

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.



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

Tomato Panzanella Veg

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

Strawberry and Beet Salad

Kale, Quinoa, Pistachio

SECOND COURSE choose three

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

Herb Crusted Prime Rib

Potato Puree, Haricot Verts, Braising Jus

Pan Seared Salmon GF

Mushroom Rice, Asparagus, Carrot, Yuzu Beurre Blanc

Airline Chicken Breast GF

Duck Fat Potato, Blistered Tomato, Green Beans, Citrus Butter

Roasted Cauliflower GF, Vegan

Couscous, Carrot, Cashew Butter, Mint, Cilantro Chimichurri

DESSERT choice of

Smores Tart NF, Veg

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

Strawberry Mousse NF, *Can Be Made GF

Calamansi, Vanilla Bean Whip, Streusel

Passion Fruit Mango Verrine GF, NF, Vegan

Passion Fruit, Chocolate, Mango, Coconut

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 Veg

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

Strawberry and Beet Salad

Kale, Quinoa, Pistachio

SECOND COURSE choose one served family style

Wagyu Tartare

Sourdough Crostini, Lemon

Hamachi Crudo

Orange, Cucumber, Tangerine Vinaigrette

Spring Pea Risotto

Wild Mushroom, Asparagus, Blistered Cherry Tomatoes

THIRD COURSE choose three

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

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

Mushroom Rice, Dried Apricot, Asparagus, Carrot, Yuzu Beurre Blanc

Airline Chicken Breast GF

Duck Fat Potato, Blistered Tomato, Green Beans, Braised Leeks, Citrus Butter

Roasted Cauliflower GF, Vegan

Cashew Butter, Garlic Curry Couscous, Carrot, Mint

DESSERT choice of or family style

Smores Tart NF, Veg

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

Strawberry Mousse NF, *Can Be Made GF

Calamansi, Vanilla Bean Whip, Streusel

Passion Fruit Mango Verrine GF, NF, Vegan

Passion Fruit, Chocolate, Mango, Coconut

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 Crostini - \$6++ per item

Herb Goat 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 - \$8++ per item GF, Vegan

Sesame, Shoyu, Wasabi Aioli, Nori

Crab Cake - \$8++ per item

Golden Raisin Remoulade

Hamachi Crudo - \$9++ per item GF

Tangerine, Persian Cucumber, Shiso

Wagyu Beef and Pork Meatball - \$7++ per item

Marinara Sauce, Pecorino Cheese

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

BUILD YOUR OWN RECEPTION

Minimum four (4) selections. Pricing per person.

LIGHT BITES

Crudité - \$12++ per person Vegan

Harissa Yogurt, Cumin Hummus

ARLO Sourdough - \$12++ per person Veg

Smoked Sea Salt, Herb Butter

Artesian Charcuterie Board - \$12++ per person

Gourmet Meats, Cheeses, Dried Fruits, and Crackers

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

Marinara, Pecorino

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

Cocktail Sauce, Cucumber, Jicama, Tortilla Crisp

STATIONED SMALL PLATES

Pan Seared Salmon - \$23++ per person

Organic Brown Rice, 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 Pies NF, Veg

Key Lime, Blueberry, Banana Cream

Roasty Toasty

Smores Truffle Pops (NF, Veg), Mini Vanilla Crème Brûlées (GF, NF, Veg),

Lemon Meringue Tart (NF, Veg)

Glass Acts

Mango Pudding (NF, GF), Honey Yogurt Cremeux (NF, GF), Chocolate Pot de Crème (NF)

Cookie Collection

Amaretto Cookie (Veg), Salted Chocolate Chip (NF, Veg), Raspberry White Chocolate (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

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 \$200 chef attendant fee per carving station

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

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 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.



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