



2150 Harbor Island Drive, San Diego, CA 92101
www.tomhamslighthouse.com • 619.291.9110 • banquets@tomhamslighthouse.com

Package Options

*All packages include:
4 hour event time length
All necessary tables (Display, check in, etc.)
Gold Chiavari Chairs
White table clothes & choice of napkin color
Bread Rolls
Coffee, Tea, Iced Tea, and Water*

PORTSIDE PACKAGE

Your choice of our buffet menu OR a single entrée plated meal

Chef Selected Dessert

Buffet | \$60 Lunch • \$70 Dinner

Plated | \$65 Lunch • \$75 Dinner

WINDWARD PACKAGE

Your choice of our buffet menu, plus carving station OR a single entrée plated meal

Your choice of two appetizers for the 1st hour

Wine service with meal

Chef Selected Dessert

Buffet | \$75 Lunch • \$90 Dinner

Plated | \$80 Lunch • \$95 Dinner

QUARTERDECK PACKAGE

Your choice of our buffet menu, plus carving station OR a single entrée plated meal

Your choice of three appetizers for the 1st hour

1st hour Hosted Call Bar

Wine service with meal

Chef Selected Dessert

Buffet | \$95 Lunch • \$110 Dinner

Plated | \$100 Lunch • \$115 Dinner

Prices are subject to change at any time.

Reservations are guaranteed upon receipt of the signed contract and initial non-refundable deposit.

All prices are exclusive of a taxable 25% service charge and current California sales tax.

Please note that the 25% service charge is taxable based on California State Regulation 1603(f).

Buffet Style Meal

Soup-choice of 1

New England Clam Chowder

Lobster Bisque

Roasted Tomato & Fennel

Salad-choice of 2

Lighthouse Salad, baby greens, shaved vegetables, granny smith apples, aged red wine vinaigrette

Traditional Caesar, house croutons, grated parmesan

Baby Spinach, brie cheese, strawberries, candied pecans, lemon honey vinaigrette

Mediterranean Salad, romaine lettuce, Kalamata olives, tomato, crispy garbanzos, red onion, feta, Izabella dressing

Diced fresh fruit, minted yogurt, fresh berries

Sides -choice of 2

Herb & Garlic Roasted Red Potatoes

Herb & Garlic Whipped Gold Potatoes

Toasted Orzo, honey roasted garlic & herb

Creamy Green Beans & Mushrooms

Saffron Rice Pilaf

Oven Roasted Vegetables

Entrées-choice of 2

(choice of 3 | +\$8 additional per person)

Oven-Roasted Atlantic Salmon, sauce vierge

Blackened Swordfish, jalapeño lemon cream sauce

Local Seasonal Fish, citrus mango chutney

Grilled Petite Top Sirloin, 5 onion relish, red wine demi

Herb & Dijon Crusted Chicken Breast, pan jus

Seasonal Raviolis, spinach & cheese, fresh pomodora sauce

BUFFET UPGRADES:

Carving/Action Station

Portside

Windward
or
Quarterdeck

Spice Rubbed Tri Tip, natural jus

+\$8pp

Included

Carved Whole New York, peppercorn cognac demi

+\$15pp

+\$7pp

Slow Roasted Prime Rib-au jus, horseradish cream

+\$16pp

+\$8pp

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Single Entrée Plated Meal

*All plated meals require entrée selection counts 10 days prior to event.
Visible meal signifiers must be provided for each guest during the event.*

1st Course: Choice of 1 salad or soup

(Same 1st Course for all adults)

Salads:

Lighthouse Salad, baby greens, shaved vegetables, granny smith apples, aged red wine vinaigrette

Traditional Caesar, house croutons, grated parmesan

Baby Spinach, brie cheese, strawberries, candied pecans, lemon honey vinaigrette

Soup:

New England Clam Chowder

Lobster Bisque

Roasted Tomato & Fennel Soup

Entrée: Choice of 2 Entrees + 1 Vegetarian or Vegan Option

Salmon

Orzo pasta, roasted squash, sauce vierge

Stout Braised Short Ribs

Whipped garlic potatoes, baby carrots

Seasonal White Fish

Pearl fingerlings, French green beans, sauce vierge

Seasonal Raviolis (Vegetarian)

Spinach & cheese, fresh pomodora sauce

French Chicken Breast

Pan roasted, wild mushroom risotto, sage pan jus, baby carrots

Portobello Napoleon (Vegan)

Red pepper coulis

Vegetable Risotto (Vegetarian)

8oz Sirloin

Fingerlings potatoes, grilled asparagus, red wine demi

8oz Baseball Cut Ribeye | + \$16pp upgrade

PLATED UPGRADES:

Soup AND Salad

Serve both soup AND salad | +\$7pp

Dual Plate

Choice of any 2 entrees above | +\$8pp

Surf & Turf

Add shrimp to the Sirloin | +\$10pp

Add lobster tail to the Sirloin | +\$20pp

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Appetizers

Stationed-priced per person

Recommended quantity is 1.5 times the number of people in attendance. Required quantity to be added is the number of people in attendance.

Fruit Platter, Fresh sliced fruit | \$6.00

Vegetable Crudit , Seasonal farmer's market vegetables, cucumber dipping sauce | \$6.00

Calamari, honey lime sauce | \$6.00

Artichoke & Spinach dip with warm cut pita bread | \$7.00

Mediterranean Dips, tzatziki, hummus, muhammara with warm cut pita bread | \$7.00

Cheese Platter, assortment of imported & domestic cheeses accompanied by honeycomb, dried fruits & crackers | \$7.00

Antipasto Platter, roasted vegetables and assorted cured meats | \$7.00

Tray Passed-priced per piece

Recommended quantity is 1.5 times the number of people in attendance. Required quantity to be added is the number of people in attendance.

Chicken Satays, tzatziki sauce | \$6.00

Beef Satays, chimichurri sauce | \$6.00

Brie Cheese with apples & candied pecans on crostini | \$5.00

Red Quinoa & roasted vegetables tabouli, on cucumber | \$5.00

Coconut Shrimp, mango sauce | \$7.00

Beef Tartare on crostini, Dijon, caper, hard cooked egg | \$6.00

Smoked Chicken canap  on swirl rye with aged gouda | \$6.00

Baja Stone Crab Cakes, sriracha aioli | \$7.00

Smoked Salmon on cucumber, cr me fraiche, caviar | \$6.00

Scallops, Japanese sushi style scallop, crudo citrus California olive oil, avocado | \$7.00

Oyster Shooters, oyster, spiced clamato | \$7.00

Shrimp Cocktail*, chilled poached shrimp, baja cocktail sauce | \$7.00

**\$1 upgrade fee if selected with Windward or Quarterdeck package*

Stationed Late Night

Must be served by 11:00PM. Minimum order of 30 people/pieces per appetizer if ordered as stationed late night..

Chips, Salsa & Guacamole | \$6.00 pp

Chilaquiles, tortilla chips, spicy roasted tomato sauce, cotija cheese | \$6.00 pp

Chicken Fingers, hand breaded tenders, ranch, and honey BBQ | \$7.00 pp

Pulled Pork Sliders, pickle, jalapeno slaw | \$6.00 ea

Beef Sliders, grilled onion, swiss cheese | \$6.00 ea

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Beverages

PUNCH BOWLS - Each bowl serves approximately 30 (10) ounce glasses.

Champagne Punch	\$200/bowl
<i>Champagne, apricot brandy, white wine, triple sec and ginger ale</i>	
Sangria Punch	\$175/bowl
<i>White wine, brandy, orange liqueur, grape liqueur and fresh fruit</i>	
Mai Tai Punch	\$250/bowl
<i>Puerto Rico rum, Jamaican rum, orange liqueur, sweet and sour, orange great syrup</i>	
Non-Alcoholic Fruit Punch.....	\$100/bowl
<i>Orange, pineapple, cherry and guava juices</i>	

BEVERAGES

Non-alcoholic beverages.....	\$3/ glass
House wines.....	\$9 - \$14/glass
Bottled beer.....	\$8/bottle
Draft Beer.....	\$8-\$10/16oz pour
Draft Premium Beer.....	\$10+/16oz pour
Call brand.....	\$12/drink
Premium brand.....	\$14/drink
Super Premium brand.....	\$16-\$18/drink

HOSTED BAR

Hosted by consumption

OR

Hosted per person, per hour

<i>Beer & Wine</i>		<i>Call Brand</i>		<i>Premium Brand</i>		<i>Super Premium Brand</i>	
1 st hour	\$20	1 st hour	\$28	1 st hour	\$30	1 st hour	\$32
2 nd hour	\$10	2 nd hour	\$14	2 nd hour	\$16	2 nd hour	\$20
3 rd hour	\$10	3 rd hour	\$14	3 rd hour	\$16	3 rd hour	\$20
4 th hour	\$8	4 th hour	\$12	4 th hour	\$14	4 th hour	\$16
5 th hour	\$8	5 th hour	\$12	5 th hour	\$14	5 th hour	\$16

Tom Ham's Lighthouse does not permit outside alcoholic beverages to be brought on property with the exception of wine.
Outside wine that is to be served at an event is subject to a \$20/750ML bottle corking fee.

*A minimum of \$500 in bar sales (exclusive of service charge and sales tax) is required for all **non-hosted and hosted bars**.
California State law prohibits serving of alcoholic beverages to persons under 21 years of age. Consumption of alcoholic beverages
by minors will cause the event to cease.*

Last Call will take place 30 minutes prior to scheduled event end time.

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Events at Tom Ham's Lighthouse

CONFIRMATION OF SPACE AND PAYMENTS

Prices are subject to change at any time.

Reservations are guaranteed upon receipt of the signed contract and initial non-refundable deposit of 20% of the food and beverage minimum. A second deposit equivalent to 50% of the food and beverage minimum will be requested and will be due six (6) months prior to the event. A third deposit equivalent to 100% of the food and beverage minimum will be due one (1) month prior to the event. The final guest count and 100% of the estimated total cost of the event, including service charge and the California sales tax, will be due ten (10) business days prior to the event via certified check, cash or credit card. The final payment is due at the conclusion of the event.

All deposits and pre-payments are non-refundable.

EVENT LOCATIONS

We have two reception locations that may be able to accommodate your event.

The California Room can accommodate up to 230 guests plus a dance floor.

The Harbor View Room can accommodate up to 80 guests plus a dance floor.

Both rooms overlook the bay and Downtown San Diego.

FOOD AND BEVERAGE MINIMUM EXPENDITURES

Food and beverage minimums will vary based on the specific date and event time.

The Food and Beverage minimum is always before service charge (25%) and the current California sales tax.

All food and beverage, with the exception of a cake, must be provided by Tom Ham's Lighthouse.

Printed prices on banquet menus are the current prices and are subject to change without prior notice.

ALCOHOLIC BEVERAGE SERVICE

Private facilities at Tom Ham's Lighthouse are subject to the alcoholic beverage laws of the State of California.

No alcoholic beverages will be provided to nor be consumed by persons under the age of 21.

No outside alcohol is permitted to be brought on property.

Last call for all bars will be 30 minutes prior to the event end time.

SERVICE CHARGE AND SALES TAX

A taxable, 25% service charge will be added to all food, beverage and rentals. The service charge allows us to pay significantly more than minimum wage to the service staff, as well as other operational and administrative expenses. A minimum of 75% of the service charge goes directly to staff working the events.

The service charge is subject to sales tax per California State Regulation 1603.

SECURITY

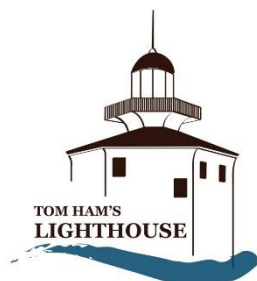
Tom Ham's Lighthouse is not responsible for lost or unattended personal belongings.

Depending on the nature of the event, a security presence may be required.

All contracted security, to be paid for by the engager, must be approved by Tom Ham's Lighthouse.

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Frequently Asked Questions



Thank you for considering Tom Ham's Lighthouse for your event. Please visit our website, www.tomhamslighthouse.com, for additional information. Listed below are some of our most frequently asked questions.

What is the minimum charge for an event?

The food and beverage minimum for an event will vary based on the date, time and number of anticipated guests. Please contact our banquets department for our current minimums.

Where can I have my event?

Our location has two indoor locations—the California Room and Harbor View Room. Both locations overlook the San Diego Bay and Downtown San Diego. Both rooms also have a private patio for you and your guests.

What is the capacity of the California Room? The Harbor View Room?

Our California Room can seat up to 230 guests and our Harbor View Room can seat up to 80 guests.

Can we bring in our own catering company? What about beverages?

No. Tom Ham's Lighthouse must provide the catering for all private events held on property. Please note that Tom Ham's Lighthouse can try to accommodate any dietary restrictions for your event. You may elect to bring in your own wine, champagne or sparkling cider for an event, however, a \$20 corking fee will be applied per standard size bottle (750ml).

What set-up times are allowed for my event?

Each event will receive one hour for set-up prior to the event and thirty minutes of tear-down time after the event. These times are in addition to the actual event hours.

How is staffing handled?

The number of staff members will depend on the number of guests, areas of Tom Ham's Lighthouse used, and your menu and bar selections.

Do you provide furniture, heaters, tables or any other items?

Yes. Tom Ham's Lighthouse will provide all tables, chairs, tablecloths, napkins, heaters and necessary flatware for your event.

Can I use candles during my event?

Candles are NOT permitted in our banquet rooms. Per fire code regulations, there are to be no open flames anywhere on property.

Are there other décor regulations?

Use of nails, staple guns, tacks, or Command Strips are not permitted to hang decorations. Glitter and confetti are not permitted. Only real flowers may be used on the patio as anything that could fall into the bay must be biodegradable. Any damages to the property will incur a cleanup fee. Please advise your decorator of this when deciding on your décor.

Is parking included?

Yes. There is ample, free parking located directly in front of the restaurant.

Is smoking allowed?

No. Tom Ham's Lighthouse is a non-smoking facility. If you have any further questions, please contact the banquets department.

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Frequently Asked Questions

Am I allowed to have a DJ or band?

Yes. DJs and/or bands are permitted for your event. We do ask that any music be tasteful and not too loud, this includes the bass. All music must conclude 30 minutes prior to the scheduled event end time.

Is insurance required from us? Our vendors?

Event Hosts are not required to have day of insurance. We will need a list of all vendors who will be on property for your event. All Vendors providing services on property for your event are required to show proof of General Liability Insurance prior to the event date.

Are children or vendors a different cost?

Yes. For a buffet, children ages 4 to 12 years old and vendors would partake in the buffet for \$40 per person.

For a plated meal, you may select one meal for children ages 12 and under for \$40 per child. Plated vendor meals are chef selected and are also \$40. Vendors will receive their meals after guest meals.

**For more information, please contact the Banquets Department at
619.291.9110 or banquets@tomhamslighthouse.com**



ABM PHOTOGRAPHY

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