



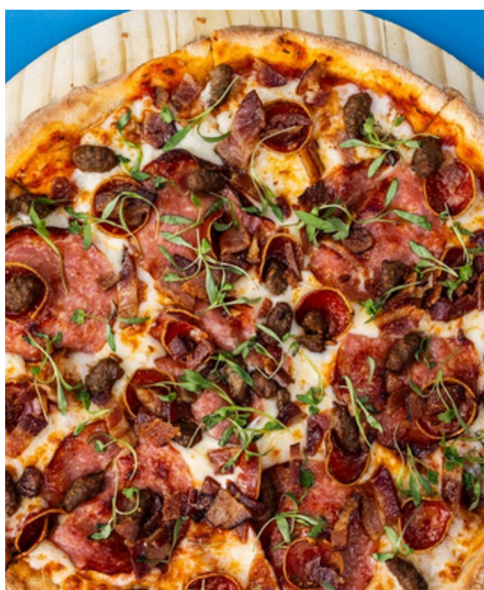
LAPPER

SPORTS BAR + KITCHEN

Capacities

LAPPER DECK	100 seated/150 standing	INTERIOR BUYOUT	200 seated + standing
LAPPER POOL PATIO	100 standing	PATIO BUYOUT	150 standing
SWIM LANE	40 seated	FULL BUYOUT	400 seated + standing

At Lapper, you will find a welcoming vibe and large screen TVs broadcasting the latest sport events. Choose from our indoor or alfresco dining on the Lapper Deck and Patio. Indulge in a custom menu or pre-fix selection of San Diego favorites, craft beer on tap, inventive craft cocktails, and expansive tequila collection.



THREE-COURSE MENU \$47++ PER PERSON

SHARED STARTER:

Chips, Salsa & Housemade Guacamole (GF, Vegan)

Served Family Style For the Table

CHOICE OF ENTREE:

Seared Ahi Tuna Chopped Salad

Napa Cabbage, Black Kale, Togarashi Crusted Ahi, Roasted Cashew, Micro Cilantro, Edamame, Carrot, Snow Peas, Crunchy Noodles, Ginger Miso Dressing

Caesar Salad with Chicken

Grilled Chicken, Romaine Lettuce, Classic Crouton, Crispy Parmesan

OG Crush Burger

Grilled Onion, Butter Lettuce, Tomato, Pickle, American Cheese, Pub Sauce

Grilled Chicken Sandwich

Swiss Cheese, Bacon, Butter Lettuce, Tomato, Chipotle Mayo

Veggie Wrap (Veg, Vegan)

Spinach Tortilla, Roasted Vegetables, White Balsamic Vinegar, Guacamole, Romaine Lettuce

CHOICE OF DESSERT:

Biscoff Banana Cream Pie Trifle (NF, Veg)

Fresh Banana, Biscoff Cookie Crumble, Salted Caramel, Vanilla Bean Chantilly

Peanut Butter Brownie Trifle contains nuts

Peanut Butter Mousse, Brownie Chunks, Vanilla Bean Chantilly, Reese's

Almond Apple Crumble (Vegan, Veg, GF, contains nuts)

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

THREE-COURSE MENU \$59++ PER PERSON

SHARED STARTER:

Chips, Salsa & Housemade Guacamole (GF, Vegan)

Served Family Style for the Table

CHOICE OF SALAD:

Lapper House Salad

Seasonal mixed local greens, tomatoes, cucumbers, onions, carrots, vinaigrette

Caesar Salad

Romaine Lettuce, Classic Crouton, Crispy Parmesan

CHOICE OF ENTREE:

OG Crush Burger

Grilled Onion, Butter Lettuce, Tomato, Pickle, American Cheese, Pub Sauce

Fish & Chips

Thelma Blonde Beer Battered Cod, White BBQ Coleslaw, Remoulade, French Fries

Grilled Chicken Sandwich

Swiss Cheese, Bacon, Butter Lettuce, Tomato, Chipotle Mayo

Brisket Philly Cheese Steak Sandwich

Onion, Bell Pepper, Mushroom, Provolone, Mayo, Hoagie Roll

Veggie Wrap Vegetarian, Vegan

Spinach Tortilla, Roasted Vegetables, White Balsamic Vinegar, Guacamole, Romaine Lettuce

CHOICE OF DESSERT:

Biscoff Banana Cream Pie Trifle (NF, Veg)

Fresh Banana, Biscoff Cookie Crumble, Salted Caramel, Vanilla Bean Chantilly

Peanut Butter Brownie Trifle (contains nuts)

Peanut Butter Mousse, Brownie Chunks, Vanilla Bean Chantilly, Reese's

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.

RECEPTION MENU

Minimum Four (4) Selections. Pricing per person.

Lapper Favorites

Chips, Salsa and Guacamole (GF, Vegan) \$14 ++

Tortilla Chips Serve with House Made Salsa

Chicken Taquitos \$15 ++

Fried Flour/Corn Tortillas, Shredded Chicken, Cabbage, Cilantro, Baja Crema

Caesar Salad \$12 ++

Classic Crouton, Parmesan, Lemon Zest

Add chicken - \$4 additional

Seared Ahi Chopped Salad \$21++

Napa Cabbage, Black Kale, Togarashi Crusted Ahi, Roasted Cashew, Micro Cilantro, Edamame, Carrots, Snow Peas, Crunchy Noodles, Ginger Miso Dressing

Lapper Fries \$10++

Sea Salt or Truffle, Ketchup, Aioli

Thelma's Delights

OG Crush Sliders \$15++

Butter Lettuce, Tomato, American Cheese and Pub Sauce

Portobello Sliders Veg \$14++

Butter Lettuce, Tomato, Caramelized Onion and Pesto Aioli

Crispy Chicken Tenders \$15++

BBQ sauce and Ranch dressing

Veggie Wrap Vegan \$13++

Roasted Veggies, Romaine Lettuce, Balsamic Vinaigrette

Carne Asada Tacos GF \$15++

Housemade Guacamole, Pickled Red Onion, Morita Salsa

Baja Fish Tacos \$16++

Beer Battered Cod, Cabbage, Cilantro, Fire-Roasted Salsa, Guacamole, Baja Crema

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



RECEPTION MENU CONTINUED

Minimum Four (4) Selections. Pricing per person.

Holiday Station Menu

Apple, Pecan Arugula Salad \$15

Granny Smith Sliced Apples, Pomegranate Seeds, Pecans, Baby Arugula, Crispy Prosciutto, Feta Cheese, White Balsamic Vinaigrette, Micro Greens

Fennel Crusted Prime Rib \$42++

Buttery Chive Mashed Potatoes, Roasted Seasonal Vegetables, Au Jus, Creamy Horseradish

Leftover Turkey Sandwich \$32++

Sourdough Bread, Turkey, Stuffing, Mashed Potatoes, Cranberry Sauce, Chicken Au Jus Gravy

The Last Lap Desserts

Deck the Donuts \$15++

Mini Nutella Filled Mini Donuts (Veg, contains nuts)

Bourbon Maple Glazed Mini Donut (Veg, NF)

Powdered Sugar Mini Donut (Veg, NF)

Cheesecake Pops (All vanilla based cheesecakes) \$15++

Dark Chocolate Dipped Cheesecake with Smoked Sea Salt (Veg, NF)

Dulcey Chocolate Dipped Cheesecake with Salty Pretzels (Veg, NF)

White Chocolate Dipped Cookies and Cream Cheesecake (Veg, NF)

Thelma's Traditions \$14++

Potato Chip Chocolate Chip Cookie (Veg, NF)

Pumpkin Whoopie Pies (Veg, NF)

Toffee Gingersnaps (Veg, NF)



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



STATION MENU

Taco Station \$45++ Per Person

Served With: Lettuce, Sour Cream, Cheese, Salsa, Guacamole, Onion, Lime, Jalapenos, Morita Salsa, Molcajete Salsa

Choose Two:

Carne Asada

Chicken

Thelma Battered Fish

Veggies

Choose Two Sides:

Rice

Beans

Chips

Tortillas

All American Station \$47++ Per Person

Choose Three:

OG Crush Burger Slider

Grilled Onion, Butter Lettuce, Tomato, Pickle, American Cheese, Pub Sauce

Garden Burger Slider

Beyond Patty, Pesto Aioli, Lettuce, Tomato, Caramelized Onion

Brisket Philly Cheese Steak Sliders

Onion, Bell Pepper, Mushroom, Provolone, Mayo, Hoagie Roll

Chicken Wings

Choice of Buffalo, BBQ, Cajun, Lemon Pepper



STATION MENU CONTINUED

Choose Two Sides:

Fries

Onion Rings

Side Salad

Coleslaw

Pizza and Salad Station \$40++ per person

Choose one

Caesar Salad

Classic Crouton, Parmesan, Lemon Zest

Lapper House Salad

Seasonal Mixed Local Greens, Tomatoes, Cucumbers, Onions, Carrots, Vinaigrette

Choose Three:

Margherita

Tomatoes, Mozzarella, Micro Basil

Hangover

Mozzarella, Pepperoni, Bacon, Sausage, Salami, Micro Basil

BBQ Chicken

Grilled Chicken, Mozzarella, Bacon, Red Onion, Cilantro, BBQ Sauce

Pepperoni

Pepperoni, Mozzarella, Provolone

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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