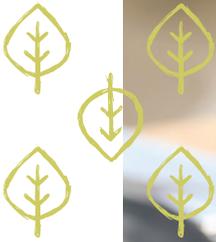


# SOLSTICE



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

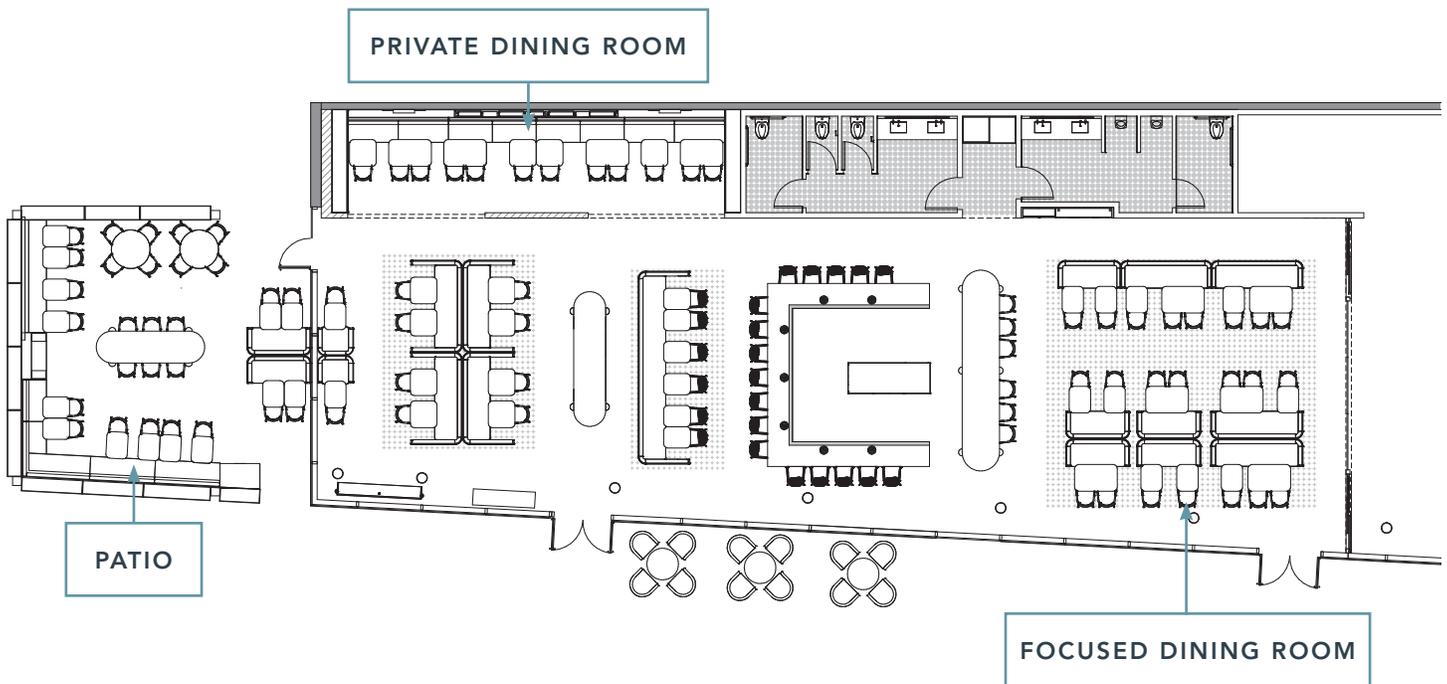
#### EMAIL

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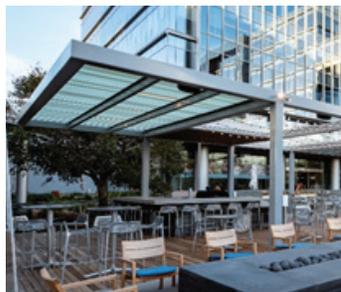
#### TELEPHONE

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

SEASONAL HUMMUS 13

CHEESE & CHARCUTERIE BOARD 26

DEVILED EGG MASON JAR 7

AHI TUNA TARTARE 18

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 CUSTARD 8

SEASONAL DESSERT 10

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

DEILED 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

DEVEILED 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

# 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

GREENS & GRAINS

*3 Per Person Supplement*

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

# 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

GREENS & GRAINS

*3 Per Person Supplement*

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

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# 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

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# 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  
Olmecca 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  
Olmecca 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

### 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

ADD A SPARKLING TOAST  
TO ANY PACKAGE

\$5 Per Person Supplement