

SHEERWATER

GROUP DINING

BEACHSIDE DINING AT ITS BEST

Whether you're planning a family reunion, birthday celebration, bridal shower or business outing, Sheerwater provides the perfect venue for large parties of up to 40 guests. Featuring an expansive outdoor terrace with Pacific views, Sheerwater's bistro-style cuisine with a focus on fresh seafood offers a casual and relaxing dining experience. The menus feature a variety of options, plus classic favorites for breakfast, lunch and dinner daily.

Please contact our dining specialists at 619-522-8490 to arrange your next gathering at Sheerwater. Enjoy!

HOTELDEL.COM/SHEERWATER

BREAKFAST EXPERIENCE

ADULT - \$38 | CHILDREN AGES 6-10 - \$18 | \$18 for Continental Buffet (Does not include Classic Breakfast Entrée)

CLASSIC BREAKFAST ENTRÉES

OMELETS

SCRAMBLED EGGS

EGGS BENEDICT

HOUSE POTATOES

BACON

CHICKEN APPLE SAUSAGE

EGG OF THE DAY

SLICED HAM

TURKEY SAUSAGE

PANCAKES

WAFFLES

BREADS AND CEREAL

ENGLISH MUFFINS

BAGELS

ARTISAN WHEAT BREAD

RUSTIC WHEAT BREAD

CREAM CHEESE, SMOKED SALMON, CAPERS, LOX

BUTTER

JAMS

GRANOLA, RAISIN BRAN, CHEERIOS, RICE KRISPIES, FRUIT LOOPS

HOT CEREAL

ROLLED OATMEAL

GOLDEN RAISINS

BROWN SUGAR

MUFFINS

ASSORTED MUFFINS

BLUEBERRY MUFFINS

GLUTEN-FREE MUFFINS

FRESH FRUIT

SEASONAL BERRIES

PINEAPPLE

WATERMELON

CANTALOUPE

DRIED CRANBERRIES

WHOLE FRUIT

BANANAS

APPLES

ORANGES

PASTRIES

CROISSANTS AND DANISHES

APPLE STRUDEL

COFFEE CAKE

GLUTEN-FREE MUFFINS

CHOCOLATE CROISSANTS

CINNAMON ROLLS

MONKEY BREAD

CHILLED CONDIMENTS

SOUR CREAM

WHIPPED CREAM

YOGURT

GUACAMOLE

SALSA

All menus are seasonal and subject to change without notice.

APPETIZERS | HORS D'OEUVRES

RECEPTION STYLE OR TABLE SERVICE

MINIMUM 12 GUESTS (PRICES ARE PER PERSON)

ICE-CHILLED SEAFOOD PLATTER \$27

Shrimp, Oysters, Clams, Mussels

WARM CALIFORNIA ASPARAGUS SALAD \$11

NAPA VALLEY DUCK BREAST TARTINE \$13

TRAY PASSED OR STATIONED

Mini Crab Cakes \$11

Chips + Salsa \$9

Pork Sliders \$11

Chili Verde Chicharrons \$10

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LUNCH

2 COURSE MENU - \$54 PER PERSON (Excluding Tax and Service Charge)
Any combination of the following: 1st course and 2nd course or 2nd course and 3rd course

3 COURSE MENU - \$67 PER PERSON (Excluding Tax and Service Charge)
Includes 1st, 2nd and 3rd courses

1ST COURSE - *choose up to 2 options*

CA-WEDGE SALAD

ORGANIC FARM STAND GREENS

SMOKED CORN & GREEN CHILI SOUP

2ND COURSE - *choose up to 3 options*

BEACH BURGER

MAHI MAHI SANDWICH

SAVORY WAFFLE TACO

LOCAL SEABASS

ROASTED CHICKEN

3RD COURSE - *choose up to 2 options*

VANILLA BEAN CREME BRULEE

SEASONAL CHEESECAKE

FRUIT COBBLER WITH VANILLA BEAN ICE CREAM



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DINNER

3 COURSE MENU - \$75 PER PERSON *(Excluding Tax and Service Charge)*
Includes 1st, 2nd and 3rd courses only (Excludes Grand Seafood Tower)

4 COURSE MENU - \$99 PER PERSON *(Excluding Tax and Service Charge)*
Includes Starter, 1st, 2nd and 3rd courses

STARTER

GRAND SEAFOOD PLATTER - \$27

1ST COURSE - *choose up to 2 options*

CA-WEDGE SALAD

ORGANIC FARM STAND GREENS

SMOKED CORN & GREEN CHILI SOUP

2ND COURSE - *choose up to 3 options*

CALIFORNIA HALIBUT

ATLANTIC SALMON

LOCAL SEABASS

10OZ USDA PRIME TOP SIRLOIN

ROASTED CHICKEN BREAST

3RD COURSE - *choose up to 2 options*

VANILLA BEAN CREME BRULEE

SEASONAL CHEESECAKE

FRUIT COBBLER WITH VANILLA BEAN ICE CREAM



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ADDITIONAL FAVORITES

FAMILY STYLE SIDES | EACH SIDE CAN SERVE UP TO 4 PEOPLE

CHEDDAR MASHED POTATOES - \$9

GRILLED ASPARAGUS - \$10

BRAISED KALE & COLLARD GREENS - \$10

ROSEMARY POTATOES - \$12

GRILLED KING TRUMPET MUSHROOMS - \$14

CHOOSE 3 SIDES SERVED FAMILY STYLE \$32

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