



Private & Group Dining



The Best of Land & Sea

Casual yet refined dining overlooking Monterey Bay

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Space Options & Pricing

(we do not charge a venue fee; tax & 20% service charge not included in pricing)

1. Oceanview Dining Room (no privacy)



- **September - March Availability**
 - 1-20 guests open menu, no minimum
 - 21-50 guests preset menu (see “menu options” below)
 - 51 guests or more, must be full restaurant buyout
 - Dinner Buy Out Prices
 - SUN-THURS food and beverage minimum spend \$10,000
 - FRI-SAT food and beverage minimum \$14,000
- **April – August Available for Dinner Buy Out Only**
 - Sunday – Thursday food and beverage minimum spend \$14,000
 - Friday – Saturday food and beverage minimum spend \$18,000
 - 5pm earliest start time / 4-hour dining experience

2. Private Room (full privacy, no ocean view)



- **Available All Year**
 - 1-20 guests open menu
 - 21-40 (*capacity*) guests preset or buffet style menu (see “menu options” below)
- Sunday -Thursday food and beverage minimum spend \$1,500
- Friday – Saturday food and beverage minimum spend \$2,000
- 4 Fixed Menu Options Available (see “menu options” below)

1. \$65 per person (3 courses)
 2. \$80 per person (3 courses)
 3. \$100 per person (3 courses)
 4. \$120 per person (4 courses)
- **Bar Options**
 - Full open bar or customized menu with budget spend limits
 - Dedicated Bar Tender - \$1,000 minimum bar spend

3. Bar Area (view of ocean across dining room)



- Best for hosted bar / hors d'oeuvres / welcome cocktail reception
- 50 persons maximum
- Available September - March Monday – Thursday 3pm - 6pm only
- Food & beverages at a minimum spend \$1,500
- 2-hour dining experience, \$500 for every additional hour

Menu Options

Prefixed Coured Dinner Menu Options

3 courses \$65 per person	Salad Classic Caesar - romaine, parmesan, focaccia croutons, tossed in our house-made Caesar dressing
(Available for Private Dining Room Only)	Entree (choose 1) Pasta Alfredo - blackened chicken, creamy alfredo sauce, fettuccine, parmesan cheese Chicken Picatta - chicken breast with lemon-capper sauce, loaded mashed potatoes, seasonal vegetables Hangar Steak - 7oz hanger steak, loaded mashed potatoes, organic seasonal vegetables
	Dessert Bread Pudding - select breads, crème anglaise, caramel.

<p>3 courses \$80 per person</p>	<p>Salad Valley Girl Salad- salinas valley organic greens, gorgonzola, artichoke heart, granny smith apple, candied walnut, diced avocado. tossed in our house-made avocado apple cider vinaigrette.</p> <p>Entree (<i>choose 1</i>) Cedar Planked Salmon- salmon, loaded mashed potatoes, grilled asparagus.</p> <p>Argentine Chicken- grilled chicken breast, chimichurri, broccolini, loaded mashed potatoes.</p> <p>New York Steak – 8oz steak, loaded mashed potatoes, broccolini.</p> <p>Dessert Bread Pudding- select breads, crème anglaise, caramel.</p>
<p>3 courses \$100 per person</p>	<p>Salad Valley Girl Salad- salinas valley organic greens, gorgonzola, artichoke heart, granny smith apple, candied walnut, diced avocado. tossed in our house-made avocado apple cider vinaigrette.</p> <p>Entree (<i>choose 1</i>) Argentine Chicken- grilled chicken breast, chimichurri, broccolini, loaded mashed potatoes.</p> <p>Macadamia Crusted Halibut- loaded mashed potatoes, organic vegetables, beurre blanc.</p> <p>Steak Frites- 10oz new york prime steak, rosemary garlic fries, citrus aioli.</p> <p>Dessert Bread Pudding- select breads, crème anglaise, caramel.</p>
<p>4 courses \$120 per person</p>	<p>Salad Classic Caesar Salad- salinas valley romaine, parmesan, focaccia crouton, tossed in house caesar dressing.</p> <p>Appetizer Crab Cake- 1 new orleans style crab cake, roasted corn, cream sauce.</p> <p>Entree (<i>choose 1</i>) Argentine Chicken- grilled chicken breast, chimichurri, broccolini, loaded mashed potatoes.</p> <p>Crab Stuffed Salmon- lemon caper sauce, loaded mashed potatoes, grilled asparagus.</p> <p>Filet Mignon- 8oz steak, asparagus, roasted potatoes, herb butter</p>

Dessert (choose 1)

Bread Pudding- select breads, crème anglaise, caramel

Cappuccino Cheesecake - creamy espresso cheesecake, graham cracker crust, dulce de leche drizzle

Buffet Style Appetizers

Only Available in Private Dining Room

1. Buffet Style Appetizers

- \$55 per person
- choose from a selection of appetizers/salads for a cocktail style reception (see menu below)
- 4-hour maximum dining experience

Menu Option

- **Ahi Ceviche** - ahi tuna, avocado mixed with seaweed, mint, wasabi, sesame seeds. served with wontons
- **Calamari** - calamari steaks, chili flakes, italian parsley, garlic, lemon mustard sauce
- **Seafood Nachos** - lobster, shrimp, crab, calamari, house-made tortilla chips, mexican rice, pickled jalapeño, pico de gallo, fresh corn, cilantro, red salsa, salsa verde, ranchero salsa
- **Blue Cheese Steak Bites** - bacon-wrapped blue cheese-stuffed hanger steak, honey mustard, balsamic reduction drizzle
- **Valley Gril Salad** - salinas valley organic greens, gorgonzola, artichoke heart, granny smith apple, candied walnut, diced avocado, avocado apple cider vinaigrette
- **Brutus Flat Bread** - san marzano tomato sauce, mozzarella, house-made sausage, pepperoni, bacon, red onion, kalamata olive, oregano, topped with pecorino
- **Caprese Flatbread** - fresh mozzarella, arugula, heirloom tomato, fresh basil, balsamic reduction, black pepper, olive oil, sea salt
- **Carne Asada tacos** - char-grilled steak, chipotle mayo, salsa verde, guacamole salsa, cilantro, onion
- **Fish Tacos** - blackened fish, mango salsa, guacamole salsa, chipotle mayo, red cabbage, cilantro, onion

Additional Items (per item price shown below)

- **Chilled Prawn** \$3 - cocktail sauce & lemon
- **Grilled Cajun crab cake** \$4 - corn cream sauce & horseradish
- **Fried Coconut prawn** \$4 - honey mustard dressing & orange marmalade
- **Grilled Bacon wrapped prawn** \$4

Desserts

- **Bread Pudding a la mode** \$8 – select breads, crème anglaise, caramel, vanilla ice cream

Beverage Options

- Hosted bar
- Full or limited drink menu options
- Create custom cocktails for your event
- See attached pdf beverage menu

Terms & Conditions

1. A \$200 deposit is required and charged when reservations are made. the deposit will be credited to the party's final bill or refunded to the original form of payment.
2. Tax and 20% service fee will be applied to every bill and is not included in the per person price.
3. A final guest count must be provided 24 hours prior to the reservation start. the confirmed guest count will be charged to the final bill. any additional guest added after the final guest count has been confirmed will be added to the final bill.
4. Forms of payment must be discussed and agreed upon when final guest count is confirmed (3 card maximum).
5. All group bookings for 20+ guests require a minimum 24-hour notice of cancellation or a fee of \$20 per person will be charged to the credit card on file.
6. Gift certificates and gift cards of any kind are not acceptable forms of payment.
7. No outside food is allowed except for cake or dessert which needs to be discussed and agreed upon when the final guest count is confirmed.
8. \$25 per bottle corkage fee

FAQS

1. Does the prefixed menu include beverages, tax and tip? The prefixed menu includes 1 nonalcoholic beverage per guest (soda, iced tea, coffee). Tax and 20% gratuity are not included.
2. Can we bring in decorations for our event? Yes.
3. Do you charge a venue fee? No.