

CALIFORNIA SURF & TURF

(\$42.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers:

Crunchy Fried Coconut Shrimp

Caprese Skewer: Mozzarella, Tomato, Basil & Balsamic

Feta and Caramelized Onion Tartlet

Salad:

Organic Mixed Lettuces and Seasonal Vegetable – with house
creamy vinaigrette

Main:

Pit Smoked Tri Tip of Beef – with house gravy, carved on site*

Baked Salmon – in zesty sauce with sundried tomato

Garlic Mashed Potatoes - with house gravy

Haricots Verts – organic green beans, roasted in herbed oil with dried
cranberries and toasted almonds.

Hot Garlic Bread

Dessert:

Sliced Tiramisu

Cherry topped cheesecake

Also Includes: Beverage Service with Soft Drinks, Iced Tea and Water; Coffee
Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**Add \$175 per 100 guests for carving station. **add \$2.50 per person or \$150 minimum for
non-disposable catering plates and utensils. Seasonal items subject to availability and will be
replaced at chef's discretion. Add 18% service fee + tax.*

ITALIAN BUFFET

(\$29.95 per person)

Minimums: 40 guests at Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers:

Spinach and Cheese Puff Pastries

Caprese Skewers – Mozzarella, Tomato & Basil

Meatball Marinara on a Stick

Gruyere Tartlet

Salad:

Italian Antipasto Salad - Romaine, bell pepper, cucumbers, tomatoes, olives, red onions, pepperoncini's, and crumbled feta in our house made dressing

Hot Garlic Butter Breadsticks

Main:

Lemon Chicken Picatta - Savory roasted chicken breasts in a creamy sauce with Shallots, parsley, capers, Italian herbs and charred lemon

or

Organic Eggplant Parmesan

Penne a la Vodka with Shrimp - al dente pasta in a slow simmered tomato sauce with grilled prawns, vodka and cream

Dessert:

Sliced Tiramisu

Cherry Topped Cheesecake

Also Includes: Soft Drinks, Iced Tea and Water, Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

SOUTH OF THE BORDER BUFFET



(\$28.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizer (Optional Add \$4.00):

Shrimp and Scallop Ceviche with cilantro, tomato, jalapeno and fresh squeezed lime with a touch of orange zest served in martini shots

Entrées:

Cheese Enchiladas with Salsa Rojo

Chicken or Beef Fajitas – Chunks of tender chicken, onions, tomatoes, sweet red and green peppers, served with hot Flour Tortillas, Sour Cream, Shredded Cheese and Limes

or

Street Tacos Station with Attendant – Marinated Chicken or Beef served with Radish, Cabbage, Cheese, Taco Sauce and Jalapenos

(*Add Guacamole \$2 per person)

Sides:

Sonoran Refried Beans

Cancun Style Mexican Rice

Tortilla Chips and Salsa

Dessert:

Dulce de Leche Cheesecake

Also Includes: Beverage Station with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

STARS AND STRIPES BUFFET

(\$34.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers:

Caprese Skewer – Fresh mozzarella, cherry tomato and basil

Feta and Caramelized Onion Tartlet

Potato & Vegetable Pastry Purses

Salad:

Tossed Red, White & Bleu Salad – Crisp mixed greens, cranberries, shaved almonds and bleu cheese chunks in house creamy vinaigrette

Main:

Sirloin Steak – marinated and grilled to a perfect medium-rare

Herb Crusted Chicken Breast – tender white meat chicken served in a creamy roasted garlic Beurre Blanc

Creamy Mashed Potatoes with brown gravy

Roasted Fall Vegetables

Dessert:

Deluxe Fudge Brownies

Cherry Topped New York Style Cheesecake

Also Includes: Beverage Service with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

TORREY PINES PLATED GOURMET

(\$25.95 per person)

Minimums*: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers (Optional add \$5):

Spanakopita - Individual stuffed flakey pastry

Meatball Marinara on a Stick

Feta Cheese Tartlet

Salad:

Caesar Salad with Jumbo Croutons

Main (Served Plated):

Tender Chicken Breast in Mushroom Cabernet Sauce

Penne Pasta with Marinara Sauce

Green Beans with Herbs and Almonds

Soft Fresh Rolls & Butter

Dessert:

Cherry Topped Cheesecake

Also Includes: Beverage Service with Iced Tea and Water; Coffee Station, Setup, Formal Dinnerware, Cleanup and All Staff.

** Cannot be combined with other menus. Seasonal items subject to availability and will be replaced at Chef's discretion. Add 18% service fee + tax.*

SONORA BUFFET

(\$36.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers:

Shrimp and Scallop Ceviche - with cilantro, tomato, jalapeno and fresh squeezed lime with a touch of orange zest served with tortilla chips

Main:

Surf and Turf Enchiladas - with slow roasted beef Barbacoa and shrimp with citrus and chilies topped with fresh Salsa Verde.

Chicken Mole – tender and rich roasted chicken in slow cooked Mole sauce made with traditional spices and real chocolate

Sides:

Black Beans with Crumbled Cotija Cheese

Spanish Rice with Corn

Dessert:

Dulce de Leche Cheesecake

Optional Station: Build-Your-Own Churro Bar with toppings and sauces including chocolate, caramel, nuts, sprinkles, fruity pebbles, oreo cookie crumbles etc. (add \$4 per person \$400 min.)

Also Includes: Soft Drinks, Iced Tea and Water, Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

LA JOLLA PLATED GOURMET

(\$32.95 per person)

Minimums*: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers (Optional add \$5):

Spanakopita - Individual stuffed flakey pastry

Meatball Marinara on a Stick

Feta Cheese Tartlet

Salad:

Kale & Strawberry Salad – Baby kale, arugula, strawberries, toasted almonds, lemon-poppy seed dressing

Main (Served Plated):

Honey Chipotle Baked Salmon

Seasoned Rice – with almonds, caramelized onions and fresh mushrooms

Roasted Vegetables – eggplant, zucchini, peppers, yams, carrots and yellow squash marinated in herbs and spices

Soft Fresh Rolls & Butter

Dessert:

Cherry Topped Cheesecake

Also Includes: Beverage Service with Iced Tea and Water; Coffee Station, Setup, Formal Dinnerware, Cleanup and All Staff.

** Cannot be combined with other menus. Seasonal items subject to availability and will be replaced at Chef's discretion. 18% service fee + tax.*

BARBACOA FIESTA

(\$34.95 per person)

Minimums: 40 guests Myst & Foundry / 60 Cantina & Sunset / 100 Ballroom / 150 Loft

Entrée:

Old World Recipe Chicken Barbacoa – Tender chicken in roasting sauce made with warm spices and toasted chilis and cooked in banana leaves

Served with:

Pasta in Butter/Parley Garlic Sauce

Also Includes: Beverage Station with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils for Buffet Formal Dishware included with Plated Menu. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

CORONADO

(\$49.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers:

Melon & Prosciutto Kebabs

Petite Quiche with Olive-Pepper Relish

Ahi Poke on Individual Lavash Cracker

Salad:

Organic Mixed Lettuces and Seasonal Vegetable – with house
creamy onion vinaigrette

Main:

Roast Prime Rib Carving Station – with red wine au jus and horseradish
cream sauce, carved on site

Shrimp Scampi over Angel Hair Pasta

Roasted Seasonal Vegetable

Glazed Red-skinned Potatoes

Dessert:

Sliced Tiramisu

Cherry Topped Cheesecake

Also Includes: Beverage Service with Soft Drinks, Iced Tea and Water; Coffee
Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

***add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax*

THREE AMIGOS BUFFET



(\$32.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Entrées:

Carnitas Verdes- Slow cooked and juicy, in a tangy and bright tomatillo Verde sauce

Sliced Grilled Chicken – Seasoned and juicy

Sliced Grilled Steak – Marinated Steak, seasoned and grilled to juicy perfection

(Can substitute Steak entrée for our Traditional Birria)

(*Add fresh-made Guacamole \$2 per person)

Sides:

Warm Corn and Flour Tortillas

Sonoran Refried Beans

Cancun Style Mexican Rice

Tortilla Chips and Salsa

Dessert:

Dulce de Leche Cheesecake

Also Includes: Beverage Station with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

LITTLE ITALY PLATED

(\$27.95 per person)

Minimums: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers:

Spinach and Cheese Puff Pastries

Meatball Marinara on a Stick

Gruyere Tartlet

Salad:

Italian Antipasto Salad - Romaine, bell pepper, cucumbers, tomatoes, olives, red onions, pepperoncini's, and crumbled feta in our house made dressing

Hot Garlic Butter Breadsticks

Entrée:

Chicken Tequila Fettuccini- with tricolored peppers and cilantro in a creamy Tequila cream sauce

Dessert:

Tiramisu

Also Includes: Beverage Station with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**Seasonal items subject to availability and will be replaced at chef's discretion.
Add 18% service fee+tax.*

CLASSIC BIRRIA BUFFET

(\$24.95 per person)

Minimums: 40 guests Myst & Foundry / 60 Cantina & Sunset / 100 Ballroom / 150 Loft

Entrées:

Traditional Birria – Slow cooked stew with beef and spices, just like Abuela makes and served with diced onion and fragrant cilantro

Served with:

Warm Corn and Flour Tortillas

Sonoran Refried Beans

Mexican Style Rice

Tortilla Chips and Salsa

(*Add fresh-made Guacamole \$2 per person)

Dessert:

Dulce de Leche Cheesecake

Also Includes: Beverage Station with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

EL DORADO TACO BUFFET

(\$39.95 per person)

Minimums: 60 guests for Myst, Foundry, Cantina & Sunset / 100 Ballroom & Loft

Appetizer:

Shrimp and Scallop Ceviche with cilantro, tomato, jalapeno and fresh squeezed lime with a touch of orange zest

Entrée:

Gourmet Taco Selection with White Corn and Flour Tortillas

Prepared by Attendant:

Mazatlán Shrimp: plump jumbo prawns in tangy smoky mango sauce

Chicken Mole: juicy chicken in revamped classic with real chocolate

Filet Mignon: tender grilled steak with a zesty spice rub

Chips and salsa

Accompaniments:

Mango salsa

Fresh avocado wedges

Spiced chili crema

Shredded cabbage

Crispy fried onions

Lime wedges

Shaved radish & cilantro

Dessert:

Dulce de Leche Cheesecake

Also Includes: Station attendant, Beverage Station with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Premium Disposable Dinnerware, Cleanup and All Staff.

**add \$2.50 per person or \$150 minimum for non-disposable catering plates and utensils. Seasonal items subject to availability and will be replaced at chef's discretion. Add 18% service fee + tax.*

SOLANA BEACH PLATED GOURMET

(\$27.95 per person)

Minimums*: 40 guests Myst / 60 Cantina & Sunset / 100 Ballroom

Appetizers (Optional add \$5):

Spanakopita - Individual stuffed flakey pastry

Meatball Marinara on a Stick

Feta Cheese Tartlet

Salad:

Tossed Green Salad with Balsamic Vinaigrette Dressing

Main (Served Plated):

Sliced Roast Beef au Jus

Garlic Mashed Potatoes with Gravy

Roasted Green Bean Almandine

Soft Fresh Rolls & Butter

Dessert:

Cherry Topped Cheesecake

Also Includes: Beverage Service with Iced Tea and Water; Tea and Coffee Station, Setup, Formal Dinnerware, Cleanup and All Staff.

** Cannot be combined with other menus. Seasonal items subject to availability and will be replaced at Chef's discretion. Add 18% service fee + tax.*

RANCHO SANTA FE PLATED

(\$89.95 per person)

Minimums: 60 guests Myst, Cantina & Sunset / 100 Ballroom / 150 Loft

Appetizers (Stations & Tray Passed) Choose 5 Items:

Ahi Poke on Individual Lavash Cracker

Andouille Sausage & Shrimp Kebabs

Marinated Mozzarella & Kalamata Olive Skewers

Lumpia with Sweet & Sour Sauce

Melon & Prosciutto Kebabs

Petite Quiche with Olive-Pepper Relish

Mini Chicken and Waffle Bites

Pulled BBQ Pork Sliders

California Roll Sushi

Crunchy Fried Coconut Shrimp

Meatball Marinara on a Stick

Shrimp with Cocktail Sauce

Fresh Cheese Tortellini Skewers in Marinara

Caprese Skewer: Mozzarella, Tomato, Basil & Balsamic

Minted Seasonal Melon Kebabs with Feta

Olive & walnut tapenade on baguette

Pastry Cups with sweet and savory cheeses

Salad:

Pear and Pecan Salad – organic field greens with sliced fresh pear, chevre cheese and toasted pecans in a house-made apple cider vinaigrette

continued...

Mains - Choose 2 Items:

Grilled Filet Mignon – with Cabernet reduction sauce

Jumbo Grilled Prawns – with citrus and garlic butter

Herb Crusted Lamb Lollipops – with minted jelly

Roasted Sea Bass – in soy miso glaze

Sides:

Roasted Asparagus

Garlic Roasted Fingerling Potatoes

Desserts (Choose 4 Items):

Double Decadence Brownies

Mini French Pastries

Petit Four Cakes

Fresh Macaron Assortment

Fresh Lemon Layer Cake

Chocolate Overload Layer Cake

Also Includes: Beverage Service with Soft Drinks, Iced Tea and Water; Coffee Station, Setup, Formal Dinnerware, Cleanup and All Staff.

** Seasonal items subject to availability and will be replaced at chef's discretion.
Add 18% service fee + tax.*

ENCORE ADDITIONS

General:

Plated Service - \$8.50 per person for select menus only (includes formal dishware)

Non-disposable Utensils & Porcelain Dishware - \$2.50 per person

Appetizers:

Add-On - Three additional standard appetizers added to any order - \$5 per person

***Market Board** – Artfully displayed selection of imported and domestic cheeses such as Brie wedge, Swiss, Havarti, Cheddar, Monterey Jack, Jarlsberg and Marble Ports, includes fresh grapes, seasonal dried fruits, water crackers, butter crackers, dried Crostini, baguettes, rolled deli meats, almonds, and sprigs of decorative herbs along with cheese knives all on cutting boards for a beautiful appetizer course - \$8 per person

***Market Table** - Enhanced Market Board for larger display and more variety includes everything featured in Market Board with added selections and risers - \$13 per person

Main:

Angus Prime Rib au jus Carving Station \$9.75 per person plus \$175 attendant fee*

(substitute one entrée for Prime Rib \$7.75 per person)

Encore Cake Cutting (includes disposables) - \$1.25 per person

Late Night / Stations:

Midnight Nacho Station or Tater Tot Bar - \$4 per person. Toppings include nacho cheese, sour cream, fresh chunky salsa, bacon bits, jalapenos, chives, and sliced black olives

**All food & beverage subject to 18% service fee (not including gratuity).*

All prices subject to 7.75% sales tax.

TERMS AND CONDITIONS

FACILITY RENTAL FEES A down payment along with confirmation of review and agreement to online Terms and Conditions, is required to reserve the date and space. Payment of Booking Deposit may be made by cash, check or major credit/debit card. No terms are implied or granted and no work will be allowed to commence until full payment is received. Date hold and payments are non-refundable without prior written agreement but may be used for another date if cancelled within 60 days of event. All halls and services subject to minimum fees, which vary by hall, weekday and season.

PAYMENT INSTALLMENTS Payment installments shall commence 30 days after booking at regular monthly intervals and in an amount agreed upon by Encore and client and will be based on an estimate of costs of the services requested at the time the order was placed. Installments may be made by cash, check, ACH credit and debit card. Unless otherwise in writing, you agree to authorize automated debit in monthly and/or incremental payments on provided bank card or account. San Diego county sales tax is added to the order at the then current rate when payments are made. No less than 50% of the total estimated cost must be paid within 90 days of the event date with all final balances due no later than 14 days prior to the event date. Guest count/order may be reduced by no more than 10% from initial estimated amount and cannot be reduced within 14 days. Due to scheduling commitments, vendor services cannot be removed from booked events within 90 days of the event date.

CANCELLATION POLICY Upon confirmation of reservation, Customer may cancel this contract without cause at any time prior to the event by paying to Encore liquidated damages (agreed not to constitute a penalty) based on the following for the total estimated value of the event: One hundred eighty (180) days or more from event date (25%), One hundred seventy-nine (179) days to sixty (60) days from event date (50%), Fifty-nine (59) days to thirty-one (31) days from event date (75%), Thirty (30) days or less from event date (100%). If Customer changes the event date, payments would be due based on the earlier event date. Should the event be moved a subsequent time, a 25% fee of the total order amount will be applied. Please see cancellation & postponement insurance information below.

LIABILITY, INSURANCE AND DAMAGE A credit card shall be provided for incidental or accidental damage or excessive cleaning per the following: breakage to furniture \$150-\$450, damage to walls \$150-\$250, additional cleaning and/ or undue damage to water features or other landscaping \$150 to \$300, cleaning due to confetti or glitter use \$200 (in Spark Hall \$350); any other damage upon inspection and evaluation. Additionally, any cleaning or repairs deemed necessary beyond normal use (i.e. paint damage and floor gouges) will be charged to renter. Outside vendors, if allowed, must clean the premises within two (2) hours following the event leaving it in the same condition and working order as at the start of the event setup. Failure to remove or clean will result in additional fees. If the building or any part of the premises or its contents, including furniture and fixtures, is damaged during the event, renter will be solely responsible for such damage. Encore is not liable or responsible for damage to any florals, decorations, personal possessions, clothing, cakes, food or beverages that have been brought into the premises or stored in Encore coolers. If you are permitted to use an outside food or beverage vendor, liability insurance and proper licenses or permits must be provided. Established service providers may use their license and insurance to cover damages. The insurance must cover events for public liability and personal property damage. Renter agrees to indemnify, defend, and hold Encore, its landlord, building owners, officers, employees, and agents harmless of and from any liabilities, costs, penalties, or expenses arising out of and/or resulting from the rental and use of the premises, including but not limited to, the personal guarantee of provision, service, and dispensing alcoholic beverages at premises. Renter is required to purchase **Event Cancellation & Postponement Insurance** coverage policy through a third-party vendor such as www.ewedinsurance.com with minimum coverage in the event of losses, theft, rescheduling fees and generally unexpected emergencies.

RESTRICTED DECORATIONS AND ITEMS Use of the following is prohibited at Encore: Fire, confetti, balloons, decorations pinned or nailed to surfaces or walls, chocolate fountains, self-serve alcohol. Use of candles, banners, signs and posters to be approved by Encore before use. Outside caterers, which may be allowed at the sole discretion of Encore, must be preapproved and Encore reserves the right to deny certain menu items such as those containing sauces or colors that stain (such as Tandoori, Curry, dark sauces and dark gravies, purple yam or Taro, fish sauce or foods containing blood or blood sauces). In order to maintain clear communications for your event, we can only work with the person or entity which made the original reservation, and not third-party vendors.

SITE DECORATION Encore wants to make every event here a special and welcome experience. Therefore, every effort will be made to allow renter to prepare decorations reflecting their creative requirements. No nails, screws, staples or penetrating items should be used on our walls or fixtures. Any tape or gummed backing materials must be properly removed. Encore will be in a clean condition prior to your event. Within two (2) hours following the event, you are required to return the space to the same clean condition in which it was found unless a cleaning fee has been agreed to.

CONDUCT There is absolutely no drug use or smoking of any kind tolerated on premises or loitering outside of the building. Renter and guests shall use the premises in a considerate manner at all times. Conduct deemed disorderly at the sole discretion of Encore staff shall be immediately brought to renter's attention. Should conduct not be corrected or rectified in a satisfactory manner it shall be grounds for immediate expulsion from the premises and conclusion of the rental period. In such cases no refund of fees shall be made.