





Host your next event at Wonderland Ocean Pub in sunny San Diego, where breathtaking ocean views and a vibrant atmosphere create the perfect backdrop. Our venue offers a relaxed, neighborly vibe combined with exceptional service and cuisine, ensuring a memorable experience.

Whether you're planning a corporate meeting, team-building event, or special celebration, Wonderland Ocean Pub has the space, amenities, and customizable packages to suit your needs. Our dedicated events manager will handle all the details, from coordinating with our chef to crafting the perfect drink menu.

Book your event at Wonderland Ocean Pub today, and give your guests an unforgettable coastal experience.

AMENITIES

SCENIC OCEAN VIEWS
CUSTOMIZABLE EVENT PACKAGES
PROFESSIONAL EVENT PLANNER
GOURMET CATERING
WIFI CONNECTIVITY
UNIQUE MEETING AND EVENT SPACE
SUNSET TOAST

AUDIO VISUAL
PRIVATE DINING
PREFERRED VENDOR LIST
FLEXIBLE FLOOR PLANS
HOSTED BAR OPTIONS
FLEXIBLE CATERING MENUS

EVENT SPACES

FULL VENUE BUYOUT

Capacity: 350

OCEAN ROOM BUYOUT

Capacity: 250

PIER PUB BUYOUT

Capacity: 120 Cocktail / 64 Seated

SEMI-PRIVATE

Capacity: 50 Cocktail / 25 Seated

MERMAID BOOTH

Capacity: 24 Seated



PARTY PLATTERS



PUB APPETIZERS 25 pieces

BREADS & SPREADS 85

Hummus, chive dip, pimento cheese, French bread, crackers

CRUDITÉ 85

Chive onion dip

PRETZEL BOARD 100

Honey mustard, cherry mustard, queso

GUACAMOLE 95

Tortilla chips

Add shrimp or crab +25

CHICKEN WINGS 80

Assorted sauces and dips

BUFFALO CAULIFLOWER 100

MINIATURE CRAB CAKES 175

Remoulade sauce

SHRIMP COCKTAIL SHOOTERS 175

Cocktail sauce

STEAK SKEWERS 130

Chef's choice preparation

AHI POKE 120

Shoyu, macadamia nuts, white and green onion, scallions

FRESH FISH CEVICHE 95

CRUNCHY COCONUT CHICKEN TENDERS 75

Habanero orange marmalade

STREET TACOS 150

Fried fish, carne asada, grilled chicken, adobada, or carnitas

Vegetarian 120

HUMMUS GRILLED VEGGIE PLATTER 90

Choice of regular or roasted red pepper hummus

WILD MUSHROOM TARTLETS 125

Goat cheese

HEIRLOOM TOMATO

BRUSCHETTA COSTINI 85

Fried shrimp, bacon remoulade, coleslaw

TUNA POKE WONTONS 175

Wonton crisp, seaweed salad

SMOKED SALMON BITES 95

Crème fraîche, capers, onion on cucumber

DISPLAYS Feeds 20

CHARCUTERIE BOARD 120

House-pickled vegetables, breads

FRUIT BOARD 80

Seasonal and exotic fruits

CHEESE BOARD 110

Assorted domestic and imported cheeses

TRIPLE PLAY BOARD 150

Charcuterie, fruit, and cheese

SLIDERS Feeds 25

CHEESEBURGER SLIDERS 125

1000 Island, LTOP

FIREBIRD 150

Fried or grilled chicken, chipotle aioli, LTOP

CUBANO 150

Ham, carnitas, mustard, aioli, Swiss, pickle

PO' BOY 200

Fried shrimp, bacon remoulade, coleslaw

AHI BLT 200

Seared ahi, BLT, chipotle aioli

GRILLED VEGETABLE ANTIPASTI 100

Assorted grilled vegetables

RAW BAR MP

Oysters, shrimp, poke, aguachile, ceviche, octopus salad

SASHIMI 225

Ahi tuna, salmon, octopus, aguachile

PORTOBELLO 150

Oysters, shrimp, poke, aguachile, ceviche, octopus salad

CAPRESE 120

Mozzarella, heirloom tomato, pesto aioli, balsamic glaze on ciabatta

FISH FILET 150

IPA battered fish, house tartar, American cheese, lettuce

MINI LOBSTER ROLL 225

Hot butter or lobster salad, buttery rolls

BUFFET MENU

BUFFET MENUS

**SALMON WITH LEMON BEURRE BLANC
& CRISPY CAPERS** 80 (*feeds 10*)

CHALIBUT WITH LEMON BEURRE BLANC 150 (*feeds 10*)

SWORDFISH WITH AVOCADO

SHRIMP SALAD 110 (*feeds 10*)

**CHICKEN BREASTS WITH
LEMON BUTTER SAUCE** 70 (*feeds 10*)

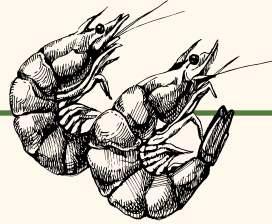
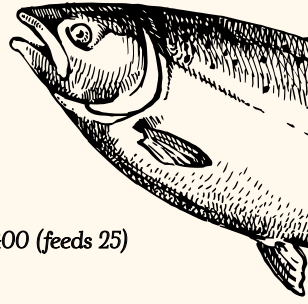
NY AU POIVRE 200 (*feeds 10*)
Bourbon, peppercorn cream demi-glace

FILET WITH PORT WINE REDUCTION 400 (*feeds 25*)

BBQ SPICED TRI TIP 150 (*feeds 10*)

**PORK LOIN WITH CHERRY
CHIPOTLE SAUCE** 220 (*feeds 20*)

**BACON WRAPPED PORK TENDERLOIN
WITH SWEET & SOUR** 100 (*feeds 10*)



BUFFET SIDES

MASHED POTATOES 90
Add Truffle +15, Add Lobster +25

**ROASTED FINGERLINGS WITH
GARLIC AND HERBS** 90

MIXED GRILLED SUMMER VEGETABLES 110

TRUFFLED MAC & CHEESE 120

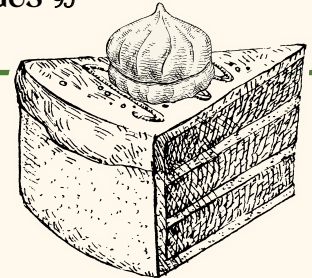
LINGUIÇA FRIED RICE 100

**WARM ORANGE SCENTED BEETS WITH
BROWN SUGAR, MINT, & CHOPPED PECANS** 90

GLAZED BABY HEIRLOOM CARROTS 90

CUMIN CILANTRO RICE 75

LEMON GRILLED ASPARAGUS 95



DESSERTS 25 pieces

ASSORTED PETITE FOURS 85

CHOCOLATE TARTLETS 90

CREAM TARTLETS 85

S'MORES IN A CUP 100

COOKIES 60
*Chocolate Chip, White Chocolate Macadamia Nut,
Oatmeal, Snickerdoodle*

JARRED CAKE DESSERTS 175
*Birthday Cake, Lemon Cake, Triple Chocolate, Red Velvet,
Strawberry Shortcake*

PLATED & BUFFET MENU

Choose one salad, two sides, one dessert and choose your protein.

NEWPORT MENU 75 per person

SALMON 7oz

CHICKEN 10oz

TOP SIRLOIN 6oz

SANTA MONICA AVE MENU 139 per person

JIDORI CHICKEN BREAST 10oz N.Y. STRIP 10oz OR FILET 10oz

ALASKAN HALIBUT WITH SWEET CORN CHOWDER

SUNSET CLIFFS MENU 95 per person

CHICKEN 10oz

PETITE FILET 6oz

SWORDFISH



SALADS

HOUSE SALAD

Cucumber, cherry tomatoes, croutons, ranch & balsamic vinaigrette

CAESAR SALAD

Parmesan, croutons

SPINACH & QUINOA SALAD

Red wine vinaigrette, onions

STRAWBERRY SALAD

Mixed greens, goat cheese, balsamic vinaigrette

CHEF CHOPPED SALAD

Bacon, tomato, cucumber, egg, bleu cheese, avocado

BUFFET & PLATES SIDES

MASHED POTATOES

ROASTED FINGERLINGS WITH GARLIC AND HERBS

MIXED GRILLED SUMMER VEGETABLES

TRUFFLED MAC & CHEESE

LINGUIÇA FRIED RICE

WARM ORANGE SCENTED BEETS WITH SUGAR & MINT

GLAZED BABY HEIRLOOM CARROTS

CUMIN CILANTRO RICE

LEMON GRILLED ASPARAGUS

DESSERTS

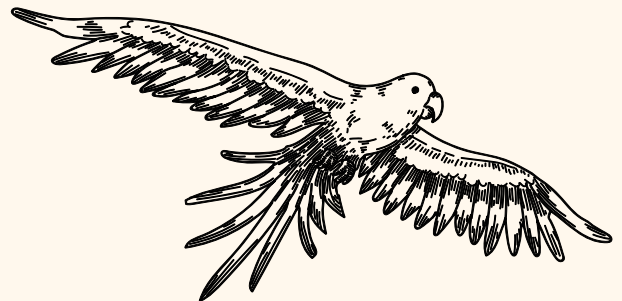
ASSORTED PETITE FOURS

CHOCOLATE TARTLETS

CREAM TARTLETS

COOKIES

S'MORES IN A CUP



PASTA-BILITIES!

36 per person | Choose 2 pasta options
Pasta buffet includes choice of one salad & garlic bread

SALAD SELECTIONS



HOUSE SALAD

*Cucumber, cherry tomatoes, croutons,
ranch and balsamic vinaigrette*

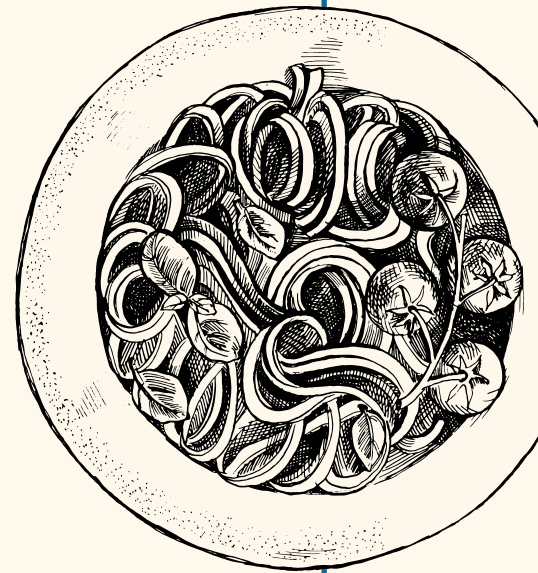
CAESAR SALAD

Parmesan, croutons

SPINACH & QUINOA SALAD

Red wine vinaigrette, onions

SEASONAL BERRY SALAD



PASTA OPTIONS

**PRIMAVERA, RED SAUCE,
MARKET VEGETABLES**

BOLOGNESE

ITALIAN SAUSAGE

BROCCOLI CHICKEN ALFREDO

LET'S TACO 'BOUT IT

2 proteins: 30 per person | 3 proteins: 36 per person | 4 proteins: 42 per person

TORTILLA CHIPS
CORN & FLOUR
TORTILLAS
RICE & BEANS
CREMA
GREEN SALSA
RED SALSA
CHUNKY GUACAMOLE

TACO GUACAMOLE
SHREDDED CHEESE
CRUMBLED COTIJA
CHOPPED ONION
CHOPPED CILANTRO
PICO DE GALLO

PROTEIN MENU

CARNE ASADA
ADOBADA
MAHI MAHI
SHRIMP (+3pp)

POLLO ASADA
CAULIFLOWER
PORTOBELLO



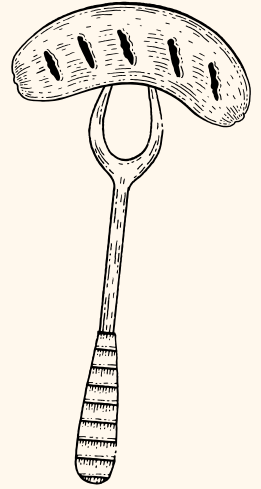
BACKYARD BBQ MENU

Includes: Fresh-baked rolls or cornbread, BBQ sauce, house pickles

CHOICE OF MEATS

Select 2 or 3

- SMOKED TRI-TIP
- SLOW-COOKED BRISKET
- PULLED PORK
- BBQ CHICKEN
- HOT LINKS



CHOICE OF SIDES

Select 3 or 4

- MAC & CHEESE
- SOUTHERN-STYLE GREEN BEANS
- CLASSIC COLESLAW
- BAKED BEANS
- MACARONI SALAD
- HAND-CUT FRIES
- POTATO SALAD
- GARDEN GREEN SALAD



PRICING

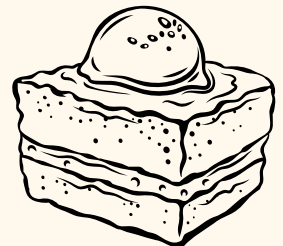
2 MEATS & 3 SIDES 44 per person

3 MEATS & 4 SIDES 55 per person

SWEET TREAT UPGRADE

+ 6 per person

- PEACH COBBLER CUP
- BANANA PUDDING JARS
- BOURBON BREAD PUDDING WITH CARAMEL DRIZZLE



BRUNCH EVENT MENU

Available Saturday & Sunday 10am-1pm

BUFFETS

THE SUNRISE BREAKFAST 25 per person

Scrambled eggs, toast, breakfast potatoes, choice of sausage or bacon, and fresh fruit

THE SIREN'S BRUNCH 40 per person

Includes everything from the Sunrise Breakfast, plus your choice of pancakes or french toast, and your selection of one specialty benedict:

- **BRISKET BENNY**

Brisket, poached eggs, sourdough toast, spicy hollandaise

- **FLORENTINE BENNY**

Poached eggs, sautéed spinach, marinated tomatoes, english muffin, hollandaise

- **CALI BENEDICT**

Bacon, avocado, tomato, poached eggs, hollandaise, sourdough toast



MERMAID'S BREAKFAST TACO BUFFET 30 per person

Build-your-own breakfast tacos!

Includes eggs, corn or flour tortillas, breakfast potatoes, cheese, guacamole, pico de gallo, red & green salsas

Choose one meat: soy chorizo, crumbled bacon, crumbled sausage, machaca

CHEF-ATTENDED OMELETTE STATION 35 per person

Includes eggs, breakfast potatoes, fruit, mixed cheese, and your choice of one specialty hollandaise sauce:

- **ANCHO HOLLANDAISE**

- **CLASSIC HOLLANDAISE**

- **BÉARNAISE HOLLANDAISE**

Choose up to four toppings: avocado, diced tomato, feta cheese, goat cheese, guacamole, jalapeños, mushrooms, onions, peppers, spinach, zucchini, broccoli, salsa, asparagus, roasted red peppers, kale, artichoke hearts

Choose two meats: bacon, machaca, diced ham, sausage, soy chorizo

Enhance your station: crab +mp/pp, lobster +mp/pp, shrimp +4 pp, steak +4 pp



BOARDS

25 pieces

BAGEL & SCHMEAR BOARD 125

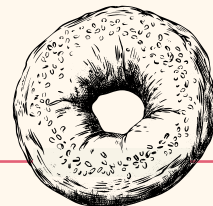
Plain and everything mini bagels served with whipped plain cream cheese

BAGELS & LOX BOARD 190

Mini bagels with cream cheese, capers, lemon zest, and smoked salmon

MINI BURRITO BOARD 200

Assortment of mini burritos. Choice of bean & cheese, machaca, bacon, sausage, or steak



HOSTED BAR PACKAGES

BEER & WINE ONLY 39/pp



BEER & WINE ONLY 44/pp

Single pour only, no doubles, no shots. This includes our lowest-tiered liquors.

BEER, WINE & SIGNATURE SPIRITS 49/pp

Single pour only, no doubles, no shots. This includes our middle-tiered liquors.

BEER, WINE & PREMIUM SPIRITS 56/pp

Single pour only, no doubles, no shots. This includes our top-tiered liquors, margaritas, old fashioned, mules, and basic martinis.

SPECIALTIES 63/pp

Single pour only, no doubles, no shots.

This will include everything above plus your choice of two specialty cocktails.

Choose from:

PEOPLE WATCHER

New Amsterdam Gin, Lemon, Lavender

WATERMELON COOLER

Smirnoff Cucumber Lime Vodka,
Watermelon, Lemon, Cucumber

ESPRESSO MARTINI

Cutwater Vodka, Mr Black, Simple, Espresso

FIRE DANCER

Campo Bravo Reposado Tequila, Blood Orange,
Agave, Lime, Habanero

BEACH CRUSIER

Rum Blend featuring Cane Run Rum, Malibu, Bacardi
Añejo, Coconut, Passion Fruit, Pineapple, Lime



ADDITIONAL DRINK PACKAGES AVAILABLE:

Drink Tokens, On Consumption or Cash & Carry

All packages include 2 hours of hosted bar pricing, additional hours available for an additional fee.

Minimum of 20 people. No substitutions. Refillable soft drinks are included in all packages.

Must be purchased for the entire party 21+.



CUSTOMIZE YOUR EVENT & PREFERRED VENDORS

additional costs and contracts may apply

ADD-ONS

TRANSPORTATION SERVICES

SUNSET TOAST

SIGNATURE COCKTAILS

WELCOME PACKAGE OR SWAG BAG

CUSTOM COCONUTS FROM
WINDANSEA COCONUTS

PHOTOBOOTH OR PHOTO WALLS

CHAMPAGNE WALLS

THEMED DECOR

TEAM BUILDING ACTIVITIES

TRIVIA

KARAOKE

NOT YOUR AVERAGE BINGO

EMCEE

ACOUSTIC MUSIC OR DJ SERVICES

WHITE OR BLACK LINENS

PERSONALIZED INTERACTIVE
WORKSHOPS

