

# The Reef on the Water

## Luncheon

All Entrees Include:

Tossed Garden Salad or Caesar Salad. Rice, Potato or Pasta.

Vegetables, Dessert, Rolls & Butter. Coffee or Tea.

(One Entrée for everyone, or a choice between two entrees add \$3.00 per person)

<b>SIRLOIN STEAK</b> Seasoned to perfection with a touch of garlic	\$20.95	<b>BONELESS BREAST OF CHICKEN</b> With Garlic and Thyme or Lemon Sauce	\$19.95
<b>ROAST PRIME RIB OF BEEF</b> Oven Roasted and served with Creamed Horseradish	\$22.95	<b>MOZZARELLA CHICKEN</b> Baked Chicken breast stuffed with mozzarella cheese, spinach and mushrooms finished with a chardonnay cream sauce	\$21.92
<b>FILET MIGNON</b> Broiled Tenderloin topped with a Mushroom crown and Bordelaise	\$26.95	<b>BAKED SALMON</b> Finished with a Dill sauce	\$21.95
<b>CHICKEN JERUSALEM</b> Boneless Breast of Chicken finished with Artichoke Hearts, mushrooms & white wine sauce	\$20.95	<b>SHRIMP SCAMPI</b> Basted in garlic, white wine and butter served on a bed of rice	\$24.95
<b>CHICKEN MARSALA</b> Boneless Breast of Chicken in a Marsala Wine Sauce	\$20.95	<b>PASTA PRIMAVERA</b> Fresh Vegetables & Pasta tossed in a cream sauce	\$19.95

### -Combination Plates-

Petite Filet Mignon & Chicken Breast	\$30.95
Petite Filet Mignon & Broiled Salmon	\$32.95
Petite Filet Mignon & Shrimp Scampi	\$34.94

### -Additional Amenities-

(Prices are based per person)

Choice between two entrees \$3.00 \* Fresh Fruit & Cheese Montage \$2.95 \* Unlimited Fruit Punch \$1.75

### -Desserts-

(Select One)

New York Cheesecake \* Chocolate Mousse \* Chocolate Cake \* Sorbet

**Saturday Lunch Minimum is \$20.95**

All prices are subject to an 20% service charge & current sales tax.  
Queen Mary and Luau Room dance floor rental is \$250.00 plus tax

# The Reef on the Water

## Dinner

All Entrees Include:

Tossed Garden Salad or Caesar Salad. Rice, Potato or Pasta.  
Vegetables, Dessert, Rolls & Butter. Coffee or Tea.

(One Entrée for everyone, or a choice between two entrees add \$3.00 per person)

<b>SIRLOIN STEAK</b> Seasoned to perfection with a touch of garlic	\$30.95	<b>BONELESS BREAST OF CHICKEN</b> With Garlic and Thyme or Lemon Sauce	\$28.95
<b>ROAST PRIME RIB OF BEEF</b> Oven Roasted and served with Creamed Horseradish	\$33.95	<b>MOZZARELLA CHICKEN</b> Baked Chicken breast stuffed with mozzarella cheese, spinach and mushrooms finished with a chardonnay cream sauce	\$32.95
<b>FILET MIGNON</b> Broiled Tenderloin topped with a Mushroom crown and Bordelaise	\$38.95	<b>BAKED SALMON</b> Finished with a Dill sauce	\$32.95
<b>CHICKEN MARSALA</b> Boneless Breast of Chicken in a Marsala Wine Sauce	\$29.95	<b>SHRIMP SCAMPI</b> Basted in garlic, white wine and butter served on a bed of rice	\$36.95
<b>CHICKEN JERUSALEM</b> Boneless Breast of Chicken finished with Artichoke Hearts, mushrooms & white wine sauce	\$29.95	<b>PASTA PRIMAVERA</b> Fresh Vegetables & Pasta tossed in a cream sauce	\$28.95
		<b>CORNISH GAME HEN</b> Stuffed with apple almond stuffing and finished with an orange glaze	\$34.95

### -Combination Plates-

Petite Filet Mignon & Chicken Breast	\$40.95
Petite Filet Mignon & Broiled Salmon	\$41.95
Petite Filet Mignon & Shrimp Scampi	\$43.95

### -Additional Amenities-

(Prices are based on per person)

Choice between two entrees \$3.00 \* Imperial Stuffed Potato \$1.50 \* Sorbet Intermezzo \$1.95

### -Desserts-

(Select One)

New York Cheesecake \* Chocolate Mousse \* Chocolate Cake  
Tiramisu Cake \* Carrot Cake

Friday Night Minimum \$35.00 per person      Saturday Night Minimum is \$59.95

All prices are subject to a 20% service charge & current sales tax.  
Queen Mary and Luau Room dance floor rental is \$250.00 plus tax

# The Reef on the Water

## Buffet

(Minimum of 75 Guests Required)

Buffet Includes:

Choice of Rice, Potato, or Pasta  
Fresh Vegetables, Assorted Layer Cakes & Cheesecakes  
Rolls & Butter. Coffee or Tea

Lunch

\$26.95

Dinner

\$34.95

### Salads

Lunch (choice of 4)    Dinner (choice of 6)

California Greens & Dressings

Carrot & Raisin Salad

Caesar Salad

Red Skin Potato Salad

Ambrosia Salad

Oriental Chicken Salad

Mediterranean Greek Salad

Seafood Pasta Salad

Marinated Cucumber & Tomato Salad

Italian Pasta Salad

Fruit Salad w/ Candied Walnuts

Sliced Seasonal Fresh Fruit

Waldorf

Surimi Crab Style Salad

Penne & Bay Shrimp Salad

### Entrees

Lunch (choice of 2)    Dinner (choice of 3)

Mozzarella Chicken

Chicken Stir Fry

Lemon Chicken

Lasagna Florentine

Beef Tips

Honey Roasted Ham

Chicken Picatta

Seafood Imperial

Top Sirloin of Beef with carver

Roasted Turkey with carver

Fresh Fish in Season

### Additional Specialties

(in place of one entrée)

Roast Prime Rib	\$4.95	Broiled Halibut	\$7.95
New York Strip Loin	\$4.95	Poached Salmon	\$5.95
		With Dill & Shiitake Mushroom Sauce	

**Friday Night Minimum \$35.00 per person      Saturday Night Minimum is \$59.95**

All prices are subject to a 20% service charge & current sales tax.

Queen Mary and Luau Room dance floor rental is \$250.00 plus tax

09/26/08

880 South Harbor Scenic Drive, Long Beach, Ca 90802    (562) 435-3717

# *The Reef on the Water*

## *Hosted Bar Packages*

### *Hosted Bar Packages*

*(Per Person)*

#### **Fully Hosted**

Includes House & Call Brand Cocktails  
House Wine, Champagne, Domestic Beer, Imported Beer  
Soft Drinks, Juices & Mineral Waters

First Hour - 13.00

Second Hour - 11.00

Third Hour - 9.00

#### **Soft Bar**

Includes Imported & Domestic Beer  
House Wine, Champagne  
Soft Drinks, Juices & Mineral Waters

First Hour - 11.00

Second Hour - 9.00

Third Hour - 6.00

### *Four Hour Bar Packages*

#### **Fully Hosted**

Includes House & Call Brand Cocktails  
House Wine, Champagne, Imported Beer, Domestic Beer,  
Soft Drinks, Juices & Mineral Waters

38.00

#### **Soft Bar**

Includes Imported & Domestic Beer  
House Wine, Champagne  
Soft Drinks, Juices & Mineral Waters

30.00

(Hosted Bars can not exceed 4 hours unless continued with a consumption amount)

### *Beverages & Spirits*

Sodas	\$2.50	Wine	\$6.50
Waters	\$3.50	House Brands	\$7.00 up
Juices	\$3.00	Call	\$8.00 up
Domestic Beer	\$5.00	Premium	\$9.00 up
Imported Beer	\$5.50	Super Premium	\$11.00 up

Sparkling Cider	\$10.00 bottle
Fruit Punch (40 glasses)	\$35.00 gallon
Champagne Punch (40 glasses)	\$95.00 gallon
House Champagne	\$22.00 bottle
House Wine	\$22.00 bottle

(White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon)

*(A required minimum of 300.00 in bar sales or a \$80.00 bar tender fee will be assessed)*

*(All hosted beverages are subject to a 20% Service Charge & Current Sales Tax)*

# The Reef on the Water

## Hors D'oeuvres Packages

Please select from the following options to add an hors d'oeuvres service to any meal.  
(Only available in conjunction with a full service meal.)

### Fruit & Domestic Cheese Montage

2.95

### Light Hors d'oeuvres Service

Three Selections— Three Total Pieces Per Person

3.95

### Standard Hors d'oeuvres Service

Three Selections—Six Total Pieces Per Person

6.95

### Heavy Hors d'oeuvres Service

Four Selections— Eight Total Pieces Per Person

8.95

All above listed prices are at a per person rate and are subject to Service Charge and Current Sales Tax.  
To add an extra selection to any of the above options please add \$1.50 per person.

Please choose from selections below for the above packages

### Hors d'oeuvres Selections

#### Cold Selections

Fresh Seasonal Fruit  
Domestic Cheese Display  
Cherry Tomatoes Stuffed with Bay Shrimp  
Petite Finger Sandwiches  
Salami Coronets Stuffed with Cream Cheese

Deviled Eggs  
Celery Stuffed with Herbed Cream Cheese  
Chips, Salsa, & Guacamole  
Vegetable Crudite

#### Hot Selections

Beef Satay with Teriyaki Sauce  
Swedish Meatballs  
Italian Sausage  
Chicken Satay with Peanut Sauce  
Fried Zucchini with Dipping Sauce  
Spicy Chicken Drumettes  
Shrimp Satay with Garlic Butter  
Crab Meat Pockets  
Spanikopitas

Mini Quiche Lorraine  
Miniature Pizzas  
Miniature Burritos  
Miniature Potato Skins Stuffed with  
Bacon & Cheese  
Seafood Stuffed Mushrooms  
Deep Fried Mushrooms  
Chinese Egg Rolls  
Baked Brie with Assorted Crackers

### Additional Specialties

(50 Pieces Per Tray)

(These trays are served as an addition to the meal)

Smoked Salmon on Bagelettes	180.00
Whole Poached Salmon Display	180.00
Iced Jumbo Shrimp	175.00
Imported Cheese & Crackers with Fresh Fruit	170.00

### Carved Specialties

Roast Tenderloin (25 servings)	225.00
Whole Roasted Turkey Breast (25 servings)	135.00
New York Strip loin (40 servings)	200.00

All Carved Specialties are carved to order & accompanied by Rolls and Condiments

# *The Reef on the Water*

## *Event Information*

Please review the following when booking your event with The Reef Restaurant

### *Event Hours*

Lunch 11 am to 4 pm Dinner 6 pm to 12 am

(A charge of \$400.00 if **evening functions** would like to extend reception until 1:00 am.)

**(Day functions** cannot extend time past 4:00 pm, unless written confirmation is received from the catering office.)

**Cakes:** The Wedding and Special Occasion Package includes a service charge of \$1.75 per person to cut and serve your Special Occasion Cake.

**Ceremonies:** All ceremonies include Gazebo, Runner and Chairs. Charges are \$1,000.00 for Sunset Deck and \$750.00 for the Garden Area. Space for rehearsals are arranged Monday – Thursday, please contact your officiator or the person conducting your rehearsal. Call our office for space availability. If you need a coordinator please see our services guide. We do not have a dressing room.

**Room Rental:** Rental charges are contingent upon the food and beverage minimum of your room.

**Bar & Bartender Fees:** A complete bar service is available with a required minimum of \$300.00 in sales or a \$80.00 bartender fee will be assessed. This will not apply if a hosted bar has been arranged.

**Food & Beverage:** No food or beverage may be brought onto or taken off the premises except the wedding cake. All food catered for each event is prepared by our Executive Chef.

**Parking:** Complimentary valet parking service is provided on Friday & Saturday evenings & Sunday days (gratuity not included). All other event times will be self parking unless restaurant management finds it necessary to provide valet parking due to high anticipated guest volume.

**Guarantees & Final Payment:** For events on Thursday, Friday, Saturday or Sunday a final count of attendance & Final Balance is due on Monday the week of your event. For the events that take place on Monday, Tuesday or Wednesday a final count of attendance & final balance is due on Friday prior to the event. Menu, linen changes or decreases in guarantee will not be accepted within 14 days of the function. The Reef will charge the final guaranteed number of guests or the actual number of guests, whichever is greater. Final payment in the form of exact cash, cashiers check, or credit card. Bank check cards with a credit card logo are accepted, however, please contact your bank to insure that the proper funds will be released for payment.

**Served Entree Selection:** We request that you limit your entree selection to ONE entree, however if the choice between TWO entrees are needed please add \$3.00 per person.

**Service Charge & Sales Tax:** All prices are subject to a 20% Service Charge and current sales tax.

**Decorations:** Place cards, party favors, centerpieces etc... are the responsibility of the client. Advise Florist or your decorator to decorate no earlier than one hour prior to the event. **Nothing can be nailed, taped or stapled to walls, Gazebo etc... or a damage fee will apply.** The Reef will not assume any responsibility for damage or loss of merchandise or articles left on the premises prior to or following the event. No bubble machines. Candles must be secured to the container and the flame two and half inches below the top.

### *Linen Colors Available*

Table Cloth:

White, Ivory, Burgundy, Forest Green, Royal Blue, Pink, Peach, Red and Black

Napkins:

White, Ivory, Gold, Black, Burgundy, Dusty Rose, Grey, Forest Green, Royal Blue, Pink, Ivory, Red, Light Blue, Peach, Violet, Sea foam Green and Turquoise

# *The Reef on the Water*

## *Services Guide*

### Bakeries

Rossmoor's (562) 498-2253  
 Torrance (310) 320-2727  
 Pollyanna's (310) 519-0966

### Florists

Massey's House of Flowers (310) 325-8222  
 Romance Ect. (562) 439-5372  
 White Sakuras (714) 898-1454

### Chair Covers

PJ Cover—Ups (714) 525-2151  
 Chair Covers By Mary Grace (310) 548-5183

### Minister

Paul Ystebo (949) 310-4669  
 Rev. Jim Duffin (562) 201-1788

### Invitations

Paper Blend (626) 334-4674

### Event Decorators

Imagination Party Services (323) 933-7541  
 Haz Rentals, Flowers & Decor (714) 638-3640

### Tuxedo

Friar Tux Shop (562) 861-5316

### Photographers

Dream Catcher (310) 325-2437  
 Caught in the Moment (562) 397-5674  
 Bella Photography (949) 355-5978  
 Photo Flores Studio (626) 786-3119  
 Harvard Photography (562) 404-7822

### Bridal Gowns

Paloma's Boutique (323) 780-4262  
 Rose Petals Bridal (818) 232-7901

### Disk Jockey

Have Music Will Travel (714) 870-7757  
 Celebrations (800) 354-4473  
 Invisible Touch (714) 939-7785

### Entertainment

Elegance & Elegancia (562) 607-7173  
 Wedding Professionals (800) 760-8604

### Videographer

Robles Video (714) 939-9000  
 Pro-Vision Productions (877) 933-3842

### Jewelry

Designs By MH (310) 701-6800

### Hair & Make-Up

Make Up Your Mind Already (562) 695-6922  
 Pure Elegance Hair Salon (562) 650-6535

### Limousine

Wedding Professionals (800) 760-8604

### Hotel Accommodations

Coast Long Beach (562) 435-7676  
 Queen Mary (562) 435-3511

### Event Coordinators

Carpe Diem Special Events (800) 719-2515  
 Wedding Professionals (800) 760-8604

**Ice Sculptures by Gustavo** (562) 423-3511

***PLEASE NOTE: Any vendors that you choose to contact from this list  
 DO NOT represent The Reef Restaurant through their other referrals***