GATHERINGS



COCKTAIL PARTY STANDING RECEPTION

MINIMUM 25 GUESTS

Layout and capacity vary by location and will require flexibility

1.

BY PACIFIC CATCH -

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

Regular Equator Blend 6

Batch Drip

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 +6.95pp | Salmon Chowder +13.95pp 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)

crispy Alaska cod, choice of fries (regular, sweet potato, chile-lime), sesame slaw, jalapeño tartar

West Coast Bowl

Grilled Salmon (regular) Sub Grilled Tofu (Vegan)

Mexican Grill

Seared Chile-Lime Shrimp* (regular)

Waqyu Cheeseburger

Sesame slaw, choice of fries

Hawaiian Teriyaki Bowl Grilled Chicken (regular)

MENU OPTION THREE | 49 PP

Korean BBQ Bowl

Steak or Ribs

Mixed Catch

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

Chirashi* | Ahi Three Ways

original poke, serrano poke, sesameseared ahi, ponzu, wakame, spicy cucumber, sushi rice

Fresh Catch

Hawaiian Sea Salt Style, choice of two sides

West Coast Bowl

Grilled Salmon (regular) Sub Grilled Tofu (Vegan)

Hawaiian Teriyaki Bowl Grilled Chicken (regular)

DESSERT PLATTER

included

Tasting Platter brownie bites, dulce de leche "spring rolls"

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 +6.95pp Salmon Chowder +13.95pp

\$50 PP

house salad

two shareable, two proteins, three sides

dessert tasting platter

add individual soup course

Miso Soup +6.95pp Salmon Chowder +13.95pp

\$55 PP

house salad

two shareable, three proteins, three sides

dessert tasting platter

add individual soup course

Miso Soup +6.95pp Salmon Chowder +13.95pp

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

Mexican Corn

Grilled Asparagus

Mashed Potatoes

Brown Rice-Quinoa

White Rice

Kimchi Rice

DESSERTS

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





GATHERINGS | KEY FACTS

Details may vary by location based on manager approval.

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. \$250 for every 15 minutes over the designated time.

DEPOSIT

A deposit of 250.00 will be preauthorized to hold the date, time and space. The \$250 deposit will be applied to the final amount of the event. A refund will be given if the event is cancelled at least 72 hours prior to the event.

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 a credit card and matching ID. Sales Tax is applied to all food, beverage and any additional service charges.

Menu selection, beverage service details and final number of guests is required 3 days (72 hours) before the event start time.

If the number of guests decreases on the day of the event, Pacific Catch has the right to charge for the confirmed number of people stated on the contract, or the actual number of guests seated at the table, whichever is higher.

To show your appreciation for our hardworking team, a 20% tip is suggested.

Our Northern California locations add a 3% surcharge (5% in San Francisco) to all guest checks to help offset the rising cost of wages and benefits. This is not gratuity.