FLOWER CHILD

HEALTHY FOOD FOR A HAPPY WORLD

NEWPORT BEACH 1302 Bison Ave, CA // **DEL MAR** 2690 Via De La Valle, CA

WELCOME TO FLOWER CHILD

Celebrating with friends and family? Bringing coworkers together for a team meal? Why not let our private dining room be your "happy place"? Flower Child serves tasty, healthy food for the free-spirited. Our bowls, wraps, grains, and greens are all made with fresh and responsibly-sourced ingredients that revitalize your body, mind, and soul. When you bring your event to Flower Child, you'll get more than just great food – we specialize in positive vibes that will keep your squad smiling from the minute they walk in the door until they leave refreshed and nourished.

Best of all, we make every last bite from scratch, so we can guarantee there's something on our menu for everyone in your crew, whether they're vegetarian, vegan, paleo, or just hungry! We can do sugar-free, dairy-free and gluten free, but never flavor-free... because where's the happy in that?

Our Spaces

Del Mar

Seated capacity **40**
Reception **50**

Newport

Seated capacity **80**
Reception **100**

Black tea

Event Menus

PICNIC PACK

$31 per person

CHOOSE ONE SALAD

CHOPPED VEGETABLE
organic greens, romaine, avocado, heirloom carrot, snap pea, radish, baby tomato, cucumber, toasted sesame seed, ginger miso vinaigrette ◐ ⊗

BRUSSELS SPROUTS & ORGANIC KALE
red grape, organic apple, pink grapefruit, white cheddar, smoked almond, apple cider vinaigrette ⊙ ⊗

AVOCADO CAESAR
romaine, parmesan, bread crumb, chive, avocado caesar dressing ⊙

SEASONAL SALAD

CHOOSE TWO WRAPS

FLYING AVOCADO
roasted turkey, gouda, romaine, tomato, avocado hummus ⊗

BLACK BEAN FALAFEL
hummus, tomato, pickled red onion, arugula, romaine, mediterranean herbs, tzatziki ◐

THE REBEL*
grass-fed steak, charred onion, arugula, creamy horseradish, fontina cheese, bone broth ⊗

INCLUDES ICED TEA & SEASONAL LEMONADES

⊙ VEGETARIAN ◐ VEGAN ⊗ GLUTEN-FREE

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

Event Menus

FLOWER PACK

$36 per person

CHOOSE ONE SALAD

CHOPPED VEGETABLE
organic greens, romaine, avocado, heirloom carrot, snap pea, radish, baby tomato, cucumber, toasted sesame seed, ginger miso vinaigrette ◐ ⊗

BRUSSELS SPROUTS & ORGANIC KALE
red grape, organic apple, pink grapefruit, white cheddar, smoked almond, apple cider vinaigrette ⊙ ⊗

AVOCADO CAESAR
romaine, parmesan, bread crumb, chive, avocado caesar dressing ⊙

SEASONAL SALAD

CHOOSE TWO BOWLS

GLOW BOWL
sweet potato noodle, shiitake, onion, snap pea, cilantro, mint, sunflower sauce ◐ ⊗

MOTHER EARTH
ancient grains, sweet potato, portobello mushroom, avocado, cucumber, broccoli pesto, charred onion, leafy greens, red pepper miso vinaigrette, hemp seed ◐

"FORBIDDEN" RICE
black pearl, red japonica, snap pea, bok choy, broccoli, carrot, onion, toasted sesame, red chili hoisin ◐ ⊗

CHOOSE TWO PROTEINS

CHICKEN, STEAK, SHRIMP, TOFU
(Salmon +$4 per person)

INCLUDES ICED TEA & SEASONAL LEMONADES

⊙ VEGETARIAN ◐ VEGAN ⊗ GLUTEN-FREE

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Event Menus

GOODNESS PACK

$41 per person

CHOOSE ONE STARTER

CLASSIC HUMMUS
sun dried tomato, castelvetrano olive, oregano, pita ◍

AVOCADO HUMMUS
sweet corn, radish, clementine & pumpkin seed, served with vegetable crudité ◍

CHOOSE ONE SALAD

CHOPPED VEGETABLE
organic greens, romaine, avocado, heirloom carrot, snap pea, radish, baby tomato, cucumber, toasted sesame seed, ginger miso vinaigrette ◍⊗

BRUSSELS SPROUTS & ORGANIC KALE
red grape, organic apple, pink grapefruit, white cheddar, smoked almond, apple cider vinaigrette ⊙⊗

AVOCADO CAESAR
romaine, parmesan, bread crumb, chive, avocado caesar dressing ⊙

SEASONAL SALAD

CHOOSE TWO SIDES

ROASTED BROCCOLI
lemon, garlic, parmesan, bread crumb ⊙

GLUTEN-FREE MAC & CHEESE
aged white cheddar, grana padano ⊙⊗

RED CHILE GLAZED SWEET POTATO
bok choy & sesame seed ◍⊗

SIMPLE STEAMED BROWN RICE ◍⊗

SMASHED GOLD POTATO
roasted garlic & thyme ⊙⊗

SWEET CORN & QUINOA
greek yogurt ⊙⊗

FRESH FRUIT ◍⊗

Ask About Our Seasonal Sides

CHOOSE TWO PROTEINS

CHICKEN ⊗, **STEAK*** ⊗, **SALMON*** ⊗, **SHRIMP** ⊗, **TOFU** ◍⊗

CHOOSE ONE DESSERT

GLUTEN FREE CHOCOLATE CHIP CASHEW COOKIE, LEMON OLIVE OIL CAKE, DOUBLE CHOCOLATE ALMOND BROWNIE

INCLUDES ICED TEA & SEASONAL LEMONADES

ADD ONS

Enhancements for any of our event menus.
Per person pricing

SIMPLE OR AVOCADO HUMMUS WITH CRUDITÉ $8

ASSORTED DESSERTS $4.50

ADDITIONAL SIDES $5.95 EACH

simple steamed brown rice ◐⊗ | red chile glazed sweet potato ◐⊗

roasted broccoli ⊙ | smashed gold potato ⊙⊗

fresh fruit ◐⊗ | gluten-free mac & cheese ⊙⊗ | sweet corn & quinoa ⊙⊗

BEVERAGES

FLOWER CHILD SANGRIA ON TAP 8/28

WINE 6/8/Btl

SPARKLING WINE 8oz	**9**
ROSÉ	**8/10/31**
CHARDONNAY	**8/10/31**
SAUVIGNON BLANC	**8/10**
PINOT NOIR	**7/9**
RED BLEND	**8/10**

LOCAL CALIFORNIA BEER 6

inquire with our team on local california beer selection

⊙ VEGETARIAN ◐ VEGAN ⊗ GLUTEN-FREE

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« FREQUENTLY ASKED *Questions* »

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum goes towards any food and beverage spending for your event. If this minimum amount is not met, the remainder is considered a room charge. 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 the 4.25% service charge, sales tax, and gratuity.

WHAT IS THE DIFFERENCE BETWEEN GRATUITY & THE 4.25% SERVICE CHARGE?

Gratuity is the amount you decide to leave the team that executes your event. You may indicate that amount on the online agreement or at the end of your event. As always, gratuity is determined solely by you. The Service Charge pays for any associated operating costs.

For Events with a food and beverage minimum exceeding $10,000 or full restaurant buyouts, where the restaurant is closed to the public, a 23% service charge will replace the 4.25% service charge and gratuity option. A deposit will also apply. Please speak to your Special Event Manager for details.

HOW DO I CONFIRM MY EVENT RESERVATION?

After your Special Events Manager sends the online event agreement, please sign and return within three calendar days.

WHEN DO I SUBMIT MY MENU SELECTIONS?

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

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

Please share your final guest count three calendar days before the event. If your guests are not able to confirm their attendance in time, we will work off of the original guest count included in the agreement. If the guest count is higher than the number included in the agreement, we will do our best ot accomodate the increase.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

You will select a prix-fixe menu consisting of an array of signature items from the restaurant's regular menu. All locations have a variety of options to choose from and our menus change seasonally to ensure you and your guests have a top-notch experience. While choosing menu items, please keep in mind some substitutions may occur based on seasonality and availability.

WHAT HAPPENS IF I CANCEL MY EVENT?

We understand that life doesn't always go to plan and that you may need to cancel your event. To avoid cancellation fees make sure cancellation occurs two weeks prior to the event date.

WHAT ARE CANCELLATION FEES?

If you cancel within two weeks of your event, 50% of the food and beverage minimum and sales tax will be charged. Cancellations that occur less than 24 hours out from the event will result in a 100% charge of food and beverage minimum and sales tax. Different cancellation policies apply for group reservations in a main dining room or full restaurant buyouts. If this applies to your event, please ask your Special Events Manager for more information. Cancellation fees are not transferable.

« FREQUENTLY ASKED *Questions* »

WHAT HAPPENS IF I BOOK A PATIO EVENT AND IT RAINS?

We try our best to be on Mother Nature's good side; however, your patio event will go on rain or shine. If the weather is not cooperating, we will do our best to relocate your group to another location. If there is not a "Plan B" available, the guest is responsible for the required cancellation fee.

WHAT HAPPENS IF I AM LATE TO MY EVENT?

If you are more than 30 minutes late without a phone call, we have the right to release the space. This will be considered a cancellation and fees will apply.

ARE DECORATIONS ALLOWED?

We love when our guests make our space their own by adding special touches. Centerpieces, candles, balloons attached to weights, and table runners are all great ways to customize the space. In order to ensure future guests can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include, but are not limed to, features, confetti, adhesive on any surfaces, loose balloons, and of course, glitter (yes, it's flashy and fun, but it lasts forever.)

CAN I USE AN FRC LOGO ON COLLATERAL FOR MY EVENT?

If you would like to include our logo on event collateral, please request a brand standard kit and hi-resolution logo from your Special Events Manager. All collateral will need to be approved by our marketing department before it's produced and sent out.

WHAT HAPPENS TO MY CREDIT CARD INFORMATION?

In order to secure the reservation, we do require a credit card on file for cancellation purposes or possible event deposits if applicable. The numbers and information are encrypted for your security, so you will need to have this card (or whichever card you'd like) with you at the conclusion of the event.

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. Unfortunately, we do not accept Fox Resturant Concepts gift cards from Costco for event payments.