



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

1201 First Street - Coronado, CA 92118

Phone: 619-437-4474

Fax: 619-437-8471

Alisa Atkins, Group Sales Manager
aatkins@Ldry.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

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	4
Mini Shrimp Brochette	4
Beef Brochette	4
Chicken Spring Rolls with Dipping Sauces	3
Vegetable Spring Rolls with Dipping Sauces	2.5

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

--2 pc.: Cocktail Shrimp, Thai Chicken Spring Rolls, Hawaiian Pork Tacos, 3 pc. Coconut Shrimp,
4 pc. Lobster California Roll-
27/platter

Land & Sea Platter

-Thai Chicken Skewers, Jerk-spiced Beef Skewers, Vegetable Spring Rolls,
and Coconut Crunchy Shrimp. Serves 3-4 guests-
27/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
38/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-

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 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 - \$38 TO \$48/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”

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-

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.

Domaine Chandon, Blanc de Noirs	Carneros	NV	62
Moët et Chandon, Imperial	Épernay	NV	110
Moët et Chandon, Dom Perignon	Épernay	2004	275
Santa Margherita Prosecco Brut	Italy	NV	59
Veuve Clicquot Ponsardin	Reims	NV	120
Lucien Albrecht, Brut Rose	Alsace	NV	48

PINOT GRIGIO / GRIS Btl.

Santa Margherita	Alto Adige	'15	63
King Estate, Pinot Gris	Oregon	'15	42
Estancia	California	'15	31
Bollini	Trentino	'15	37
Mezzacorona	Dolomiti	'15	27
Coppola	Monterey County	'15	33
Ruffino 'Lumina'	Italy	'15	27

CHARDONNAY Btl.

Sonoma-Cutrer	Russian River Valley	'15	55
Grgich Hills	Napa Valley	'14	85
Lindemans Bin 65	Australia	'14	27
Far Niente	Napa Valley	'14	105
Stags' Leap Winery	Napa Valley	'15	69
Ferrari-Carano	Sonoma County	'15	65
Casa Lapostolle	Casablanca Valley	'15	39
Buena Vista	Carneros	'14	38
Chateau Ste. Michelle Indian Wells	Columbia Valley	'15	51
Trapiche Oak Cask	Argentina	'15	31
Franciscan	Napa Valley	'14	46
Kendall-Jackson Vintner's Reserve	California	'15	36
'A' by Acacia	California	'14	32
Kunde Family Estates	Sonoma Valley	'14	35
Menage A Trois	California	'14	27
Cakebread Cellars	Napa Valley	'14	99
Rodney Strong 'Chalk Hill'	Sonoma County	'14	42
Rodney Strong	Sonoma County	'15	33
Golden Hook	California	'12	35
Bonterra Vineyards	Mendocino County	'14	35
Kim Crawford, Pinot Gris	Marlborough	'16	45
Louis Jadot, PouillyFuisse	Burgundy	'14	72
Mar Soleil 'Silver'	Monterey	'14	53
Joel Gott 'Unoaked'	California	'14	47
Chateau Montelena	Napa Valley	'13	95
GIFFT	Monterey	'14	47

INTERESTING WHITES Btl.

Pine Ridge, Chenin Blanc-Viognier	Napa Valley	'15	31
Conundrum, White Blend	California	'14	60
Pacific Rim, Riesling	Washington	'14	27
Chateau Ste. Mich., Eroica Riesling	Columbia Valley	'13	57
Beringer, White Zinfandel	California	'15	25
Jekel, Riesling	Monterey	'14	35
Chateau Ste. Michelle, Riesling	Columbia Valley	'15	27
Wente Riverbank, Riesling	Monterey	'12	33
Martin Codax, Albarino	Rias Baixas	'15	38
Saint M, Reisling	Germany	'14	36
Fetzer, Gewürztraminer	California	'14	28
Luccio, Moscato	Piedmont	'15	33
De Bortoli Bella Riva White Blend	King Valley	'12	45
Grace Lane, Riesling	Washington	'15	31
Trivento 'Reserve', Torrontes	Argentina	'14	30
Chat.D'Esclans Whisp. Angel, Rose	Cote de Provence, FR	'15	53
Marques de Caceres, Rose	Rioja	'15	28
Il Poggione 'Brancato' Rose	Tuscany	'15	47

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

* Vintages and prices subject to change without notice

SAUVIGNON BLANC / FUME Btl.

Cakebread Cellars	Napa Valley	'15	75
Bogle Vineyards	California	'14	31
Dashwood	Marlborough	'15	33
Hanna Winery	Russian River Valley	'16	42
Rodney Strong 'Charlotte's Home'	Sonoma	'15	37
Fallbrook	California	'16	31
Ferrari-Carano	Sonoma County	'15	47
Chateau de Sancerre	Sancerre	'14	79



RED WINES BY THE BOTTLE

CABERNET SAUV./BLENDS Btl.

Caymus Vineyards	Napa Valley	'14	150
Red Diamond	Columbia Valley	'13	33
J. Lohr 'Seven Oaks'	Paso Robles	'14	39
Alexander Valley Vineyards	Alexander Valley	'14	48
Jordan	Alexander Valley	'12	119
Estancia, Meritage	Napa Valley	'13	75
Opus One	Napa Valley	'12	295
Hess Select	California	'14	40
Hogue Cellars	Columbia Valley	'14	25
J. Lohr, 'Hilltop Vineyard'	Paso Robles	'14	69
Silver Oak Cellars	Alexander Valley	'12	125
Caymus, Special Selection	Napa Valley	'13	250
Snapdragon	California	'14	27
William Hill Estate	Napa Valley	'13	73
Girard Artistry	Napa Valley	'12	97
14 Hands	Washington State	'14	30
Irony	North Coast	'14	33
R Collection by Raymond	California	'14	35
Louis M. Martini	Sonoma	'14	45
Gnarly Head, Authentic Red	Lodi	'14	27
Cryptic	California	'14	39
Inglenook 'Rubicon' Red	Rutherford	'12	275
Alexander Valey Vineyards 'Cyrus'	Alexander Valley	'12	120
Paraduxx	Napa Valley	'13	89
Nickel & Nickel, 'State Ranch Vyd'	Napa Valley	'13	165

MERLOT Btl.

Rodney Strong	Sonoma	'13	37
Dynamite Vineyards	North Coast	'13	29
Tangley Oaks	Napa Valley	'13	39
Franciscan Estates	Napa Valley	'13	42
Wild Horse	Paso Robles	'13	36
Decoy by Duckhorn	Napa Valley	'14	58
Genesis by Hogue Cellars	Columbia Valley	'13	27
Josh Cellars	California	'13	35
Raymond 'Reserve'	Napa Valley	'13	69

PINOT NOIR Btl.

Estancia	Monterey County	'15	35
MacMurray Ranch	Sonoma Coast	'14	44
Kendall-Jackson, Vintner's Resrv.	California	'14	38
Mirassou Winery	California	'14	32
Meiomi	Sonoma	'16	55
Rodney Strong	Russian River Vly	'14	49
Carmel Road	Monterey	'14	41
Oyster Bay	Marlborough	'15	37
Golden Eye	Anderson Valley	'14	99
Willamette Valley Vineyards	Willamette Valley	'14	79
Domaine Faiveley	Burgundy, FR	'13	74
Cambria 'Benchbreak'	Santa Maria Valley	'13	53

SPECIALTY REDS Btl.

Ravenswood Vintners Bl., Zinf.	California	'14	26
El Coto 'Crianza'	Rioja	'12	36
St. Francis 'Old Vine', Zinfandel	Sonoma County	'13	52
Lindeman's Bin 50, Shiraz	Australia	'14	26
Two Hands 'Angels' Share' Shiraz	Australia	'14	69
Antinori, Chianti Classico, Resreva	Italy	'11	85
Valentin Bianchi, L.S., Malbec	Argentina	'14	35
Luigi Bosca Estate, Malbec	Argentina	'13	47
Layer Cake, Malbec	Argentina	'15	40
Ramon Bilbao 'Res.', Spnsh Red	Spain	'08	59
Seghesio Family Vnyrd., Zinfandel	Sonoma County	'15	49
Yalumba 'Y Series', Shiraz	South Australia	'14	31

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

**** Vintages and prices subject to change without notice**