

# SOLSTICE

SEASONAL KITCHEN + BAR



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

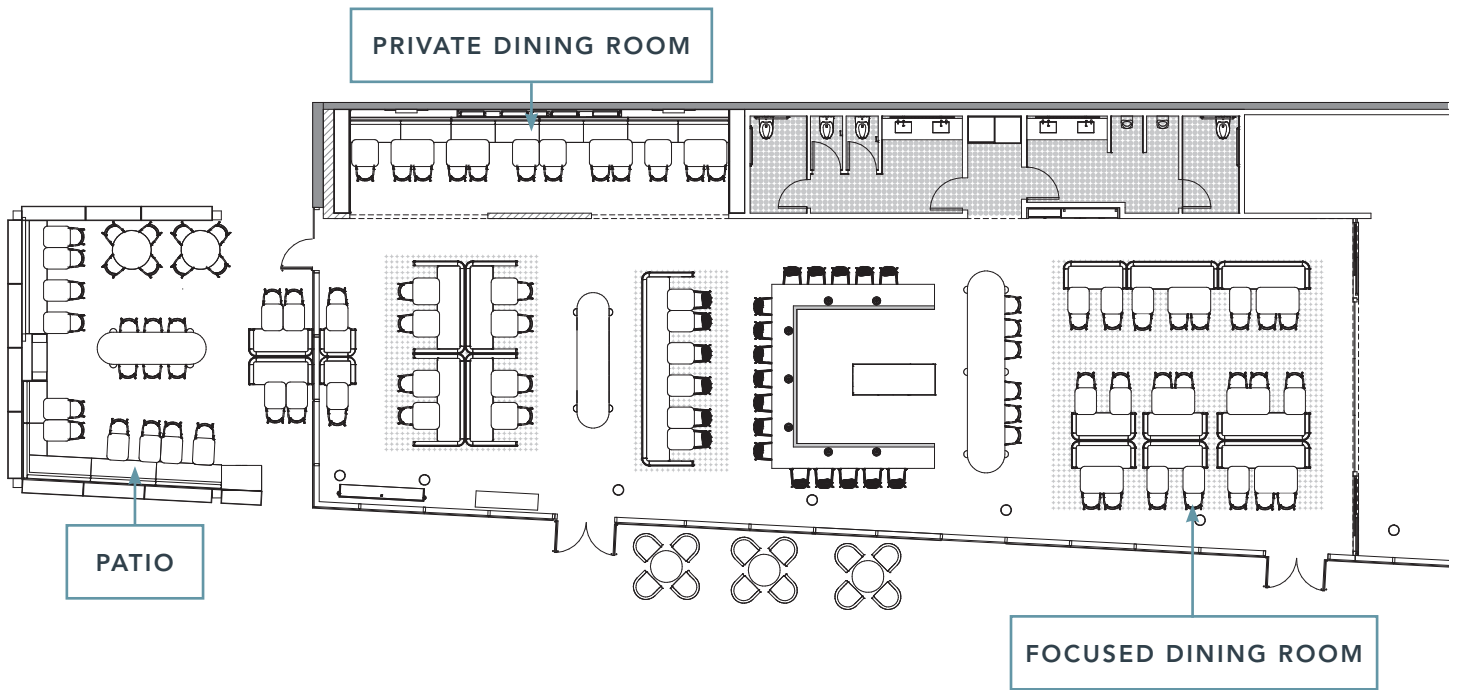
The Boardwalk  
18555 Jamboree Rd  
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# Private & Group Dining Spaces



**FOCUSED DINING ROOM**



**PRIVATE DINING ROOM**



**CONFERENCE ROOMS**



**PATIO**



**OUTDOOR DINING ROOMS**



**OUTDOOR GRILL**



**COURTYARD**

# Private & Group Dining Spaces

## AVAILABLE SPACES / CAPACITIES:

### FULL RESTAURANT BUYOUT

*up to 120 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

*up to 12 guests*

### OUTDOOR GRILL

*up to 75 guests including fireplace*

*up to 63 guests excluding fireplace*

### AMPHITHEATER

*Seated: up to 60 guests*

*Standing: up to 80 guests*

### CONFERENCE ROOMS

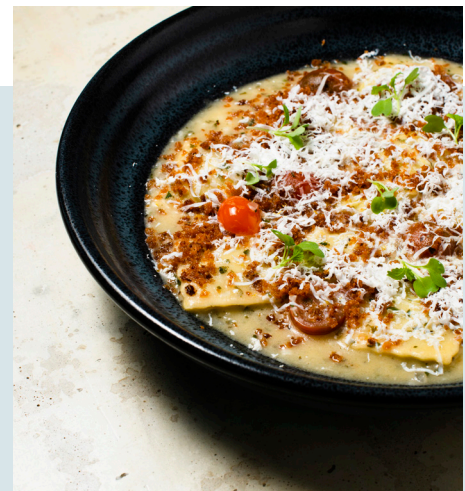
*Huntington: up to 15 guests*

*Laguna / Newport: up to 20 guests each*

*Combined Rooms: up to 60 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 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

AHI TUNA TARTARE 19

HAND-CUT FRIES 10

CHEESE & CHARCUTERIE BOARD 30

### ADD A DESSERT COURSE

Priced per item

SEASONAL BROWN BUTTER FUDGE CAKE 13

SEASONAL BUTTERCAKE 13

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# Lunch Menu

**34 PER PERSON\*** not including tax & 20% gratuity  
\*Coffee & Iced Tea service included

## — ENTRÉE —

*Select three options*

CRISPY CHICKEN SANDWICH	GRILLED FILET SALAD
AVOCADO MELT	CITRUS GINGER TUNA SALAD
SOLSTICE BURGER	LOBSTER & SHRIMP ROLL
GRILLED CHICKEN COBB SALAD	GREENS & GRAINS
SEASONAL PAN-ROASTED SALMON	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	AHI TUNA TARTARE 19
SEASONAL HUMMUS 15	HAND-CUT FRIES 10
CHEESE & CHARCUTERIE BOARD 30	

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### ADD A DESSERT COURSE

*Priced per item*

SEASONAL BROWN BUTTER FUDGE CAKE 13	SEASONAL BUTTERCAKE 13
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# Brunch Menu

**34 PER PERSON\*** not including tax & 20% gratuity  
\*Coffee & Iced Tea service included

## — ENTRÉE —

*Select four options*

SOLSTICE BRUNCH BURGER	BUTTERMILK FRIED CHICKEN & WAFFLES
SEASONAL STUFFED FRENCH TOAST	LOBSTER AND SHRIMP ROLL
AVOCADO TOAST	JUMBO LUMP CRAB CAKE BENEDICT
FRENCH OMELETTE	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	CHEESE & CHARCUTERIE BOARD 30
HOUSE-MADE BISCUITS 9	AHI TUNA TARTARE 19
SEASONAL HUMMUS 15	HAND-CUT FRIES 10
COFFEE SPICED RICOTTA DOUGHNUTS 13	

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### ADD A DESSERT COURSE

*Priced per item*

SEASONAL BROWN BUTTER FUDGE CAKE 13	SEASONAL BUTTERCAKE 13
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# Hors d'Oeuvres

PRICED PER PIECE, not including tax & 20% gratuity

*Passed or butler service may incur additional service charges*

## — VEGETARIAN —

STUFFED MUSHROOM 4

POTATO CROQUETTE 3

CHEESE PUFF 3

AVOCADO TOAST 4

RICOTTA TOAST 3

SPINACH & RICOTTA CROQUETTE 4

SEASONAL HUMMUS CANAPÉ 4

## — SEAFOOD —

AHI TUNA TARTARE 5

SEARED AHI TUNA SKEWER 6

BACON WRAPPED SCALLOP 6

COCONUT SHRIMP 5

MINI CRAB CAKES 6

CEVICHE 5

CHILLED LOBSTER & SHRIMP SALAD 6

## — MEAT —

CHICKEN LOLLIPOP 5

SHORT RIB AND POTATO CIGAR 7

CARNE ASADA SKEWER 8

MINI BEEF CORN DOG 6

PORK BELLY BAO 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.*

## — 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 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 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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