

THE BOATHOUSE
ON THE BAY

BANQUET MENU

For new inquiries, please complete our event inquiry form at

boathouseonthebay.com/private-events

banquets@boathouseonthebay.com

(562) 493-1103

190 N. Marina Drive | Long Beach, CA 90803

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From $36 per person

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From $34 per person

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$65, $75 or $90 packages, plus $90 Land & Sea Plated Dinner

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$80 per person | 25-guest minimum

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$95 per person | 30-guest minimum

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Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.

OUR SPACES

Three settings. One remarkable waterfront.



REGATTA ROOM

UP TO 60 SEATED | 100 COCKTAIL

Panoramic views of Alamitos Bay, a private entrance and an optional private bar. Built-in AV capabilities make this waterfront room suited to seated dinners and lively cocktail receptions.



MAIN DINING ROOM, BAR & LOUNGE

UP TO 110 SEATED | 200 COCKTAIL

70-Guest Minimum Requirement

A spacious setting with private bar access and a dedicated lounge area for live entertainment and dancing. Ideal for energetic receptions or elevated seated events.



PATIO

UP TO 160 SEATED | 200 COCKTAIL

100-Guest Minimum Requirement

A fully private, year-round waterfront setting with built-in AV, an optional satellite bar and space for live music or DJs. An open-air setting for relaxed gatherings and high-energy celebrations.

Our banquet team can help you choose the right setting.

Please submit an inquiry at boathouseonthebay.com/private-events for more information.

APPETIZER & DESSERT PLATTERS

PLANNING YOUR ORDER

Our banquet team can help determine the right quantities for your event.

Appetizer platters are designed to serve 25 guests. All prices are per platter.

* Select items available tray-passed. Additional $150 attendant fee.

CHILLED

Caprese Skewers * $150
Mozzarella, Grape Tomato & Balsamic Reduction

Seared Spicy Tuna Tostados * $195
Avocado, Pico De Gallo & Spicy Mayo On A Crispy Tortilla

Boathouse Ceviche $245
Shrimp & Fish Marinated In Citrus Juices With Pico De Gallo & Tortilla Chips

Jumbo Shrimp Cocktail $325
Cocktail Sauce, Fresh Horseradish & Lemon

Fresh Fruit Skewers * $180
Assorted Fresh Fruit And Berries

Vegetable Crudités $170
Hummus & Ranch Dip

Cheese & Charcuterie $385
Cured Meats & Artisan Cheeses With Traditional Accompaniments

Bruschetta $175
Romano Cheese, Vine-Ripened Tomatoes & Basil With Garlic Crostini

DESSERT PLATTERS

Brownies, Mini Cheesecakes & Assorted Cookies $165
45 Pieces

Assorted Mini Cheesecakes $225
35 Pieces | 2-Inch Cheesecakes

Assorted Mini Cupcakes $195
Vanilla & Chocolate | 48 Pieces

Assorted Mini French Macarons $225
48 Pieces

HEATED

Teriyaki Meatballs * $195
Meatballs In Teriyaki Sauce

Chicken Potstickers * $175
Lime-Ginger Teriyaki Dipping Sauce

Mini Lump Crab Cakes * $325
Served With Tartar Sauce

Vegetable Spring Rolls $160
Sweet Chili Dipping Sauce

Braised Beef Sliders * $265
Caramelized Onions, Chipotle Aioli & Brie Cheese On Brioche Bun

Buffalo Fried Cauliflower $160
Cauliflower Florets, Buffalo Sauced With Blue Cheese Crumbles & Dressing

Chicken Yakatori Skewers $225
Marinated Teriyaki Chicken Garnished With Chives

Mini Beef Wellingtons * $325
Tender Beef With Seasoned Mushrooms And Onions, Wrapped In Flaky Puff Pastry

Three-Cheese & Cremini Mushroom Croquettes * $185
Cremini Mushrooms, Parmesan, Mozzarella And Cream Cheese With A Hint Of Truffle Flavor In A Crisp Croquette With Marinara Dipping Sauce

Goat Cheese & Fig Purses * $285
Goat Cheese And Fig Tucked Into Delicate Pastry Drizzled With Balsamic

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SUSHI PLATTERS

Prices are per platter. Signature platters include 24 pieces of each listed roll.

YACHT CLUB PLATTER $245

72 PIECES

Spicy Alamitos Roll
Yuzu Albacore, Shrimp Tempura, Avocado & Cucumber Topped With Cajun Tuna, Ponzu, Spicy Mayo & Fried Jalapeño

Sunshine Roll
Yellowtail, Krab, Avocado And Pineapple In Soy Paper, Topped With Salmon, Ponzu, Eel Sauce, Togarashi And Mango

Crazy Albacore Roll
Spicy Tuna, Shrimp Tempura, Albacore Tuna, Avocado, Garlic Ponzu & Spicy Mayo, Topped With Crispy Shallots

BLUEWATER PLATTER $220

72 PIECES

Red Dragon Roll
Shrimp Tempura, Krab & Cucumber Topped With Spicy Tuna, Goma & Eel Sauce

The Boathouse Roll
Spicy Tuna, Shrimp Tempura & Cucumber Topped With Avocado, Cajun Tuna, Spicy Mayo, Green Onion & Ponzu

Lemon Drop Roll
Spicy Tuna, Cajun Tuna, Avocado, Daikon Sprouts, Cucumber & Soy Paper Topped With Yellowtail, Sliced Lemon, Green Onion & Garlic Ponzu

DOCKSIDE PLATTER $190

72 PIECES

Spicy Tuna Roll
Spicy Tuna, Cucumber & Daikon Sprouts

Crunchy Roll
Shrimp Tempura, Krab & Avocado Topped With Crunchy Tempura

Rainbow Roll
Krab, Cucumber & Avocado Topped With Assorted Fish

VEGETARIAN PLATTER $175

72 PIECES

Assorted Vegetarian Sushi Rolls

Vegan & Gluten Free

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BRUNCH BUFFET

Host chooses one package

Available any day, 9 AM to 2 PM
25-guest minimum

Choice of

$36 per person

2 ENTREES

or

$44 per person

3 ENTREES

CHOOSE YOUR ENTREES

Eggs Benedict
Poached Eggs, Canadian Bacon & Traditional Hollandaise

Carne Asada Breakfast Burritos
Grilled Carne Asada, Scrambled Eggs, Peppers, Pico De Gallo, Cotija Cheese, Crispy Potatoes & Spanish Rice

Boathouse Skillet Scramble
Scrambled Eggs With Roasted Tomatoes, Onions, Peppers & Cheddar Cheese

Brioche French Toast
Powdered Sugar, Berry Compote & Maple Syrup

Scrambled Eggs
Classic Scrambled Eggs

BRUNCH BUFFET INCLUDES

Crispy Potatoes
Apple-Smoked Bacon
Link Sausage
Seasonal Fruit
Muffins
Assorted Cookies

Includes Coffee, Water & Iced Tea
Soft Drinks & Juices Are Available At An Additional Charge
Buffet And Enhancement-Station Service: 90 Minutes

OMELETTE STATION ENHANCEMENT

$20 per person

35-guest minimum | $150 chef-attendant fee required

Includes: Cheese, Onions, Peppers, Mushrooms, Tomatoes, Diced Bacon, Sausage & Shrimp

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH BUFFETS

Host chooses one package

Available any day, 9 AM to 2 PM
25-Guest Minimum

DELI BUFFET

$34 per person

SANDWICHES | HOST CHOOSES 2

Grilled Cheese Sandwich
Melted Cheddar & Swiss On Golden
Toasted Sourdough

Club Sandwich
Roasted Turkey Breast, Bacon, Lettuce, Tomato,
Avocado & Garlic Herb Aioli On
Toasted Sourdough

Caesar Salad Wrap
Crisp Romaine, Parmesan & Caesar Dressing
Wrapped In A Flour Tortilla

Add Chicken +$5 Per Person

Braised Beef Sliders
Caramelized Onions, Chipotle Aioli & Brie Cheese
On Brioche Bun

ACCOMPANIMENTS | HOST CHOOSES 2

Seasonal Fruit
Baby Field Greens Salad
House Potato Chips
Tomato & Mozzarella Salad
Caesar Salad

INCLUDED DESSERT

Assorted Cookies

CLASSIC BUFFET

$46 per person

SALAD

Baby Field Greens Salad
Almonds, Feta, Grapes & Lemon Vinaigrette

ENTREES | HOST CHOOSES 2

Chicken Marsala
Savory Marsala Wine Sauce With Mushrooms

Atlantic Salmon
Drizzled With Chimichurri

Slow Cooked Beef Roast
Au Jus

Mediterranean Pasta
Wild Mushrooms, Artichoke, Spinach, Tomato
Checca & Garlic Olive Oil

ACCOMPANIMENTS | HOST CHOOSES 2

Saffron Rice
Garlic Mashed Potatoes
Sauteed Seasonal Vegetables
Caramelized Brussels Sprouts

INCLUDED DESSERT

Brownies & Assorted Cookies

BOTH BUFFETS INCLUDE

Freshly Baked Sourdough Bread, Coffee, Water & Iced Tea
Soft Drinks & Juices Are Available At An Additional Charge
Buffet Service: 90 Minutes

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATED DINNERS

The host selects one package. Guests choose one entree from that package.

INCLUDED WITH ALL PLATED DINNERS

The host chooses one salad and one dessert for all guests.

SALAD | HOST CHOOSES 1

- Traditional Caesar
- Baby Field Greens

DESSERT | HOST CHOOSES 1

- New York Cheesecake
- Triple Chocolate Mousse Cake

Includes Sourdough Bread & Whipped Butter, Coffee, Water & Iced Tea

Soft Drinks & Juices Are Available At An Additional Charge

$65 per person

Pan-Seared Salmon
Wild Mushroom & Pea Risotto With Verjus Sauce

Grilled Flat Iron Steak
Mushroom Demi-Glaze, Garlic Mashed Potatoes & Caramelized Brussels Sprouts

Rosemary Jidori Chicken
Garlic Mashed Potatoes, Broccolini & Orange Anise Jus With Capers & Heirloom Tomatoes

Mediterranean Pasta
Wild Mushrooms, Artichoke, Spinach, Tomato Checca & Garlic Olive Oil

$75 per person

Center-Cut Tenderloin Filet Mignon (6 oz)
Mushroom Demi-Glace, Garlic Mashed Potatoes & Caramelized Brussels Sprouts

White Pesto Chilean Seabass
Lemon Ricotta Pesto, Parmesan Polenta, Maitake Mushrooms & Asparagus, Garnished With A Candied Walnut Gremolata

Rosemary Jidori Chicken
Garlic Mashed Potatoes, Broccolini & Orange Anise Jus With Capers & Heirloom Tomatoes

Mediterranean Pasta
Wild Mushrooms, Artichoke, Spinach, Tomato Checca & Garlic Olive Oil

$90 per person

Filet Oscar (8 oz)
Garlic Mashed Potatoes, Grilled Asparagus With Lump Crab Meat & Bearnaise

Pan-Seared Scallops
Sauteed Rainbow Chard & Shiitake Mushrooms, Lemon Roasted Hazelnuts, Truffled Spaetzle In A Mascarpone Citrus Sauce

Rosemary Jidori Chicken
Garlic Mashed Potatoes, Broccolini & Orange Anise Jus With Capers & Heirloom Tomatoes

Mediterranean Pasta
Wild Mushrooms, Artichoke, Spinach, Tomato Checca & Garlic Olive Oil

LAND & SEA

$90 per person

3 oz Filet Mignon Medallion & 3 oz Chimichurri Salmon

Garlic Mashed Potatoes & Caramelized Brussels Sprouts

All Guests Receive The Same Plate

Provide the total guest count and the number of guests choosing each entree no later than 5 days prior to the event date.

Boathouse provides entree-choice place cards.

All steaks must be cooked to the same temperature. If not specified in advance, all steaks will be prepared medium rare.

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LIEUTENANT'S DINNER BUFFET

Host selects the dishes for the group

$80 per person

25-guest minimum

CHOOSE 2 ENTREES | 1 SALAD | 1 ACCOMPANIMENT | 1 VEGETABLE

MAIN ENTREES

HOST CHOOSES 2, OR 1 AND CARVING STATION

Atlantic Salmon
Drizzled With Chimichurri

Slow Cooked Beef Roast
Au Jus

Chicken Marsala
Savory Marsala Wine Sauce With Mushrooms

Mediterranean Pasta
Wild Mushrooms, Artichoke, Spinach, Tomato Checca & Garlic Olive Oil

CARVING STATION

Choose one main entree plus the carving station in place of your second main entree.

Roasted Prime Rib
Creamy Horseradish & Au Jus

Additional $150 chef-attendant fee required

INCLUDED DESSERT

Brownies, Assorted Cookies & Mini Cheesecakes

SALADS

HOST CHOOSES 1

Traditional Caesar Salad
Parmesan Reggiano & Garlic Croutons

Baby Field Greens
Almonds, Feta, Grapes & Lemon Vinaigrette

ACCOMPANIMENTS

HOST CHOOSES 1

Saffron Rice

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

VEGETABLES

HOST CHOOSES 1

Sauteed Vegetable Medley

Caramelized Brussels Sprouts

Grilled Vegetables With Balsamic Glaze

Includes Freshly Baked Sourdough Bread, Water, Iced Tea & Coffee
Soft Drinks & Juices Are Available At An Additional Charge
Buffet Service: 90 Minutes

Enhancements: page 11

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CAPTAIN'S DINNER BUFFET

Host selects the dishes for the group

$95 per person

30-guest minimum

INCLUDES CARVING STATION | CHOOSE 2 ENTREES | 2 SALADS | 2 ACCOMPANIMENTS | 2 VEGETABLES

MAIN ENTREES

HOST CHOOSES 2

Atlantic Salmon
Drizzled With Chimichurri

Chilean Sea Bass
Lemon Ricotta Pesto

Slow Cooked Beef Roast
Au Jus

Chicken Marsala
Savory Marsala Wine Sauce With Mushrooms

Mediterranean Pasta
Wild Mushrooms, Artichoke, Spinach, Tomato Checca & Garlic Olive Oil

CARVING STATION

Included with your two main entree selections.

Roasted Prime Rib
Creamy Horseradish & Au Jus

Additional $150 chef-attendant fee required

INCLUDED DESSERT

Brownies, Assorted Cookies & Mini Cheesecakes

SALADS

HOST CHOOSES 2

Traditional Caesar Salad
Parmesan Reggiano & Garlic Croutons

Baby Field Greens
Almonds, Feta, Grapes & Lemon Vinaigrette

Tomato & Mozzarella Salad
Basil, Olive Oil & Balsamic Reduction

ACCOMPANIMENTS

HOST CHOOSES 2

Saffron Rice

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

VEGETABLES

HOST CHOOSES 2

Sauteed Vegetable Medley

Grilled Vegetables With Balsamic Glaze

Caramelized Brussels Sprouts

Includes Freshly Baked Sourdough Bread, Water, Iced Tea & Coffee
Soft Drinks & Juices Are Available At An Additional Charge
Buffet Service: 90 Minutes

Enhancements: page 11

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BUFFET ENHANCEMENTS

Available with the Captain's or Lieutenant's Dinner Buffet.

Enhancement stations are available for 90 minutes during the event.

MAC & CHEESE STATION

$28 per person

35-guest minimum | Additional $150 chef-attendant fee required

Cavatappi Pasta, Cheese Sauce, Asparagus, Spinach, Mushrooms, Caramelized Onions, Chicken, Shrimp & Italian Sausage

CHILLED SEAFOOD STATION

$38 per person

35-guest minimum | Additional $150 chef-attendant fee required

Oysters On The Half Shell, Chilled Cocktail Shrimp And Boathouse Ceviche, Served With Cocktail Sauce, Horseradish And Fresh Lemon

CHOCOLATE FOUNTAIN

$25 per person

35-guest minimum

Pineapple, Graham Crackers, Brownie Bites, Marshmallows, Pretzel Sticks, Rice Crispy Treats & Strawberries

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOSTED BEVERAGES

Choose a hosted package or a mimosa bar for your event.

Outside Alcohol Is Not Permitted.

BAR PACKAGES

PACKAGE	2 HOURS per person	EXTRA HOUR per person
Limited Hosted Bar Beer, Wine & Non-Alcoholic Selections (Does Not Include Cocktails)	$25	$12
Hosted Bar Beer, Wine, Non-Alcoholic Selections & Well Cocktails	$35	$16
Premium Hosted Bar Beer, Wine, Non-Alcoholic Selections, Well & Call Cocktails	$40	$20

INCLUDED IN ALL THREE PACKAGES

Draft & Bottled Beer, Chardonnay, Sauvignon Blanc, Sparkling Wine, Cabernet Sauvignon, Pinot Noir, Soft Drinks, Coffee & Iced Tea

MIMOSA BARS

Unlimited Mimosas

$20 per person

Orange Juice & Sparkling Wine

Premium Mimosa Bar

$30 per person

Juices: Orange, Pineapple, Cranberry, Mango, Pomegranate & Strawberry, Garnishes: Raspberries, Blueberries, Strawberries, Mint, Rosemary & Edible Orchids

PRIVATE BARTENDER | $150 STAFFING FEE

A private bartender is required for events with more than 50 guests in the Regatta Room, regardless of bar/package choice.

We reserve the right to refuse service to anyone under 21 or who appears intoxicated.

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.

OTHER BAR OPTIONS

Flexible ways to host drinks or let guests purchase their own.

Outside Alcohol Is Not Permitted.

DRINK TICKETS

Prices are per ticket / per drink.

$10 Draft & Bottled Beer, Chardonnay, Cabernet & Sparkling Wine

$12 Well Cocktails, Draft & Bottled Beer, Chardonnay, Cabernet & Sparkling Wine

$14 Well & Call Cocktails, Draft & Bottled Beer, Chardonnay, Sauvignon Blanc, Sparkling Wine, Cabernet Sauvignon & Pinot Noir

* Does Not Include Specialty Drinks

HOSTING OPTIONS

Consumption Bar

Hosted Beverages Are Charged Upon Consumption. Hosting May Be Limited To A Dollar Amount Or Specific Products.

No Host Bar

Guests Purchase Their Own Alcohol

PRIVATE BARTENDER | $150 STAFFING FEE

A private bartender is required for events with more than 50 guests in the Regatta Room, regardless of bar/package choice.

Compare hosted packages & mimosa bars: page 12

We reserve the right to refuse service to anyone under 21 or who appears intoxicated.

Prices exclude a taxable 20% service charge, 5% administrative fee and applicable state and local taxes.

EVENT POLICIES

Booking, payments & planning

BOOKING & CONFIRMATION

All events are considered tentative until the signed contract and required deposit are received. The Venue reserves the right to release tentative bookings without notice.

Once confirmed, the event will be detailed on a Banquet Event Order (BEO). All details must be confirmed and signed by the client no later than 5 days prior to the event.

DEPOSITS & PAYMENTS

A non-refundable deposit is required to secure the event date. The initial deposit is due upon booking.

Additional payments may be made at any point prior to the event if the client desires. Please coordinate with the Venue so advance payments may be arranged.

The final balance is due in full on the day of the event.

FINAL GUEST COUNT

The client must provide a final guaranteed guest count no later than 5 days prior to the event. This number will be used for staffing, preparation and billing purposes and cannot be reduced after the deadline.

BUFFET SERVICE & LEFTOVERS

Buffet service and enhancement stations are available for 90 minutes during the event.

Food displayed on buffets or enhancement stations is for **on-site consumption only**. If available, our culinary team may approve and pack safely held, unserved food to go **if requested in advance.**

CANCELLATION POLICY

All deposits are non-refundable.

With more than 10 days' notice, the deposit may be transferred to reschedule the event for a future date.

With 10 days' notice or less, the deposit may not be transferred to a future event. With 5 days' notice or less, the client may be responsible for a percentage or the full estimated cost of the event.

All cancellations must be submitted in writing via email.

FOOD & BEVERAGE

All food and beverages must be provided by the Venue unless otherwise approved in writing. Additional fees may apply for approved outside items, such as specialty desserts.

The Venue reserves the right to make reasonable substitutions to menu items based on availability.

SERVICE CHARGES & TAXES

A 20% service charge, a 5% administrative fee and applicable sales tax will be added to all food, beverage and applicable services.

EVENT TIMING

Event start and end times will be outlined in the agreement. The client and their guests must adhere to these times.

Standard events are 3 hours, not including setup and breakdown. Extending an event beyond the included 3 hours is an additional $500 per hour.

Setup may begin 1 hour before the event. Additional charges may apply for earlier access or extended breakdown due to extensive setups or outside vendors.

EVENT POLICIES

Event details & guest guidelines

MINIMUM SPEND

All dates, times and spaces are subject to food and beverage minimums. If the minimum is not met, the difference will be charged as a room fee.

Staffing fees, service charges, administrative fees and sales tax do not contribute to the minimum spend requirement.

SETUP & DECORATIONS

All event setup and decorations must be pre-approved by the Venue. The following are prohibited unless otherwise approved: confetti, glitter or similar materials, open flames (excluding approved candles), nails, staples or permanent adhesives.

All decorations must be removed at the conclusion of the event unless otherwise arranged.

OUTSIDE VENDORS

All outside vendors must be approved by the Venue and may be required to provide proof of insurance. The client is responsible for coordinating with all vendors.

DAMAGES & LIABILITY

The client assumes full responsibility for damage to Venue property caused by the client, guests or vendors. Repair or replacement costs will be billed accordingly.

The Venue is not responsible for lost, stolen or damaged personal property.

COMPLIANCE WITH LAWS

The client and their guests must comply with all applicable local, state and federal laws and Venue policies.

ALCOHOL SERVICE

All alcohol service is subject to state and local laws. The Venue reserves the right to refuse service to any guest for any reason, including intoxication.

Outside alcohol is not permitted.

NOISE & CONDUCT

Any entertainment, DJ or live musician must be approved in advance by the Venue. The Venue reserves the right to control noise levels and guest conduct.

Disruptive or unsafe behavior may result in immediate termination of the event without refund.

MENU SELECTION

Menu selections must be finalized no later than 2 weeks prior to your event. Exact quantities can be changed until 5 days prior to the event.

UNFORESEEN EVENTS

If an event beyond a party's reasonable control prevents or materially delays lawful performance, the affected party must promptly notify the other in writing, explain the impact and take reasonable steps to reduce it. Examples include a natural disaster, fire, government closure order or major utility failure not caused by that party.

The parties will first seek a mutually acceptable rescheduled date. If rescheduling is not possible, cancellation and treatment of deposits and prepaid amounts will be resolved under the written event agreement and applicable California law. This clause does not excuse obligations unaffected by the event or limit rights or liabilities that cannot lawfully be waived.