

CUSTOM HOUSE

Meetings & Events



Thank you for CHOOSING *us!*

Since 1975, The Custom House has been just steps from the sands of the beautiful Avila Beach. For generations Avila Beach has been considered the hidden treasure of the Central Coast. The Custom House has long been a favorite of locals and tourists alike, and we hope it becomes a favorite of yours as well.

Our banquet room sits “below the sea” next to our wine cellar. And, with the ambiance to match whatever type of occasion you are looking for, it can easily feel like an extended dining room or like your own private ballroom to entertain your guests for parties, wedding receptions, rehearsal dinners, or business events.

We will do whatever we can to help you achieve all of the special touches for your event. Our role is to ensure you have the special occasion you have dreamed of.

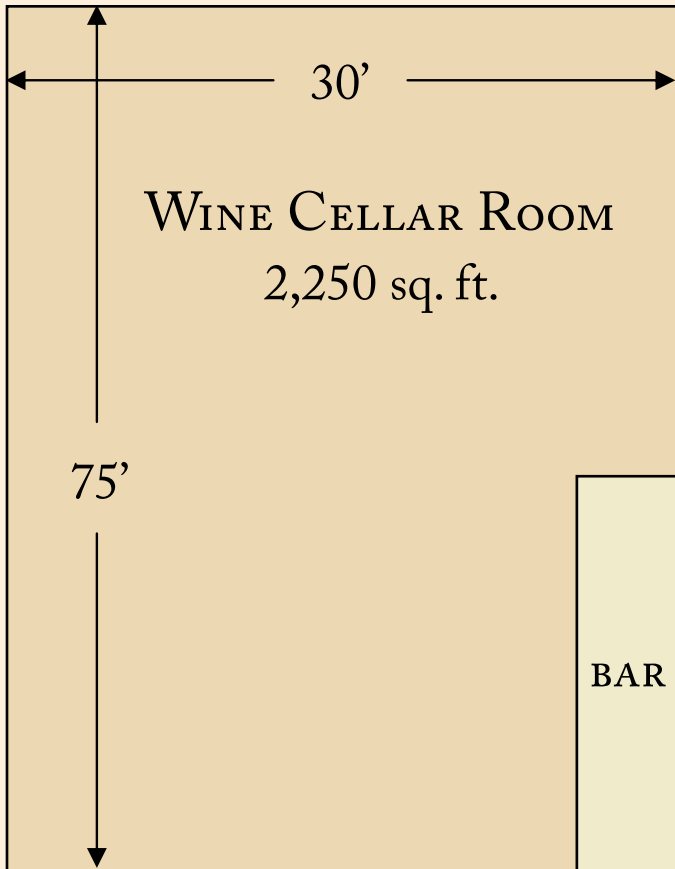
The Custom House is just a block away from Avila Beach’s three relaxing hotels. And with Avila Beach located between Pismo Beach and San Luis Obispo, you are just minutes away from a shopping excursion.

The Custom House also features its own beach bar, Mr. Ricks. Mr. Ricks is just the place for that after dinner drink, late night beer, or romantic bottle of wine. Mr. Ricks offers an indoor bar complete with pool tables and shuffleboard, as well as a patio out front--perfect for enjoying your favorite cocktail while watching the sunset.

We have enclosed menus, pricing, and event requirements for your review. Please do not hesitate to contact us to schedule your event at 805-556-3641 or via email at banquet-info@oldcustomhouse.com.

We look forward to letting our “House” become your home for your special occasion!

EVENT FACILITIES



Event Facility

Room	Square Feet	Maximum Capacity
Wine Cellar Room	2,000	120

Rental Fees

Room	11am-4pm	5pm-10pm
Wine Cellar Room	\$350	\$500

Audio Visual Pricing

Projector	\$50
Screen	\$25
Microphone	\$25
Flip Chart	\$25

- Saturday evening events in the Wine Cellar Room require a \$3,000 food minimum.
- Rental fees are subject to change without notice and are not guaranteed.
- All rental fees include the set up of tables and chairs, tablecloths, place settings (when applicable), and clean up.
- Please inquire with the Events Department for pricing on A/V equipment rental, staging, food and beverage, etc.
- Please refer to the information packet for other important reception information.

BREAKS AND BEVERAGES

Chocolate Chip Cookies	\$25.00++/dozen	Coffee (Regular & Decaf.)	\$30.00++/gallon
Peanut Butter Cookies	\$25.00++/dozen	Iced /Hot Tea	\$30.00++/gallon
Fudge Brownies	\$25.00++/dozen	Assorted Iced Sodas	\$2.00++ each
White Macadamia Cookies	\$25.00++/dozen	Juice (Orange, Apple, Cranberry)	\$35.00++/gallon
Yogurt with Fruit	\$3.75++ each	Assorted Snapple	\$3.75++ each
Assorted Danish	\$25.00++/dozen	Sparkling House Wine or Champagne	\$28.00++ btl.
Assorted Muffins	\$27.00++/dozen	Sparkling Cider	\$19.00++ btl.
Bagels & Cream Cheese	\$29.00++/dozen		
Banana Bread	\$27.00++/dozen		
Fresh Croissants	\$30.00++/dozen		

BREAKFAST BUFFET

PLEASE SELECT ONE (1) ENTRÉE FOR YOUR GROUP FROM THE MENU BELOW.

AVAILABLE FROM 7AM TO 11AM

Fresh Baked Pastries

Bagels and cream cheese, biscuits with jam and pastries served along with coffee, hot tea, or milk and fresh squeezed orange juice. **\$8.95++ PER PERSON**

Continental Breakfast

Assorted mini bagels and cream cheese, muffins, fresh fruit and plain yogurt **\$10.95++ PER PERSON**

Executive's Breakfast

Scrambled eggs, a selection of cold cereals, granola, yogurt, pastries, biscuits and jam, and muffins. Sliced fruit and fresh squeezed orange juice are served along with coffee and hot teas. **\$11.95++ PER PERSON**

The Country Breakfast

Your choice of ham steak or country sausage patties served with scrambled eggs, our home fried potatoes, toasted biscuits, coffee, hot tea and fresh squeezed orange juice. **\$13.95++ PER PERSON**

The Right Start

Scrambled eggs, ham steak, country sausage patties, French toast and maple syrup, our home fried potatoes, fresh fruit and biscuits. Served with coffee, hot tea, milk and fresh squeezed orange juice.

\$15.95++ PER PERSON

All food & beverage and packages are subject to current California sales tax and 20% service charge. Prices subject to change without notice.

BUFFET STYLE LUNCHES

Served before 3:00 pm only

Includes hot tea, coffee, water and iced tea.

BOX LUNCHES \$11.95++ PER PERSON

Your choice of 2 sandwiches (build your own, one per box)

Sandwich includes your choice of bread, meat, cheese and includes lettuce, tomato, mayo and mustard packets.

Breads

Sourdough, wheat, rye and croissant

Cheeses

Cheddar, Jack, pepper Jack or Swiss

Meats

Turkey breast, roast beef or ham

Also includes:

Green salad, choice of assorted chips and a soft drink.

SALAD BAR \$12.95++ PER PERSON

Choice of 2

Mixed greens, romaine hearts or spinach

Choice of 2

Ranch, blue cheese, 1000 Island,
honey mustard, balsamic vinaigrette

Choice of 6

Sprouts, cucumbers, carrots, red onions, broccoli, olives, hard boiled eggs,
ham, fresh bacon bits or shredded cheese

Also Includes:

Custom House garlic parmesan croutons, Custom House potato salad and garlic French bread.

Water and iced tea in pitchers included. Pepsi, Diet Pepsi and Sprite add \$2.00 per person.

SANDWICH BAR \$13.95++ PER PERSON

Choice of 2 Breads

Sourdough, wheat, rye and croissant

Choice of 2 Cheeses

Cheddar, Jack, pepper Jack or Swiss

Choice of 2 Meats

Turkey breast, roast beef or ham

Salads

Caesar salad and Custom House potato salad

Also includes:

Lettuce, sliced tomatoes, sliced red onion and assorted sandwich condiments.

Water and iced tea in pitchers included. Pepsi, Diet Pepsi and Sprite add \$2.00 per person.

BUFFET STYLE LUNCHES

Served before 3:00 pm only

Includes hot tea, coffee, water and iced tea.

PASTA BAR \$16.95++ PER PERSON

Choice of 3 below

Bowtie pasta with sun dried tomato pesto

Fettuccini alfredo with asparagus and mushrooms

Linguini with clam sauce

Penne pasta with roasted garlic olive oil and oven roasted vegetables

Vegetable lasagna or Italian sausage lasagna

Also includes: Custom House caesar salad and garlic french bread

SOUTH OF THE BORDER \$16.95++ PER PERSON

Choice of 3 below

Chicken or beef fajitas

Chili rellenos

Green chile chicken enchiladas

Pork chile verde

Pork chile Colorado

Shredded beef or chicken taquitos

Also includes: Mexican rice and refried beans, Custom House caesar salad, corn and flour tortillas and Mexican sweet bread

CUSTOM HOUSE SPECIAL \$21.95++ PER PERSON

Choice of 2 below

Halibut or salmon with a lemon butter caper sauce

Olive oil and tarragon marinated chicken breast

Sirloin steak with a mushroom ragout

Also includes: Rice pilaf, garlic mashed potatoes or potatoes au gratin (choose 1) seasonal mixed vegetables, Custom House caesar salad and garlic French bread

CUSTOM HOUSE SPECIAL SALADS \$14.95++ PER PERSON

Choice of 2 below

Cobb salad

Chicken caesar salad

Asian chicken salad

Spinach leaves with prawns

Taco salad

Also includes: Garlic French bread

PLATED ENTRÉES

Buffets require a minimum of 25 people. A \$175.00++ service charge will be applied if guarantee falls below 25.

Add \$2.00++ per person for buffet.

YOUR ENTRÉE INCLUDES WARM BREAD AND BUTTER AND CHOICE OF SALAD

Farfalle pasta with sundried tomato pesto, shiitake mushrooms, asparagus, and grilled chicken

\$26.95++ PER PERSON

Angel hair pasta with shrimp, scallops and basil pesto

\$27.95++ PER PERSON

Spinach tortellini with shrimp, peas, tomato, basil and gorgonzola cream sauce

\$26.95++ PER PERSON

Olive oil and tarragon marinated chicken breast with wild mushroom sauce, grilled seasonal vegetables and garlic whipped potatoes

\$28.95++ PER PERSON

Pan seared chicken breast with a reduction of marsala wine and mushroom cream sauce served with rice pilaf and seasonal vegetables.

\$30.95++ PER PERSON

Grilled cilantro marinated chicken breast with black bean cake, mango salsa and tamarind glaze

\$30.95++ PER PERSON

Oak grilled filet mignon with wild mushroom ragout, seasonal vegetables and roasted baby red potatoes

\$39.95++ PER PERSON (NOT AVAILABLE AS BUFFET)

White pepper crusted New York strip steak with wild mushroom au jus sauce, asparagus, and garlic whipped potatoes

\$36.95++ PER PERSON (NOT AVAILABLE AS BUFFET)

King salmon medallions with mango, brie cheese, roasted tomato veloute, seasonal vegetables, and garlic whipped potatoes

\$34.95++ PER PERSON

Grilled swordfish steak with haricot verts, red and yellow tomato salsa and toasted vermicelli rice pilaf

\$32.95++ PER PERSON

Caesar glazed halibut with fire roasted grape tomatoes, baby spinach and basmati rice

\$34.95++ PER PERSON

Herb crusted salmon with saffron sauce, seasonal vegetables and rice pilaf

\$34.95++ PER PERSON

Surf & Turf

6 oz. of Certified Angus Top Sirloin and a choice of 5 oz. Alaskan Halibut, 5 oz. Alaskan King Salmon, or 5 oz. Wild Swordfish served with Garlic Whipped Potatoes and seasonal vegetables.

(Upgrade to Filet Mignon or New York Strip Steak for an additional charge.)

\$35.95++ PER PERSON (NOT AVAILABLE AS BUFFET)

CHOICE OF SALAD

Spinach leaves, sliced mushrooms, chopped egg, pecans and bacon shallot vinaigrette

Seasonal salad of baby mixed greens with champagne vinaigrette

Romaine hearts, caesar dressing, croutons, and parmesan cheese

Boston bibb lettuce with tomato, cucumber, goat cheese, and balsamic vinaigrette

All food & beverage and packages are subject to current California sales tax and 20% service charge. Prices subject to change without notice.

APPETIZERS

All Platters Serve 25-30 Guests

***Bruchetta \$85.00++**

Classic garlic, tomatoes and basil or an herb goat cheese with roasted red pepper and capers served on French bread crostini

***Stuffed Mushrooms \$80.00++**

Mushrooms stuffed with a sun dried tomato pesto topped with parmesan cheese

Seasonal Fruit Platter \$85.00++

Fresh hand-cut seasonal fruit

Vegetable Platter \$80.00++

Assorted vegetables served with our Custom House ranch dip

Baked Brie Platter \$90.00++

Brie cheese wheel baked in a puff pastry, served with gourmet crackers

***Southwestern Chicken Empanadas \$85.00++**

Southwestern seasoned chicken breast wrapped in puff pastry and baked. Topped with an apricot ginger glaze.

***Potstickers \$85.00++**

Stir fried vegetables and choice of chicken, pork or vegetable wrapped in a wonton, deep fried and topped with a sesame soy vinaigrette

Wakame Nori Salad over Ahi Tuna Crisp \$125.00++

Sesame, ginger, and wakame salad served over seared yellow fin ahi tuna and crispy wontons.

***Buffalo Legs \$85.00++**

Chicken drumettes served in your choice of sauce (hot, BBQ or blue cheese dijon)

***Chicken or Beef Saté \$85.00++**

Grilled skewered chicken or beef served with a Thai peanut sauce or teriyaki sauce

Jumbo Shrimp Platter \$125.00++

Chilled shrimp served with our Custom House cocktail sauce and lemon wedges

***Jumbo Coconut Prawns \$125.00++**

Coconut coated jumbo prawns served with a sesame soy vinaigrette and apricot ginger marmalade

***Custom House Crab Cakes \$125.00++**

Panko encrusted crab meat with peppers and scallions served drizzled with spicy chipotle aioli

** May be Hand Passed*

PREMIUM DESSERT OPTIONS

\$6.95++ per person

Warm Apple Cheesecake Wrap

Chocolate Thunder Cake

Key Lime Crumb Cake

Luscious Lemon Squares

Assorted Bite-Size Gourmet Dessert Platter \$48.95++

Serves 25-30

BAR AND BEVERAGE SERVICE

Bar

Well Alcohol	\$5.00-\$7.00
Call Alcohol	\$6.00-\$7.00
Premium Alcohol	\$7.00 - \$9.00
Bottled Beers	\$3.00-\$4.00
Sodas	\$2.00

All drinks are charged per drink

Beer kegs are available for purchase.

Please inquire with the events department
for brand availability.

Domestic Kegs	\$300.00++
Premium Kegs	\$400.00++

In Room Bar

\$10++ corkage fee applied to each 750ml bottle of wine, champagne, or sparkling cider brought in by any group (ask your coordinator for a fee schedule for bottles larger than 750ml)

All corkage fees subject to current California sales tax and 20% service charge.

Cocktail service available at \$35++/hour per server, with a 2 hour minimum.

Banquet Wine Specials

Current House Wine

Chardonnay, Cabernet Sauvignon,
Merlot, White Zinfandel
Available for \$22.00++ per bottle

Inquire with the events department for other wines available. Prices may vary.

All corkage fees subject to current California sales tax and 20% service charge.

Corkage Fee

BOTTLE	\$10.00++
MAGNUM	\$15.00++



Last call for drinks will be 30 minutes prior to the end of every event.

A 20% service charge and current California sales tax will apply on hosted bars, kegs, wine and corkage,.