



# Paradise Point

San Diego's Island Resort

**Wedding Edition**

**2023-2024**

# Ceremony locations

---

*Ceremony Fee includes:*

- White garden chairs
- Fruit-infused water station
- Microphone & Speaker
- Altar Table
- Welcome Table
- Gift Table
- Umbrellas
- One Hour Rehearsal
- Easel



## ISLAND POINT LAWN

Admire a waterfall-accented sea life pond featuring a wooden bridge toward this bayfront peninsula, providing the quintessential island backdrop.

Accommodates up to 100 guests



## PINE HILL

Nestled amongst an intricate network of serene lagoons, you'll feel transported to the dense jungles of a far away locale when encircled by this venue's lush gardens.

Accommodates up to 175 guests



## PARADISE TERRACE

Our most majestic outdoor space features 180° views of Mission Bay with an entrance marked by regal palms. This grand waterfront venue boasts vast blue skies and striking coastal sunsets.

Accommodates up to 450 guests

# Reception settings

## BAY VIEW ROOM

This intimate waterfront venue offers picturesque views of sparkling Mission Bay.

Accommodates up to 60 guests



## DOCKSIDE ROOM

An elegant venue with floor-to-ceiling windows and breathtaking views of the bay and coastal skies. The adjacent deck provides a comfortable and airy social space, perfect for cocktail hours!

Accommodates up to 100 guests



## SUNSET BALLROOM

The ideal location for a formal reception which features high ceilings, mother-of-pearl chandeliers, and a soft coastal inspired color palette. Full-length windows frame panoramic views of the bay, plus enjoy a waterfront deck as pre-reception space.

Accommodates up to 300 guests



## MISSION BAY BALLROOM

Featuring vaulted wood ceilings, rustic pillars, and subtle tropical colors, Mission Bay Ballroom also offers an adjoining garden patio with views of our firelight Main Lagoon.

Accommodates up to 160 guests



# Your day...

---

## PACKAGE INCLUSIONS

(Weddings of 50+ people)

**Complimentary One Bedroom Suite on Wedding Night**

**Complimentary Day of Self Parking**

**Complimentary Wedding Menu Tasting**  
for up to 4 guests

**Heaters and Market Umbrellas**

**Floor Length Linen and Matching Napkins**  
Choice of white or ivory

**Upgraded Wedding Chairs**  
(for indoor receptions only)

**Wedding Cake or Dessert Bar**  
Crafted by one of our preferred bakeries\*. Please contact the bakery directly for details about customization, upgrades, and cake testing.  
\*see vendor list

**Sparkling Wine or Sparkling Cider Toast**  
One glass of sparkling wine or sparkling cider per guest

**One Hour Hosted Bar During Cocktail Hour**  
Gold tier

**Three Tray Passed Hors D'Oeuvres**  
Based on tiered package selection

**Wine Service with Dinner**

**Plated Dinner or Buffet Dinner**

# Menus

---

## TRAY PASSED HORS D'OUVRES | CHOICE OF THREE

### HOT

Fig & Mascarpone Phyllo Purse VT  
Deep-Fried Thai Spring Roll – cilantro mint, sweet chili sauce VT, DF  
Mini Quesadilla – house-made salsa VT  
Spinach Feta Stuffed Mushrooms GF, VT  
Coconut Shrimp – ginger-orange chile sauce DF  
Pacific Blue Crab Cake – lemon-thyme aioli DF  
Chicken Sate Skewer – peanut sauce GF, DF  
Chicken Empanada – salsa molcajete  
Fried Chicken and Waffle – maple butter drizzle  
Goat Cheese Stuffed Bacon – wrapped date GF  
Hibachi Beef Skewer – sweet sake sauce, scallions, lime DF, GF  
Parmesan Arancini Balls – house-made marinara VT  
Mini Beef Burritos – molcajete salsa

### COLD

Brie & Apricot Jam Crostini – almond brittle VT  
Wild Mushroom Crostini – tellegio black truffle cream VT  
Poached Pear Crostini – gorgonzola, fig reduction VT  
Sun-Dried Tomato Bruschetta – mozzarella, fresh basil, balsamic reduction VT  
Beef Crostini – beef tenderloin, gorgonzola, chives, red wine glaze  
Vegetable Summer Roll – sundried tomato tapenade V, GF  
Baby Red Potato – bacon & boursin GF  
Deviled Egg – caviar GF  
Endive – butternut squash, cranberries, kale V, GF  
Shrimp Cocktail Shooter – house-made cocktail sauce GF, DF  
Ahi Poke Wonton – seaweed salad, wasabi cream, tobiko DF  
Vietnamese Shrimp Roll – sweet & sour sauce

### Enhanced Selections

Assorted Sushi & Nigiri – soy sauce pickled ginger, wasabi | + \$20 per person, minimum 50 people

*All prices are subject to the prevailing service charge and applicable tax.*

# Plated Menu

---

\$195++

Plated service for your wedding includes a pre-selected menu with your choice of starter (soup or salad) and three entree selections (two proteins and one vegetarian/vegan dish). Freshly brewed coffee, decaffeinated coffee and herbal teas are included for guests.

Add a Fourth Entree Selection | +\$6 per person

Add a Fourth Course | +\$12 per person

## STARTERS | CHOICE OF ONE (SOUP OR SALAD)

### Soups

Lobster Bisque, Puff Pastry Pillow

French Onion, Gruyère Crouton

Chipotle Corn Chowder, Spiced Pepitas GF, VT

Fire Roasted Tomato Soup, Oven Dried Tomatoes, Fresh Herbs, EVOO VEG, GF

Paradise Wedding Soup, Italian Meatballs, Orzo, Rainbow Chard

### Salads

Baby Sweet Gem Wedge – oven roasted tomatoes, smoked bacon, english cucumbers, shaved shallots, hardboiled egg, herb buttermilk dressing GF

Caprese – heirloom tomatoes, baby arugula, burrata cheese, petite basil, balsamic caviar, evoo, smoked sea salt VT

Spinach and Beet – baby spinach, glazed pecans, roasted beets, crumbled goat cheese, herbs, marinated cipollini onions, white balsamic-grain mustard emulsion GF, VT

Romaine Medley – red and green romaine, garlic & herb croutons, caper berries, shaved parmesan, lemon dressing VT

Field Greens – pear tomatoes, english cucumbers, shredded carrots, bermuda onion, herb vinaigrette GF, VEG

*All prices are subject to the prevailing service charge and applicable tax.*

# Plated Menu Cont...

---

## ENTREES | CHOICE OF TWO

Jidori Chicken Breast Neapolitan – herb roasted mushrooms, three cheese creamy polenta, kalamata olives, baby broccoli, rosemary potato jus GF

Chicken "Tomahawk" – honey mustard glazed, crispy brussel sprouts, scallions, paprika scented red potatoes, smoked barbeque jus GF

American Wagyu Top Sirloin – whole grain mustard whipped potato, roasted tomato, haricot vert, balsamic onion jus GF

*Add Jumbo Shrimp with Garlic Butter GF +25 per person*

*Add Petite Lobster with Garlic Butter GF +35 per person*

Teriyaki Glazed Skuna Bay Salmon – chinese cauliflower, furikake laced jasmine rice, baby bok choy, pickled ginger beurre blanc, black & white sesame seeds GF

Pan-Seared Skuna Bay Salmon – green onion laced wild rice, asparagus, roasted roma tomatoes, lemon butter sauce GF

Local Baja Grouper – green sofrito infused rice, charred corn, baby squash, piquillo pepper relish, lime butter GF

Braised Beef Short Rib – boursin whipped potato, asparagus, planet carrots, tomato jam, pan jus GF

## VEGETARIAN & VEGAN | CHOICE OF ONE

Roasted Cauliflower Steak – red quinoa, currant and spinach pilaf, coriander vinaigrette, falafel GF, V, VEG, DF

Ratatouille à la provençal- carrots, gigande beans, zucchini and gold bar squash, portobello mushroom and tomato ragu GF, V, VEG, DF

Ravioli Florentine – spinach, and ricotta, sweet drop peppers, heirloom cauliflower, pesto cream sauce, California olive oil, Marcona almonds

*All prices are subject to the prevailing service charge and applicable tax.*

# Plated Menu Cont...

---

## ENHANCED SELECTIONS

Filet Mignon – white truffle potato mousse, grilled asparagus, sun kissed tomatoes, roasted wild mushroom demi jus GF, DF | *+\$30 per person*

Add Jumbo Shrimp with Garlic Butter GF | *+\$25 per person*

Add Petite Lobster with Garlic Butter GF | *+\$35 per person*

Oven Roasted Chilean Seabass – truffled chive risotto, Kyoto Farms Mushrooms, petite broccoli, beurre rouge GF | *\$40 per person*

Duo of Petite Filet and Jumbo Prawns – herbed potato puree, baby carrots, broccolini, balsamic cipollini onion, bordelaise, lemon chive beurre blanc GF | *+\$35 per person*

Duo of Petite Filet and Lobster Tail – herbed potato puree, baby carrots, asparagus, balsamic cipollini onion, bordelaise, lemon chive beurre blanc GF | *+\$50 per person*

*All prices are subject to the prevailing service charge and applicable tax.*

# Buffet Menu

---

Prices based upon 1½ hour serve time and two entree selections at \$215++ per person.

## **STARTERS | CHOICE OF TWO** (one soup and one salads)

### **Soups**

Lobster Bisque GF

French Onion, Gruyère Crouton

Chipotle Corn Chowder, Spiced Pepitas GF, VT

Paradise Wedding Soup, Italian Meatballs, Orzo, Rainbow Chard

Fire Roasted Tomato Soup, Oven Dried Tomatoes, Fresh Herbs, evoo VEG, GF

### **Salads**

Baby Sweet Gem Wedge – oven roasted tomatoes, smoked bacon, english cucumbers, shaved shallots, hardboiled egg, herb buttermilk dressing GF

Butter Lettuce – shaved napa & red cabbage, shredded carrots, soybean sprouts, mandarin oranges, edamame, slivered almonds, soy sesame vinaigrette GF, VT

Spinach and Beet – baby spinach, glazed pecans, roasted beets, crumbled goat cheese, herbs, marinated cipollini onions, white balsamic-grain mustard emulsion GF, VT

Romaine Medley – red and green romaine, garlic & herb croutons, caper berries, shaved parmesan, lemon dressing VT

Field Greens – pear tomatoes, english cucumbers, shredded carrots, bermuda onion, herb vinaigrette GF, VEG

*All prices are subject to the prevailing service charge and applicable tax.*

# Buffet Menu Cont...

---

## ENTREES | CHOICE OF TWO

(Three Entrees: \$230++ per person | Four Entrées: \$245++ per person)

Campanelle Puttanesca –pearl onions, capers, kalamata olives, toasted garlic, pecorino cheese, san marzano tomatoes, herbs VT

Tri-Colored Cheese Tortellini – baby bella mushrooms, roasted asparagus, Calabrian peppers, tomato cream sauce VT

Rosemary Jidori Chicken Breast –baby broccoli, roasted tomatoes, balsamic Cipollini onions, rosemary tomato jus GF DF

Wild Mushroom Chicken "Pot Pie" –globe carrots, peas, mélange of mushrooms, haricot vert, herbs de Provence, creamy chicken jus GF

Smoked Paprika Margarita Shrimp – fajita peppers & onions, roasted baby patty pan squash, roasted garlic, tomatillo cilantro butter, grilled limes GF

Kalbi Skirt Steak- chili rubbed napa cabbage, grilled scallions, black & white sesame seeds, sweet soy glaze GF DF

Blackened Local Baja Grouper – stewed collard greens, holy trinity, charred lemons, yellow corn, scallions, Cajun cream GF

Oven Roasted Steelhead Trout –crispy brussels, cherry tomatoes on the vine, balsamic pearls, sundried tomato tapenade, fresh dill GF, DF

Beef Short Rib Bourguignon – roasted pearl onions, pan fried mushrooms, charred mirepoix, buttered leaks, confit of garlic, Burgundy demi GF

## ENHANCED SELECTIONS

Carved Sea Salt-Crusted Prime Rib of Beef – cabernet au jus, horseradish chive crème fraîche +\$30 per person, 50 person minimum required. Carving attendant required per 75 people; \$185 per carving attendant.

Herb Roasted Tenderloin of Beef – sauce béarnaise, horseradish chive crème fraîche +\$40 per person, 50 person minimum required. Carving attendant required per 75 people; \$185 per carving attendant.

*All prices are subject to the prevailing service charge and applicable tax.*

# Buffet Menu Cont...

---

Prices are based on a 1 hour serve time. Minimum 3 dozen.

## **SIDES | CHOICE OF TWO**

Loaded Cheesy Potatoes GF, VT – scallions and bacon provided on the side

Herb Roasted Peewee Potatoes GF, VT

Kombu Steamed Jasmine Rice GF, VEG

Boursin Potatoes Puree GF, VT

Ancient Grains Rice Pilaf GF, VEG

Cherry Wood Smoked Root Vegetables GF, VEG

Wok'd Julienne Vegetables GF, VEG

Assorted Baby Vegetables GF, VEG

Haricot Vert – roasted garlic and shallots GF, VEG

Balsamic Roasted Asparagus GF, VEG

## **VENDOR MEALS**

\$80++

Chef's choice vendor meals will be provided for plated functions, a vegetarian meal may be available upon request. Buffet or reception stations functions will rely on the varied offerings.

All vendor meals will be served in conjunction with the main events service. If you wish to serve your vendors at an earlier time, there will be an additional charge of \$40 per vendor.

## **CHILDREN'S MEALS**

\$65++

Plated Children's meals include fruit cup, french fries, cookie, choice of beverage and choice of Chicken Fingers or Cheese Pizza. Provided for children 12 years and younger.

*All prices are subject to the prevailing service charge and applicable tax.*

# Wedding Cake

---

Your customized wedding cake or dessert bar is included from one of our partnered bakeries. Please contact one of the vendors below to discuss options and to schedule your tasting.

## Cakes

Website: [fabcakes.com](http://fabcakes.com)

Phone: (619) 295-2253

## Baby Cakes

Website: [babycakessandiego.com](http://babycakessandiego.com)

Phone: (619) 296-4173

## DESSERT ENHANCEMENTS

Desert Station – assorted macarons and mini pastries VT | \$28 per person

S'mores – traditional graham crackers, campfire marshmallows, Hershey's chocolate bars VT dairy-free hot chocolate, whipped cream VT (*outdoor events only*) – \$22 per person

*Fire pit rental required: +\$200*

Ice Cream Sundae Bar – vanilla and chocolate ice cream, hot fudge, caramel, crushed peanuts, M&M's, sprinkles, oreos, cherries, whipped cream VT | \$24 per person *Attendant Fee required per 75 people.*

Assorted Mini Cupcakes VT – \$54 per dozen

Assorted Regular Cupcakes VT – \$98 per dozen

*All prices are subject to the prevailing service charge and applicable tax.*

# Bar Packages

## Liquor

VODKA  
TEQUILA  
GIN  
RUM  
SCOTCH  
WHISKEY

## Gold

New Amsterdam  
Mi Campo Blanco  
New Amsterdam  
Cruzan Light  
Famous Grouse  
Jim Beam Black Label

## Platinum

Tito's  
Espolon Blanco  
Bombay Sapphire  
Bacardi  
Johnnie Walker Black  
Bulleit

## Diamond

Ketel One  
Don Julio Blanco  
Hendrick's  
Appleton Estate  
Glenfiddich 14yr  
Maker's Mark

**Select Wines:** Proverb Chardonnay | Proverb Cabernet

**Premium Wines:** Joel Gott Chardonnay | Sea Glass Cabernet

## Hosted Hourly Bar Packages

Package bars are priced per guest, based on the full guarantee and include: Gold or Platinum Liquor, Standard Wines, Local Micro Brews, Imported/Domestic Beers, Soft Drinks and Bottled Water.

**\*\*Upgrade the below packages to include Premium Wines for an additional \$4 per guest, per hour**

### Gold Liquor

One Hour \$30  
Two Hours \$50  
Three Hours \$67  
Four Hours \$82  
Additional Hours \$14 per hour

### Platinum Liquor

One Hour \$34  
Two Hours \$54  
Three Hours \$74  
Four Hours \$88  
Additional Hours \$16 per hour

### Diamond Liquor

One Hour \$40  
Two Hours \$64  
Three Hours \$82  
Four Hours \$100  
Additional Hours \$20 per hour

## Hosted Hourly Beer & Wine Packages

Package bars are priced per guest, based on the full guarantee and include: Standard or Premium Wines, Local Micro Brews, Imported/Domestic Beers, Soft Drinks and Bottled Water. **\*\*Upgrade the below packages to include Premium Wines for an additional \$4 per guest, per hour**

### Select

One Hour \$26  
Two Hours \$40  
Three Hours \$52  
Four Hours \$62  
Additional Hours \$12 per hour

### Premium

One Hour \$28  
Two Hours \$44  
Three Hours \$58  
Four Hours \$68  
Additional Hours \$14 per hour

**Imported:** Corona, Stella Artois, Heinekin O.O

**Domestic:** Bud Light, Sierra Nevada Pale Ale, Michelob Ultra

**Craft:** Blue Moon, Truly (wild berry or strawberry lemonade)

*All prices are subject to the prevailing service charge and applicable tax.*

# Hosted Bar

---

## On Consumption

Consumption bars are priced per drink. Please select one tier for the entirety of the event; tiers located on top of page 14.

## Hosted & Non-Hosted Cash Bars

Hosted pricing does not include applicable tax and gratuity, which is added to the final bill. Cash pricing reflects inclusive tax and service charge.

### Host

Gold Liquor	\$14
Platinum Liquor	\$16
Diamond Liquor	\$18
Select Wine	\$14
Premium Wine	\$16
Local Craft Brews	\$11
Imported Beer	\$10
Domestic Beer	\$9
Soft Drinks	\$7
Mineral Waters	\$7

### Cash

Gold Liquor	\$16
Platinum Liquor	\$18
Diamond Liquor	\$20
Select Wine	\$16
Premium Wine	\$18
Local Craft Brews	\$13
Imported Beer	\$11
Domestic Beer	\$10
Soft Drinks	\$8
Mineral Waters	\$8

## Cutwater Cocktail Cart

Our mobile tiki-style cart caters to groups with a minimum of 20 people and up to 40 people. Our Cutwater Cart is great for afternoon breaks or small outdoor receptions. Available at various locations, see your event manager for details. Cart is subject to availability and a \$1,200 minimum spend.

\$200 Bartender Fee required

*Cart includes:*

Vodka Mule, Gin & Tonic, Mai Tai, Mojito, Mango Margarita, Bloody Mary, Long Island Iced Tea

*selections are based on availability*

\$13 each, based on consumption

*All prices are subject to the prevailing service charge and applicable tax.*

# Specialty Cocktails

---

Select up to two specialty cocktails to premiere at your bar. Please feel free to give each one a specials name to reflect your theme. *Specialty cocktail signs to be provided by the client. Please ask your Catering Manager about flavor variations.*

Margarita – tequila, agave, lime juice

Paloma – tequila, agave, lime juice, grapefruit soda

Old Fashioned – bourbon, sugar, bitters, orange peel garnish

Whiskey Sour – whiskey, lemon, sugar, bitters, cherry garnish

Moscow Mule – vodka, lime juice, ginger beer

Cosmopolitan – vodka, triple sec, lime juice, cranberry

Mai Tai – light rum, orange juice, pineapple juice, lime juice, dark rum float

Mojito – light rum, sugar, lime juice, mint, seltzer

Aperol Spritz – aperol, champagne, seltzer, orange peel garnish

French 75 – gin, sugar, lemon juice, champagne

# Wine List

Subject to change based upon availability.

## SPARKLING WINES

Wycliff, California	\$50
La Marca, Prosecco, Italy	\$58
Lucien Albrecht Brut Rose, Alsace, France	\$68
Veuve Clicquot Brut, "Yellow Label", Ponsardin, France	\$189

## PINOT GRIGIO

Proverb, Modesto, California	\$50
Acrobat, Willamette Valley, Oregon	\$58
Sea Glass, Central Coast	\$58

## SAUVIGNON BLANC

Dashwood, Marlborough, New Zealand	\$60
------------------------------------	------

## CHARDONNAY

Departure Wine Co.	\$50
Proverb, Modesto, California	\$50
Chalk Hill, Sonoma County	\$74
Cakebread, Napa Valley	\$96
Joel Gott	\$58

## PINOT NOIR

Proverb, Modesto, California	\$50
Banshee, Sonoma, California	\$74
Belle Glos, Central Coast	\$82
Sea Glass, Central Coast	\$58

## MERLOT

Proverb, Modesto, California	\$58
Joel Gott Palisades Blend	\$58
Kuleto "Frog Prince" Blend	\$84

## CABERNET SAUVIGNON

Departure Wine Co.	\$50
Proverb, Modesto, California	\$50
Sea Glass, Central Coast	\$58
Sebastiani, North Coast	\$66
Stags Leap, Artemis, Napa Valley	\$139
Caymus, Napa Valley	\$109

## BAJA WINES

Baja's Valle de Guadalupe, or Guadalupe Valley, is Mexico's premier wine region. It has become the epicenter of northern Baja for boutique wineries, gourmet restaurants, and chic hotels, garnering the attention of The New York Times, Wall Street Journal, Condé Nast Traveler and the LA Times.

Ariza Chardonnay	\$55
Ariza Ruby Rose	\$55
Concierta Enologico Obertura Red Blend	\$60

*All prices are subject to the prevailing service charge and applicable tax.*

# Late Night Snack Stations

---

## **Sicilian Squares | Choice of 2**

Served with grated cheese and chili flakes

\$28 per person

Mushrooms and Asparagus – spinach, basil, white truffle alfredo, mozzarella VT

Margarita – basil, tomato, mozzarella, tomato sauce VT

Pesto Chicken – Roma tomatoes, basil, mozzarella, pesto sauce

Sausage and Peppers – mozzarella and fontina cheese, pomodoro sauce, calabrian chilis, fresh herbs

Pulled Pork – red onions, pepper jack, cilantro, bbq sauce

Pepperoni and Jalapeno – cured spanish chorizo, mozzarella, fresh jalapeno

## **Fryer Basket**

\$27 per person

Fried Dill Pickles, Mozzarella Sticks, Chicken Tenders, Sidewinder French Fries – served with buffalo sauce, bbq sauce, ranch dressing, blue cheese dressing, marinara, ketchup

## **Nacho Bar**

\$25 per person

Warm Corn Tortilla Chips, Pepper Jack & Cheddar Cheese Sauce, Pickled Jalapenos, Roasted Tomato Salsa, Pico de Gallo, Scallions, Cotija Cheese VT, GF

*Add Carne Asada | +\$6 per person*

*Add Achiote Chicken | +\$5 per person*

## **BYO Sloppy Joes**

\$27 per person

Traditional Sloppy Joe Ground Beef – served with potato buns, shredded lettuce, dill pickle chips, sliced bermuda onion, assorted sliced cheeses, yellow mustard, house-fried potato chips

## **Hot Link Cart**

\$28 per person

Seared Louisiana Hot Links – served with brioche roll, mayo, mustard, ketchup, chopped bacon, sweet relish, diced onions, pickled jalapenos, fried tater tots

# Details

---

## Wedding Coordinator

Paradise Point's catering manager will assist with your hotel details including venue setup and food & beverage selections.

We require you to hire a licensed wedding coordinator from our preferred vendor list to manage all personalized day-of details. Timeline due from the wedding coordinator at least 14 days prior to wedding date.

## Ceremony Rehearsals

Rehearsal times may be booked 30 days prior to your event. Location and times are subject to space availability.

## Menu Tastings

Menu tastings will be accommodated for plated wedding package menus created by the Resort's Executive Chef.

Tastings are not provided for wedding receptions contracting less than 50 guests, reception stations, or buffets.

If your event qualifies for a complimentary menu tasting, Paradise Point will schedule a tasting for up to four guests.

You may choose up to three starter options, and a maximum of three entrees to sample.

Tastings may be scheduled up to 3-6 months before your event and your selections must be confirmed a minimum of two weeks prior to your scheduled tasting.

Tastings are scheduled on Tuesday through Thursday at 1pm, dependent on Hotel Business.

## Deposit & Payment

A 30% deposit of your total anticipated revenue is due at contract signing. Full pre-payment, based on estimated charges, is due 10 days prior to your wedding date.

A 10% contingency is added to the payment schedule to cover any additional services while on property for your wedding. If these additional funds are not utilized, they will be refunded 7-10 business days after your event.

## Food & Beverage Minimums

Vary based on selected venue and date. Please see your catering manager for additional information.

## Service Charge & Tax

All catering charges are subject to 27% service charge and state/local taxes (currently 7.75%). *Subject to change*

## Guarantees

A guaranteed attendance is required for all meal functions at least 14 business days prior to wedding date and is not subject to reduction.

## Bell Cart Service

We offer exclusive use of our eight-passenger bell cart and dedicated driver for transportation around the property for wedding photos and guest transportation from their room to the venue. \$100 plus tax per hour, per cart.

## Security

The resort does not assume responsibility for damage or loss of any merchandise or articles left on premise to, during, or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event (applicable fees may apply).

## AV/Power Needs

Additional power charges may apply depending on the power requirements from the band, DJ, lighting, or equipment. A ceremony sound system is included in your ceremony rental fee.

## Special Event Decor

Prior to your arrival, decorations brought into the hotel must be approved by your catering manager. All decorations must be removed immediately following your event unless prior arrangements have been made. All candles must be enclosed in glass by at least 1 inch.

*The following items are not permitted for use in event spaces on hotel property:* fog machines, smoke machines, sparklers, birdseed, loose glitter, and confetti. Any items brought onto the resort grounds must be removed at the discretion of your catering/banquet manager.

# Preferred Vendors Cont...

---

## Florists

Taylor Grace  
Website: [taylorgracedesigns.com](http://taylorgracedesigns.com)  
Email: [tgdcustomflorals@gmail.com](mailto:tgdcustomflorals@gmail.com)  
Phone: (858) 273-0023

Organic Elements  
Website: [organicelements.com](http://organicelements.com)  
Email: [hello@organicelements.com](mailto:hello@organicelements.com)  
Phone: (858) 610-8881

Native Poppy  
Website: [nativepoppy.com](http://nativepoppy.com)  
Email: [hello@nativepoppy.com](mailto:hello@nativepoppy.com)  
Phone: (619) 535-0245

Camellia Wedding Flowers  
Website: [camelliaweddingflowers.com](http://camelliaweddingflowers.com)  
Email: [camelliaweddingflowers@hotmail.com](mailto:camelliaweddingflowers@hotmail.com)  
Phone: (619) 795-0611

## Photography

True Photography  
Website: [truephotography.com](http://truephotography.com)  
E-mail: [team@truephotography.com](mailto:team@truephotography.com)  
Phone: (800) 608-8645

BE Studios  
Website: [bestudios.me](http://bestudios.me)  
E-mail: [billy@bestudios.me](mailto:billy@bestudios.me)  
Phone: (619) 816-0768

Paige Hill Photography  
Website: [paigehillphotography.com](http://paigehillphotography.com)  
E-mail: [info@paigehillphotography.com](mailto:info@paigehillphotography.com)  
Phone: (619) 277-8815

Lauren Ogden Photography  
Website: [laurenogdenphotography.com](http://laurenogdenphotography.com)  
Email: [hellolaurenogden@gmail.com](mailto:hellolaurenogden@gmail.com)

Brant Bender Photography  
Website: [brantbender.com](http://brantbender.com)  
Email: [brant@brantbender.com](mailto:brant@brantbender.com)

## Photo Booth

Pixster Photo Booth  
Website: [pixsterphotobooth.com](http://pixsterphotobooth.com)  
E-mail: [trevor@pixsterphotobooth.com](mailto:trevor@pixsterphotobooth.com)  
Phone: (888) 668-5524

Indy Booth  
Website: [indybooth.com](http://indybooth.com)  
E-mail: [paul@indybooth.com](mailto:paul@indybooth.com)

## DJ

SGM Events  
Website: [sgmevents.com](http://sgmevents.com)  
Email: [arad@sleepinggiantmusic.com](mailto:arad@sleepinggiantmusic.com)  
Phone: (858) 270-2195

Party People San Diego  
Website: [partypeoplesandiego.com](http://partypeoplesandiego.com)  
E-mail: [jj@partypeoplesandiego.com](mailto:jj@partypeoplesandiego.com)  
Phone: (619) 804-9334

Dancing DJ Productions  
Website: [dancingdjproductions.com](http://dancingdjproductions.com)  
E-mail: [will@dancingdjproductions.com](mailto:will@dancingdjproductions.com)  
Phone: (619) 980-8338

DJ Dre Motion Entertainment  
Website: [djdremotion.com](http://djdremotion.com)  
Phone: (760) 274-7222

Sound Prodigy  
Website: [soundprodigy.com](http://soundprodigy.com)  
E-mail: [soundprodigy@gmail.com](mailto:soundprodigy@gmail.com)  
Phone: (619) 972-6086

Sage Productions  
Website: [sagedj.com](http://sagedj.com)  
E-mail: [sageprodj@gmail.com](mailto:sageprodj@gmail.com)  
Phone: (619) 357-6776

# Preferred Vendors

---

## Wedding Coordinators

Iman Lee Events  
Website: imanlee.com  
Email: iman@imanlee.com  
Phone: (760) 473-9587

Ann's Plans  
Website: annsplans.com  
Email: annsplansevents@gmail.com  
Phone: (619) 206-5676

Holly Kalkin Events  
Website: hollykalkinweddings.com  
Email: holly@hollykalkinweddings.com  
Phone: (858) 699-1858

The Perfect Pair  
Website: theperfectpairweddings.com  
Email: theperfectpairweddingssd@gmail.com

Bliss Events  
Website: blissevent.com  
Email: korie@blissevent.com  
Phone: (858) 775-5674

SD Weddings by Gina  
Website: sdweddingsbygina.com  
Email: gina@sdweddingsbygina.com  
Phone: (619) 818-1581

Lavish Weddings  
Website: lavishweddings.com  
Email: christine@lavishweddings.com  
Phone: (858) 740-4833

Sweet Blossom  
Website: sweetblossomweddings.com  
Email: emma@sweetblossomweddings.com  
Phone: (516) 426-6728

## Officiants

Ceremonies by Bethel  
Website: ceremoniesbybethel.com  
E-mail: bethel@ceremoniesbybethel.com  
Phone: (619) 302-3035

Vows From the Heart  
Website: vowsfromtheheart.com  
E-mail: vowsfromtheheart@gmail.com  
Phone: (760) 580-8697

Rabbi Ian  
Website: rabbiian.com  
E-mail: rabbi@rabbiian.com  
Phone: (858) 952-1200

2Wed4Life  
Website: 2wed4life.com  
E-mail: carlos@2wed4life.com  
Phone: (760) 525-6005

## Rentals

Concepts Event Design  
Website: conceptseventdesign.com  
E-mail: info@conceptseventdesign.com  
Phone: (619) 789-6470

Rustic Events  
Website: rustic-events.com  
E-mail: jennifer@rusticevents.com  
Phone: (619) 828-5088

SocialLights  
Website: sdsociallights.com  
Email: sociallightsSD@gmail.com  
Phone: (619) 352-0654

APR Linens  
Website: apreventrentals.com  
E-mail: info@apreventrentals.com  
Phone: (858) 527-0137