



1555 Camino Del Mar, Suite 321
Del Mar, CA 92014

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 days
- ◆ Lunch
 - ◆ Mon-Fri 11:30am-2:30pm
 - ◆ Sat-Sun 11:00am-4:00pm
- ◆ Dinner
 - ◆ Mon-Fri 5:00pm-10:00pm
 - ◆ Sat-Sun 4:00pm-10:00pm
- ◆ Private Dining Options for Parties from 10 to 120 guests
- ◆ Restaurant Buyouts Available
- ◆ Validated Garage Parking or Valet Parking Available
- ◆ Dress Code: Business Casual



- ◆ 2005 Best Seafood Fine Dining Gold Medallion Award
California Restaurant Association, San Diego Chapter
- ◆ 2005 Restaurateur of the Year – Kipp Downing
California Restaurant Association, San Diego Chapter
- ◆ Award of Excellence, *Wine Spectator*

Awarded the California Restaurant Associations prestigious Gold Medallion for "Best Seafood Dining in San Diego," and Wine Spectator's Award of Excellence, Pacifica Del Mar is one of San Diego's most popular coastal ocean view restaurants. Casual dining on the deck features breathtaking sunsets and creative coastal cuisine with mouth watering selections of fresh seafood, steak, and pasta. Inside, the art adorned feng shui setting also offers relaxed ocean view dining. Private events may be booked on the Patio, in the Gallery, the Wine Room, the Private Reserve, or downstairs at Pacifica Breeze in the evening under the stars. Pacifica Del Mar has become the dining experience of choice, celebrated year round for its warmth, hospitality, service, and unforgettable ocean view dining.

Group Accommodations



The Wine Room

The Private Wine Room has one large oval table, which seats up to 12 guests comfortably. The Walls are lined with Pacific Del Mar's Extensive Wine Collection.

Without AV:

Oval Table: 10 Guests spaciouly
12 Guests maximum

WITH AV:

Oval Table: 9 Guests spaciouly
10 Guests maximum

DINNER - Sunday-Thursday:
\$500 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$125 Deposit Required

DINNER - Friday & Saturday:
Early (5:00pm) or Late Seating (9:00pm):
\$500 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$125 Deposit Required

DINNER - Friday & Saturday
(Any other time):
\$1,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$125 Deposit Required

LUNCH – Monday-Sunday:
\$200 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$50 Deposit Required

- ◆ Food & Beverage Minimums are Subject to Change during Special Events and Holidays.

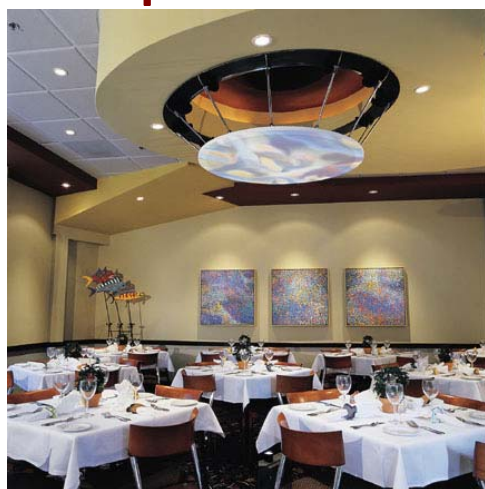


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The Private Reserve

The Private Reserve is decorated in sage greens with colorful artwork and a unique soft sculpture ceiling light fixture. There is a built-in screen in the room, as well as phone lines for conferencing.

Without AV:

Large Square: 25 Guests maximum

Banquet or
Conference: 54 Guests maximum

Cocktail: 75 Guests maximum

WITH AV:

U-Shape: 25 Guests maximum

Classroom: 50 Guests maximum

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DINNER

January – April
Sunday-Tuesday

\$1,100 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$300 Deposit Required

Wednesday & Thursday

\$1,300 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$350 Deposit Required

Friday & Saturday

\$1,700 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$425 Deposit Required

DINNER

May – August
Sunday-Tuesday

\$1,200 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$300 Deposit Required

Wednesday & Thursday

\$1,500 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$375 Deposit Required

Friday & Saturday

\$1,700 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$425 Deposit Required

DINNER

September – November
Sunday-Tuesday

\$1,100 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$300 Deposit Required

Wednesday & Thursday

\$1,300 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$350 Deposit Required

Friday & Saturday

\$1,700 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$425 Deposit Required

DINNER

December
Sunday-Tuesday

\$1,300 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$350 Deposit Required

Wednesday & Thursday

\$1,700 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$425 Deposit Required

Friday & Saturday

\$2,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$500 Deposit Required

BREAKFAST & LUNCH

January – December - Monday-Sunday:

\$500 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$125 Deposit Required



The Gallery

The Gallery is the interior portion of Pacifica Del Mar. It is an open air room separated from the bar by a large salt water aquarium, overlooks the patio and has ocean and sunset views.

Without AV:

Rounds
& Rectangles: 50 Guests spaciouly
60 Guests maximum

DINNER - Sunday-Thursday:

\$3,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$750 Deposit Required

DINNER - Friday & Saturday:

\$4,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$1,000 Deposit Required

LUNCH – Monday-Sunday:

\$1,200 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$300 Deposit Required

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The Patio

Pacific Del Mar's Main Dining Patio is partially covered (fully covered in Winter) and has spectacular ocean and sunset views.

Without AV:

Rounds & Rectangles (Banquet Style): 120 Guests maximum

DINNER - Sunday-Tuesday:
\$12,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$3,000 Deposit Required

DINNER - Friday & Saturday:
\$13,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$3,250 Deposit Required

DINNER - Wednesday-Thursday:
\$12,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$3,000 Deposit Required

LUNCH - Monday-Sunday:
\$3,900 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$975 Deposit Required

◆ Food & Beverage Minimums are Subject to Change during Special Events and Holidays.



The Breeze Café

The Breeze Café is a private outdoor venue with full ocean and sunset views. It is partially covered with two firepit tables and heaters throughout.

Without AV:

Rounds: 66 Guests spaciously
70 Guests maximum

Reception: 70 Guests spaciously
85 Guests maximum

- ◆ \$75.00 Flat Fee for 60" Large Rounds, Set with White Linens, Votive Candles, and Fresh Flowers.
- ◆ Saturday and Sunday Breeze Café Parties are Based on a 6:00pm Start Time.
 - ◆ To Begin any Earlier, Please Add an Additional \$200 to the Food & Beverage Minimum Listed Below.
- ◆ All Things Subject to Change. Holidays Special Events and December are Done on a Case by Case

October – April
Sunday-Tuesday

\$1,200 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$300 Deposit Required

May & June
Sunday-Tuesday

\$1,300 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$325 Deposit Required

July & September
Sunday-Tuesday

\$1,500 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$375 Deposit Required

December
Sunday-Tuesday

\$1,300 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$325 Deposit Required

Wednesday & Thursday

\$1,400 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$350 Deposit Required

Wednesday & Thursday

\$1,500 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$375 Deposit Required

Wednesday & Thursday

\$1,700 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$425 Deposit Required

Wednesday & Thursday

\$1,700 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$425 Deposit Required

Friday & Saturday

\$1,700 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$425 Deposit Required

Friday & Saturday

\$1,800 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$450 Deposit Required

Friday & Saturday

\$2,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$500 Deposit Required

Friday & Saturday

\$2,000 Food & Beverage Minimum,
Plus Tax and 20% Gratuity
\$500 Deposit Required

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Group Menus

HORS D'OEUVRES

PASSED, PLATED OR STATION

- ★ **Sautéed Scallops Wrapped** *with Bacon and Honey-Soy Glazed*
- Tuna Tartare** *with Wasabi Crème Fraîche and Sesame Cracker*
- ★ **Seared Ahi** *with Crostini and Wasabi Crème Fraîche*
- Curried Chicken Satays** *with Spicy Peanut Glaze*
- Pacifica's Shrimp Kim Chee**
with Rock Shrimp and Napa Cabbage, Served on a Wonton Chip
- Pizzetta** *with Caramelized Onion and Cambazola Cheese*
- ★ **Phyllo Wrapped Prawns** *with Fennel and Orange Vinaigrette*
- ★ **Mini Crabcakes** *with Chinese Mustard Aioli*
- ★ **Seared Beef Tenderloin** *with Caramelized Onion & Blue Cheese*
- Baked Wild Mushrooms and Parmesan** *with Puffed Pastry*
- ★ **Smoked Salmon on Cucumber**
with Preserved Lemon Crème Fraîche

Goat Cheese Tartlet *filled with Ratatouille and Basil*

Grilled Shiitake Mushroom *with Mushroom-Garlic Duxelle*

★ **Sugar Spiced Blackened Prawns** *with Lemon Emulsion*



STATION AND PLATED APPETIZERS

Fresh Vegetable Roll *with Sticky Rice and Nori*

★ **"California Roll"** *with Maine Crab and Avocado*

Crudités

with an Assortment of Seasonal Vegetables & Chef elected Accompaniments.
\$1.75 per person with a minimum order for 25 people.

Cheese Plate

*with an Assortment of Imported and Domestic Cheese,
Seasonal Fruits and crackers.*
\$2.25 per person with a minimum order for 25 people.



Please note:

1. When substituting non-starred appetizers with starred (★) appetizers, please add \$1.00 to menu price.
2. To add additional appetizers to dinner menus, please add \$1.50 for non-starred items and \$2.50 for starred (★) items per piece.
3. Cocktail menus are based on 2 hours of tray passed service and include 2 pieces per person of each appetizer, plus 10% of each appetizer per person.
4. Dinner menus include 1 piece plus 10% of each listed appetizer per person.

COCKTAIL PARTY SELECTION ONE



PASSED APPETIZERS

Bite Size Crab Cakes *with Chinese Mustard Aioli*

Pacifica's Shrimp Kim Chee
with Rock Shrimp & Napa Cabbage, Served on Won Ton Chips

Curried Chicken Satays *with Spicy Peanut Glaze*

Pizzetta *with Caramelized Onion and Cambazola Cheese*

Tuna Tartare *with Wasabi Crème Fraîche and Sesame Cracker*

Baked Wild Mushrooms and Parmesan
with Puffed Pastry



\$22.00 PER PERSON

PLUS BEVERAGES, TAX & 20% GRATUTTY
MENU ITEMS AND PRICES SUBJECT TO CHANGE

COCKTAIL PARTY SELECTION TWO



PASSED APPETIZERS

Choose Four (4) of the Following

Bite Size Crab Cakes *with Chinese Mustard Aioli*

Pacifica's Shrimp Kim Chee
with Rock Shrimp & Napa Cabbage, Served on Won Ton Chips

Curried Chicken Satays *with Spicy Peanut Glaze*

Pizzetta *with Caramelized Onion and Cambazola Cheese*

Tuna Tartare *with Wasabi Crème Fraîche & a Sesame Cracker*

Goat Cheese Ratatouille Tart



BUFFET

Fresh Olive Bread and Butter

Del Mar Caesar Salad

with Chopped Romaine Hearts and Grated Parmesan

Pasta Station

*Porcini Penne Pasta with Artichoke Hearts and Parmesan Cheese
with Chicken Add \$3.00 Per Guest
with Rock Shrimp Add \$5.00 Per Guest*



DESSERT

Pacifica's Mini Crème Brûlée



\$32.00 PER PERSON

PLUS BEVERAGES, TAX & 20% GRATUTTY
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Group Menus

MENU SELECTION ONE

"Del Mar Tides"



STARTER

Organic Mixed Greens

*Cider-Mustard Vinaigrette, Dried Cranberries,
Caramelized Walnuts and Blue Cheese*



ENTRÉES

Choice Of

Barbequed Sugar-Spiced Salmon

with Chinese Beans, Mustard Sauce and Garlic Mashed Potatoes

Pan Roast Chicken

with Roast Garlic – Noodle Galette and Spicy Roast Tomato Sauce



DESSERT

Pacifica's Mini Crème Brûlée



\$35.00 PER PERSON

PLUS BEVERAGES, TAX & 20% GRATUITY
MENU ITEMS AND PRICES SUBJECT TO CHANGE

MENU SELECTION TWO

"Pacific Sunset"



APPETIZERS

Pizzetta *with Caramelized Onion and Cambazola Cheese*

Curried Chicken Satays *with Spicy Peanut Glaze*

Tuna Tartare *with Wasabi Crème Fraîche & a Sesame Cracker*



STARTER

Served with Fresh Olive-Sourdough Bread and Butter

Organic Mixed Greens

*Cider-Mustard Vinaigrette, Dried Cranberries,
Caramelized Walnuts and Blue Cheese*



ENTRÉES

Choice Of

Barbequed Sugar-Spiced Salmon

with Chinese Beans, Mustard Sauce and Garlic Mashed Potatoes

Pan Roast Chicken

with Roast Garlic – Noodle Galette and Spicy Roast Tomato Sauce



DESSERT

Pacifica's Mini Crème Brûlée



\$39.00 PER PERSON

PLUS BEVERAGES, TAX & 20% GRATUITY
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Group Menus

MENU SELECTION THREE

"La Jolla Shores"

**For parties of 40 or more,
select two (2) entrée choices & two (2) dessert choices*



STARTERS

Choice of

Japanese Clam Chowder

Organic Mixed Greens

*Cider-Mustard Vinaigrette, Dried Cranberries,
Caramelized Walnuts and Blue Cheese*



ENTRÉES

Choice of

Served with Fresh Olive Sourdough Bread and Butter

Sautéed Mahi Mahi

with Spinach, Sweet Onions, Brown Rice & White Wine Butter Sauce

Pan Roast Chicken

with Roast Garlic – Noodle Galette and Spicy Roast Tomato Sauce

Barbequed Sugar-Spiced Salmon

with Chinese Beans, Mustard Sauce and Garlic Mashed Potatoes



DESSERTS

Choice of

Pacifica Del Mar's Crème Brûlée

Three Layer Chocolate Mousse

Sorbet of the Day



\$43.00 PER PERSON

PLUS BEVERAGES, TAX & 20% GRATUITTY
MENU ITEMS AND PRICES SUBJECT TO CHANGE

MENU SELECTION FOUR

"Torrey Pines"

**For parties of 40 or more,
select two (2) entrée choices & two (2) dessert choices*



APPETIZERS

Crab Cakes *with Chinese Mustard Aioli*

Pacifica's Shrimp Kim Chee

with Rock Shrimp & Napa Cabbage, Served on Won Ton Chips

Pizzetta *with Caramelized Onion and Cambazola Cheese*



STARTERS

Choice of

Japanese Clam Chowder

Organic Mixed Greens

*Cider-Mustard Vinaigrette, Dried Cranberries,
Caramelized Walnuts and Blue Cheese*



ENTRÉES

Choice of

Served with Fresh Olive Sourdough Bread and Butter

Sautéed Mahi Mahi

with Spinach, Sweet Onions, Brown Rice & White Wine Butter Sauce

Pan Roast Chicken

with Roast Garlic – Noodle Galette and Spicy Roast Tomato Sauce

Barbequed Sugar-Spiced Salmon

with Chinese Beans, Mustard Sauce and Garlic Mashed Potatoes

Grilled Filet Mignon

with Garlic Mashed Potatoes, Broccolini and Zinfandel Sauce



DESSERTS

Choice of

Pacifica Del Mar's Crème Brûlée

Three Layer Chocolate Mousse

Sorbet of the Day



\$52.00 PER PERSON

PLUS BEVERAGES, TAX & 20% GRATUITTY
MENU ITEMS AND PRICES SUBJECT TO CHANGE



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Group Menus

MENU SELECTION FIVE

"The Ocean View"

**For parties of 40 or more,
select two (2) entrée choices & two (2) dessert choices*



APPETIZERS

Tuna Tartare *with Wasabi Aioli*

Sautéed Scallops *Soy Glazed and Wrapped With Bacon*

Curried Chicken Satays *with Spicy Peanut Glaze*

Seared Beef Tenderloin

with Caramelized Onions and Blue Cheese



STARTERS

Choice of

Japanese Clam Chowder

Organic Mixed Greens

*Cider-Mustard Vinaigrette, Dried Cranberries,
Caramelized Walnuts and Blue Cheese*

Del Mar Caesar

with Chopped Romaine Hearts and Grated Parmesan



CHEF'S TASTE

Crabcake *with Lobster Beurre Blanc and Micro Cress*



ENTRÉES

Choice of

Served with Fresh Olive Sourdough Bread and Butter

Grilled Filet Mignon

with Garlic Mashed Potatoes, Broccolini and Zinfandel Sauce

Seared Ahi

*with Sautéed Wild Mushrooms, Spinach,
Caramelized Onions and Citrus Ponzu*

Barbequed Sugar-Spiced Salmon

with Chinese Beans, Mustard Sauce and Garlic Mashed Potatoes

Pan Roast Chicken

with Roast Garlic – Noodle Galette and Spicy Roast Tomato Sauce



DESSERTS

Choice of

Pacifica Del Mar's Crème Brûlée

Three Layer Chocolate Mousse

Sorbet of the Day



\$56.00 PER PERSON

PLUS BEVERAGES, TAX & 20% GRATUITY
MENU ITEMS AND PRICES SUBJECT TO CHANGE

MENU SELECTION SIX

"Rancho Santa Fe"

**For parties of 40 or more,
select two (2) entrée choices & two (2) dessert choices*



APPETIZERS

Curried Chicken Satay *with Spicy Peanut Glaze*

Pizzetta *with Caramelized Onion and Cambazola Cheese*

Smoked Salmon *with Cucumber, Red Onion and Chives*

Tuna Tartare *with Wasabi Crème Fraîche & a Sesame Cracker*



FIRST COURSE

Crab Cake *with Lobster Beurre Blanc and Micro Cress*



SECOND COURSE

Choice of

Japanese Clam Chowder

with Chopped Clams, Shiitake Mushrooms and Teriyaki

Organic Mixed Greens

*with Cider-Mustard Vinaigrette, Dried Cranberries,
Caramelized Walnuts and Blue Cheese*

Del Mar Caesar

with Chopped Romaine Hearts and Grated Parmesan



INTERMEZZO

Lemon Sorbet



THIRD COURSE

Choice of

Surf & Turf

*Filet Mignon and Pacifica's Barbequed Sugar Spiced Salmon
with Garlic Mashed Potatoes*

Seared Ahi

*with Sautéed Wild Mushrooms, Spinach,
Caramelized Onions and Citrus Ponzu*

Pan Roast Chicken

with Roast Garlic – Noodle Galette and Spicy Roast Tomato Sauce



DESSERTS

Choice of

Dessert Sampler *with Mini Crème Brûlée,
Mini Belgian Chocolate Tart, and Mini Pineapple Carrot Cake*

Trio of Gelatos *with Cookies*



\$70.00 PER PERSON

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Group Menus

* SAMPLE* CUSTOMIZED MENU



PASSED APPETIZERS

House-Smoked Salmon
with Cucumber, Red Onion and Chives

Tuna Tartare
with Wasabi Crème Fraîche & a Sesame Cracker

Mini Crabcake
with Chinese Mustard Aioli



SALAD

Served with Olive Sourdough Bread and Butter

Belgian Endive and Upland Cress Salad

*Smoked Muscovy Duck Breast, Asian Pear, Candied Pecans,
Maytag Blue Cheese, and Lemon-Truffle Vinaigrette*



ENTRÉE

7 oz. Maine Lobster Tail
and 8 oz. Grilled Angus Filet Mignon

with Roast Fingerling Potatoes, Roast Asparagus, Zinfandel Sauce



DESSERT

Tasting Trio Sampler

Apple Strudel with Cinnamon Caramel Sauce

Flourless Chocolate-Hazelnut Cake

Caramelized Banana Crème Brûlée



\$89.00 PER PERSON
PLUS BEVERAGES, TAX & 20% GRATUITY
MENU ITEMS AND PRICES SUBJECT TO CHANGE

* SAMPLE * EXECUTIVE DINING MENU

1ST COURSE – PASSED APPETIZERS

See Hors D'oeuvres page
Select up to Four (4)



2ND COURSE – STARTERS

Sushi Station

with Abi, Salmon, Halibut, Shrimp, Crab and Veggie Rolls

**Oysters on the Half Shell, Clams on the Half Shell,
Chilled Cocktail Prawns and Crab Claws**
with Lemons, Cocktail Sauce and Mirin Mignonette



3RD COURSE

Caesar Salad *with Garlic Croutons*



4TH COURSE – ENTRÉE

Surf & Turf

*Grilled Filet Mignon with Roast Garlic Mashed Potatoes,
Broccolini, and Portobello Mushrooms*

and Choice of

Broiled Maine Lobster Tail

~ or ~

Pacifica Del Mar's Grilled Sugar Spiced BBQ Salmon



5TH COURSE – DESSERT

Choice of

Tiramisu *with Dark Rum Cake, Mascarpone and Almonds*
Crème Brûlée *with Homemade Biscotti*



FRESH FRENCH ROAST COFFEE

UPON REQUEST



\$100.00 PER PERSON
PLUS BEVERAGES, TAX & 20% GRATUITY
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Group Wines

CHARDONNAY

Hess Select	\$28
Kendall – Jackson	\$29
Markham	\$37
Cuvaison	\$39
Sonoma Cutrer	\$44
Hess Collection	\$44
Grgich Hills	\$68
Cakebread	\$86



SAUVIGNON BLANC

Silverado	\$29
Ferrari Carano	\$36
Cakebread	\$54



PINOT NOIR

Benzinger	\$37
Cambria Julia's Vineyard	\$46
Cuvaison	\$54
Acacia	\$58



MERLOT

Alexander Valley Vineyards	\$39
Rutherford Hill	\$46
Markham	\$54
Whitehall Lane	\$60



CABERNET SAUVIGNON

Hess Select	\$28
J. Lohr	\$33
Beaulieu Vineyard	\$46
Beringer, Knights Valley	\$52
Clos Pegase	\$66
Hess Collection	\$87
Jordan	\$89



SANGIOVESE & CABERNET SAUVIGNON BLEND

Ferrari-Carano Sienna *	\$55
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Event Information

Menu Selection

Your menu selection must be submitted to the Group Sales Department ten (10) days prior to the date of your event. Our menus are designed to offer a variety of fresh seasonal foods for each price range. However, our Chef is flexible and we welcome any suggestions that you may have to tailor a menu to your specific tastes and desires.

Bar

Several options are available in regards to the bar. When a hosted bar is available to the guests, everything is offered with the check being paid by the host. A cash bar leaves the guests responsible for payment of their individual drinks. A modified bar is also available (i.e. beer and wine only, etc.) All wine must be ordered one (1) week in advance to ensure availability.

Guarantee

A guaranteed number of guests must be finalized 72 hours before the party is due to arrive. This number constitutes a guarantee, which is not subject to reduction and charges will be applied accordingly. We are able to accommodate up to 10% over the guarantee. If a guarantee is not received in the appropriate time frame, we will assume the originally indicated attendance to be correct and charge accordingly.

Minimums

Minimums are based on the food and beverage total. Tax (8.75%) and Gratuity (20%) will be added to the minimum. Final Payment: It is customary and required that full payment be made at the completion of each event.

Deposits

A deposit is required to secure all large party reservations. The deposit is credited to the bill at the end of the event. All cancellations must be made three (3) weeks in advance for full refund of deposit. If the event is cancelled within three (3) weeks of event date, the deposit is non-refundable.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

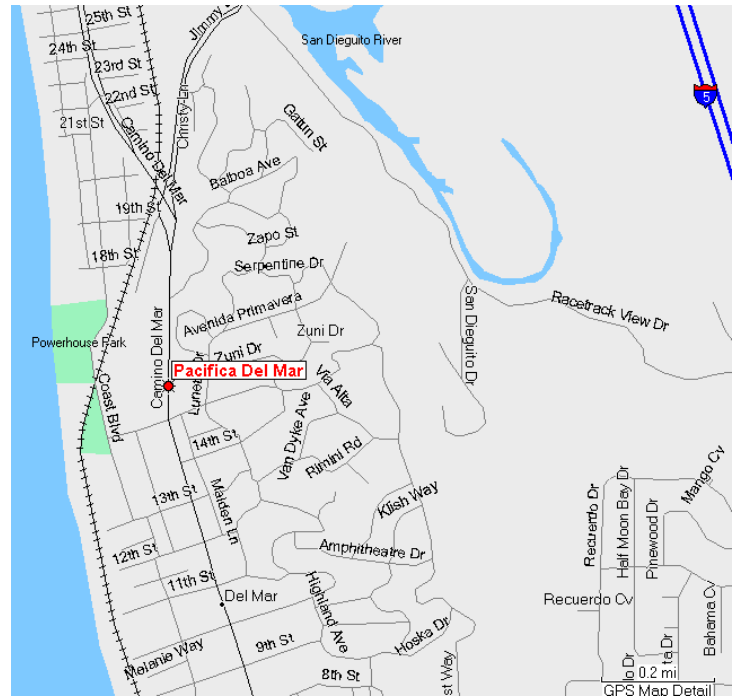
See the Rewards page on the EME website for more details.

* 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

Pacifica Del Mar can validate parking for a maximum of two (2) hours at the Del Mar Plaza. Thereafter, the Del Mar Plaza charges \$1.25 per ½ hour. Valet Parking is available for \$6.00 per car.

Map & Directions



From the 5 Freeway Northbound:

Coming from National City, Coronado, Downtown and the Airport.

- ◆ Take the 5 Freeway North.
- ◆ Exit Del Mar Heights Road and go left (West).
- ◆ Continue towards ocean until you reach Camino del Mar and turn right (North).
- ◆ Go thru the town of Del Mar until you come to 15th Street
- ◆ Turn right at 15th Street and make an immediate left into the Del Mar Plaza parking garage.
- ◆ Pacifica Del Mar is located on the top level, South West corner of the Plaza.

From the 5 Freeway Southbound:

Coming from Carlsbad, Oceanside, Orange County, Los Angeles

- ◆ Take the 5 Freeway South.
- ◆ Exit Via De La Valle and turn right.
- ◆ Get immediately into the left turn lane and turn left at Jimmy Durante Boulevard in front of the Del Mar Fairgrounds and Race Track
- ◆ Follow Jimmy Durante (it will turn into Camino del Mar) until you get to 15th Street.
- ◆ Turn left on 15th Street and make an immediate left into the Del Mar parking garage.
- ◆ Pacifica Del Mar is located on the top level, South West corner of the Plaza.



1555 Camino Del Mar
Suite 321
Del Mar, CA 92014

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

Regular Dinner Menu*

STARTERS

Ahi Tuna Tartare \$13.00

Avocado, Mango, Sesame Cracker, Wasabi Crème Fraîche

LOW CARB ALTERNATE:

Served Without the Cracker is Only 6.5 Grams Net Carbs

Baked Pacifica Oysters \$13.00

Spinach, Leeks, Romano Cheese Gratinée

Crispy Calamari \$13.00

Spicy Vietnamese Dipping Sauce, Red Pepper Aioli

Dungeness Crab Cakes \$13.00

Oven Dried Tomatoes, Remoulade Butter, and Micro Greens

Hamachi Carpaccio \$14.00

Soy-Wasabi Mustard, Lemon Oil, Wasabi Sprouts

House-Smoked Salmon \$12.50

*Tempura Asparagus, Wild Arugula,
Red Onion, and Beurre Blanc*

Local Heirloom Tomatoes \$11.50

*Humboldt Fog Goat Cheese, Petite Arugula,
Basil-Buttermilk Dressing, Pine Nuts*

Steamed Eastern Mussels \$13.00

Chorizo, Garlic, White Wine and Sweet Onions

Pancetta Wrapped Scallops \$12.00

Roast Pear, Spinach, Tapioca Pearls, Vanilla Essence

Tempura Prawns \$14.00

Long Beans, Minted Cucumbers, Hot-Sour Emulsion

White Corn-Leek Bisque \$10.00

Dungeness Crabmeat, Avocado, Roast Corn Relish

SOUPS

Japanese Clam Chowder

Cup \$6.00 / Bowl \$8.00

Shiitake Mushrooms, Water Chestnuts, Scallions

Mulligawtawny \$8.00

Chicken, Curry, Carrots, and Wild Rice



SALADS

Baby Spinach Salad \$8.00

*Fresh Peaches, Danish Blue Cheese,
Sherry-Honey Vinaigrette, and Pecan Praline*

Butterleaf \$8.00

*Maytag Blue Cheese Dressing,
Oven Dried Tomatoes, and Red Onion*

Organic Mixed Greens \$8.00

*Cider-Mustard Vinaigrette, Dried Cranberries,
Caramelized Walnuts, Blue Cheese*

LOW CARB ALTERNATE:

*Served with Lemon-Herb Vinaigrette and Blue Cheese
is Only 2 Grams Net Carbs*

Hearts of Romaine \$8.00

Caesar Dressing, Housemade Focaccia Croutons



LOW CARB ALTERNATIVES

*Served with Steamed Seasonal Vegetables, Grain Mustard Sauce,
Caper Vinaigrette (5 grams Net Carbs)*

Pacifica's Simply Grilled Ahi Tuna \$30.00

Pacifica's Simply Grilled Mahi \$32.00

Pacifica's Simply Grilled Prawns \$28.00

Pacifica's Simply Grilled Salmon \$26.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE

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ENTRÉES

Butter Poached Maine Lobster \$49.00

Lobster Mascarpone Ravioli, Asparagus, Orange-Chive Gremolata

Add 7 oz Top Sirloin \$15.00

Add 8 oz Filet \$25.00

Filet Mignon \$35.00

Broccolini, Potato-White Cheddar Gratin, Zinfandel Sauce

Grilled House Cured Ribeye \$35.00

*Roast Asparagus, Fingerling Potatoes & Cipollini Hash,
Sherry-Shallot Redux*

Grilled Swordfish \$29.00

*Baby Squash, Roasted Heirloom Potatoes,
White Port Butter, and Orange-Olive Tapenade*

Mustard Catfish \$24.00

*Chile Marinade, Yukon Potato-Corn Succotash,
Green Onion Aioli*

Happy Hour Price \$14.00

Pacifica's Barbecued Sugar-Spiced Salmon \$26.00

Chinese Beans, Garlic Mashed Potatoes, Mustard Sauce

Pan Roast Chilean Seabass \$34.00

Soy Glaze, Sticky Rice, Bok Choy, Green Curry-Coconut Sauce

Pan Roast Free Range Chicken Breast \$23.00

*Roast Garlic-Noodle Galette,
Spicy Roast Tomato Sauce, Balsamic Syrup*

Pan Seared Atlantic Sea Scallops \$31.00

*Sweet Corn Puree, Polenta, Pickled Chanterelle Mushrooms,
Arugula, Apple Wood Bacon Dust*

Sautéed Northern Halibut \$35.00

*Maine Lobster, Petite Gnocchi, Sweet Peas,
Leek Cream and Red Wine Demi*

Seared "Rare" Ahi \$31.00

*Shiitake Mushrooms, Baby Carrots,
Mashed Potatoes, and Ginger Butter*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENTRÉES (CONTINUED)

Surf and Turf \$37.00

*Grilled 6 oz Filet & Broiled White Shrimp,
Oven Dried Tomatoes, Cream Cheese Polenta,
Wilted Chino Farm Greens, and Red Wine Sauce*

Vegetarian Tower \$18.00

*Grilled Eggplant, Slow Roasted Tomatoes, Portobello Mushroom,
Broccolini, Brown Rice, Tomato-Pepper Sauce*

White Prawn Ziti \$25.00

*Heirloom Cherry Tomatoes, Wilted Arugula,
Manzanilla Olives, Lemon Vinaigrette*



DESSERT

Mango Sorbet \$7.00

Coconut Snickerdoodle

Pacifica's Burnt Cream \$6.50

*The Restaurant's Original Recipe. Ask for it Topped with
Caramelized Bananas to Enhance this Classic*

Black Forest Sandwich \$8.00

*Frozen Cherry Mousse, Dark Chocolate Brownie Cookies,
Caramelized Cherry Sauce, and White Chocolate Milkshake*

Warm Blackberry-Peach Crisp \$8.00

Pink Peppercorn Shortbread Crumble, Peach Gelato

Housemade Bon-Bon \$8.00

*Vanilla Bean Ice Cream with an Amaretto Cookie Center,
Dipped in Belgian Chocolate, Walnuts and Berry Coulis*

Mocha Semifreddo \$8.00

*Dark Chocolate Custard, White Chocolate Espresso Mousse,
and Chocolate Dipped Toffee*

Dessert Tasting Trio \$11.00

*Smaller Preparations of Our Bon-Bon, Burnt Cream,
and Meyer Lemon Cheesecake*

Assortment of Boutique Cheese \$15.00

*Bosnia Robiola, Piedmont, Italy. Humbolt Fog, Cyprus Grove, St.
Arcata, CA. Maytag Blue Cheese, Newton, Iowa
Happy Hour Price \$12.00*

Chocolate Cake & Ice Cream \$8.00

*Dark Chocolate-Orange Filing, Grand Marnier Strawberries,
and Vanilla Bean Ice Cream*

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