Skates
ON THE BAY

SPECIAL OCCASION MENUS



Skates on the Bay is a beautiful and historic waterfront gathering place for fresh seafood and unmatched views of the San Francisco Bay. Originally opened in 1984 in Berkeley Marina, the reimagined Skates on the Bay boasts modern and stunning decor, a Raw Bar, an elegant private dining room and innovative, local-driven menus.

Whether you're hosting a wedding rehearsal, anniversary celebration, shower or corporate dinner, your guests will talk about their experience for years to come when you host your event at Skates. Our private dining room, which can accommodate up to 80 guests for a reception and up to 60 guests for a seated event, offers the opportunity to enjoy your special event in a glass-walled private area with breathtaking views of the Bay.

PRICING

We do not charge room rental fees but require a minimum guest count for private dining. Our minimums are negotiable and vary based on the day of the week, time of day, number of guests or season. A 4% banquet fee + 18% gratuity for the event staff will be applied to all banquets.

MENU

Our banquet menus deliver the same superior, innovative and fresh fare experienced in our main dining room, with ingredients sourced locally whenever possible. Select from full-service lunch and dinner options or work with our event staff to create a custom experience. If you are aware of any special dietary restrictions for your group, please let us know and we will do our best to provide you and your guests with options.

TREAT YOUR GUESTS WITH A TAKEAWAY!

CHOCOLATE TRUFFLE BOX **$10**

ADD LABEL WITH A CUSTOMIZED MESSAGE OR YOUR COMPANY LOGO
+$1 PER BOX



100 Seawall Drive, Berkeley, CA 94710 | (510) 549-1900

RECEPTION MENU

HORS D'OEUVRES - COLD

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

TOMATO & BASIL BRUSCHETTA 50 pieces $75

GREEK SKEWERS 50 pieces $95

SPICY SPINACH & FETA TURNOVERS 50 each $95

SASHIMI AHI ROLLS* 50 each $135

SHRIMP COCKTAIL 50 each $140

SMOKED SALMON TOAST* 25 each $155

RAINBOW ROLLS* 25 each $125

CRAB & AVOCADO ROLLS 25 each $145

SEARED AHI TACOS* 50 each $140

PRIME RIB BRUSCHETTA* 25 each $150

HORS D'OEUVRES - HOT

ALL ITEMS CAN BE HAND-PASSED OR DISPLAYED

MUSHROOM BRUSCHETTA 25 each $75

CRAB TOTS 50 each $75

CHICKEN TERIYAKI SKEWERS 50 each $110

TERIYAKI BEEF & PINEAPPLE SKEWERS* 50 each $135

COCONUT SHRIMP 50 each $125

MINI CRAB CAKES 50 each $150

GRILLED SHRIMP SKEWERS 50 each $150

PRIME RIB SLIDERS* 25 each $150

COCKTAIL RECEPTION PLATTERS & DISPLAYS

DESIGNED TO SERVE 25 GUESTS

CHILLED ROASTED VEGETABLES $85

CRAB DIP $95

ASSORTED DOMESTIC CHEESE & CRACKERS $115

SEASONAL FRESH FRUIT $110

FLASH FRIED CALAMARI $110

ANTIPASTO PLATTER $110

BURRATA, PROSCIUTTO & ACCOUTREMENTS $140

ASSORTED SUSHI ROLLS* $145

TUNA POKE + FRIED WONTONS* $175

CHILLED DUNGENESS CRAB CLUSTERS $350
(4 oz per person)

CHILLED ASSORTED SEAFOOD* $425
oysters, shrimp cocktail, tuna sushi rolls, tuna poke, cold water lobster, chilled mussels

ADD A CARVING STATION TO YOUR RECEPTION

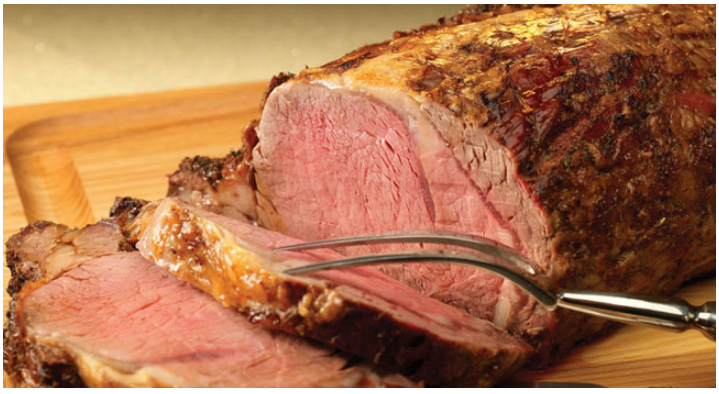
CARVING STATIONS DESIGNED FOR 25 GUESTS

SERVED WITH ACCOUTREMENTS + BRIOCHE SLIDER BUNS

ROASTED TURKEY BREAST $250

HERB-CRUSTED ROASTED BEEF TENDERLOIN* $485

HERB-CRUSTED PRIME RIB* $575



Tax and 22% service charge not included.
*NOTICE: Contains or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

PLATED LUNCH MENUS

Available for events beginning before 3pm

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







BAKER BEACH $53

FIRST COURSE

Select 1 option for your guests

CAESAR SALAD
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests.
Entrées served with Yukon Gold Mashed potatoes and chef select vegetables unless otherwise noted.

HONEY PEPPERCORN SALMON*
Red and green honey peppercorn glaze, beurre blanc

LINGUINE PASTA
Garlic cream, spinach, tomato, parsley, lemon

PRIME RIB FRENCH DIP*
Caramelized onions, Jack cheese, au jus, creamy horseradish, hoagie

SOUS VIDE ROASTED CHICKEN
Half chicken, au jus

OPEN-FACED CRAB SANDWICH
Artichokes, tomatoes, Parmesan, Cheddar on toasted sourdough, fries

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CRISSY BEACH $60

FIRST COURSE

Select 1 option for your guests

CAESAR SALAD
Parmesan, artisan croutons, house-made dressing

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests.
Entrées served with Yukon Gold Mashed potatoes and chef select vegetables unless otherwise noted.

CHARGRILLED SIRLOIN*
8 oz., sliced, demi-glace

HONEY PEPPERCORN SALMON*
Red and green honey peppercorn glaze, beurre blanc

SOUS VIDE ROASTED CHICKEN
Half chicken, au jus

DUNGENESS CRAB & SHRIMP LINGUINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

HAMACHI POKE BOWL
Daikon sprouts, rainbow carrots, seaweed salad, pickled red cabbage & watermelon radish, edamame, hard-cooked egg

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

Vegetarian Pasta Primavera available upon request
House Salad may be substituted for Caesar on any menu.

Upgrade to Lobster Bisque +$3

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
A minimum of 20 guests is required. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

LUNCH BUFFET MENU

Available for events beginning before 3pm. Per person prices based on a minimum of 25 Guests
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





MARSHALL'S BEACH $60

STARTERS

CAESAR SALAD
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

CHARGRILLED SIRLOIN*
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

PENNE PASTA
Garlic cream, spinach, tomato, parsley, lemon

SOUS VIDE ROASTED CHICKEN
Au jus

GRILLED SALMON
Butter basted, beurre blanc

CRAB & AVOCADO ROLL
Dungeness crab, cucumber, tobiko, sesame aioli

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

OCEAN BEACH $70

STARTERS

ROMAINE CAESAR
Parmesan, artisan croutons, house-made dressing

MIXED GREEN SALAD

ENTRÉES

Select 3 options for your guests

CHARGRILLED SIRLOIN*
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

HONEY PEPPERCORN SALMON*
Red and green honey peppercorn glaze, beurre blanc

SOUS VIDE ROASTED CHICKEN
Au jus

SHRIMP PENNE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

HAMACHI POKE BOWL
Daikon sprouts, rainbow carrots, seaweed salad, pickled red cabbage & watermelon radish, edamame, hard-cooked egg

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

ASSORTED COOKIES

ADD A CARVING STATION TO YOUR BUFFET

ROASTED TURKEY BREAST $250
HERB-CRUSTED PRIME RIB $575
HERB-CRUSTED ROASTED BEEF TENDERLOIN $485

Carving Stations designed for 25 guests

Vegetarian Pasta Primavera available upon request. House Salad may be substituted for Caesar on any menu.

Prices are per person, alcoholic beverages may be preordered or charged at a per consumption basis. Tax and 22% service charge not included.
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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







BREAKPOINT $70

FIRST COURSE

Select 1 option for your guests

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

ENTRÉE

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

GRILLED SALMON*
Spicy rosemary butter

CHARGRILLED FILET*
7 oz., steak butter

SOUS VIDE ROASTED CHICKEN
Half Chicken, Au jus

DUNGENESS CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

BLACK COD
Bourbon miso maple glazed Sablefish

DESSERT

Select 1 option for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

MARINA $75

FIRST COURSE

Select 1 option for your guests

CAESAR SALAD

NEW ENGLAND CLAM CHOWDER

POINT REYES BLUE CHEESE SALAD

ENTRÉE

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB-CRUSTED PRIME RIB
12 oz., au jus, creamy horseradish

KING SALMON*
Choose spicy rosemary butter or butter basted, beurre blanc

BLACK COD
Bourbon miso maple glazed Sablefish

DUNGENESS CRAB & SHRIMP FETTUCCINE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

SOUS VIDE ROASTED CHICKEN
Half Chicken, Au jus

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

Vegetarian Pasta Primavera available upon request.
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PLATED DINNER MENUS

Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.







PEARL $85

FIRST COURSE

Select 1 option for your guests

CAESAR SALAD

LOBSTER BISQUE

LITTLE GEM WEDGE

ENTRÉE

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

HERB CRUSTED PRIME RIB*
14 oz., creamy horseradish, au jus

GRILLED KING SALMON*
Choose seasonal preparation or butter basted, beurre blanc

SKATE'S CIOPPINO*
Dungeness crab, shrimp, clams, mussels, scallops, fish, calamari, tomato-garlic broth

COLD WATER LOBSTER TAIL*
7 oz., clarified butter

SOUS VIDE ROASTED CHICKEN
Half Chicken, Au jus

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

DYLAN $95

STARTER COURSE

Served family style

OVEN ROASTED CRAB & ARTICHOKE DIP
Parmesan, sweet onion, toasted baguette

FIRST

Select 1 option for your guests

CAESAR SALAD

LOBSTER BISQUE

LITTLE GEM WEDGE

ENTRÉE

Select 3 options for your guests

Entrées served with Yukon Gold mashed potatoes and chef select vegetables unless otherwise noted

SURF & TURF*
7 oz. filet mignon + garlic butter basted grilled shrimp

KING SALMON OSCAR*
Dungeness crab, béarnaise, asparagus

SKATE'S CIOPPINO*
Dungeness crab, shrimp, clams, mussels, scallops, fish, calamari, tomato-garlic broth

COLD WATER LOBSTER TAIL*
7 oz., clarified butter

SOUS VIDE ROASTED CHICKEN
Half Chicken, Au jus

DESSERT

Select 2 options for your guests

CRÈME BRÛLÉE
Rich vanilla custard, caramelized crust

KEY LIME PIE
Nellie & Joe's Famous Key Lime juice, graham cracker crust, whipped cream

CHOCOLATE TORTE
Rich and dense, raspberry sauce, whipped cream

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DINNER BUFFET MENU

Per person prices based on a minimum of 25 guests.
Includes Bread Service, Coffee, Soda, Iced Tea or Assorted Hot Teas.





NEPTUNE $75

Guests enjoy an assortment of dining options from an artfully decorated buffet

STARTERS

Select 2 options for your guests

MIXED GREENS
CAESAR SALAD
POINT REYES BLUE CHEESE SALAD

ENTRÉE

Select 3 options for your guests

GRILLED SALMON
Spicy rosemary butter

CHARGRILLED SIRLOIN
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

SOUS VIDE ROASTED CHICKEN
Au jus

SHRIMP PENNE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

CRAB STUFFED SHRIMP
Dungeness crab stuffing, beurre blanc

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE

POSEIDON $85

STARTERS

Select 2 options for your guests

MIXED GREENS
CAESAR SALAD
POINT REYES BLUE CHEESE SALAD

ENTRÉE

Select 3 options for your guests

CHARGRILLED SIRLOIN*
Sliced, demi-glace
Presented in chafing dish, upgrade to Carving Station +$75

GRILLED KING SALMON*
Spicy rosemary butter or butter basted, beurre blanc

SOUS VIDE ROASTED CHICKEN
Au jus

DUNGENESS CRAB & SHRIMP PENNE
Garlic cream, white wine, clam broth, tomato, spinach, chili flakes, Parmesan

BLACK COD
Bourbon miso maple glazed Sablefish

SIDES

YUKON GOLD MASHED POTATOES
CHEF SELECT SEASONAL VEGETABLES

DESSERT

MINI KEY LIME PIE
MINI CHOCOLATE TORTE

ADD A CARVING STATION TO YOUR BUFFET

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