



THANK YOU FOR YOUR INTEREST IN PEOHE'S WATERFRONT RESTAURANT!

Here are our exciting group menus – sure to impress your guests! Use our Group Menu pages to build your own menu – or use one of the following Hawaiian themed “Dinner Suggestions”.

- ✦ At Peohe's, we specialize in group dining, and offer events of any size up to 700 guests. For smaller groups, we offer non-exclusive dining areas with beautiful bay and skyline views.
- ✦ For larger groups we have private dining facilities in our glass-enclosed patio featuring San Diego's ultimate panoramic skyline and bay view – (food & beverage minimum applies, plus banquet fee & tax)
- ✦ Our group sales office will make your event planning a breeze.

BOOKING A RESERVATION – REQUIREMENTS

1. DEPOSITS - \$25/guest for Dinner or \$10/guest for Lunch/Sunday Brunch
2. Group Event Policies Contract signed and returned with deposit to Peohe's
3. MENU and details are due two weeks prior to event.
4. Two-hour event time limit for non-private events. (Crucial during weekends and busy days/nights).

IMPORTANT DATES:

Due ONEWEEK prior to event: Wine selections, and Complimentary Personalized Menu Heading.

PEOHE'S TOP 10

Reason #9 – Driving to Peohe's is still less expensive than flying to Hawaii, and faster!

Come see for yourself why Peohe's is one of San Diego's most popular local and destination restaurants.

Events Limited Only By Your Imagination!

Visit us at www.peohes.com



ALOHA! Thank you for your interest in Peohe's Tropical Island Paradise. Located at the water's edge in the Coronado Ferry Landing, Peohe's is well-known for exceptional food, Aloha hospitality, and breathtaking views of the downtown San Diego skyline and San Diego Bay. Peohe's has been recognized in the San Diego Union-Tribune Readers Poll for "Best Scenic View" and "Best Ambiance". Peohe's distinction for making business meetings memorable may only be surpassed by our reputation for insuring that special occasions are unforgettable. Here's what a few of our past guests took the time to say:

"Everyone who 'touched' our group was delightful, professional and most responsive. Special thanks to you for meeting every request we had".

– Ramona Jones, Independent Bankers Association of Texas

"We would like to thank you and your team of people that made our evening event at Peohe's very special..." "The people that attended the evening are Service Executives. Their job is to ensure our company provides excellent service. We feel that Peohe's provided excellent service to us."

– Jill Pancio and William M. Greenwood, SBC Global Markets

"We received so many great compliments – your staff is to be commended for their service and professionalism. The food was also outstanding. We will definitely host another large party there again when an occasion arises."

– Mary Ellen Teeter, Coronado, CA

When planning your custom menu, please make your selections from the group offerings provided, or choose one of our suggested menus featuring some of Peohe's signature favorites. Market availability does influence our fresh fish selections, and preparations do vary. Be sure to inquire at the time of menu planning for the most current offerings. We encourage you to pre-select the wines to be served during your meal. If you have a favorite wine not available on our list, we will be pleased to try to locate it for you.

Special wedding packages are available for both ceremonies and receptions. Dinner buffet menus are an option for groups of fifty and more, and the entire restaurant and the enclosed patio are available for private events. Please inquire as to current rates and availability. For semi-private events, seating requests for specific areas within the restaurant are acknowledged, but cannot be guaranteed.

If you have had an opportunity to enjoy Peohe's in the past, we welcome you back. If not, come experience the Spirit of Aloha for yourself – right here on the mainland! We hope to have the opportunity to work with you to insure the success of this event, and many others in the future.

Sincerely,

Alisa Atkins, Group Sales Manager



HORS D'OEUVRES & APPETIZER PLATTERS

(Prices listed are per piece)

COLD HORS D'OEUVRES

Garden Vegetable Crudités with Roquefort dip	2.25
Imported & Domestic Cheeses with Stone Wheat Crackers	3.20
Chilled Artichoke Display with Red Pepper Mayonnaise	3.00
Smoked Salmon Canapés	3.00
Poached Jumbo Gulf Shrimp with Cocktail Sauce	3.50

HOT HORS D'OEUVRES

Jerk Spiced Beef Satay Skewers	3.25
Coconut Crunchy Shrimp with Dipping Sauces	3.50
Coconut Crunchy Chicken Strips	2.75
Thai Chicken Skewers with Peanut Dipping Sauce	2.75
Jumbo Scallops wrapped in Apple Smoked Bacon	3.50
Mini Shrimp Brochette	3.75
Chicken Spring Rolls with Dipping Sauces	2.00
Vegetable Spring Rolls with Dipping Sauces	2.00

BUFFET SELECTIONS

Baked Double Cream Brie baked in a Puff Pastry (Service for 40 or less)	100.00
Baked Double Cream Brie baked in a Puff Pastry (Service for 80 or less)	155.00
Planked Norwegian Salmon (Service for 30)	90.00

All selections are subject to a 20% banquet fee and applicable sales tax.

Peohe's APPETIZERS – BASIC GROUP MENU PAGE 1

Complement your meal by adding any of our house favorite appetizers, or create your own combination from our Hors D'Oeuvres & Sushi Platter selection pages.

Pacific Fire Shrimp

12.95/order

Coconut Crunchy Shrimp, with house dipping sauces

13.95/order

Shrimp Cocktail, tangy cocktail sauce

13.95/order

Thai Chicken Spring Rolls, house dipping sauces

9.95/order

Maui Style Onion Rings, homemade tomato catsup

7.95/order

PuPu Platter

-Scallops wrapped in bacon, Coconut Crunchy Shrimp, Thai Chicken Spring Rolls, Maui Onion Rings and Filet Mignon Brochette. Serves 3-4 guests-

25.95/platter

Land & Sea Platter

-Thai Chicken Skewers, Jerk-spiced Beef Skewers, Vegetable Spring Rolls, and Coconut Crunchy Shrimp. Serves 3-4 guests-

25.95/platter

SOUPS & SALADS

(Select TWO for your guests to choose from)

OR Choose a "4th course" of soup and salad for an additional 7.00 per guest.

Peohe's Famous Lobster Bisque

Peohe's Salad

Field greens, mandarin oranges and candied walnuts, orange-ginger vinaigrette

Garden Salad

Mixed greens and assorted garden vegetables

Caesar Salad

Romaine, fresh grated Parmesan and croutons

Spinach Salad

Fresh spinach, mushrooms, onions, chopped eggs and bacon with a hot bacon vinaigrette

LUNCH ENTREES – BASIC MENU PAGE 2

Entrée prices include cup of soup or small salad, entrée, dessert and coffee/iced tea service.
Seafood selections and preparations vary – please inquire at time of menu planning.
(Select three)

Caribbean Jerk Chicken

24.95/person

Peohe's Turkey and Bacon Wrap

29.95/person

Peohe's Halibut Mai'a (**Fresh Fish subs seasonally*)

31.95/person

Crab Stuffed Tilapia with warm caper butter sauce

30.95/person

Coconut Crunchy Shrimp, house dipping sauces

29.95/person

Prime Rib of Beef

30.95/person

Fresh Lobster Sandwich

29.95/person

Roast Turkey Breast Sandwich

25.95/person

Seafood Cobb Salad

30.95/person

Blackened Salmon Caesar Salad

28.95/person

Sesame Crusted Salmon

29.95/person

DESSERTS (included in lunch entrée package prices)

(Select two)

Key Lime Pie

White Chocolate Raspberry Cheesecake

No Ka Oi (Macadamia nut ice cream pie)

Banana Ice Cream

Lava Ice (fresh mango sorbet)

Fresh Berries

Double Chocolate Mousse Cake

All selections are subject to a 20% banquet fee and applicable sales tax.

SAMPLE LUNCH MENU

For up to 75 guests

“Lanai”

Family-style Appetizer

PuPu Platter (1 per 4 guests)

-A selection of our house favorite hors d'oeuvres-

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry and fresh lobster-

-or-

Garden Salad

-Mixed greens with an assortment of fresh garden vegetables-

Entrée Selections

Peohe's Halibut Mai'a (**Fresh Fish subs seasonally*)

-Sautéed with bananas, macadamia nuts and Frangelico-

-or-

Coconut Crunchy Shrimp, house dipping sauces

-Tempura battered, rolled in coconut and bread crumbs, and deep-fried-

-or-

Prime Rib of Beef

-Grilled to a perfect medium and served with au jus sauce and creamed horseradish-

Dessert Selections

White Chocolate Raspberry Cheesecake

-Creamy cheesecake infused with raspberries and creamy white chocolate-

-or-

No Ka Oi

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

Coffee or Iced Tea

Price - \$36.60 TO \$38.60/person

(Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected – prices exclude banquet fee and tax)

SAMPLE LUNCH MENU

For up to 75 guests

“Kanapali”

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry and fresh lobster-

-or-

Peohe’s Salad

-Field greens tossed in orange-ginger vinaigrette, with mandarin oranges and candied walnuts-

Entrée Selections

Roast Turkey Breast Sandwich

-Thinly sliced turkey breast served with avocado, mayonnaise and tomato on sourdough bread-

-or-

Blackened Salmon Caesar Salad

-Fresh salmon blackened and served on top of our traditional Caesar Salad-

-or-

Caribbean Jerk Chicken

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pineapple chutney-

Dessert Selections

Lava Ice

-Fresh mango sorbet-

-or-

No Ka Oi

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

Coffee or Iced Tea

Price - \$24.95 TO \$28.95/person

(Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected – prices exclude banquet fee and tax)

COCKTAIL PACKAGES & OPTIONS

On Consumption – Option 1

Charged to banquet check – per drink, based on consumption:

Cocktail prices generally range from \$4.75-\$13.95 (Volcano for two)

Cognacs, Ports and Single-malt Scotches - up to \$40.00

Beers - \$3.75-\$5.95

Wines by the Glass - \$4.75-\$11.75

Hourly Packages – Option 2

Charged to banquet check - per person, by the hour

Liquors are selected by Peohe's. There are no "shots" or cordials included in the package. Guests order 1 drink at a time.

Cocktail packages start & end according to contracted event start and end times.

Beer & House Wine* -

\$14.95/person – 1 hour

\$18.95/person – 2 hours

\$22.95/person – 3 hours

Beer, House Wine*, Well-brand cocktails -

\$17.95/person – 1 hour

\$22.95/person – 2 hours

\$27.95/person – 3 hours

Beer, House Wine*, 1st tier Call-brand cocktails -

\$20.95/person – 1 hour

\$25.95/person – 2 hours

\$30.95/person – 3 hours

* Lindeman's Chardonnay and Cabernet Sauvignon–

Peohe's adheres to all liquor laws.

All selections are subject to a 20% banquet fee and applicable sales tax.



WHITE WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING Btl.

Moët & Chandon, Dom Perignon	Épernay	2000	225
Moët & Chandon, White Star	Épernay	NV	80
Taittinger Comtes de Champagne	Reims	NV	235
Domaine Chandon, Blanc de Noir	California	NV	45
Schramsberg Mirabele Rose Brut	North Coast	NV	55
Veuve Clicquot Ponsardin	Reims	NV	100
Santa Margherita Proseco Brut	Italy	NV	45

PINOT GRIGIO / GRIS Btl.

Santa Margherita	Alto Adige	'08	63
MezzaCorona	Trentino	'08	25
King Estate, Pinot Gris	Oregon	'08	42
Kim Crawford, Pinot Gris	Marlborough	'08	45
Bollini	Trentino	'07	37
Maso Canali	Trentino	'08	39
Estancia	California	'08	30
Placido	Italy	'08	29
Clos du Bois	Sonoma	'08	31

CHARDONNAY Btl.

Lindemans Bin 65	Australia	'06	26
Buena Vista Reserve	Carneros	'07	39
Chateau Ste. Michelle Indian Wells	Columbia Valley	'07	49
Cakebread Cellars	Napa Valley	'08	90
Wente, Riva Ranch Reserve	Monterey	'08	37
Jordan	Sonoma	'07	70
Far Niente	Napa Valley	'07	105
Casa Lapostolle	Casablanca Valley	'08	36
Trapiche Oak Cask	Argentina	'07	31
Glass Mountain	Napa Valley	'08	27
Murphy-Goode Island Block Estate	Alexander Valley	'06	55
Ferrari-Carano	Alexander Valley	'07	75
Stags' Leap Winery	Napa Valley	'08	65
Carmel Road	Monterey	'07	38
Franciscan Oakville Estate	Napa Valley	'08	46
Grgich Hills	Napa Valley	'07	85
Bonterra Vineyards	Mendocino County	'08	33
Frei Brothers	Sonoma County	'08	30
Sonoma Cutrer	Russian River Vly.	'08	48

INTERESTING WHITES Btl.

Beringer, White Zinfandel	California	'08	21
Columbia Winery, Gewürztraminer	Columbia Valley	'07	29
Smoking Loon, Viognier	California	'07	25
Wente Riverbank, Riesling	Arroyo Seco	'08	28
Chateau Ste. Michelle, Riesling	Washington	'08	25
Chateau Ste. Mich., Eroica Riesling	Columbia Valley	'07	57
Columbia Winery, Riesling	Columbia Valley	'07	30
Pacific Rim, Riesling	Washington	'08	28
Trimbach, Reserve Pinot Blanc	Alsace	'06	34
Conundrum by Caymus, Wht Blend	California	'08	60
Red Bicyclette, Rosé	Languedoc	'05	27
Martin Codax, Albarino	Rias Baixas	'08	32
Trivento, Torrontes	Mendoza	'08	29
Pine Ridge, Chenin Blanc-Viognier	Napa	'07	31
Jekel, Riesling	Monterey	'08	29
Covey Run, Riesling	Washington	'07	26

SAUVIGNON BLANC / FUME Btl.

Drylands	New Zealand	'08	43
Cakebread Cellars	Napa Valley	'08	65
Charles Krug	Napa Valley	'08	44
Meridian	Central Coast	'08	27
St. Supery	Napa	'08	31
Nobilo Regional Collection	New Zealand	'08	31
Clos du Bois	Russian River Vly.	'08	50

*All prices are subject to a 20% banquet fee & tax
* Vintages and prices subject to change without notice



RED WINES BY THE BOTTLE

CABERNET SAUV./BLENDS Btl.

Jordan	Alexander Valley	'05	119
Silver Oak	Alexander Valley	'05	140
Caymus	Napa Valley	'07	135
Opus One	Napa Valley	'05	295
Far Niente	Napa Valley	'06	185
Nickel & Nickel, Branding Iron	Napa Valley	'06	165
Caymus, Special Selection	Napa Valley	'06	250
Estancia, Meritage	Napa Valley	'06	69
Quintessa, Red Wine, Rutherford	Napa Valley	'05	205
Red Diamond	Columbia Valley	'06	28
Hayman & Hill	Napa Valley	'07	40
J. Lohr, Seven Oaks	Paso Robles	'07	37
Louis M. Martini	Napa Valley	'06	43
Alexander Valley Vineyards	Alexander Valley	'07	45
Rodney Strong, A..Crown Vnyrd	Aexander Vly	'05	79
Clos Du Val, Oak Vineyard	Stags Leap District	'05	130
Lindemans Bin 45	Australia	'08	25
J. Lohr, Hilltop	Paso Robles	'06	69
Kenwood	Sonoma County	'06	40
Hogue Cellars	Columbia Valley	'07	25
Chateau Ste. Jean	California	'07	36
Franciscan Magnificat	Napa Valley	'06	99
McWilliams Hanwood Estate	Australia	'06	26
Hahn Estates Meritage	Central Coast	'07	44
Hess Select	California	'07	33

PINOT NOIR Btl.

Mirassou Winery	California	'08	24
Trinity Oaks	California	'08	25
Cycles Gladiator	Central Coast	'08	31
Kendall-Jackson, Vintner's Rsrv.	California	'05	37
Belle Gloss, Clark&Teleph Vnyrd.	Santa Maria	'08	99
Hahn Estates	Monterey County	'06	44
Belle Gloss	Sonoma	'08	69
Laetitia Reserve	ArroyoGrande Vly	'07	99
Hartford Court "Lands Edge"	Sonoma Coast	'06	89
MacMurray Ranch	Russian River Vly	'08	43
Estancia	Monterey County	'08	34
Buena Vista	Carneros	'06	50

SPECIALTY REDS Btl.

Alexander Vly. Vinyrds, Syrah	California	'07	45
Kenwood Yulupa, Zinfandel	Lodi	'07	27
Trapiche Oak Cask, Shiraz	Mendoza, Argtna.	'07	31
7 Deadly Zins, Zinfandel	Lodi	'07	40
Rodney Strong, KnottyVine,Zin	Sonoma County	'07	46
Ravenswood Vntners Bl., Shiraz	S.E. Australia	'05	33
Ruffino, Chianti	Classico	'07	39
Santa Julia, Malbec	Mendoza	'07	32
Bodegas Montecillo Crianza	Rioja	'05	26
Graffigna Malbec	Argentina	'07	33
Yellow Tail Reserve Shiraz	Australia	'07	27

MERLOT Btl.

Francis Coppola, Diamond Ser.	Napa Valley	'07	43
Burgess Estates	Napa Valley	'06	53
Mirassou	California	'06	28
Smoking Loon	California	'07	25
Bonterra Vineyards	Mendocino	'06	33
Buena Vista	Carneros	'05	38
Concannon	Central Coast	'07	27
14 Hands	Washington	'07	28
Rodney Strong	Sonoma County	'06	36
Dry Creek	Dry Creek Valley	'05	48
Folie a Deux	Napa Valley	'07	34

*All prices are subject to a 20% banquet fee & tax
** Vintages and prices subject to change without notice



EVENT DATE_____

1201 First Street, Coronado, CA 92118

EVENT NAME_____

(619) 437-4474 PHONE

(619) 437-8471 FAX

Peohe's Restaurant GROUP POLICIES AGREEMENT

1. **Pricing** – All menu items listed are market-priced. Pricing will be guaranteed 30 days in advance of the event. All food and beverage charges are subject to a four percent (4%) banquet fee, for the administrative and setup costs incurred by the restaurant to host your event. These parties agree that a sixteen (16%) gratuity (on all food and beverage charges) is a reasonable gratuity for the wait staff. These amounts and any applicable sales taxes will be added to the final bill. A food & beverage minimum (plus 20% banquet fee and sales tax) is set **for private events**.
2. **Deposits/Cancellation** – An advanced deposit of \$25/person (\$10/person at lunch) is required upon signing of this event policies agreement.* In the event of cancellation within 60 days of the original event date, the deposit shall be non-refundable. Deposits for bookings cancelled more than 60 days in advance of the original event date may be applied to an alternative date within one year of the original booking. Peohe's reserves the right to request additional deposit as necessary.
3. **Guest Guarantee/Attrition Clause** – Guaranteed guest counts are due (72) hours in advance of the event date. If no guarantee is received, client will be charged for the most updated guest count given, or for the number of guests in attendance, whichever is greater. Should the actual number of guests fall below the guarantee, client will be charged for the difference. Guarantees are charged based on the estimated cost per person, with the following minimums - \$40/person for dinner events; and \$20/person for lunch events. (Cocktail packages, if ordered, will be added to the guarantee). Due to room specifications, Peohe's will not be obligated to serve or set up for more than 5% above the guaranteed number. Private events have Food & Beverage Minimums to meet, plus banquet fee, tax & rentals
4. **Payment** - ALL CHARGES, less the advanced deposit, are presented on one guest check and are payable at the immediate conclusion of the event in the form of cash, credit card, certified check or money order.
5. **Food and Beverage** – Due to health, safety, and liquor laws of each state, all food and beverage must be supplied by Peohe's. ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO THE RESTAURANT FROM OUTSIDE SOURCE. Peohe's strictly adheres to all state and federal laws pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.
6. **Contracted Services** – Any outside services contracted for by Peohe's (floral, audio-visual, bakery) must be paid for in full, in advance. Payment is non-refundable if contracted services cannot be canceled.
7. **Deliveries** – With prior notice, Peohe's will accept packages sent no earlier than 3 business days in advance of the event date. Shipments received prior to said date, or deemed excessive in size, are subject to storage fees.
8. **Display and Decorations** – All displays and/or decorations proposed by client will be subject to prior approval by a Peohe's Manager for each event date. Any damage caused to the premises will be the clients responsibility.
9. **Security** - Peohe's reserves the right to inspect and control all events, and may, at the discretion of the management, require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility. Peohe's will not assume any liability for theft or damage to personal property occurring prior to, during, or after the event
10. **Excused Non-Performance**–Peohe's shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed, or hindered by an act of God, fire, flood or explosion, strikes, labor disputes; inability to procure labor, equipment materials or surplus, or any other causes beyond reasonable control. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the price agreed upon.
11. **Reservation Time** – In an effort to honor all contracted event times, Peohe's is unable to hold tables more than 15 minutes beyond the reservation time. Additionally, Peohe's requires that events conclude at the contracted end time.

A signature indicates that you have read and agree to the terms of this agreement as outlined above.

X _____
Signature **Date**

*CREDIT CARD DEPOSITS: I authorize Peohe's to charge a deposit in the amount of (\$_____) to my account number listed below.

CC# _____

Expiration Date _____

X _____
Client/Credit Card Owner Authorized Signature

_____ Date