cheese.

**Pad Thai Spicy Wok Fried Noodles**.....**with Shrimp** \$22.95.....**with Chicken** \$20.95.....**Vegetarian** \$19.50

Thai noodles and stir fried Asian vegetables in a spicy Thai peanut sauce.

**Green Room Penne Pasta**.....**with Shrimp** \$22.95.....**with Chicken** \$20.95.....**Vegetarian** \$19.50

Penne pasta, grilled peppers, zucchini, Portobello mushrooms, and eggplant tossed with a fresh basil pesto sauce.

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.  
Prices and menus are subject to change without notice. Lunch is served between 11:00 a.m. and 4:00 p.m. each day.  
Upon request, a custom menu can be created by our Chef.*



## LUNCHEON BUFFET MENU

Requires a minimum of 25 guests

Includes Rolls and Butter, Coffee, Decaf, Tea and Soft Drinks

Pricing is based on the number of entrees you choose

One Entrée.....	\$18.95 per person
Two Entrées.....	\$20.95 per person
Three Entrées.....	\$22.95 per person
Four Entrees.....	\$24.95 per person

### Entrée Selections:

- **Macadamia Nut Crusted Chicken Breast** served with soy ginger glaze & Hawaiian chutney
- **Jamaican Jerk Chicken Breast** served with mango pineapple salsa
- **Hawaiian Pork Luau** served with Hawaiian chutney
- **Balinese Baby Back Pork Ribs** with tamarind citrus BBQ sauce
- **Fresh Grilled Salmon** with the Chef's special sauce
- **Buster's Paella** with saffron rice, shrimp, clams, spicy sausage, jerk chicken, scallops, fresh vegetables and spices
- **Capri at Sunset Fusilli Pasta** with roasted garlic & basil cream sauce and fresh vegetables  
Choose from: vegetarian, with chicken, or with shrimp
- **Pad Thai Wok-Fried Spicy Noodles** with stir-fried Asian vegetables in spicy Thai peanut sauce  
Choose from: vegetarian, with chicken, or with shrimp
- **Green Room Penne Pasta** with fresh basil pesto sauce and fresh vegetables  
Choose from: vegetarian, with chicken, or with shrimp

### Salad Selections (please choose one):

- **Zuma Beach Mixed Green Salad** with field greens, shredded carrots, red onions and cherry tomatoes, served with balsamic vinaigrette dressing
- **Classic Caesar Salad** with fresh romaine lettuce, "longboard" croutons, and freshly shredded parmesan cheese, served with zesty Caesar dressing
- **Cozumel Fresh Spinach Salad** with crumbled gorgonzola cheese, candied walnuts and fresh raspberries, served with raspberry vinaigrette dressing
- **Big Kahuna's Fresh Asian Vegetable Salad** with mango pineapple salsa, rice noodles and sesame ginger vinaigrette dressing
- **Maui Macaroni Salad** Buster's Hawaiian version of the classic
- **Polynesian Potato Salad**
- **Fresh Fruit Salad** a fresh selection of pineapple, melons, berries & kiwi by seasonal availability

### Accompaniment Selections (please choose two):

- **Jasmine Coconut Rice**
- **Zen Twice-Fried Rice** with rock shrimp, ham, vegetables and egg
- **Garlic Mashed Potatoes**
- **Roasted New Potatoes** with Buster's seasoning
- **California Grilled Fresh Vegetables** red & green bell peppers, eggplant, zucchini & squashes
- **Asian Style Stir-Fried Vegetables** Chinese long beans, bok choy, broccoli, carrots & peppers
- **Buttered Fusilli Pasta** with fresh parsley, and freshly shredded parmesan cheese

***Additional salads or accompaniments may be added to your Dinner Buffet for \$2.95 per person each***

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.*

*Prices and menus are subject to change without notice. Leftover buffet food may not be taken to go.*

*Lunch is served between 11:00 a.m. and 4:00 p.m. each day. Upon request, a custom menu can be created by our Chef.*



## BREAKFAST BANQUET MENU, PLATED

Please choose up to three (3) entrees for your guests to choose from.

A confirmed guest and entree count is required in advance.

Includes Coffee, Decaf and Tea.

<b>Dawn Patrol</b> .....	\$12.95
Two scrambled eggs with your choice of ham, bacon or sausage (please choose one to be served to all of your guests). Served with Buster's potatoes and a freshly baked muffin.	
<b>Santa Cruz Skillet</b> .....	\$12.95
Bacon, sausage and onion scrambled with two eggs and topped with cheddar cheese, tomatoes, green onions and sour cream, served over Buster's potatoes. Served with a freshly baked muffin.	
<b>Baja K38 Skillet</b> .....	\$13.95
Three scrambled eggs with tortillas, avocado, chorizo sausage, tomatoes, peppers and onions, topped with ranchero sauce and melted cheddar cheese. Served with a freshly baked muffin.	
<b>Surfari Skillet</b> .....	\$13.95
Buster's favorite veggie skillet. Three eggs with fresh broccoli, mushrooms, peppers, onions, spinach and jack cheese, served over Buster's potatoes. Served with a freshly baked muffin.	
<b>Todo Loco Pipeline</b> .....	\$12.95
A giant flour tortilla filled with scrambled eggs, ranchero sauce and cheddar cheese, topped with guacamole, sour cream and salsa. Served with Buster's potatoes and a freshly baked muffin.	
<b>Prime Rib Hash &amp; Eggs</b> .....	\$13.95
Prime rib hash, served with two scrambled eggs, Buster's potatoes and a freshly baked muffin.	
<b>New York Steak &amp; Eggs</b> .....	\$20.95
A tender 7 oz. USDA Choice New York Steak, cooked Medium, served with two scrambled eggs, Buster's potatoes and a freshly baked muffin.	
<b>Down -Island French Toast</b> .....	\$11.95
Hawaiian bread dipped in cinnamon ginger batter, grilled to golden brown, and topped with a sliced fresh banana and toasted coconut.	
<b>Buster's Full Stack of Pancakes</b> .....	\$9.95
Served with maple syrup and butter.	
<b>Full Stack of Pancakes with Fresh Banana Slices</b> .....	\$11.50
Served with maple syrup and butter.	
<b>Belgian Waffle</b> .....	\$10.50
Served with maple syrup and butter.	
<b>Belgian Waffle with Fresh Fruit</b> .....	\$11.50
Choose from fresh blueberries, strawberries or banana & shredded coconut	
<b>Tropical Sunrise "Continental Breakfast"</b> .....	\$11.95
Fresh fruit, toasted coconut granola, non-fat yogurt and a freshly baked muffin.	

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.*

*Prices and menus are subject to change without notice. Breakfast hours are between 8:00 a.m. and 11:00 a.m. each day.*

*An "open early fee" will apply to request an earlier Breakfast. Upon request, a custom menu can be created by our Chef.*



## BREAKFAST BUFFET MENU

Requires a minimum of 25 guests  
Includes Coffee, Decaf and Tea

**Tropical Sunrise "Continental Breakfast" Buffet**.....\$11.95  
Assorted freshly baked muffins, fresh fruit salad, toasted coconut granola and non-fat yogurt.

### **J'maica Your Own Breakfast Buffet:**

Served with fresh fruit salad, and freshly baked muffins & butter.

1 entree + 2 accompaniments.....\$12.95  
2 entrees + 2 accompaniments.....\$14.95  
2 entrees + 3 accompaniments.....\$16.95  
2 entrees + 4 accompaniments.....\$18.95

Choose from the following selections to create your own customized breakfast buffet:

#### **Entrees:**

Scrambled Eggs  
Pancakes with syrup & butter  
Waffles with syrup & butter  
French Toast with syrup,  
butter & powdered sugar

#### **Accompaniments:**

Bacon  
Sausage  
Ham  
Prime Rib Hash  
Buster's Potatoes  
Hash Browns  
Sliced Tomatoes  
Cottage Cheese  
Cottage Cheese Blintzes  
Non-Fat Yogurt  
Toasted Coconut Granola  
Additional accompaniments...add \$2.00 per person each

**Omelet Station** with everything you can think of to choose from.....add \$4.95 per person  
Omelets made fresh to order. (A \$50.00 Chef's Attendant Fee will apply)

**Eggs Benedict** with Canadian bacon, poached eggs & Hollandaise sauce...add \$3.95 per person

## **BREAKFAST BEVERAGES:**

Pitchers of Juice.....\$15.00  
(Each pitcher serves approximately five large juice glasses)  
Large Glass of Juice.....\$4.25  
Orange, tomato, apple, grapefruit, cranberry, V-8, or "POG" (passion fruit-orange-guava).

### **SPICE IT UP!!! MORNING BEVERAGES WITH A KICK:**

Buster's Mo' Better Bloody Mary.....\$9.00  
Mimosas.....\$8.00  
William Wycliff, Sparkling Wine.....\$6.50 glass.....\$18.00 bottle  
J. Roger Brut, Sparkling Wine....\$8.25 split bottle....\$28.00 bottle

**COOL IT DOWN...VIRGIN ISLANDS...NON-ALCOHOLIC SMOOTHIES**.....\$7.00

**Banana Rama** Sliced fresh banana, peach, pear & pineapple nectars & vanilla non-fat yogurt  
**Very Berry Kool** Strawberry, raspberry & boysenberry nectars, apple juice & fresh banana  
**Surfers Boost** Orange & apple juice, with guava, mango & pineapple nectars, & vanilla non-fat yogurt.

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.  
Prices and menus are subject to change without notice. Breakfast hours are between 8:00 a.m. and 11:00 a.m. each day.  
An "open early fee" will apply to request an earlier Breakfast. Upon request, a custom menu can be created by our Chef.*



## **BANQUET SUNDAY BUFFET CHAMPAGNE BRUNCH**

On Sundays, the upstairs Beach Loft may be reserved privately for your Special Event, with a food & beverage minimum.

All menu selections are the "Chef's Choice".

Includes Soft Drinks, Coffee, Decaf, Tea and Champagne.

### **SPECIALTY ITEMS:**

**WAFFLES & PANCAKES:** Syrups, strawberry topping, whipped cream & whipped butter

**OMELET STATION:** (Made to order) Chopped bacon, ham, bay shrimp, sausage, tomatoes, bell peppers, onions, spinach & broccoli, cheeses

**PASTA STATION:** (Made to order) Fusilli & penne pastas, Pomodoro sauce & pesto sauce, Chef's selection of fresh vegetables, bay shrimp, freshly shredded parmesan cheese & garlic bread.

**CARVING STATION:** Oven roasted turkey, honey baked ham & roast beef with au jus and creamy horseradish

*(One \$50.00 Chef's Attendant Fee will apply for the Carver/Omelet/Pasta Station)*

### **HOT ENTRÉES & SIDE DISHES:**

Eggs Benedict with Hollandaise sauce, bacon & sausage, steamed clams and black mussels in a garlic white wine sauce, fresh grilled salmon with caper cream sauce & lemons, pork chili verde, hot chicken wings, jerk chicken breast, biscuits & gravy, cottage cheese blintzes, soup of the day, corn tortillas, Buster's potatoes, garlic mashed potatoes, jasmine coconut rice.

### **SALAD, DESSERT & BREAD STATION:**

Fresh fruit salad, mixed spring green salad with chopped tomatoes carrots & red onions, iceberg lettuce salad, Ranch & balsamic vinaigrette dressings, krab salad, fusilli pasta with ham salad, fresh vegetables platter, peel and eat shrimp with cocktail sauce & lemons, fish ceviche with tri-color tortilla chips, assorted mini gourmet cakes & desserts, brownies, chocolate chip cookies, tropical fruit tarts, sweet cream cheese filled churros, mini muffins with butter, assorted Danish, Crème Brûlée.

**Pitchers of Juice...\$15.00 each**

Orange, Cranberry, Grapefruit, Apple, Tomato, V-8 and "POG" (Passion-Orange-Guava)

### **PRICE**

**Adults...\$23.95**

**Children (age 4 – 10 years)...\$12.95**

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax..*

*Prices and menu items are subject to change without notice. Leftover buffet food may not be taken to go.*

*The Surf Room and the Cabana Room may also be reserved privately for a Sunday Brunch; however, the Buffet will be located up the stairs in the Beach Loft. Upon request, a Private Saturday Buffet Champagne Brunch can be arranged, as well, for a possible additional charge and/or with a Food & Beverage minimum.*



## APPETIZERS BANQUET MENU

All items can be served buffet style; some items can be tray-passed by our servers upon request  
 Pricing and portion sizes are for 40 pieces, or designed to serve 20 guests per order  
 Beverages are not included with appetizers menus.

### *SOUTH OF THE BORDER*

<b>Prime Rib Rolled Tacos</b> .....	\$130.00
Topped with Shredded Cheese & Lettuce. Served with fresh salsa cruda, sour cream and guacamole on the side.	
<b>Baja Quesadillas</b>	
Red chili tortillas filled with jalapeno pepper-jack cheese and your choice of filling. Served with fresh salsa cruda	
with <b>Jamaican Jerk Chicken</b> ...	\$80.00
with <b>Grilled Steak</b> ...	\$85.00
with <b>Lobster</b> ...	\$90.00
with <b>Grilled Shrimp</b> ...	\$105.00
with <b>Cheese only</b> ...	\$75.00
<b>New World &amp; Tortilla Chips</b> .....	\$55.00
Tri-colored tortilla chips and Terra veggie chips. Served with fresh salsa cruda	
<b>Fresh Rip-Tide Guacamole</b> .....	\$30.00 per bowl
<b>Sour Cream</b> .....	\$25.00 per bowl

### *CHICKEN*

<b>Wiki-Wiki Chicken Fingers</b> .....	\$65.00
Fresh chicken tenders, lightly fried, and served with Ranch dip or BBQ sauce	
<b>Jamaican Voodoo Chicken Skewers</b> .....	\$55.00
Marinated in jerk seasoning, and served with mango pineapple salsa & Creole sauce	
<b>Teriyaki Glazed Chicken Skewers</b> .....	\$75.00
Marinated in teriyaki, grilled and served with mango pineapple salsa	
<b>Fiery Fiji Hot Buffalo Chicken Wings</b> .....	\$55.00
Tossed in spicy Buffalo wing sauce. Served with celery sticks and Ranch Dip	

### *BEEF*

<b>Teriyaki Beef Skewers</b> .....	\$120.00
Tender beef marinated in teriyaki sauce and skewered with pineapple, onions and peppers.	
<b>Mexican Style Meatballs ("Albondigas")</b> .....	\$85.00
Hand-made, with beef, rice, oregano, cilantro, garlic, and spices. Served in a Pomodoro sauce.	
<b>BBQ Beef Meatballs</b> .....	\$85.00

### *SLIDERS*

<b>Beef Burger Sliders</b> .....	\$100.00
Mini burgers topped with cheddar cheese served on toasted mini buns	
<b>Spicy Buffalo Chicken Sliders</b> .....	\$100.00
Crispy, golden deep-fried chicken burgers tossed with buffalo wing sauce served on toasted mini-buns	

### *SEAFOOD - HOT*

<b>Tempura of Coconut Shrimp</b> .....	\$115.00
Served with mango pineapple salsa & orange marmalade sauce	
<b>Mini Barbados Crab Cakes</b> .....	\$85.00
Served with mango pineapple salsa & Creole sauce	
<b>Dungeness Crab Stuffed Mushrooms Caps</b> .....	\$80.00
Stuffed with crabmeat and topped with melted cheese	
<b>Bacon Wrapped Jumbo Scallops</b> .....	\$95.00
Baked in the oven until the scallop is tender and the bacon is crispy	
<b>Tiger Shrimp Wrapped in Rice Paper</b> .....	\$105.00
Served with a sweet chili sauce for dipping	
<b>Manila Steamers</b> .....	\$120.00
Steamed Manila Clams in a garlic white wine sauce & fresh parsley	



## APPETIZERS BANQUET MENU (CONTINUED)

### SEAFOOD - COLD

<b>Chilled Jumbo Prawns Platter</b> .....	\$115.00
Served with cocktail sauce & lemons	
<b>Seared Ahi Tuna</b> .....	\$110.00
Sushi grade tuna, served ruby rare with pickled ginger, wasabi & soy sauce	
<b>California Rolls</b> .....	\$75.00
Served with soy sauce and wasabi	

### WARM & COLD CHEESES, DIPS & COLD PLATTERS

<b>Baked Brie in Puff Pastry</b> .....	\$70.00
Filled with sun-dried tomato pesto. Served with sliced baguettes.	
<b>Spinach and Artichoke Dip</b> .....	\$85.00
Served with tri-colored tortilla chips & sliced baguettes.	
<b>Bruschetta</b> .....	\$55.00
Sliced, toasted baguettes, topped with fresh diced tomatoes, fresh garlic, fresh basil, olive oil & seasoning	
<b>Fresh Assorted Vegetables Platter</b> .....	\$65.00
Served with Ranch dip	
<b>Assorted Imported &amp; Domestic Cheeses Platter</b> .....	\$80.00
Brie, gorgonzola, Swiss, cheddar & pepper jack, served with assorted crackers	
<b>Fresh Fruit Platter</b> .....	\$70.00
The Chef's selection of the freshest and sweetest fruits based on seasonal availability	
<b>Deli Platter</b> .....	\$95.00
Sliced roast beef, turkey, ham, assorted sliced cheeses, breads & rolls, lettuce, sliced tomatoes, red onions and condiments	
<b>Add a Salad, or two or three</b> .....	\$60.00 each
Choose from: Zuma Beach Mixed Green Salad, Caesar Salad with Longboard Croutons, Cozumel Fresh Spinach Salad, Fresh Fruit Salad, Big Kahuna's Asian Vegetable Salad, Krab Salad, Fusilli Pasta Salad, Maui Macaroni Salad, Polynesian Potato Salad or Island Slaw	

### LONGBOARD PIZZAS

<b>Our Famous Longboard Pizzas</b> .....	\$26.00 each
Two-foot long, surfboard shaped pizzas to serve approximately 8 - 10 guests, sliced as appetizers. Choose from the following:	
<ul style="list-style-type: none"><li>• <b>Mushroom Pepperoni Sausage</b> Cremini mushrooms, pepperoni, Italian sausage, roasted tomato sauce &amp; three cheeses</li><li>• <b>Four Cheese</b> Our blend of Asiago, Provolone, Mozzarella &amp; Fontinella cheeses, with roasted tomato sauce</li><li>• <b>Scorpion Bay "Chicken Wing" Pizza</b> Diced chicken, hot buffalo wing sauce, fresh celery &amp; four cheeses</li><li>• <b>Fresh Tomato "Margherita" Pizza</b> Fresh sliced Roma tomatoes, garlic, fresh basil &amp; four cheeses</li><li>• <b>BBQ Chicken</b> Volcanic BBQ sauce, cilantro, roasted peppers, onions &amp; jalapeno jack cheese</li><li>• <b>Vegetarian</b> Sun-dried tomato pesto, grilled peppers, eggplant, Portobello mushrooms, Kalamata olives, artichokes, zucchini, yellow squash, tomatoes &amp; fresh basil &amp; four cheeses</li><li>• <b>Koele</b> Garlic &amp; basil pesto sauce, fresh artichoke hearts, sun-dried tomatoes &amp; four cheeses</li><li>• <b>Molokai</b> Fresh pineapple, pork luau, sweet onions, roasted tomato sauce &amp; four cheeses</li></ul>	

If ordering Longboard Pizzas as a meal, each two-foot long Pizza will serve approximately 2 - 4 guests.

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Upon request, a custom menu can be created by our Chef. Please note that beverages are not included with appetizers menus.*



## APPETIZER THEMED BANQUET "STATIONS"

Choose one or more themed stations to enhance your appetizers buffet.

Must guarantee a minimum of 25 guests, pricing is per person and will be charged for all guests in attendance.

Appetizer stations should not be substituted for a Luncheon or Dinner Buffet as they are designed as an addition to an Appetizers Buffet, not a full meal, and include appetizer-sized portions.

### Lettuce Wraps Station.....\$5.95 per person

*Make your own lettuce wraps.*

Sautéed chicken with mushrooms, water chestnuts, garlic and rice noodles.

Served with Oriental spicy chili sauce and fresh iceberg lettuce cups.

*Approximately two portions per person.*

### Pasta Station.....\$9.95 per person

*Pasta prepared to order by our Chef's Attendant. (Chef's Attendant Fee of \$50.00 will apply)*

Fusilli & penne pastas, garlic cream sauce, fresh basil pesto sauce & Pomodoro sauce,

Chef's selection of assorted fresh vegetables, freshly shredded parmesan cheese.

**With bay shrimp**...add \$1.00 per person

**With chicken**...add \$1.00 per person

*Approximately 6 oz. per person*

### Deli Sandwich Station.....\$10.75 per person

*Build your own deli sandwiches.*

Sliced roast beef, oven roasted turkey, honey baked ham, assorted sliced cheeses, breads & rolls, lettuce, sliced tomatoes, red onions, mayo & mustard.

**Served with two of Buster's fresh salads:**

Zuma Beach Mixed Green Salad, Caesar Salad with Longboard Croutons,

Cozumel Fresh Spinach Salad, Fresh Fruit Salad, Big Kahuna's Asian Vegetable Salad,

Krab Salad, Fusilli Pasta Salad, Maui Macaroni Salad, Polynesian Potato Salad, Island Slaw.

*Approximately two portions per person.*

### Big Beach Burger Station.....\$11.95 per person

*Build your own hamburger.*

Half pound burger patties, cooked medium to medium well, hamburger buns,

assorted cheeses, lettuce, sliced tomatoes, red onions, mayo & mustard.

(Veggie burger patties may be substituted upon advanced request.)

Served with choice of one: Island Slaw, Maui Macaroni Salad or Polynesian Potato Salad

**Add fresh rip-tide guacamole**...\$30.00 per bowl. **Add crisp bacon**...\$1.00 per piece

*One portion per person.*

### Soft Taco Station.....\$12.95 per person

*Make your own soft tacos.*

Choice of: Carne Asada, Pollo Asada (chicken), or Fried Fish Soft Tacos

- **A combination of two of the above**...\$13.95 per person

- **A combination of all three of the above**...\$14.95 per person

Corn & flour soft taco tortillas, shredded lettuce (shredded cabbage with fish tacos), shredded cheese, diced fresh tomatoes, diced onions, fresh salsa cruda, sour cream, fresh rip-tide guacamole, and jalapenos.

**Add black beans & Mexican rice**...\$2.95 per person

**Add tortilla chips with fresh salsa and rip-tide guacamole**...\$3.95 per person

*Approximately two portions per person.*

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*Upon request, a custom menu can be created by our Chef. Please note that beverages are not included with appetizers menus.*



## DESSERT BANQUET MENU

Add one or more of Buster's favorite delicious desserts to your special event.

(A minimum order of 24 or more pieces or portions apply on items marked with an \* asterisk \*)

- Tahitian Vanilla Bean Crème Brûlée**.....\$3.99  
Garnished with seasonal fresh fruit. A classic in any vacation spot.
- No Ka Oi Pineapple Grind**.....\$4.99  
Buster's version of traditional pineapple upside-down cake, but BETTER!
- Down Island Bread Pudding**.....\$4.99  
Topped with mango, papaya and kiwi compote, with a rum swizzle sauce. You will love it!
- Fruit Fantasia Longboard Dessert Pizza** - one of our House Signature Items!.....\$26.00 each  
Sweet flatbread drizzled with a tropical mango glaze, and raspberry sauce, topped with exotic fresh fruits, berries, bananas, kiwi and toasted coconut, and sprinkled with almond streusel.  
(Each Pizza serves up to 10 guests)
- \* New York Style Cheesecake \***.....\$3.99  
Creamy and smooth, a favorite of Buster's and all his Surfer friends!  
Go wild and add fresh strawberry, blueberry or raspberry topping for an extra....\$1.00 each
- \* Carrot Layer Cake \***.....\$4.99  
Mmmmmmm...moist and delicious with cream cheese icing layers. It's a cool dessert choice.
- \* German Chocolate Cake \***.....\$4.99  
Buster went to Germany once and didn't find any waves, but he loved the cake!
- Jumbo Chocolate Double-Dipped Fresh Strawberries** .....\$2.99 each  
Dipped in decadent white and dark Belgian chocolate.
- Brownies & Chocolate Chip Cookies Platter**.....\$3.00 per person  
Comfort Food! One of each per guest.
- Chef's Selection of Assorted Miniature Cakes & Desserts (served Buffet-style)**.....\$3.99 per person  
YUM!!! Individual sized gourmet mini-cakes such as Carrot, Chocolate Mousse, Strawberry Mousse, Lemon Mousse, Mocha, Black Forest, Amaretto and MORE!!!
- WOW!!! \* Chocolate "Lava-Flow" Fountain \***.....\$4.99 per person  
Served with fresh jumbo strawberries, pineapple, and other assorted fresh fruits, mini cookies and mini brownies for dipping.
- Hot Fudge Sundae Station**.....\$5.99 per person  
Our Chef makes each Sundae custom to your order! Includes Vanilla Ice Cream, Hot Fudge, Mini-Brownies, Mini-Chocolate Chip Cookies, Chopped Nuts, Sprinkles, Maraschino Cherries & Whipped Cream. You know you want one!  
(A \$50.00 Chef's Attendant Fee will apply)

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Upon request, a custom menu can be created by our Chef.*



## **CHILD'S BANQUET MENU**

Designed for children age 4 - 10 years old.  
Includes a kid's cup of milk, soft drink or juice

### ***Lunch or Dinner Menu - 11:00 a.m. to close...\$9.95***

Buster Jr. 1/4 lb. Beach Burger with French Fries

Junior Angler Fish & Chips with French Fries

Wiki-Wiki Chicken Strips with French Fries

Mozzarella Cheese Shorebreak Pizza with Roasted Tomato Sauce

Surfer Swirls Pasta with Butter, Parmesan Cheese or Roasted Tomato Sauce

Grilled Cheese with French Fries

### ***Breakfast Menu - 8:00 a.m. - 11:00 a.m....\$7.95***

Scrambled Eggs with Choice of Ham, Bacon or Sausage

Flat as a Pancake Junior Stack of Pancakes with Berries or Bananas

### ***Child's Buffet price, with Luncheon or Dinner Buffets***

When ordering a Luncheon or Dinner Buffet for your Special Event, the child's price, for children age 4 - 10 years, will be 1/2 of the adult price for the buffet you have chosen. Or, if you prefer, we allow children to order a Child's meal from the above selections, during the appropriate meal period.

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Prices and menus are subject to change without notice.  
Upon request, a custom menu can be created by our Chef.*



## ALCOHOLIC / BAR BEVERAGES

If a bar is requested in the Beach Loft, a personal bartender fee of \$50.00 (per bartender) will apply.

### HOSTED BAR:

One tab is run throughout the function, and the total is added to the final bill. Drinks may be ordered from any drink category and price range available; includes any and all drinks available in the private bar. All drinks ordered are charged for based on actual consumption. If you choose NOT to have a full hosted bar, you may choose to limit and specify which drink categories will be available in your customized bar:

#### ***Super Premium Brands / Full Bar:***

Includes all Super Premium/Top Shelf brand mixed drinks, tropical and blended drinks, imported and domestic bottled beers, super premium, premium, select and house wines, soft drinks, juices and waters. Includes any drinks priced at \$9.75 or less. Charged for based on actual consumption, **OR** pay \$39.00 per person for 3 hours for all guests in party.

#### ***Premium Brands Bar:***

Includes all Premium brand mixed drinks, tropical and blended drinks, imported and domestic bottled beers, premium, select and house wines, soft drinks, juices and waters. Includes any drinks priced at \$9.00 or less. Charged for based on actual consumption, **OR** pay \$36.00 per person for 3 hours for all guests in party.

#### ***Call Brands Bar:***

Includes Call brand mixed drinks, imported and domestic bottled beers, select and house wines, soft drinks, juices and waters. Includes any drinks priced at \$8.00 or less. Charged for based on actual consumption, **OR** pay \$32.00 per person for 3 hours for all guests in party.

#### ***House / Well Brands Bar:***

Includes House/Well brand mixed drinks, imported and domestic bottled beers, house wines, soft drinks, juices and waters. Includes any drinks priced at \$7.00 or less. Charged for based on actual consumption, **OR** pay \$28.00 per person for 3 hours for all guests in party.

#### ***Beer and House Wine Bar:***

Includes imported and domestic bottled beers, house wines, soft drinks, juices and waters. Includes any drinks priced at \$6.50 or less. Charged for based on actual consumption, **OR** pay \$26.00 per person for 3 hours for all guests in party.

### DRINK TICKETS:

Drink tickets may be pre-ordered and provided to your guests during your event:

House Wine, Imported and Domestic Bottled Beer.....	\$6.50 each
Well Drinks, House Wines, Imported and Domestic Bottled Beers.....	\$7.00 each
Call Drinks, Select and House Wines, Imported and Domestic Bottled Beers.....	\$8.00 each
Premium Drinks, Premium, Select and House Wines, Imported and Domestic Bottled Beers.....	\$9.00 each
Super Premium Drinks, Super Premium & Premium Wines, Imported & Domestic Beers.....	\$9.75 each

### NO HOST / CASH BAR:

A full bar is available, and your guests will be charged per drink as it is served to them.

Cash and credit cards are accepted as payment, and guests may run their own tabs.

### BANQUET WINE SELECTION:

Our Banquet Wine List includes a wonderful selection of fine wines and sparkling wines that may be purchased by the bottle to serve at the bar or to pour for your guests tableside. You are welcome to bring in your own wine, sparkling wine or champagne for a \$10.00 corkage fee per .750 ml. bottle, or \$20.00 corkage fee per 1.5 ml. bottle. Please consult our Banquet Wine List for wines by the glass, selection and pricing.

### BANQUET BEER SELECTION (Five of the following beers will be available during your event):

Corona, Corona Light, Heineken, Amstel Light, Sierra Nevada Pale Ale, Pacifico, Newcastle Brown Ale, Negro Modelo, Samuel Adams Lager, Widmer Hefeweizen, Budweiser, Bud Light, Miller Genuine Draft and Michelob Ultra. St. Pauli Girl - (non-alcoholic) - upon request only.

***Import Beers: \$5.50***

***Domestic Beers: \$5.00***

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax. Prices are subject to change without notice. Wristbands may be requested or required for certain events, will be supplied by Buster's, and charged for at a rate of \$20.00 per 50 wristbands. No alcohol may be brought into the restaurant with the exception of bottled and sparkling wines, and Champagne, with the acknowledgment and approval of the Director of Special Events, and applicable corkage fees will be charged.*



## **BANQUET LIQUOR / BAR BRANDS & PRICING**

If you would like to have specific liquor brands and certain drinks available in your private bar, please choose the appropriate bar brand and pricing category which would work best for your Special Event. All brands may not be stocked in the bar, unless you request it. The customary mixers will be available.

### **HOUSE / WELL BRANDS: \$7.00**

GIN: Seagram's  
RUM: Castillo  
VODKA: Seagram's  
TEQUILA: Zavano  
BOURBON WHISKEY: Early Times  
SCOTCH WHISKY: Clan MacGregor  
BRANDY: Christian Brothers

### **CALL BRANDS: \$8.00**

GIN: Beefeater, Bombay  
RUM: Bacardi Silver, Captain Morgan, Malibu, Myers  
VODKA: Absolut, Stolichnaya  
TEQUILA: Cuervo Gold  
WHISKEY: Jack Daniel's, Seagram's 7, Southern Comfort  
BOURBON WHISKEY: Jim Beam  
SCOTCH WHISKEY: Cutty Sark  
IRISH WHISKEY: Jameson  
CANADIAN WHISKEY: Seagram's VO, Canadian Club ("CC")  
LIQUEURS: Bailey's Irish Cream, Frangelico, Goldschlager, Jagermeister, Kahlua, Midori, Tia Maria, Tuaca

### **PREMIUM BRANDS: \$9.00**

GIN: Tanqueray  
RUM: Bacardi 151  
VODKA: Ketel One  
TEQUILA: Cuervo 1800, Sauza Hornitos, Corralejo  
BOURBON WHISKEY: Maker's Mark, Wild Turkey  
SCOTCH WHISKEY: Chivas Regal, Dewars, J & B, Johnnie Walker Red  
CANADIAN WHISKEY: Crown Royal  
COGNAC: B & B  
LIQUEURS: Amaretto DiSaronno, Chambord, Galliano

### **SUPER PREMIUM & TOP SHELF BRANDS: \$9.75 +**

GIN: Bombay Sapphire \$9.75  
RUM: Mount Gay \$9.75  
VODKA: Grey Goose, Belvedere \$9.75  
TEQUILA: Patron Silver, Peligroso Silver \$9.75  
TOP SHELF TEQUILA: Peligroso Reposado, Peligroso Anejo, Don Julio, Patron Gold \$10.75  
WHISKEY: Gentleman Jack \$9.75  
BOURBON WHISKEY: Knob Creek \$9.75  
SCOTCH WHISKEY: Johnnie Walker Black, Glenfiddich, Glenlivet \$9.75  
SINGLE MALT SCOTCH WHISKEY: The Macallan \$10.75  
COGNAC: Courvoisier VS, Hennessy VS \$9.75  
TOP SHELF COGNAC: Remy Martin VSOP \$11.75, Remy 1738 \$14.75  
LIQUEURS: Drambuie, Grand Marnier \$9.75

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## BANQUET WINE LIST

<u>Chardonnay</u>	<u>Glass</u>	<u>Bottle</u>
Hess Select Chardonnay, Monterey, California	\$8.50	\$31.00
Kendall-Jackson Chardonnay, Sonoma, California	\$9.50	\$35.00
Le Crema Chardonnay, Monterey, California (bottle only)		\$45.00

<u>Additional White Wines</u>	<u>Glass</u>	<u>Bottle</u>
Ecco Domani, Pinot Grigio, Italy	\$7.50	\$27.00
Clos Du Bois, Pinot Grigio, Sonoma, California	\$9.50	\$35.00
J. Lohr "Baymist", Riesling, Monterey, California	\$7.50	\$27.00
Angeline Sauvignon Blanc, Russian River, California	\$8.50	\$31.00
Seven Daughters "Winemaker's Blend" White, California	\$9.50	\$35.00
- French Colombard, Chardonnay, Riesling, Symphony, Orange Muscat, Gewürztraminer & Sauvignon Blanc grapes.		

<u>White Zinfandel</u>	<u>Glass</u>	<u>Bottle</u>
Beringer White Zinfandel, Napa Valley, California	\$6.50	\$24.00

<u>Red Wines</u>	<u>Glass</u>	<u>Bottle</u>
Mirassou, Pinot Noir, Modesto, California	\$8.50	\$31.00
Beringer "Founders Estate" Merlot, Napa Valley, California	\$7.50	\$27.00
Blackstone Merlot, Sonoma, California	\$8.50	\$31.00
Yellowtail Shiraz, Australia	\$7.50	\$27.00
Red Rock Malbec, Merced, California	\$8.50	\$31.00
Ravenswood "Vintner's Blend" Zinfandel, Sonoma, California	\$8.50	\$31.00
Folie a'Deux "Ménage a Trois" Red, California	\$9.50	\$35.00
- Zinfandel, Merlot & Cabernet grapes		
Bogle Cabernet Sauvignon, Central Coast, California	\$8.50	\$31.00

<u>Sparkling Wines :</u>	<u>Glass</u>	<u>Bottle</u>
William Wycliff Sparkling Wine	\$6.50	\$18.00
Canella Prosecco, Italy	Split \$8.25	
J. Roget Brut Sparkling Wine, California	Split \$8.25	\$28.00
Roederer Estate Brut, California (bottle only)		\$46.00

### House Wines

Copper Ridge Chardonnay, California  
 Copper Ridge Merlot, California  
 Copper Ridge Cabernet Sauvignon, California

**Glass:** \$6.50      **Bottle:** \$24.00 (.750 ml.)

Prices and Selections are subject to change without notice.  
 A \$10.00 Corkage Charge will apply to any .750 ml. bottles  
 & \$20.00 Corkage Charge will apply to any 1.5 ml. bottles brought in.

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.*

*Prices are subject to change without notice. Wines are subject to availability on hand.*

*Our selection, not all, of the above wines will be available in the banquet bar, unless specifically requested by the Engager.*

*Special wines may be ordered upon request and availability.*



## NON-ALCOHOLIC BEVERAGES

Please note that our Dinner, Luncheon and Breakfast (plated and buffet) Banquet Menus include some non-alcoholic beverages.

Appetizers only and appetizer stations menus do not include non-alcoholic beverages, but you may choose to "host" some or all non-alcoholic beverages, or offer "no-host" non-alcoholic beverages during your event.

Soft Drinks.....	\$3.25
Pink Lemonade.....	\$3.25
Iced Tea.....	\$3.25
Coffee or Decaf.....	\$3.25
Hot Tea.....	\$3.25
Juices.....	\$4.25 large glass...\$15.00 pitcher
Orange, Cranberry, Grapefruit, Apple, Tomato, V-8, "POG" (Passion Fruit-Orange-Guava)	
Bottled Water, Perrier.....	\$4.25
Fruit Smoothies.....	7.00
Virgin "Mocktails".....	7.00

*All of the above prices are subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.*

*Prices and menus are subject to change without notice.*

*Upon request, a custom menu can be created by our Chef.*



**\* ENHANCEMENTS, ENTERTAINMENT & DECOR \***

Enhance your Special Event with optional extra additions to the decor such as specially ordered tablecloths, candles, flowers, party favors or other table or room decorations, or entertainment of any type!  
(All based on availability; pricing may vary)

**\* Candles \*** *These make great souvenirs or giveaways! A minimum order may apply.*

- Glass Votives with Candles (any color) \$2.00 each
- Tropical Themed Candle Tins \$2.00 each
- Resin Bamboo Tea Light Holders \$4.00 each
- Ceramic Coconut Shaped Candles (3 minimum) \$6.00 each
- Seashell Shaped Votive Candle Holders (3 minimum) \$6.00 each
- Glass Floating Candle Bowl \$8.50 each, with Floating Candles (12 minimum) \$1.25 each  
(choose Hibiscus, Orchids or Butterflies)

*If there is something else you may want or need, please ask, and we will find it for you!*

**\* Leis \***

- Simulated Silk ...\$2.00 each
- Fresh Flower Leis ...Market Price

**\* Flowers \***

We can create something within your budget with any kind of flowers in season, such as bud vases with fresh flowers, or large or small floral centerpieces

**\* Party Favors \*** *If there is something else you may want or need, please ask, and we will find it for you!*

- |                             |                        |                                  |                   |
|-----------------------------|------------------------|----------------------------------|-------------------|
| Coconut Cups                | Inflatable Beach Balls | Themed Magnets                   | Themed Key Chains |
| Themed Photo Frames         | Aloha Name Tags        | Beach Hats                       | Visors            |
| Surfboard Shaped Key Chains | Special Shot Glasses   | Ballpoint Pens with company name |                   |

**\* Entertainment \*** *Some great ideas!*

- |                       |                         |                  |                   |                 |
|-----------------------|-------------------------|------------------|-------------------|-----------------|
| Astrologers           | Balloon Artist          | Bands (any type) | Belly Dancers     | Caricaturists   |
| Casino Tables & Games | Characters              | Clowns           | Comedians         | Dance Floors    |
| Disc Jockey           | Face Painters           | Hawaiian Dancers | Hypnotists        | Ice Carved Logo |
| Ice Drink Luges       | Ice Sculptures          | Impersonators    | Jugglers          | Karaoke         |
| Magicians             | Mimes                   | Palm Readers     | Photographer      | Psychics        |
| Tarot Card Readers    | Teambuilding Activities | Wine Tastings    | Temporary Tattoos | Ventriloquists  |

**\* Buster's Gear \***

- |                   |               |                                      |
|-------------------|---------------|--------------------------------------|
| Buster's T-shirts | Buster's Hats | Aloha Gift Cards in any denomination |
|-------------------|---------------|--------------------------------------|

**\* Table & Room Additions and Decorations \***

- |                                     |  |                                     |
|-------------------------------------|--|-------------------------------------|
| Balloons, minimum of \$100.00 worth | White or Colored Tablecloths \$6.00 each           | White or Colored Napkins \$.50 each |
| Candles (various pricing)           | Flowers (price based on type of flowers requested) |                                     |

**\* Audio Visual & Meeting Supplies - Beach Loft only \***

- |                       |                                   |                                    |
|-----------------------|-----------------------------------|------------------------------------|
| Podium \$20.00        | Microphone \$20.00                | Wide Screen \$20.00                |
| CD Player \$35.00     | VHS VCR or DVD Player \$35.00     | Projection TV \$35.00              |
| LCD Projector \$50.00 | Surf Movies on Wide Screen (\$20) | White Board with Markers (\$15.00) |

Other devices available upon request – various charges may apply.  
A/V Equipment rental fees for the Surf Room & the Cabana Room will be higher.

*The above prices may be subject to a 20% Taxable Service Charge and 8.75% State Sales Tax.  
Minimum orders, advance notice for ordering, and deliver, and/or shipping charges may apply.  
Prices, availability and items are subject to change. Prices may vary by vendor.*



## BANQUET POLICIES

### Buster's Banquet Rooms

To reserve Buster's Beach Loft, Surf Room or Cabana Room privately, there is no room charge unless the event exceeds the set amount of pre-determined time included. However, a food and beverage sales minimum may apply.

### Buster's Buyouts

"Full Restaurant Buyouts", to reserve the entire restaurant privately, are available anytime. The cost is customized and determined by the date, time, number of guests, menu and incidentals.

### Food and Beverage Minimums

Food and Beverage minimums include the food sales and bar sales, and are non-inclusive of sales tax, service charges, entertainment, décor, room charges or bartender fees, when applicable.

### Room Charges

A specific amount of time is included with no room charge for your banquet reservation as follows:  
Breakfast: 1 1/2 hours included    Lunch: 2 hours included    Dinner: 3 hours included  
After that amount of time, room charges are \$150.00 per hour, prorated accordingly, for the Surf Room and the Cabana Room, and \$200.00 per hour, prorated accordingly, for the Beach Loft, and will be charged for by each 15 minute increment of time over the "included" time. These charges will apply whether the additional time has been requested in advance, or used without prior notice on the date of the event. A 20% service charge and 8.75% sales tax will apply to all room charges.

### Confirmation & Deposit

For your security, your event must be secured by placing a \$250.00 deposit. The deposit is due within two weeks of booking the event. If the deposit is not received within two weeks, we will not be responsible for holding the requested date, time and banquet room. Payments of deposits must be made by Credit Card or cash. Checks of any kind are not accepted for payment of deposits.

### Cancellation

In the event you need to cancel your function, we ask that you give us written notice. If the cancellation is not made thirty (30) days in advance, and sixty (60) days in advance for events taking place in December, the deposit will not be returned. You will also be responsible for full payment of any pre-ordered enhancements, and/or entertainment that has been arranged for by Buster's, in addition to any cancellation fees that may apply.

### Tax & Service Charges

All food and beverage sales are subject to a 20% taxable service charge and 8.75% California State sales tax. Service charges are taxable in the State of California.

### Menu Selection

In order to serve you in a timely and efficient manner, groups of 20 and more choosing our "Service Style" (plated) menu option, will be offered a choice of up to three (3) entrée selections maximum, with the following conditions: the total number of entrées must be pre-ordered and Buster's notified no later than 12:00 noon three (3) days prior to the date of the event. Place cards designating the entrée selection will be provided by Buster's. If your group is unable to pre-order please ask about ordering a single entrée for all guests, or buffet options. We gladly accommodate any vegetarian or special dietary needs, if possible, with advanced notice.

### Guarantee

We ask that you guarantee the number of guests attending three (3) business days prior to the date of the event. Your final bill will reflect the actual number of guests in attendance or 100% of the guarantee, whichever is greater. Please note, we always prepare 5% above the guaranteed guest count in case a few more guests attend. Events at Buster's are booked in rooms according to the number of guests in the party. Buster's reserves the right to change the room the event is scheduled for, if the guaranteed guest count falls below the minimum, or exceeds the maximum capacity of the room, in which case any applicable food and beverage sales minimums may be adjusted to reflect the room change.

### Misc. Fees

Cakes brought into Buster's will be displayed, cut and served, and are subject to a \$1.25 fee per guest. A \$10.00 (or \$20.00) per .750 ml. (or 1.5 ml.) bottle corkage fee will apply for all bottled wine and Champagne brought in to the restaurant.

### Prices

Once your menu selections have been made, Buster's will honor the price quoted for up to ninety (90) days. Prices and menus are subject to change without notice. Prices listed for enhancements may not include applicable shipping or delivery charges. No outside enhancements, décor, entertainment, food or beverages will be allowed unless pre-approved by Buster's Director of Special Events. Confetti is not allowed.

### Payment

Final payment is due upon the conclusion of your event. Buster's accepts cash, Visa, Master Card, American Express and Discover. **Checks of any kind are not accepted for event payment. Buster's does not accept personal or business checks. No exceptions.**

### Laws

No alcoholic beverages will be served to any guest under 21 years of age. Alcohol is not allowed to be brought in from the outside, except as stated above. No alcohol may be removed from the premises. Patrons must assume full responsibility for any damage to the premises caused by the patron or their guests. Buster's is not liable for the loss or destruction of any personal property. No smoking is allowing on our premises.