

PRIVATE EVENTS

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CALIFORNIA
SURF CLUB



"California Surf Club is the perfect venue for hosting our corporate and sales events... service, food, execution, and detail are all excellent."

Michael Greenberg,
CEO Skechers

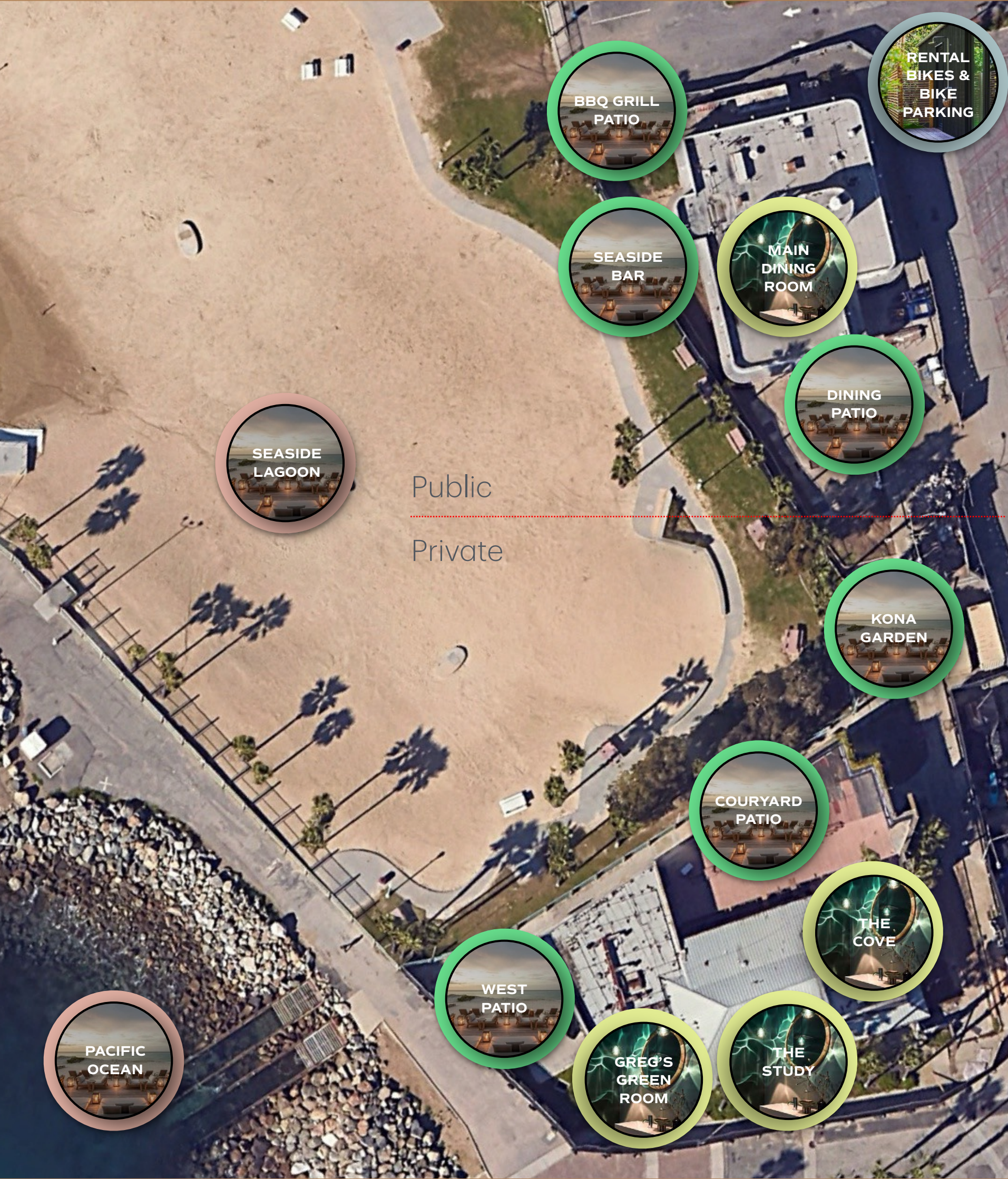
MORE THAN A VENUE

California Surf Club is more than a venue, it's a coastal state of mind. Set along the water with sweeping ocean views, we bring together the best of California's coastal cuisine with a warm, welcoming atmosphere.

From fresh-caught seafood and wood-grilled meats to seasonal ingredients sourced from local farmers, every dish reflects the laid-back yet elevated lifestyle of our shores. Here, food and drink are not just served, they're crafted. Our cocktail program highlights the art of balance, blending innovation with timeless classics, meant to be enjoyed as the sun sets over the Pacific.

Whether you're gathering for an intimate dinner, a milestone celebration, or a lively reception, our spaces are designed to transport your guests into the essence of California living: relaxed, stylish, and full of flavor. Each event becomes more than just a moment, it's a memory built on ocean breezes, golden light, and the shared joy of the table.

CASC VENUE MAP



THE COVE ROOM

SOUTH CLUB

Our speakeasy-style hideaway, tucked behind a bookshelf door, features leather couches, dining table, a fireplace, and flat-screen TV. Perfect for cozy gatherings in a cool, intimate atmosphere or business meetings, this versatile space can also transform into a traditional dining room for family or business dinners. Imagine a curated 3 course menu paired with exceptional wines and cocktails. Just outside, doors open to the courtyard, where guests can enjoy fresh air, play games, or listen to live music under the stars.

SEATED: up to **16** Guests | ACCOMMODATES: up to **20** guests



"We had a great time. The room was so nice, and loved the personalized menus. Our server was so great and attentive. Thank you again for all of your help."

Carrisa Wright, Owner, Paradise Bowl

THE STUDY ROOM

SOUTH CLUB

Our largest and most versatile space, the Study & Art Room is ideal for meetings, presentations, performances, or private celebrations, featuring its own deck overlooking King Harbor and Palos Verdes. Outfitted with a stage, record player, flat-screen TV, it's perfect for film screenings, live music, or unforgettable parties.

SEATED: up to **20** Guests | ACCOMMODATES: up to **30** guests



"Everything was executed seamlessly, and the feedback from my team has been overwhelmingly positive. It was a pleasure to be part of such a well-run event, and I truly appreciate the effort behind it."

Jennifer Harris, CEO, Technology Management Concepts

GREG'S GREEN ROOM

SOUTH CLUB

Dedicated to the honor of the late, great Greg Browning, this intimate conference/dinner room seats up to 6 people, and is ideal for close-up meetings, get-togethers, dinners, or discussions. With a peekaboo view of Palos Verdes, Greg's Green Room also has a private, covered patio available with couch seating, perfect for the sunset hour with space heaters.

SEATED: up to **6** Guests | ACCOMMODATES: up to **12** guests



"Thank you to all of you for making this a night to remember for my big sis and her special day. We had the best time, the best food, the best drinks celebrating my sister. We had the best time ever!"

Jim Lindberg, Pennywise

WEST PATIO

SOUTH CLUB

Experience the best views in the entire venue from this stunning oceanfront deck. With sweeping coastal vistas, warm fire pits, and relaxed lounge seating, this space sets the perfect tone for an unforgettable gathering. Whether you're hosting an intimate celebration, a sunset cocktail hour, or a casual networking mixer, guests will be wowed by the panoramic ocean backdrop and relaxed California-chic atmosphere.

Seats **42** guests | ACCOMMODATES: **50** for reception



"Your meticulous preparation set the tone for the night...and our guests couldn't stop commenting on how refreshing it was to be at such a welcoming venue."

Rob Antrobus, SVP Market Officer, Prologis

THE COURTYARD

SOUTH CLUB

The Courtyard is our largest outdoor event space, designed for versatility and unforgettable experiences. The open lawn is surrounded by lounge seating and lush greenery, creating a relaxed California vibe perfect for both daytime and evening gatherings.

Featuring a large built-in screen and stage area, this space easily transforms for live music, presentations, auctions, or dancing under the stars. The dedicated bar keeps the atmosphere lively and seamless, whether for a cocktail reception or a full dinner celebration.

Available for semi-private events or exclusive buyouts, the Courtyard is ideal for large dinners, networking receptions, or social gatherings that call for space, style, and a touch of the beach lifestyle.

SEATED: up to **100** Guests | ACCOMMODATES: up to **250** guests



"Thank you so much for hosting us today as we celebrate the end of another great school year! We appreciate you and the team for allowing us to celebrate at the amazing surf club! We had a great time!"

Nikki Wesley, Superintendent of Schools

KONA GARDEN

SOUTH CLUB

Turn any gathering into something unforgettable in this lush outdoor oasis. With sweeping ocean views, glowing string lights, and dramatic twisted trees, Kona Garden sets the perfect scene for birthdays, retreats, off-site meetings, and family celebrations. Accommodating up to 60 guests reception style or 50 seated, the space offers a private gated entrance for added exclusivity and a turf area that makes it both elegant and family friendly, ideal for everything from surprise parties to milestone moments.

SEATED: up to **50** Guests | ACCOMMODATES: up to **75** guests



*"We had an amazing time...the food was awesome and the service was top notch!
Thanks again for making it a special evening for us!"*

Jesse Raynes, Inception Financial Managing Partner

MAIN DINING ROOM

SEASIDE GRILL

Set along the Seaside Lagoon, North Grill is a versatile event destination featuring sweeping ocean views, stylish indoor seating, and two expansive outdoor areas. With two full bars the restaurant is available and ideal for both full buyouts and semi-private long table dinners, offering flexibility for events of every scale.

Elevate the experience with interactive culinary stations, from a raw bar with freshly shucked oysters right in front of your guests to the Santa Maria Grill where chefs cook over an open flame. These engaging, chef-driven experiences transform every event into an unforgettable seaside celebration.

SEATED up to **84** guests | RESTAURANT BUYOUT up to **250** guests



"The team thoroughly enjoyed the venue and all the amenities provided...I hope we have the opportunity to work with CASC again!"

Garrett Mahoney, Google

NORTH DINING PATIO

SEASIDE GRILL

The North Grill Deck offers a relaxed yet elevated coastal atmosphere. Featuring sweeping ocean views, this spacious deck is ideal for company gatherings, milestone celebrations, or sunset dinners under the open sky. With a combination of round and rectangular tables, the space allows for both seated dining and social receptions.

Semi-private and full buyout options are available, making it a versatile setting for anything from an intimate cocktail party to a large-scale corporate celebration

Semi private **25** guests | ACCOMMODATES: up to **100** guests



*"Everything turned out so perfectly, I just wanted to let you know how thankful I am.
It was lovely...she would have loved it!"*

Lynn Hayward

SEASIDE BAR & BBQ STATION

SEASIDE GRILL

Our Lagoon Patio offers a relaxed coastal atmosphere with sweeping ocean views, the perfect backdrop for sunset celebrations, cocktail receptions, and social gatherings. This open-air space features a built-in bar, cozy fire-pit lounge seating, and high-top tables ideal for mingling. In this area, we also offer access to our Santa Maria grill, perfect for creating an elevated live-fire culinary experience. This setup allows for on site grilling of meats and seafood, bringing an interactive and memorable element to your event.

ACCOMMODATES up to **60** guests



"Everything was perfect. The whole experience met the vibe check they were looking for and everyone had a great time!"

Kathy Lee-Fung, Event Producer, KLF Events

TRAY-PASSED APPETIZERS

\$30 Per Person | Choice of 4



Spicy Tuna Crispy Rice
eel sauce, serrano

Crab Cakes
chili aioli, cilantro

Hamachi Crispy Rice
yuzu pearls, eel sauce, serrano

Lobster Rolls
eastern lobster, tarragon salad

Coconut Crunchy Shrimp
pineapple sweet chili

Peach & Prosciutto Canopy
buffalo mozzarella, basil

Halibut Ceviche Tostada
avocado crema, apple-peach pico

Grandmother's Meatballs
spicy marinara, ricotta cheese

Caprese
buffalo mozzarella, heirloom tomatoes

Chicken Tinga Tostada
avocado crema, cotija cheese

Mini Truffle Arancini
truffle oil, parmesan cheese
add on shaved black truffles \$7

Roasted Cauliflower
lemon vinaigrette

Add \$10 Per Person to Increase to 6 Choices

STATIONED DISPLAYS

Priced Below



CRUDITE & GRILLED VEGETABLES

roasted garlic hummus, vegan Jamaican dip, seasonal vegetables

Small | Up to 15 Guests | \$125

Medium | Up to 25 Guests | \$200

Large | Up to 35 Guests | \$250



ARTISAN CHEESE BOARD

Chef's selection, honeycomb, jam, nuts, crackers, seasonal fruit

Small | Up to 15 Guests | \$150

Medium | Up to 25 Guests | \$225

Large | Up to 35 Guests | \$300



CHARCUTERIE

XXXXXXXXXXXX

Small | Up to 15 Guests | \$250

Medium | Up to 25 Guests | 325

Large | Up to 35 Guests | \$475



MEETING FUEL STATION

Priced Per Item Per Person



BREAKFAST BURRITOS

Egg & cheese, egg & bacon, egg & sausage (avocado add available) pre wrapped \$12 per person

FRESH PASTRY DISPLAY

croissants & seasonal scones \$12 per person

FRUIT PLATE

seasonal fruits \$10 per person

YOGURT PARFAIT

Greek yogurt, seasonal jam & fruit, granola \$6 per person

COFFEE STATION

milk, sugar, refills included \$5 per person

ICED TEA SERVICE

unsweetened, refills included \$5 per person

FLAT OR SPARKLING WATER

\$9 per bottle (Acqua Panna & Pellegrino)

BUFFET BRUNCH

\$15 Per Item Per Person



Yogurt Parfait

Greek yogurt, seasonal jam and fruits, granola

Fruit Platter

berries, seasonal stone fruit, melon

Caramel Apple French Toast

maple syrup, butter, cream

Egg White Frittata

feta cheese, herbs, seasonal vegetables

Caesar Salad

romaine, breadcrumbs, parmesan

Kale Garden Salad

baby kale, miso vinaigrette, red bell pepper, macadamia, parmesan

Surf Club Loco Moco

Portuguese sausage, fried eggs, country gravy, white rice

Breakfast Sandwiches

runny egg, bacon, American cheese, chili aioli, crispy sea salt potatoes

Banana & Macadamia Nut Pancakes

buttermilk pancakes, seasonal berries, Madagascar vanilla whipped cream

SIDES

\$10 per person

Applewood Smoked Bacon

Maple Turkey Sausage Patties

Sea Salt Yukon Potatoes

Fresh Fruit

Hash Brown Tots

BUFFET LUNCH & DINNER

Priced Per Item Per Person



CHOICES

Country Sourdough \$7
Baked Crab & Artichoke Dip \$15

Caesar Salad \$7
Kale Garden Salad \$7

Cheeseburger Sliders \$15
Chicken Club Sliders \$13
Spaghetti del Mar \$25
Spaghetti Primavera (vegetarian) \$15
Hawaiian Style Chicken with Citrus Rice & Pineapple \$28
Seared Salmon with Pesto Fregola \$32
Marinated Hangar Steak with Citrus Rice and Broccolini \$28
Petite Filet with Seasonal Vegetable & Au Poivre \$45

Roasted Idaho Potatoes with herbs \$7
Roasted Rainbow Carrots with Goat Cheese and Maple Mustard Glaze \$9
Crispy Caramelized Brussels Sprouts with Shallot Cream Sauce \$7

FAMILY STYLE

FIRST COURSE

Aged Sourdough Country Bread

maître d' butter, aged balsamic

Caesar Salad or Garden Kale Salad

preselect one option for your event

ENTRÉE

preselect two + choice of grilled vegetables or brussels sprouts

Spaghetti Del Mar

fresh catch, clams, mussels, shrimp

Spaghetti Primavera

seasonal vegetables, scampi sauce (veg)

Huli Huli Roasted Chicken

citrus rice & pineapple

Roasted Salmon

pesto fregola & broccolini

Marinated Hangar Steak

citrus rice & broccolini

Grilled Vegetables

butternut & delicate squash, mushrooms, eggplant, peppers or Crispy Brussels Sprouts

DESSERT

Warm Chocolate Chip Cookies

vanilla chantilly

Key Lime Tarts

graham cracker crust, lime meringue

\$85 Per Person



THREE COURSE PLATED MENU

Choose One of Each...

FIRST COURSE

Halibut Ceviche Tostada
apple peach pico, avocado crema

Jumbo Shrimp Cocktail
cocktail sauce, lemon

Crudit  & Hummus
seasonal vegetables

Caesar Salad
breadcrumbs, romaine, parmesan

Kale Garden Salad
miso vinaigrette, kale, bell pepper, macadamia

ENTR E

Roasted Salmon
fregola, pesto, broccolini

Marinated Hangar Steak
citrus rice, bok choy, rapini

Spaghetti Primavera
seasonal vegetables, scampi sauce

Surf Club Vegan Bowl
watermelon, jicama, sushi rice, quinoa, edamame

DESSERT

Warm Chocolate Chip Cookies
vanilla chantilly

Key Lime Pie
graham cracker crust, lime meringue

Collie's Mud Pie
fosselman's espresso ice cream, oreo cookie crumbles



\$100 Per Person | Up to 20pp



ACTION STATIONS

Def:// Interactive culinary stations that are attended by Chefs designed to provide extra excitement.

RAW BAR

minimum guest count or setup fee may apply

Oysters and prawns

\$35 per person (1 hour duration)

SUSHI BAR

minimum guest count or setup fee may apply

California roll, spicy tuna roll, crunchy shrimp roll

\$45 per person

CLAM BAKE

minimum guest count or setup fee may apply

Clams, PEI mussels, U8 shrimp, andouille sausage, summer corn, Yukon potatoes, homemade seafood sauce, sourdough bread

\$40 per person

CHEESE & PASTA WHEEL

minimum guest count or setup fee may apply

fresh pasta tossed in a carved parmesan wheel

\$40 per person (add shaved black truffles \$30)

SANTA MARIA GRILL

minimum guest count or setup fee may apply

Filet Mignon, Skirt steak, Mary's Organic Chicken, grilled seasonal vegetables | \$55pp

Santa Maria Tri-Tip, Mary's Organic Chicken, grilled seasonal vegetables | \$35pp

Mixed Grill with Tri-Tip, Swordfish, grilled seasonal vegetables | \$40pp

DESSERT DISPLAY

minimum guest count or setup fee may apply

caramel & nutella brownies, key lime pies with lime chantilly, fruit tart with vanilla pastry cream, panna cotta with stone fruit jam | \$18pp



EXPERIENCE UPGRADES



PETITE FILET MIGNON

upgrade 3 course menu \$125 per person



SEAFOOD TOWERS

oysters, prawns, clams, mussels \$35 per person



SHAVED BLACK TRUFFLES

price per item per person 2g \$20

ENHANCEMENTS & SERVICES



ENTERTAINMENT

Acoustic musicians, DJs, live bands
Sound & production support



LIGHTING & TECHNICAL

Ambient lighting, Power & generator rentals



DESIGN

Furniture Rentals, Photo Booths, Interactive Games, etc.



ADDITIONAL VENUE ACCESS

Seaside Lagoon event rental coordination

20% Coordination Fee applies to all enhancements booked through our Events Team to ensure seamless management.

FLORAL SERVICES



LET US HELP YOU MAKE YOUR PARTY UNFORGETTABLE.
IN-HOUSE FLORAL SERVICES AVAILABLE UPON INQUIRY.

ENGLISH GARDEN



Immerse yourself in the enchanting beauty of the **English Garden** style, a stunning tribute to the charm of classic English landscapes. This creation features lush hydrangeas with delicate roses. Interspersed among the blooms are graceful ferns with their feathery fronds weaving through the arrangement, adding texture and a hint of wild elegance, evoking the serene beauty of an idyllic garden filled with life and color.

COASTAL COUNTRY



Embark on a journey through nature with the **Coastal Country** style, a captivating celebration of the untamed beauty of the great outdoors. This striking design features the graceful branches of the California pepper tree, with its distinctive foliage adding a dynamic and textured backdrop that evokes a sense of natural wilderness. Complementing the pepper tree are a selection of vibrant native florals that capture the essence of local landscapes. These blooms, in rich hues and diverse shapes, reflect the wild spirit of the region, showcasing the unique beauty of indigenous flora.

SEASIDE SUCCULENT



Dive into the serene vibes of the sea with our **Seaside Succulent** style. This captivating display showcases a variety of vibrant succulents, each selected for their unique shapes and colors, creating a miniature oasis that embodies the spirit of coastal living. Scattered throughout the arrangement are charming seashells, each adding a touch of coastal charm and a whisper of ocean waves. Driftwood pieces are artfully integrated, bringing an organic and rustic element that evokes the beauty of weathered treasures found along the shoreline.

FREQUENTLY ASKED QUESTIONS

Can I see the space before we book?

Of course! Our Events Manager would be happy to schedule a time to show you around. Please fill out the online event inquiry.

Can non-members host events at your property?

Yes! We offer private event spaces at North Grill and BeachLife Grotto that are open to the public.

What is a food and beverage minimum?

Food and beverage minimums go toward any food and beverage spending for your event. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include service charges, sales tax, or gratuity.

Is an events menu required?

Yes, in order for us to best service your event. We have a variety of menus that will fit your needs.

Are decorations allowed?

We love when guests make our space their own by adding special touches. We recommend small floral arrangements, balloons attached to weights, and table runners are all great ways to customize the space. Feathers, confetti, adhesives on any surfaces, glitter and open flame are not allowed.

When do I submit my final food and beverage selections?

Please submit food and beverage selections to your Events Manager one week prior to your event. This will help ensure product is ordered and delivered on time.

How does final payment work?

Final payment is due at the end of your event and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, sales tax, service charge, and gratuity.

I am a member. Can I reserve a room as a member without food & beverage?

Yes! Please reach out to our Membership Team at lauren@casurfclub.com



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Thank you.