

Private Events

General Information

Thank you for considering TAPS Fish House and Brewery for your private dining needs. Our capabilities vary from small luncheons, to important client dinners, to wedding receptions and to all those special occasions in between. We love the opportunity to provide you with first-rate cuisine, beverages, service and the hospitality you deserve. As TAPS' Private Dining Manager, I would enjoy having the opportunity to assist you in planning an event that will far exceed your guests' expectations.

TAPS Fish House & Brewery was founded in Brea, CA in September 1999 by the Manzella Family. The concept began with the family's passion for food and hospitality. Since the beginning, our goal has been to provide a premiere dining destination with extraordinary attention to classically prepared seafood, steaks, and European ales and lagers.

We proudly offer:

- Event and Private dining for 8-500 guests
- Elegant main dining room
- Spacious lounge with flat screen TV's
- Two fireplaces and two firepits
- 14-seat oyster bar
- Sunday Brunch Extravaganza
- TAPS Wine list honored by Wine Spectator
- Hand-Crafted Award-winning European Ales and Lagers
- Fine Cigar Selection
- Lakeside Patio Dining
- Receptions and Ceremonies

Again, Thank you for considering TAPS.
Please do not hesitate to contact me should you have any questions, or should you like a tour of our restaurant.

Sincerely,

Autumn Hunt

Private Dining Manager

TAPS Fish House & Brewery, Corona

To view up-coming special events and menus
please visit us at tapsfishhouse.com.



EST. 1999

Hors D'oeuvres Reception

DISPLAYED

Price per Person | Minimum Order of 25

Private Dining

SEAFOOD CEVICHE COCKTAIL

Citrus-marinated bay shrimp, scallops, tomato, avocado, cucumber, red onion, Tabasco, cilantro
6.00

SEASONAL FRESH VEGETABLES

Fresh vegetables, ranch and blue cheese dressing
4.00

BRUSCHETTA CROSTINIS

Tomato, basil, balsamic vinegar, olive oil, grated Parmesan cheese, buttered garblic ciabatta toast
3.50

TAPS SLIDERS

Cheddar cheese, romoulade sauce, garlic parsley fries
5.00

BUFFALO CHICKEN WINGS

Celery, carrot sticks, blue cheese dressing
4.50

SHRIMP COCKTAIL

Chilled shrimp, house-made cocktail sauce 4.50

CALAMARI FRITTI

Flash-fried calamari, lemon, cocktail sauce 4.00

FISH & CHIPS BITES

Cream Ale battered cod, garlic parsley fries
4.50

CAJUN CHICKEN EGG ROLLS

Blackened chicken, corn , black beans, bell peppers, onions, Jack and cheddar cheese, spicy mustard
5.00

CHILLED SEAFOOD ON ICE

Large shrimp, ahi tuna sashimi, oysters on the half shell, crab meat, smoked salmon 14.00

CRAB STUFFED MUSHROOMS

Baked with lemon butter sauce 4.00

COCONUT-CRUSTED SHRIMP

Shredded coconut, Japanese panko, sweet chili-pineapple dragon sauce 4.50

BREWMASTER PRETZEL BITES

German-style pretzels, sea salt, Creole honey mustard 4.50

FRIED RAVIOLIS

Fried Portobello mushroom raviolis, house-made marinara, alfredo sauce 3.50

SEASONAL FRESH FRUIT & CHEESE

Fresh fruits, Artisan cheese, gourmet crackers 7.00

*All prices subject to a 20% service charge & current sales tax
For use of Private Dining rooms we require a minimum of \$15 per person in food sales.*



EST. 1999

Cocktail Reception

3 HOUR BEVERAGE SERVICE

Price per Person | Minimum Guest Count of 50

Private Dining

TAPS BEER & WINE BAR 23.00

Includes TAPS Award Winning Hand Crafted European Ales & Lagers, Bottled Beer, House Selected White & Red Wine, Juices, Soda & Sparkling Water

Additional \$5.00 per person for every hour over 3 hours

TAPS SELECT BAR 27.00

Includes Wine Bar plus House Well Liquors*

Additional \$7.00 per person for every hour over 3 hours

TAPS SELECT BAR PLUS 30.00

Includes Select Bar plus Well Martinis (Vodka, Gin, Appletini, Cosmopolitan, and Lemondrop)

Additional \$9.00 per person for every hour over 3 hours

TAPS PREMIUM BAR 37.00

Includes Wine Bar plus Premium Liquors* (Liquors, Cordials & Cognacs excluded)

Additional \$13.00 per person for every hour over 3 hours

CELEBRATION TOAST PACKAGES

Charged upon consumption

House Champagne \$5.00 per guest

Sparkling Cider \$8.00 per bottle

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**\$175.00 Private Bar Fee*



EST. 1999

Prix Fixe Three Course Menu

PLATED LUNCH PACKAGES

Includes your choice of: starter, entrée and dessert, TAPS sourdough bread & dipping sauce, micro-roasted coffee, house-brewed iced tea, soft beverages

FIRST COURSE

Please select a soup or salad

ORGANIC SIMPLE GREEN SALAD

Field greens, carrots, croutons, grape tomatoes, herb vinaigrette

THE "WEDGIE" + 3.00

Iceberg lettuce, spinach, Point Reyes blue cheese, tomatoes, red onion, applewood smoked bacon, herb vinaigrette, blue cheese dressing

CLASSIC CAESAR

Romaine, classic Caesar dressing, freshly baked croutons, Pecorino Romano cheese

GRANNY SMITH APPLE SALAD + 3.00

Vermont maple dressing, mixed baby greens, Cotija cheese, toasted pecans, candied black pepper bacon

INSALATA CAPRESE + 3.00

Heirloom tomatoes, buffalo mozzarella, pesto, balsamic glaze, basil

NEW ENGLAND CLAM CHOWDER

Chopped clams, potatoes, leeks, sherry

MAINE LOBSTER BISQUE + 3.00

Crème fraîche, chives, brandy

SECOND COURSE

50 or more please select 1 entree, 35 or more please select 2 entrees, less than 35 please select 3 entrees

MENU OPTION #1 25.99

HERB GRILLED CHICKEN LINGUINE

Linguine, broccoli, sundried tomatoes, herb grilled chicken, alfredo sauce

ITALIAN GRINDER

Salami, mortadella, capicola, provolone, iceberg lettuce, cherry peppers, pepperoncinis, herb vinaigrette, hoagie roll

OPEN-FACED TUNA MELT

Grilled herb-marinated albacore tuna salad, lemon aioli, melted cheddar cheese, oven-dried tomatoes, toasted sourdough

TAPS BURGER

Cheddar cheese, red onion, vine-ripened tomato, mayonnaise, lettuce, toasted brioche roll, pickle spear

MENU OPTION #2 29.99

BLACKENED FISH TACOS

Blackened cod, cabbage, guacamole, chipotle sour cream, cotija cheese and corn tortillas

MEATBALL SANDWICH

Mama Manzella's meatballs, melted provolone, toasted baguette

JEROME & JOSE'S JAMBALAYA

Shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice

BREWMASTER'S FISH & CHIPS

Cream Ale batter fried cod, tartar sauce, garlic parsley fries, Louisiana hot slaw

DESSERT COURSE

Please select one dessert

CLASSIC CRÈME BRULEE

Caramelized Tahitian vanilla bean custard with fresh seasonal berries and whipped cream

FLOURLESS DARK CHOCOLATE OLIVE OIL CAKE

Salted caramel, toasted pistachios and sweetened crème fraîche

SORBETTO MEDLEY

Chef selected assortment of fruit sorbets topped with fresh seasonal berries

NEW YORK STYLE CHEESECAKE

Cream cheese, Tahitian vanilla, graham cracker crust, fresh seasonal berries

DUETTO + 3.00

New York Style Cheesecake and Flourless Dark Chocolate Olive Oil Cake

RED VELVET CAKE + 2.50

Classic Southern style buttermilk red velvet cake, cream cheese vanilla frosting, mixed berries, pecans



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Prix Fixe Three Course Menu

TAPS SIGNATURE BUFFET LUNCH 38.99 - DINNER 42.99

Includes your choice of: starter, entrée and dessert, TAPS sourdough bread & dipping sauce, micro-roasted coffee, house-brewed iced tea, soft beverages

FIRST COURSE

Please select one salad

ORGANIC SIMPLE GREEN SALAD

Field greens, carrots, croutons, grape tomatoes, herb vinaigrette

CLASSIC CAESAR

Romaine, classic Caesar dressing, freshly baked croutons, Pecorino Romano cheese

GRANNY SMITH APPLE SALAD + 3.00

Vermont maple dressing, mixed baby greens, Cotija cheese, toasted pecans, candied black pepper bacon

THE "WEDGIE" + 3.00

Iceberg lettuce, spinach, Point Reyes blue cheese, tomatoes, red onion, applewood smoked bacon, herb vinaigrette, blue cheese dressing

SECOND COURSE

Please select two entrees and two accompaniments

ENTREES

BASIL PESTO GRILLED SALMON

Grilled salmon brushed with basil pesto

CHICKEN MARSALA

Grilled chicken breast with marsala wine sauce

CITRUS TILAPIA

Topped with broiled citrus, chive and seafood aioli

BLACKENED MAHI MAHI

Finished with a lemon beurre blanc + 4.00

*SLICED CASINO ROAST

Accompanied with au jus and creamy horseradish + 3.00

*ROASTED PORK LOIN + 4.00

Served with Cream Ale gravy

ACCOMPANIMENTS

COUNTRY-STYLE MASHED POTATOES | ROSEMARY ROASTED POTATOES

CITRUS RICE PILAF | SEASONAL VEGETABLES | BROCCOLI AU GRATIN

DESSERT COURSE

Please select one dessert

FRESH BAKED BROWNIES OR ASSORTED COOKIES

CAKE POPS + 3.00

Customized with choice of cake and choice of white or dark chocolate ganache. Item may be displayed or wrapped as guest favor

CHOCOLATE OR VANILLA CUPAKES + 1.75

MINI CLASSIC CRÈME BRULÉE +3.00

MINI FLOURLESS DARK CHOCOLATE OLIVE OIL CAKE +3.00

MINI NEW YORK STYLE CHEESECAKE + 3.00

CHOCOLATE FOUNTAIN + 5.00 *

With strawberries, pineapple, marshmallow, rice krispies, pretzel sticks

Minimum 50 guests

**Carving Station Optional, Carving Chef Fee \$100.00*

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Private Dining



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Vermont maple dressing, mixed baby greens, Cotija cheese, toasted pecans, candied black pepper bacon

INSALATA CAPRESE + 3.00

Heirloom tomatoes, buffalo mozzarella, pesto, balsamic glaze, basil

NEW ENGLAND CLAM CHOWDER

Chopped clams, potatoes, leeks, sherry

MAINE LOBSTER BISQUE + 3.00

Crème fraîche, chives, brandy

SECOND COURSE

50 or more please select 1 entrée, 35 or more please select 2 entrées, less than 35 please select 3 entrées

MENU OPTION #1 40.99

CRAB & SHRIMP TILAPIA | 8-OZ. PRIME TOP SIRLOIN | CHICKEN MARSALA
FRUTTI DI MARE PASTA

MENU OPTION #2 47.99

BASIL MARINATED JUMBO SHRIMP | GRILLED ATLANTIC SALMON |
TAPS ROTISSERIE CHICKEN | 8-OZ. FILET MIGNON

MENU OPTION #3 72.99

Includes Chef's Creational Amuse Bouche & Seasonal Dessert

12-OZ. SOUTH AFRICAN LOBSTER TAIL

16-OZ. RIBEYE & BASIL MARINATED JUMBO SHRIMP

8-OZ. FILET MIGNON & BLACKENED SHRIMP SCAMPI

DESSERT COURSE

Please select one dessert

CLASSIC CRÈME BRULÉE

Caramelized Tahitian vanilla bean custard with fresh seasonal berries and whipped cream

FLOURLESS DARK CHOCOLATE OLIVE OIL CAKE

Salted caramel, toasted pistachios and sweetened crème fraîche

SORBETTO MEDLEY

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NEW YORK STYLE CHEESECAKE

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DUETTO + 3.00

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