

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.

Monday - Friday

Breakfast: 8am-11am | Lunch: 11am-3pm

Happy Hour

Thursday 3pm-7pm





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.









To get started, please submit an inquiry at www.joyakitchensd.com/Eventspace/

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 is given 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 a guarantee equal to the expected number set forth on the Banquet Event Order.

PARKING / VALET SERVICES -

Joya has free parking available for up to 70 guests. Events with guest counts larger than 70 are required to have valet services during business hours.

AUDIOVISUAL —

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

For additional AV needs, pricing is below:

- Speakers + Microphone (4): \$350
- Zoom Set Up: \$2,020 starting
- Video Recording: \$650
- Customizable packages are available through your Sales Manager upon request.

No outside AV vendors are permitted at Joya.

FURNITURE REMOVAL / SETUP CHANGES -

Changes to the floor plan can result in up to \$1,400 in moving fees.

*Groups with minors will be required to move or cover the pool table, which can result in additional charges.

LABOR

Chefs and Attendants - A labor charge of \$175.00 per Chef or Attendant will be added to the Banquet Event Order, totaling over 10K in food and beverage.

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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 70+ guests or 30+ minor attendees require additional security. Security \$150- \$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 16% | 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.

WIFI

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



BUILD YOUR OWN BREAKFAST

PRICED PER PERSON

BAGELS & CREAM CHEESE 6

assorted bagels and whipped cream cheese spread

YOGURT PARFAIT 7

greek yogurt, mixed berry compote, house made granola

OATMEAL BAR 8

rolled oats, banana, dried fruit, brown sugar, maple syrup, milk, almond milk, butter

OLD FASHIONED BREAKFAST 10

cheesy scrambled eggs, red potato hash, sourdough toast, whipped butter *add hacon \$4

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 requests, all catering orders require a 2 week notice for menu count and selection.

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

BREAKFAST



BREAKFAST

KICK START

\$12 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

ham, cheddar, scrambled egg, spicy aioli, English muffin

BREAKFAST BURRITO

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

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ENLIGHTEN

\$26 PER PERSON

FARMERS MARKET FRUIT PLATTER

assorted peak season fruits

ASSORTED PASTRY PLATTER

local artisanal pastries

YOGURT PARFAIT

greek yogurt, mixed berry compote, house made granola

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

ham, cheddar, scrambled egg, spicy aioli, English muffin

OPEN FACED LOX & BAGEL

whipped cream cheese, cured salmon, cucumber, tomato, sprouts, capers, everything bagel

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BREAKFAST



SANDWICHES

\$18 PER PERSON • CHOOSE TWO \$26 PER PERSON • CHOOSE THREE ACCOMPANIED WITH GREENS SALAD | ADD COOKIE +3

TUNA MELT

house made tuna salad, cornichon, whole grain mustard, aged cheddar, toasted sourdough

CLASSIC CLUB

sliced turkey & ham, bacon, cheddar, swiss, lettuce, tomato, red onion, garlic aioli, multigrain bread

AVOCADO SPROUT SANDWICH

avocado, arugula, tomato, cucumber, beet, veganaise, multigrain

WRAPS

\$18 PER PERSON • CHOOSE TWO \$26 PER PERSON • CHOOSE THREE ACCOMPANIED WITH GREENS SALAD | ADD COOKIE +3

AVOCADO SPROUT WRAP

avocado, arugula, tomato, cucumber, beet, veganaise, whole wheat tortilla

ROAST BEEF WRAP

all natural roast beef, spinach, tomato, herb aioli, whole grain mustard, cheddar, whole wheat tortilla

CURRY CHICKEN WRAP

curry chicken salad, cabbage mix, sliced tomato, cucumber, red onion, whole wheat tortilla

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LUNCH



BOWLS

\$32 PER PERSON

CHOOSE 2 PROTEINS

HARRISA MARINATED CHICKEN HERBED FALAFEL ROASTED SALMON ANCHO MARINATED STEAK

SERVED WITH

white rice, roasted seasonal vegetables, romesco, and green goddess dressing

SALADS

\$20 PER PERSON

CHOOSE 2 PROTEINS

HERB MARINATED CHICKEN ROASTED SALMON CITRUS MARINATED SHRIMP

CAESAR SALAD

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

JOYA SALAD

spring mix, radish, cherry tomatoes, cucumber, toasted pistachio, champagne vinaigrette

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LUNCH



SEATED PLATED MENU

\$95 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
Guest list and main entree selection due 14 days in advance

BRAISED SHORT RIB

red wine braise, herb salad

SPICY FALAFEL

tzatziki sauce

MARINATED CHICKEN BREAST

green goddess

PAN SEARED SALMON

red pepper romesco

SIDES - SELECT TWO

SAFFRON RICE

CHARRED BROCCOLINI

lemon, grana padano, pistachio

ROASTED CARROTS

garbanzo, sautéed spinach, herh vin

PEEWEE POTATOES

garlic confit, shallots, fine herbs

CAULIFLOWER AGRO DULCE

capers, citrus, currants, parsley

YUKON MASHED POTATOES

parmesan, garlic confit, chives

MARKET VEGETABLES

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



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LUNCH

SWEETS

A LA CARTE

CHOCOLATE CHIP COOKIE 5

DARK CHOCOLATE BROWNIE 5

TRIPLE CHOCOLATE FUDGE COOKIE 5

GF SNICKERDOODLE 5

PEANUT BUTTER COOKIE 5

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BEVERAGES A LA CARTE

MEXICAN COKE 3.50

COKE 2.50

DIET COKE 2.50

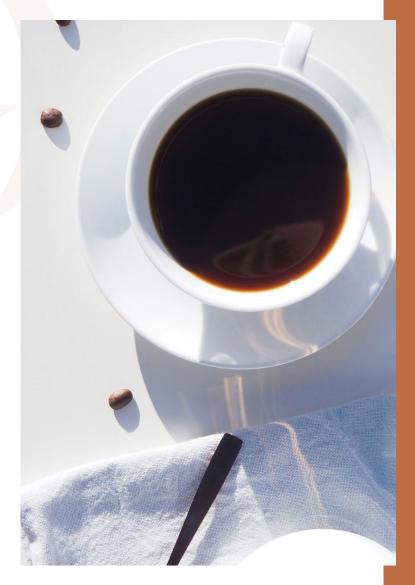
TOPO CHICO SPARKLING WATER 5

COFFEE & HOT TEA BEVERAGE PACKAGE

\$5 PER PERSON FOR 2 HOURS
\$7 PER PERSON FOR HALF DAY (2-4 HOURS)
\$12 PER PERSON FOR FULL DAY (4-8 HOURS)

ICED TEA & LEMONADE BEVERAGE PACKAGE

\$5 PER PERSON FOR 2 HOURS
\$7 PER PERSON FOR HALF DAY (2-4 HOURS)
\$12 PER PERSON FOR FULL DAY (4-8 HOURS)



APPS

RECEPTION MENU

PRICED PER PIECE

OR - \$30 3 OPTIONS FOR 1 HOUR | \$45 4 OPTION FOR 1 HOUR | \$60 5 OPTIONS FOR 1 HOUR

DISPLAYS

MARKET VEGETABLE CRUDITE (VEGETARIAN) 20 seasonal vegetables, fresh fruit, dips & spreads, crackers & pita

GRAZE 28

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

COLD APPS

CAULIFLOWER CEVICHE (GF/VEGAN) 7
marinated tri color cauliflower, shallots, chiles, pepitas, tostadita

TUNA CRUDO 7

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

CEVICHE VERDE (GF) 9

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

SALMON POKE 9

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

HOT APPS

JOYA SLIDER 7

herb aioli, caramelized onion, aged cheddar, seeded bun

PORTOBELLO SLIDER (VEGETARIAN) 9

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

ASIAGO ARANCINI (VEGETARIAN) 9

creamy fried risotto, spicy aioli, grana padano

BLACK BEAN & CHILE FLAUTA (VEGETARIAN) 9

chamoy, cilantro crema

LAMB SKEWER (GF. CONTAINS NUTS) 10

citrus marinade, tahini soy sauce, hazelnut dukkah, chives

KALBI BEEF WRAPS (GF) 9

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

HOT APPS

SHORT RIB FLATBREAD (CONTAINS NUTS) 9

romesco, roasted peppers, roasted mushroom, mozzarella, basil

CHORIZO & POTATO EMPANADA 9

salsa verde, cotija, guajillo powder

CHICKEN GYOZA 7

yellow curry, green onion

COCONUT SHRIMP SKEWER 7

soy chile glaze, green onion

HERBED FALAFEL (GF/VEGAN) 8

roasted garlic hummus, chile oil

BACON WRAPPED DATES 9

blue cheese stuffed, balsamic reduction

CRISPY BRIE (VEGETARIAN) 9

sweet & spicy jalapeño jam, chives

MINI BBQ PORK BUNS 9

sesame chile oil

PEPPERONI SAUSAGE MINI CALZONE 9

red sauce, mozzarella, basil

LOBSTER RANGOON 12

sweet chile glaze, sesame seeds

CAVIAR & BLINIS 14

creme fraiche, sturgeon caviar, chives

BAY SCALLOP SKEWER (GF) 12

bearnaise, chile oil

MINI BEEF WELLINGTON 12

red wine reduction, herb salad

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BUFFET STATIONS

PRICED PER PERSON

SOUTH OF THE BORDER \$60

SALAD

CAESAR SALAD

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

3 PROTEINS

Comes with 4" tortillas, salsa, crema, onion, cilantro

BEEF BARBACOA

AL PASTOR PORK

POLLO ASADA

VERDURAS

CHOOSE 2 SIDES

RED RICE

CHIPS & GUAC

CHIPOTLE BLACK BEANS

JICAMA & ELOTE SALAD

DESSERT

CHEF'S CHOICE

MEDITERRANEAN AFFAIR \$65

SALAD

GREEK SALAD

romaine, cherry tomato, red onion, cucumber, olive mix, feta, balsamic vinaigrette

CHOOSE 2 PROTEINS

HARISSA CHICKEN THIGH

with romesco sauce

BEEF & PORK BOLOGNESE

with local penne

FALAFEL & LABNEH

with roasted mushrooms and olive oil

CHOOSE 2 SIDES

BREAD **\$3 PER PERSON** **DESSERT** PICK ONE

WINED & DINED \$90

SALAD

CHEF'S CHOICE SEASONAL SALAD

CHOOSE 2 PROTEINS

ROASTED SALMON

with romesco sauce

BRAISED SHORT RIB

with red wine demi and fine herbs

GRILLED CHICKEN BREAST

with green goddess

FALAFEL & LABNEH

with roasted mushrooms and olive oil

CHOOSE 2 SIDES

YUKON MASHED POTATOES

MARKET VEGETABLES

SAFFRON RICE

ROASTED CARROTS

BREAD

\$3 PER PERSON

PARKER HOUSE ROLLS AND WHIPPED BUTTER

DESSERT

PICK TWO

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SAFFRON RICE

GARLIC BREAD MARKET VEGETABLES

TABBOULEH SALAD

SWEETS 8 EACH

A LA CARTE

FOUR BERRY CRUMBLE BAR (GF)

gluten free shortbread, almond cream, berry compote

S'MORES BAR

graham crumb, chocolate cream, toasted marshmallow

DULCE DE LECHE (GF)

gluten free brownie cake, dulce de leche chocolate mousse

VEGAN GLUTEN FREE CHOCOLATE CAKE (GF/VEGAN)

vegan gluten free cocoa cake, vegan chocolate mousse, dairy free

CHOCOLATE CHOCOLATE CAKE (GF)

gluten free flourless chocolate cake, chocolate mousse

CARROT CAKE (GF)

gluten free carrot cake, vanilla cream cheese mousse

MINI COFFEE TART (GF)

coffee almond filling, coffee cremuex

SALTED CARAMEL BROWNIE

chocolate shortbread cookie, walnut fudge brownie, salted caramel

MINI KEY LIME PIE

lime cream, toasted merengue

SWEET MANGO

shortbread, mango mousse, passion fruit gelee

MR. CHEESECAKE

shortbread, cheesecake mousse, black currant coulis

CHOCONUT

chocolate shortbread, dark chocolate mousse, hazelnut praline

MINI CHOCOLATE TART

chocolate tart shell, dark chocolate ganache, milk chocolate cream

MINI PISTACHIO TART (GF)

pistachio filling, pistachio cremuex

RECEPTION MENU



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Exceptions may apply. 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

30 Per Guest +10 Per Additional Hour

Two Hour Package

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

ESSENTIALS BAR PACKAGE

40 Per Guest +10 Per Additional Hour

Two Hour Package House Brand Cocktails, Draft Beers, House Red & White Wine, Soft Drinks & Juices

PREMIUM BAR PACKAGE

60 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

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

Happy Hour

Cafe: 8am-3pm

Thursday: 3pm-7pm



@JOYAKITCHENSD | JOYAKITCHENSD.COM | 858-758-9560 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:

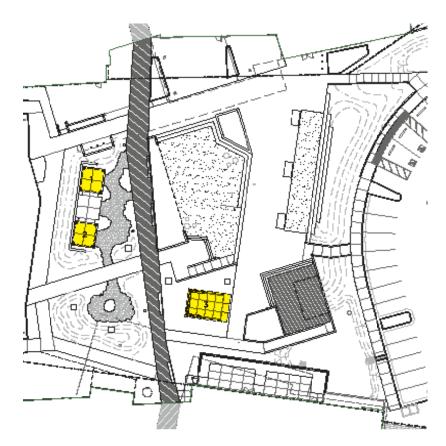
Seats 10

75" TV

Video conferencing Streaming capabilities

CAPACITY 800+

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





MAIN DINING ROOM

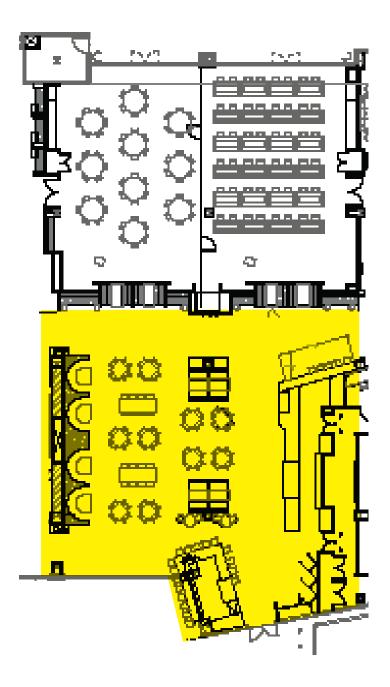
FEATURES

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

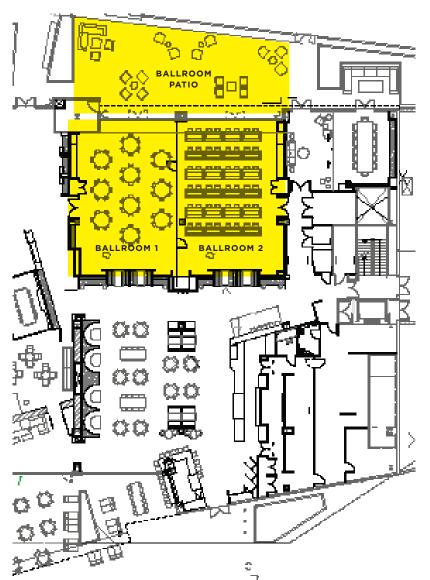
Video Conferencing

SPACE CAPACITY

Banquet 120 | Reception 250

Theatre 200 | Classrom 112





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

BOARD ROOM

FEATURES

14 seats at the table with additional 6 - 8 seats on banquette

Private Patio

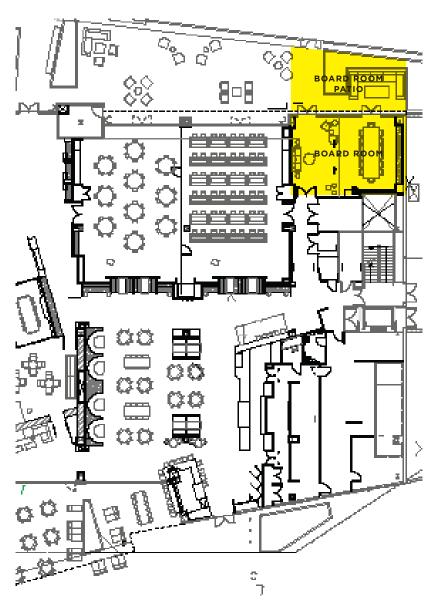
Pre-function space

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





