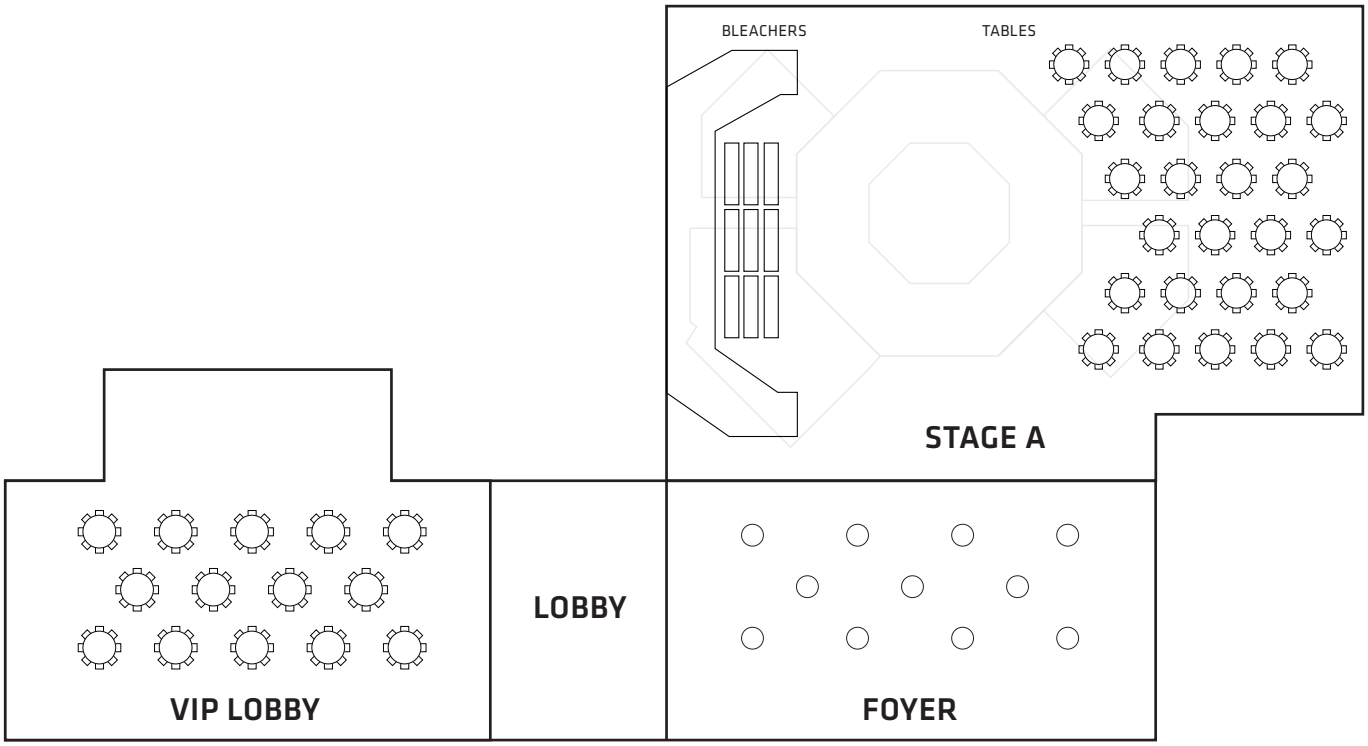
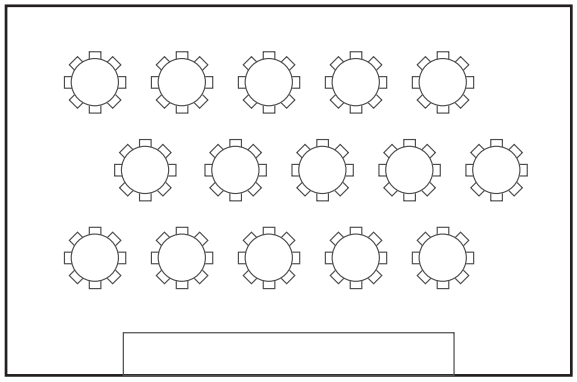
Meta APEX

PARTIES & SPECIAL EVENTS





STAGE D

FLOOR PLANS

ROOMS	SEATED	RECEPTION
STAGE A & FOYER	1,000	2,000
STAGE D	150	200
VIP LOBBY	100	150
SKYBOX	25	35


VIP
UFC


NEW
CONCESSIONS


META
APEX


Meta APEX


Meta APEX







PASSED APPETIZERS

Priced Per Dozen | 3 Dozen Per Item Minimum

CHICKEN & PORK

Mediterranean Chicken Skewer 49
Chicken Parmesan Slider 49
Crispy Truffle Chicken 49
Bourbon Glazed Bacon* 49
Pigs in a Blanket 44
Adobo Chicken Tacos 49
Al Pastor Tacos 49

SEAFOOD

Avocado & Spicy Tuna Cornet 49
Spicy Tuna & Cucumber* 49
Shrimp Cocktail* 62
Lobster Roll 74

BEEF & LAMB

Roasted Lamb Skewer 176
2 oz Filet Mignon Slider 180
Dry-Aged Steakburger 74
Prime Beef Meatball 49
Hand-Cut Steak Tartare Cornet 58

VEGETARIAN

Mini Millionaire Potato* 59
Caprese* 49
Truffled Fries 42
Ricotta & Honey Tart 40
Chickpea Falafel* 44
Deviled Eggs 38
Grilled Cheese 49
Vegetable Spring Roll 38
Burrata & Tomato Cornet 49
Mini Pretzel Bites 42

PLATED MENU

Advance Selection - 120 Per Person

Guest to Select on Site - 130 Per Person
(Entrée selection on site is available for parties of 75 or less)

SALADS

Select 1 for your guests to enjoy

Shaved Vegetable Salad • Giuliana's Italian • Costa Mesa
Greek Tomato • RPM Chopped • Classic Caesar

SIGNATURE APPETIZERS & HOUSEMADE PASTAS

Additional $20 per guest | Select 1 for your guests to enjoy

Seafood Platter (MP) • Prime Beef Meatballs • Thick-Cut Bacon • Crab Cake
Imported Burrata • Hand-Cut Steak Tartare • Short Rib Ravioli
Seasonal Gnocchi • Strozzapreti Pomodoro

ENTREE COURSE

Select 2 for your guests to choose from, to be plated individually

VEGETARIAN & VEGAN DISHES

Charcoal Roasted Cauliflower • Grilled Polenta
Eggplant Parmesan • Potato Gnocchi (Add Truffle Crema)

ITALIAN SPECIALTIES

Strozzapreti & Meatballs • Chicken Parmesan

SEAFOOD SIGNATURES

Roasted Salmon • Sea Bass • Grilled Giant Prawns

STEAKHOUSE FAVORITES

Beef Tenderloin • Barolo-Braised Short Rib • Heritage Chicken
Surf & Turf (add 35pp) • Beeman Ranch Wagyu Strip (add 55pp)

SIGNATURE DESSERT

Select 1 to be plated individually

Tiramisu • Carrot Cake • Vanilla Berry Cheesecake • Seasonal Gelato
Lemon Meringue Tart • Chocolate Mousse

SHARED MENU

110 Per Person

SALADS

Select 2 for the table to share

Shaved Vegetable Salad • Giuliana's Italian • Costa Mesa
Greek Tomato • RPM Chopped • Classic Caesar

SIGNATURE APPETIZERS & HOUSEMADE PASTAS

Additional $20 per guest | Select 2 for the table to share

Seafood Platter (MP) • Prime Beef Meatballs • Thick-Cut Bacon • Crab Cake
Imported Burrata • Hand-Cut Steak Tartare • Short Rib Ravioli
Seasonal Gnocchi • Strozzapreti Pomodoro

ENTREE COURSE

Select 2 for the table to share

VEGETARIAN & VEGAN DISHES

Charcoal Roasted Cauliflower • Grilled Polenta
Eggplant Parmesan • Potato Gnocchi (Add Truffle Crema)

ITALIAN SPECIALTIES

Strozzapreti & Meatballs • Chicken Parmesan

SEAFOOD SIGNATURES

Roasted Salmon • Sea Bass • Grilled Giant Prawns

STEAKHOUSE FAVORITES

Beef Tenderloin • Barolo-Braised Short Rib • Heritage Chicken
Surf & Turf (add 35pp) • Beeman Ranch Wagyu Strip (add 55pp)

ACCOMPANIMENTS

Select 2 to for the table to share

Spicy Broccolini • Crispy Brussels Sprouts • Roasted Wild Mushrooms
Grilled Asparagus • Garlic-Whipped Potatoes • Crispy Lemon Potatoes

SIGNATURE DESSERT

Select 2 bite-sized desserts

Tiramisu • Carrot Cake • Vanilla Berry Cheesecake
Lemon Meringue Tart • Chocolate Mousse





SIGNATURE STATIONS

CHEESE, SALUMI & HOUSEMADE BREAD
41 Per Person

A variety of imported and domestic cheeses, artisanal hand-cut salumi, housemade focaccia and ciabatta breads and accompaniments such as marcona almonds, harvest grapes, and fresh fruit preserves.

ADD Traditional Spanish Jamon Iberico - MP

RAW & CHILLED SEAFOOD - *74 Per Person*

Gorgeous displays of raw and chilled seafood-including lobster, oysters on the half shell & shrimp

ADD
Colossal King Crab - M.P.
Selection of Caviar & Crudos - 65 per person
Custom Ice Sculpture - Inquire for Pricing

EL SEGUNDO SOL TACO BAR - *55 Per Person*

Includes cilantro rice, black beans, sour cream, pico de gallo, salsa, & warm tortillas

Choice of 2 proteins:
Carne Asada • Al Pastor • Adobo Chicken
Jumbo Shrimp • Achiote Mahi Mahi • Grilled Vegetables

ADD Chips & Guacamole - 10 per person

RPM ITALIAN HOUSEMADE PASTAS
59 Per Person

Our handmade pastas are elegant enough to be the highlight of your menu or an accent to the main course. Station includes 3 pasta selections along with our RPM Chopped Salad.

Short Rib Ravioli • Seasonal Gnocchi • Pesto Genovese
Strozzapreti Pomodoro • Rigatoni Bolognese
Mushroom Risotto • Rigatoni alla Vodka • Cacio e Pepe
Smoked Ricotta & Truffle Ravioli (add 5 pp)

ADD Wheel of Aged Parmigiano Reggiano - 500





SIGNATURE STATIONS

CARVING STATION - *92 Per Person*

Station includes 2 protein selections to be hand carved for your guests along with 2 seasonal side dishes.

Ora King Salmon • Alaskan Halibut • Branzino
Atlantic Swordfish • Chicken Piccata
Beef Tenderloin • Signature "Duke" Ribeye
Dry-Aged New York Strip

MEDITERRANEAN - *68 Per Person*

Includes 2 salads or dips, 2 skewers and 1 side

SALADS & DIPS
Greek Tomato Salad • Mediterranean Salad
Red Pepper & Whipped Feta Dip • Hummus
Smoked Eggplant Dip • Tzatziki
Dips served with housemade pita

SKEWERS & GYROS
Served with Zhoug Sauce & Salsa Macha
Marinated Faroe Islands Salmon • Grilled Chicken
Beef Tenderloin • Roasted Vegetable • Lamb Gyro

SIDES
Orzo Pasta Salad • Roasted Potatoes

ARTESIAN PIZZA - *55 Per Person*

Includes caesar salad and choice of three pizzas

Classic Cheese • Margherita • Pepperoni
Shaved Mushroom

STADIUM FAVORITES - *55 Per Person*

Select 4

Crispy Chicken Sliders • Wagyu Sliders • Hot Dogs
Chicken Nachos • Al Pastor Nachos • Soft Pretzels
Chicken Tenders • Truffled Fries • Popcorn

DESSERT STATIONS

MINI PASTRIES

Priced by the dozen, 3 dozen per item minimum

PASSED OR STATIONED

Assorted Mini Donuts	48
Classic Tiramisu	48
Vanilla Berry Cheesecake	48
Crème Brûlée	48
Cream Puffs - Vanilla Or Chocolate	48
Seasonal Macarons	52
Chocolate Mousse Cups	42
Lemon Meringue Tarts	48

CANDY BAR

24 Per Person | Select 5

Allow our team to set up a candy bar that your guests will never forget! Whether a theme party, company colors, or your guests' favorite selections; a candy station is the sweetest way to treat your guests!

Sour Belts • Gummy Bears • Skittles
Gummy Worms • Sour Patch Kids
M&M's • Peppermint Patties • Kit Kats
Chocolated Covered Pretzels • Peach Rings
Reese's Mini's • Hershey's Kisses

SUMMER HOUSE COOKIE BAR

14 Per Person | Select 5 Flavors

Chocolate Chip • Crispy Chocolate • Sea Salt Chocolate Chip • Birthday Cake
Snickerdoodle • Lemon • Apple Oatmeal • Peanut Butter • M&M • Smore's
Raspberry Cheesecake Swirl • Brown Butter Crispy Rice Treat • Cookies & Cream Crispy
Rice Treat • S'mores Bar • Beach Blondie • Flourless Chocolate Brownie





BEVERAGE PACKAGES

2 Hour Minimum | Shots Not Included

SIGNATURE BAR

30 Per Person Per Hour

SPIRITS

New Amsterdam • Spring 44 • Cruzan White

Captain Morgan • Redemption Bourbon

Jose Cuervo Tradictional Blanco

Johnnie Walker Red Label

BEER

Budweiser • Bud Light

Budwesier Zero • Michelob Ultra

WINE

Sparkling Wine - JP Chenet, Brut, France

Pinot Grigio - Artiglio Bianco, Friuli, Italy

Sauvignon Blanc - Cantina La Vis, Trevenezie, Italy

Chardonnay - Kith & Kin, Sonoma County, USA

Rosé - La Plage, Provence, France

Pinot Noir - Three Kings, Santa Barbara, USA

Cabernet Sauvignon - 52 West, Paso Robles, USA

PREMIUM BAR

35 Per Person Per Hour

SPIRITS

Tito's • Hendrick's • Planteray 3 Star

Captain Morgan • Casamigos Blanco

Bulleit Bourbon • Johnnie Walker Black Label

BEER

Budweiser • Bud Light • Budwesier Zero

Michelob Ultra • Stella Artois

Goose Island IPA • Kona Big Wave

WINE

Prosecco - Giuliana, Extra Brut, Veneto, Italy

Pinot Grigio - Artiglio Bianco, Friuli, Italy

Sauvignon Blanc - Le Grand Ballon, Loire Valley, France

Chardonnay - Sanford, Sta. Rita Hills, USA

Rosé - AIX, Provence, France

Pinot Noir - La Crema, Sonoma Coast, USA

Cabernet Sauvignon - Catena, Argentina

BEER & WINE

20 Per Person Per Hour

BEER

Budweiser • Bud Light • Budweiser Zero • Michelob Ultra

WINE

Sparkling Wine - JP Chenet, Brut, France • Sauvignon Blanc - Cantina La Vis, Trevenezie, Italy

Pinot Grigio - Artiglio Bianco, Friuli, Italy • Chardonnay - Kith & Kin, Sonoma County, USA

Pinot Noir - Three Kings, Santa Barbara, USA • Cabernet Sauvignon - 52 West, Paso Robles, USA

FREQUENTLY ASKED QUESTIONS

What is a food & beverage minimum, and what does it include?

This price reflects the base amount that needs to be spent in food and beverage during your event time. This minimum excludes rentals, service fees, sales tax, and gratuity.

What other charges may I expect?

8.375% Tax: Tax subject to change based on local ordinance.

5% service fee: 5% of the food and beverage subtotal goes directly to the event planning team working behind the scenes to organize your event and manage service staff day-of.

Gratuity: As a host, you determine the percentage of gratuity you would like the service team (bartenders, bussers, and servers) to receive. The suggested gratuity is 18-25% of the food & beverage sales.

Rental Fee: The Rental Fee is determined directly by the UFC Apex Center and is based on your date, guest count, spaces utilized and length of time in the space (including load-in, setup and load out).

How do I secure my event date?

In order to confirm a date, we require a signed contract and deposit of 25% of the food and beverage minimum plus facility rental. Final payment is due 14 days prior to the event along with the final guest count and event order approval.

When do I need to have my menus selected?

6 weeks prior to your event: Menu selections and details will be finalized 6-8 weeks prior to most events. For events that are booked within two months of the party date, please select as soon as possible.

14 days prior to your event: Final entree counts have been shared with your event team

5 days prior to your event: Seating chart with entree selections have been shared with your planner. Groups of 75 or fewer guests may utilize tableside entree selection.

Is parking available?

Ample parking is available on-site. Valet service can be arranged in advance for an additional fee.

When may vendor drop-offs happen?

Setups and deliveries must be predetermined and scheduled with our event team. All vendors participating in your function must be connected with us to complete the required vendor code of conduct for the building and must provide a COI.