

F/10 HOSPITALITY

FOOD + DRINK + HOSPITALITY + CULTURE

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HIGH / LOW

OSIDE



HIGH/LOW OCEANSIDE, CA. EST. 2021

High Low offers a variety of private spaces paired with seasonal, locally sourced menus, perfect for any event. We pride ourselves on creating unforgettable experiences from sunrise to sunset. Our exclusive private event menus include a variety of service styles including tray passed bites, family style, plated, or stationed buffet experiences. Whether you're hosting a corporate gathering, wedding celebration, or intimate brunch or dinner, we have the space, the views, and the hospitality to make it exceptional.

High/Low is independently owned and operated by F10 HOSPITALITY (Cheeky's, Birba, Mr. Lyons and Seymour's.) in collaboration w/Mission Pacific Hotel.



HOTEL VIBES...



Bloody Mary Bar



Individually Batched Cocktails

*Patio- 75 Guests Seated on Patio, 100 Standing
Full Venue- 120 Max Seated, 150 Standing*

CAPACITIES



OCEAN VIEWS...

SUNRISE



A-Frame Bowl



Wave of Bacon



Mimosa Bar

Family Share Day Menu // \$35pp

****Plated & Stationed Menus Available****

FIRST COURSE – (Choice of 2)

Banana Bread

Wave of Bacon: Jalapeno, Applewood Smoked, Coffee-Maple

Seasonal Fresh Fruit

House Made Tots

House Made Fries: Sweet Potato or Garlic

Spicy Crispy Cauliflower

SECOND COURSE – (Choice of 3)

A-Frame Bowl: Quinoa, Soyrizo, Farro, Sweet Potato, Peruano Beans, Spinach, Avocado

Cardiff Crack Hash: Black Pepper Tri-Tip, Potato, Peppers, Caramelized Onion, Poached Egg, Chimichurri

Smoked Salmon Scramble: Santa Barbara Salmon, Avocado, Herbed Boursin, Creme Fraiche, Capers, Dill

Grilled Chicken & Avo Sando: Arugula Pesto, Havarti Cheese, Mayo, Arugula, Coleslaw

Hawaiian Fried Rice: Homemade Spam, Pineapple, Kimchi, Thin Omelette, Peppers, Scallion, Sesame

So-Cal Wedge: Baby Iceberg, Bacon, Dates, Cherry Tomatoes, Blue Cheese, Ranch

Spinach Salad: Cauliflower, Brussels Sprouts, Green Apples, Avo, Feta, Sesame Seeds, Honey-Lemon Vin

Bloody Mary & Mimosa Bar



Mini Lobster Rolls



Blue Corn Tortilla Chip
With Queso & Avocado Relish
\$7.95

SUNSET & BEYOND



Mini Fried Chicken & Waffle

Tray Passed Bites

- Tomato Soup Shooters: *Grilled Cheese Crouton*
- Clam Chowder Souplet: *Manila Clams, Bacon, Celery, Carrot, Yukon Potato*
- Mini Cauliflower Tacos: *Feta, Chimichurri, Salsa Macha*
- Salt & Pepper Calamari Cones: *Lemon Aioli*
- Hawaiian Fried Rice: *In Mini Chinese Take Out Boxes*
- Carne Asada Sopes: *Peruano Beans, Mexican Crema, Micro Cilantro*
- Fried Chicken Bites: *Green Goddess*
- Mini BLT: *House Bacon, Lettuce, Tomato, Sourdough*
- Mini Avocado Toast: *Arugula, Chili Crunch Crunch*
- Rosemary Chicken Skewers: *Salsa Verde*
- Lemongrass Chicken Skewer
- Steak Skewers: *Chimichurri*
- Squash Blossom Quesadilla: *Epazote, Calabaza*
- Mini Quesadilla: *Mango & Brie*
- Tuna Tartare Cones: *Sesame Seeds, Togarashi*
- Mini Pressed Cubanos: *Roast Pork, Ham, Swiss, Pickles, House Made Mustard*
- Coconut Shrimp: *Thai Chili Sauce*
- Rockfish Ceviche: *Blue Corn Tortilla Chip, Avocado Relish*
- Shrimp Cocktail: *In Mini Stainless-Steel Pails*
- Smoked Salmon on Potato Chip with Cream
- Spicy Penne ala Vodka
- Petit Fish & Chips: *House Made Tartar Sauce*
- Fries a la Minute: *In Cones With Dipping Sauces*
- Devils on Horseback: *Dates, Gorgonzola Dolce, Bacon*
- Mini Fried Chicken & Waffle: *Maple-Thyme Syrup*
- Edible Flower-Pot Crudit : *Green Goddess, Quinoa*
- Mini Lobster Rolls: *Hawaiian Rolls*
- Mini Shrimp Dill Rolls
- Drive-Thru Sliders: *House Made American Cheese*

Tricolore Salad



Seasonal Burrata Salad



SUNSET & BEYOND



Roast Chicken



Whoopie Pies

Family Style Dinner // \$75pp

FIRST COURSE – (Choice of 2)

- Three Kale Salad: Beets, Avocado, Toasted Seeds
- Avocado & Poached Shrimp: Grapefruit, Palm Hearts
- Spinach Salad: Cauliflower, Brussels Sprouts, Green Apple, Feta, Sesame Seed, Honey-Lemon Vin
- So-Cal Wedge: Baby Iceberg, Bacon, Dates, Cherry Tomatoes, Blue Cheese, Ranch
- Tricolore Salad: Endive, Radicchio, Arugula, Fried Garlic, Aged Parm, Lemon Vin
- Seasonal Burrata Salad: Toast Points
- Spicy Crispy Cauliflower

SECOND COURSE – (Choice of 2)

- Roast Chicken: Capers, Castelvetrano Olives, Indio Dates
- Chicken Milanese: Heirloom Tomato, Cambozola
- Lemongrass Chicken Noodles: Bun Cha Nuong, Rice Vermicelli, Nuoc Cucumber, Butter Lettuce, Cashews
- Pesto Crusted Salmon
- Miso Glazed Black Cod
- Steak Tagliata: Arugula, Parm, Chimichurri
- Vegan Moroccan Tagine
- Veggie Wellington

SIDES – (Choice of 2)

- Roasted Cauliflower: Capers, Aged Parmigiano, Lemon, Chili Flakes
- Crispy Brussels: Aged Balsamic
- Roasted Yams: Avocado Chimichurri
- Rosemary Fingerling Potatoes
- Indio Corn: Serrano, Parm, Lime
- Charred Broccolini: Lemon Vin, Crispy Shallots

DESSERT – (Choice of 1)

- Salted Peanut Butter Cookies
- Whoopie Pies
- Rice Krispie Treats
- Ice Cream Sandwiches
- Dark Chocolate Brownies

Bar Packages

STANDARD BEER & WINE BAR

White Wine: Emmolo Sauvignon Blanc

Red Wine: Bonanza Cabernet Sauvignon

Beer: Liberation Czech Pilsner, Celestial Navigation IPA

(N/A Beer available upon request)

PREMIUM BEER & WINE BAR

White Wine: Emmolo Sauvignon Blanc

Red Wine: Bonanza Cabernet Sauvignon

Liberation Czech Pilsner, Celestial Navigation IPA, Gothica Mexican Lager

(N/A Beer available upon request)

STANDARD OPEN BAR

White Wine: Emmolo Sauvignon Blanc

Red Wine: Bonanza Cabernet Sauvignon

Beer: Liberation Czech Pilsner, Celestial Navigation IPA *(N/A Beer available upon request)*

Liquor: Hendry's Vodka / Sol Oasis Gin / Real Del Valle Blanco Tequila / Amaras Mezcal / Planteray White Rum / Jim Beam Bourbon /

Johnnie Walker Black Label Scotch

PREMIUM OPEN BAR

White Wine: Mer Soleil Chardonnay

Red Wine: Bonanza Cabernet Sauvignon

Beer: Liberation Czech Pilsner, Celestial Navigation IPA, Gothica Mexican Lager

(N/A Beer available upon request)

Liquor: Grey Goose Vodka / The Botanist Gin / Ocho Blanco / Ocho Reposado / Amaras Mezcal / Planteray White Rum / Wild Turkey 101 Bourbon /

McCallan 12 Scotch



VISIT OUR OTHER CONCEPTS

F10 Catering + Events looks forward to hosting you! Our team is happy to provide the ultimate dining experience whether it be for an intimate dinner celebrating a special occasion or corporate event. We encourage you to visit our properties to best choose what space can cater to your special event, or the F10 catering team can easily come to you!

Inquire directly about a private event [HERE](#).



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