



Weddings
AT CAPE REY™



WEDDING PACKAGES

Ceremonies & Receptions

*Happily Ever After
Starts Here on the
Coast.*





Your Unforgettable, Coastal Wedding Awaits.

From our breathtaking coastal views, to our warm and inviting staff, Cape Rey Carlsbad Beach will take care of every detail to ensure your wedding day is truly unforgettable.

CONTACT US:

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Ceremony Package

INCLUSIONS

Private Lawn with Ocean Views

Lush, Tropical Garden Setting

Garden Trellis in Natural Wood

Classic White Wood Garden Chairs

Wooden Gift & Guest Book Tables

Fruit-infused Water Station Display

Sound System with Speakers & Microphone

The background of the entire page is a photograph of an outdoor wedding reception venue. It features several round tables covered with white linens, surrounded by silver Chiavari chairs. The setting is outdoors with palm trees and string lights visible in the background, suggesting a tropical or coastal location.

Reception Package

INCLUSIONS

Wooden Dance Floor

Staging and Risers

Floor-Length Linens

Silver Chiavari Chairs

Banquet Tables

Standard Glassware, Flatware, and China

Terrace Market Lighting

Outdoor Furniture with Firepit

One Private Dressing Room

WEDDING PACKAGES

Carlsbad Destination

\$120 per
person

1 Hour Hosted Surfbird Bar

**Choice of 2 Tray Passed
Hors d'oeuvres**

Sparkling Wine Toast

Two-Course Plated Dinner
Choice of one soup or salad

*Choice of two entrees
(one protein entrée & one
vegetarian entrée)*

Bread & Butter Service

**Wedding cake cutting
service**

Coffee & tea station

Ponto Beach Coastal

\$145 per
person

1 Hour Hosted Surfbird Bar

**Choice of 3 Tray Passed
Hors d'oeuvres**

Sparkling Wine Toast

Two-Course Plated Dinner
Choice of one soup or salad

*Choice of three entrees
(two protein entrées & one
vegetarian entrée)*

Bread & Butter Service

Hosted Select Wine Service

**Wedding cake cutting
service**

Coffee & tea station

Ocean View Dream

\$175 per
person

1 Hour Hosted Pelican Bar

**Choice of 4 Tray Passed
Hors d'oeuvres**

Sparkling Wine Toast

**Three-Course Plated
Dinner**
Choice of one soup or salad

Choice of one appetizer

*Choice of three entrees
(two protein entrées & one
vegetarian entrée)*

Bread & Butter Service

**Hosted Select Wine
Service**

**Wedding cake cutting
service**

Coffee & tea station

*Upgrades and additions available, please inquire with your sales manager
Menu and pricing subject to change without notice*



Bon Appétit!



TRAY PASSED HORS D'OEUVRES

CHILLED

TOMATO GAZPACHO SHOOTER | V/GF

Cucumber Relish

CHILLED GREEN PEA SOUP SHOOTER | V/GF

Crab Relish

WATERMELON BITE | V/GF

Aged Balsamic, Feta Snow

CANDIED BLACK FIG | V/GF

Cashew-Cardamom Cream, Micro Thyme

WALDORF STYLE SALAD CUPS | V/GF

Cucumber, Grapes, Apple Aioli, Walnut

GRILLED FOCACCIA | V/GF

Mascarpone, Seasonal Fruit Relish

POACHED PERUVIAN POTATO | V/GF

Caviar, Crème Fraîche, Chive (+\$5pp)

GOAT CHEESE TART | V

Roasted Apricots, Basil

RICOTTA TOAST | V

Strawberries, Basil, Wild Honey

EDAMAME HUMMUS | V

Crostini, Crispy Garlic, Shaved Parmesan

HERB CRUSTED GOAT CHEESE CROSTINI | V

Garlic Chip, EVOO

DEILED EGG | GF

Pork Belly, Fine Herbs, Pickled Onion

WILD ISLE SALMON CRUDO | GF

Black Garlic, Cucumber Relish, Berber Spice

CANDIED BLACK FIG | V/GF

Cashew-Cardamom Cream, Micro-Thyme

PINK PACIFIC SHRIMP CEVICHE | GF

Endive, Lime, Avocado

SMOKED SALMON, CRISP POTATO LATKE

Crème Fraîche, Dill

TUNA OR YELLOWTAIL TARO ROOT TOSTADA

Cilantro, Kimchi Aioli (+\$10pp)

ASIAN TUNA TARTARE SPOON BITE | GF

Yuzu-Wasabi Tobiko Cream (+\$10pp)

MINI POKE BITE | GF

Sesame Scallions, Yellow Fin Tuna, Seaweed, Spicy Mayo (+\$5pp)

BLACK SESAME SEARED AHI TUNA | GF

Prawn Cracker, Mango-Chili Sauce (+\$5pp)

BEEF CARPACCIO

Parmesan, Truffle Crème, Herb Focaccia Crunch (+\$5pp)

TRAY PASSED HORS D'OEUVRES

WARM

ROASTED BABY LAMB CHOPS

Herb Crust, Mint Chimichurri (+10pp)

PEAR AND BRIE QUESADILLA | V

Coriander Salsa Verde

MAC N' CHEESE CUBES | V

Horseradish-WhiteCheddarSauce

CRISP VEGETABLE SPRING ROLL | V

Plum Sauce

VEGAN MOROCCAN LAMB KOFTA | V

Sesame-Tahini Dip

TWICE BAKED FINGERLING POTATO | GF

Bacon, Chive, Cheddar, Crème Fraîche

BACON WRAPPED DATE | GF

Point Reyes Blue Cheese, Chipotle Maple Glaze

SMOKED CHICKEN QUESADILLA

*Lipstick Pepper, Cilantro, Heirloom Tomato
Salsa Roja*

FRIED BUTTERMILK CHICKEN

Biscuit Bite, Hot Sauce Aioli

CHICKEN & WAFFLE BITES

Spiced Maple, Pickled Fresno Chili, Micro-Parsley

LEMONGRASS CHICKEN INDONESIAN SATAY

Mild Spiced Peanut Sauce, Red Onion Cucumber Relish

SHRIMP POT STICKER

Ponzu Sauce (+\$5pp)

COCONUT SHRIMP

Mango-Sweet Chili Dip

TEQUILA SHRIMP | GF

CrispyPolenta,AnchoAioli, Green Melon

ROASTED SCALLOP | GF

Pancetta,Chive,BeurreBlanc (+\$5pp)

MINI LOBSTER ROLL

Brioche, Tarragon Celery Crème Fraîche (+\$5pp)

LOBSTER & SHRIMP

Scallion, Goat Cheese, Blue Corn Tostada Chip(+5pp)

PETIT BÁNH MÌ RICE BUN

*Hoisin Honey Glazed Pork Belly, Ninja Radish Slaw,
Sambal Chili Aioli*

BEEF TENDERLOIN

Red Onion Jam, Horseradish Crostini, Chive (+\$10pp)



PLATED DINNERS

Soups & Salads

Roasted Dassi Farms Tomato Soup | V/GF

Basil Pesto

Sweet Golden Corn Velouté | V/GF

Chili Garlic Crunch, Lime

Carrot Ginger Soup | V

Orange & Yogurt, Fennel Fronds

Shiitake Dashi Soup

Scallion Relish, Crispy Mushroom

Boston Bibb Lettuce | V/GF

*Enoki Mushrooms, Shaved Watermelon Radish,
Edible Flowers, Yogurt Green Goddess*

Baby Kale & Romaine | V/GF

*Dark Berries, Pumpkin Seed, Goat Cheese Crumbles,
White Balsamic-Agave Vinaigrette*

Heirloom Tomato | V/GF

*Shaved Fennel, Burrata, Baby Wild Arugula, Minted Balsamic
Vinaigrette*

Baby Iceberg Wedge | GF

*Heirloom Cherry Tomato, Applewood Smoked Bacon, Hot House
Cucumber, Bleu Cheese*

V - VEGETARIAN | VG - VEGAN
GF - GLUTEN FREE | DF - DAIRY FREE



PLATED DINNERS

Appetizers

Vegan Ravioli of the Season | V/GF

Corn Purée, Warm Tomato Vinaigrette

Truffled Cauliflower Risotto | V/GF

Black Truffle, Fontina Cream, Roasted Fuji Apples

Local Bluefin Tuna Poke | GF

Coconut Broth, Ninja Radish, Wakame Seaweed Salad

Roasted Beets & Gnocchi | V

Herbed Ricotta, Hazelnut Gremolata

Lump Crab Cake

*Charred Fennel & Corn Relish, Caper Mustard
Rémoulade Smoked Salmon Tartare, Focaccia
Crisp, Watercress, Avocado Crema*



PLATED DINNER

Entrées

Honey-Rosemary Jidori Chicken Chop | GF

Hominy Corn, Cherry Tomato Vinaigrette, Rainbow Swiss Chard

Tea Smoked Chicken Breast | GF

Grilled Zucchini Red Quinoa Stuffed, Paquillo Peppers, Warm Parsley Lime Capers Vinaigrette

Ancho Rubbed Chicken | GF

Roasted Hominy Salsa, Citrus Rice, Chayote Squash, Pickled Carrots, Smoked Tomato Coulis

Olive Oil Roasted Salmon | GF

Basil-Potato Purée, Roasted Chioggia Beets & Shallot, Pea Shoots, Meyer Lemon Fondue

Miso Glazed Local Bass | GF

Black Forbidden Rice, Shitake Mushrooms, Bok Choy, Grilled Eggplant, Soy Jus

Macadamia Nut Crusted Corvina | GF

Yellow Coconut Jasmine Rice, Papaya-Pineapple Salsa, Jumbo Asparagus, Soy Cream

Garlic Herb Grilled Flat Iron Steak | GF

Portobello Mushroom Risotto, Acorn Squash, Tiny Beans, Cabernet Jus

Braised Short Rib

Smoked Cheddar Mac, Roasted Roots, Grilled Onion, Barbeque Demiglace Sauce

Prime Bistro Filets

Leek-Potato-Cheddar Gratin, Jumbo Asparagus, Bordelaise Sauce

Herb Goat Cheese Filet of Beef (+\$10 per person) | GF

Heirloom Fingerling Potatoes, Maitake Mushrooms, Jumbo Asparagus, Toy Carrots, Syrah Wine Demi

V - VEGETARIAN | VG - VEGAN
GF - GLUTEN FREE | DF - DAIRY FREE



PLATED DINNERS

Vegetarian Entrées

Can be prepared Vegan upon request

Soft Polenta Root Vegetables | GF

*Portobello Mushroom Risotto, Acorn Squash,
Tiny Beans, Cabernet Jus*

Tofu Picatta | V/GF

*Hominy Corn, Cherry Tomato Vinaigrette,
Rainbow Swiss Chard*

Red Lentil Cake | V

*Thai Red Curry Sauce, Baby Bok Choy , Tiny Peppers,
Basil, Pea Shoots*

CHILDREN'S MEALS

Appetizer

Carrot and celery sticks with ranch dressing

Entrées

Please select one

Hamburger & French Fries

Chicken Tenders & French Fries

Macaroni & Cheese

\$30 per child

Available for children 10 years of age or younger

VENDOR MEALS

Plated Vendor Meal

Chef's choice meal

\$45 per meal





LATE NIGHT SNACKS

Chips, Guacamole, Salsa Roja

\$10 per person

**Kobe Beef Sliders, Tillamook Cheddar, Chipotle Aioli,
Brioche Bun**

\$18 per person

BBQ Chicken Sliders, Broccoli Slaw, Hawaiian Bun

\$18 per person

Corn Crusted Chicken Fingers, Carrot Sticks, Ranch, Hot Sauce

\$18 per person

**Bourbon BBQ Chicken Wings, Celery Sticks,
Blue Cheese Dressing, Ranch**

\$15 per person

Smoked Mozzarella Flatbread, Plum Tomato Sauce, Fresh Basil

\$12 per person

**Sweet Fennel Sausage Flatbread, Roasted Onions,
Provolone**

\$13 per person



Cheers!



HOSTED BAR PACKAGES

Based on consumption and price is per drink. All bar set-ups include a selection of spirits, wine, beer, assorted soft drinks, juices and bottled still & sparkling water.

*A bartender fee is required, \$250 per bartender.
Cape Rey staffs one bartender and one bar per 75 guests.*

Surfbird Bar

SPIRITS \$13

*Wheatly Vodka
New Amsterdam Gin
Dewar's White Scotch
Benchmark Bourbon
Exotico Blanco Tequila
Cruzan White Rum*

SELECT WINE \$13

*Wycliff Sparkling Wine
Proverb Chardonnay
Proverb Sauvignon Blanc
Proverb Pinot Noir
Proverb Cabernet Sauvignon*

Pelican Bar

SPIRITS \$14

*Tito's Vodka
Tanqueray Gin
Johnny Walker Black Blended Scotch
Jim Beam Bourbon
Espolon Silver Tequila
Myers Platinum Rum*

PREMIUM WINE \$14

*Benvolio Prosecco
Decoy, Rose
Whitehaven Sauvignon Blanc
Chalk Hill Chardonnay
Banshee Pinot Noir
Liberty School Cabernet Sauvignon*

Osprey Bar

SPIRITS \$16

*Ketel One
Bombay Sapphire Gin
Glenfiddich 14yr
Maker's Mark Bourbon
El Tesoro Blanco Tequila
Bacardi Rum*

PLATINUM WINE \$16

*La Marca Prosecco
AIX Rose
Loveblock, Sauvignon Blanc
La Crema, Chardonnay
Bianchi, Pinot Noir
Paso 'D Oro Cabernet Sauvignon*

Products subject to change without notice, substitutions to similar products may occur

HOSTED BAR PACKAGES

BOTTLED BEER

All Bars include the below selection of bottled beers. Substitutions available upon request but require pre-purchase regardless of consumption.

DOMESTIC \$9

Coors Light

Blue Moon

IMPORTED \$10

Modelo Especial

Heineken

Heineken 0.0 (Non-alcoholic)

MICROBREW \$10

Stone IPA

Firestone 805

SODA, JUICE, & WATER \$6

All Bars include the following selection of mixers and non-alcoholic beverages

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda

*Fresh Orange Juice, Fresh Grapefruit Juice, Fresh Lime Juice, Fresh
Lemon Juice, Cranberry Juice,
& Pineapple Juice,*

Proud Source Still Water & Sparkling Water



BAR PACKAGES & CASH BARS

HOURLY BAR PACKAGES

Please choose between the Surfbird Bar, Pelican Bar, or Osprey Bar selections found on the previous page for desired offerings.

SURFBIRD BAR:

*1 hour - \$28 pp
2 hours - \$38 pp
3 hours - \$48 pp
4 hours - \$58 pp
5 hours - \$68 pp*

PELICAN BAR:

*1 hour - \$33 pp
2 hours - \$44 pp
3 hours - \$55 pp
4 hours - \$66 pp
5 hours - \$77 pp*

OSPREY BAR:

*1 hour - \$38 pp
2 hours - \$50 pp
3 hours - \$62 pp
4 hours - \$74 pp
5 hours - \$87 pp*

SELECT WINE & BEER BAR:

*1 hour - \$21 pp
2 hours - \$31 pp
3 hours - \$41 pp
4 hours - \$50 pp
5 hours - \$59 pp*

PREMIUM WINE & BEER BAR:

*1 hour - \$24 pp
2 hours - \$35 pp
3 hours - \$46 pp
4 hours - \$57 pp
5 hours - \$66 pp*

PLATINUM WINE & BEER BAR:

*1 hour - \$27 pp
2 hours - \$39 pp
3 hours - \$51 pp
4 hours - \$62 pp
5 hours - \$73 pp*

CASH BARS

Please choose between the Surfbird Bar, Pelican Bar, or Osprey Bar selections found on the previous page for desired offerings. Pricing for ALL cash bars is \$1 higher than the listed "Hosted Bar" pricing on the previous page as the sales tax is included in the pricing.



ENHANCED BAR SELECTIONS

SPECIALTY COCKTAILS \$16

*Specialty Cocktails are available upon request on all bars. A maximum of 2
Specialty Cocktails can be selected per event.*

Rey of Sunshine

*Titos Vodka, Elderflower Liquor, Lemon Juice, Simple
Syrup, Mint*

Butterfly Margarita

*Butterfly Pea Flower Infused Exotico Tequila, Triple
Sec, Lime Juice*

Spicy Cucumber Skinny Margarita

*Espolon Blanco Tequila, Agave Nectar, Lime Juice,
Cucumber, Jalapeno*

Mojito

*Kokomo Artisanal White Rum, Lime Juice, Mint,
Soda*

Seasonal Bourbon Smash

Buffalo Trace Bourbon, Seasonal Fruit, Lemon, Mint

Brown Sugar Old Fashioned

*Bulleit Rye, Bubbas Brown Sugar Liquor, Bitter,
Orange, Maraschino Cherry*

ENHANCED BAR SELECTIONS

EXTENDED WINE LIST

Charged per bottle

Sparkling

Lucien Albricht, Brut Rose \$60

Chandon, Brut, California \$70

Veuve Clicquot, 'Yellow Label',

Champagne, France \$150

Chardonnay

Bravium, Russian River Valley, California \$60

Hanna, Russian River Valley, California \$70

Flowers, Sonoma County, California \$80

Sauvignon Blanc

Bianchi, Paso Robles, CA \$50

Groth, Napa Valley, California \$60

Whitehall Lane, Napa Valley, California \$80

Other Whites

White Rabbit, Riesling, Germany \$45

Scarpetta, Pinot Grigio, Italy \$50

Acrobat, Pinot Gris, Oregon \$50

Rose

La Jolie Fleur, Provence, France \$50

Grgich Hills, Napa Valley, California \$70

Pinot Noir

Inscription, Willamette Valley, Oregon \$60

Belle Glos, 'Las Alturas', Santa Lucia

Highlands, California \$80

Merlot

J. Lohr, Paso Robles, California \$50

Gainey, Santa Barbara County, California \$60

Cabernet Sauvignon

Bianchi, Paso Robles, California \$60

Beuhler, Napa Valley, California \$80

Austin Hope, Paso Robles, California

(liter bottle) \$100

Other Reds

Llama, Malbec, Mendoza, Argentina \$45

Next, Red Blend, Columbia Valley,

Washington \$50

Decoy, Zinfandel, Sonoma, California \$60



Frequently Asked Questions

DO YOU REQUIRE A WEDDING PLANNER?

To ensure a flawless event, a professional wedding planner is required at Cape Rey weddings. The wedding planner will assist with the rehearsal, ceremony, reception and overall planning. Your planner will work with our team as well as outside vendors.

DO YOU HAVE A FOOD & BEVERAGE MINIMUM?

A food and beverage minimum will apply to secure the contracted space and date.

WHAT IS THE CURRENT SERVICE CHARGE & SALES TAX

All food, beverages and room rental prices are subject to a 26% service charge and current state sales and tourism tax is 7.85%. The service charge is taxable based on California State Regulation 1603(g). Sales tax and service charge is subject to change without notice.

DO YOU OFFER A GUEST ROOM BLOCK?

We would be pleased to have your guests stay with us. Our Reservations Team will provide a courtesy block of 9 rooms or less for your wedding. For 10 rooms or more, we do require a contracted room block. Please contact your sales manager for more information.

HOW MUCH TIME IS PROVIDED FOR EVENT SET-UP?

As a hotel standard, we provide a 4-hour window for set-up. Additional hours can be purchased.

DO YOU OFFER MENU TASTINGS?

Yes, we are happy to invite our couple to a complimentary menu tasting for two (2) guests for those weddings with a food & beverage minimum of \$10,000 or more.

CAN WE BRING IN OUR OWN FOOD OR ALCOHOL ?

Food and beverage, must be purchased and served through Cape Rey Carlsbad. We offer a corkage fee of \$25/bottle of wine that is brought in. Exceptions may be made for religious or cultural reasons.

Frequently Asked Questions

CAN ADDITIONAL EVENT TIME BE PURCHASED?

We include 5.5 hours of event time for your ceremony and reception. Additional time can be purchased at a rate of \$500 per hour and is based on space availability.

DO YOU OFFER BUFFETS OR RECEPTION STATIONS? Yes, we do. Please inquire with your sales manager for more details.

DO YOU OFFER FAREWELL BRUNCHES OR WELCOME EVENTS?
Yes, we do. Please inquire with your sales manager for more details.

CAN I ADD ON AN ADDITIONAL GETTING READY ROOM?
Yes, pending availability, we can offer a secondary space for getting ready, vendors, or storage. This is an additional \$500 for a rental.

WHEN ARE FINAL COUNTS DUE?
All final numbers and details are due 14 days prior to the wedding date. These details include meal selections, seating charts, guaranteed guest count and vendor count, dietary restrictions, and layout requirements.







Weddings
AT CAPE REY™



*Indian
Weddings*
AT CAPE REY™



The Venue

At 5,750 square feet, the Shearwater Ballroom holds up to 300 guests, hosting weddings that are a perfect complement to the outdoor ceremony lawn and stunning oceanfront sunsets.

Rental Fee

- \$3,500.00 –

fee before 26% service & 7.85% tax

The rental fee includes 5 hours use of Shearwater Lawn for the Ceremony, Shearwater Terrace for the Cocktail Hour and Shearwater Ballroom for the Reception.

- \$6,500.00 –

fee before 26% service & 7.85% tax

The rental fee includes all day full use of Shearwater Lawn for the Ceremony, Shearwater Terrace for the Cocktail Hour and Shearwater Ballroom for the Reception, the day of your event as well as the following wedding enhancements:

- All Tables
- In-house Linen
- White Linen Napkin
- Wood Dance Floor
- Easel's
- White Garden Chairs for Ceremony
- Silver Chiavari Chairs for Reception
- (3) Votive Candles Per Dinner Table
- Staging & Risers
- Terrace Market Lighting
- Umbrellas
- Complimentary Day of Parking
- Outdoor Lounge Furniture

Additional Upgrades Available on Request





Baraat

Cape Rey Carlsbad Beach Offers a Unique Setting for Your Celebration.

Our Front Drive Serves as the Perfect Location for the Dhol Drummer, Live Music and Dancing!

The Milni will take place at the gate of the Shearwater Lawn for a beautiful family meeting, Tilak and Aarti.

Outside Catering

We offer in-house catering menus created by our talented executive Chefs, or for outside catering, we offer the following:

Plates
Tables for Prep
Buffet Tables
Glassware & Silverware
Serving Staff
Waste Containers
Prep Area for Food

**Food must come hot and ready, caterer cannot use the kitchen.*

Outside Catering Pricing

\$50.00 Per Person for Breakfast and Lunch

fee before 26% service & 7.85% tax

\$70.00 Per Person for Dinner

fee before 26% service & 7.85% tax

Includes:

Fruit Infused Water
Classic Lemonade Station
Roasted Regular & Decaffeinated Coffee
Assorted Hot Tea
Champagne Toast



Event Details

WEDDING PLANNER

Our wedding department will guide you through each detail leading up to your wedding. To ensure a flawless event, a professional Wedding Planner is required for your Wedding. The Wedding Planner will assist with the Rehearsal, Ceremony, Reception and overall wedding planning as well as keeping track of your personal items.

FOOD & BEVERAGE MINIMUM

A food and beverage minimum will apply to the contracted space and date, and cannot be transferred to other areas.

SERVICE CHARGE & TAX

All food and beverage and room rental prices are subject to 26% service charge and current state tax of 7.85%. Service charge is taxable based on California State Regulation 1603 (g).

DEPOSIT & PAYMENT

A deposit for your food and beverage minimum and event space rental will be required at the time your contract is signed. A second deposit is due 90 days thereafter, a third due 180 days thereafter with the final payment due ten days prior. We accept most major credit cards, ACH payments or checks.

We do require a credit card authorization on file.

GUESTROOM BLOCK

We would be pleased to have your guests stay with us. Our Reservations Team will provide a courtesy block of 9 rooms or less for your wedding. For 10 rooms or more we do require a contracted room block. Please contact your Sales Manager for more information.



BANQUET STAFF

Your Wedding Manager will be available throughout the planning process. Along with guidance from the Wedding Department, your event will be directed by our Banquet Manager, Banquet Captain and team of highly-trained service staff.

DISC JOCKEY & BAND

Should your DJ need a table, we will be happy to provide them with a 6' A/V table. Should your band need a "green room," we will be happy to provide an additional room at an additional cost of \$500.00 plus tax and service charge. No music is allowed outside after 9:45 p.m.

EVENT SET-UP TIME

As a hotel standard, we provide your vendors ample for your vendors to prepare and set up. If the hotel does not book an event prior to your wedding, we are happy to confirm an earlier set-up time within 2 weeks of your event.

LINENS

Cape Rey will provide in-house linens and white napkins. If you are providing specialty linen, please have your linen company drop off the rented linen by 10 a.m. the day before the event. Your wedding coordinator or appointed person will be responsible for counting your rented linens at the end of the night and returning them to the rental company.

DECORATIONS

If you provide decorations for the ballroom, they must be self-standing as we do not allow tape, nails or tacks of any kind on the walls in our banquet rooms. Any exceptions to this require written consent from the Wedding Manager.

CANDLELIGHT

All candlelight in any banquet area must enclose the candle flame. No open or unprotected flames will be allowed to be lit in any area of the resort. Should you provide candlelight, our banquet staff will be happy to light your candles for you prior to your event.

SPARKLERS

Sparklers are NOT allowed on or around our property unless they are "cold sparklers".

Thank You for Considering Us!

