



A BRIEF HISTORY OF STINGAREE

The STINGAREE DISTRICT emerged back in the late 1800's and early 1900's in San Diego, which is currently known as "The Gaslamp District". San Diego's most risky business with colorful characters created many stories which evolved as a result of the STINGAREE DISTRICT. Brothels, Gambling and Bootlegging were some of the many activities taking place in the STINGAREE District.

As you read our menus, much time has been taken to preserve the historic value of the STINGAREE DISTRICT using menu items, famous people, popular wording and landmarks from this time-frame. If you have any questions about any of the characters, the history or the menu items, please ask. We're happy to help you learn how San Diego GOT STUNG!

The Style of STINGAREE events is captured best with reception style service using customized food stations and tray passed food items. Some food stations may require an attendant. All attendants are an additional \$150.00 each.

Tray Passed Service is \$150.00 (2 hour maximum service time) per server. The Stingaree Logistics Manager will gladly recommend the appropriate allotment of servers to maximize the STINGAREE sophistication.

FOOD AND BEVERAGE REQUIREMENTS

Our Event Manager will assist you in creating the perfect STINGAREE event using our existing menu items, or help to customize something special. Food and beverage minimums will vary based on room, timing, day of week and event date.

All food and beverage will be provided by STINGAREE. Maximum food service time is 2 hours.

EVENT TIME EXTENSIONS

Event times will be clearly outlined in your contract. Should the engager request an extension in the event time, and if available, a labor charge will be assessed. The labor charge will be determined by the Sales Manager or the

Event Manager and will vary based on event date, specific room, event time and day.

GUARANTEES OF ATTENDANCE

The final number of guests shall be confirmed no later than three business days prior to the event date at 12 noon.

This is the sole responsibility of the engager. Once the guarantee is confirmed, it can be increased, and can not be decreased. All charges will be based on the guarantee and the signed banquet event order or the actual number of guests served- whichever is greater.



MISTLETOE TRAY PASSED HORS D'OEUVRES

Tray Pass Attendants are \$150 per attendant

Artisan Foie Gras Torchon on Housemade Brioche Sandwich

Mollica Crusted Jumbo Shrimp with Romesco Sauce

Sicilian Rock Shrimp & Dungeness Crab Cakes

Mushroom Caps with Crab, Sherry Marscapone & Mollica

Apricot & Brie en Croute

Smoked Bacon Wrapped Scallops

Brie, Apple and Caramelized Onion Quesadilla

Niman Ranch Sirloin Carpaccio Crostini with Truffle Ginger Vinaigrette

Rosemary Flat Bread with Fig Balsamic Marmalata, Gorgonzola & Prosciutto

Traditional Tray Passed Sopas such as Piacentina Squash and Apple Bisque or Royal Shellfish Bisque

\$5 per piece

LET IT SNOW PACKAGE

1 Salad, 1 Side Dish, 1 Vegetable, 1 Entrée, and 2 Desserts

\$45 per person

WINTER WONDERLAND PACKAGE

1 Salad, 2 Side Dishes, 1 Vegetable, 2 Entrées, and 2 Desserts

\$65 per person

JACK FROST CRISPY SALADS

All Salad stations include a custom bread selection and are served at the entrée station

Mixed Winter Greens, Focaccia Croutons, Spiced Walnuts & Raspberry Vinaigrette

Dried Cranberry, Candied Walnuts, Fresh Spinach & Champagne-Orange Vinaigrette

Apple & Gorgonzola, Winter Greens & Sherry Herb Vinaigrette

Pomegranate, Orange, Feta, Organic Winter Greens & Citrus Raspberry Vinaigrette

\$7 per person

SILVER BELL SIDE DISHES

Items are served at the entrée station

Smoked Gouda Au Gratin Potatoes

Truffle, Pesto, or Garlic Mashed Potatoes

Gorgonzola Polenta

Saffron Lemon Couscous

Z-Cornbread Stuffing

\$7 per person



YULE TIDE WINTER VEGETABLE DISPLAY

Items are served at the entrée station

Butternut Squash & Yam Gratin

Broccoli ORTs & Pine Nuts

Brussel Sprouts with Vande Rose Bacon

Burgundy Honey Glazed Carrots

Sautéed Winter Vegetables

\$7 per person

TINSEL TOWN STATIONS

All Stations require a culinary attendant at \$150 per station

Prime Rib of Brant Beef with Smoked Tomato Horseradish & Red Onion Marmalade / **\$475 per 30 people served**

Honey Cured Vande Rose Ham with Maple Mustard Glaze / **\$400 per 40 people served**

Brant Beef Strip Loin with Port Fig Chutney & Whole Grain Mustard / **\$450 per 30 people served**

Guinness Marinated Turkey Breast with Cranberry Ginger Chutney & Guinness Jus / **\$400 per 40 people served**

Prime Rib of Tatunka with Smoked Tomato Horseradish & Crimini Mushroom Ragout / **\$450 per 30 people served**

Molasses Cured Vande Rose Pork Loin with Apple Cider Glaze / **\$400 per 40 people served**

Pan Seared Wild King Salmon served with Caper Berry Picatta / **\$20 per person**

Seared Corvina Sea Bass served with Lemon Oregano Butter Sauce / **\$20 per person**

Honey Almond Chicken Breast served with Madeira Chili Cream Sauce / **\$15 per person**

SUGAR & SPICE . . . AND EVERYTHING DESSERTS

Choices can be tray passed, plated or on assorted platters. \$150 fee per tray pass attendant

Caramel Pumpkin Cheesecake with Fresh Cream

Chocolate Decadence with Berry Coulis

Tiramisu with Raspberry Coulis

Cranberry Walnut Crostata with Chantilly Cream

Chocolate Hazelnut Torte

Mascarpone Cheesecake with Berry Compote

Black Forrest Torte

Mini Pumpkin Pie

\$8 per person

HOLIDAY ENHANCEMENTS

Stingaree Specialty Coffee Bar, Cigar Rolling Station, Port & Cognac Station,

California Wine Station, Champagne Toast, Gobo Lights with Themed Colors and/or Logos

Plasma Screens for Branding, Specialty Martinis such as Frost Bite-tinis and Candy Cane Cosmos Tray Passed Upon Arrival

Ask your Event Sales Manager for additional ideas and information
21% Taxable Service Charge and 7.75% Sales tax will be added to all Food and Beverage



FESTIVE BAR OPTIONS

SUPER PREMIUM

Grey Goose, Tanqueray, 10 Cane Rum, Gran Centenario,
Johnny Walker Black, Crown Royal

\$12 per drink

PREMIUM

Effen, Bombay, Captain Morgan, Don Julio Blanco,
Dewars, Jack Daniels, Southern Comfort

\$10 per drink

CALL

Absolut, Beefeaters, Bacardi,
Jose Cuervo Gold, Cutty Sark, Seagrams 7

\$9 per drink

HOSTED BAR ON CONSUMPTION

Domestic beer : \$5 per bottle

Imported beer: \$6 per bottle

House wine : \$8 - \$14 per glass

GET WET PACKAGE PER GUEST

Beer / Wine : \$14 first hour, \$12 each additional hour

Call bar : \$18 first hour, \$16 each additional hour

Premium bar : \$20 first hour, \$18 each additional hour

Super Premium bar : \$22 first hour, \$20 each additional hour
