



VAGA

RESTAURANT & BAR

PRIVATE DINING



THE LIVING ROOM

Enjoy breathtaking ocean views alongside your nearest and dearest in The VAGA Living Room. Nestled in the back of the restaurant, this space can accommodate from 15 to 30 guests and offers pre-fixe menus for both brunch and dinner.

Room rental fees are \$750 Monday through Thursday and \$1,000 Friday through Sunday. A 25% deposit of the total contracted amount is required. A \$100 per person cancellation fee applies. A 24% service charge and applicable taxes will be added.



PRIVATE DINING ROOM

Take in the scenery of the mountains and Batiquitos Lagoon at VAGA's Private Dining Room. Ideal for intimate events and gatherings, this private space offers both a full room and an outdoor patio, which can comfortably host from 10 to 22 guests. Enhance your experience by selecting from our brunch or dinner pre-fixe menus.

Room rental fees are \$750 Monday through Thursday and \$1,000 Friday through Sunday. A 25% deposit of the total contracted amount is required. A \$100 per person cancellation fee applies. A 24% service charge and applicable taxes will be added.



THE PERCH

Enjoy breathtaking ocean views alongside your nearest and dearest in The PERCH. Nestled in the back of the Vaga Bar, this space can accommodate from 30 to 80 guests and offers Reception Menus.

Room rental fees are \$750 Monday through Thursday and \$1,000 Friday through Sunday. A 25% deposit of the total contracted amount is required. A \$100 per person cancellation fee applies. A 24% service charge and applicable taxes will be added.



BREAKFAST

\$60++ per person

For The Table

ASSORTED PASTRIES AND FRUIT

Daily Homemade Pastries • Seasonal Fruit

Gluten-Free Options Available

Choice of:

VAGA BREAKFAST

Two Organic Farm Fresh Eggs • Sliced Tomato • Crispy Herb Potatoes VG GF
Choice of: Bacon or Sausage

AVOCADO TOAST

English Muffin • Avocado • Spinach • Bearnaise • Potatoes VG
Add 2 Eggs | Add Smoked Salmon

PONTO PANCAKES

Blueberry Pancakes • Whipped Ricotta • Lemon Poppyseed Crumble VG
Gluten-free Preparation Available

PETALUMA CHICKEN SANDWICH

Garlic Aioli • Smoked Cheddar • Jalapeno Cabbage Slaw
Avocado Smash • Prager Brothers Sea Salt Bun
Served with: French Fries or Side Salad

*: Modifiable Vegan | VG: Vegetarian | V: Vegan | DF: Dairy Free | GF: Gluten Free

*++ Indicates Sales Tax and 24% Gratuity



BRUNCH

\$60++ per person

For The Table

ASSORTED PASTRIES AND FRUIT

Daily Homemade Pastries • Seasonal Fruit

Gluten-Free Options Available

Choice of:

VAGA BREAKFAST

Two Organic Farm Fresh Eggs • Sliced Tomato • Crispy Herb Potatoes VG GF

Choice of: Bacon or Sausage

AVOCADO TOAST

English Muffin • Avocado • Spinach • Bearnaise • Potatoes VG

Add 2 Eggs | Add Smoked Salmon

PONTO PANCAKES

Blueberry Pancakes • Whipped Ricotta • Lemon Poppyseed Crumble VG

Gluten-free Preparation Available

PETALUMA CHICKEN SANDWICH

Garlic Aioli • Smoked Cheddar • Jalapeno Cabbage Slaw

Avocado Smash • Prager Brothers Sea Salt Bun

Served with: French Fries or Side Salad

Dessert

Malted Chocolate Bomb

Malted Milk Semifreddo • Milk Chocolate Feuilletine

Black Salt Cocoa Gems

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LUNCH

\$70++ per person

For The Table

Chef's Selection of Mini Desserts

Daily Homemade Desserts

Gluten-Free Options Available

Choice of:

House Salad

Mixed Greens • Cherry Tomato • Cucumber • Citrus Vinaigrette
Pickled Red Onions • Queso Fresco

Choice of: Grilled Chicken or Prawns

VAGA Burger

B&B Calabacita Pickles • Monterey Jack • Shaved Onions
Morita Pepper Aioli • Brioche Bun

Petaluma Chicken Sandwich

Garlic Aioli • Smoked Cheddar • Jalapeno Cabbage Slaw
Avocado Smash • Prager Brothers Sea Salt Bun

Blackened Salmon Burger

Yuzu Aioli • Sweet Chili • Slaw • Brioche Bun

Kimchi Fried Rice

Bok Choy • Spinach • Scallion-Ginger-Oil • Sunny Egg

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*++ Indicates Sales Tax and 26% Gratuity





FAMILY DINNER

Served family style | \$140 per person

For The Table

Parker House Rolls

Garlic • Chives • Honey Yuzu Butter VG

Charred Eggplant Dip

Grilled Sourdough • Tostada • Raw and Pickled Vegetables
White Bean Hummus GF V

First Course

Baja Caesar Salad

Baby Romaine • TJ Caesar Dressing • Parmesan Cheese

Mains

Crispy Skin Ocean Trout

Smoked Parsnip Puree • Glazed Heirloom Carrots
Crispy Bacon & Herb Vinaigrette

Koji Steak

Grilled Shishito • Peanut Mole • Pickled Red Onions GF DF

Pastured Half Chicken

Peri Peri Sauce • Sautéed Cauliflower • Whipped Goat Cheese GF S

Dessert

Malted Chocolate Bomb

Malted Milk Semifreddo • Milk Chocolate Feuilletine
Black Salt Cocoa Gems

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SILVER DINNER

Served plated style | \$160 per person

For The Table

Parker House Rolls

Garlic • Chives • Honey Yuzu Butter VG

First Course

Charred Eggplant Dip

Grilled Sourdough • Tostada • Raw and Pickled Vegetables
White Bean Hummus GF V

Second Course

Baja Caesar Salad

Baby Romaine • TJ Caesar Dressing • Parmesan Cheese

Mains

Choice of One

Halibut

Purple Cauliflower • Lemon Caper Beurre Blanc • Blistered Heirloom
Tomato GF NF

Chocolate Stout Short Rib

Charred Leek Polenta • Granny Smith Salsita • Rainbow Chard
Roasted Root Vegetables

Pastured Half Chicken

Peri Peri Sauce • Sautéed Cauliflower • Whipped Goat Cheese GF S

Dessert

Malted Chocolate Bomb

Malted Milk Semifreddo • Milk Chocolate Feuilletine • Black Salt
Cocoa Gems



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GOLD DINNER

Served plated style | \$190 per person

For The Table

Parker House Rolls

Garlic • Chives • Honey Yuzu Butter VG

First Course

Tuna Ceviche

Ahi Amarillo Tigers Milk • Quinoa Furikake • Edamame • Cucumber • Plantain
Crisp * NF DF S

Second Course

Baja Caesar Salad

Baby Romaine • TJ Caesar Dressing • Parmesan Cheese

Sage Hill Heirloom Tomatoes & Cucumber

Red Olive • Feta Mousse • Dill Ladolemono Dressing GF NF

Roasted Beets

Labneh • Pistachio Dukkah • Citrus • Red Onion
Persimmon Vinaigrette Pepita Seeds • Queso Fresco VG S

Mains

Choice of One

Halibut

Purple Cauliflower • Lemon Caper Beurre Blanc • Blistered Heirloom
Tomato GF NF

12oz Wagyu Denver Steak

Creamy Pink Pepercorn Sauce • Braised Pearl Onions GF NF

Add Scallops for \$24

Pastured Half Chicken

Peri Peri Sauce • Sautéed Cauliflower • Whipped Goat Cheese GF S

Dessert

Malted Chocolate Bomb

Malted Milk Semifreddo • Milk Chocolate Feuilletine • Black Salt
Cocoa Gems

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Reception Menu

HORS D'OEUVRES

Farmer Market Arancini | 14/pc.

Butternut Squash • Manchego Cheese • Smoked Aioli V

Sourdough Quesadilla Bites | 14/pc.

Squash Blossom • Charred Poblanos • Oaxaca Cheese VG

Charred Eggplant Bites | 14/pc.

Labneh • Grilled Sourdough V

Yellowtail Tostada | 14/pc.

Persian cucumber • Avocado Salsa • Pickled Onions GF DF

Achiote & Agrio Chicken Skewers | 16/pc.

Marys Chicken Breast • Salsa Macha • Cilantro GF DF

Koji Steak Skewers | 16/pc.

Ancient Herb Chimichurri • Salsa Macha & Nori Aioli GF DF

LARGE FORMAT

VAGA Frites| 16/person

Crispy Seasoned Frites • Smoked Aioli

Shishito Pepper | 16/person

Blistered Shishito Peppers with Serrano ponzu • Crispy Garlic & Shallots

Charred Eggplant Dip | 16/person

Add House Nduja | 21/person

Grilled Sourdough • Tostadas • Assortment of Pickled & Raw Farmers Market Vegetables • Ras el hanout Oil

Tuna Ceviche| 23/person

Ahi Amarillo Tigers Milk • Quinoa Furikake • Edamame • Cucumber • Plantain Crisp * NF DF S

Vaga Sliders | 18/person

Bacon Jam • Parmesan Fonduta • Smoked Aioli • Crispy Onions

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CONTACT

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