

LARGE PARTY EVENT MENU



Let Yard House plan your next event. Our large party menu will help you create an original menu perfect for your event. Whether it's appetizers or a four course meal, simply choose your selections from the options below and fax to **949.861.9743** or email to **specialevents@yardhouse.com**

APPETIZERS

Please indicate number of orders of each

- Moo Shu Egg Rolls 9.55
- Chicken Lettuce Wraps 10.95
- Chicken Nachos 10.35
- Onion Ring Tower 8.55
- Spinach Cheese Dip 10.95
- Coconut Shrimp 12.95
- Wings 10.55 Boneless Traditional
- Grilled Jerk Firecracker Buffalo
- Blue Crab Cakes 10.95
- *Seared Ahi Sashimi 12.85
- Fried Calamari 10.65
- Pepperoni & Mushroom Pizza 11.75
- BBQ Chicken Pizza 12.75
- Sliders - 10.45
- Classic ● Béarnaise Turkey Burger

STARTERS

Please select up to two starters

- Clam Chowder
- cup 2.95 bowl 6.85
- Tomato Bisque
- cup 2.95 bowl 6.65
- Caesar Salad 2.95
- Classic Ranch Salad 2.95
- Mixed Field Greens 6.65
- Walnut Pear Salad 8.45
- Iceberg Wedge Salad 7.85

DESSERTS

Please select one dessert

- Mini Lemon Soufflé 3.95
- Mini Peach Apple Cobbler 3.95
- Mini Chocolate Soufflé 3.95
- Macadamia Nut Cheesecake 6.95
- Kona Sundae 7.25

BEVERAGES

Please select how beverage service will be handled for your guests

- Full Beverage Service / Open Bar** All beverages charged as ordered
 - Limited Beverage Service / Non-Alcoholic** Only non-alcoholic beverages charged as ordered
 - Limited Bar Service** All non-alcoholic beverages charged as ordered with drink ticket option or pre-paid bar.
- Number of drink tickets per guest _____ OR Pre-paid Bar \$ _____

CONTACT INFORMATION

Please complete and fax to **949.861.9743**
or email to **specialevents@yardhouse.com**

Name/Company Name _____

Type of Event _____

Contact Phone _____ Contact E-mail _____

Requested Date of Event _____ Requested Yard House Location _____

Requested Time _____ Number of Guests _____

Special Notes: _____

• Items noted with a green dot are available with **gardein™** vegetarian substitute. **gardein™** is a chicken or beef substitute made from soy, wheat, pea proteins, vegetables and ancient grains. **gardein™** is free of cholesterol, trans and saturated fats and is animal and dairy free.

• Some items substituted with **gardein™** may still contain ingredients of animal origin.

*Contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. All burgers are prepared at minimum temperature of medium.



SAMPLE MENUS

*Sample menus reflect an estimate only as entrees and beverages are charged as ordered on event date

LUNCH

\$19 Average price per guest
—does not include tax and gratuity

ENTREES

choice of one

- ROASTED TURKEY CLUB
- ROAST BEEF DIP
- CHICKEN CAESAR SALAD

DESSERT

MINI CHOCOLATE SOUFLÉ

BEVERAGES

china mist iced tea, blackberry jasmine green iced tea, passion fruit iced tea, soft drinks, coffee

DINNER

\$30 Average price per guest
—does not include tax and gratuity

STARTERS

choice of one

- CLAM CHOWDER
- CAESAR SALAD

ENTREES

choice of one

- TOP SIRLOIN
- PARMESAN CRUSTED CHICKEN
- GINGER CRUSTED NORWEGIAN SALMON

DESSERT

MINI PEACH APPLE COBBLER

BEVERAGES

china mist iced tea, blackberry jasmine green iced tea, passion fruit iced tea, soft drinks, coffee

Yard House

DINE-IN APPETIZER PARTY PLATTERS

Perfect for special events, large parties,
happy hour gatherings or anytime!

	REGULAR PRICE	HAPPY HOUR PRICE (M-F 3-6)
___ BUFFALO WINGS (SERVES 10-12) with ranch dressing and celery sticks • traditional, boneless or gardein	42.20	21.08
___ JERK WINGS (SERVES 10-12) with rum bbq sauce • traditional, boneless or gardein	42.20	21.08
___ FIRECRACKER WINGS (SERVES 10-12) tossed in a spicy garlic plum glaze • traditional, boneless or gardein	42.20	21.08
___ MOO SHU EGG ROLLS (SERVES 10-12) served with apple ginger plum sauce	38.20	19.08
___ COCONUT SHRIMP (SERVES 6-8) with sweet chili sauce and thai basil pesto	51.80	N/A
___ *SEARED RARE AHI SASHIMI (SERVES 10-12) served with soy vinaigrette	64.25	32.10
___ BLUE CRAB CAKES (SERVES 10-12) with mango papaya chutney and passion fruit beurre blanc	76.65	38.29
___ CLASSIC SLIDERS (SERVES 8-10) with house special sauce and cheddar cheese, served with fries	41.80	27.00
___ BÉARNAISE SLIDERS (SERVES 8-10) with bearnaise sauce and fried onions, served with fries	41.80	27.00
___ SPINACH CHEESE DIP (SERVES 10-12) served with crispy flat bread	54.75	27.35
___ LOBSTER ARTICHOKE DIP (SERVES 10-12) served with chips & flat bread	59.75	N/A
___ GUACAMOLE & CHIPS (SERVES 10-12) topped with pico de gallo & feta	39.60	N/A
___ HUMMUS (SERVES 10-12) topped with edamame & kalamata olives with crispy flat bread	35.60	N/A
___ EDAMAME (SERVES 14-16) soybeans with kosher salt	18.25	N/A



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LONG BEACH BEER LIST

- Abita Purple Haze
- Alaskan Amber
- Alaskan IPA
- AleSmith Nautical Nut Brown
- Amstel Light
- Anchor Steam
- Anderson Valley Boont Amber
- Anderson Valley Hop Otter IPA
- Avery The Reverend*
- Avery White Rascal
- Bass Ale
- Bayhawk Beach Blonde
- BBC Strawberry Blonde
- Bear Republic Racer 5 IPA
- Bear Republic Red Rocket Ale
- Beck's
- Belhaven Scottish Ale
- Belhaven Scottish Stout
- Big Sky Moose Droll
- Bitburger Pils
- Blackthorn Cider
- Blue Hawaiian Hefeweizen
- Blue Moon
- Boddingtons Pub Ale
- Bud Light
- Bud Light Golden Wheat
- Bud Light Lime
- Budweiser
- Carlsberg
- Chimay Triple*
- Coors Light
- Czechvar
- Delirium Tremens*
- Deschutes Black Butte Porter
- Deschutes Inversion IPA
- Deschutes Mirror Pond Pale
- Dogfish Head 90 Minute IPA**
- Dos Equis Amber
- Eel River Organic Amber
- Firestone Double Barrel Ale
- Firestone Pale Ale
- Firestone Union Jack IPA
- Flying Dog Classic Pale Ale
- Foster's
- Franziskaner Hefe-Dunkel
- Franziskaner Hefe-Weisse
- Früll Strawberry*
- Full Sail Amber
- Full Sail Pale
- Fuller's ESB
- Fuller's London Porter
- Fuller's London Pride
- George Killian's Irish Red
- Goose Island Matilda*
- Grand Teton Bitch Creek ESB
- Green Flash West Coast IPA
- Guinness Stout
- Gulden Draak*
- Hacker-Pschorr Weisse
- Harp
- Heineken
- Hobgoblin English Ale
- Hoegaarden White
- Hofbräu Original Lager
- Hollywood Blonde
- House Amber Ale
- House Hefeweizen
- House Honey Blonde
- House Pale Ale
- Humboldt Hemp Ale
- Karl Strauss Amber Lager
- Karl Strauss Endless Summer Light
- Kirin Ichiban
- Kona Fire Rock
- Kona Longboard Lager
- Köstritzer Schwarzbier
- Kronenbourg 1664
- La Chouffe*
- Lagunitas IPA
- Leffe Blond*
- Leinenkugel's Sunset Wheat
- Lindeman's Framboise*
- Lindeman's Peche*
- Lost Coast Alleycat Amber
- Lost Coast Apricot Wheat
- Lost Coast Downtown Brown
- Lost Coast Great White
- Lost Coast Raspberry Brown
- Lost Coast Tangerine Wheat
- Mad River Jamaica Red
- Mad River Steelhead Pale
- Magic Hat #9
- Maredsous 8*
- Michelob Amber Bock
- Michelob Ultra
- Miller Genuine Draft
- Miller Lite
- Modelo Especial
- Moosehead Lager
- Moretti Italian Pilsner
- Moylan's Kilt Lifter Scottish Ale**
- Murphy's Irish Red
- Murphy's Irish Stout
- Nectar Red Ale
- Negra Modelo
- New Belgium Fat Tire
- New Belgium Seasonal
- New Belgium Trippel*
- Newcastle Brown
- North Coast Old Rasputin Stout**
- North Coast Pranzster*
- North Coast Scrimshaw Pilsner
- Old Speckled Hen
- Ommegang Hennepin*
- Ommegang Seasonal*
- Pabst Blue Ribbon
- Palm*
- Paulaner Hefe-Weizen
- Peroni
- Pilsner Urquell
- Piraat Ale*
- Primo Island Lager
- Pyramid Haywire Hefeweizen
- Redhook Blonde Golden Ale
- Redhook ESB
- Rogue Dead Guy Ale
- Rogue Hazelnut Brown
- Rolling Rock
- Sam Adams Boston Lager
- Sam Adams Cherry Wheat
- Sam Adams Seasonal
- Saporro
- Sea Dog Bluepaw Wheat
- Shiner Bock
- Shipyard XXXX IPA**
- Shock Top
- Shock Top
- Sierra Nevada Pale Ale
- Smithwick's
- Spaten Lager
- Spaten Oktoberfest
- Spaten Optimator*
- Spaten Pils
- Speakeasy Double Daddy IPA**
- Stella Artois
- Stiegl Pils
- Stone Arrogant Bastard Ale**
- Stone IPA
- Stone Pale Ale
- Stone Ruination IPA**
- Stone Smoked Porter
- Strong Bow Cider
- Tecate
- Tetley's
- Trois Pistoles*
- Victory HopDevil IPA
- Warsteiner Dunkel
- Warsteiner Pils
- Weihenstephaner Vitus**
- Weihenstephaner Weisse
- Widmer Hefeweizen
- Witterkerke White
- Woodchuck Amber Cider
- Woodchuck Granny Smith Cider
- Wyder's Pear Cider
- Wyder's Raspberry Cider
- Young's Double Chocolate Stout

Yard House Supports Designated Driver Programs. Please Drink Responsibly. We card anyone who looks 35 and under.

*Served in goblets only. **Served in pints only.

SPECIAL EVENT INFORMATION

CREDIT CARD AUTHORIZATION

Credit card information is due upon booking and confirms your reservation. No deposit is charged to the card and will be used for payment unless another form of payment is provided on event date.

PRIVATE ROOM FEE

A private room fee is required to use the Harbor Room exclusively. A food and beverage minimum may apply.

BEVERAGE SERVICE

Hosted and non-hosted beverage service is available. A \$50 bartender fee will apply for events exceeding 30 guests requiring cocktail service. Corkage Fee: \$10 per 750ml bottle including tax and gratuity.

GUARANTEED GUEST COUNT

A guaranteed guest count is required 72 hours prior to event date. If a final guest count is not received, the estimated guest count specified on the event contract will be the guarantee. The guarantee is not subject to reduction after the 72-hour deadline.

CANCELLATION

Cancellation is required in writing 72 hours prior to event date. In the event that cancellation is not received within the time specified, 20% of estimated final bill will be charged to client's credit card.

FINAL BILL

Balance due is payable in full upon conclusion of the event.

PRICES

Prices are subject to change without notice.

DECORATIONS & ENTERTAINMENT

Decorations and Entertainment must be pre-approved by management.

CAKE CUTTING FEE

Cake Cut Fee: \$0.50 per person

PARKING

\$1.00 with two hour validation



Host your event in the HARBOR ROOM and we'll take care of the details

The Harbor Room at Yard House is downtown Long Beach's premiere event destination. Located along Rainbow Harbor in Shoreline Village, the private waterfront location offers seating for up to 135 guests. The Harbor Room is ideal for hosting birthday celebrations, rehearsal dinners, reunions, anniversaries and corporate or casual business gatherings.

Tap into the fun
and make your next event extraordinary.



LONG BEACH SHORELINE VILLAGE

401 Shoreline Village Dr.
Long Beach, CA 90802

800-336-5336

HOURS OF OPERATION

SUN - THU

11am - 12am or later

FRI - SAT

11am - 2am