



tidal

seasonal craft & catch

Event Menu Guide

Your Event Journey Is Our Passion

Paradise  Point

San Diego's Island Resort

1404 Vacation Rd, San Diego, CA 92109 | (858) 490-6363

Three Course

\$75 per person, exclusive of service charge & tax

***Mains selection must be preordered (3) business days in advance**

Starters

***Select one below**

Clam Chowder

pork belly, celery, carrot, potato

Miso Caesar Salad

baby gem lettuce, preserved lemon,
pecorino, croutons, miso caesar salad dressing

Chicory & Delicata GF

castelfranco radicchio, frisée, goat cheese, prosciutto crisps, pepitas,
pomegranate, apple cider vinaigrette

Mains

***Select one below**

Faroe Island Salmon GF

whipped Okinawa yams, braised fennel, charred broccolini, beurre blanc

Mary's Free-Range Chicken GF

sautéed spinach & watercress, pan-fried marble potatoes, pan jus, herb salad

Grilled Romanesco GF, VEG

white bean purée, blistered cherry tomatoes, mojo de ajo, pepitas, crispy shallot, micro cilantro

Seared Ribeye Medallion GF

seasonal accompaniments

+\$20 per person

Desserts

***Select one below**

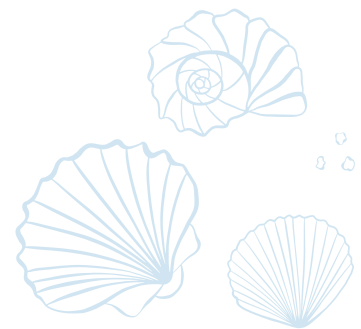
Dulce De Leche Crème Brulée GF, VT

Pumpkin Spice Tiramisu VT

Pappalecco Sorbet GF, VEG



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WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

**An automatic service charge of 20% will be added and distributed to food and beverage staff as additional compensation for their services*

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Four Course

\$95 per person, exclusive of service charge & tax

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Amuse

Chef's Choice Creation

Starters

*Select one below

Clam Chowder

pork belly, celery, carrot, potato

Miso Caesar Salad

baby gem lettuce, preserved lemon, pecorino, croutons, miso caesar salad dressing

Chicory & Delicata GF

castelfranco radicchio, frisée, goat cheese, prosciutto crisps, pepitas, pomegranate, apple cider vinaigrette

Jumbo Lump Crab Cake

seasonal accompaniments

+\$10 per person

Mains

Seared Local White Fish GF

white truffle risotto, herb roasted mushrooms, beurre rouge

Grilled Lamb Chops

grilled broccolini, marbled potatoes, chimichurri

Mary's Free-Range Chicken GF

sautéed spinach & watercress, pan-fried marble potatoes, pan jus, herb salad

Grilled Romanesco GF, VEG

white bean purée, blistered cherry tomatoes, mojo de ajo, pepitas, crispy shallot, micro cilantro

Seared Ribeye Medallion GF

seasonal accompaniments

+\$20 per person

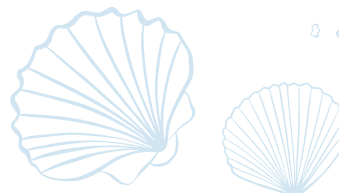
Desserts

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Dulce De Leche Crème Brulée GF, VT

Pumpkin Spice Tiramisu VT

Pappalecco Sorbet GF, VEG



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Tidal Buffet

\$110 per person, exclusive of service charge & tax

Chilled

Chicory & Delicata **GF**

castelfranco radicchio, frisée, goat cheese, prosciutto crisps, pepitas, pomegranate, apple cider vinaigrette

Miso Caesar Salad

baby gem lettuce, preserved lemon, pecorino, croutons, miso Caesar salad dressing

Marinated Vegetable Board **GF, VEG**

hummus, harissa yogurt, pesto

Cheese & Charcuterie Board

artisan cheeses, sliced meats, local honey, fig jam, olive tapenade, whole grain mustard, rustic breads



Favorites

Red Wine Braised Short Ribs **GF**

mushroom demi

Roasted Mary's Free-Range Chicken **GF**

natural jus

Seared Local White Fish **GF**

beurre blanc

Mushroom Ragu **VEG**

wild mushroom medley, cremini, mire piox, tomato, rigatoni pasta, basil

Roasted Garlic Whipped Potatoes **GF, VT**

Roasted Winter Vegetables **GF, VEG**

Butternut Squash Soup **VT**

Sweets

Chef's Table of Mini Patisserie Selections **VT**



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Reception Options

Pricing is exclusive of service charge & tax

Carvery

Seared Tenderloin of Beef GF

sauce au poivre, chimichurri

\$600 ea. *Feeds 15 guests

Dijon Crusted Prime Rib GF

creamy horseradish, au jus

\$700 ea. *Feeds 30 guests

Whole Roasted Turkey

cranberry compote, traditional gravy

\$450 ea. *Feeds 25 guests

Dill Laced Faroe Island Salmon GF

seasonal vegetables

\$300 ea. *Feeds 15 guests

**All carvery items come with dinner rolls and whipped butter*

Tray Passed

\$9 per piece

Tuna Poke Tostada GF

Crab Cake

Braised Veal Meatballs

\$7 per piece

Tomato Bruschetta VT

Bacon Apple Brie Bites GF

Grilled Vegetable Brochette GF, VEG

sikil pak

Stations

Seasonal Flatbreads

porkbelly flatbread, tomato flatbread VT

Served with chili flakes & parmesan

\$25 per person

Tidal Spinach & Poblano Fondue VT

garlic & herb flatbread, grilled toast points,

pita chips, cauliflower, broccoli

\$25 per person

Chilled Seafood GF

snow crab claws, poached prawns,

Baja ceviche, local poke, cocktail sauce,

mignonette, dijonnaise, fresh lemon

\$50 per person

**Based on 4 pieces total per guest*

Penne A La Vodka & Creamy Pesto Gemelli VT

Served with parmesan cheese, chili flakes & garlic flatbread

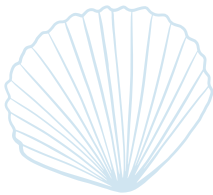
\$30 per person

**Sub gluten free pasta upon request*

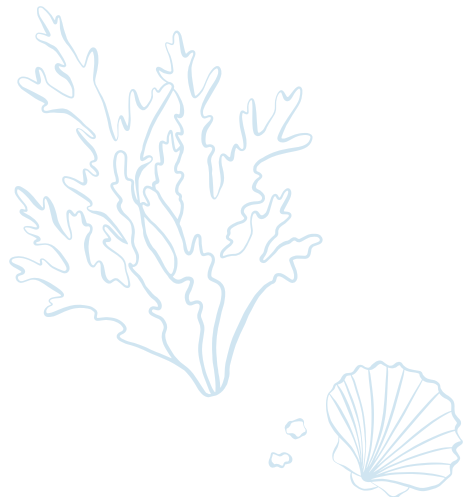
Chef's Pastry Table

Chef's Table of Mini Patisserie Selections VT

\$25 per person



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Baja Wines

Baja's Valle de Guadalupe, or Guadalupe Valley, is Mexico's premier wine region. Although the area has been producing wine for over 100 years, just in the last decade has this wine region experienced the incredible growth that has turned it into an up-and-comer on the global scene.

It's now become the epicenter of northern Baja for boutique wineries, gourmet restaurants and chic hotels, garnering the attention of publications such as The New York Times, Wall Street Journal, Condé Nast Traveler, and the LA Times.

Whites & Rosé

G | B

Emeve Isabella, Chardonnay, Sauvignon Blanc and Viogner

\$18 | \$65

Vena Cava, Sauvignon Blanc

\$18 | \$65

Cava Maciel Venus Blanco, Chardonnay

\$18 | \$65

Bodegas Icaro Marcel Moscato Di Canelli 2020

\$19 | \$72

Casa Ariza Ruby, Cabernet Rosé

\$18 | \$65

Vena Cava Sparkling Brut Rosé 2022 *Bottle only

\$100

Reds

Concierto Enologico Obertura 2019, Cabernet and Merlot

\$18 | \$65

Concierto Enologico Pauta, Cabernet, Merlot, Tempranillo, Barbera, Garnacha

\$19 | \$72

Cava Maciel Apogeo 2015, Nebbiolo

\$19 | \$72

Zanzonico, Syrah

\$22 | \$80

Lechuza Nebbiolo 2019 *Bottle only

\$110



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Libations

Craft Cocktails

Island Bliss \$18

Tito's Vodka, lime juice, simple syrup, muddled basil

Sage of Paradise \$19

Bombay Sapphire Gin, grapefruit, sage, lemon, simple syrup

Beach Rose Serenade \$20

strawberry infused Bacardi Rum, pineapple juice, orange juice, grenadine

Oceanic Espresso \$22

Grey Goose, Kahlua, espresso

Tidal Beach Breeze \$20

Patron Blanco, lime juice, ginger beer, bitters

Oaxacan Smoked Old Fashioned \$22

Illegal Mezcal, agave, chocolate aztec bitters

***Presented tableside in our smokebox**

Kainoa \$18

choice of Cutwater Reposado or Blanco Tequila, agave, pineapple juice, lime juice

Shoreline Splash \$19

Angel's Envy Whiskey, lemon juice, grapefruit juice, simple syrup, giffard peach liqueur, fresh raspberries

Golden Horizon \$22

Hennessy Cognac, passion fruit, bitters, grenadine

Classic Collection

Old Fashioned \$23

Manhattan \$23

Negroni \$19

Spritz \$19

Beers

Draft \$11

Harland, Japanese Style Lager | Abv 5
Coronado Brewing Co, Salty Crew, Blonde Ale | ABV 4.5
Coronado Brewing Co, Aloha Warrior,
West Coast IPA | ABV 7.2
Stone Brewing Buenaveza Salt & Lime Lager | ABV 4.7
Sierra Nevada, Pale Ale | Abv 5.6
New Belgium Fat Tire, Amber Ale | Abv 5.2

Cans \$10

Stella Artois, Corona, Michelob Ultra, Heineken
Corona o.o, Heineken o.o, Michelob Ultra o.o

Wines

Bubbles, Rosé & Sweet

La Marca Prosecco

La Marca Rosé Prosecco

Daou Rosé, Paso Robles

Veuve Cliquot Yellow Label

Wycliff Brut

G | B

\$20 | \$70

\$21 | \$75

\$21 | \$75

\$150

\$18 | \$60

Whites

Lumina Pinot Grigio, Italy

"Charlotte's Home" Sauvignon Blanc,
Rodney Strong

Franciscan Estate Chardonnay E&J Gallo

Bravium Chardonnay, Russian River

Ferrari Carano Sauvignon Blanc, Foley Family

Trimbach Riesling

Cakebread Chardonnay, Napa Valley

Rombauer Chardonnay, Napa Valley

\$17 | \$65

\$19 | \$75

\$27 | \$100

\$22 | \$80

\$27 | \$95

\$27 | \$100

\$27 | \$100

\$31 | \$115

Reds

Bonanza By Caymus Cabernet,
Caymus Vineyards

Sea Sun By Caymus Pinot Noir,
Caymus Vineyards

St. Francis Merlot, Kobrand

Decoy Cabernet, Duckhorn Vineyards

Sebastiani Cabernet, Foley Family Wines

Belle Glos "Clark & Telephone" Pinot Noir,
Copper Cane

Rombauer Zinfandel, Gallo

Caymus California Cabernet Sauvignon,
Caymus Vineyards

\$19 | \$70

\$19 | \$70

\$21 | \$75

\$22 | \$80

\$23 | \$85

\$27 | \$95

\$29 | \$110

\$36 | \$140

H2O \$9

Pellegrino, Evian

Soft Drinks \$7

Coke, Diet Coke, Dr. Pepper, Sprite, Ginger Ale,
Lemonade, Iced Tea

"Zero Proof" Cocktails \$14

Tidal Coconut Cooler

pineapple juice, cream of coconut, lime juice, club soda

Paradise Refresher

strawberry purée, lemon juice, simple syrup, basil

San Diego Sunset

Coastal Current

Mission Bay Mist

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Menu Guidelines

The following pages outline the food and beverage experience for your event, designed by our culinary professionals.

Food & Beverage Services:

Tidal is the only licensee permitted to service food, liquor, beer, wine and other beverages on the premises. All food & beverage must be supplied by the restaurant.

Taxes & Service Charges:

Tidal will add a taxable service charge and 7.75% state sales tax (both subject to change), on all food & beverage in addition to the prices listed in this guide. Room rental is also subject to service charge and sales tax at the above amounts.

Buffet & Package Minimums:

The minimum attendance required for reception packages or buffet selections is 35 people. Guarantees: Tidal requires a final guarantee to be submitted 3 business days prior to each event. For plated events, the mains selection for each attendee is required 3 business days prior to event. Buffet guarantees for any meal period cannot be lower than 90% of the seating requested.

Custom Menus & Modifications:

Our team is pleased to customize or modify existing menus to meet your needs. Prices will be quoted for custom menus.

Food & Beverage minimums will be based on the date requested and the number of attendees. Please note we cannot offer buyouts on major holidays or Fridays and Saturdays from Memorial Day to Labor Day. We collect 25% of the required food and beverage minimum spend at the time of booking. Balance will be due based on a revised estimate 3 days prior to the event.

Base Food & Beverage Minimums

Plated Partial Buyout | 25-40 Attendees

Wednesdays, Thursdays & Sundays - Memorial Day thru Labor Day: **\$4,000++**

Wednesdays, Thursdays & Sundays - Rest of the Year: **\$3,000++**

Fridays & Saturdays - Rest of the Year: **\$5,000++**

Social Partial Buyout | 25-75 Attendees

Cocktail-style reception with hosted beverages and a curated selection of light bites.

Wednesdays, Thursdays & Sundays - Memorial Day through Labor Day **\$4,000++**

Wednesdays, Thursdays & Sundays - Rest of the Year: **\$3,000++**

Fridays & Saturdays - Rest of the Year: **\$5,000++**

Full Restaurant Buyout | Up To 170 Attendees

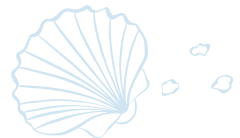
Food & Beverage Minimum: **\$10,000++**

Required for plated dinners over 50 attendees and social receptions over 75 attendees.

Events Under 25 Attendees

Minimum established by the Food & Beverage Coordinator based on event date, space and attendance.

***Quoted individually based on date and number of attendees**



Paradise Point

San Diego's Island Resort

Tidal at Paradise Point Resort & Spa | 1404 Vacation Rd, San Diego, CA 92109

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Weddings & Catering – weddings@paradisepoint.com | Photography by Evelyn Garcia

www.paradisepoint.com