



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

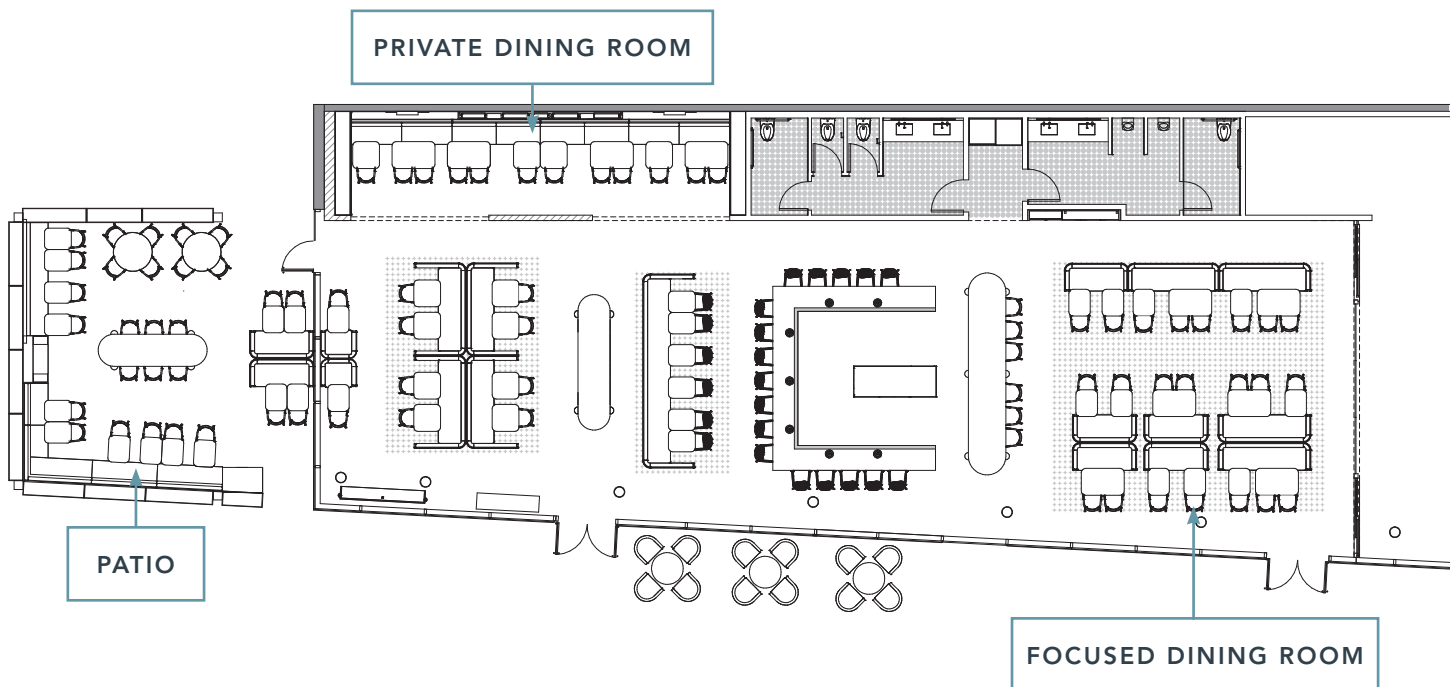
The Boardwalk
18555 Jamboree Rd
Irvine, CA 92612
Tel: 949.241.7088

EVENTS CONTACT
Bridgit Pappas

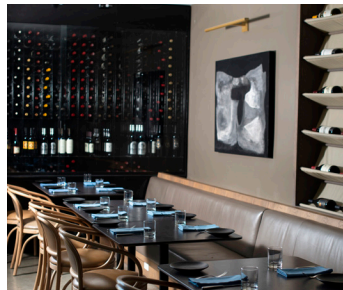
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Private & Group Dining Spaces



**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

COURTYARD

Seated: up to 60 guests

Standing: up to 80 guests

CONFERENCE ROOMS

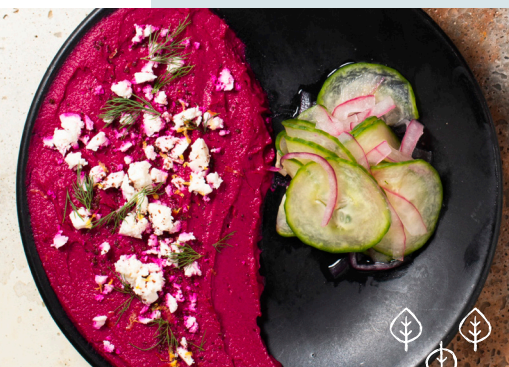
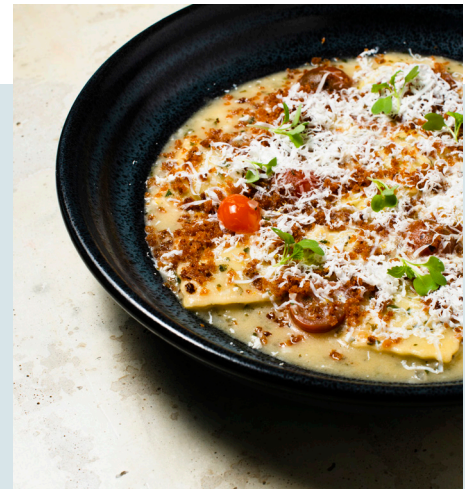
Huntington: up to 15 guests

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

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	

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
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

CHEESE & CHARCUTERIE BOARD 30
AHI TUNA TARTARE 19
HAND-CUT FRIES 10

COFFEE SPICED RICOTTA DOUGHNUTS 13

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

RICOTTA TOAST 3

CHEESE PUFF 3

SPINACH & RICOTTA CROQUETTE 4

SEASONAL HUMMUS CANAPÉ 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 BEEF 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.

— WRAPS —

Each selection includes 3 whole/6 half wraps.

CHOPPED BLT 36

CARNE ASADA 58

GRILLED CHICKEN COBB 36

GREENS & GRAINS 30

— SLIDERS —

Each selection includes 6 sliders.

SOLSTICE BURGER 48

CHILLED LOBSTER & SHRIMP 51

FILET MIGNON 56

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

CITRUS GINGER 48

ICEBERG WEDGE 44

GREENS & GRAINS 46

COBB SALAD 56

— SIDES —

Serves 6 - 8 people.

MALT VINEGAR CHIPS 24

POMME PURÉE 29

MACARONI & CHEESE 39

SEASONAL FRUIT BOWL 59

PASTA SALAD 39

SEASONAL VEGETABLE 46

SAUTÉED SEASONAL GREENS 46

TRUFFLED FINGERLING POTATOES 56

— ENTRÉES —

Serves 6-8 people.

SEASONAL ROASTED CHICKEN 79

SEASONAL PAN-ROASTED SALMON 132

JUMBO LUMP CRAB CAKES MKT

MALBEC-BRAISED SHORT RIB 157

PASTA BOLOGNESE 60

— DESSERTS —

Price per piece.

SEASONAL BUTTER CAKE BARS 5

COFFEE SPICED RICOTTA DOUGHNUT 3

MISO CARAMEL CHOCOLATE CHIP COOKIE 4

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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Events Contact: Bridgit Pappas | events@solsticeoc.com | Tel: 954.393.1937