SHARE A TASTE OF BAJA

PRIVATE DINING & EVENTS

SOL

MEXICAN • COCINA

SOLCOCINA.COM

DENVER | NEWPORT BEACH | PLAYA VISTA | SCOTTSDALE

NEWPORT BEACH, CALIFORNIA

Special Occasions on the Waterfront

¡Bienvenidos! Thank you for considering SOL Mexican Cocina in your search for the perfect venue for your private event. Located on the Balboa Marina, SOL is a unique restaurant and bar celebrating traditional Baja cuisine with a fresh, modern interpretation. Designed to echo the expansive sea, sky, and desert of the Baja peninsula, SOL offers a vibrant setting of modern Mexican design featuring original local art, open kitchen, indoor-outdoor patio, lively bar and fire pit, and warmly welcoming friendly service.

We are happy to accommodate special requests with distinction and spirit. Whether you choose to dine on our marina patio or in our private dining room, we will treat your guests to a sophisticated & unique experience during their journey through our Baja coastal concept. We look forward to helping you create something special. SOL Mexican Cocina team.

251 Pacific Coast Hwy, Newport Beach, CA • 949.675.9800 • SOLCOCINA.COM

OUR MENUS

Coastal. Real. Mexican.

Executive Chef Deborah Schneider takes pride in creating traditional and authentic Mexican food from scratch. Everything on our menu is sourced locally whenever possible, and made fresh every day. We have many options for large & small events from tray passed appetizers and chef cooking stations, to full restaurant buyouts with buffets or seated menus. Looking for something custom? Let us create the perfect menu for your event!

TRAY PASSED ANTOJITOS & SMALL BITES

PRICE PER PIECE ~ 25 PIECE MINIMUM OF EACH TYPE

CEVICHE CUCUMBER ROUNDS | $4.00
thick slices of cucumber, filled with our ceviche SOL

SWEET CHILE "TORITOS" | $4.00
stuffed with garlic shrimp and cheese

MINI TAQUITOS | $3.00
chicken & avocado sauce, chipotle sauce & crema

TINY TOSTADA CUPS | $3.00
with guacamole SOL or chorizo & sweet potato

QUESADILLA ROLLUPS | $3.00
with cheese, chicken, veggie, or carnitas

SHRIMP ESQUITES FRITTER | $4.00
shrimp, green onions & corn deep fried in a crispy batter
with cotixa cheese & spicy lime dipping sauce

GOAT CHEESE TOSTADA | $3.00
with roasted peanuts, spicy-sweet syrup & cilantro springs

MINI STREET TACOS
chicken, carnitas or black bean & sweet potato | $3.00
carne asada or chipotle-garlic shrimp | $4.00

GORDITAS
chicken, carnitas or black bean & sweet potato | $3.00
carne asada or chipotle-garlic shrimp | $4.00

BAJA CRAB CAKES | $5.00
with mango & avocado salsa

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

AMOR DE SOL

FAMILY STYLE OR BUFFET – $48.00 PER PERSON

GUACAMOLE SOL
guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

CEVICHE SOL
sashimi-grade fish, fresh-squeezed lime juice, pico & serrano, sliced avocado & tostadas

COCONUT CALAMARI
toasted sesame, dried orange peel & spicy dipping sauce

MEXX CHOPP SALAD
avocado-ceasar dressing, cheese, pico, nopales, sauteed almonds, black beans & avocado

CHOOSE THREE SPECIALTY TACOS

VIPER CHICKEN TACO

TACO VAMPIRO

FISH TACO GOBERNADOR

SHRIMP TACO DORADO

POBLANO, MUSHROOM & CORN TACO

RED RICE & BORRACHO BLACK BEANS

BLONDIE BITES
with white chocolate & pecans, served warm with whipped cream and caramel sauce

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

TOUR DE SOL

FAMILY STYLE OR BUFFET – $42.00 PER PERSON

GUACAMOLE SOL
guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

CEVICHE SOL
sashimi-grade fish, fresh-squeezed lime juice, pico & serrano, sliced avocado & tostadas

GRILLED SWEET CORN
with butter, lime, chiles, cotixa cheese & chipotle drizzle

ENSALADA SOL
mixed greens with tequila vinaigrette, mango, avocado, cucumber, mint, pepitas & cilantro

CHOOSE THREE STREET TACOS

CARNE ASADA

CARNITAS

LEMON-MEZCAL CHICKEN

GRILLED FISH ZARANDEADO

BLACK BEAN & SWEET POTATO

RED RICE & BORRACHO BLACK BEANS

NACHOS DULCE
flour tortilla 'chips' dusted with cinnamon sugar, served with Dulce de Leche & chocolate sauce, whipped cream, crushed Ibarra chocolate and toasted almonds.

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

MEJOR DE SOL

FAMLY STYLE – $55.00 PER PERSON

GUACAMOLE SOL
guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

HOT & RAW TROPICAL CEVICHE
¡spicy! lime & orange, habaneros, tropical fruit, avocado, cucumber, pico, sweet potato & red beet chips

COCONUT CALAMARI
with toasted sesame, dried orange peel & dipping sauce

TJ CEASAR
romaine salad with TJ ceasar dressing, cotixa cheese, green olives & garlic toasts, & sliced avocado

CHOOSE THREE PLATILLOS

GRILLED KOBE SKIRT STEAK
wagyu-style skirt steak, tomatillo salsa, cebollitas, avocado

PORK CARNITAS
with avocado, onion & cilantro, tomatillo salsa & chicharron

SHRIMP CHILE RELLENO
grilled poblano chiles, arroz verde, shrimp & cheese, diabla

CHICKEN 'DESMADRES'
boneless chicken, chipotle-grilled, with arugula, tomato & avocado salad, cheese & grilled sweet pepper

GOAT CHEESE ENCHILADAS
goat cheese & menonito cheeses, salsa verde, crema

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

CLASICO DINNER

SEATED COURSE DINNER – $55.00 PER PERSON

GUACAMOLE SOL
guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

GRILLED SWEET CORN
carved tableside, tossed with butter, lime, chiles, cotixa cheese & chipotle drizzle

ENSALADA SOL
mixed greens with tequila vinaigrette, mango, avocado, cucumber, mint, pepitas & cilantro

CHOICE OF ENTRÉE

GRILLED ESTOFADO
grilled chipotle beef tossed with fajita vegetables, chimichurri sauce, grilled jalapeno & avocado

PORK CARNITAS
with avocado, onion, tomatillo salsa and chicharron

SHRIMP CHILE RELLENO
grilled poblano chiles, arroz verde, shrimp & cheese, diabla

CHICKEN 'DESMADRES'
boneless chicken, chipotle-grilled, with arugula, tomato & avocado salad, cheese & grilled sweet pepper

GOAT CHEESE ENCHILADAS
goat cheese & menonito cheeses, salsa verde, crema

DESSERT
choice of one individual dessert

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

EL ULTIMO DINNER

SEATED COURSE DINNER – $75.00 PER PERSON

GUACAMOLE SOL
guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

GRILLED SWEET CORN
with butter, lime, chiles, cotixa cheese & chipotle drizzle

COCONUT CALAMARI
with toasted sesame, dried orange peel & dipping sauce

TJ CEASAR
romaine salad with TJ ceasar dressing, cotixa cheese, green olives & garlic toasts & sliced avocado

CHOICE OF ENTRÉE

GRILLED KOBE SKIRT STEAK
wagyu-style skirt steak, tomatillo salsa, cebollitas, avocado

WILD FISH ON ESQUITES
wild fish with almond-lemon crust, grilled corn esquites, tomato & basil, lime, avocado butter, scallions & cotixa

SHORTRIBS 'BARBACOA'
with chiles, and guacamole, onion, cotixa & yams

CHICKEN 'DESMADRES'
with arugula, tomato & avocado salad, & grilled sweet pepper

GOAT CHEESE ENCHILADAS
goat cheese and menonito cheeses, salsa verde, crema

DESSERT
choice of one individual dessert

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

LUNCH AT SOL

AVAILABLE DAILY: 11 AM - 3 PM
FAMILY STYLE — $32.00 PER PERSON

GUACAMOLE SOL
guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

GRILLED SWEET CORN
with butter, lime, chiles, cotixa cheese & chipotle drizzle

ENSALADA SOL
mixed greens with tequila vinaigrette, mango, avocado, cucumber, mint, pepitas & cilantro

CHOOSE THREE STREET TACOS

CARNITAS

LEMON-MEZCAL CHICKEN

GRILLED FISH ZARANDEADO

BEER-BATTERED FISH

BLACK BEAN & SWEET POTATO

RED RICE & BORRACHO BLACK BEANS

LUNCH ENHANCEMENTS

ADD MINI DESSERTS | $6.00 PER PERSON
choose one: banana-dark chocolate bread pudding, la guerra 'blondie', or nachos dulce.

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

BRUNCH AT SOL

SATURDAY & SUNDAY ONLY: 11 AM - 3 PM
FAMILY STYLE – $34.00 PER PERSON

GUACAMOLE SOL
guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

CHILAQUILES VERDE
corn tortillas in tomatillo salsa, queso fresco, Huevos Mexicanos, crema, cheese & onions

PAPAS 'PAPI'
potatoes & onions, cheese, crema, chorizo, bacon, serrano chiles, pico de gallo & onions

CHORIZO Y HUEVOS QUESADILLA ROLLS
flour tortilla with cheese, chorizo & huevos mexicanos, topped with sour cream & pico de gallo

SOUFFLE CARLOTTA
rich & creamy bread pudding spiked with lemon zest, with agave syrup, berries, whipped cream, almonds

FRESHLY BREWED COFFEE, TEA & SODA

BRUNCH ENHANCEMENTS

ADD BOTTOMLESS MIMOSAS | $12.00 PER PERSON
served one hour during food service.
All guests over 21 will be included in cost.

ADD FRESH FRUIT PLATTER | $4.00 PER PERSON

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

SOCIAL HOUR

COCKTAIL RECEPTION – $25.00 PER PERSON

WELCOME DRINK
Greet your guests with our house margarita, served on the rocks, skinny or frozen. Price includes one per guest.

CHOOSE FOUR TRAY PASSED ANTOJITOS

MINI STREET TACOS
with chicken, carnitas or black bean & sweet potato

GORDITAS
with chicken, carnitas or black bean & sweet potato

CEVICHE CUCUMBER ROUNDS
thick slices of cucumber, filled with our ceviche SOL

MINI TAQUITOS
chicken & avocado sauce, chipotle sauce & crema

TINY TOSTADA CUPS
with guacamole SOL or chorizo & sweet potato

QUESADILLA ROLLUP
with cheese, chicken, veggie, or carnitas

GOAT CHEESE TOSTADA
warm goat cheese crusted with roasted peanuts & drizzled with spicy-sweet syrup and cilantro springs

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.

RECEPTION STATIONS & ENHANCEMENTS

ADD TO ANY MENU

RAINBOW GUACAMOLE BAR | $10.00 PER PERSON
Inspire your guests to mix, match & customize their experience, topping our fresh-made guacamole with uniquely delicious ingredients.

SOL ON ICE | $ market
Baja seafood tower with oysters on the half shell, gulf shrimp, maine lobster tail, alaskan crab clusters & ceviche SOL, served with SOL's seafood salsas, lemons & limes, chili garlic toasts & tostada.

STREET TACO ACTION STATION | $25.00 PER PERSON
Your very own chef joins the party to cook your choice of street tacos–made to order for you and your guests and served with our fresh hand-made salsas.

DESSERT NACHOS STATION | $7.00 PER PERSON
Build your own nachos station with warm tortilla chips dusted with cinnamon sugar, served with Dulce de Leche & Chocolate Sauce, whipped cream, crushed Ibarra chocolate and toasted almonds.

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.

OUR BAR PROGRAM

Passion in Every Sip

The heart of SOL's bar program is a carefully curated collection of over 100 of Mexico's finest small-batch tequilas and mezcals, including our signature single-barrels that are unique to each location. We use only fresh squeezed juices and 100% blue agave tequilas in our margaritas. We're always eager to share our passion with our guests, whether it's a private tequila tasting, Wine Paired Dinners or Mixology 101 classes.

CUSTOM BAR OPTIONS

ALL DRINKS ARE BILLED ON A PER DRINK BASIS

We can help you select the perfect bar option for your event. Enjoy our large selection of tequilas and mezcals, beer and wine, margaritas, and cocktails.

PRIVATE BAR & BARTENDER | $250.00 FEE
A private bartender is available to mix cocktails for only your guests. Our servers and bartenders kindly limit the offering to our selection of beer, house wine, house margaritas, and well cocktails.

SPECIALTY MARGARITA PRIVATE BAR | $350.00 FEE
Fun for the margarita aficionado or casual sipper, our margarita bar allows each guest to concoct their own specialty margarita. Equipped with a personal bartender and an array of goodies to create your own perfect margarita.

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.

BAR STATIONS & ENHANCEMENTS

ADD TO ANY MENU

WELCOME MARGARITA | $9.00 - $15.00 PER PERSON
Greet your guests with our house margarita or the margarita of your choice. Price includes one margarita per guest.

TEQUILA PAIRING | $15.00 - $25.00 PER PERSON
Hosts choice – 1 oz Blanco, 1 oz Reposado, 1 oz Anejo

TEQUILA TASTING STATION | $30.00 PER PERSON
Our tequila specialist leads a tasting of your favorite tequila in an informative, casual presentation, complete with tasting notes and tequila lore.

MIXOLOGY 101 | $50.00 PER PERSON
Led by in-house mixologist, guests learn to build three SOL specialty margaritas while enjoying light appetizers. Each guest receives their own bar kit & recipes.

CHAMPAGNE TOAST | $5.00 PER PERSON
To recognize or acknowledge an achievement, or any cause for celebration, a champagne toast is set for each guest with 3 oz. pour of sparkling wine.

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.

EVENT DETAILS

WE CAN ACCOMMODATE UP TO 300 GUESTS.

ROOM / SPACE CAPACITY	SEATED	STANDING
WATERFRONT PATIO	**40**	**55**
BAR	**55**	**100**
BAJA ROOM	**40**	**55**
DINING ROOM	**90**	**110**
FULL RESTAURANT	**225**	**300**

AV CAPABILITIES

BAR – (2) 55” FLAT SCREEN

BAJA ROOM – (2) 55” FLAT SCREEN

FULL RESTAURANT – (4) 55” FLAT SCREEN

VIRTUAL TOURS

Starts on the Waterfront Patio
Click here to view: goo.gl/1bgnaz

Starts in the Baja Room
Click here to view: goo.gl/pZPYcq

PATIO

BAR

BAJA ROOM

DINING ROOM

SOL

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