MONKEY BAR



INSIDE LOBBY

50 seated | standing

UPPER PATIO RIGHT

26 seated

UPPER PATIO LEFT

24 seated

UPPER PATIO FULL

50 seated | 60 stading

LOWER LAWN

50 seated | 75 standing

FULL BUYOUT (Patio & Lawn)

120 standing

Trendy and retro-inspired, the Monkeybar is the perfect setting for a casual gathering. Whether you are looking for a casual client celebration or night out with friends, Monkeybar is the go-to place for any occasion. Relax in your choice of two outdoor-semiprivate areas. Plus, most evenings feature live music, or DJs to set the perfect vibe.









MONKEYBAR RECEPTION MENU

Minimum of three (3) selections \$42++ per person. Additional selections \$15++ per person.

DISPLAYS

Edamame Hummus

Warm Naan Bread, Fresh Vegetables, Togarashi Vegan

Crispy Brussels

Lime Ponzu Togarashi, Cotija Cheese GF

Jerk Spiced Wings

Asian BBQ Sauce, Carrot Slaw, Curry Ranch Dipping Sauce GF

Monkeybar Sliders

Brioche Bun, Cheddar Cheese, Bacon Onion Jam, Sweet Pickle

Pretzel Bites

Hot Honey Mustard, Cheese Sauce

PIZZAS

Pepp Rally

Marinara, Mozzarella, Extra Pepperoni, Mikes Hot Honey

Funghi

Truffle Bechamel, Forest Mushrooms, Caramelized Onions, Herb Goat Cheese, Arugula

Margherita

Buffalo Mozzarella, Pickled Basil, San Marzano Tomato Sauce

TACO STATION ADD \$30+PER PERSON

Carne Asada Taco, Warm Corn Tortillas, Chipotle Crema, Lime, Shaved Cabbage, Cilantro, and Onion

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

Minimum of three (3) selections \$44.64+ per person.

Additional selections \$14.88+ per person.

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 reccommended 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.

CELEBRATE 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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