

CLEARWATER

THE OREGON COASTS PREMIER WATERFRONT RESTAURANT

GROUP DINING



Yesinia Hua & Jessica Cadena

Special Events Managers

541-272-4894

yesinia@coastrestaurantgroup.com

CLEARWATER RESTAURANT

325 SW Bay Boulevard • Newport, Oregon 97365



CLEARWATER RESTAURANT

WWW.CLEARWATERRESTAURANT.COM

*Making memories with every meal.
Open for Lunch & Dinner daily with indoor
& outdoor dining & Sea Lion entertainment.*

GROUP EVENTS

UPSTAIRS



The Upstairs Dining Room is an airy bright space offering multiple seating configurations.

The family table seats 20, and the entire dining room seats 60-70 guests.

BAR



The Upstairs Bar is ideal for a cocktail mixer. Fully equipped with 2 40" flat-screen TV's. Multiple seating configurations available to accommodate up to 30 guests.

DOWNSTAIRS

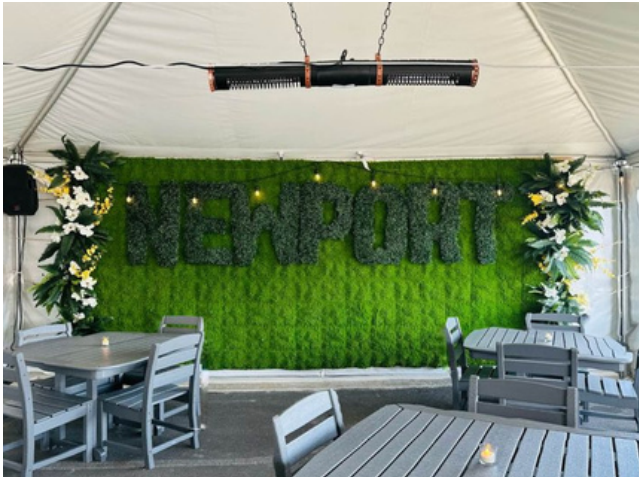


Ideal for parties up to 50 guests. Enjoy the views and relaxed atmosphere on the main level of the restaurant.

**Note: Five steps to the entrance, not handicap accessible.*

GROUP EVENTS

TENT



The outdoor Tent offers a stylish and spacious area for your event. Fully Covered and heated the Tent can accommodate a party up to 50 guests.

PATIO



Ideal space to enjoy the open air and live sealoin entertainment during your event. The Patio is heated and can accommodate up to 55 guests!

ENTIRE RESTAURANT



Guests are able to combine the Downstairs and Upstairs Private Dining Room to create space for larger events.



LUNCH MENU



BUFFET

\$35 PER PERSON

SALADS

MIXED GREENS SALAD

mixed greens, cherry tomato, cucumbers, sherry vinaigrette

CLASSIC CEASAR SALAD

romaine, parmesan crisps, house ceasar salad

SANDWICHES

CRISPY CHICKEN SANDWICH

crispy tempura battered chicken breast, bacon, tomato, lettuce, chipotle aioli, jack cheese, brioche bun

BLTA

applewood smoked bacon, lettuce, tomato, avocado, sourdough bread

SIDES

FRUIT PLATTER • ASSORTED COOKIES



PLATED

\$40 PER PERSON WITH CHOICE OF ENTREE

STARTERS FOR THE TABLE

*HALIBUT CEVICHE

Halibut, coconut milk, mango, jalapeño, avocado, blue corn tortilla chips (GF)

UMAMI BRUSSELS SPROUTS

Miso, garlic, tamari, parmesan

ENTREÉS

BLACKENED SALMON CEASAR SALAD

King salmon, parmesan crisps, avocado, cucumbers, house ceasar dressing

CRISPY CHICKEN SANDWICH

crispy tempura battered chicken breast, bacon, tomato, lettuce, chipotle aioli, jack cheese, brioche bun

LINGUINI & MEATBALLS

Steakhouse meatballs, marinara, pasta, parmesan cheese
(GF pasta available)

CILANTRO MISO VEGETABLES

Boy choy, brussels sprouts, red peppers, broccolini, crispy sticky rice, cilantro
miso sauce, asparagus, carrots

SEE PAGE 7 FOR OPTIONAL LUNCH ADDITIONS

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ADDITIONS



all pricing per person

APPETIZERS

*Spicy Tuna on Crispy Rice Cakes \$8

Crab Dip \$6

Pico and Guacamole with Flour Tortilla Chips \$6

Mushroom Risotto Balls \$4

Chicken Skewers \$5

Smoked Salmon Crostini \$6



Buffet Lunch Additions

Chopped Cobb Salad \$8

Romain, tomatoes, bleu cheese, bacon, shrimp, avocado, hard boiled egg, balsamic vinaigrette

Crab Mac & Cheese \$14

Crab, four cheeses, truffle oil (GF pasta available)

Fruit Platter \$5

Fresh cut and seasonal fruit

Vegetable Platter \$6

Assorted vegetable platter (grilled or crudite) with dipping sauces

Meat & Cheese Platter \$8

Fig jam, stone ground mustard, berries, bread



DESSERT \$9

Salted Caramel Bourbon Bread Pudding

brioche bread, heath bar crumble, caramel, bourbon sauce

Warm Brownie Sundae A La Mode

Chocolate brownie, vanilla bean ice cream, caramel, chocolate syrup



BEVERAGE

Fresh Squeezed Orange Juice (serves 4-5) - \$20

Carafe of Iced Tea or Lemonade (serves 20) - \$60 each

Coffee (serves 24) - \$72

Mimosas (Serves 2-4) - \$45

Upgrade to a Mimosa Bar for \$3/guest! Mimosa Bar features: prosecco, orange juice, grapefruit juice, and pomegranate peach juice with various garnishes.

Rosé & Sparkling Wine by the Bottle - ask your event manager for current wine options

Beer, Wine, Specialty Cocktails, Non-Alcoholic Beverages - charged based on consumption

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DINNER MENUS



PLATED

\$65 PER PERSON

For parties under 45 people



SALADS

MIXED BABY GREENS SALAD

mixed greens, cherry tomato, cucumbers, sherry vinaigrette

ENTREÉS

choice of

FILET MIGNON

8 oz filet, spinach, potatoes au gratin, whiskey shallot sauce, crispy onions

CHICKEN PESTO PASTA

Choose zoodles or linguini pasta, diced chicken, garlic, peso cream, brussels sprouts, roasted pistachios (GF pasta available)

CHINOOK CURRY SALMON

Curry sauce, mango papaya salsa, bok choy, chinook salmon, crispy sticky rice

CILANTRO MISO VEGETABLES

Bok Choy, brussels sprouts, red peppers, broccolini, crispy sticky rice, asparagus, carrots, cilantro miso sauce

DESSERTS

choice of

S'MORES IN A JAR

Toasted marshmallow fluff, chocolate mousse, graham cracker

SALTED CARAMEL BREAD PUDDING

Brioche bread, heath bar crumble, caramel, bourbon sauce

For parties of more than 30 guests, our featured desserts are family style Salted Caramel Bread Pudding Bites and Warm Chocolate Brownie Bites

SEE PAGE 12 FOR OPTIONAL DINNER ADDITIONS

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DINNER MENUS



PLATED

\$80 PER PERSON

A FOUR-COURSE SIT-DOWN DINNER

*beginning with shared appetizers for the table
For parties under 45 people.*



STARTERS FOR THE TABLE

SMOKED SALMON CROSTINI

*SPICY TUNA & CRISPY RICE

Fresno chili, cilantro, tamari

*HALIBUT CEVICHE

Halibut, coconut milk, mango, jalapeño, avocado, blue corn tortilla chips (GF)

SALADS

MIXED BABY GREENS SALAD

mixed greens, cherry tomato, cucumbers, sherry vinaigrette

ENTREÉS

choice of

FILET MIGNON

8 oz filet, spinach, potatoes au gratin, whiskey shallot sauce, crispy onions

CHICKEN PESTO PASTA

Choose zoodles or linguini pasta, diced chicken, garlic, peso cream, brussels sprouts, roasted pistachios (GF pasta available)

CHINOOK CURRY SALMON

Curry sauce, mango papaya salsa, bok choy, chinook salmon, crispy sticky rice

CILANTRO MISO VEGETABLES

Bok Choy, brussels sprouts, red peppers, broccolini, crispy sticky rice, asparagus, carrots, cilantro miso sauce

DESSERTS

choice of

S'MORES IN A JAR

Toasted marshmallow fluff, chocolate mousse, graham cracker

SALTED CARAMEL BREAD PUDDING

Brioche bread, heath bar crumble, caramel, bourbon sauce

For parties of more than 30 guests, our featured desserts are family style Salted Caramel Bread Pudding Bites and Warm Chocolate Brownie Bites

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DINNER MENUS



PLATED

\$90 PER PERSON

FOUR COURSE DINNER

RECEPTION STYLE APPETIZERS FOLLOWED BY A THREE COURSE SIT-DOWN DINNER



STARTERS

SMOKED SALMON CROSTINI

*SPICY TUNA & CRISPY RICE

Fresno chili, cilantro, tamari

*HALIBUT CEVICHE

Halibut, coconut milk, mango, jalapeño, avocado, blue corn tortilla chips (GF)

SALADS

MIXED BABY GREENS SALAD

mixed greens, cherry tomato, cucumbers, sherry vinaigrette

ENTREÉS

choice of

FILET MIGNON

8 oz filet, spinach, potatoes au gratin, whiskey shallot sauce, crispy onions

CHICKEN PESTO PASTA

Choose zoodles or linguini pasta, diced chicken, garlic, peso cream, brussels sprouts, roasted pistachios (GF pasta available)

CHINOOK CURRY SALMON

Curry sauce, mango papaya salsa, bok choy, chinook salmon, crispy sticky rice

CILANTRO MISO VEGETABLES

Bok Choy, brussels sprouts, red peppers, broccolini, crispy sticky rice, asparagus, carrots, cilantro miso sauce

DESSERTS

choice of

S'MORES IN A JAR

Toasted marshmallow fluff, chocolate mousse, graham cracker

SALTED CARAMEL BREAD PUDDING

Brioche bread, heath bar crumble, caramel, bourbon sauce

For parties of more than 30 guests, our featured desserts are family style Salted Caramel Bread Pudding Bites and Warm Chocolate Brownie Bites

SEE PAGE 12 FOR OPTIONAL DINNER ADDITIONS

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

DINNER MENUS



BUFFET

\$44 PER GUEST

CHOICE OF 2 ENTREES
CHOICE OF 2 SIDES

\$52 PER GUEST

CHOICE OF 3 ENTREES
CHOICE OF 2 SIDES



ENTREES

BEEF TENDERLOIN

red wine demi glace

BRAISED SHORT RIBS

merlot reduction

ROASTED CHICKEN

lemon tarragon bure blanc

KING SALMON

Lemon tomato herb sauce

LINGUINI & MEATBALLS

steakhouse meatballs, marinara, pasta, parmesan cheese (GF pasta available)

DUNGENESS CRAB MAC & CHEESE

crab, four cheeses, truffle oil

LOCAL PRIME RIB

with merlot reduction

SIDES

HEIRLOOM CARROTS

GREEN BEANS

BRUSSELS SPROUTS

ROASTED VEGETABLES

GRILLED ASPARAGUS

TRUFFLED MASH POTATOES

FINGERLING POTATOES

QUINOA AND CORN

SCALLOPED POTATOES

SEE PAGE 12 FOR OPTIONAL DINNER ADDITIONS

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

ADDITIONS



all pricing per person

Salads

Classic Caesar- \$6

Romaine lettuce, parmesan crisps, house caesar dressing

Mixed Baby Greens - \$6

Cucumbers, cherry tomatoes, sherry vinaigrette



APPETIZERS

Mushroom Risotto Balls - \$4

Gouda, parmesan, truffle oil

Meat & Cheese Board - \$8

fig jam, stone ground mustard, grapes, strawberries,
bread, artisan meats and cheeses

Miso Chicken Wings - \$5

drumettes, sesame seeds, chipotle ranch

Guacamole & Chips - \$4

house guacamole and flour tortilla chips

Crab Dip & Chips - \$5

crab, garlic with flour tortilla chips

Deviled Eggs with Crispy Shrimp - \$4

deviled eggs with crisy shrimp



ENTRÉES

(ask your Special Events Manager for pricing)

**Surf N' Turf*

For plated only

4oz petit filet, 3 jumbo prawns, grilled asparagus, truffle angel hair pasta,
twice baked mashed potatoes, mushroom sauce and port wine reduction

Seafood Pasta

Salmon, halibut, cod, shrimp, scallops, peas, parmesan, cajun cream sauce

GF pasta available



BEVERAGE

Select Wine by the Bottle - ask your event manager for current wine options

Customized Wine Pairings - ask your event manager for details

Beer, Wine, Specialty Cocktails, Non-Alcoholic Beverages - charged based on consumption

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

COCKTAIL APPETIZER MENU



items are replenished for 90 minutes

\$40 PER GUEST \$45 PER GUEST \$55 PER GUEST

CHOICE OF 3 SMALL BITES
CHOICE OF 1 ENHANCEMENT

CHOICE OF 3 SMALL BITES
CHOICE OF 2 ENHANCEMENT

CHOICE OF 4 SMALL BITES
CHOICE OF 3 ENHANCEMENT

SMALL BITES

SMOKED SALMON CROSTINI

whipped smoked salmon spread, toasted crostini

MUSHROOM RISOTTO BALLS

gouda, parmesan, truffle oil

*SPICY TUNA ON CRISPY RICE CAKES

fresno chili, cilantro, tamari

GUACAMOLE & CHIPS

house guacamole, flour tortilla chips

*TUNA POKE BOWL

marcona almonds, seaweed salad, crispy wonton

CRISPY SHRIMP

crispy shrimp tossed in sriracha aioli



ENHANCEMENTS

CLASSIC CEASAR SALAD

WITH BAGUETTES AND WHIPPED BUTTER

romaine, parmesan crisps, house caesar dressing

CRISPY CHICKEN BURGER *(halved)*

crispy chicken, bacon, tomato, lettuce, chipotle aioli, jack cheese, brioche bun

MEAT & CHEESE BOARD

fig jam, stone ground mustard, grapes, strawberries, bread, artisan meats and cheeses

SESAME CHICKEN SALAD

Ginger chicken, cabbage, carrots, peppers, mixed greens, cashews, tangerines, wontons, spicy sesame vinaigrette

ASSORED DESSERTS

seasonal offerings

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

GROUP EVENT INFORMATION



WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 2% service charge and 20 % gratuity.

WHAT IS THE DIFFERENCE BETWEEN THE 2% SERVICE CHARGE & 20% GRATUITY?

Gratuity is the predetermined amount the company decides to leave the team who executes your event.

The Service Charge pays for any associated operating costs.

A deposit may also apply.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your dedicated Special Events Manager sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS?

Please submit food and beverage options to your Special Events Manager one month prior to your event. This will help ensure product is ordered and delivered on time.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase. Additional charges may apply.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch culinary experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees, make sure cancellation occurs two weeks prior to the event date.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of the food and beverage minimum.

WHAT HAPPENS IF I BOOK A PATIO EVENT & IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "plan B" available, the guest is responsible for the required cancellation fee.

WHAT HAPPENS IF I'M LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

GROUP EVENT INFORMATION



ARE DECORATIONS ALLOWED?

We love when guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limited to, feathers, confetti, adhesives on any surfaces, loose balloons, and, of course, glitter (yes it is flashy and fun, but it lasts forever.)

CAN I USE AN CLEARWATER RESTAURANT LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standards kit and hi-resolution logo from your Special Events Manager and provide a proof for approval by your event manager for approval before collateral is produced. If the event is ticketed, we ask that you please refrain from using the logo unless previously approved.

WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will also need to have this card (or whichever card you'd like) with you at the conclusion of the event.

HOW DOES FINAL PAYMENT WORK?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, service charge, and gratuity. Unfortunately, we do not accept discounted Clearwater Restaurant gift cards for event payment.