



Book your Private Party with Windows on the Water

After years of hosting hundreds of private parties, we are proud to offer what we consider the best private dining experience in the county. The finely appointed rooms with their dazzling views, the attentive yet invisible service and award winning wine and cuisine - all of these are the pieces that comprise a memorable evening. But the heart of the party, the true life and meaning of it, come from you, the guests. Our role will be to support you in any way we can and to pamper you at every turn. We are here to serve you.

Whether you are planning an intimate dinner or a large, company function, we want your evening at Windows on the Water to be a celebration of warmth, generosity, exquisite dining. We commonly host events such as family reunions, retirement parties, anniversaries, birthdays, weddings and rehearsal dinners, cocktail parties, pharmaceutical lectures, and personal or company celebrations of all kinds. Whatever the occasion we are here to help you celebrate.

At Windows on the Water, we offer our Event Coordinator, Paul Merkle, our Sommelier, Chris Battles, and our Executive Chef, Neil Smith, to help you through the planning of your celebration.

For further information or to reserve a date for your function, please call me at 805-772-0677 or email me at [paul@windowsmb.com](mailto:paul@windowsmb.com)

Thank you,

Paul Merkle  
General Manager / Event Coordinator  
Windows on the Water



Large Parties  
*Appetizer Menu*  
(Minimum 20 People)

This is a sample of our Appetizer Menu for Large Parties.  
All menus will be finalized with our chef and your representative.

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*Appetizer Tables*

Priced per appetizer  
(You may choose as many items as you wish)

Imported Cheese Display with Crostini  
\$4.00pp

Anti Pasta & Vegetable Platter  
\$3.00pp

Domestic Cheese Display with Crostini  
\$3.00pp

Jumbo Shrimp Cocktail Platter  
\$3.25 per Shrimp

Seasonal Fruit & Berries Display  
\$3.00pp

Oyster Platter  
\$3.00 per Oyster

*Passed Appetizers*

\$6.00 per person  
(You may choose up to three items)

Apricot Cream Cheese &  
Caramelized Onion Crostini

Ahi Tartar, Avocado, Tropical  
Salsa, Wonton Chips

Tomato Basil & Feta Cheese  
Crostini w/ balsamic syrup

Smoked Salmon & Dill Cream  
Cheese on Brioche Toast

Crispy Vegetable Spring Rolls

Portabella Duxelle Stuffed  
Puff Pastry

# *Dinner Menu*

(Minimum 20 People)

This is a sample of our Dinner Menu for Large Parties.  
All menus will be finalized with our chef and your representative.

## *Option One*

\$49 per person

### *First Course*

Mixed Greens

Stilton Crumbles, Candied Almonds  
Dried Cherries, Pomegranate Vinaigrette

Whole Leaf Caesar Salad

Parmesan, Anchovies, Crostini

Bouillon Style Clam Chowder

Applewood Bacon, Tarragon Essence

### *Entree*

Local Halibut

Warm Garlic, Herb, & Heirloom Tomato Salsa,  
Wilted Spinach, Avocado, Prosciutto Caponata

Oak Fired Free Range Chicken Breast

Potato Leek Puree, Rapini,  
Portabella Mushroom Ragu, Truffle Oil

Oak Fired Double R Rib Eye Steak

Roasted Garlic & Cauliflower Puree, Braised Market Greens,  
Baby Frisée, Cranberry Bacon Vinaigrette, Stilton Cheese Crumbles, Bordelaise Sauce

### *Dessert*

Meyer Lemon Mousse

Gaufrettes Cookie, Seasonal Berries

New York Style Cheesecake

Seasonal Berries

# Option Two

\$56 per person

## First Course

Mixed Greens & Saffron Poached Pear Salad  
Stilton Crumbles, Candied Almonds,  
Vanilla-Balsamic Vinaigrette, Popcorn Shoots

### Panzanella Salad

Toasted Croutons, Windrose Farm Arugula, Beets,  
Cherry Tomatoes, Asparagus-Basil Vinaigrette, Parmesan

### Lobster Bisque

Crème Fraiche

## Entree

### Alaskan (or Local) Halibut

Warm Garlic, Herb, & Heirloom Tomato Salsa,  
Wilted Spinach, Avocado, Prosciutto Caponata

### Rack of Lamb

Potato Puree, Roasted Cippolini Onions,  
Green Curry Sauce, Cucumber Salsa, Yogurt Cheese

### Local Hearst Ranch Grass-Fed Filet

Celery Root Puree, Carrot Ribbons,  
Blue Crab & Goat Cheese Ravioli, Bloom Micro Sage

## Dessert

Decadent Chocolate Cake  
Berry Gastrique

New York Style Cheesecake  
Seasonal Berries

(Menu subject to seasonal changes)

Price does not include sales tax, 20% gratuity and alcoholic beverages. Coffee, Tea and Sodas are Included. Room Fee and Administration Fee is Included. Windows on the Water requires the guest supply head counts for each selection per each course for parties of 20 or more



Thank you for considering *Windows on the Water* to be a part of your wedding celebration or large party event. Our desire is that you enjoy the occasion, and be confident that your wishes will be completely carried out. We consider it our obligation to make the event go as seamlessly as possible. Whatever the occasion, from a wedding shower to the reception or single table event to full restaurant capacity, our entire staff is prepared to make your event "special" for you. At any point, should you wish to discuss any details, please do not hesitate to get in touch.

## FACILITY

*Windows* is prepared to host single table functions or up to full restaurant capacity. For exclusive use, *Windows* can make available the following choices: The Bay Room, The Vineyard Room, *Windows* Exclusive (the entire restaurant), as follows:

### BAY ROOM: Approx. 100 Guests

The Bay Room, our largest room, boasts a wonderful view of the Bay, The Rock, and the northern dockside lights. Although separated, it is open to the bar area, and shares in the restaurant dynamics. When renting The Bay Room *Windows* is closed to the public for the duration of the event.

### VINEYARD ROOM: Approx. 60 Guests

The Vineyard Room also enjoys the same beautiful view as The Bay Room. Glass double doors allow it to be audibly separated from the balance of the restaurant. The Port Cigar Deck, a small deck exclusive to the Vineyard Room, is available for those wanting an unobstructed view on the bay, or who really like fresh air!

### WINDOWS EXCLUSIVE: Approx. 160 Guests

The Bay Room, The Vineyard Room, and bar. When renting the entire restaurant *Windows* is closed to public.

## FOOD & WINE

### FOOD

Taking advantage of our location in the heartland of the Central Coast, we feature outstanding local organic produce, farm produced olive oil, and fresh & sustainably caught fish. Our menu also reflects our awareness to healthy eating. All entrées may be ordered as featured on the menu, or, instead, accompanied with our Chef's choice of low carbohydrate or low fat selections.

Executive Chef Neil Smith has included several menus, as suggestions for your consideration. While they are "educated" suggestions, they are suggestions only, and can be modified. Should you prefer a special dish, he will be happy to provide it. However, please bear in mind that the preparations of some dishes do not make them suitable for large gatherings.

### WINE

Located in the heart of seven great wine appellations, Windows on the Water maintains an award winning wine list. With a cellar capacity of over 5000 bottles, our wine list features approximately 300 varieties. Although international in breadth, the list is naturally "heavy" with our fine local wines.

In selecting your wine, if you have no favorite, our Sommelier will be happy to recommend wines to compliment your menu choices.

### MIXED DRINKS

Windows also has a fully stocked bar with the most popular drink selections prepared by experienced bartenders.

## COORDINATION

It is our preference to have our General Manager as your contact person. He will work in concert with our Dining Room Manager to ensure your wishes are carried out. We believe it is easier to have only one name to contact, rather than a list. This team will coordinate all aspects of your shower, rehearsal party, wedding and reception.

As is always the case, the more pre-planning that can be accomplished leaves time to handle those unexpected occurrences or unusual requirements that can crop up at the last minute.

## DESIGN OF WINDOWS ON THE WATER

*Windows on the Water* was designed by the architect to fully capture the view of the harbor - the restaurant has 18 large windows that provide a panoramic view of the bay from The Rock in the north to Montaña de Oro in the south.

Planned with our guests in mind, *Windows* dining area is divided into two rooms, the Vineyard Room and the Bay Room with each having it's unique qualities, but both sharing the same view. *Windows* bar is elevated to share the view, and features an exhibition kitchen for those interested in food preparation.

The interior colors reflect *Windows* location on the Central Coast. Warm cherry wood like red wine, wheat colored walls simulating summer grass, and soft green reminiscent of vineyard leaves. Combined with the view, the effect is a marriage between the vineyard and the sea.

### FAQ

#### What does the restaurant provide?

*Windows* is a full service restaurant; providing a gourmet dining experience with our award winning chef and recognized wine cellar, plus our standard linens, napkins, table ware, professional waitstaff, and a panoramic view of Morro Bay.

#### How far in advance must I book?

Anytime. If you are "date specific", even a year is not to long to ensure you get your preferred date.

#### Are decorating themes permitted?

Yes, we encourage you to personalize your reception in this way, subject to time restrictions. If waitstaff is to provide the added labor, their will be an additional charge.