



• MEXICAN • COCINA •

# Group & Private Event Dining



Coastal Charm, Urban Comfort



NEWPORT BEACH • SCOTTSDALE • PLAYA VISTA • CHERRY CREEK

Menus and prices are subject to change

# The perfect setting for your private event

¡Bienvenidos!

Thank you for considering SOL Mexican Cocina in your search for the perfect Southern California venue for your private event.

Located on the Balboa Marina, SOL Cocina 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 features old world charm and urban comforts, including an open exhibition kitchen. SOL's menu celebrates the freshest seasonal ingredients and authentic Mexican flavors, along with a vibrant bar offering specialty cocktails and artisan tequilas.

Whether you choose to dine on our marina patio or in our private dining room, we are confident we can treat your guests to a unique & sophisticated experience during their journey through our Baja coastal concept.

We look forward to working together to create an authentic and memorable experience for the entire party.



*choices and prices subject to change*



# Allow us to coordinate your perfect event

We are happy to accommodate special requests with distinction and spirit. Anything from valet service, to audio visual support, to custom menus and desserts – your vision for the event is ours to deliver.

Whether you are looking for a formal private dinner or creating an energetic celebratory party for your guests, we will ensure your guests have a memorable evening. We look forward to helping you create something special.

- Wedding Receptions
- Business Meetings
- Holiday Parties
- Bridal Showers
- Family Gathering
- Sales Presentations



- Graduation Events
- Retirement Parties
- Rehearsal Dinners
- Baby Showers
- Luncheon Events
- Anniversary Gatherings



# Private & Group Dining

Room / Space	Seated	Reception	Sq. Ft	AV Equipment
Waterfront Patio Room	35	55	320	N/A
Baja Room	38	55	451	(2) 55" Flat Screen
Bar	50	75	551	(2) 55" Flat Screen
Main Dining Room	85	100	930	NA
Full Restaurant Buyout	175	225	2250	(4) 55" Flat Screen

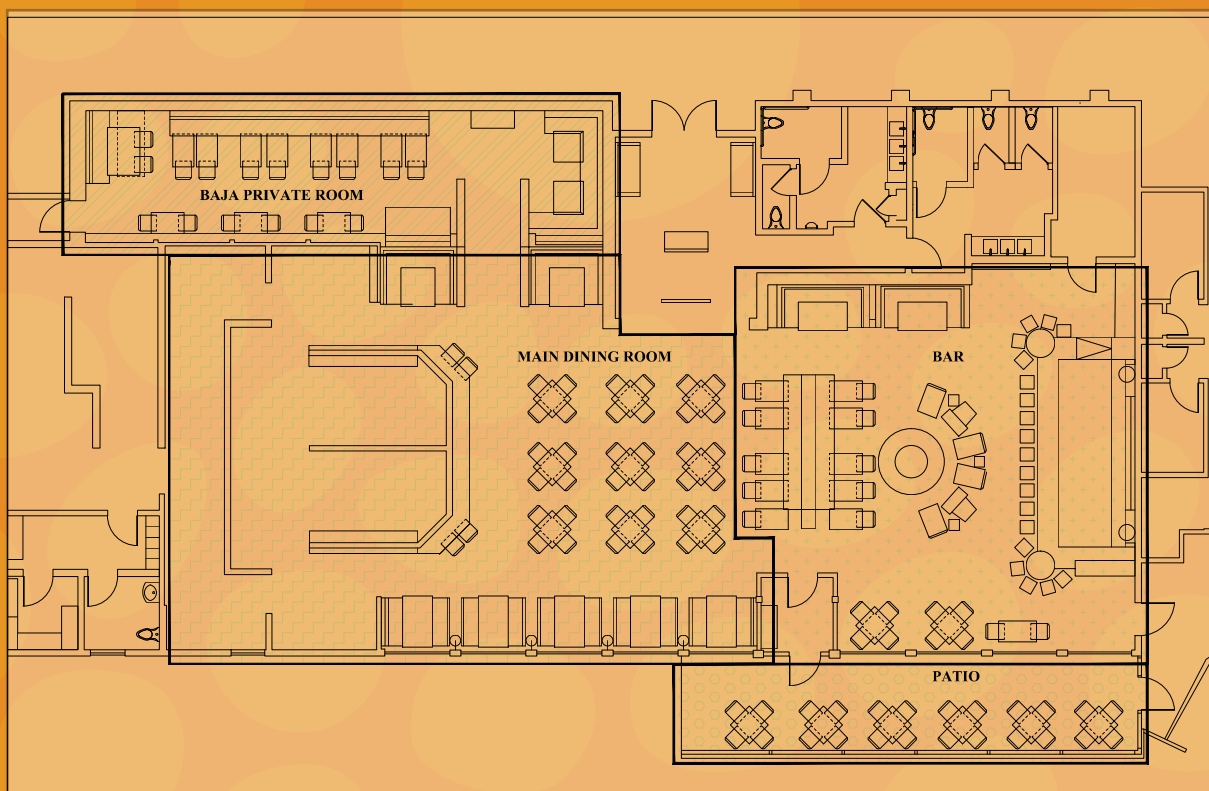
## Virtual Tours

Starts on the Waterfront Patio:

<https://www.google.com/maps/@33.615799,-117.901518,3a,75y,114.24h,63.81t/data=!3m5!1e1!3m3!1s1LQivpQRQDoAAAQfCLvf3w!2e0!3e2>

Starts in the Private Dining Baja Room:

<https://www.google.com/maps/@33.615989,-117.901656,3a,75y,13.38h,73.62t/data=!3m5!1e1!3m3!1sn-Tjy6oswMYAAAQfCLxh4g!2e0!3e2>



251 Pacific Coast Hwy • Newport Beach, CA • 949.675.9800 • Fax 949.675.9801

# Baja Seafood Stations

(choices may vary due to seasonal availability)

## SOL on ice (4-6 guests)

10 oysters on the half shell ~ 8 gulf shrimp, chilled ~  
4 oz maine lobster tail ~ alaskan crab clusters ~  
ceviche sol or hot & raw ceviche. Served with  
sols' seafood salsas, lemons & limes,  
chili garlic toasts & tostadas -\$99

## just chillin' (1-3 guests)

6 oysters on the half shell ~ 4 gulf shrimp, chilled ~  
half maine lobster tail ~ alaskan crab cluster ~  
ceviche sol or hot & raw ceviche.  
Served with sols' seafood salsas, lemons & limes,  
chili garlic toasts & tostadas -\$49

## create your own tower

today's oysters – (3) \$8.50 (6) \$15 (12) \$27      gulf of mexico shrimp cooked & chilled each \$5  
alaskan crab cluster each \$18      4 oz maine lobster tail cooked & chilled each \$21

~ASK US CREATE A CUSTOM SEAFOOD STATION PERFECT FOR YOUR EVENT~

shrimp cucarachas \$8.00 per person      firing squad shrimp \$8.00 per person  
mussels or clams \$6.00 per person



## oysters

served w/sol's seafood salsas, lemons & limes

### on the half shell

served on ice with sol's chipotle cocktail sauce,  
habanero-lime vinegar & lemons  
(3) \$8.50 (6) \$15 (12) \$27

### mad dog

freshly shucked oyster, fresh lime, habanero salsa &  
smoky mezcal each \$3.50

### oyster shot

freshly shucked oyster, arbol salsa, lemon \$3

### playa broiled oysters

baja style (5) – with chorizo & melted cheese,  
in the shell \$16.50

## ~salsas~

creamy lemon jalapeno sauce ~ chipotle cocktail sauce ~ house-made hot sauce ~ habanero lime vinegar  
spicy pickled onions ~ lemon & limes



choices and prices subject to change



# Special Offerings

served a la carte unless otherwise noted

## TJ Whole Fried Fish

fried chicharron style, decked out with salsa, onion,  
cilantro, avocado \$ *market*

## Baja Blue Crab Stack

mango salsa, cucumber, salted lemon cream,  
cilantro oil, avocado \$14.75

# Raw Specialities

served a la carte unless otherwise noted

## ‘Crudo’

fisherman’s sashimi-tiraditos of raw fish, with cilantro and  
serranos, soy, lime & chipotle salsa \$15

## Ceviche SOL

sashimi-grade raw fish with fresh-squeezed lime juice,  
serrano chilis, pico de gallo & sliced avocado \$14.00

## Hot & Raw Ceviche

spicy! Today’s raw fish with fresh lime & orange, habanero & tropical fruit, avococado, cucumber & pico de gallo,  
with sweet potato & beet chips \$14.75

# Tray Passed Antojitos & Small Bites

per piece pricing - 25 piece minimum of each type

## Mini Street Tacos

street-style on a toasted or soft corn tortilla with salsa

chicken \$2.50 • carnitas \$2.50  
grilled fish \$3.50 • carne asada \$3.50  
sweet potato and black bean \$2.50  
chipotle-garlic shrimp \$3.50

## Gorditas

toasted hand made masa topped with

chicken \$ 2.75 • carnitas \$ 2.75  
carne asada \$3.75  
sweet potato and black bean \$ 2.75  
chipotle-garlic shrimp \$3.75

## Ceviche Cucumber Rounds

thick slices of cucumber, filled with our Ceviche SOL. \$3.50

## Baja Crab Cakes

baja crab cakes with mango & avocado salsa \$4 each

## Sweet Chile ‘Toritos’

stuffed with garlic shrimp and cheese \$4 each

## Quesadilla Rollups

cheese \$2.00 • veggie \$2.25  
chicken \$2.50 • carnitas \$2.50  
carne asada \$3.00

## Shrimp Esquites Fritter

shrimp & green onions with corn in a crispy batter deep fried  
with cotija cheese, with spicy lime dipping sauce \$4.00 each

## Chipotle- Piloncillo Goat Cheese Tostada

warm goat cheese crusted with roasted peanuts & drizzled  
with spicy-sweet syrup, with cilantro sprigs \$2.25

## Tiny Tostada Cups

guacamole SOL \$2.50 • chorizo & sweet potato \$2.75  
shrimp cocktail \$3.50

## Mini Taquitos

chicken & avocado sauce, chipotle sauce & crema \$2.00



# SOL Stations

**our unique and fresh approach to the perfect reception customized precisely for you!**

(minimum two stations or add on to Tour de SOL Menu)

*~Ask about our FIRE & ICE Seafood Stations~*

## **Rainbow Guacamole Station**

set up a fun and colorful station for your special event, by providing a variety of delicious toppings to add to our naked guacamole. Each guest will have the opportunity to create their own signature guacamole with the choices we have provided. Specific toppings including nuts, crumbled goat cheese, diced strawberries and mangos, chilies and many more options which make this station a SOL favorite among our guests

\$7.50/person for 2 hours (20 person minimum)

## **Street Taco Station**

(downstairs private room not available)

2 -3 tacos made to order for your guests, served fresh directly from our chef to you. Your choice of chicken, carne asada, carnitas, sweet potato and black bean, corn mushroom/raja, grilled fish, vampiro & gobernador. - \$20.00/person for 2 tacos or \$25.00/person for 3 tacos served for 1 hours (30 person minimum)

## **Tres Tequila Tasting**

for tequila connoisseurs or for novice tequila drinkers, our tres tequila tasting is a unique enhancement for any plated dinner. Distinctively paired with each course, a selection of our best tequilas are arranged for tasting at each place setting then guided by tasting notes and background on cultivation and distillation. - \$30/person

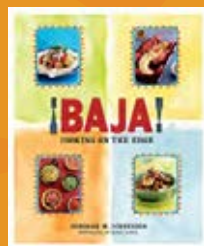
## **Dessert Nachos Station**

for guests with a sweet tooth! Our famous Nachos Dulce set up as a "Build Your Own Nachos" station. Warm tortilla 'chips' dusted with cinnamon sugar. Served with Dulce de Leche & Chocolate Sauce, whipped cream, crushed Ibarra chocolate and toasted almonds. - \$7.00/person

## **Chef Cooking Demonstrations with Signed Cookbook**

entertain your guests with an interactive and educational dining experience. Our talented chef will perform a cooking demo of three preselected items right in front of your table. Each guest will take home a signed copy of *Baja Cooking on the Edge* by Chef Deborah Schneider.- \$40/person (30 person minimum)

*-food and beverage minimums will apply-*



# Your Main Event!

No matter the event, our buffet and family style menus will please your guests.

We delight in helping you achieve the vision you have for your perfect event.

Looking for something extra special? It would be our pleasure to create the perfect custom menu for your event.

*We offer coursed dinner options that allow for a selection to be made with smaller groups.*

## Mejor de SOL \$48 per person

(Served only family style) No Substitutions

*includes SOL Sides*

### **Guacamole SOL**

our naked guacamole with ripe mango, tequila, creamy goat cheese,  
toasted pepitas & cilantro. served with house tostadas

### **Hot & Raw Ceviche**

raw fish ceviche with fresh lime & orange, habanero chiles & tropical fruit, avocado,  
cucumber & pico, served in a tall glass with sweet potato & red beet chips.

Choose One:

**Baja Style Corn Chowder, Ensalada SOL or TJ Ceasar Salad**

### **Carnitas**

premium pork slow-roasted and shredded, served en cazuela with diced avocado, onion  
& cilantro, tomatillo salsa & chicharron, warm corn tortillas

### **Grilled Kobe Skirt Steak**

wagyu-style skirt steak, with cilantro sauce, tomatillo salsa, grilled cebollitas & avocado

### **Shrimp Chile Relleno**

grilled poblano chiles stuffed with arroz verde, shrimp & cheese, salsa diablo



This menu is a replenishing menu over the course of an approximate 45 minute period and is designed so that everyone is full. There are no to-go's and everyone present at the event is counted in this per person pricing.



*choices and prices subject to change*



# TOUR de SOL

(Served buffet or family style) No Substitutions

## Guacamole SOL

our naked guacamole with ripe mango, tequila, creamy goat cheese, toasted pepitas & cilantro. served with house tostadas

## Ensalada SOL

mixed greens tossed with tequila vinaigrette, mango, avocado, cucumber, mint, cilantro, pepitas & red onion

## Ceviche SOL

raw sashimi-grade local fish tossed to order with fresh lime juice, pico de gallo & serrano chiles, served with sliced avocado

## Coconut Calamari

panko breaded calamari steak dusted with dried orange peel & sesame seeds served with spicy lime- sauce

## Street Tacos

carne asada, lemon- mezcal chicken and premium pork carnitas on corn tortillas

## Borracho Black Beans & Red Rice

## Blondie Bites

'blondie' with white chocolate & pecans, served warm with ice cream and caramel sauce

\$38/person



Choice of adding one (1) item \$42/person

Choice of adding two (2) items \$45/person

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*choices and prices subject to change*

# Add to your Menu

## Baja Seafood Stations

(choices may vary due to seasonal availability)

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### **create your own tower**

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alaskan crab cluster each \$18

gulf of mexico shrimp cooked & chilled each \$5  
4 oz maine lobster tail cooked & chilled each \$21

**~ASK US CREATE A CUSTOM SEAFOOD STATION PERFECT FOR YOUR EVENT~**

shrimp cucharachas \$8.00 per person      firing squad shrimp \$8.00 per person  
mussels or clams \$6.00 per person



## SOL Specialty Tacos

Shrimp Taco Dorado • Beer Battered Shrimp Taco • Taco Bufalada  
Taco 'Canarditas' Duck Taco Fish • Taco Gobernador • Filet & Shrimp Taco 'El Jefe' • Taco Vampiro  
Garlic Ribeye Streak Taco • Poblano, Mushroom & Corn Taco • Sweet Potato & Black Bean Taco

### **Cheese Quesadillas**

sonoran-style flour tortilla stuffed with Mexican cheeses, topped with avocado sauce, chipotle sauce, & pico de gallo

### **Nachos Dulces**

warm tortilla 'chips' dusted with cinnamon sugar, drizzled with dulce de leche & chocolate sauce, topped with whipped cream, sprinkled with crushed Ibarra chocolate & toasted almonds

### **Custom Mini Desserts**

\$6.00 ea



*choices and prices subject to change*

# Brunch at SOL

AVAILABLE SATURDAY & SUNDAY BRUNCH 10:00AM – 3:00PM

(Served family style only) No Substitutions

## Guacamole SOL

our naked guacamole topped with ripe mango, tequila, creamy goat cheese, toasted pepitas & cilantro. served with our house tostadas

## Chorizo y Huevos Quesadilla Rolls

red flour tortilla topped with melted cheese, chorizo & huevos mexicanos, rolled & sliced in 4 pieces topped with sour cream & pico

## Chilaquiles Verde

corn tortillas sautéed in medium-spicy tomatillo salsa with queso fresco, topped with huevos mexicanos, crema, cotija cheese & onions

## Souffle Carlotta

SOL's version of french toast – rich & creamy bread pudding spiked with Patron Citronage & lemon zest, butter-sauteed & drizzled with organic agave syrup, topped with mango, berries, vanilla whipped cream, almonds & powdered sugar

## Papas 'Papi'

enough to feed the whole family - a heap of fried breakfast potatoes & onions smothered in melted cheese, crema, chorizo, bacon, serrano chiles, green onions and pico de gallo

\$30/person

## Add to your Brunch...

45 Minutes of Bottomless Mimosas for an additional \$10.00 per person



### Fresh Fruit Platter

(min 10 persons)

\$2.25 per

### Crisp Bacon

\$3.00 per person

### Assorted Custom Mini Desserts

\$6.00 per piece

### SOL's Famous Specialty Tacos



*This menu is a replenishing menu over the course of an approximate 45 minute period and is designed so that everyone is full. There are no to-go's and everyone present at the event is counted in this per person pricing*

*choices and prices subject to change*





# Coursed Dinner Menu

(other menu choices available , choice of 1 entree) Groups of 20 or less only

## Soup or Salad

### Ensalada SOL

mixed greens and napa cabbage tossed with tequila vinaigrette, mango, avocado, cucumber, cilantro, pepitas & red onion - \$6.00 ea

### Baja Style Corn Chowder

creamy baja-style corn chowder

\$8.00 ea

with Crab - \$12.50 ea

## Entrees

*served with 2 sides*

*other choices available, or create a custom combo*

### Grilled Kobe Skirt Steak

wagyu-style skirt steak, with cilantro sauce, tomatillo salsa, grilled cebollitas & avocado

### Goat Cheese Enchiladas

three corn tortillas filled with goat, menonito & jack cheese, under salsa verde with queso fresco, cotixa & crema, pico

### Wild Fish On Esquites

local wild fish with almond lemon crust, on grilled sweet corn esquites with tomato, basil, fresh lime, epazote-avocado butter, scallions & cotixa cheese with a sprinkle of dried ground chile.

*– Market Price*



## Dessert

(minimum 15 pieces)

### Dessert Duo

banana-dark chocolate bread pudding  
& dulce de leche flan  
\$10.00 per person

### Mini Desserts

take our dark chocolate banana bread pudding, la Guerra 'blondie', nachos dulce or flan and shrink it down mini size!  
\$6.00 ea ~Add a platter of these at \$9.00 per person  
3 pieces per person - minimum 24 pieces of each type

*choices and prices subject to change*



# Dinner Choices

## Soup & Salad

per person pricing

### Baja Corn Chowder

taster \$5.00 – large bowl with Baja Crab \$12.50

### Chicken Tortilla Soup

\$6.75

### Ensalada SOL

mixed greens & napa cabbage tossed with tequila vinaigrette,  
mango, avocado, cucumber, mint, cilantro, pepitas  
& red onion \$6.00

### Kale, Spinach & Quinoa Salad

tuscan kale baby spinach with light citrus dressing, tossed with  
quinoa, mango, pepitas, cranberry, cotixa cheese & crisp  
vegetable 'croutons' \$8.50

### T.J. Caesar & Avocado Salad

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

\$8.50

*add shrimp \$4.00 (2 shrimp)*

### Mexx Chop Salad

avocado-caesar dressing, cotixa cheese, pico, nopales,  
black beans & avocado \$8.00

### Shrimp Salad Esquites

spicy shrimp and grilled corn on arugula with lemon  
& cotixa cheese \$14.00

# Tequila Pairing & Events

*sample menu*

*SOL Offers over 60 of Mexico's finest premium and super-premium tequilas.*

*We can create a custom-paired tequila tasting dinner, or a more informal event from our many options.*

### Amuse

with Fortaleza Blanco Margarita, duros with picante salt and  
lime jalapeno-cilantro sopitas with chicken, mango  
cotixa Cheese

### 1st course

with Fortaleza Blanco, spicy batter-fried shrimp, corn  
esquites, tequila-pickled jalapeno, ground ancho chile &  
avocado over a bed of greens

### 2nd course

with Fortaleza Reposado, grilled sea bass tacos with chipotle  
dust & green apple-jicama slaw

### 3rd course

with Fortaleza Reposado, grilled sterling skirt steak with  
sauteed greens, oaxacan black mole and tostones

### 4th course

with Fortaleza Anejo, coffee granita with agave,  
anejo drizzled, chocolate & whipped cream

### call for pricing

20 person minimum  
food & beverage minimums apply

*choices and prices subject to change*



# Custom Bar Options

*- All drinks are billed on consumption -*

## Beer & Wine

our servers and bartenders limit the offering to our selection of beer and wine only  
(see beer and wine list)

## Beer, Wine & House Margarita

our servers and bartenders limit the offering to our selection of beer, wine and house margaritas both on the rocks and frozen  
(see beer and wine list)

## Beer, Wine & Specialty Cocktails

our servers and bartenders offer a limited selection of beer, wine and specialty cocktails, including our house rocks and frozen margaritas. (see beer, wine and specialty cocktail list)

## Bottled Wine And Tequila Selections

the host pre- selects bottled wine and/or tequila to be poured during the event (see wine and tequila list)  
wine corkage fee of \$15/bottle

*Food and Beverage Minimums are applicable \*Food and Beverage Minimum criteria are met excluding tax and gratuity*

*\*All Food and Beverage items will be subject to a 20% Gratuity and 8.00% State Tax*

# ... Add a Private Bar

*bartender fee include the bar set up and designated bartender for your group*

## Private Bar/bartender

our servers and bartenders kindly limit the offering to our selection of beer and wine only.  
(see beer and wine list)for events in our private spaces, a private bar/bartender is available to mix cocktails for only your guests. this very private and sophisticated option adds a special VIP feel to any intimate occasion- \$250.00  
*(includes set up of the bar and your own private bartender – all drinks billed on consumption).*

## Private Specialty Margarita Bar with Bartender

for the margarita aficionado or casual sipper, our margarita bar allows each guest to concoct their own specialty margarita using their choice of featured tequilas, fresh muddled fruits and specify “shaken or stirred”- \$350.00  
*(includes set up of the bar and your own private bartender – all drinks billed on consumption).*

## Rainbow Mimosa Bar

a specialty brunch bar perfect for showers and Sunday fun day. This bar includes a wide variety of purees and juices of all different flavors and colors available for your guests to choose and add to their mimosas. This is the perfect addition for our popular mimosa brunch. - \$5.00/person. *Each mimosa served at this bar is billed on consumption at \$3.00 each*

## Champagne Toast

to recognize or acknowledge an achievement, a mile-stone or any other cause for celebration, a champagne toast is set for each guest with 3oz. pour of sparkling wine - \$5.00 person

*\*Food and Beverage Minimums are applicable \*Food and Beverage Minimum criteria are met excluding tax and gratuity*

*\*All Food and Beverage items will be subject to a 20% Gratuity and 8.00% State Tax*

*choices and prices subject to change*





# ¡The SOL Fish Bowl!

We start with lemonade and blend in frozen strawberries, blackberries & watermelon. Then table-side, we build it into the most spectacular drink ever! Includes a full bottle of 100% Blue Agave Tequila Cointreau, and a bottle of fizzy champagne to give your bowl some sparkle!

Minimum 12 guests per bowl We must insist that our own trained staff serve this cocktail table-side throughout the course of your event.

It's your Party – YOU CHOOSE!

## **The Fiesta Bowl**

bottle of agavales blanco tequila and topped with a bottle of wycliff champagne - \$200.00 per bowl

## **The Gran Azul Bowl**

bottle of clase azul blanco tequila and topped with a bottle of yellow label Veuve Cliquot champagne  
\$350.00 per bowl

## **The Don Bowl**

your choice of tequila: Don Julio Blanco, patron silver, Herradura Blanco, or Casa Noble, topped with a bottle of Roederer Champagne - \$275.00 per bowl

*\*Food and Beverage Minimums are applicable \*Food and Beverage Minimum criteria are met excluding tax and gratuity*

*\*All Food and Beverage items will be subject to a 20% Gratuity and 8.00% State Tax*



*choices and prices subject to change*

