

B O A



S t e a k h o u s e

**SPECIAL EVENTS
&
CATERING GUIDE
2019**

SANTA MONICA

BOASTEAK.COM

@f BOASANTAMONICA

INNOVATIVEDINING.COM



OUR PHILOSOPHY

IDG's extensive event experience will give any occasion the same style, class, and dedication to detail made famous in our restaurants.

By anticipating your needs and honoring your unique taste, we will communicate your vision with inspiration.

Whether it is an intimate gathering or an important corporate event, our exceptional guest service, gracious and elegant servers, and award-winning chefs guarantee that your special occasion is flawless.



ROSEMARY RENTERIA-VERA / 310.271.6000 EXT. 123
ROSEMARY@INNOVATIVEDINING.COM
BOA HOLLYWOOD & SANTA MONICA

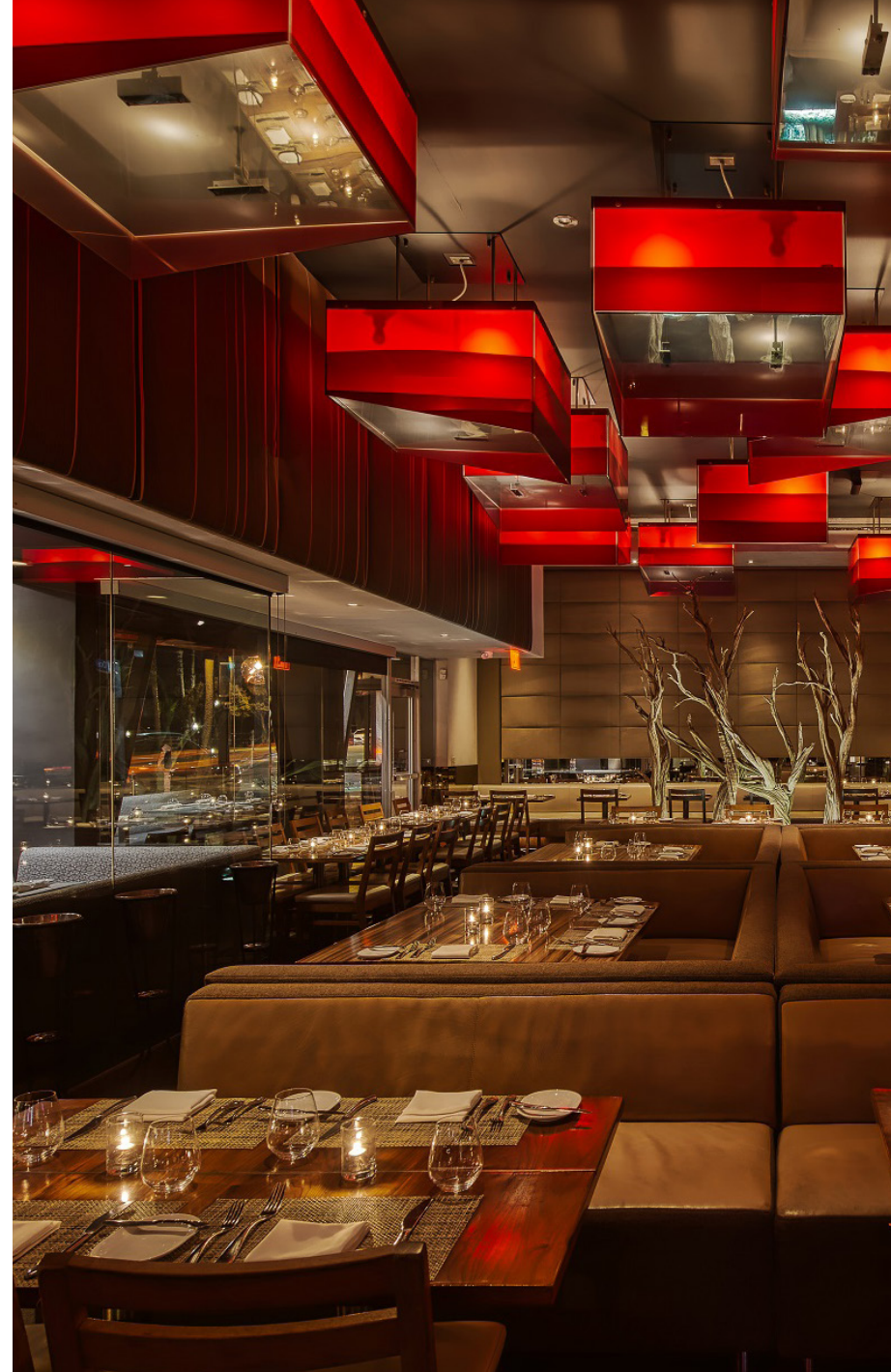
THE KITCHEN

The Innovative Dining Group Kitchen blends a variety of flavors and culinary techniques to create a bold and unique dining experience.

Inspired by the seasons, the menus celebrate nature's bounty. Our chefs use only the freshest ingredients from the garden, farm and sea.

IDG offers vast and colorful customized menus, featuring:

- Signature Modern Asian Cuisine
- California Sushi
- Robatayaki
- Japanese Tapas
- Mediterranean
- California Bistro
- American Steak
- Seafood



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LUNCH / \$41++

APPETIZER / SELECT ONE (1), YOUR GUESTS WILL ENJOY THE FOLLOWING

CLASSIC CAESAR SALAD

MIXED GREEN SALAD

ENTRÉE / SELECT THREE (3), YOUR GUESTS WILL SELECT ONE (1)

BOA BURGER

TURKEY CLUB

SKUNA BAY SALMON

SPAGHETTI & AMERICAN KOBE MEATBALLS

SIDES / SELECT THREE (3), SERVED FAMILY STYLE

JUMBO ASPARAGUS

SAUTEED SPINACH

MACARONI & CHEESE

CORN (SEASONAL PREPARATION)

ROASTED GARLIC WHIPPED POTATOES

FRENCH FRIES

SWEET POTATO FRIES

DESSERT / SELECT ONE (1)

NOUVEAU CHEESECAKE

mascarpone cheesecake liquid cheesecake, milk crunch, fennel pollen syrup
mimolette dust & green grapes

COOKIES & VANILLA ICE CREAM

chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

S'MORES

flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker,
dutch chocolate ice cream

PRICE DOES NOT INCLUDE TAX OR GRATUITY



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LUNCH / \$49++

APPETIZER / SELECT ONE (1), YOUR GUESTS WILL ENJOY THE FOLLOWING

CLASSIC CAESAR SALAD

CHARRED TUNA TARTARE capers, lemon zest and shallots
THE WEDGE

ENTREE / SELECT FOUR (4), YOUR GUESTS WILL SELECT ONE (1)

BOA BURGER

SKUNA BAY SALMON

SPAGHETTI & AMERICAN KOBE MEATBALLS

ROSIE'S FARM CHICKEN

SKIRT STEAK

SIDES / SELECT THREE (3), SERVED FAMILY STYLE

SAUTEED SPINACH

CREAMED SPINACH

BRUSSELS SPROUTS

MACARONI & CHEESE

ROASTED GARLIC WHIPPED POTATOES

FRENCH FRIES

SWEET POTATO FRIES

CORN (SEASONAL PREPARATION)

DESSERT / SELECT ONE (1)

NOUVEAU CHEESECAKE

mascarpone cheesecake liquid cheesecake, milk crunch, fennel pollen syrup
mimolette dust & green grapes

COOKIES & VANILLA ICE CREAM

chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

S'MORES

flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker,
dutch chocolate ice cream

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DINNER / \$84++

APPETIZER / SELECT TWO (2), YOUR GUEST WILL SELECT ONE (1)

CLASSIC CAESAR SALAD
MIXED GREEN SALAD
CHARRED TUNA TARTARE
CHEF'S SEASONAL SOUP

ENTREE / YOUR GUESTS WILL SELECT ONE (1) THAT DAY

ROSIE'S FARM CHICKEN
SKUNA BAY SALMON
40 DAY DRY-AGED NEW YORK STRIP
CENTER CUT FILET MIGNON

SIDES / SELECT THREE (3), SERVED FAMILY STYLE

BRUSSELS SPROUTS with bacon
CREAMED SPINACH
MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
CORN (SEASONAL PREPARATION)
SMASHED BROCCOLI with garlic

DESSERT / SELECT ONE (1)

LEMON TART
lemon curd, caramelized kataifi nest, vanilla meringue & kaffir lime syrup

NOUVEAU CHEESECAKE
mascarpone cheesecake liquid cheesecake, milk crunch, fennel pollen syrup
mimolette dust & green grapes

COOKIES & VANILLA ICE CREAM
chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

S'MORES
flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker,
dutch chocolate ice cream

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DINNER / **\$99++**

APPETIZER / SELECT TWO (2), YOUR GUEST WILL SELECT ONE (1)

CLASSIC CAESAR SALAD
MIXED GREEN SALAD
GOAT CHEESE BAKLAVA
CHARRED TUNA TARTARE
CHEF'S SEASONAL SOUP

ENTREE / YOUR GUESTS WILL SELECT ONE (1) THAT DAY

ROSIE'S FARM CHICKEN
SKUNA BAY SALMON
CHILEAN SEABASS
40 DAY DRY-AGED NEW YORK STRIP
CENTER CUT FILET MIGNON

SIDES / SELECT THREE (3), SERVED FAMILY STYLE

SAUTEED MUSHROOMS
ASPARAGUS
BRUSSELS SPROUTS with bacon
CREAMED SPINACH
MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
CORN (SEASONAL PREPARATION)
SMASHED BROCCOLI with garlic

DESSERT / SELECT ONE (1)

LEMON TART
lemon curd, caramelized kataifi nest, vanilla meringue & kaffir lime syrup

NOUVEAU CHEESECAKE
mascarpone cheesecake liquid cheesecake, milk crunch, fennel pollen syrup
mimolette dust & green grapes

COOKIES & VANILLA ICE CREAM
chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

S'MORES
flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker,
dutch chocolate ice cream

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DINNER / \$114++

APPETIZER / SELECT TWO (2), YOUR GUEST WILL SELECT ONE (1)

CLASSIC CAESAR SALAD
MIXED GREEN SALAD
GOAT CHEESE BAKLAVA
FRENCH ONION SOUP
CHEF'S SEASONAL SOUP

ENTREE / YOUR GUESTS WILL SELECT ONE (1) THAT DAY

ROSIE'S FARM CHICKEN
SKUNA BAY SALMON
WHOLE ROASTED BRANZINO
40 DAY DRY-AGED NEW YORK STRIP
CENTER CUT FILET MIGNON

SIDES / SELECT THREE (3), SERVED FAMILY STYLE

GRILLED CIPPOLINI ONIONS feta, chimichurri
SAUTEED MUSHROOMS
ASPARAGUS
BRUSSELS SPROUTS with bacon
CREAMED SPINACH
MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
CORN (SEASONAL PREPARATION)
SMASHED BROCCOLI with garlic

DESSERT / SELECT ONE (1)

LEMON TART
lemon curd, caramelized kataifi nest, vanilla meringue & kaffir lime syrup

NOUVEAU CHEESECAKE
mascarpone cheesecake liquid cheesecake, milk crunch, fennel pollen syrup
mimolette dust & green grapes

COOKIES & VANILLA ICE CREAM
chocolate chip & white chocolate macadamia nut cookie, vanilla bean ice cream

S'MORES
flourless chocolate cake, caramelized marshmallow, gluten-free graham cracker,
dutch chocolate ice cream

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BAR PACKAGES

SOFT DRINKS

\$5 PER PERSON PER HOUR

COKE, DIET COKE & SPRITE

BEER & WINE

\$25 PER PERSON, PER HOUR FOR THE FIRST HOUR,

\$10 PER PERSON FOR EACH ADDITIONAL HOUR

PERONI, CORONA & MILLER LITE

ANTERRA, PINOT GRIGIO

PROSECCO, MIONETTA, VENETO NV

CABERNET SAUVIGNON, CASA LAPOSTOLLE, RAPEL VALLEY

PREMIUM BAR

\$35 PER PERSON, PER HOUR FOR THE FIRST HOUR,

\$10 PER PERSON FOR EACH ADDITIONAL HOUR

ABSOLUTE VODKA

TANQUEREY GIN

BACARDI

SAUZA TEQUILA

JIM BEAM BOURBON

JOHNNY WALKER BLACK SCOTCH

ANTERRA, PINOT GRIGIO

PROSECCO, MIONETTO, VENETO, NV

CABERNET SAUVIGNON

CASA LAPOSTOLLE, RAPEL VALLEY

PERONI, CORONA & MILLER LITE

SOFT DRINKS, STILL & SPARKLING WATER, JUICE

PLATINUM BAR

\$45 PER PERSON, PER HOUR FOR THE FIRST HOUR,

\$10 PER PERSON FOR EACH ADDITIONAL HOUR

GREY GOOSE VODKA

BOMBAY SAPPHIRE GIN

BACARDI

MAKERS MARK BOURBON

JOHNNY WALKER BLACK SCOTCH

JACK DANIEL'S TENNESSEE WHISKEY

PATRON SILVER TEQUILA

ANTERRA, PINOT GRIGIO

SPARKLING, J BRUT CUVEÉ

CABERNET SAUVIGNON, CASA LAPOSTOLLE, RAPEL VALLEY

PERONI, CORONA & MILLER LITE

SOFT DRINKS, STILL & SPARKLING WATER, JUICE



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BOA HOLLYWOOD & SANTA MONICA

RESTAURANT SPACE / BOA SANTA MONICA

FULL RESTAURANT Seated: **132** / Reception: **300**

MAIN DINING ROOM Seated: **70** / Reception: **100**

PATIO

The beautiful patio overlooking Ocean Ave. Can seat up to 40 guests, or accommodate up to 55 guests reception style with removal of all furniture.

TABLE SETUPS:

40 GUESTS: 4 tables of 10

30 GUESTS: 3 tables of 10

20 GUESTS: 2 long tables of 10

PATIO MINIMUMS:

- Sunday-Thursday: \$3,500 food & beverage minimum (plus tax and gratuity)
Select between 5:30 - 8:30 pm OR 9 pm - close.
- Friday-Saturday: \$4,000 food and beverage minimum (plus tax and gratuity)
Select between 5:30 - 8:30 pm OR 9 pm - close.

SEMI-PRIVATE DINING ROOM

Located near the bar, the semi-private dining room. Can seat up to 22 guests seated.

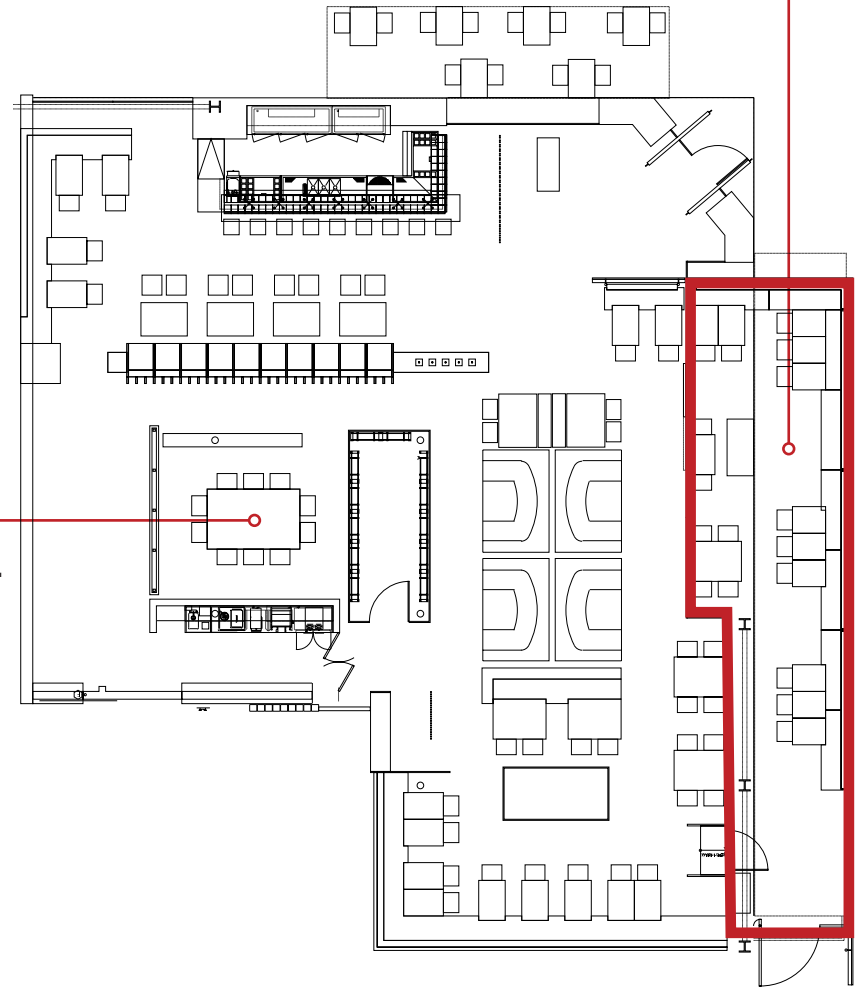
TABLE SETUPS:

22 GUESTS: 1 table of 10 & 1 table of 12

UP TO 16 GUESTS: 1 square table in the middle

SEMI-PRIVATE DINING MINIMUMS :

- Sunday-Thursday: \$2,000 food & beverage minimum (plus tax & gratuity)
Select between 5:30 - 8:30 pm OR 9 pm - close.
- Friday-Saturday: \$2,800 food & beverage minimum (plus tax & gratuity)
Select between 5:30 - 8:30 pm OR 9 pm - close.



RESTAURANT OPTIONS / **BOA SANTA MONICA**

VALET PARKING

LUNCH — 2 hours validated self-parking at the lot just north on Ocean.

DINNER —\$9 per car for the first 3 hours at our valet on Ocean with restaurant validation.

RENTAL ADD-ON OPTIONS

Rentals can only be used for full restaurant buyouts. Rates & information available upon request.

FLORALS

Rates and company available upon request.

CAKE CUTTING FEES

\$4.50 plating fee per slice

CUSTOM CAKES

Thank you for your interest in our custom created cakes by our Executive Pastry Chef, Joseph Kim. We kindly ask for a minimum of 72 hours notice, cake selection from the menu below, amount of people to be served, and what the cake should read. For example, “Happy Birthday Jen!”

CAKE SIZES, PRICES & SELECTIONS BELOW:

6” serves up to 12 guests: \$75 / 10” serves up to 28 guests: \$115 / 14” serves up to 63 guests: \$145

- **ITALIANO ITALIANO** butter cake, mascarpone mousse, poached apricot, Italian butter cream
- **FRUITY FLORAL** “Charlotte Russe Style” biscuit a la cuillere (lady fingers), fruit Bavarian, crème Chantilly, vanilla butter cream
- **CHOCOLATE SWIRL** chocolate roulade, pistachio cream, chocolate butter cream
- **THE CLASSIC “OMAKASE”** executive pastry chef’s custom cake with Swiss butter cream

CORKAGE FEES

\$25 corkage fee per bottle. (2 bottle maximum) Wine Magnum \$50 corkage fee per bottle (2 magnum maximum)

SPECIALTY CHEF’S MENUS

Created from other IDG restaurants available upon request

BOA STEAKHOUSE **SANTA MONICA**

101 Santa Monica Blvd.
Santa Monica, CA 90401
310.899.4466
boasteak.com
f t i boasantamonica

LUNCH

Daily: 12 pm-3 pm

DINNER

Monday-Wednesday: 5:30 pm-10:30 pm
Thursday: 5:30 pm-11 pm
Friday & Saturday: 5:30 pm-11:30 pm
Sunday: 5:30 pm-10 pm

HAPPY HOUR

Monday-Friday: 5-7 pm
lounge & bar only

