



Balboa Inn offers a unique experience for your next corporate meeting or event. Nestled in the heart of Newport Beach's Balboa Peninsula, Balboa Inn is just steps from the ocean and is noted for its historical charm with modern conveniences. There is no doubt that you will leave refreshed, energized, and with an everlasting impression that will make you want to come back for the next meeting.

Balboa Inn has over 2,000 square feet of indoor and outdoor meeting space, including the beautiful Siena Grand Ballroom and our outdoor, ocean view Siena Terrace with panoramic views of the Pacific and Newport Boardwalk. Siena Grand Ballroom can easily accommodate 40 guests in a classroom setting and up to 140 guests in banquet rounds. Wireless internet service is available throughout the property and audio visual requirements can be arranged.

With its convenient location, we can arrange one-of-a-kind adventures for your retreats, sales meetings, team-building meetings, board meetings, kick-offs, trainings and more. Off-site excursions such as whale watching, deep-see fishing, surf lessons, Segway Tours, harbor cruises, bike rentals, scavenger hunts, and more can be included in your itinerary.

Our beautiful and historical hotel and resort make the "ride" home easy after a fun-filled day of meetings and adventure. With 45 recently refurbished guestrooms and suites, we offer a complete one-stop package. All guestrooms feature casual, coastal décor with comfortable pillow top beds, flat screen televisions, mini-refrigerators, plush bathrobes, convenient work station, sizable bathrooms with custom sinks and rain showerheads, and much more.

Contact your Catering Sales Manager at 949-675-3412 x102 for availability and rates. We look forward to welcoming your company to Balboa Inn!

*All menu items are subject to 20% Service Charge and 7.75% Sales Tax
Menu selection and prices are subject to change*

Balboa Inn 105 Main Street Newport Beach, CA 92661
* 949-675-3412 * 877-Balboa-9 * Balboainn.com info@balboainn.com *



Balboa Inn
On The Sand at Newport Beach
Breakfast

Set up buffet style

The Continental

Variety of Fresh Baked Pastries and Muffins
Fresh Whole Fruit
Assorted Chilled Fruit Juices
Coffee, Decaffeinated Coffee, Hot Tea
\$10

The Balboa

Variety of Fresh Baked Muffins
Fresh Baked Croissants
Fresh Fruit Salad
Yogurt
Granola
Assorted Chilled Fruit Juices
Coffee, Decaffeinated Coffee, Hot Tea
\$15

The Newport

Variety of Breakfast Pastries and Muffins
Oatmeal Bar with a Variety of Toppings
(*Brown Sugar, Cinnamon, Honey, Peanut Butter, Almonds, Walnuts, Raisins, Blueberries, Bananas*)
Assorted Chilled Fruit Juices
Coffee, Decaffeinated Coffee, Hot Tea
\$15

The Siena

Variety of Breakfast Pastries and Muffins
Fresh Fruit Salad
Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Assorted Chilled Fruit Juices
Coffee, Decaffeinated Coffee, Hot Tea
\$20

The Brunch

Choice of One:
Variety of Fresh Baked Pastries and Muffins
OR
Bagels with Assorted Flavored Cream Cheese

Choice of One:
Scrambled Eggs with Cheese and Chives
OR
Mini Breakfast Sandwiches

Fresh Fruit Salad
Yogurt Parfaits
Bacon and Sausage
Breakfast Potatoes
Mixed Green Salad
Pesto Penne Pasta
Chicken Florentine OR Grilled Salmon Limone
Assorted Chilled Fruit Juices
Coffee, Decaffeinated Coffee, Hot Tea
\$50

Breakfast Enhancements / A La Carte

Assorted Fresh Donuts (per Dozen) \$12
Bagels and Assorted Flavored Cream Cheese (per Dozen) \$32
Assorted Individual Yogurts (Each) \$4
Granola Bars (per Dozen) \$25
Assorted Soft Drinks (Each) \$5
Bottled Water (Each) \$5
Mimosa (per Gallon) \$70
Bloody Mary (per Gallon) \$80

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Lunch

BUFFET (charged Per Person)

*All Buffets, except for the Box Lunch, will be served with a Beverage Station to Include:
Water, Iced Tea OR Lemonade, Coffee, Decaffeinated Coffee, and Hot Tea*

Sun and Sand Box Lunches

Choice of Sandwich:

Turkey, Ham, or Roast Beef
with

Swiss, American, or Cheddar Cheese

Served on a Toasted Ciabatta Roll

All served with:

Lettuce, Sliced Tomato, Mayonnaise, and Mustard

Whole Fruit

Cookie

Soft Drink

\$15

The Siena Deli

(Build Your Own Sandwich Buffet)

Assorted Sliced Deli Meats to include:

Ham, Salami, Turkey, and Roast Beef

Assorted Sliced Cheeses to Include:

American, Provolone, and Swiss

Served with Lettuce, Tomato, Onion, Pickles,

Pepperoncini, Mayonnaise, and Mustard

Fresh Seasonal Fruit Salad

Chips

\$18

On the Lighter Side

Chef's Choice of Homemade Soup

Mixed Green Salad with Homemade Italian Dressing

Miniature Sandwiches Served on Garlic Ciabatta Bread

Tuna Fish, Egg Salad, and Caprese

Fresh Fruit Salad

\$20

Build Your Own Pasta Bar

Caesar Salad

Fresh Fruit Salad

Garlic Bread

Spaghetti and Penne Pasta

Served with Choice of (2) Sauces:

Marinara, Meat, Alfredo, Pesto

Spinach Lasagna

Choice of (1) Dessert:

Tiramisu, Cheesecake, or Chocolate Cake

\$28

Balboa Buffet

Fresh Fruit Salad

Caesar Salad OR Mixed Green Salad

Fresh Baked Bread with Butter

Pesto Pasta

Fresh, Seasonal, Sautéed Vegetables

Grilled Salmon Limone

Choice of Chicken Parmigianino OR Chicken Piccata

Trio of Desserts including Cheesecake, Tiramisu, and

Chocolate Cake

\$45

Siena Buffet

Fresh Fruit Salad

Caesar Salad OR Mixed Green Salad

Fresh Baked Bread with Butter

Smoked Salmon Pasta

Fresh, Seasonal, Sautéed Vegetables

Chicken Florentine

Prime Rib

Grilled Salmon Limone

Trio of Desserts including Fresh Berry Grand Marnier,

Tiramisu, and Cheesecake

\$55

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Assorted Soft Drinks or Bottled Water
\$5 Each

All Day Beverage Station 2 to Include:
Assorted Soft Drinks, Bottled Water, Iced Tea OR
Lemonade, Coffee, Decaffeinated Coffee, and Hot Tea
\$17 per Person

Coffee Break
Assorted Fresh Donuts
Croissants
Coffee, Decaffeinated Coffee, Hot Tea
\$16 per Person

Sweet and Salty Break
Assorted Freshly Baked Cookies
Fudge Brownies
Popcorn
Chips
Assorted Soft Drinks and Bottled Water
\$12 per Person

Mediterranean Break
Hummus with Pita Chips
Vegetable Crudit  with Dip
Bottled Water and Assorted Soft Drinks
\$20 per Person

Assorted Freshly Baked Cookies
Chocolate Chip, Peanut Butter, and Oatmeal Raisin
\$28 per Dozen

All Day Beverage Station 1 to Include:
Water, Iced Tea OR Lemonade, Coffee, Decaffeinated
Coffee, and Hot Tea
\$12 per Person

Gourmet Coffee Station Enhancement:
Chocolate Spoons, Grated Chocolate, Cinnamon,
Vanilla, Honey, Flavored Syrups, Whipped Cream
\$8 per Person (additional)

Morning Refresh Break
Fresh Fruit Salad
Yogurt Honey Dip
Coffee, Decaffeinated Coffee, Hot Tea
\$16 per Person

Reenergize Break
Trail Mix
Assorted Energy bars
Assorted Soft Drinks and Bottle Water
Coffee, Decaffeinated Coffee, Hot Tea
\$18 per Person

Protein Break
Assorted Cheese and Crackers
Antipasto
Mixed Nuts
Assorted Soft Drinks and Bottled Water
\$20 per Person

Fudge Brownies
\$26 per Dozen

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PLATED LUNCHEONS

(charged Per Person)

*All plated lunches will be served with a Beverage Station to Include:
Water, Iced Tea OR Lemonade, Coffee, Decaffeinated Coffee, and Hot Tea
And Fresh Baked Bread with Butter*

SALADS

(Choice of one)

Classic Caesar Salad with Creamy Garlic and Anchovy Dressing
Mixed Green Salad with Homemade Italian Dressing
Spinach Salad with Mushrooms, Tomato, Red Onion, and Italian Vinaigrette

PLATED ENTREES

Eggplant Parmesan

Served with Chef's Signature Sauce
Penne Pasta
Fresh, Seasonal, Sautéed Vegetables
\$32

Grilled Salmon Limone

Served with Lemon Caper Sauce
Wild Rice Pilaf
Fresh, Seasonal, Sautéed Vegetables
\$35

Chicken Marsala

Served with Garlic Mashed Potatoes
Fresh, Seasonal, Sautéed Vegetables
\$38

New York Strip Steak

Served with a Peppercorn Sauce
Garlic Mashed Potatoes
Fresh, Seasonal, Sautéed Vegetables
\$52

Mushroom Ravioli

Served with Fresh, Seasonal Sautéed Vegetables
\$32

Chicken Cordon Blue

Served with Wild Rice Pilaf
Fresh, Seasonal, Sautéed Vegetables
\$35

Branzino Bass

Oven Baked Sea Bass topped with
Tomatoes, Capers, and Olives
Garlic Mashed Potatoes
Fresh, Seasonal, Sautéed Vegetables
\$48

Grilled Chicken Breast and Grilled Shrimp Kabob

Served with Wild Rice Pilaf
Fresh, Seasonal, Sautéed Vegetables
\$60

DESSERT

(Choice of one)

Tiramisu
Cheesecake
Chocolate Cake

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Audio Visual price list

Podium	\$5.00
VCR with Monitor	\$85.00
VCR (only)	\$50.00
Monitor	\$50.00
10x10 Screen	\$35.00
Projection Screen	\$75.00
Flipchart with Markers	\$20.00
LCD Projector	\$250.00
Microphone (Hand Held, Wired)	\$25.00
Standing Microphone with Speaker System	\$50.00
Wireless Microphone (Hand Held)	\$25.00
Lavalier Microphone	\$25.00
Extension Cords	\$5.00
Easel	\$5.00
Speaker	\$30.00
Classroom Tables	\$10.00

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