



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

Danielle Priest

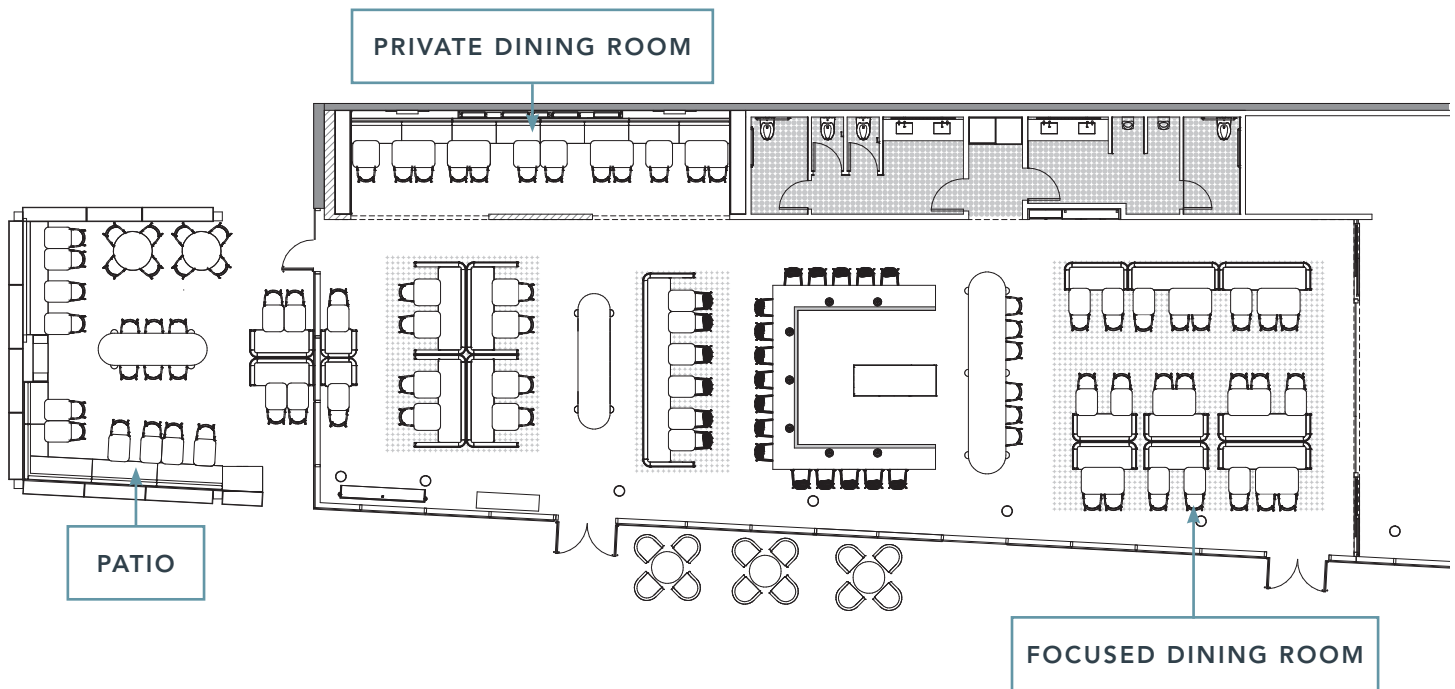
EMAIL

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

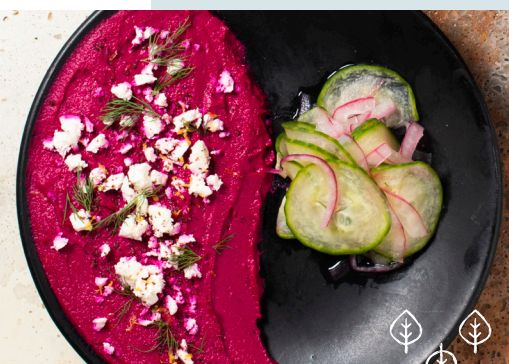
COURTYARD

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)

58 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

8oz FILET

+12 Per Person Supplement

14oz RIBEYE

+14 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 9

SEASONAL HUMMUS 15

CHEESE & CHARCUTERIE BOARD 30

DEVILED EGG JAR 8

AHI TUNA TARTARE 19

HAND-CUT FRIES 10

ADD A DESSERT COURSE

Priced per item

SEASONAL BROWN BUTTER FUDGE CAKE 13

SEASONAL BUTTERCAKE 13

Lunch Menu

34 PER PERSON*, not including tax & 20% gratuity

*Coffee & Iced Tea service included

— ENTRÉE —

Select three options

CRISPY CHICKEN SANDWICH
AVOCADO MELT
SOLSTICE BURGER
GRILLED CHICKEN COBB SALAD
SEASONAL PAN-ROASTED SALMON

GRILLED FILET SALAD
CITRUS GINGER TUNA SALAD
LOBSTER & SHRIMP ROLL
GREENS & GRAINS
SEASONAL ROASTED CHICKEN

— MENU ENHANCEMENTS —

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

ADD A STARTER COURSE

Priced per item

PARKER HOUSE ROLLS 9
SEASONAL HUMMUS 15
CHEESE & CHARCUTERIE BOARD 30

DEVILED EGG JAR 8
AHI TUNA TARTARE 19
HAND-CUT FRIES 10

ADD A DESSERT COURSE

Priced per item

SEASONAL BROWN BUTTER FUDGE CAKE 13

SEASONAL BUTTERCAKE 13

Brunch Menu

34 PER PERSON* not including tax & 20% gratuity

*Coffee & Iced Tea service included

— ENTRÉE —

Select four options

SOLSTICE BRUNCH BURGER
SEASONAL STUFFED FRENCH TOAST
AVOCADO TOAST
FRENCH OMELETTE

BUTTERMILK FRIED CHICKEN & WAFFLES
LOBSTER AND SHRIMP ROLL
JUMBO LUMP CRAB CAKE BENEDICT
STEAK & EGGS

GREENS & GRAINS

— MENU ENHANCEMENTS —

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

ADD A STARTER COURSE

Priced per item

PARKER HOUSE ROLLS 9
HOUSE-MADE BISCUITS 9
SEASONAL HUMMUS 15
COFFEE SPICED RICOTTA DOUGHNUTS 13

CHEESE & CHARCUTERIE BOARD 30
DEVILED EGG JAR 8
AHI TUNA TARTARE 19
HAND-CUT FRIES 10

ADD A DESSERT COURSE

Priced per item

SEASONAL BROWN BUTTER FUDGE CAKE 13

SEASONAL BUTTERCAKE 13

Hors d'Oeuvres

PRICED PER PIECE, not including tax & 20% gratuity

Passed or butler service may incur additional service charges

— VEGETARIAN —

| | |
|--------------------------|-------------------------------|
| STUFFED MUSHROOM 4 | AVOCADO TOAST 4 |
| POTATO CROQUETTE 3 | DEVILED EGG TOAST 4 |
| CHEESE PUFF 3 | RICOTTA TOAST 3 |
| SEASONAL HUMMUS CANAPÉ 4 | SPINACH & RICOTTA CROQUETTE 4 |

— SEAFOOD —

| | |
|----------------------------------|-------------------|
| AHI TUNA TARTARE 5 | COCONUT SHRIMP 5 |
| SEARED AHI TUNA SKEWER 6 | MINI CRAB CAKES 6 |
| BACON WRAPPED SCALLOP 6 | CEVICHE 5 |
| CHILLED LOBSTER & SHRIMP SALAD 6 | |

— MEAT —

| | |
|------------------------------|--------------------------|
| CHICKEN LOLLIPOP 5 | MINI WAGYU CORN DOG 6 |
| SHORT RIB AND POTATO CIGAR 7 | PORK BELLY BAO 8 |
| CARNE ASADA SKEWER 8 | MINI CHICKEN & WAFFLES 7 |

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 EGG SPREAD 36

Served with focaccia, raw vegetables.

— WRAPS —

Each selection includes 3 whole/6 half wraps.

CHOPPED BLT 36

GRILLED CHICKEN COBB 36

CARNE ASADA 58

GREENS & GRAINS 30

— SLIDERS —

Each selection includes 6 sliders.

SOLSTICE BURGER 48

FILET MIGNON 56

CHILLED LOBSTER & SHRIMP 51

CRISPY CHICKEN 48

MALBEC-BRAISED WAGYU SHORT RIB 48

— SALADS —

Serves 6 - 8 people. Add Chicken to any salad +24. Add Steak to any salad +48.

SOLSTICE SALAD 40

ICEBERG WEDGE 44

CITRUS GINGER 48

GREENS & GRAINS 46

COBB SALAD 56

— SIDES —

Serves 6 - 8 people.

MALT VINEGAR CHIPS 24

PASTA SALAD 39

POMME PURÉE 29

SEASONAL VEGETABLE 46

MACARONI & CHEESE 39

SAUTÉED SEASONAL GREENS 46

SEASONAL FRUIT BOWL 59

TRUFFLED FINGERLING POTATOES 56

— ENTRÉES —

Serves 6-8 people.

SEASONAL ROASTED CHICKEN 79

JUMBO LUMP CRAB CAKES MKT

SEASONAL PAN-ROASTED SALMON 132

MALBEC-BRAISED WAGYU SHORT RIB 157

PASTA BOLOGNESE 60

— DESSERTS —

Price per piece.

SEASONAL BUTTER CAKE BARS 5

MISO CARAMEL CHOCOLATE CHIP COOKIE 4

COFFEE SPICED RICOTTA DOUGHNUT 3

FLOURLESS BROWN BUTTER FUDGE CAKE 4

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





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