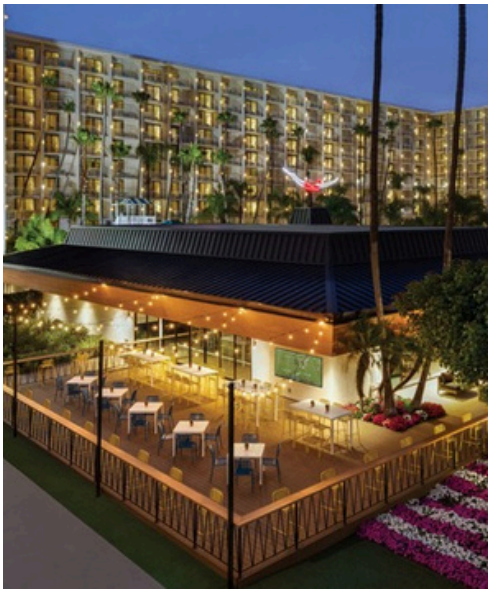
LAPPER

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.







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/Buffets

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 MENU $50++ PER PERSON

SHARED STARTER:

Chips, Salsa & Housemade Guacamole GF, Vegan

Served Family Style for the Table

CHOICE OF ENTREE:

Southwest Salad Veg

Chopped Romaine, Cherry Tomatoes, Chipotle Ranch, Tortilla Crumble, Cotija, Pickled Jalapenos and Onions, Micro Cilantro

Caesar Salad

Romaine Lettuce, Herb Crouton, Classic Caesar Dressing, Crispy Parmesan

Fall Harvest Salad GF, Veg

Baby Kale, Pumpkin Seed Vinaigrette, Roasted Butternut Squash, Pomegranate Seeds, Candied Pecan Crumble, Pomegranate Molasses

OG Crush Burger

Pickle, American Cheese, Pub Sauce, Fries

Grilled Chicken Sandwich

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

Beyond Fig and Goat Cheese Burger Veg

Seared Beyond Burger Patty, Fig Aioli, Baby Arugula, Crumbled Goat Cheese, Fries

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

Passion Fruit Mango Verrine NF, GF, Vegan

Valrhona 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 MENU $62++ PER PERSON

SHARED STARTER:

Chips, Salsa & Housemade Guacamole GF, Vegan

Served Family Style for the Table

CHOICE OF SALAD:

T&C Wedge Salad

Iceberg, Blue Cheese Dressing, Blue Cheese Crumbles, Oven Roasted Tomatoes, Crispy Onions, A1 Drizzle

Caesar Salad with Chicken

Grilled Chicken, Romaine Lettuce, Herb Crouton, Classic Caesar Dressing, Crispy Parmesan

CHOICE OF ENTREE:

OG Crush Burger

Pickle, American Cheese, Pub Sauce, Fries

Fish & Chips

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

Grilled Chicken Sandwich

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

Carnitas Tacos

Crispy Carnitas, House-Guacamole, Fire-Roasted Salsa, Cotija, Cilantro

Beyond Fig and Goat Cheese Burger Veg

Seared Beyond Burger Patty, Fig Aioli, Baby Arugula, Crumbled Goat Cheese, Fries

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

Passion Fruit Mango Verrine NF, GF, Vegan

Valrhona 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.

RECEPTION MENU

Minimum Four (4) Selections. Pricing per person.

Lapper Favorites

Chips, Salsa & Housemade Guacamole $14 ++ GF, Vegan
Tortilla Chips Serve with House Made Salsa
Lapper Fries $10++
Sea Salt or Truffle, Ketchup, Aioli
Fried Pickles $14 Veg
Buffalo Sauce, Blue Cheese Crumbles
Warm Pretzel Bites $12++ Veg
Cheese Sauce

Greens

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
Veggie Wrap $13++ Vegan
Roasted Veggies, Romaine Lettuce, Balsamic Vinaigrette

RECEPTION MENU

Minimum Four (4) Selections. Pricing per person.

Thelma's Delights

OG Crush Sliders $15++
American Cheese and Pub Sauce
Crispy Chicken Tenders $15++
BBQ Sauce and Ranch Dressing
Chicken Taquitos $15 ++
Fried Corn Tortillas, Shredded Chicken, Cabbage, Cilantro, Baja Crema
Carnitas Tacos $15++
Crispy Carnitas, House-Guacamole, Fire-Roasted Salsa, Cotija, Cilantro
Baja Fish Tacos $16++
Beer Battered Cod, Cabbage, Cilantro, Fire-Roasted Salsa, Guacamole, Baja Crema

The Last Lap Desserts

Deck the Donuts $18++
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) $18++
Dark Chocolate Dipped Cheesecake with Smoked Sea Salt (Veg, NF)
Dulce Chocolate Dipped Cheesecake with Salty Pretzels (Veg, NF)
White Chocolate Dipped Cookies and Cream Cheesecake (Veg, NF)
Thelma's Traditions $17++
Potato Chip Chocolate Chip Cookie (Veg, NF)
Pumpkin Whoopie Pies (Veg, NF)
Toffee Gingersnaps (Veg, NF)

STATION MENU

Taco Station $48++ Per Person

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

Choose Two:

Carnitas
Chicken
Beer Battered Fish
Fajita Veggies

Choose Two Sides:

Rice
Beans
Chips

All American Station $50++ Per Person

Choose Three:

OG Crush Burger Slider

American Cheese and Pub Sauce

Smoked Brisket Slider

Classic Slaw, Sweet Heat BBQ, on Toasted Hawaiian Rolls

Garden Burger Slider Veg

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

Chicken Wings

Choice of Sriracha-Maple, Lemon Pepper Parmesan, or Sweet Heat BBQ

Choose Two Sides:

Fries
Onion Rings
Side Salad
Coleslaw

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

STATION MENU CONTINUED

Pizza and Salad Station **$43++ Per Person**

Choose One:

Caesar Salad

Classic Crouton, Parmesan, Lemon Zest

T&C Wedge Salad

Iceberg, Blue Cheese Dressing, Blue Cheese Crumbles, Oven Roasted Tomatoes, Crispy Onions, A1 Drizzle

Choose Three:

Margherita Veg

Tomatoes, Mozzarella, Micro Basil

Hangover

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

Lapper Luau

Smoked Pulled Pork, Sweet Heat BBQ, Pineapple, Red Onion, Mozzarella, Smoked Gouda, Micro Cilantro

Street Corn Veg

Roasted Garlic Oil, Roasted Corn, Mozzarella, Pickled Jalapeno, Onion, Cotija, Tajin, Chipotle Aioli, Micro Cilantro

Pepperoni

Pepperoni, Mozzarella, Provolone



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