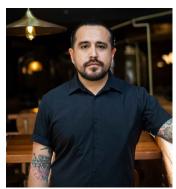


Joya Organic Kitchen

A contemporary, approachable restaurant serving organic farm-fresh menu items. With over 36,000 square feet, the restaurant features a variety of versatile and functional indoor and outdoor spaces, presenting itself as the ideal location for private and corporate events—from weddings and birthdays to meetings, reunions, and more.

Beyond the restaurant, The Boardwalk offers over 10,000 square feet of additional conference and private dining space, ideal for meetings & events of all sizes.

The menu, prepared in collaboration with Chef / Partner Jojo Ruiz and Executive Chef Ryan Bullock, features Organic breakfast options, smoothies, açaí bowls and specialty coffee drinks while lunch and happy hour will include dishes that speak to the seasonality and freeness of what San Diego has to offer.





Ryan Bullock
Executive Chef

JoJo Ruiz

Chef | Partner

Jojo Ruiz serves as Clique Hospitality's Chef Partner overseeing menu development, execution and culinary experience. Chef Jojo also oversees the same components of Clique Hospitality venues Lionfish Modern Coastal Cuisine located at The Pendry San Diego and Delray Beach, FL & Serea Coastal Cuisine at Coronados iconic Hotel Del.

The San Diego native completed his education at the San Diego Culinary Institute and began his culinary career as a sushi chef at Yokozuna's which later led him to JRDN Hotel's Tower 23, Oceanaire Seafood Room and Searsucker before moving into his first executive chef role at Herringbone in La Jolla, San Diego. This move further solidified his passion and experience with coastal cuisine.

Ruiz, a longtime supporter of sustainable sourcing and ocean friendly practices, was most recently recognized as a 2019 James Beard Foundation "Smart Catch Leader" and was also a semifinalist in the Eater Young Guns awards.









FEATURES

13,800 Sq/ft Interior

23,000 Sq/ft Outdoor

Full Service Bar

State Of The Art Sound System

Cutting Edge AV Capabilities

Flat Screen TV's

Full Service Onsite Catering

Indoor / Outdoor Event Space

Open Air Café & Lounge

Grab & Go Options Available

Indoor Dining: 147

Outdoor Dining: 134

Meeting Space: 200-250



Monday - Friday

Breakfast: 8am-11am Lunch: 11am-2pm Thursday & Friday

3pm-6pm

Happy Hour



@JOYAKITCHENSD | JOYAKITCHENSD.COM | 858-247-5376 THE BOARDWALK | 10275 SCIENCE CENTER DRIVE | SAN DIEGO

COURTYARD

Spacious lawn ideal for performances, corporate activations and celebrations. Easily transition from outdoor to indoor reception.

FEATURES

Ping Pong Tables, Foosball, Lounge Seating, Cabanas

CABANAS FEATURES

Cabana 1, 2:

Seats 8

43" TV

Cabana 3:

Seats 10

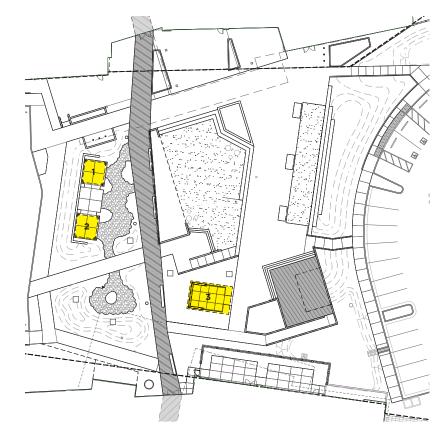
75" TV

Video conferencing Streaming capabilities

STAGE

30 Seated

Available to all reservable spaces: complimentary WiFi, podiums, tables, chairs and common area restrooms





MAIN DINING ROOM

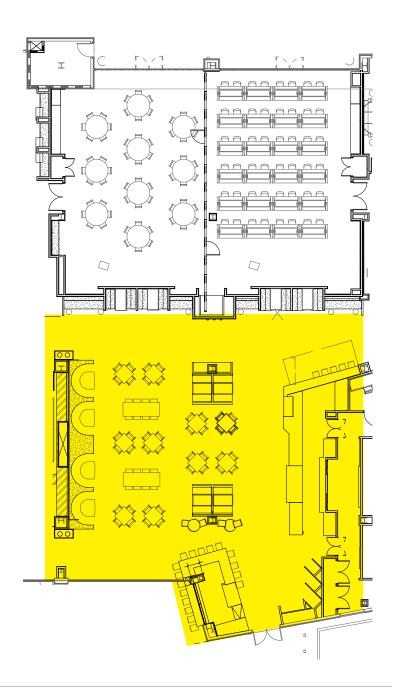
FEATURES

Open Air Café 118 Seated

Our main dining room can be closed off for private events.

Available to all reservable spaces: complimentary WiFi, podiums, tables, chairs and common area restrooms





BALLROOM 1 & 2

FEATURES

Private Patio

Pre-function Space

Airwall

Projector

(2) 140" Screen

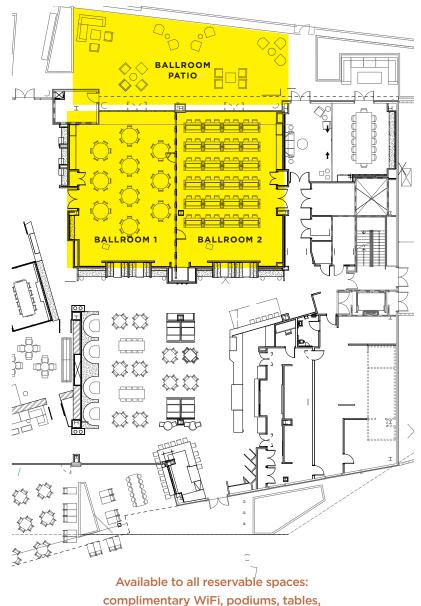
Video Conferencing

SPACE CAPACITY

Banquet 120 | Reception 250

Theatre 200 | Classrom 112





complimentary WiFi, podiums, tables, chairs and common area restrooms

BOARD ROOM

FEATURES

15-16 Seats

Private Patio

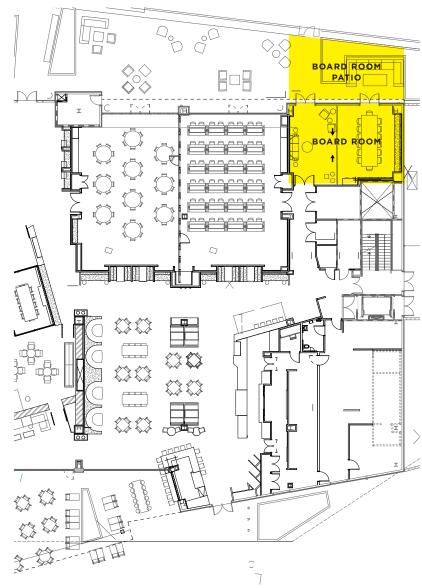
Pre-function space

80" TV

Video Conferencing







Available to all reservable spaces: complimentary WiFi, podiums, tables, chairs and common area restrooms

LOUNGE/CONFERENCE ROOM —

FEATURES

Lounge Conference Room

12 Seats | 60" TV

Lounge

29 Seats | Pool Table | Shuffle Boards | Foosball

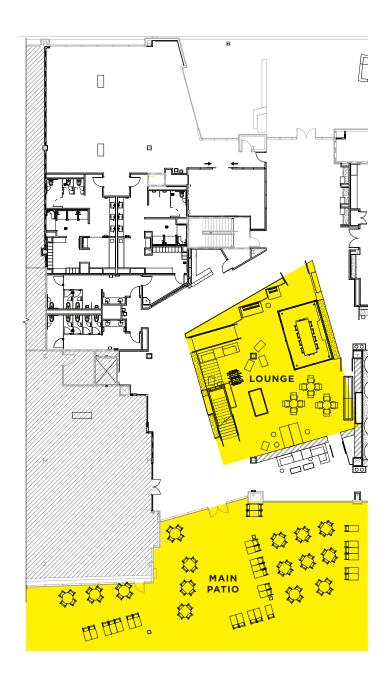
MAIN PATIO

FEATURES

Seated 134







To get started, please call Group Sales at 760-565-0024 or email bertich@cliquehospitality.com

To book your event with us, we require a signed contract and credit card authorization form.



BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

KICK START

\$15 PER PERSON

FARMERS MARKET FRUIT PLATTER assorted peak season fruits

ASSORTED PASTRY PLATTER local artisanal pastries

RECHARGE

\$20 PER PERSON

FARMERS MARKET FRUIT PLATTER

assorted peak season fruits

CHOICE OF ONE

BREAKFAST SANDWICH

bacon, cheddar, scrambled egg, romaine lettuce, spicy aioli, local english muffin

BREAKFAST BURRITO

red potato hash, bacon, scrambled eggs, cheddar, avocado, wrapped in a flour tortilla with house made salsa

In order to ensure we can accommodate your request, all catering orders require a 48 hour notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).



ENLIGHTEN

\$23 PER PERSON

FARMERS MARKET FRUIT PLATTER

assorted peak season fruits

ASSORTED PASTRY PLATTER

local artisanal pastries

GREEK YOGURT

granola, mixed berries

AVOCADO TOAST

eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette

ENERGIZE

\$30 PER PERSON

FARMERS MARKET FRUIT PLATTER

assorted peak season fruits

ASSORTED PASTRY PLATTER

local artisanal pastries

BREAKFAST SANDWICH

bacon, cheddar, scrambled egg, romaine lettuce, spicy aioli, local english muffin

OPEN FACED LOX & BAGEL

cured salmon, cherry tomato, caper, sprouts, shallot, tzaziki cream cheese spread, everything bagel

In order to ensure we can accommodate your request, all catering orders require a 48 hour notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).

BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER



BREAKFAST

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

ACAI BOWL 7

maple almond granola, banana, shredded organic coconut, mixed berries

AVOCADO TOAST 7

eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette

FARMER'S MARKET FRUIT PLATTER 6 assorted peak season fruits

ASSORTED PASTRY PLATTER 6 local artisanal pastries

In order to ensure we can accommodate your request, all catering orders require a 7 days notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).



SALADS

\$13 PER PERSON

CAESAR SALAD

romaine, grana padano, garlic bread crumb, caesar's dressing

JOYA SALAD

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette

ADD A PROTEIN

CHICKEN +8 • BAVETTE STEAK +10 • SALMON +12 • SHRIMP +8

WRAPS

\$25 PER PERSON ACCOMPANIED WITH GREENS SALAD

CHOICE OF TWO

SMOKED TURKEY "BLT"

avocado, romaine lettuce, beefsteak tomato, bacon, provolone, herb aioli, wheat tortilla

HUMMUS WRAP

confit garlic hummus, spinach, shredded beets, red onion, avocado, crispy sweet potato, cilantro

HERB GRILLED CHICKEN

bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli

In order to ensure we can accommodate your request, all catering orders require a 7 days notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).

LUNCH

DINE IN - TAKEOUT - CATER



SANDWICHES

\$25 PER PERSON • CHOOSE TWO
ACCOMPANIED WITH GREENS SALAD

TUNA CONSERVA SANDWHICH

romaine lettuce, alfafa sprouts, beefsteak tomato, crispy shallot, roasted garlic aioli, sourdough bread

HERB GRILLED CHICKEN SANDWHICH

bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli, ciabatta

IMPOSSIBLE SMASH BURGER

garlic veganaise, romaine, beefsteak tomato, caramelized onion, vegan provolone, sourdough bun

BOWLS

\$25 PER PERSON • CHOOSE TWO

MEDITERRANEAN GRILLED CHICKEN BOWL

harissa marinated chicken thighs, cucumber, feta, cherry tomatoes, garbanzo beans, brown rice, pepper romesco

TUNA POKE BOWL

brown rice, spring mix, cucumbers, avocado, seaweed salad, confit garlic ponzu, spicy aïoli

"GREEN GODDESS" MARKET VEGGIE BOWL

brown rice & quinoa, grilled asparagus, seasonal vegetables, sesame crusted avocado, green goddess

In order to ensure we can accommodate your request, all catering orders require a 7 days notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).

LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER



LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

BOXED LUNCH

\$25 PER PERSON SERVED WITH FRUIT & COOKIE

CHOOSE ONE

SMOKED TURKEY "BLT"

avocado, romaine lettuce, beefsteak tomato, bacon, provolone, herb aioli, wheat tortilla

HUMMUS WRAP

confit garlic hummus, spinach, shredded beets, red onion, avocado, crispy sweet potato, cilantro

HERB GRILLED CHICKEN

bacon, romaine lettuce, sliced beefsteak tomato, avocado, pepper jack, herb aioli, ciabatta

In order to ensure we can accommodate your request, all catering orders require a 48 hour notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).



LUNCH

MINIMUM OF 8 GUESTS

DINE IN - TAKEOUT - CATER

LUNCH ENHANCEMENTS

PRICED PER PERSON

STARTERS

JOYA SALAD 6

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette

CAESAR SALAD 7

romaine, grana padano, garlic bread crumb, caesar's dressing

AVOCADO TOAST 7

eight grain wheat toast with avocado smash, cherry tomato, alfalfa sprouts, feta, herb vinaigrette

SIDES

ANCIENT GRAINS 8

ROASTED HERB POTATOES 8

ROASTED SEASONAL VEGETABLES 8

BROWN RICE 8

In order to ensure we can accommodate your request, all catering orders require a 48 hour notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).



PRIVATE EVENTS & CATERING MENU

SEATED PLATED MENU

\$75 PER PERSON

SALADS - SELECT ONE

JOYA SALAD

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette

CAESAR SALAD

romaine, grana padano, garlic bread crumb, caesar's dressing

CHOICE OF MAIN - SELECT TWO

BRAISED SHORT RIB

red wine braise, herb salad

IMPOSSIBLE "BEEF" ALBONDIGAS (VG, GF)

chile verde sauce, cilantro

MARINATED CHICKEN BREAST

green goddess

PAN SEARED SALMON

red pepper romesco

SIDES - SELECT TWO

BROWN RICE & QUINOA

CHARRED BROCCOLINI

lemon, grana padano, pistachio

ROASTED CARROTS

garbanzo, sautéed spinach, herb vin

PEEWEE POTATOES

garlic confit, shallots, fine herbs

CAULIFLOWER AGRO DULCE

capers, citrus, currants, parsley

YUKON MASHED POTATOES

parmesan, garlic confit, chives

MARKET VEGETABLES

cchef's choice seasonal vegetables, shallot, garlic, herbs

LUNCH MINIMUM OF 50 GUESTS



Meal counts are due (2) weeks in advance and require a place card per each guest indicating their meal selection. Vegetarian/vegan/gluten-free options available and are independent of entrée selections. Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable)

LUNCH MINIMUM OF 8 GUESTS

SWEETS

A LA CARTE

CHOCOLATE CHIP COOKIE 5

DARK CHOCOLATE BROWNIE 5

TRIPLE CHOCOLATE FUDGE COOKIE 5

In order to ensure we can accommodate your request, all catering orders require a 7 days notice.

Served on large platters. Plates, serving utensils, cutlery and napkins provided upon request.

Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable).



BEVERAGES A LA CARTE

MEXICAN COKE 3.50

COKE 2.50

DIET COKE 2.50

TOPO CHICO SPARKLING WATER 5

COFFEE & HOT TEA BEVERAGE PACKAGE

\$10 FOR TWO(2) HOURS

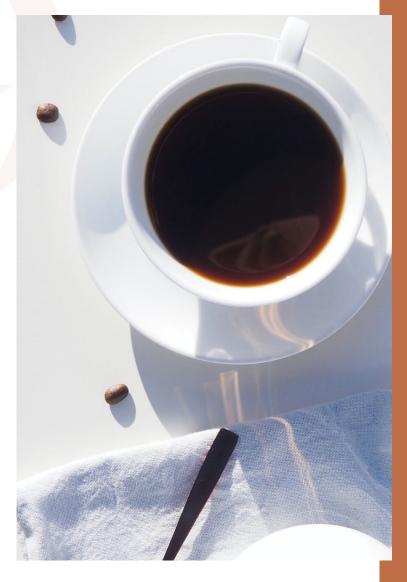
\$6 FOR EVERY ADDITIONAL HOUR

ICED TEA & LEMONADE

BEVERAGE PACKAGE

\$12 FOR TWO(2) HOURS

\$8 FOR EVERY ADDITIONAL HOUR



RECEPTION MENU

MINIMUM OF 50 GUESTS

PASSED APPS

PRICED PER PIECE

OR - \$25 3 OPTIONS FOR 1 HOUR | \$40 5 OPTION FOR 1 HOUR | \$56 7 OPTIONS FOR 1 HOUR

COLD APPS

CAULIFLOWER CEVICHE 8

marinated tri color cauliflower, shallots, chiles, pepitas, tostadita

CEVICHE VERDE 8

local halibut, yuzu, limon, cucumber, tomato, grilled corn, cucumber, chile, mini tostada

TUNA CRUDO 8

koji lime chimichurri, local citrus, shaved serrano, crispy wonton

SALMON POKE 8

atlantic salmon, confit garlic ponzu, seaweed salad, togarashi wonton

HOT APPS

IMPOSSIBLE SLIDER 8

provolone, romaine, caramelized onion, herb aioli, seeded bun

ASIAGO ARANCINI 8

creamy fried risotto, spicy aioli, grana padano

BLACK BEAN & CHILE FLAUTA 8

chamoy, cilantro crema

LAMB SKEWER 9

citrus marinade, tahini soy sauce, hazelnut dukkah, chives

KALBI BEEF WRAPS 8

lettuce wrapped, marinated prime beef, shredded cucumber, carrot, and radish

JOYA SLIDER 8

aged cheddar, herb aioli, romaine lettuce, roasted peppers, seeded bun

SHORT RIB FLATBREAD 8

romesco, roasted peppers, roasted mushroom, mozzarella, basil

CHORIZO & POTATO EMPANADA 8

salsa verde, cotija, guajillo powder

HOT APPS

HERBED FALAFEL 7

roasted garlic hummus, chile oil

BACON WRAPPED DATES 8

blue cheese stuffed, balsamic reduction

CHICKEN GYOZA 8

yellow curry, green onion

COCONUT SHRIMP SKEWER 8

soy chile glaze, green onion

CRISPY BRIE 8

sweet & spicy jalapeño jam, chives

MINI BBQ PORK BUNS 8

sesame chile oil

PEPPERONI SAUSAGE MINI CALZONE 8

red sauce, mozzarella, basil

LOBSTER RANGOON 11

sweet chile glaze, sesame seeds

CAVIAR & BLINIS 13

creme fraiche, sturgeon caviar, chives

BAY SCALLOP SKEWER 11

bearnaise, chile oil

MINI BEEF WELLINGTON 11

red wine reduction, herb salad

Meal counts are due (2) weeks in advance and require a place card per each guest indicating their meal selection. Vegetarian/vegan/gluten-free options available and are independent of entrée selections. Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable)

RECEPTION MENU

MINIMUM OF 50 GUESTS

BUFFET STATIONS

PRICED PER PERSON

DISPLAYS -

MARKET VEGETABLE CRUDITE 18 ancient grain salad, seasonal veggies and dips

GRAZE 25

assorted meats, cheeses, olives, pickles, breads & spreads

SALADS ---

JOYA SALAD 13

spring mix, shaved fennel & radish, cherry tomatoes, cucumber, toasted pistachio, red wine tarragon dressing

CAESAR SALAD 13

romaine, roasted tomatoes, grana padano, garlic bread crumb, caesar's dressing

MAIN —

BRAISED SHORT RIB 25 red wine braise, herb salad

IMPOSSIBLE "BEEF"
ALBONDIGAS (VG, GF) 15

chile verde sauce, cilantro

MARINATED CHICKEN 18 green goddess

PAN SEARED SALMON 20 red pepper romesco

SIDES —

BROWN RICE & QUINOA 8

CHARRED BROCCOLINI 8 lemon, grana padano, pistachio

ROASTED CARROTS 8 garbanzo, sautéed spinach, herb vin

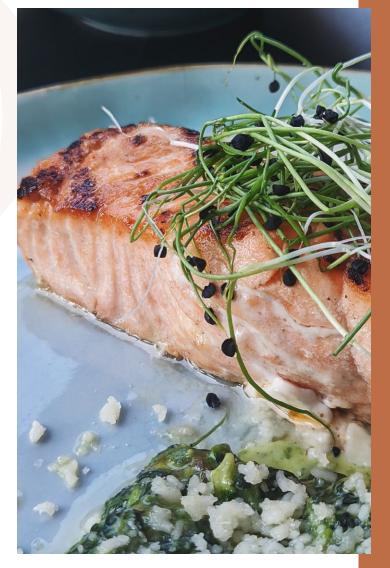
PEEWEE POTATOES 8 garlic confit, shallots, fine herbs

CAULIFLOWER AGRO DULCE 8

capers, citrus, currants, parsley

YUKON MASHED POTATOES 8 parmesan, garlic confit, chives

MARKET VEGETABLES 8 chef's choies seasonal vegetables, shallot, garlic, herbs



Meal counts are due (2) weeks in advance and require a place card per each guest indicating their meal selection. Vegetarian/vegan/gluten-free options available and are independent of entrée selections. Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable)

RECEPTION MENU

MINIMUM OF 50 GUESTS

SWEETS

A LA CARTE

LEMON BAR 6 blackberry

BUTTERSCOTCH BUDINO 6 chocolate ganache, whipped cream, cocoa nibs

DARK CHOCOLATE BROWNIE 6
milk chocolate mousse

COCONUT PAVLOVA 6 lime curd, preserved blueberry, mint

BERRY COBBLER BAR 6
mixed berries, brown sugar & thyme crumble, whipped cream

ORANGE PANNA COTTA 6 raspberry chutney, candied pistachio

PASSION FRUIT MERENGUE TART 6
passion fruit cream, toasted merengue ribbons



Meal counts are due (2) weeks in advance and require a place card per each guest indicating their meal selection. Vegetarian/vegan/gluten-free options available and are independent of entrée selections. Food and beverage are subject to prevailing tax, gratuity, large party service fee and Labor fees (if applicable)

BEVERAGE PACKAGES

CONSUMPTION BAR

all beverages are based on consumption and added to the final bill. restrictions can be applied to limit what your guests can order.

BEER & WINE PACKAGE

40 Per Guest +15 Per Additional Hour

Two Hour Package
Draft Beer, House Red and White Wine, Soft Drinks & Juices

ESSENTIALS BAR PACKAGE

50 Per Guest +15 Per Additional Hour

Two Hour Package

House Brand Cocktails, Draft Beers, House Red

White Wine, Soft Drinks & Juices

PREMIUM BAR PACKAGE

65 Per Guest +15 Per Additional Hour

Two Hour Package Premium Brand Cocktails, Wines by the Glass, Draft and Bottled Beer, Soft Drinks, Juices





Non-Alcoholic Beverage is Included in all Bar Packages
Bar Packages do not include Shots, Martini's, Bottled Water or Redbull
Each Bar Package is based on up to 2 hours of service.
Bar Packages are Applicable to the Entire Group Guarantee
All groups are subject to prevailing tax, gratuity and large party service fee

MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

AUDIOVISUAL

Joya Kitchen offers in-house audio visual (wireless projector, podium, lapel microphone).

For additional AV needs pricing is below:

- Speakers + Microphone (2): \$650 starting | additional microphones \$180 per
- Zoom Set Up: \$2,020 starting
- Video Recording: \$650
- Customizable packages available through your Sales Manager upon request.

No outside AV vendors are permitted at Jova.

CABLES & WIRES

In the event electrical power drops, television cables, telephone cords or other such cables and wires must be laid on the floor, or in public traffic areas, and appropriate cable bridges and/or low-adhesive tape must be installed. All 110-volt extension cords shall be three-wire (grounded), #14 or larger AWG, copper wire. Cords must not support connectors. Two-wire "Zip Cords" are not permitted other than factory-installed appliance connectors; these may not exceed six feet in length and must be ULapproved. Cube tap adapters are prohibited. Multi-plug adapters must be ULapproved and have builtin overload protection. Connectors must not be used to exceed their listed ampere rating. All temporary electrical wiring must be accessible and free from debris and storage materials

FOOD & BEVERAGE

Joya Kitchen is the sole provider of all food and beverages served in the venue. No food or beverages will be permitted to be brought into the venue by a guest or any of the customer's guests or attendees. Your sales manager is responsible for assisting you with menu selection. We will maintain a flexible position regarding suggested menus; however, due to changing food costs, definite prices on food and beverage will be guaranteed three (3) months prior to your event.

All prices are plus tax and service charge and are subject to change. Labor charges and setup fees may apply.

In compliance with California Liquor Laws, Joya Kitchen is the only

authorized licensee able to sell and serve liquor, beer and wine in the Venue. Joya Kitchen reserves the right to refuse service to any person who visibly appears to be intoxicated. No one under 21 years of age will be served alcoholic beverages. Venue reserves the right to inspect the identification of any person attending events in the Venue.

Cash Bar: Drink tickets can be sold prior to entrance (or at the door) of event and guest may redeem their ticket with bartender for a drink at any time. This helps organizations or individuals to recoup some upfront cost on the alcohol. Most people choose beer and wine.

MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

FINAL GUARANTEES -

Final guarantees for all events must be given to your sales manager fourteen (14) business days prior to your event date. If notice would fall on a holiday, then guarantees must be received by the first working day prior to the holiday. If your guarantee is not received, you will be charged with a guarantee equal to the expected number set forth on the Banquet Event Order or the number of people actually served, whichever is greater. We set 3% above your guaranteed number.

GARBAGE / CLEANING —

Cleaning services are required for any areas requiring excessive cleaning. Please contact your sales manager for clarification and pricing.

Garbage Removal: \$250

Cleaning: \$500

PARKING / VALET SERVICES -

Joya has free parking available up to 75 guests. Events with guest counts larger than 75 are required to have valet services. Valet services start at \$1,000.00 minimum 3 hours.

FURNITURE REMOVAL / SETUP CHANGES —

Additional labor charges may be incurred if a group requests extensive changes to the existing room setup. Your sales manager will advise whether or not the room setup change can be accommodated, the approximate time it will take to complete the changes and if additional labor charges will apply.

Changes to set ups may be subject to an additional labor charge should the changes be made less than 48 hours prior to your event.

Standard Fees: \$250/Hour - Minimum of 3 Hours

LABOR

Chefs and Attendants - A labor charge of \$175.00 per Chef or Attendant will be added to the Banquet Event Order.

Server - A labor charge of \$50.00/Hour per Bartender will be added to the Banquet Event Order.

Bartender - A labor charge of \$50.00/Hour per Bartender will be added to the Banquet Event Order.

Busser - A labor charge of \$50.00/Hour per Bartender will be added to the Banquet Event Order.

Coat Check Facilities are available upon request - A labor charge of \$50.00/Hour per attendant will be added to the Banquet Event Order.

MEETINGS & EVENTS POLICIES AND PROCEDURES & FEES

These Policies and Procedures are provided to ensure we are delivering the highest quality of service to assist in planning your event. Please review them carefully.

RENTAL FEES / MINIMUMS —

Food & Beverage Minimums/Rental Fees fluctuate and are based on date, day of the week, time of the event and season.

Average minimum is approximately - starting at \$500

SECURITY —

Security is required for all events. Please note that The Boardwalk/ Joya Kitchen is the sole provider of security for meetings and events and does not permit the use of outside security companies.

Events with over 200 attendees require additional security.

Security - \$300/ Hour - Minimum of three hours

SMOKING POLICY

Joya Kitchen and the Boardwalk at Science Center is committed to a smoke-free environment. Smoking is prohibited in all indoor and outdoor locations.

TAX & SERVICE CHARGE

Catered food & beverage prices are subject to prevailing gratuity, service charge and tax.

Current rates - Tax 7.75% | Gratuity 19% | Large Party Fee 8%

SETUP / TAKEDOWN —

The space may be reserved by the hour for whatever time you need. When reserving your time slot, please take into consideration the time needed for vendors set up (caterers, dj's and bartender), arranging the tables in the way you wish & any decorating. Most events need 1 hr set up PRIOR to event. If our calendar allows, you can set up time the day before or morning of an evening event. This can be arranged the week of your event. If during the event you choose to extend the time & the manager gives permission, the additional hourly rate will be collected during event. You will have 30 minutes from the end time of the event to clean up and gather belongings FREE of charge.

WIF

Wireless internet is available at no charge. Wireless internet and password will be provided by your Sales Manager prior to event or on event date.