

Capacities

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

AR LO



Elevate your holiday 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.



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

Golden Beet Salad

Spiced Goat Cheese, Candied Walnuts, Arugula, Frisee, Balsamic Reduction

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

Herb Crusted Prime Rib

Potato Puree, Haricot Verts, Braising Jus

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 Tart nf, veg

Valrhona Dark Chocolate Custard, Roasted Graham Tart Shell, Toasted Meringue

Maple Panna Cotta nf, *can be made gluten free

Maple Panna Cotta, Cranberry Foam, Biscoff Crumble

Almond Apple Crumble vegan, veg, gf, contains nuts

Almond Cake, Apple Filling, Spiced Crumble, Salted Caramel, Dairy Free Vanilla Chantilly

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

Tomato Panzanella GF

Grilled Chicory, Kale, Pistachio, Focaccia Crostini, Roasted Tomato, Pecornio, Tomato Vinaigrette

Golden Beet Salad

Spiced Goat cheese, Candied Walnuts, Arugula, Frisee, Balsamic Reduction

SECOND COURSE choose one served family style

Grilled Lamb Lollipops

Herb Brushed, Arugula, Pomegranate Balsamic Reduction

Hamachi Crudo

Orange, Cucumber, Tangerine Vinaigrette

Autumn Squash Rigatoni

Roasted Squash, Brown Butter Sage, Candied Walnuts

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

Herb crusted Prime Rib

Potato puree, Heri covert, Braising Jus

Cider Marinated Pork Chop

Sweet mashed potatoes, Asparagus, Roasted balsamic tomatoes, Apple & Mint Mostarda

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

Smoes Tart nf, veg

Valrhona Dark Chocolate Custard, Roasted Graham Tart Shell, Toasted Meringue

Maple Panna Cotta nf, *can be made gluten free without crumble

Maple Panna Cotta, Cranberry Foam, Biscoff Crumble

Almond Apple Crumble vegan, veg, gf, contains nuts

Almond Cake, Apple Filling, Spiced Crumble, Salted Caramel, Dairy Free Vanilla Chantilly

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

BUILD YOUR OWN RECEPTION

Minimum four (4) selections. Pricing per person.

LIGHT BITES

Crudité - \$12++ per person

Harissa Yogurt, Cumin Hummus Vegan

ARLO Sourdough - \$12++ per person

Smoked Sea Salt, Herb Butter

Grilled Lamb Lollipops \$17++ per person

Herb Brushed, Arugula, Pomegranate Balsamic Reduction

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 - \$15++ per person

Choice of:

Mini Autumn Pies *contains nuts

Pumpkin (veg, nf), Pecan (veg, contains nuts), Apple (veg, nf)

Roasty Toasty

S'mores Truffle Pops (nf, veg), Mini spiced crème brûlées (gf, nf, veg),

Lemon Meringue Tart (nf, veg)

Glass Acts

Butterscotch Pudding (nf, gf), Eggnog Panna Cotta (nf, gf), Chocolate Pot de Crème (nf)

Cookie Collection

Amaretto Cookie (veg), Salted Chocolate Chip (nf, veg), Snickerdoodle

Cookie (nf, veg)

All prices are subject to a 24% service charge and CA sales tax.

TASTE OF ARLO BUFFET - \$95++ per person

STARTERS served with ARLO sourdough

Choose Two:

Artesian Charcuterie Board

Gourmet Meats, Cheeses, Dried Fruits, and Crackers

Gem Caesar Salad

Pecorino, Brioche Croutons

Golden Beet Salad

Spiced Goat cheese, Candied Walnuts, Arugula, Frisee, Balsamic Reduction

ENTRÉES stationed or chef carving stations available

Choose Two Proteins and Two Sauces:

Stationed Proteins

Seared Salmon

Grilled Filet

Roasted Chicken

Stationed Sauces

Lemon Beurre Blanc

Herb Chimichurri

Mushroom Cream

Carving Station Proteins

Prime Rib

Pork Chops

Roasted Chicken

Smoked Salmon

Carving Station Sauces

Red Wine Demi

Herb Chimichurri

Lemon Beurre Blanc

Romesco

Please note \$200 chef attendant fee per carving station

SIDES

Choose Two:

Herb 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.

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

TASTE OF ARLO BUFFET - \$111.60+ per person



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 blueberry and burrata salad bursting with flavor, then dive into the delectable Morning Wagyu Burger or swirl your fork into the savory goodness of Braised Octopus with Chimmichurri Beans. 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.

Guidelines

Parking

Restaurant guests and Hotel guests may park in the main parking garage, conveniently located adjacent to the hotel entrance. Validation is provided for up to six hours.

Food and Beverage

To ensure safety and compliance with state and local health regulations, all food and beverage must be consumed on premise and purchased solely through Town and Country Resort. Dietary preferences or restrictions can be accommodated with advance notice. All beverages, including alcohol, are charged on consumption and will be applied towards your food and beverage minimum.

Pricing, Service Charge, & State Tax

All menu pricing listed will be subject to a 24% service charge - this total will be shown at bottom of menu. California sales tax, currently at 7.75% is calculated on the total of all charges. Service charge and taxes are subject to increase without notice. Reservation Fees and miscellaneous charges may also be subject to the current service charge and applicable tax.

Minimums and Guarantees

Food and beverage minimums and venue reservation fees are determined by your event space, day of the week, number of guests, and time frame. Menu selections are to be finalized ten (10) business days prior to the event date, with final confirmation of guaranteed number of guests finalized by noon three (3) business days prior to your event.

Choice Menu Selection

Chef will gladly accommodate up to a 3-entree selection, that would include the vegetarian option, for plated/choice meals.

THE FOLLOWING WILL APPLY SHOULD YOU CHOOSE THIS OPTION:

- An exact count of each entree must be provided by noon a minimum of (3) business days prior to your event
- if there is a price difference between entrees, the highest priced entree will be prevail for all entrees

Our printed menu selections are recommended suggestions; however, our team is happy to customize or modify existing menus to create something custom for you.

Displayed Food/Bufkets

Buffet and display items will be presented for a Maximum of one hour (60 min) to one and half hours (90 min) - unless otherwise noted. Food Displays and or Buffets offer specific quantities of food. Food preparation is based on one serving per person and should be guaranteed for the total attendees. Additional servings may be purchased at appropriate prices.

Bar

Bartenders are based upon regular weekly staffing should your event require a personal or additional bartender the setup fee is \$250 - some spaces come with an additional bartender, and this is reflected in the venue reservation fee.

Sustainability & Quality Commitment

The Town and Country Resort is proud to present the finest in local, seasonal products, and sustainable proteins. Our menus change seasonally to include fresh, locally sourced and healthy choices. To ensure your event is executed to the highest level of perfection, we will use careful judgement on minimum quantities of food requested in accordance with guaranteed number of guests.

Timing

Event run times are for three hours unless otherwise specified. Additional charges may be applied if the event is to go over the three-hour limit and is not a complete buyout.

Outdoor Functions, Weather, Noise Ordinance

All outdoor functions and amplified music must conclude no later than 10:00 p.m. In accordance with the local city ordinance and the respect for other Resort guests, volume of events must be limited to 80db.

WEATHER CALLS WILL BE MADE BY THE CLIENT UPON RECCOMONDATION OF THE EVENT MANAGER OR RESTAURANT MANAGER

- Breakfast Functions: evening by 8 p.m.
- Lunch Functions: by 8 a.m.
- Dinner Functions: by 2 p.m.

If the client is unavailable the decision will be made on the client's behalf in favor of moving indoors at a threshold of 40% chance of showers

Deposit & Cancellation

To secure your space, a signed contract of agreement and non-refundable deposit are required. A 3% convenience fee is applied to all Credit Card payments. Portions of your food and beverage minimum may be due in the event of cancellation.

CELEBRATE *Good Times*

Looking for an extraordinary place to celebrate the holidays with your friends or corporate team? Look no further than Town and Country Resort. From the retro-inspired Monkeybar to ARLO's culinary excellence and Lapper's relaxed vibe. Town and Country's wish list worthy event spaces set the backdrop for any style of gathering. Add complimentary parking and a central, San Diego location and you've got the perfect recipe for an epic event.





Happy Holidays

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