



Don the Beachcomber welcomes you to a unique venue for any special event with the spirit of Aloha. Weddings, both ceremony and receptions, are our specialty. We have also had the pleasure of planning and hosting birthdays, anniversaries, corporate events and reunions just to name a few. Our 15,000 square feet of Hawaiian themed restaurant include two waterfalls, hundreds of feet of bamboo, hand carved Tikis, Hawaiian Tapa wall art and unique Hawaiian Tapa lighting. We have two large banquet rooms in the rear of our property. The Hidden Village and The High Chief's Room. Our Hidden Village has a waterfall, Coconut Bar and can accommodate 50 to 120 guests. Our High Chief's room has a dance floor; it's own Bamboo Bar and can accommodate 50 to 130 guests. Both rooms can easily be combined to host larger events nicely. We also have several more intimate rooms for your convenience. We are a full service event property and offer customized food and beverage menus, coat check, security and valet parking. We would be delighted to take you away to the Islands right here on the mainland for your next event.

Aloha and we hope to see you soon at Don the Beachcomber!

[www.donthebeachcomber.com](http://www.donthebeachcomber.com)

16278 S. Pacific Coast Highway, Huntington Beach, CA 92649  
562-592-1321 \* 562-592-5326 (fax)

# BUFFETS

Buffet menus are for parties of 50 or more. Substitution prices vary. Vegetarian entrées may be substituted for meat entrées and added to the buffet for \$4.00 per person. Sales tax and gratuity are not included in menu pricing.

## ALOHA BUFFET MENU

### Pupu (Appetizer)

Vegetables Spring Roll with tangy sweet and sour dipping sauce. (Passed)

### Choice of two salads:

#### **Don's Mixed Green**

A blend of three different fresh greens with sliced julienne carrots, sliced cucumbers and pickled ginger

#### **Czar Salad**

Crispy Romaine with shaved Parmesan cheese and crispy won ton strips  
Served with our homemade Caesar dressing

#### **Island Fresh Pasta Salad**

Elbow pasta with fresh baby spinach, red bell pepper, red onion, and julienne carrots with a sweet mayo based dressing

#### **Island Slaw**

Fresh Napa cabbage, radicchio and julienne carrots mixed in a sweet garlic aioli dressing

### Main Course:

#### **Pineapple Chicken**

Crispy chicken served with a pineapple sauce

Or

#### **Orange Chicken**

Crispy chicken served in a spicy delicious orange sauce

AND

#### **Pulled Kahlua Pork**

Tender and juicy slow roasted pork cooked in banana leaves then hand pulled

### Menu includes

Hawaiian fried rice

Cooked fresh vegetables

Kings Hawaiian sweet rolls & butter

**\$38.50 per person**

# OHANA BUFFET MENU

## Select a Pupū (appetizer):

### **Brie Quesadilla**

Brie & smoked mozzarella with cherry tomato salsa & chipotle crema

### **Da'Kine Calamari**

Calamari strips tossed in cilantro, sweet lemon and crushed macadamia nuts

### **Bruddha's Spam Roll**

Grilled spam and sticky rice wrapped in nori, with a miso-yaki dip

### **Mini Ribs**

Mini tender ribs glazed with our house ginger BBQ sauce

## Choice of two salads:

### **Don's Mixed Green Salad**

A blend of three different fresh greens with sliced julienne carrots, sliced cucumbers and pickled ginger

### **Czar Salad**

Crispy Romaine with shaved Parmesan cheese and crispy won ton strips  
Served with our homemade Caesar dressing

### **Island Fresh Pasta Salad**

Elbow pasta with fresh baby spinach, red bell pepper, red onion, and julienne carrots with a sweet mayo based dressing

### **Island Slaw**

Fresh Napa cabbage, radicchio and julienne carrots mixed in a sweet garlic aioli dressing

## Main Course:

### **Orange Chicken**

Crispy chicken served in a spicy delicious orange sauce

Or

### **Pineapple Chicken**

Crispy chicken served with a pineapple sauce

### **Pulled Kahlua Pork**

Tender and juicy slow roasted pork cooked in banana leaves then hand pulled  
AND

### **Glazed Salmon**

With caramelized sweet and sour glaze

## Menu includes

Hawaiian fried rice

Cooked fresh vegetables

Kings Hawaiian sweet rolls & butter

**\$48.50 per person**

# MAUI BUFFET MENU

## Select three PuPu's (appetizers):

Brie Quesadilla  
Vegetable Spring Rolls  
Mini Ribs  
Popcorn Shrimp  
Mini Ahi Tacos  
Brudha's Spam Roll  
Cream Cheese Won Ton

## Choice of two salads:

Don's Mixed Green Salad  
Czar Salad  
Island Fresh Pasta Salad  
Island Slaw

## Select two entrées:

**Tenderloin of Beef Medallions**  
With a Cabernet Sauvignon reduction sauce

**Pulled Kahlua Pork**  
Tender and juicy slow roasted pork cooked in banana leaves then hand pulled

**Grilled Mahi Mahi**  
Sesame-Macadamia Nut Crust

**Pineapple Chicken**  
Crispy chicken served with a pineapple sauce

**Menu includes**  
Hawaiian fried rice  
Cooked fresh vegetables  
Kings Hawaiian sweet rolls & butter  
Molten Chocolate Cake or Pineapple Upside Down Cake

**\$58.50 per person**

## PLATED DINNERS

*Prices do not include tax or gratuity*

### ALOHA PACKAGE

#### **Choice of salad:**

**Beachcomber Chop**

**OR**

**Czar Salad**

#### **Choice of entrée:**

**Pineapple Chicken**

Crispy chicken served with a pineapple sauce

**OR**

**Pulled Kalua Pork**

Tender and juicy slow roasted pork cooked in banana leaves then hand pulled

#### **Sides included**

Sticky rice topped with roasted sesame

Cooked fresh vegetables

Kings Hawaiian sweet rolls & butter

**\$33.00 per person**

# OHANA PACKAGE

## Select one Pupu (appetizer):

Popcorn Shrimp  
Da'Kine Calamari  
Bruddha's Spam Roll  
Mini Ribs

## Choice of salad:

Beachcomber Chop  
OR  
Czar Salad

## Select an entrée:

Pineapple Chicken  
OR  
Orange Beef  
OR  
Glazed Salmon

## Sides included

Sticky rice topped with roasted sesame  
Cooked fresh vegetables  
Kings Hawaiian sweet rolls & butter

**\$44.00per person**

# MAUI PACKAGE

## Select one Pupu (appetizer):

Vegetable Spring Rolls  
Popcorn Shrimp  
Da'Kine Calamari  
Mini Ribs  
Cream Cheese Won Ton

## Choice of salad:

Beachcomber Chop  
Czar Salad

INTERMEZZO  
Mango Sorbet

## Select an entrée:

Filet Mignon  
Fresh Mahi-Mahi  
Pineapple Chicken  
Walnut Shrimp

## Sides included

Hawaiian Fried Rice  
Kings Hawaiian sweet rolls & butter  
Cooked fresh vegetables

## DESSERT

Pineapple Upside down Cake

**\$55.00 per person**

## ADDITIONAL ITEMS

All prices are per 100 pieces

### Pupu's (Appetizers)

|                          |          |                        |          |
|--------------------------|----------|------------------------|----------|
| Veggie Spring Rolls      | \$300.00 | Pork Sliders           | \$300.00 |
| Chicken Tender           | \$300.00 | Da'Kine Calamari       | \$500.00 |
| Bruddah's Spam Roll      | \$200.00 | Buffalo Chicken wings  | \$350.00 |
| Brie Quesadilla          | \$300.00 | Mini Ribs              | \$400.00 |
| Hawaiian Meat Ball       | \$200.00 | Won Ton Cream Cheese   | \$200.00 |
| Coconut Shrimp (regular) | \$400.00 | Coconut Shrimp (Jumbo) | \$600.00 |

### DESSERTS

|                                  |     |
|----------------------------------|-----|
| Coconut Cake                     | \$7 |
| NY Cheesecake                    | \$7 |
| Molten Chocolate Cake            | \$7 |
| Pineapple upside down cake       | \$8 |
| Ice Cream (choice of one flavor) | \$6 |
| • French Vanilla                 |     |
| • Chocolate                      |     |
| • Strawberry                     |     |
| Sorbet (choice of one flavor)    | \$6 |
| • Mango                          |     |
| • Coconut                        |     |
| • Guava                          |     |
| • Pineapple                      |     |

### Linen Service

**\$2.00** per person for guest's choice of color.

Specialty linens may be subject to additional charge.

### Room Fees

**\$300** for Hidden Village or High Chief's Room (**combined \$600**)

**\$150** fee for Longboard Room

Room fees include 4 hours for your event, additional hours may be purchased in advance or night of the event for **\$100** per hour

### Cake Cutting Fee

Guest are welcome to bring in their own specialty cakes.  
All cakes are subject to a **\$1.00** per person cake cutting fee.

## **Receptions Stations**

Reception Stations compliment your Hors D'oeuvre selections (Not Available as a Dinner Entrée) Stations Require a Minimum of 50 people. Prices Quoted for One Hour.

### **Stir Fry Bar**

Chicken Sautéed with Oriental vegetables and Sesame Sauce.

Pork Sautéed with peanut sauce and Sticky Rice

**\$10.50 per Person**

### **Hawaiian Pork Sliders**

Pork sliders served on a sweet Hawaiian Bread and Coleslaw

**\$9.50 per Person**

### **Mashed Potatoes**

Garlic mashed potatoes served in a martini glasses and served with all Toppings,

Bacon Bits, Broccoli, Shredded Cheddar Cheese, Sour Cream, Chives,

**\$8.50 per Person**

### **Fajita Bar**

Marinated Beef & chicken Strips, Sautéed with Onions, Red and Green Pepper.

Accompanied by Warm flour and Hard Shell corn Tortillas, nacho Chips, Jalapeno,

Avocado relish, Salsa and Shredded Cheddar Cheese.

**\$11.50 per Person**

### **Displays**

All displays are for a Minimum of 25 Guests

### **Smoked Salmon**

Served with Diced Onions, Capers, Chopped Eggs, Lemons and Crackers (served 50)

**\$195.00 per Display**

### **Fresh Vegetables Crudités**

An Array of Fresh Vegetables Artfully Displayed, Served

With a Creamy Ranch Dip

**\$2.75 per Person**

### **Fresh Fruit and Berries Display**

Seasonal Varieties Served with Honey Lime Dipping Sauce (serves 50 Guests)

**\$185.00 per Display**

## Beverage Service

### Hosted Bars

Add a gallon of our famous Mai Tai to any package \$180

### WINE & BEER ONLY

Domestic & import beers

House wines

**\$10 per person for the first hour**  
**\$6 per person each additional hour**

### WELL

House spirits and wines, domestic and import beers,  
Sodas, juices, coffee and iced tea

**\$16 per person for the first hour**  
**\$7 per person each additional hour**

### PREMIUM

Premium spirits and wines, domestic and import beers,  
Sodas, juices, coffee and iced tea

**\$18 per person for the first hour**  
**\$9 per person for each additional hour**

### ULTRA

Ultra premium spirits and wines, domestic and import beers,  
Sodas, juices, coffee and iced tea

**\$20 per person for the first hour**  
**\$11 per person for each additional hour**

### NON-ALCOHOLIC

Hosted non-alcoholic soft drink service  
Includes sodas, juices, fresh brewed iced tea, and French roast coffee

**\$ 2.50 per person for duration of the event**

**Bartender Fee \$150**  
**Policies and Terms**

**DEPOSITS**

To confirm your event space, a non-refundable deposit of 50% and a signed contract are required to reserve facilities for a function. Due to the nature and flow of our business we unfortunately cannot hold the room for more than three days without a deposit. In the event of a cancellation, all additional funds will be refunded except for the 50% deposit fee up to 30 days prior to the event.

Credit Card authorization on file will be used for any balances after the fourteen (14) day guarantee.

**GUARANTEES**

We need your cooperation in making your event a success.

Please confirm the number of guest expected by noon, three (3) business days prior to your event. This number is your minimum guarantee and may not be lowered.

If a guarantee number is not received on time, the expected attendance will become the number guaranteed. All charges will be based on your guarantee or the actual attendance whichever is greater.

For buffet service, Don the Beachcomber will prepare 5% over the guaranteed number.

**CHILDREN**

Children age 5 and under are free, not to exceed 10% of your total adult guest count. Room minimums apply.

**GRATUITY AND SALES TAX**

Applicable California state sales tax and service charge is customary. A 21% taxable service charge and 8.75% sales tax will be added to all food and beverage items. All prices are subject to change.

**EVENT TIMING**

Luncheon Reception/ Banquets are held from 11:00 am to 4:00 pm

Dinner Reception/ Banquets are held from 6:00 pm to 12:00 am

All events automatically include 4 hours. Additional hours may be purchased at the time of booking or before the end of the event for an addition charge (sales tax and service charge will apply).

**FOOD AND BEVERAGE**

All food and beverage to be supplied by Don the Beachcomber. No outside food permitted.

## **CAKE**

Guests are welcome to bring in their own cake. All cakes are subject to a 1.00 per person cake cutting fee (service charge and sales tax apply). Guest may not cut their own cake. Don the Beachcomber will supply cake cutting utensils, plates, and forks.

## **DECORATIONS AND FLOWERS**

Decorations and arrangements provided by client may be delivered no later than one-hour prior to scheduled function. Special arrangements can be made with your Don the Beachcomber event coordinator 2 weeks prior to the event. All decorations incorporating candles must conform to the City of Huntington Beach fire ordinance codes. Candles with open flames are not allowed. Decorations and arrangements must be freestanding. Client immediately following function must remove all decorations.

## **MUSIC**

Don the Beachcomber tries very hard to always be a good neighbor. Out of respect to homeowners behind us, guest supplying their own entertainment must comply with Don the Beachcomber policies on volume, set-up and breakdown times. Entertainment must provide all of its own equipment. Don the Beachcomber is not liable for performers and the quality of their entertainment. Any damages to Don the Beachcomber property due to entertainment will be billed to the client.

**Valet Parking at \$ 4.00 per car**