



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

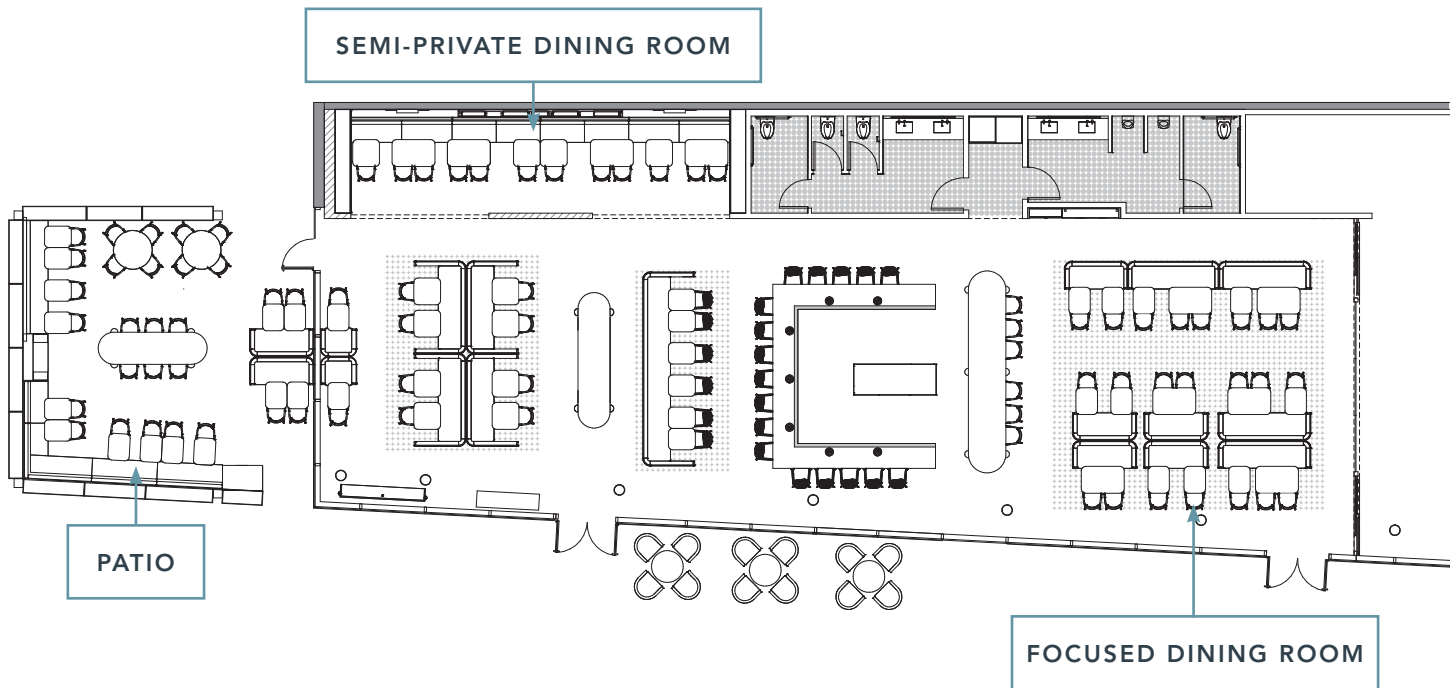
The Boardwalk
18555 Jamboree Rd
Irvine, CA 92612
Tel: 949.241.7088

EVENTS CONTACT
Bridgit Pappas

EMAIL
events@solsticeoc.com

TELEPHONE
954.393.1937

Private & Group Dining Spaces



**FOCUSED
DINING ROOM**



**SEMI-PRIVATE
DINING ROOM**



CONFERENCE ROOMS



PATIO



BUNGALOW



OUTDOOR GRILL



AMPHITHEATER



VERANDA

Private & Group Dining Spaces

AVAILABLE SPACES / CAPACITIES:

FULL RESTAURANT BUYOUT

up to 120 guests

SEMI-PRIVATE DINING ROOM

Seated: up to 24 guests

FOCUSED DINING ROOM

Seated: up to 44 guests

PATIO

Seated: up to 40 guests

BUNGALOW/VERANDA

up to 12 guests

OUTDOOR GRILL

up to 75 guests including fireplace

up to 63 guests excluding fireplace

AMPHITHEATER

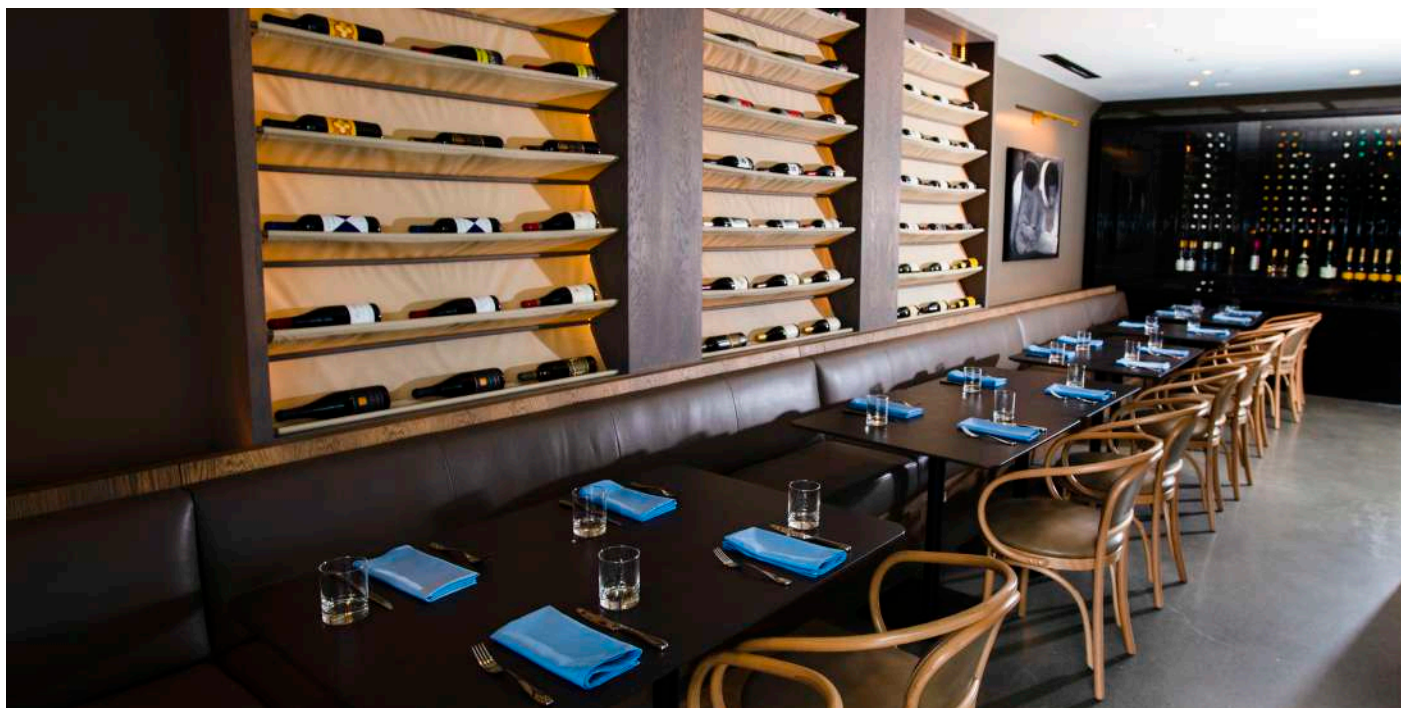
Seated: up to 60 guests

Standing: up to 80 guests

CONFERENCE ROOMS

up to 60 guests

AV OPTIONS AVAILABLE UPON REQUEST



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)

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

*Coffee & Iced Tea service included

Maximum 45 guests

— STARTER —

Select three options

SEASONAL SOUP

SOLSTICE SALAD

ICEBERG WEDGE

SEASONAL SALAD

— ENTRÉE —

Select four options

SEASONAL RISOTTO

SEASONAL ROASTED CHICKEN

SEASONAL PAN SEARED SALMON

BRAISED SHORT RIB

GRILLED BRANZINO

JUMBO LUMP CRAB CAKES

+15 Per Person Supplement

VEGAN PASTA PRIMAVERA

8oz FILET

+12 Per Person Supplement

14oz RIBEYE

+14 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 10

SEASONAL HUMMUS 13

SPICY TUNA TARTARE 23

HAND-CUT FRIES 9

ADD A DESSERT COURSE

Priced per item

SEASONAL FUDGE CAKE 13

SEASONAL SORBET 5

SEASONAL BUTTER CAKE 13

Lunch Menu

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

*Coffee & Iced Tea service included

Maximum 45 guests

— ENTRÉE —

Select four options

NASHVILLE HOT HONEY CHICKEN SANDWICH

QUINOA BOWL

SOLSTICE BURGER

CARNE ASADA SALAD

+5 Per Person Supplement

SEASONAL PAN SEARED SALMON

+8 Per Person Supplement

GRILLED CHICKEN COBB SALAD

CITRUS GINGER TUNA SALAD

+4 Per Person Supplement

LOBSTER & SHRIMP ROLL

+4 Per Person Supplement

GREENS & GRAINS

SEASONAL ROASTED CHICKEN

+6 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 10

SEASONAL HUMMUS 13

SPICY TUNA TARTARE 23

HAND-CUT FRIES 9

ADD A DESSERT COURSE

Priced per item

SEASONAL FUDGE CAKE 13

SEASONAL BUTTER CAKE 13

SEASONAL SORBET 5

Brunch Menu

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

*Coffee & Iced Tea service included
Maximum 45 guests

— ENTRÉE —

Select four options

SOLSTICE BRUNCH BURGER

SEASONAL FRENCH TOAST

AVOCADO TOAST

FRENCH OMELETTE

GREENS & GRAINS

CHICKEN & WAFFLES

LOBSTER AND SHRIMP ROLL

+4 Per Person Supplement

JUMBO LUMP CRAB CAKE BENEDICT

+4 Per Person Supplement

STEAK & EGGS

+4 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 10

HOUSE-MADE BISCUITS 9

SEASONAL HUMMUS 13

SEASONAL SPICED DOUGHNUTS 13

SPICY TUNA TARTARE 23

HAND-CUT FRIES 9

ADD A DESSERT COURSE

Priced per item

SEASONAL FUDGE CAKE 13

SEASONAL SORBET 5

SEASONAL BUTTER CAKE 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 —

SPICY TUNA TARTARE 5

COCONUT SHRIMP 5

SEARED AHI TUNA SKEWER 6

MINI CRAB CAKE 6

CHILLED LOBSTER & SHRIMP SALAD 6

CEVICHE 5

— MEAT —

CARNE ASADA SKEWER 8

PORK BELLY BAO 8

SHORT RIB AND POTATO CIGAR 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 baguette, raw vegetables.

CHICKEN WINGS 40
*Served with choice of ranch
or blue cheese.*

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

CITRUS GINGER 30

GRILLED CHICKEN COBB 36
GREENS & GRAINS 30

— SLIDERS —

Each selection includes 6 sliders.

SOLSTICE BURGER 48
CHILLED LOBSTER & SHRIMP 51

BRAISED SHORT RIB 48

FILET MIGNON 56
NASHVILLE HOT HONEY CHICKEN 48

— SALADS —

Serves 6 - 8 people. Add Chicken to any salad +24. Add Ahi Tuna to any salad +36. Add Steak to any salad +48.

SOLSTICE SALAD 40
CITRUS GINGER 42

GRILLED CHICKEN COBB SALAD 66

ICEBERG WEDGE 44
GREENS & GRAINS 42

— SIDES —

Serves 6 - 8 people.

SEASONED CHIPS 24
POMME PURÉE 29
MACARONI & CHEESE 39

SEASONAL FRUIT BOWL 59
SEASONAL VEGETABLE 46

PASTA SALAD 39
HAND CUT FRIES 33
TRUFFLED FINGERLING POTATOES 56

— ENTRÉES —

Serves 6-8 people.

SEASONAL ROASTED CHICKEN 110
SEASONAL PAN SEARED SALMON 150

PASTA BOLOGNESE 90
BRAISED SHORT RIB 180

JUMBO LUMP CRAB CAKES MKT
VEGAN PASTA PRIMAVERA 80

— DESSERTS —

Price per piece.

SEASONAL BUTTER CAKE BAR 5
SEASONAL SPICED DOUGHNUT 3

MISO CARAMEL CHOCOLATE CHIP COOKIE 4
FLOURLESS FUDGE CAKE 4

— BRUNCH ONLY —

BREAKFAST POTATOES 49
BACON 49

BISCUITS 45
FRENCH OMELET 80

FRENCH TOAST 90
CHICKEN & WAFFLES 120

GREEK YOGURT 45
HONEY GRANOLA 38

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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