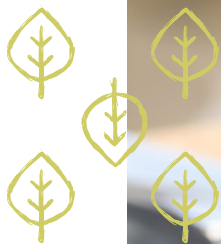


SOLSTICE



SEASONAL. INSPIRED. CRAFTED.



PRIVATE
& GROUP
DINING
+
CATERING



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 accommodate 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

Tegan Elkins

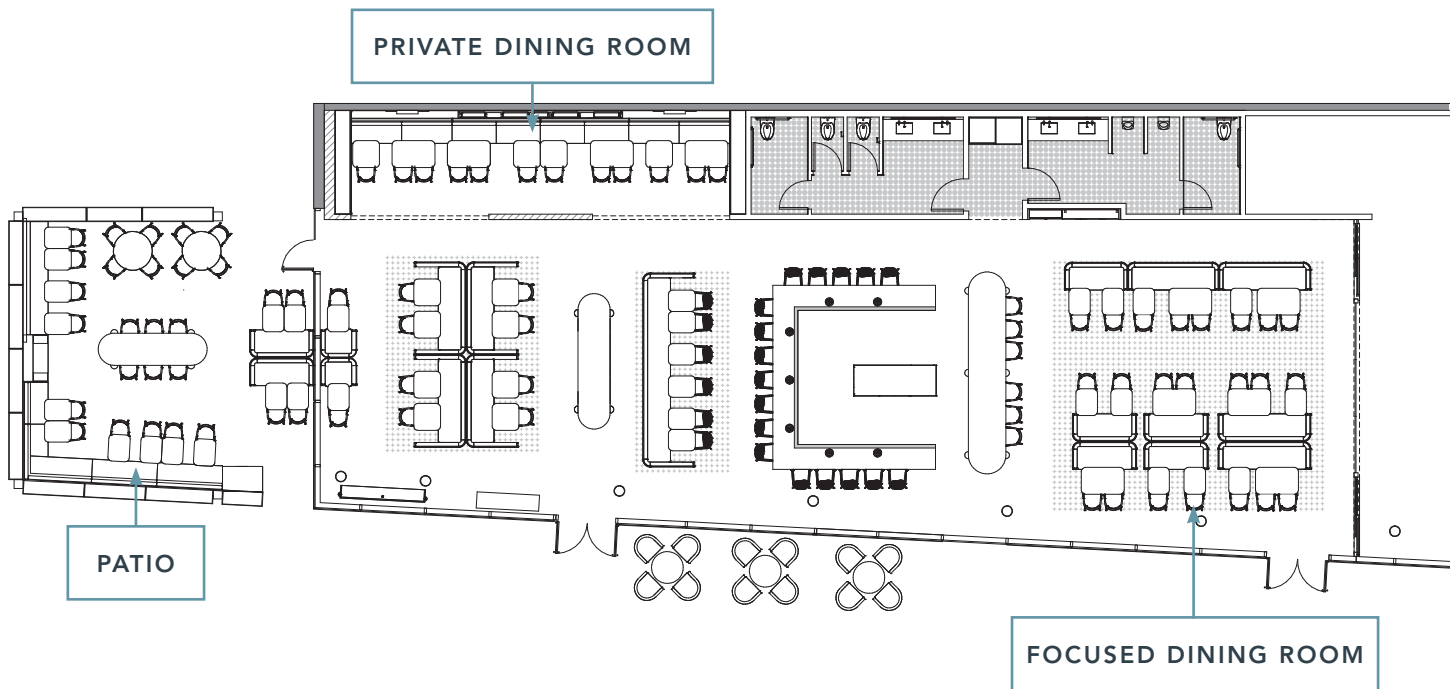
EMAIL

events@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

AV OPTIONS AVAILABLE

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 (STARTER & ENTRÉE)

54 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

7oz FILET

16oz RIBEYE

+13 Per Person Supplement

JUMBO LUMP CRAB CAKES

+15 Per Person Supplement

— MENU ENHANCEMENTS —

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

ADD A STARTER COURSE

Priced per item

PARKER HOUSE ROLLS 7

SEASONAL HUMMUS 13

CHEESE & CHARCUTERIE BOARD 26

DEVILED EGG MASON JAR 6

AHI TUNA TARTARE 18

SEASONAL VEGETABLE TARTARE 13

ADD A SIDE

Select two options

HAND-CUT FRIES 9

SEASONAL POTATO 8

SAUTÉED SEASONAL GREENS 9

ADD A DESSERT COURSE

Priced per item

SEASONAL BROWN BUTTER FUDGE CAKE 10

SEASONAL BUTTERCAKE 12

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 —

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

ADD A STARTER COURSE

Priced per item

PARKER HOUSE ROLLS 7

SEASONAL HUMMUS 13

CHEESE & CHARCUTERIE BOARD 26

DEVILED EGG MASON JAR 6

AHI TUNA TARTARE 18

SEASONAL VEGETABLE TARTARE 13

ADD A SIDE

Select two options

HAND-CUT FRIES 9

SEASONAL POTATO 8

SAUTÉED SEASONAL GREENS 9

ADD A DESSERT COURSE

Priced per item

SEASONAL BROWN BUTTER FUDGE CAKE 10

SEASONAL BUTTERCAKE 12

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

FILET & EGGS

— MENU ENHANCEMENTS —

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

ADD A STARTER COURSE

Priced per item

PARKER HOUSE ROLLS 7

DEVEILED EGG MASON JAR 6

SEASONAL HUMMUS 13

AHI TUNA TARTARE 18

CHEESE & CHARCUTERIE BOARD 26

SEASONAL VEGETABLE TARTARE 13

ADD A SIDE

Select two options

HAND-CUT FRIES 9

SEASONAL POTATO 8

SAUTÉED SEASONAL GREENS 9

ADD A DESSERT COURSE

Priced per item

SEASONAL BROWN BUTTER FUDGE CAKE 10

SEASONAL BUTTERCAKE 12

Hors d'Oeuvres

PRICED PER PIECE, not including tax & 20% gratuity

Passed or butler service may incur additional service charges

— 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

Platters & Stations

PRICED PER PLATTER/STATION, not including tax & 20% gratuity

Passed or butler service may incur additional service charges

— SNACKS —

Serves 6 - 8 people.

SEASONAL HUMMUS BOWL 50
Served with focaccia, raw vegetables.

CRUDITÉ PLATTER 30
Served with raw vegetables, buttermilk fermented dressing.

DEVILED EGGS 36

— WRAPS —

Each selection includes 3 whole/6 half wraps.

CITRUS GINGER CHICKEN 36

GRILLED CHICKEN COBB 36

GREENS & GRAINS 30

— SLIDERS —

Each selection includes 6 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

ICEBERG WEDGE 44

CITRUS GINGER 48

GREENS & GRAINS 46

GRILLED CHICKEN COBB 79

— SIDES —

Serves 6 - 8 people.

MALT VINEGAR CHIPS 20

PASTA SALAD 35

SEASONAL POTATO 25

SEASONAL VEGETABLE 42

MACARONI & CHEESE 35

SAUTÉED SEASONAL GREENS 42

SEASONAL FRUIT BOWL 55

— 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

— DESSERTS —

12 pieces.

SEASONAL BUTTER CAKE BARS 48

SEASONAL COOKIES 36

Beverages

Pricing does not include tax & 20% gratuity

— WINE, BEER, SPIRITS & SPECIALTY COCKTAILS —

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

We offer a full-service bar to include wine, beer, spirits & specialty cocktails.

Please refer to our beverage menu for current selections.

CUSTOMIZED BEVERAGE PACKAGES AVAILABLE UPON REQUEST

