



Venue information and menu

RENTAL FEES



Agave Caliente Terraza

SUNDAY - THURSDAY: \$8,000

FRIDAY - SATURDAY: \$10,000

360 Sports

SUNDAY - THURSDAY: \$3,500

FRIDAY - SATURDAY: \$5,000

Café One Eleven

SUNDAY - THURSDAY: \$8,000

FRIDAY - SATURDAY: \$10,000



**For more information please contact: Kalena Harris
Director of Food & Beverage | 760.833.8106**



large party appetizer menu

\$25 per person
Package Includes:



APPETIZERS

Chips N Salsa

House Made Salsa | Tortilla Chips | Guacamole

Chicken Flautas

Cilantro Sour Cream | Salsa | Cabbage Slaw

Crispy wings

Crudit  | Choice of Sauce | Ranch and Buttermilk

Cauliflower Bites

Tri Color Cauliflower | Spicy Mayo | Sweet Soy

Wagyu Sliders

Cheddar Cheese | Bacon Jam



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large party entrée menu

\$35 per person
Package Includes:



APPETIZERS

Please choose one:

Caesar Salad

Parmesan Cheese | Torn Croutons

Game Time Wedge

Iceberg Lettuce | Chunky Blue Cheese Dressing
Candied Bacon | Everything Bagel Spice

ENTRÉE

Please choose one:

Crispy Chicken Tenders

Kimchee Sauce | House BBQ Sauce
Cucumber Ranch | Habanero Date

Classic Prime Burger

Potato Bun | Garlic Aioli | Cheddar Cheese | LTO

Pastrami Reuben Wrap

360 Secret Sauce | Swiss Cheese | Kraut

Grown Up Grilled Cheese

Date Walnut Bread | Havarti Cheese
Truffle Pecorino | Red Onion Jam

DESSERT

Please choose one:

Tempura Fried Oreo Cookies

Powdered Sugar | Chocolate Sauce

Captains Banana Split

Salted Caramel Ice Cream | Chocolate Sauce
Roasted Peanuts | Captains Crispy Crunch



south of the border menu

\$50 per person

Package includes:



BUFFET STYLE

South of the Border Caesar Salad

Crispy Tortilla Chips

Guacamole, Salsa Roja, Salsa Verde, Pico De Gallo

Grilled Carne Asada

Achiote Marinated Chicken

Carnitas

Warm flour & Corn Tortillas

Ranchero Beans

Mexican Rice

Chocolate Churros with Cinnamon & Sugar



a taste of wine country menu

\$50 per person

Package includes:



BUFFET STYLE

Artisanal Cheese & Meat Platter

Seasonal Fresh Fruit

**Baby Green Salad, Fresh Dates,
Goat Cheese, Honey Citrus Vinaigrette**

Herb Marinated NY Steak

Free Range Airline Chicken Breast

Citrus Roasted Salmon

Roasted Confit Potatoes

Grilled Asparagus

Roasted Mushrooms & Cippolini Onion

Vanilla Cheese Cake with Seasonal Fruit



passed or platted appetizers

OPTION 1

\$40 per person

Package includes:



APPETIZERS

Potato and Cheese Empanadas
Poblano Crema | Queso Fresco

Assorted Fruit Cup
Fresh Lime Juice | Tajin

Chicken Flautas
Smashed Avocado | Guacamole
Salsa Verde | Queso Fresco

Chile Queritos
Shrimp | Oaxaca Cheese
Bacon Wrapped | Chipotle Crema

Ceviche Tostadas
Citrus Marinated Shrimp and Fish | Pico de Gallo



passed or platted appetizers

OPTION 2

\$30 per person

Package includes:



APPETIZERS

Bacon Wrapped Dates

Goat Cheese | Caramelized Honey

Prime Beef Sliders

Grilled Onions | Jalapeno Aioli
Cheddar Cheese | House Pickles

Tuna Poke

Crispy Wonton | Ponzu Sauce
Edamame | Toasted Sesame Seed

Tomato Bruschetta

Crispy Crostini | Fresh Mozzarella
Cherry Tomato | Aged Balsamic

Herb Marinated Chicken Skewers

Chimichurri Sauce



brunch menu 1

\$40 per person

Package Includes:



APPETIZERS

Please choose one:

Yogurt Parfait

Greek Yogurt | Mixed Berries | Granola

Classic Caesar

Romaine Hearts | parmesan Cheese
Café 111 Caesar Dressing | Brioche Croutons

ENTRÉE

Please choose one:

Café One Eleven Duo

Two Farm Fresh Eggs Any Style | Two Buttermilk Pancakes
Choice of: Applewood Smoked Bacon or Pork Sausage | Breakfast Potatoes

Southwest Omelet

Diced Ham | Sweet Onions | Roasted Hatch Chiles | Black Beans
Aged Cheddar Cheese | Breakfast Potatoes

French Dip

Thin Sliced Prime Rib | Caramelized Onions | Ciabatta Bread
Au Jus | Creamy Horseradish

DESSERT

Please choose one:

Coconut Flan

Coconut Custard | Caramel Sauce | Candied Popcorn | Agave Whipped Cream

Vanilla Cheese Cake

Seasonal Fruit | Candied Lime Zest
Roasted Peanuts | Captains Crispy Crunch



brunch menu 2

\$40 per person

Package Includes:



APPETIZERS

Please choose one:

Ceviche Tostada

Crispy Tostada | Avocado | Citrus Juice
Serrano Chile | Shaved Radish Cilantro

Café One Eleven Salad

Baby Greens | Strawberries | Candied Pecans
Medjool Dates | Goat Cheese | House Vinaigrette

ENTRÉE

Please choose one:

Café One Eleven Burger

Ground Prime Beef | Garlic Aioli | LTO | Crispy Onions
Choice of Cheese: Sharp Cheddar, American, Pepper Jack or Maytag Blue Cheese

Eggs Benedict

Two Poached Eggs | English Muffin | Canadian Bacon or
Spinach & Sun-Dried Tomato | Hollandaise Sauce | Breakfast Potatoes

B.L.T.A.

Applewood Smoked Sriracha Bacon | Avocado | Butter Lettuce | Tomato

DESSERT

Please choose one:

Strawberry Shortcake

Lemon Pound Cake | Macerated Strawberries | Agave Whipped Cream

Espresso Pot De Creme

Toasted Peanuts | Vanilla Whipped Cream



Lunch menu 1

\$45 per person

Package Includes:



APPETIZERS

Please choose one:

Sweet Corn Chowder

Roasted White Corn | Yukon Potatoes | Chorizo

BBQ Southwest Salad

Roasted White Corn | Black Beans | Tomato
Avocado | Crispy Onions | BBQ Ranch Dressing

ENTRÉE

Please choose one:

Fish & Chips

Beer Battered Cod | Tartar Sauce | Lemon Wedge

Chicken Enchilada Suizas

Creamy Poblano Sauce | Oaxaca Cheese
Crema Mexicana | Refried Beans | Mexican Rice

French Dip

Thin Sliced Prime Rib | Caramelized Onions
Ciabatta Bread | Au Jus | Creamy Horseradish

DESSERT

Please choose one:

Tiramisu

Cajeta-Ricotta Filling | Lady Fingers | Rum Syrup
Bitter Chocolate | Strawberries

Vanilla Cheese Cake

Seasonal Fruit | Candied Lime Zest



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Lunch menu 2

\$45 per person

Package Includes:



APPETIZERS

Please choose one:

Classic Caesar

Romaine Hearts | Café One Eleven Caesar Dressing
Brioche Croutons | Parmesan Cheese

Café One Eleven Salad

Baby Greens | Strawberries | Candied Pecans
Medjool Dates | Goat Cheese | House Vinaigrette

ENTRÉE

Please choose one:

Café One Eleven Burger

Ground Prime Beef | Garlic Aioli | LTO | Crispy Onions

B.L.T.A.

Applewood Smoked Sriracha Bacon | Avocado | Butter Lettuce | Tomato

Baja Fish Tacos

Chipotle Crema | Zesty Slaw | Pico de Gallo | Flour Tortillas
Chili Toreado | Charro Beans | Mexican Rice

DESSERT

Please choose one:

Strawberry Shortcake

Lemon Pound Cake | Macerated Strawberries | Agave Whipped Cream

Coconut Flan

Coconut Custard | Caramel Sauce | Candied Popcorn | Agave Whipped Cream



dinner menu 1

\$55 per person

Package Includes:



APPETIZERS

Please choose one:

Sweet Corn Chowder

Roasted White Corn | Yukon Potatoes | Chorizo

BBQ Southwest Salad

Roasted White Corn | Black Beans | Tomato
Avocado | Crispy Onions | BBQ Ranch Dressing

ENTRÉE

Please choose one:

Prime New York Steak

Grilled CAB Prime NY | Wedge Fries | Horseradish Cream

Chicken Enchilada Suizas

Creamy Poblano Sauce | Oaxaca Cheese | Crema Mexicana
Refried Beans | Mexican Rice

Roasted Tomato Pappardelle

Charred Tomato Cream Sauce | Green Beans | Asparagus
Roasted Corn | Cippolini Onion | Cherry Tomatoes | Shaved Parmesan

DESSERT

Please choose one:

Coconut Flan

Coconut Custard | Caramel Sauce | Candied Popcorn | Agave Whipped Cream

Vanilla Cheese Cake

Seasonal Fruit | Candied Lime Zest



dinner menu 2

\$55 per person

Package Includes:



APPETIZERS

Please choose one:

Tomato Bisque

Crème Fraiche | Chives

Café One Eleven Salad

Baby Greens | Strawberries | Candied Pecans
Medjool Dates | Goat Cheese | House Vinaigrette

ENTRÉE

Please choose one:

Kebabs

Boursin Mashed Potatoes | Sautéed Garden Vegetables | Hatch Chili Chimichurri
Choice of: Marinated Prime NY or Jumbo Shrimp Skewers

Halibut "Veracruz" Style

Pan Seared Halibut | Veracruz Sauce | Cilantro Rice | Zucchini

Chicken Mole Poblano

Free-Range Airline Chicken Breast | Café One Eleven Mole Sauce
Mexican Rice | Confit Potatoes | Guajillo Pepper

DESSERT

Please choose one:

Tiramisu

Cajeta-Ricotta Filling | Lady Fingers | Rum Syrup | Bitter Chocolate | Strawberries

Strawberry Shortcake

Lemon Pound Cake | Macerated Strawberries | Agave Whipped Cream