



Holiday Menu

Capacities

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



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.

THREE COURSE DINNER - \$85++PER PERSON

FOR THE TABLE

ARLO Sourdough

Smoked Sea Salt and Herb Butter

FIRST COURSE choose one

Burrata & Heirloom Tomato Veg, GF without sourdough

Creamy burrata, heirloom tomatoes, grilled sourdough, basil pesto, aged balsamic, extra virgin olive oil

Pacific Ahi Tartare, GF without wonton

Yellowfin tuna, avocado, cucumber, sesame, crispy wonton, yuzu-soy dressing

Roasted Butternut Squash Soup, Veg, GF

Brown butter, toasted pepitas, crème fraîche, chive oil

SECOND COURSE choose three

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

Herb Roasted Airline Chicken, GF

Olive oil whipped potatoes, grilled asparagus, roasted mushrooms, natural jus

Pan-Seared Pacific Salmon, GF

Citrus – herb cous cous, roasted seasonal vegetables, lemon beurre blanc

Braised Short Rib, GF

Red wine-braised short rib, potato purée, glazed carrots, Cabernet reduction

Grilled Cauliflower Steak, Veg, V, GF

Grilled vegetables, warm chickpea salad, romesco, herb oil

DESSERT choice of

S'mores Tart Veg, NF

Valrhona dark chocolate custard, roasted graham tart shell, toasted meringue

Citrus Honey Panna Cotta – NF, GF, V

Honey panna cotta, lemon gelee, vanilla bean Chantilly, dulcify pearls, edible floral

Vegan Flourless Chocolate Cake – V, GF, NF

Chocolate cake, chocolate mousse, seasonal fruit

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

Veg: Vegetarian
V: Vegan

NF: Nut Free
CNF: Could Be Nut Free

GF: Gluten Free
CGF: Could Be Gluten Free

FOUR COURSE DINNER - \$105++ PER PERSON

FOR THE TABLE

ARLO Sourdough

Smoked Sea Salt and Herb Butter

FIRST COURSE choose one

Roasted Beet & Goat Cheese Salad, Veg, GF

Baby arugula, roasted golden and red beets, whipped goat cheese, candied pecans, orange, honey-balsamic vinaigrette

Baby Gem Caesar, CGF

Little gem lettuce, shaved Parmesan, sourdough croutons, roasted garlic Caesar dressing

Roasted Tomato Bisque, Veg

Toasted cheese and sourdough crostini, herb oil

SECOND COURSE choose one

ARLO Shrimp Cocktail, GF

House-cocktail sauce, heirloom tomatoes, cucumbers, shallots, micro greens

Wild Mushroom Agnolotti, Veg

Ricotta-filled pasta, wild mushrooms, English peas, Parmesan cream, crispy sage

Hamachi Crudo, GF

Yellowtail, avocado mousse, compressed cucumber, jalapeño, citrus ponzu, cilantro

THIRD COURSE choose three

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

Coffee-Rubbed Ribeye Filet, GF

Potato purée, grilled broccolini, crispy shallots, red wine jus

Miso-Glazed Black Cod, GF

Coconut jasmine rice, bok choy, shiitake mushrooms, pickled cucumber, ginger-scallion relish

Herb-Roasted Duck Breast, GF

Sweet potato purée, roasted Brussels sprouts, cherry gastrique, toasted hazelnuts

Grilled Vegetable & Farro Strudel, Veg

Ratatouille vegetables, roasted tomato coulis, basil oil

DESSERT choice of

S'mores Tart nf, veg

Valrhona dark chocolate custard, roasted graham tart shell, toasted meringue

Citrus Honey Panna Cotta, NF,GF,V

Honey panna cotta, lemon gelee, vanilla bean Chantilly, dulcey pearls, edible floral

Vegan Flourless Chocolate Cake, V, GF, NF

Chocolate cake, chocolate mousse, seasonal fruit

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SPECIAL ADDITIONS FOR THE HOLIDAYS

SALAD | STARTER

Autumn Little Gems Salad, V, GF

Little gem lettuce, roasted delicata squash, dried cranberries, pomegranate seeds, shaved Parmesan, toasted pepitas, cranberry-maple vinaigrette

Winter Grain Salad – V, GF, DF

Farro, roasted sweet potatoes, dried cranberries, celery, toasted pecans, herbs, apple cider vinaigrette

Golden Beet Salad - GF

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

ENTRÉE

Herb-Crusted Beef Striploin, GF

Wild mushroom roasted fingerling potato hash, red wine demi-glace, creamed horseradish

Herb Roasted Turkey Porchetta

Sage, rosemary, turkey jus

DESSERT

Chocolate Pecan Tart, V

Dulce de leche, vanilla bean chantilly, sea salt

Pumpkin Spice Panna Cotta, NF

Salted caramel, roasted pepitas, spiced crumble

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BUILD YOUR OWN RECEPTION

Minimum four (4) selections. Pricing per person.

STATIONS

California Farmers Market - \$28++ per person

Avocado Hummus, Heirloom carrots, celery, cucumbers, cauliflower, baby tomatoes, broccolini, radishes

SoCal Cheese and Charcuterie - \$35++ per person

Selection of California's finest cheeses and cured meats, House-jam, assorted dried fruits, Marcona almonds, T&C honey, crostini, assorted crackers, toasted sourdough

Off The Coast Raw Bar - \$10++ per piece

Large Shrimp with Spicy Cocktail Sauce, Fresh Citrus

Seasonal West Coast Oysters with Spicy Cocktail Sauce, Fresh Citrus, Yuzu Mignonette

HORS D'OEUVRES

Minimum four (4) selections.

Chilled - \$13++ per piece

Seared Ahi Tuna with Mango-Jicama Slaw, Mojito Syrup

Compressed Melon and Prosciutto Skewer with Basil

Ancho Dusted Beef Tenderloin with Herb Potato Cake, Truffle Aioli

Caprese Skewer with Roasted Tomatoes, Mozzarella, Basil, Balsamic Reduction

Hot - \$14++ per piece

Scallops Wrapped with Smoked Bacon, Port-Fig Syrup

Coconut Shrimp with Sweet Chili Sauce

Beef Short Rib Arancini with Shaved Pecorino

Crab Cake, Whole Grain Remoulade with Baby Arugula

Crispy Falafel with Whipped Feta, Pistachio Dukkha, Pickled Red Onion

DESSERT CART - \$20++ 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 brûlees (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)

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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 and the mimosa cart, then dive into the ARLO Benedict. For the sweet tooth enthusiasts, the Croffle is a 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.

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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