



SOCIAL

Gatherings 2020



1701 S. Catalina Ave
Redondo Beach | 90277

310 791 4849
events@htgrill.com

Welcome to HT GRILL

Let us create an experience just for you. Located in the heart of the Riviera Village, a block from the beach, HT Grill sets the standard for Private Events.

With two Private Dining Rooms available, we are the perfect location for:

Weddings

Rehearsal Dinners

Showers

Birthdays

Special Occasions

Holiday Parties

Benefits

Corporate Events



OUR WINE ROOM, with its' lush, rich tones, and large family dining table, it's perfect for more intimate affairs. With a maximum capacity of twenty guests, the Wine Room also features an optional Private Patio, perfect for appetizers and cocktails.



OUR NAPA ROOM is a warm and entertaining space which accommodates between eighty and one hundred guests, when seated at full capacity. With beautiful dark wood and a wine barrel inspired mural, the Napa Room also includes a dance floor and staging area for live music, and a private video and audio system for your use.

At HT Grill, Executive Chef Nael Taki's Prix Fixe Event Menus offer an exciting variety of flavors and options for your guests to enjoy. We also know that each individual event is uniquely special, which is why we offer personalized menus for your special day, and are more than happy to help you find any unique and creative touches you may wish to add to your event.

We invite you to come and explore all of the opportunities we have for your upcoming event.

Brunch Buffet

MONDAY-SUNDAY | START TIME 9AM

Parties of 15 or More

{ **PRIX FIXE MENUS INCLUDE** }
Coffee | Iced Tea | Sodas }

— **\$30 Per Person** —

{ Please choose up to 5 for your group }

Scrambled Eggs | Fruit Parfait
Crispy Potatoes with Peppers & Onions
Applewood Smoked Bacon

Portuguese Sausage with Peppers & French Toast
Seasonal Muffins | Croissants | Seasonal Fresh Fruit

— Optional Buffet Additions Per Person —

Omelet Station | with Chef (one hour)

\$8 pp

Prime Rib | for parties of 10 or more

\$10 pp

Brunch Options

PRIX FIXE BRUNCHES ARE 3 COURSE MENUS

Brunch Menu Group Size 10-20

{ **PRIX FIXE MENUS INCLUDE** | Coffee | Iced Tea | Sodas }

— Starter Course —

{ Please choose up to 2 for your group }

Shrimp & Crab Cocktail | Cocktail Sauce | Avocado | Lemon

\$8 pp

Oatmeal | Seasonal Berries | Honey | Brown Sugar

\$7 pp

Burrata Caprese | Basil | Roma Tomato | Balsamic Reduction | Crostini

\$8 pp

— Entrée Course —

{ Please choose up to 3 for your group }

The Village Benne | Poached Egg | Tomato | Avocado | English Muffin | Hollandaise Sauce

\$15 pp

Florentine Omelet | Smoked Salmon | Spinach | Sundried Tomato | Feta | Breakfast Potatoes

\$16 pp

Grilled Salmon | Breakfast Potatoes | Seasonal Vegetables | Chipotle Butter | Gremolata

\$24 pp

Grilled Flat Iron | Scrambled Eggs | Sourdough Toast | Breakfast Potatoes

\$22 pp

— Dessert Course —

{ Please choose up to 2 for your group }

Panna Cotta | Seasonal Fruit Compote

\$6 pp

Parfait | Greek Yogurt | Seasonal Berries | Granola

\$7 pp

Seasonal Fruit | Whipped Cream

\$7 pp

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please Allow 24 Hours for a Response | Prices Are Exclusive of 20% Service Charge, 9.5% Sales Tax

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Shared

Appetizers Priced Per Person

— FROM THE EARTH —

Bruschetta Tomato Basil Garlic Confit Balsamic Reduction 3 pc	\$3 pp
Pizza Margherita Roma Tomatoes Basil Mozzarella Balsamic Reduction 3 pc	\$4 pp
Stuffed Button Mushrooms Spinach Artichoke Feta Mozzarella 3 pc	\$3 pp
Mozzarella Caprese Skewers Basil Cherry Tomatoes Champagne Mist 3 pc	\$4 pp
Fruit & Vegetables Assorted Crackers Assorted Dips Platter	\$5 pp

— FROM THE FARM —

Tuscan Crostini Prosciutto Olive Tapenade Artichoke Ricotta 3 pc	\$4 pp
Thai Chicken Wonton Red Cabbage Carrots Carrots Spicy Aioli 2 pc	\$4 pp
Chili Cumin Meatballs Black Angus Cucumber Chili Cumin 3 pc	\$5 pp
Beef Tip Satay Garlic Confit Bacon Marmalade 2 pc	\$5 pp
Meat and Cheese Charcuterie Artisan Cheese Accoutrements Crostini Platter	\$9 pp

— FROM THE SEA —

Ahi Poke Tostada Tortilla Hawaiian Marinade Micro Greens 2 pc	\$4 pp
Blackened Ahi Tuna Cucumber Aioli 2 pc	\$4 pp
Crab Cake Garlic Confit Aioli Red Pepper Salsa 2 pc	\$4 pp
Bacon Wrapped Shrimp Applewood Smoked Bacon Grilled Shrimp 2 pc	\$5 pp

Bar

— NAPA ROOM —

Bar Set Up Fee \$100
Well Bar Drinks range from \$8 to \$11
Call Bar Tito's Vodka Bacardi Beefeater Jack Daniels Cazadores \$9 to \$12
Premium Bar Grey Goose Bombay Sapphire Sailor Jerry Rum Bulleit Bourbon Parton Silver \$10 to \$14
House Wine Red & White \$8 a glass to \$30 a bottle
<i>Wine available on wine list should be ordered 7 to 10 days in advance to insure availability.</i>

— WINE ROOM —

Cocktails come from the Main Bar.

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All Day Menu Options

Prix Fixe Dinners Are Minimum 3 Course Menus

Please Select Menu According To Group Size

{ PRIX FIXE MENUS INCLUDE | Coffee | Iced Tea | Sodas }

— STARTER COURSE —

{ **Optional Individual Appetizer** | Please choose up to 2 for your group }

Ahi Poke Tostada Tortilla Hawaiian Marinade Micro Greens	\$14 pp
Fire Cracker Shrimp Crostini Cajun Chipotle Butter Sauce	\$15 pp
House Bruschetta Garlic Confit Basil Balsamic Reduction Tomato Parmesan	\$11 pp

— SOUP & SALAD COURSE —

{ **Groups of 25 or less** | Please choose up to 2 for your group }
{ **Groups of 26 or more** | Please choose 1 for your group }

Baby Clam Chowder Balsamic Reduction Baby Clams Potatoes	\$10 pp
1701 Salad Mixed Greens Carrots Feta Tomato House Vinaigrette	\$8 pp
Kali Kale Caesar Salad Romaine & Kale Blend Avocado Parmesan Dressing Crostini	\$8 pp
Burrata Caprese Wild Arugula Roma Tomato Basil Pesto Balsamic Reduction Crostini	\$9 pp

— ENTRÉE COURSE —

{ **Groups of 25 or less** | Please choose up to 3 for your group }
{ **Groups of 26 or more** | Please choose up to 2 for your group }

Easy Salmon Garlic Mashed Potatoes Seasonal Vegetables Chipotle Butter Gremolata	\$30 pp
Pan Seared Barramundi Garlic Mashed Potatoes Seasonal Vegetables	\$29 pp
Chicken Marsala Garlic Mashed Potatoes Seasonal Vegetables Mushrooms Creamy Marsala	\$23 pp
Braised Short Rib Garlic Mashed Potatoes Seasonal Vegetables Bacon Bacon Reduction	\$25 pp
Prime Flat Iron Steak Garlic Mashed Potatoes Seasonal Vegetables	\$31 pp
Surf & Turf Potato Puree Seasonal Vegetables	\$34 pp
Prime N.Y. Strip Steak Garlic Mashed Potatoes Seasonal Vegetables	\$49 pp

— LUNCH COURSE —

Only during lunch hours

Turkey Sandwich Hand Carved Turkey Lettuce Tomato Swiss Garlic Aioli House Fries	\$16 pp
Grill Burger 8oz Black Angus Burger Applewood Bacon American Iceburg Roma Tomato Chef's Sauce Brioche Bun House Fries	\$16.5 pp
Short Rib Bolognese Fettuccini Traditional Marinara Garlic Bread	\$22 pp

— DESSERT COURSE —

{ **Groups of 25 or less** | Please choose up to 2 for your group }
{ **Groups of 26 or more** | Please choose 1 for your group }

Chocolate Brownie Vanilla Bean Ice Cream Cocoa Powder Salted Carmel	\$7 pp
Seasonal Panna Cotta Seasonal Fruit Compote	\$7 pp
Seasonal Crème Brulee Seasonal Flavors	\$7 pp

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HT GRILL Credit Card Authorization Form

CONTACT INFORMATION:

Name:	Event Name:
Company:	Date of Event:
Address:	Time of Event:
City, State:	Number of Guests:
Zip:	Space/Room:
Phone:	Room Minimum:
Fax:	Event Type:

I, the undersigned, authorize H.T. Grill Restaurant to charge an Event Deposit of \$300 or for a Gift Certificate purchase to my credit card.

Card Holder Signature:	
Card Holder (print name):	
Date:	
Charge Amount:	Card Number (last 4 numbers):

HT GRILL USE ONLY:

Charge Date:	Approval Number:
Check Number:	E-Card Number:

CREDIT CARD INFORMATION: *Information below this line will be destroyed immediately upon processing*

Card Type: Visa MasterCard Discover American Express

Card Holder Name:	
Card Number:	
Expiration Date:	3 Digit Security Code:

HT GRILL Contract

CONTRACT: All events will be presented for the client acceptance, which will constitute the contract. Accepted proposals contain the set date, commencement time, estimated conclusion time, foods, beverages and all other requirements. Food and beverage prices listed in this packet are subject to change. Please read the contract carefully, sign, date, and return to us. Scheduled events are not considered "complete" until a signed contract has been submitted to the HT Grill.

CANCELLATION: The Customer may cancel this contract without cause at any time prior to the event by paying the HT Grill a cancellation fee if not cancelled three weeks prior to the scheduled event. Events cancelled by the three week time will receive 100% the deposit returned. Events cancelled within the three week time will result in loss of deposit due to lost potential income, incurred planning time and service staff schedule adjustments. The cancelling party is to notify the HT Grill of cancellation by written notice.

DEPOSIT: A \$300 deposit is due upon reservation. The reservation is guaranteed when deposit has been received.

PAYMENT: Scheduled events are secured by credit card or cash deposit prior to the event. Payment in full is due at the end of event for all remaining balances. Payment by check requires prior approval at end of event. Check payment requires prior approval."

GUEST COUNT: This is the total number of guests anticipated for the scheduled event. All contracts identify an initial guest count which may be changed up to ten (10) days prior to the event. A final head count guarantee is required from the client ten (10) days prior to the event. This count cannot be reduced and will be the base count for payment purposes. Payment due at end of event will be based upon a final head count guarantee plus any increase as reflected in actual attendance. Guest count guarantee will still be applied even if beverage consumption exceeds the quoted room minimum.

ROOM MINIMUM: Private Event Rooms are scheduled with room minimums. Room minimums are discussed with the booking party at the time of the reservation and will be notated in the contract. The booking party is expected to reach the quoted minimum with food and beverage purchases. If the booking party fails to reach the quoted minimum, a Room Minimum fee for the difference may be applied. Financial minimums may be achieved by a combination of food and beverage purchases. Minimums are based upon the subtotal of purchases, not the gross check total.

TIMELINE: Scheduled events are guaranteed the listed private room for a three (3) hour period. You MAY be billed for additional staff hours if your event does not adhere to the agreed upon timeline contained within your Catering Contract. Additional time will be billed at \$100 per hour.

ROOM SETUP: Layout of the room is to be decided on the day of menu selection. Changes to the room set-up can be made up to fourteen (14) prior to the event. HOWEVER, if the guarantee numbers change, management reserves the right to make changes in setup or change rooms without prior notification to the customer to best guarantee proper service. There may be an additional \$75 fee for elaborate setups, or room sets requiring the removal of existing chairs and tables.

CONTACT: All event decisions should be made by one designated contact person from the group. Mutually agreed written contracts take precedence over verbal instructions.

DECORATIONS / ENTERTAINMENT: Decorations and /or entertainment must be approved in advance. Guests may start decorating 45 minutes prior to the event. No attachments that require holes to be placed in the walls, floors or ceilings of the restaurant building will be allowed. The use of birdseed, rice, confetti, small beads/diamonds or glitter is not permitted in the restaurant. There will be a charge of \$75 special cleaning charge if this policy is violated.

AV/TV/EQUIPMENT: Equipment must be approved in advance. There will be a charge of \$25 for AV equipment. If there are any damages there will be an additional fee.

FORCE MAJEURE: Neither HT Grill, nor the Host of the scheduled Event, shall be considered in breach of this contract to the extent that performance of their respective obligations (excluding deposit and/or payment) is prevented by an Event Force Majeure within Fourteen days of the scheduled event. Any Event of Force Majeure (Fire, Flood, Earthquake, Natural Disaster, or any act that would deem the property incapable of housing said Event) within that two week period will result in a release of all event based obligations (not including payment), and a pro-rated refund of deposit (based on timeline and severity of circumstances).

LAW/PRIVATE PROPERTY: Any Event held at HT Grill is held liable for its' own actions (including that of all guests and participants). Any Event whose actions damage HT Grill property, or are found to be in defiance of State and/or Federal Law (including, but not limited to: the serving of alcohol to minors, the serving or provision of contraband materials including narcotics or outside alcohol, any act of a violent or combative nature), will be immediately discontinued and the host will be held liable for any financial or judicial infractions.

Signed _____

Print _____

Date _____