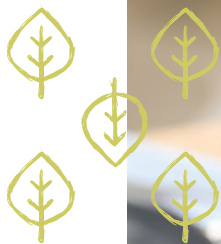


SOLSTICE



SEASONAL. INSPIRED. CRAFTED.



PRIVATE
& GROUP
DINING
+
CATERING

WINTER/SPRING
2022



Solstice is a modern-American, seasonally-focused, and ingredient-driven restaurant. We feature fresh, craveable food, including steak, seafood, pasta and more paired with delectable desserts, craft cocktails, and wines with elevated service in a friendly environment.

Private & Group Dining + Catering

Our private & group dining spaces accommodate groups starting at 12 guests for a seated dinner. The restaurant is also available to reserve in its' entirety and can accomodate up to 120 for an unforgettable event.

Throwing a party at home or hosting a meeting at your office—pre-order our catering platters. Platters are available for onsite delivery to any office at The Boardwalk or for any offsite events, platters will be available for pick-up at the restaurant.

Location

The Boardwalk
18555 Jamboree Rd
Irvine, CA 92612
Tel: 949.241.7088

EVENTS CONTACT

Katie Pavkov

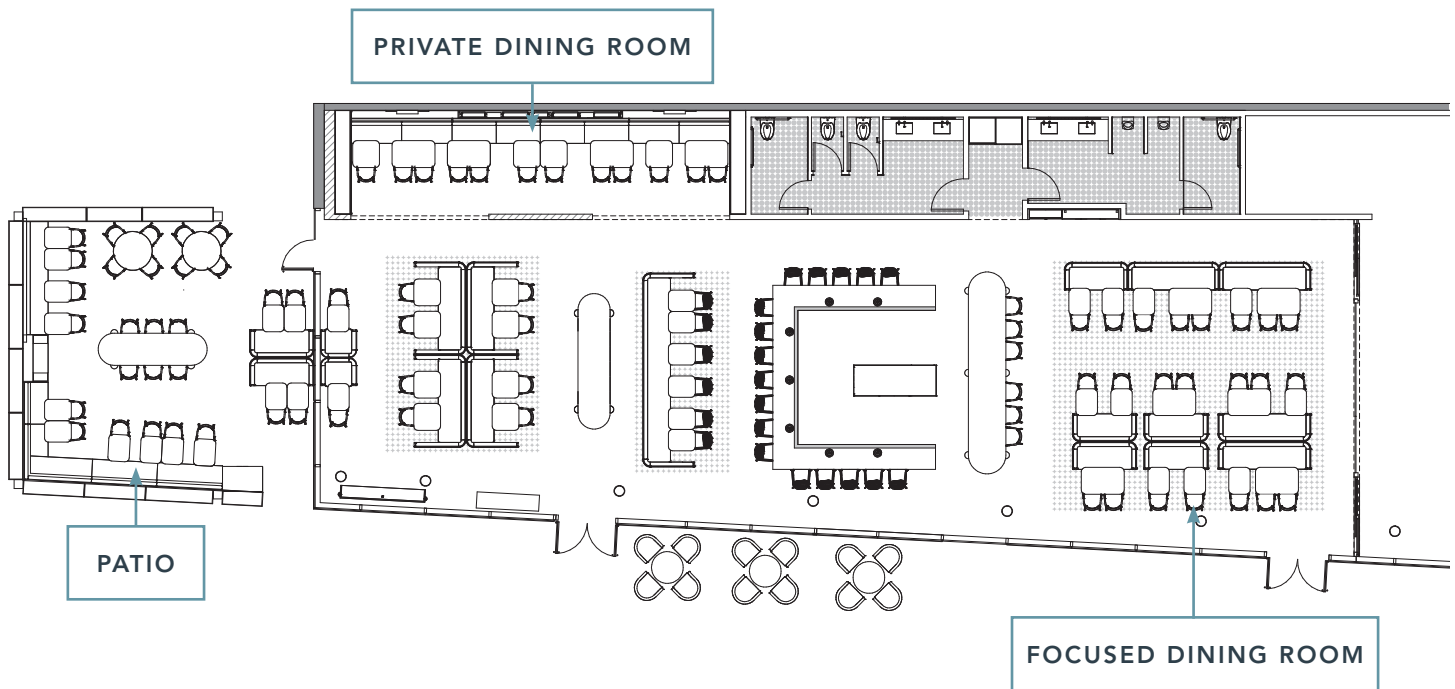
EMAIL

KPavkov@SolsticeOC.com

TELEPHONE

949.241.7088

Private & Group Dining Spaces



OUTDOOR DINING ROOMS



OUTDOOR GRILL



COURTYARD



CONFERENCE ROOMS

EXPERIENCES:

FULL RESTAURANT BUYOUT

Seated: up to 120 guests

Stations, Passed Hors d'Oeuvres: up to 110 guests

PRIVATE DINING ROOM

Seated: up to 24 guests

FOCUSED DINING ROOM

Seated: up to 44 guests

PATIO

Seated: up to 36 guests

OUTDOOR DINING ROOMS

Seated: up to 12 guests

Stations, Platters: up to 12 guests

OUTDOOR GRILL

Stations, Platters, Passed Hors d'Oeuvres:
up to 30 guests

COURTYARD

Stations, Platters, Passed Hors d'Oeuvres:
up to 60 guests

CONFERENCE ROOMS

Stations, Platters: available conference rooms
accommodate groups of up to 16, 40, and 80 guests

Food & Beverage



MODERN AMERICAN. INGREDIENT DRIVEN. SEASONALLY INSPIRED.

Exquisite textures, invigorating scents, visually stimulating, and sumptuous layers of flavor – all served in an inviting social atmosphere.

Our seasonally-focused menu rotates four times per year – winter, spring, summer, and fall – highlighting the season's best ingredients from around the country.

When planning your event and finalizing your menu, the Solstice team will work with you to understand any seasonal changes to your selections.

Sample

Featured Ingredients:

WINTER:

Broccoli	Beets
Butternut Squash	Pecans
Blood Orange	Kumquat

SPRING:

Apricot	Hazelnuts
Strawberry	Leeks
Spring Peas	Asparagus

SUMMER:

Watermelon	Zucchini
Cantaloupe	Corn
Peaches	Eggplant

FALL:

Pears	Cranberry
Apples	Celery Root
Pumpkin	Mushroom

Dinner Menu

2-COURSES

53 PER PERSON,* NOT INCLUDING TAX & 20% GRATUITY

*Coffee & Iced Tea service included

— STARTER —

Select three options

SEASONAL SOUP

SOLSTICE SALAD

ICEBERG WEDGE

SEASONAL SALAD

— ENTRÉE —

Select four options

SEASONAL RISOTTO

SEASONAL ROASTED CHICKEN

SEASONAL PAN-ROASTED SALMON

MALBEC-BRAISED WAGYU SHORT RIB

SEARED AHI TUNA

SEASONAL VEGAN PASTA

JUMBO LUMP CRAB CAKES

15 Per Person Supplement

7oz FILET

3 Per Person Supplement

16oz RIBEYE

13 Per Person Supplement

— SIDES —

Select two options, served family-style

HAND-CUT FRIES

SEASONAL POTATO

SEASONAL VEGETABLE

SAUTÉED SEASONAL GREENS

— MENU ENHANCEMENTS —

ADD A STARTER COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

PARKER HOUSE ROLLS 6

DEVILED EGG MASON JAR 7

SEASONAL HUMMUS 13

AHI TUNA TARTARE 18

CHEESE & CHARCUTERIE BOARD 26

SEASONAL VEGETABLE TARTARE 13

ADD A DESSERT COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

BROWN BUTTER FUDGE CAKE 9

SEASONAL DESSERT 10

SEASONAL CUSTARD 8

Groups larger than 30 guests require a pre-selection of each course prior to the event.

Dinner Menu

3-COURSES (DESSERT INCLUDED)

62 PER PERSON,* NOT INCLUDING TAX & 20% GRATUITY

*Coffee & Iced Tea service included

— STARTER —

Select three options

SEASONAL SOUP

SOLSTICE SALAD

ICEBERG WEDGE

SEASONAL SALAD

— ENTRÉE —

Select four options

SEASONAL RISOTTO

SEASONAL ROASTED CHICKEN

SEASONAL PAN-ROASTED SALMON

MALBEC-BRAISED WAGYU SHORT RIB

SEARED AHI TUNA

SEASONAL VEGAN PASTA

JUMBO LUMP CRAB CAKES

15 Per Person Supplement

7oz FILET

3 Per Person Supplement

16oz RIBEYE

13 Per Person Supplement

— SIDES —

Select two options, served family-style

HAND-CUT FRIES

SEASONAL POTATO

SEASONAL VEGETABLE

SAUTÉED SEASONAL GREENS

— DESSERT —

Select two options

BROWN BUTTER FUDGE CAKE

SEASONAL DESSERT

SEASONAL CUSTARD

— MENU ENHANCEMENTS —

ADD A STARTER COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

PARKER HOUSE ROLLS 6

DEVEILED EGG MASON JAR 7

SEASONAL HUMMUS 13

AHI TUNA TARTARE 18

CHEESE & CHARCUTERIE BOARD 26

SEASONAL VEGETABLE TARTARE 13

Groups larger than 30 guests require a pre-selection of each course prior to the event.

Lunch Menu

30 PER PERSON, * NOT INCLUDING TAX & 20% GRATUITY

*Coffee & Iced Tea service included

— ENTRÉE —

Select three options

CRISPY CHICKEN REUBEN SANDWICH

AVOCADO MELT

HOUSE-GROUND FILET BURGER

SEASONAL VEGAN PASTA

GRILLED CHICKEN COBB SALAD

GRILLED FILET SALAD

CITRUS GINGER CHICKEN SALAD

LOBSTER & SHRIMP ROLL

GREENS & GRAINS

SEASONAL ROASTED CHICKEN

SEASONAL PAN-ROASTED SALMON

— MENU ENHANCEMENTS —

ADD A STARTER COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

PARKER HOUSE ROLLS 6

DEVILED EGG MASON JAR 7

SEASONAL HUMMUS 13

AHI TUNA TARTARE 18

CHEESE & CHARCUTERIE BOARD 26

SEASONAL VEGETABLE TARTARE 13

ADD A DESSERT COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

BROWN BUTTER FUDGE CAKE 9

SEASONAL DESSERT 10

SEASONAL CUSTARD 8

Dinner offerings available upon request.

Groups larger than 30 guests require a pre-selection of each course prior to the event.

Lunch Menu

2-COURSES (DESSERT INCLUDED)

39 PER PERSON,* NOT INCLUDING TAX & 20% GRATUITY

*Coffee & Iced Tea service included

— ENTRÉE —

Select three options

CRISPY CHICKEN REUBEN SANDWICH

AVOCADO MELT

HOUSE-GROUND FILET BURGER

SEASONAL VEGAN PASTA

GRILLED CHICKEN COBB SALAD

GRILLED FILET SALAD

CITRUS GINGER CHICKEN SALAD

LOBSTER & SHRIMP ROLL

GREENS & GRAINS

SEASONAL ROASTED CHICKEN

SEASONAL PAN-ROASTED SALMON

— DESSERT —

Select two options

BROWN BUTTER FUDGE CAKE

SEASONAL DESSERT

SEASONAL CUSTARD

— MENU ENHANCEMENTS —

ADD A STARTER COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

PARKER HOUSE ROLLS 6

DEVILED EGG MASON JAR 7

SEASONAL HUMMUS 13

AHI TUNA TARTARE 18

CHEESE & CHARCUTERIE BOARD 26

SEASONAL VEGETABLE TARTARE 13

Dinner offerings available upon request.

Groups larger than 30 guests require a pre-selection of each course prior to the event.

Brunch Menu

30 PER PERSON, * NOT INCLUDING TAX & 20% GRATUITY

*Coffee & Iced Tea service included

— ENTRÉE —

Select four options

HOUSE-GROUND FILET BRUNCH BURGER

BUTTERMILK FRIED CHICKEN & WAFFLES

SEASONAL STUFFED FRENCH TOAST

SEASONAL VEGAN PASTA

AVOCADO TOAST

LOBSTER AND SHRIMP ROLL

FRENCH OMELETTE

JUMBO LUMP CRAB CAKE BENEDICT

3 Per Person Supplement

GREENS & GRAINS

FILET & EGGS

— MENU ENHANCEMENTS —

ADD A STARTER COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

HOUSE-MADE BISCUITS 5

SEASONAL BRUNCH DOUGHNUTS 9

SEASONAL HUMMUS 13

AHI TUNA TARTARE 18

DEVILED EGG MASON JAR 7

SEASONAL VEGETABLE TARTARE 13

CHEESE & CHARCUTERIE BOARD 26

ADD A DESSERT COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

BROWN BUTTER FUDGE CAKE 9

SEASONAL DESSERT 10

SEASONAL CUSTARD 8

Groups larger than 30 guests require a pre-selection of each course prior to the event.

Brunch Menu

2-COURSES

39 PER PERSON, * NOT INCLUDING TAX & 20% GRATUITY

*Coffee & Iced Tea service included

— STARTER —

Select two options, served family-style

HOUSE-MADE BISCUITS

SEASONAL BRUNCH DOUGHNUTS

SEASONAL HUMMUS

SEASONAL VEGETABLE TARTARE

DEVILED EGG MASON JAR

AHI TUNA TARTARE

CHEESE & CHARCUTERIE BOARD

8 Per Person Supplement

— ENTRÉE —

Select four options

HOUSE-GROUND FILET BRUNCH BURGER

BUTTERMILK FRIED CHICKEN & WAFFLES

SEASONAL STUFFED FRENCH TOAST

SEASONAL VEGAN PASTA

AVOCADO TOAST

LOBSTER AND SHRIMP ROLL

FRENCH OMELETTE

JUMBO LUMP CRAB CAKE BENEDICT

3 Per Person Supplement

GREENS & GRAINS

FILET & EGGS

— MENU ENHANCEMENTS —

ADD A DESSERT COURSE

Served family-style. Priced per item. We can recommend quantities for your group size.

BROWN BUTTER FUDGE CAKE 9

SEASONAL DESSERT 10

SEASONAL CUSTARD 8

Groups larger than 30 guests require a pre-selection of each course prior to the event.

Passed Hors d'Oeuvres

PRICED PER PIECE, not including tax & 20% gratuity

— VEGETARIAN —

SEASONAL VEGAN CRUDO 2

POTATO CROQUETTE 2

SEASONAL ARANCINI 2

AVOCADO TOAST 3

DEVILED EGG TOAST 2

RICOTTA TOAST 3

— SEAFOOD —

AHI TUNA TARTARE 3

SEASONAL CRUDO 3

SMOKED SALMON RILLETTE TOAST 3

MINI CRAB CAKES MKT

— MEAT —

RYE-DUSTED CRISPY CHICKEN REUBEN SLIDER 5

MALBEC-BRAISED WAGYU SHORT RIB SLIDER 5

HOUSE-GROUND FILET BURGER SLIDER 5

COUNTRY PATE TOAST 3

MALBEC-BRAISED WAGYU SHORT RIB SPOON 4

Platters

PRICED PER PLATTER, not including tax & 20% gratuity

— WRAPS —

Each selection includes 3 whole/6 half wraps. Minimum order of 6 whole/12 half wraps.

CITRUS GINGER CHICKEN 36

GRILLED CHICKEN COBB 36

GREENS & GRAINS 30

— SLIDERS —

Each selection includes 6 sliders. Minimum order of 12 sliders.

HOUSE-GROUND FILET BURGER 30

MALBEC-BRAISED WAGYU SHORT RIB 30

RYE-DUSTED CRISPY CHICKEN REUBEN 30

— SALADS —

Serves 6 - 8 people. Add Chicken to any salad +24.

SOLSTICE SALAD 40

GRILLED CHICKEN COBB 79

CITRUS GINGER 48

GREENS & GRAINS 46

— SIDES —

Serves 6 - 8 people.

MALT VINEGAR CHIPS 20

PASTA SALAD 35

SEASONAL FRUIT BOWL 55

— SNACKS —

Serves 6 - 8 people.

DEVILED EGG BOWL 36

SEASONAL HUMMUS BOWL 50

CRUDITÉ PLATTER 30

— DESSERTS —

Serves 6 - 8 people.

SEASONAL BUTTER CAKE BAR PLATTER 48

COOKIE PLATTER 36

Stations

PRICED PER STATION, not including tax & 20% gratuity

— SALADS —

Serves 6-8 people.

SOLSTICE SALAD 29

ICEBERG WEDGE 40

GREENS & GRAINS 29

— ENTRÉES —

Serves 6-8 people.

SEASONAL ROASTED CHICKEN 72

JUMBO LUMP CRAB CAKES MKT

SEASONAL PAN-ROASTED SALMON 125

MALBEC-BRAISED WAGYU SHORT RIB 150

— SIDES —

Serves 6-8 people.

SEASONAL POTATO 25

SEASONAL VEGETABLE 42

MACARONI & CHEESE 35

SAUTÉED SEASONAL GREENS 42

Beverages

package pricing does not including tax & 20% gratuity

— À LA CARTE —

SERVER WILL KEEP A RUNNING TAB OF ALL BEVERAGES CONSUMED AND ADD TO THE FINAL BILL.

Pre-select cocktail, wine, and beer options for your guests to order.

— EQUINOX PACKAGE — 25 PER PERSON, PER HOUR

WINES BY THE GLASS 5 oz

Bonanza Cabernet Sauvignon
Meiomi Pinot Noir
Portillo Malbec
Sea Sun Chardonnay
Davis Bynum Sauvignon Blanc
Antinori Santa Cristina Pinot Grigio

BEER

Coors Light
High Noon Seltzer
Left Coast Amber
Corona
Stella Artois

SPIRITS

Four Roses Bourbon
Dewars
Jameson
Bacardi
Tanqueray
Olmeca Altos Plata Tequila
Absolut

— SOLSTICE PACKAGE — 30 PER PERSON, PER HOUR

WINES BY THE GLASS 5 oz

Bonanza Cabernet Sauvignon
Meiomi Pinot Noir
Portillo Malbec
Sea Sun Chardonnay
Davis Bynum Sauvignon Blanc
Antinori Santa Cristina Pinot Grigio
Daou Cabernet Sauvignon
Siduri Pinot Noir
Au Contraire Chardonnay

BEER

Coors Light
High Noon Seltzer
Left Coast Amber
Corona
Stella Artois

SPIRITS

Four Roses Bourbon
Dewars
Jameson
Bacardi
Tanqueray
Olmeca Altos Plata Tequila
Absolut
Maker's Mark
Chivas 12yr
Bombay Sapphire
Ketel One

— WINE SERVICE —

Selection(s) needed 7 days prior to event. Selection(s) from full wine list needed 10 days prior to event.

SPARKLING

Valdo Prosecco	43
Moet & Chandon	132
Imperial Brut Champagne	

ADD A SPARKLING TOAST
TO ANY PACKAGE

\$5 Per Person Supplement

WHITE & ROSÉ

Sea Sun Chardonnay	43
Au Contraire Chardonnay	53
Antinori Santa Cristina Pinot Grigio	43
Davis Bynum Sauvignon Blanc	54
Domaine Delaporte Sancerre	67
August Kessler "R" Riesling	42
Tablas Creek, Cotes de Tablas, White Blend	68
Jean Luc Colombo "Cape Bleue"	45
Côtes de Provence Rosé	

RED

Bonanza Cabernet Sauvignon	43
Daou Cabernet Sauvignon	57
Mount Veeder Cabernet Sauvignon	72
Meiomi Pinot Noir	49
Siduri Pinot Noir	57
Duckhorn Merlot	60
Portillo Malbec	43
Borgo Scopeto Chianti	57
Copain "Tous Ensemble" Syrah	49
Stag's Leap Wine Cellars "Hands of Time" Red Blend	59