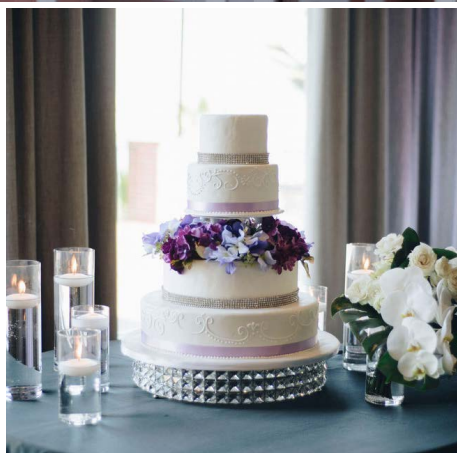


Special Occasion Menus



S|E SPECIALTY EVENTS — The Reef —

880 S. Harbor Scenic Dr., Long Beach, CA 90802 | 562.435.8013 | specialtyevents.com
reefrestaurant.com | [f](#) / Specialtyevnt | [t](#) / Specialtyevnt | [i](#) / Specialtyevnt

The Reef
ON THE WATER

SPECIAL OCCASION AND WEDDING PACKAGES

SEA COAST PACKAGE

Domestic Cheese and Fresh Sliced Fruit
Champagne Toast
Lemonade Station
Wedding or Special Occasion Cake

SEA SHELL PACKAGE

One Hour Soft Bar (Beer, Wine, Champagne, and Reef Signature Cocktail)
Three Hors D'oeuvres 3 pieces per person
Champagne Toast
Lemonade Station
Wedding or Special Occasion Cake

SEA BREEZE PACKAGE

Two Hour Host Well Bar
Three Hors D'oeuvres 6 pieces per person
Champagne Toast
Lemonade Station
Wedding or Special Occasion Cake
Chair Covers

SEA SIDE PACKAGE

Four Hour Host Call Bar
Four Hors D'oeuvres 8 pieces per person
Champagne Toast
Lemonade Station
Wedding or Special Occasion Cake
Chiavari Chairs

PLATED PACKAGE MENU

Includes local grown seasonal vegetables, chef's selection of starch, fresh baked bread & butter, coffee & tea

APPETIZER COURSE

Selection based on
package selected

Appetizer course included with sea shell, sea breeze and sea side packages

Spanakopitas

Crab Stuffed Mushrooms

Beef Satay

Chicken Satay

Domestic Cheese and Crackers

Sliced Fresh Fruit

Chicken Pot Stickers

Vegetable Spring Rolls

Tomato Basil Crostini

FIRST COURSE

Choice of one

Mixed Green Salad raspberry vinaigrette

Classic Caesar Salad

MAIN COURSE

Please choose one
option, if two options
are requested
please add 3 per guest

Chicken Forestiere baked breast of chicken, mushroom demi

Artichoke Chicken chicken breast, artichoke hearts, mushrooms,
white wine sauce

Pasta Primavera farfalle pasta, local seasonal vegetables, sundried tomatoes,
fresh basil, garlic, parmesan cheese, garlic olive oil

Beef Short Ribs braised boneless beef short rib, carrots, onions, red wine reduction

Ginger Glazed Salmon soy sauce, sesame oil, shiitake mushrooms, bok choy,
sweet ginger drizzle

Prime Rib oven roasted, creamy horseradish

Grilled Mahi Mahi jicama corn relish

Filet Mignon broiled tenderloin, bordelaise

PACKAGE BUFFET

Minimum of 50 guests

All buffets include rolls & butter, coffee & tea service

SALAD

Select two for lunch
& four for dinner

Mixed Green Salad spring mix, tomatoes, carrots, mushrooms, ranch or raspberry vinaigrette dressing

Asian Chicken Salad cabbage, mandarin orange, won ton noodles, sesame dressing

Classic Caesar romaine hearts, parmesan cheese, croutons

Tri-Color Penne Pasta and Bay Shrimp Salad chopped vegetables, creamy dressing

Moroccan Chicken Salad chicken, cranberries, mandarin oranges, greens, almonds, tomatoes, raspberry vinaigrette

Mediterranean Greek Salad greens, black olives, tomatoes, onions, feta cheese, greek dressing

Fruit Salad with Candied Walnuts seasonal fresh fruit

MAIN COURSE

Select two for lunch
& three for dinner

Chicken Forestiere baked breast of chicken, mushroom demi

BBQ Ribs pork ribs, house made barbeque sauce

Pasta Primavera farfelle pasta, local seasonal vegetables, sundried tomatoes, fresh basil, garlic, parmesan cheese, garlic olive oil

Roast Top Sirloin of Beef with Carver au jus, horseradish

Ginger Glazed Salmon soy sauce, sesame oil, shiitake mushrooms, bok choy, sweet ginger drizzle

Shrimp and Scallop Fried Rice hawaiian fried rice, shrimp, scallops

Chicken Picatta lemon butter caper sauce

Upgrade an entrée to Prime Rib or Short Ribs

SIDES

Select two

Red Roasted Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Seasonal Vegetables

Green Been Almondine

Zucchini Provençal

SPECIAL EVENT INFORMATION

Please refer to the following information when booking your event with The Reef on the Water

EVENT HOURS

Luncheons: Four Hour Event time up to 3:30 pm (no time extensions available).

Dinners: Five Hour Event time up to 12:00 am and can extend to 1:00 am for \$750 plus service charge and current sales tax.

Event music must end at the conclusion hour, guests will then have ½ hour to clear event space.

CAKES

The special occasion packages include service to cut and serve your cake.

FOOD AND BEVERAGE

No food or beverage may be brought in or taken off premises except for the wedding cake.

All food catered is executed by The Reef Culinary Team.

PLATED ENTRÉE SELECTIONS AND BUFFET

We request that you limit your plated entrée selection to one (1) choice. However, if two (2) entrées are requested for a plated meal, please add a fee of 3 per person.

Buffet service times are available for 1.5 hours.

ROOM RENTALS

Rental Fees are waived as long as food and beverage minimums are met.

BAR AND BARTENDER FEES

Cash bar sales minimums are based upon the following event size:

Up to 50 guests 300 cash bar sales minimum.

50-100 guests 500 cash bar sales minimum.

100-200 guests 750 cash bar sales minimum.

200 or more guests 900 cash bar sales minimum.

If cash bar sales minimum is not reached then the guest will pay the difference that of was not purchased.

SERVICE CHARGE AND TAX

All prices are subject to current 22% service charge and current sales tax.

PARKING

Complimentary valet parking is provided Saturday evenings as well as Sunday afternoons.

All other business days are self-parking unless valet is deemed necessary by restaurant management.

DEPOSITS, GUARANTEES, AND FINAL PAYMENTS

To book an event, 20% of the estimated total is due which is non-refundable and non-transferable. A payment of half of the remaining balance is due 90 days prior to event. Final count and payment are due 10 days prior to the event. No decreases in count are accepted, after 10 days prior to the event. All payments are non-refundable and non-transferable. Payment methods accepted are cash, cashier's check, credit and debit cards. Please contact your financial institution in advance to ensure funds will be released. No personal checks are accepted.

CANCELLATIONS

Once you sign the agreement you are reserving a date and time slot for your event, in which we have made a commitment to hold that date and time exclusively for you. The date of the function or time slot cannot be changed. You may cancel the event at any time, but all deposits and payments that you have made will be forfeited. All deposits and payments are nonrefundable and transferable.

DECORATIONS

Place cards, party favors, centerpieces, etc., are the responsibility of the client. Please advise your florist or your decorators (as well as all vendors) that their set up time is one hour prior to the event and no earlier. Nothing can be taped, stapled, pinned, tied, or nailed to any surface or a \$200 damage fee will apply to your event. The Reef assumes no responsibility for damage or loss of merchandise or articles left on premises prior to, during, or the following the event. No bubble machines. Candles need to be secured to a container with the flame two inches below the top.

LINEN COLORS AVAILABLE

Tablecloth – White, Ivory, Black, Peach, Pink, Red, Burgundy, Royal Blue, Wedgewood Blue, Sea Foam Green, Gold, Dusty Rose and Sandalwood

Napkins – All Colors listed above in addition to Lemon Yellow, Tangerine, Burnt Orange, Rust, Violet, Purple, Gray, Teal, Navy Blue and Brown

Chair Covers with Sash 3.50 per chair

Chiavari Chairs: Gold, Silver, Fruitwood 5.50 per chair