



## View from Peohe's Restaurant - Coronado Ferry Landing Marketplace



### THANK YOU FOR YOUR INTEREST IN PEOHE'S WATER FRONT 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 "LUNCH Suggestions".

- ✦ At Peohe's, we specialize in group dining, and offer events of any size up to 700 guests. For smaller groups (15 - 66), we offer fantastic views in non-exclusive areas, to the side with beautiful bay & skyline views.
- ✦ For larger groups up to 120 guests, we have PRIVATE dining facilities in our spectacular glass-room featuring San Diego's ultimate panoramic skyline and bay view.  
Food and Beverage Minimums apply ONLY for "PRIVATE" events (+ bqt fee/gratuity + tax)\*.  
Private Daytime: \$2500-\$5K \* plus bqt fee/gratuity and tax
- ✦ Our group sales office will make your event planning a breeze.

#### SIMPLE BOOKING REQUIREMENTS

1. DEPOSITS - Start at \$250.00 (larger groups require larger deposit)
2. Banquet Event Order signed/returned to Peohe's with client's approval. Private events require additional contract.
3. MENU & details are due two weeks prior to event, and is followed up with a Banquet Event Order for client's approval.
4. FINAL HEAD COUNT is due three days prior to event.
5. General event timeframe: 2 - 2.5 hours for most non-private events.

#### IMPORTANT DATE:

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](http://www.peohes.com)

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**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**

**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 (Food and Beverage Minimum required, plus banquet fee and tax). The Glass Enclosed Patio and entire restaurant are available for private events meeting a house food and beverage minimum plus banquet fee and tax. 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	3.5
Imported & Domestic Cheeses with Stone Wheat Crackers	3.5
Chilled Artichoke Display with Red Pepper Mayonnaise	3.5
Smoked Salmon Canapés	3.5
Poached Jumbo Gulf Shrimp with Cocktail Sauce	4

### HOT HORS D'OEUVRES

Jerk Spiced Beef Satay Skewers	4
Coconut Crunchy Shrimp with Dipping Sauces	3.5
Thai Chicken Skewers with Peanut Dipping Sauce	3
Jumbo Scallops wrapped in Apple Smoked Bacon	3.5
Mini Shrimp Brochette	4
Beef Brochette	4
Chicken Spring Rolls with Dipping Sauces	2.5
Vegetable Spring Rolls with Dipping Sauces	2

### BUFFET SELECTIONS

Baked Double Cream Brie baked in a Puff Pastry (Service for 40 or less)	125
Baked Double Cream Brie baked in a Puff Pastry (Service for 80 or less)	180
Planked Norwegian Salmon (Service for 30)	100

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

## **PEOHE'S APPETIZERS (Basic Menu Page #1)**

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

### **Pacific Fire Shrimp**

14/order

### **Coconut Crunchy Shrimp, with Thai chili sauce**

14/order

### **Shrimp Cocktail, tangy cocktail sauce**

16.5/order

### **Thai Chicken Spring Rolls, plum sauce**

12/order

### **Maui Style Onion Rings, homemade chipotle catsup**

9.5/order

### **PuPu Platter**

-Jumbo Gulf Shrimp, Coconut Crunchy Shrimp, Thai Chicken Spring Rolls, Maui Onion Rings and Filet Mignon Brochettes. Serves 3-4 guests-  
26/platter

### **Land & Sea Platter**

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

## **SOUPS & SALADS**

(Select two)

OR Choose soup and salad for an additional 8.00 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 served with hot bacon vinaigrette

## **Peohe's 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)**

**Slow Roasted Chicken  
30/person**

**Peohe's Mahi Mahi Mai'a  
35/person**

**Blackened Salmon with Tropical Fruit Salsa  
32/person**

**Coconut Crunchy Shrimp, house dipping sauce  
31/person**

**Prime Rib of Beef  
37/person**

**Fresh Lobster Sandwich  
30/person**

**Roast Turkey Breast Sandwich  
28/person**

**Seafood Cobb Salad  
32/person**

**Blackened Salmon Caesar Salad  
31/person**

**Sesame Crusted Salmon  
32/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 (mango sorbet)      Fresh Berries      Double Chocolate Mousse Cake**

**Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.**

**Peohe's 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-

**1<sup>st</sup> 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 Mahi Mahi Mai'a**

-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 - \$37.5 TO \$46.5/person**

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

**Peohe's SAMPLE LUNCH MENU**  
**For up to 75 guests**

## **“Kanapali”**

### **1<sup>st</sup> 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-

#### **Slow Roasted Chicken**

-Fresh fennel & thyme, wild mushroom merlot sauce-

### **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 - \$28 TO \$31/person**

Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected. Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

## BEVERAGES, LIQUOR AND OPTIONS

### On Consumption – Option 1

Guests may order non-alcoholic and alcoholic beverages charged to the master check, based on consumption. The host may also select specific bottles of white and red wine to be poured tableside, and charged on consumption. Peohe's opens and pours bottled wine "as needed".

#### Average Liquor and Beverage Prices

Cocktails \$7.75 -12/ Specialty & Premium \$10 -13/ Cordials \$8.50 -12.25/ Ultra Prem. \$15  
Beer \$5.50 - \$6.25/ Sodas \$3.25 / Juices \$3.99 Mineral Waters Sm./Lg: \$3.95 & 6.50

### Hourly Packages – Option 2 \*\*

**AVAILABLE ONLY FOR PRIVATE EVENTS meeting a set food and bev. minimum) \*\***

Charged to banquet check - per person, by the hour. Liquors are selected by Peohe's. There are no "shots" or cordials included in the packages. **Guests order 1 drink at a time with valid I.D.** Cocktail packages start & end according to contracted event start and end times. Wines are not poured tableside during dinner service for cocktail packages. Guaranteed guest counts apply to cocktail packages.

Beer & House Wine\* -

\$17/person – 1 hour  
\$22/person – 2 hours  
\$27/person – 3 hours  
\$31/person – 4 hours  
\$34/person – 5 hours

Beer, House Wine\*, **Premium** cocktails -

\$25/person – 1 hour  
\$30/person – 2 hours  
\$35/person – 3 hours  
\$39/person – 4 hours  
\$43/person – 5 hours

Beer, House Wine\*, **Well-brand** cocktails -

\$20/person – 1 hour  
\$25/person – 2 hours  
\$30/person – 3 hours  
\$34/person – 4 hours  
\$37/person – 5 hours

Beer, House Wine\*, **Deluxe** cocktails -

\$30/person – 1 hour  
\$35/person – 2 hours  
\$40/person – 3 hours  
\$44/person – 4 hours  
\$48/person – 5 hours

\* House White and House Red Wine (restaurant selects wines for all packages)

Peohe's adheres to all liquor laws. No intoxicated or under-aged persons will be served liquor.

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.





## WHITE WINES BY THE BOTTLE

### CHAMPAGNE & SPARKLING Btl.

Moët & Chandon, Dom Perignon	Épernay	2000	225
Moët & Chandon, Imperial	Épernay	NV	89
Domaine Chandon, Blanc de Noir	California	NV	55
Schramsberg Mirabele Rose Brut	North Coast	NV	52
Veuve Clicquot Ponsardin	Reims	NV	100
Santa Margherita Prosecco Brut	Italy	NV	40

### CHARDONNAY Btl.

Lindemans Bin 65	Australia	'10	27
Buena Vista Reserve	Carneros	'08	37
Chateau Ste. Michelle Indian Wells	Columbia Valley	'08	49
Cakebread Cellars	Napa Valley	'10	90
Jordan	Sonoma	'08	70
Far Niente	Napa Valley	'09	105
Casa Lapostolle	Casablanca Valley	'10	45
Trapiche Oak Cask	Argentina	'10	31
Ferrari-Carano	Sonoma County	'09	75
Stags' Leap Winery	Napa Valley	'09	65
Franciscan Oakville Estate	Napa Valley	'09	46
Grgich Hills	Napa Valley	'08	85
Sonoma Cutrer	Russian River Vly.	'09	48
Kendall-Jackson Vintner's Reserve	California	'09	36
Menage A Trois	California	'09	27
"A" by Acacia	California	'10	29
Cellar No. 8	California	'08	25
Clos du Bois "Calcaire"	Russian River Vly.	'08	65
Edna Valley Estate Grown	Paragon	'09	36
Chateau St. Jean	Sonoma County	'09	33
Kunde Family Estates	Sonoma Valley	'08	34

### SAUVIGNON BLANC / FUME Btl.

Cakebread Cellars	Napa Valley	'10	65
Hugo Family Cellars "Veris"	Napa Valley	'09	42
Robert Pepi	California	'09	27
Bogle Vineyards	California	'10	31
Hanna Winery	Russian River Valley	'10	42
Dashwood	Marlborough	'10	33
Clifford Bay	Marlborough	'10	26

### PINOT GRIGIO / GRIS Btl.

Santa Margherita	Alto Adige	'10	63
MezzaCorona	Dolomiti	'10	29
King Estate, Pinot Gris	Oregon	'10	42
Kim Crawford, Pinot Gris	Marlborough	'08	45
Bollini	Trentino	'09	37
Maso Canali	California	'10	33
Estancia	Monterey County	'09	44
Placido	California	'10	24
Clos du Bois	California	'09	23

### INTERESTING WHITES Btl.

Beringer, White Zinfandel	California	'10	23
Fetzer, Gewürztraminer	California	'09	25
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 Bicycleette, 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

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\* 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

### **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

### **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

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