



**Paradise Point**  
Resort & Spa

1404 Vacation Road  
San Diego, CA 92109

**Book an Event:**  
Phone: 619.741.7916  
Fax: 619.741.6577

**NewEvent@EMEEvents.com**  
**www.EMEEvents.com**

- ◆ Open 7 days
- ◆ Dinner
  - ◆ Sun-Thurs 5:00pm-9:00pm
  - ◆ Fri-Sat 5:00pm-10:00pm
- ◆ Private Dining Options for Parties up to 14 guests
- ◆ Semi-Private Dining for up to 40 guests
- ◆ Restaurant Buyouts Available
- ◆ Ample Self-Parking available
- ◆ Dress Code: Business Casual



Whether the occasion calls for a special, romantic dinner for two overlooking the glittering, moonlit San Diego Mission Bay, an island-inspired casual fare for the whole family served all day long, or poolside nibbles with a tropical flair, Paradise Point Resort & Spa offers a fine dining trifecta for locals and guests alike. BALEENSandiego is Paradise Point's critically acclaimed fine-dining seafood restaurant. It is one of five great restaurants that share the same name under the Noble House brand. BALEENSandiego is uniquely positioned overlooking San Diego's Mission Bay and offers indoor and outdoor seating and a private dining area for groups and large parties with an outdoor terrace.

Although BALEENSandiego takes its cuisine, presentation and service very seriously, a whimsical monkey motif lends a lighthearted air to BALEENSandiego's candle-lit ambience. A wide-open and bustling exhibition kitchen and centrally located copper hooded fireplace add to the scenery. In addition, Baleen makes a perfect setting for groups and get-togethers. Baleen offering a private dining room for intimate get togethers and special occasions within a lush tropical island resort setting and just minutes from downtown San Diego.

## Group Accommodations



### Private Dining Room

The Private Dining Room is a completely private room with a built-in fireplace. This room has its own private patio and can seat a maximum of 14 guests and 12 guests with an Audio Visual presentation.

Room Dimensions: 19' x 21'

*\$1,500 Food and Beverage Minimum, plus Tax and 21% Service Charge (Available Only for Dinner)*

*\$500 Room Charge is Waived if Food and Beverage is Met.*

### Garden Room

The Garden Room is a semi-private room that has views of Mission Bay. This room can seat up to 40 guests comfortably and is adjacent to the Outdoor Patio, which has a fire pit and lounge seating.

Room Dimensions: 25' x 40'

*\$3,000 Food and Beverage Minimum, plus Tax and 21% Service Charge (Available Only for Dinner)*

*\$1,500 Room Charge is Waived if Food and Beverage is Met.*



**BALEEN**sandiego



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# Group Menus

## DISPLAYED APPETIZERS

Fresh Vegetables Display \$3.50 per person

Fresh Fruit Display \$3.50 per person

Imported Cheese and Cracker Display \$5.50 per person

**Baked Brie \$5.00 per person**  
*with Seasonal Berries and Honey Comb*

## ICED SEAFOOD ON CHILLED CART

Fresh Oysters on the Half Shell \$36.00 per dozen

Snow Crab Claws \$48.00 per dozen

Sashimi Tuna/Salmon \$60.00 per dozen

Chilled Huge Shrimp \$60.00 per dozen

## TRAY PASSED HORS D'OEUVRES

**Tomato & Basil Arancini \$18.00 per dozen**  
*with Shaved Parmesan (Sicilian Risotto Balls)*

**Grilled Herb Polenta \$28.00 per dozen**  
*with Kalamata Olive, Confit Tomato & Feta*

**Tuna Tartar \$30.00 per dozen**  
*with Ginger Banana Emulsion on Plantain Chip*

**Chicken Skewers \$30.00 per dozen**  
*with Black Bean Sauce*

**Roasted New Potato \$42.00 per dozen**  
*with Crème Fraîche and Caviar*

**Wood Roasted Salmon \$48.00 per dozen**  
*with Red Beets and Horseradish Cream*

**Tempura Crab Roll \$48.00 per dozen**  
*with Avocado Wasabi*

**Wood Roasted Shrimp \$63.00 per dozen**  
*with Tomatoes and Garlic*

**Tempura Battered Lobster \$72.00 per dozen**  
*with Avocado-Tarragon Mayo*

MENU ITEMS & PRICES SUBJECT TO CHANGE

## MENU SELECTION ONE

### SALAD

**Baby Green and Red Romaine Salad**  
*with Garlicky Focaccia Croutons*  
*Caesar Dressing & Parmesan Reggiano*

### ENTRÉE

*Choice of*

**Pan Roasted Scottish Salmon**  
*Black Beluga Lentil, Bacon & Mache Ragout,*  
*Cauliflower Puree & Beurre Rouge*

**Certified Angus Filet Mignon**  
*French Green Beans & Toasted Hazelnut, Crispy Potato &*  
*Onion, Red Wine Sauce & Foie Gras Butter*

**Slow Roasted Half Chicken**  
*Seasonal Baby Vegetables, Potato Puree, & Truffle Sauce*

### DESSERT

*Choice of*

**Seasonal Crème Brûlée**

**Brioche Bread Pudding**

*Salmon \$51.00++ / Filet \$58.00++ / Chicken \$50.00++*  
*Vegetarian Entrée Available Upon Request \$48.00++*  
*(++ 28.75% Tax and Gratuity)*

*Salad and Entrée Counts are Due 7 Days Prior to the Event*  
*These Prices Do Not Include any Items or Beverages*  
*Not Listed on This Menu, Tax (7.75%) or Service Charge (21%)*  
*Open Bar for the Evening Charged on Consumption*  
*Wine Selection Subject to Availability*  
*Final Payment Due the Night of the Function*

MENU ITEMS & PRICES SUBJECT TO CHANGE



# Group Menus

## MENU SELECTION TWO

### APPETIZERS

*Counts Equal to Number of Guests in Attendance*

#### California Cheese Board

Sesame Soy Glazed King Salmon Skewers *with Aioli*

#### Grilled Vegetable Crudite

*with Sun Dried Tomato Spread & Baguette*

### SALAD

*Choice of*

#### Baby Green and Red Romaine Salad

*with Garlicky Focaccia Croutons*

*Caesar Dressing & Parmesan Reggiano*

#### Poached Pear & Arugula Salad

*Asian Pear, Candied Walnuts, & Roquefort Cheese*

### ENTRÉE

*Choice of*

#### Pan Roasted Scottish Salmon

*Black Beluga Lentil, Bacon & Mache Ragout,  
Cauliflower Puree & Beurre Rouge*

#### Certified Angus Filet Mignon

*French Green Beans & Toasted Hazelnut, Crispy Potato &  
Onion, Red Wine Sauce & Foie Gras Butter*

#### Slow Roasted Half Chicken

*Seasonal Baby Vegetables, Potato Puree, & Truffle Sauce*

### DESSERT

*Choice of*

#### Seasonal Crème Brûlée

#### Brioche Bread Pudding

*Salmon \$64.00++ / Filet \$72.00++ / Chicken \$62.00++  
Vegetarian Entrée Available Upon Request \$52.00++  
(++ 28.75% Tax and Gratuity)*

*Salad and Entrée Counts are Due 7 Days Prior to the Event*

*These Prices Do Not Include any Items or Beverages*

*Not Listed on This Menu, Tax (7.75%) or Service Charge (21%)*

*Open Bar for the Evening Charged on Consumption*

*Wine Selection Subject to Availability*

*Final Payment Due the Night of the Function*

*MENU ITEMS & PRICES SUBJECT TO CHANGE*

## MENU SELECTION THREE

### APPETIZERS

*Counts Equal to Number of Guests in Attendance*

#### California Cheese Board

Pan Seared Fresh Dungeness Crab Cake

Wood Roasted Shrimp, Sweet Basil,  
Tomato and Garlic Confit

### SALAD

*Choice of*

#### Baby Green and Red Romaine Salad

*with Garlicky Focaccia Croutons*

*Caesar Dressing & Parmesan Reggiano*

#### Poached Pear & Arugula Salad

*Asian Pear, Candied Walnuts, & Roquefort Cheese*

### ENTRÉE

*Choice of*

#### Pan Roasted Scottish Salmon

*Black Beluga Lentil, Bacon & Mache Ragout,  
Cauliflower Puree & Beurre Rouge*

#### Certified Angus Filet Mignon

*French Green Beans & Toasted Hazelnut, Crispy Potato &  
Onion, Red Wine Sauce & Foie Gras Butter*

#### Slow Roasted Half Chicken

*Seasonal Baby Vegetables, Potato Puree, & Truffle Sauce*

### DESSERT

*Choice of*

#### Seasonal Crème Brûlée

#### Brioche Bread Pudding

*Salmon \$66.00++ / Filet \$74.00++ / Chicken \$64.00++  
Vegetarian Entrée Available Upon Request \$60.00++  
(++ 28.75% Tax and Gratuity)*

*Salad and Entrée Counts are Due 7 Days Prior to the Event*

*These Prices Do Not Include any Items or Beverages*

*Not Listed on This Menu, Tax (7.75%) or Service Charge (21%)*

*Open Bar for the Evening Charged on Consumption*

*Wine Selection Subject to Availability*

*Final Payment Due the Night of the Function*

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## Event Information

### Booking Information

Applicable and taxable service charge (21%) and sales tax (7.75%) will be added to all food and beverage items. A guarantee of attendance is required four (4) full business days prior to all functions. The resort reserves the right to re-negotiate pricing and/or change any function room assignments based on the final guaranteed attendance figure. The resort prohibits any alcohol or food product to be brought onto resort property by patrons or their guests. In accordance with California laws, no alcoholic beverages or food products may be removed from the premises during or after an event.

### Deposit Information

At the time of reserving the Private Dining Room or Garden Room, a non-refundable deposit of \$500.00 is required.

A Restaurant Buyout requires an initial non-refundable deposit due upon signing this contract equal to 30% of the total estimated expense. A second non-refundable deposit equal to 20% of the total estimated expense 90 days prior to event date. And a Third non-refundable deposit of the remaining balance of the total estimated expense is due on 14 days prior to event date.

### Cancellation

All deposits are non-refundable and will be credited to the cancellation fee. In the event of cancellation, the following schedule represents cancellation fees based on the estimated revenues:

<u># OF DAYS PRIOR TO FUNCTION</u>	<u>% OF TOTAL BILL</u>
140 days or more	50% of total estimated balance
45-140 days	75% of total estimated balance
45 days or less	100% of total estimated balance

### Menu Policies:

BALEENsandeigo recommends that you make your final menu selections a minimum of four (4) weeks prior to your event. Baleen food and beverage prices will be confirmed 90 days prior to your event and are subject to applicable service charge and sales tax. All prices are subject to change.

### EME Rewards

**EME Appreciation Program** not offered.

Earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

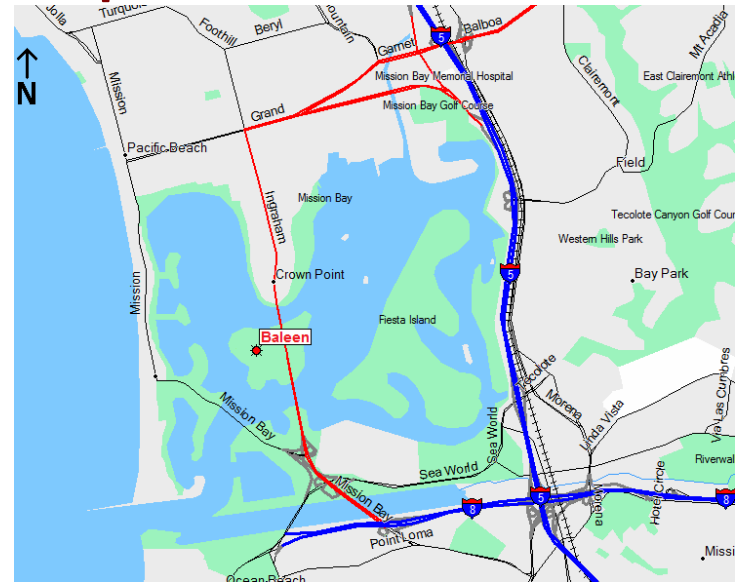
See the Rewards page on the EME website for more details.

\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

### Parking

Ample Self-Parking is available on the Paradise Point Resort Premises.

## Map & Directions



### From Interstate 5 South

- ◆ Take Interstate 5 South.
- ◆ Exit Sea World Drive and turn right.
- ◆ Follow Sea World Drive to Ingraham Street exit on right. Continue on Ingraham Street to the second traffic light (West Vacation Road).
- ◆ Turn left into Paradise Point Resort main entrance.

### From Interstate 5 North

- ◆ Take Interstate 5 North.
- ◆ Exit Sea World Drive and turn left over freeway.
- ◆ Follow Sea World Drive to Ingraham Street exit on right. Continue on Ingraham Street to the second traffic light (West Vacation Road).
- ◆ Turn left into Paradise Point Resort main entrance.

### From Interstate 15 South

- ◆ Take Interstate 15 South to Highway 163 South to Interstate 8 West.
- ◆ Exit Sports Arena/West Mission Bay Drive and turn right at the traffic light (Ingraham Street).
- ◆ Continue on Ingraham Street to the second traffic light (West Vacation Road).
- ◆ Turn left into Paradise Point Resort main entrance.

### From Interstate 8 West

- ◆ Take Interstate 8 West.
- ◆ Exit Sports Arena/West Mission Bay Drive and turn right at the traffic light (Ingraham Street).
- ◆ Continue on Ingraham Street to the second traffic light (West Vacation Road).
- ◆ Turn left into Paradise Point Resort main entrance.



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## Regular Dinner Menu\*

### BEGINNINGS

**Puree of Celery Root Soup \$9.00**

*Citrus Crème Fraîche, Garlic Chips & Lemon-Thyme*

**Baleen Lobster Bisque \$15.00**

*Maine Lobster, Crème Fraîche & Parsley*

**Artisan Cheese Plate \$15.00**

*Assortment of Artisan Cheeses & Accompaniments*

**Half Dozen Carlsbad Oysters on the Half Shell \$16.00**

*Champagne Granite & Tobiko*

**Steamed Carlsbad Mussels and Manila Clams \$16.00**

*Spanish Chorizo & Salsa Verde (with Pasta \$22.00)*

**Pan Seared Fresh Dungeness Crab Cake \$19.00**

*Cucumber-Mango Relish & Harissa Aioli*

**Wood Roasted Huge Shrimp \$19.00**

*Tomato & Garlic Confit, Sweet Basil (with Pasta \$25.00)*

**Seared Diver Scallops \$19.00**

*with Warm Potato & Lobster Salad*

*Chanterelle Mushroom, Tarragon Aioli & Caviar Beurre Blanc*



### SALAD

**Baby Green & Red Romaine Salad \$9.00**

*with Garlicky Focaccia Croutons*

*Caesar Dressing & Parmesan Reggiano*

**Poached Pear & Arugula Salad \$9.00**

*Asian Pear, Candied Walnuts & Roquefort Cheese*

**Slow Roasted Beet Salad \$9.00**

*Horseradish Crème Fraîche, Mache, Pistachio & Blood Orange*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### ENTRÉES

**Stuffed Whole Roasted Kabocha Squash \$22.00**

*Rabe & Citrus Black Bean Sauce*

**Slow Roasted Half Chicken \$26.00**

*Seasonal Baby Vegetables, Potato Puree & Truffle Sauce*

**Pan Roasted Scottish Salmon \$28.00**

*Lentil, Bacon & Mache Ragout,*

*Cauliflower Puree & Beurre Rouge*

**California-Style Cioppino \$29.00**

*Local Fish & Shellfish,*

*Red Pepper-Harissa Broth & Garlic Crostini*

**Apricot-Lavender Glazed Pork Chop \$29.00**

*Mascarpone Risotto, Wilted Pea Vines & Sugar Snap Peas*

**Seared Ahi Tuna \$33.00**

*Braised Baby Artichoke Ragout,*

*Fingerling Potato & Kalamata Olive Tapenade*

**Herb de Provence Marinated**

**Australian Lamb Rib Eye \$34.00**

*Herbed Orzo Pasta, Ratatouille, Goat Cheese,*

*Eggplant Puree & Black Olive Jus*

**Herb Crusted Chilean Sea Bass \$36.00**

*Fennel & Leek Ragout, Carrot Nage*

**Certified Angus Filet Mignon \$38.00**

*French Green Beans & Toasted Hazelnut,*

*Crispy Potato & Onion, Red Wine Sauce & Foie Gras Butter*

**Filet Mignon & Australian Lobster Tail \$78.00**

*Crispy Potato, French Green Beans,*

*Red Wine Sauce & Vanilla Butter*

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## Regular Dinner Menu\*

### SIMPLY WOOD ROASTED

*Choice of One (1) Side*

**Australian Lobster Tail \$46.00**

**Northern Halibut \$29.00**

**Scottish Salmon \$28.00**

**Diver Scallops \$32.00**

**Chilean Sea Bass \$36.00**

**Swordfish \$32.00**

**Prime New York Strip \$42.00**

**Prime Beef Rib Eye \$44.00**



### SIDES

*\$6.00 Each*

**White Corn & Chanterelle Gratin**

**Wood Roasted Mushrooms**

**Braised Broccoli Rabe *with Garlic***

**Coconut Sticky Rice**

**Chive Mashed Potato**

**Truffled Parmesan Fries**

**Steamed Asparagus**

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### A CHEF'S TOUR OF FISH AND SHELLFISH

\$65.00 Per Person

*With Wine Pairings Add \$30.00*

#### **Pan Roasted Diver Scallop**

*with Caviar & Lobster*

Nora Albariño Miño Spain, 2005



#### **Steamed Carlsbad Mussels & Clams**

*with Spanish Chorizo*

Curtis Heritage Rosé Santa Barbara, 2006



#### **Herb Crusted Chilean Sea Bass**

*with Fennel & Leek Ragout*

Sonoma Cutrer Chardonnay Russian River Ranch, 2004



#### **Port Poached Pear Clafoutis**

*with Tabitian Vanilla Bean Gelato*

Dow's Late Bottle Vintage Ruby Port

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