

GATHERINGS

BY PACIFIC CATCH



COCKTAIL PARTY STANDING RECEPTION

MINIMUM 25 GUESTS

Layout and capacity vary by location and will require flexibility

1.

MENU OPTION ONE | 32 PP

Original Ahi Poke
Baja Shrimp Ceviche
Thai Coconut Shrimp
Guacamole
Tortilla Chips
Wonton Chips

2.

MENU OPTION TWO | 36 PP

Original Ahi Poke
Baja Shrimp Ceviche
Thai Coconut Shrimp
Guacamole
+ Sticky Ribs
Wonton Chips

3.

MENU OPTION THREE | 42 PP

Original Ahi Poke
Baja Shrimp Ceviche
Thai Coconut Shrimp
Guacamole
+ Sticky Ribs
+ Sushi Rolls
Tortilla Chips
Wonton Chips

GATHERINGS | BEVERAGE OPTIONS

1.

OPTION ONE

Non-Alcoholic beverages only
tallied by consumption

2.

OPTION TWO

Non-alcoholic and pre-selected
beer and wine
tallied by consumption

3.

OPTION THREE

Open Bar, a full beverage menu
will be offered to guests
tallied by consumption

Any "No Host" beverages ordered by guests will be added to one separate check for you/your guests to pay. These beverages are included toward the food and beverage minimum.

Dessert Coffee & Tea Service
tallied by consumption

Equator Coffee French Press Pot Service
Small 6 | Large 9

Assorted Mighty Leaf Tea 4

GATHERINGS

BY PACIFIC CATCH



GUEST SELECTS | 3 COURSE

MINIMUM 15 GUESTS

Host selects menu option prior to event. Guests select entree from customized menu during the event. Beverages, tax and gratuity not included.

SHAREABLES | FAMILY STYLE

All four served family style upon arrival

Add individual soup course

Miso Soup +7pp | Salmon Chowder +13.50pp

House Salad

Original Ahi Tuna Poke & Wonton Chips

Baja Shrimp Ceviche & Tortilla Chips

Guacamole & Tortilla Chips

ENTREE OPTIONS | GUEST SELECTS

MENU OPTION ONE | 39 PP

Fish & Chips (3 pcs)

sesame slaw, choice of fries

Japanese Wasabi Bowl

Ahi Tuna Poke (small)

Sub Grilled Tofu (Vegan)

Hawaiian Teriyaki

Grilled Chicken (small)

Salmon-Avocado Burger

sesame slaw, choice of fries

MENU OPTION TWO | 43 PP

Fish & Chips (3 pcs)

2 crispy cod, 3 thai coconut shrimp, calamari, sesame slaw, choice of fries

West Coast Bowl

Grilled Salmon (regular)

Sub Grilled Tofu (Vegan)

Mexican Grill

Seared Chile-Lime Shrimp* (regular)

Wagyu Cheeseburger

Sesame slaw, choice of fries

MENU OPTION THREE | 49 PP

Korean BBQ Bowl

Grilled Steak 6oz (regular)

Mixed Catch

2 crispy cod, 3 thai coconut shrimp, calamari, sesame slaw, choice of fries

Double Rainbow Bowl

sashimi three ways

Fresh Catch

Hawaiian Sea Salt Style, choice of two sides

West Coast Bowl

Grilled Salmon (regular)

Sub Grilled Tofu (Vegan)



MENU OPTION FOUR | 60 PP

Grilled Lobster Tail (6oz)

grilled chile-miso broccolini, mashed potatoes, butter-toasted Hawaiian rolls, clarified butter, chimichurri, grilled lemon

West Coast Lobster Roll

tarragon-dill lobster salad, avocado, radish, romaine, chives, choice of fries

East Coast Lobster Roll

butter-warmed lobster, herb aioli, choice of fries

Hawaiian Teriyaki Bowl

Grilled Chicken Bowl

West Coast Style

Grilled Salmon

Sub Grilled Tofu (Vegan)

Mixed Catch

2 crispy cod, 3 thai coconut shrimp, calamari, sesame slaw, choice of fries

DESSERT PLATTER

included

Tasting Platter

brownie bites, dulce de leche "spring rolls"

Guests 12 and under can order off our West Coast Kids menu.

GATHERINGS

BY PACIFIC CATCH



HOST SELECTS | FAMILY STYLE

MINIMUM 15 GUESTS (VARIES BY LOCATION)

Host picks menu option, shareables, mains and sides. Served on platters for guests to pass during seated lunch or dinner gatherings. Beverages, tax and gratuity not included.

\$45 PP

house salad

one shareable, two proteins,
three sides

dessert tasting platter

add individual soup course

Miso Soup +7pp
Salmon Chowder +13.50pp

\$50 PP

house salad

two shareable, two proteins,
three sides

dessert tasting platter

add individual soup course

Miso Soup +7pp
Salmon Chowder +13.50pp

\$55 PP

house salad

two shareable, three proteins,
three sides

dessert tasting platter

add individual soup course

Miso Soup +7pp
Salmon Chowder +13.50pp

STARTER

SHAREABLES OPTIONS

Original Ahi Tuna Poke
& Wonton Chips

Baja Shrimp Ceviche
& Tortilla Chips

Guacamole
& Tortilla Chips

PROTEIN OPTIONS

Grilled Salmon
Hawaiian Sea Salt

Grilled Chicken Breast
Chile-Lime Seasoned

Grilled Skirt Steak
Chimichurri Sauce

Grilled Shrimp
Miso-Butter

Grilled Marinated Tofu

SIDE OPTIONS

Thai Brussels

"Elote" Corn

Grilled Broccolini

Mashed Potatoes

Brown Rice-Quinoa

White Rice

Kimchi Rice

DESSERTS

Tasting Platter | bite size
brownies and dulce de leche "spring rolls"

Guests 12 and under can order off our West Coast Kids menu.

GATHERINGS

BY PACIFIC CATCH



GATHERINGS | KEY FACTS

FOOD AND BEVERAGE MINIMUMS

Due to limited main dining space, private events are not accommodated during our peak times
Friday and Saturday evenings from 5:00 until close.

Sunday through Thursday the following food and beverage minimums are required for large groups
needing a designated space in a main dining area including patios and semi private rooms.
Accommodations vary from location to location.

1.5 hour Cocktail Party event | Minimum 25 Guests | \$1200 minimum (start time between 3:00/4:00)

2 hour event | \$1500++ minimum

2.5 hour event | \$2000++ minimum

3 hour event | \$2500++ minimum

Food and Beverage minimums do not include tax and gratuity.
\$300 for every 15 minutes over the designated time.

DEPOSIT

A deposit of 250.00 will be preauthorized to hold the date, time and space.

CANCELLATION POLICY

Pacific Catch reserves the right to charge your card the full amount of the event if a cancellation is
made within 72 hours of the day of your event.

FINAL PAYMENT

The full event payment is due at the end of the event, in person with credit card and matching ID. Sales
Tax is applied to all food, beverage and service charges as required by law. To show your appreciation
for our hardworking team, a 20% tip is suggested.

Menu selection and beverage service details required 7 days prior to event. Please let us know in
advance if the number of guests should change.

If the number of guests decreases on the day of event, Pacific Catch has the right to charge for the
confirmed number of attendees stated on the group-dining contract. It is required that all changes and
cancellations be made directly with a manager