

Capacities

FIREPLACE PATIO	50 seated
SIDE PATIO	44 seated
TERRACE	50 standing
PATIO BUYOUT	150 standing
FULL BUYOUT	300 seated + standing

ARLO

Elevate your celebration with an unforgettable culinary experience at the award-winning ARLO restaurant. Choose from plated or reception-style service and custom or prefixed menus. Enjoy the atmosphere indoors, or the cozy Fireplace Patio, complete with resort views. Semiprivate areas, partial & full buyout options available. Ask your Restaurant Sales Manager for group dining pricing & minimums.



THREE COURSE DINNER - \$70++PER PERSON

FIRST COURSE choose one

Served with ARLO Sourdough with Herb Butter and Smoked Sea Salt

Caesar Salad

Baby Gem Lettuce, Parmesan, Shaved Croissant Crouton, Warm Caesar Dressing

Heirloom Tomato Salad GF

Burrata, Balsamic Reduction, Basil, Parmesan Crisp

SECOND COURSE choose three

individual guest selections due (3) business days prior to event.

ARLO's Bolognese

Rigatoni, Beef, Veal, Italian Sausage Ragu, Rosso Tomato Sauce, Pecorino

Wagyu Meatloaf

Potato Puree, Cremini Mushroom Gravy, Cippolini Onion, Carrot, Wild Mushrooms

Pan Seared Salmon GF

Pistachio Crumble Brown Rice, Asparagus, Carrot, Yuzu Beurre Blanc

Airline Chicken Breast GF

Duck Fat Potato, Blistered Tomato, Green Beans, Green Peppercorn Jus

Roasted Cauliflower GF, Vegan

Couscous, Carrot, Cashew Butter, Mint, Cilantro Chimichurri

DESSERT choice of

S'mores Cheesecake

Graham Cracker Crust, Chocolate Ganache, Toasted Marshmallow

Vanilla Bean Crème Brûlée

Burnt Sugar, Fresh Berries, Shortbread Cookie

All prices are subject to a 24% service charge and CA sales tax. See below for price plus service charge total.

THREE COURSE DINNER - \$86.80+PER PERSON

FOUR COURSE DINNER - \$85++ PER PERSON

FOR THE TABLE

ARLO Sourdough

Smoked Sea Salt and Herb Butter

FIRST COURSE choose one

Caesar Salad

Baby Gem Lettuce, Parmesan, Shaved Croissant Crouton, Warm Caesar

Dressing

Heirloom Tomato Salad GF

Burrata, Balsamic Reduction, Basil, Parmesan Crisp

Poached Pear Salad GF

Local Greens, Lemon Whipped Goat Cheese, Candied Walnuts, Cider

Vinaigrette

SECOND COURSE choose one served family style

Wagyu Tartare

Sourdough Crostini, Lemon Aioli

Hamachi Crudo

Orange, Cucumber, Tangerine Vinaigrette

Lemon Garlic Rigatoni

Wild Mushrooms, Asparagus, Blistered Cherry Tomatoes, Pecorino

THIRD COURSE choose three

individual guest selections due (3) business days prior to event.

ARLO's Bolognese

Rigatoni, Beef, Veal, Italian Sauge Ragu, Rosso Tomato Sauce, Pecorino

Calabrian Chili Prawns

Bucatini, Meyer Lemon, Crispy Garlic and Shallots, Basil, Cilantro

Wagyu Meatloaf

Carrots, Pearl Onion, Potato Puree, Cremini Mushroom Gravy

Thyme Roasted Pork Chop GF

Polenta, Apple Mostarda, Fennel, Asparagus, Green Peppercorn Jus

Pan Seared Salmon GF

Pistachio Crumble Rice, Dried Apricot, Asparagus, Carrot, Yuzu Beurre Blanc

Airline Chicken Breast GF

Duck Fat Potato, Blistered Tomato, Green Beans, Braised Leeks, Green Peppercorn Jus

Roasted Cauliflower GF, Vegan

Cashew Butter, Garlic Curry Couscous, Carrot, Mint

DESSERT choice of or family style

S'mores Cheesecake

Graham Cracker Crust, Chocolate Ganache, Toasted Marshmallow

Vanilla Bean Crème Brulee

Burnt Sugar, Fresh Berries, Shortbread Cookie

All prices are subject to a 24% service charge and CA sales tax. See below for price plus service charge total.

FOUR COURSE DINNER - \$105.40+ PER PERSON

PASSED HORS D'OEUVRES

Minimum order three (3) items, twenty-five (25) pieces each.
Pricing per item.

Mushroom Tartelette - \$6++ per item
Herb Goats Cheese

Crispy Cauliflower - \$6++ per item GF, Vegan
Calabrian Chili Sauce, Basil, Balsamic Glaze

Duck Confit - 8\$++ per item GF, Vegan
Pickled Radish, Dijon Aioli, Cilantro, Crostini

Salmon Wontons - \$7++ per item GF, Vegan
Sesame, Shoyu, Wasabi Aioli, Nori

Crab Cake- \$7++ per item
Golden Raisin Remoulade

Hamachi Crudo- \$8++ per item
Tangerine, Persian Cucumber, Shiso GF

Wagyu Beef and Pork Meatball- \$7++per item
Marinara Sauce, Pecorino Cheese

Wagyu Beef Tartare- \$8++ per item
Lemon Aioli, Sourdough Crostini

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Mushroom Tartelette - \$7.44+ per item

Crispy Cauliflower - \$7.44+ per item

Wagyu Beef Tartare- \$9.92+ per item

Hamachi Crudo- \$9.92+ per item

Meatballs i- \$8.68+per item

Crab Cake- \$8.68+per item

BUILD YOUR OWN RECEPTION

Minimum four (4) selections. Pricing per person.

LIGHT BITES

Crudit  - \$12++ per person

Harissa Yogurt, Cumin Hummus **Vegan**

ARLO Sourdough - \$12++ per person

Smoked Sea Salt, Herb Butter, Roasted Garlic Honey

Chorizo Arancini - \$15++ per person

Lemon Aioli, Cilantro

Wagyu Beef & Pork Meatballs - \$15++ per person

Marinara, Pecorino **GF**

Shrimp & Crab Cocktail - \$21++ per person

Cocktail Sauce, Cucumber, Jicama, Tortilla Crisp

STATIONED SMALL PLATES

ARLO Bolognese - \$19++ per person

Veal, Pork, Beef, Rose Sauce, Romano Cheese, Basil, Garlic Naan

Pan Seared Salmon - \$23++ per person

Organic Brown Rice, Apricot, Carrot, Asparagus, Yuzu Beurre Blanc

Grilled Filet - \$27++ per person

Potato Puree, Peppercorn Jus, Charred Broccolini, Chimichurri

DESSERT CART - \$14++ per person

Choice of:

Autumn Mini Pies *contains nuts

Pumpkin, Pecan, Apple, and Berry

ARLO Favorites *contains nuts

Br lee Cheesecake, Woodfired S'mores, and Devil's Food Cake

Assorted Cookies

Caramel Cookie, Double Chocolate Chip, and Raspberry Lindor

All prices are subject to a 24% service charge and CA sales tax. See below for price plus service charge total.

Crudit  - \$14.88+ per person

ARLO Sourdough - \$14.88+ per person

Chorizo Arancini - \$18.60+ per person

Lamb Meatballs - \$18.60+ per person

Shrimp & Crab Cocktail - \$26.04+ per person

ARLO Bolognese - \$23.56+ per person

Miso Glazed Skuna Bay Salmon - \$28.52+ per person

Grilled Filet - \$33.48+ per person

DESSERT CART - \$17.36+ per person

TASTE OF ARLO BUFFET - \$90++ per person

STARTERS served with ARLO sourdough

Choose Two:

Fruit and Charcuterie

Summer Fruit, Prosciutto, Spicy Copa, Salami, Warm Burrata

Gem Caesar Salad

Pecorino, Brioche Croutons

Local Greens Salad

Pears, Lemon Whipped Goat Cheese, Apple Cider Vinaigrette

ENTRÉES stationed or chef carving stations available

Choose Two Proteins and Two Sauces:

Stationed Proteins

Seared Salmon

Grilled Filet

Roasted Chicken

Carving Station Proteins

Prime Rib

Pork Chops

Roasted Chicken

Smoked Salmon

Stationed Sauces

Lemon Beurre Blanc

Herb Chimichurri

Mushroom Cream

Carving Station Sauces

Red Wine Demi

Herb Chimichurri

Lemon Beurre Blanc

Romesco

Please note \$186+ chef attendant fee per carving station

SIDES

Choose Two:

Crème Fraiche Potato Purée

Roasted Autumn Vegetables

Rigatoni & Cheese

Short Rib Bolognese

Roasted Carrots

Scallion Rice

DESSERTS

Chef's selection of stationed mini desserts

All stationed items will be displayed for a minimum of one hour (60 minutes) and maximum of an hour and a half (90 minutes) – unless otherwise noted. Food Displays and/or Buffets offer specific quantities of food. Food preparation is based on servings per person and should be guaranteed for the total attendees.

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TASTE OF ARLO BUFFET - \$111.60+ per person



**For quotes & availability,
please contact:**

Isabelle Lindahl, Restaurant Event Sales Manager
restaurantevents@towncountry.com

Follow Us:  @towncountrysd @eatatarlo

ARLO



BRUNCH



Saturdays & Sundays, 8am - 1pm

Get ready to elevate your weekends with ARLO's DJ Brunch, the center of the city's brunch scene and the ultimate experience that's spinning your Saturdays and Sundays into something special. Start your morning with elevated brunch offerings including fresh avocado toast or the exquisite Charcuterie and Melons for the table, then dive into the delectable Morning Wagyu Burger or swirl your fork into the savory goodness of Shrimp and Creamy Grits. For the sweet tooth enthusiasts, the Croffle is a harmonious blend of croissant and waffle magic, waiting to be devoured. This is brunch remixed.



Please reach out for special inquiries and more information to host events during this time.