

# Wedding In Paradise



Paradise  Point  
San Diego's Wedding Island

# Wedding Package Includes

## **ONE HOUR PREMIUM HOSTED BAR**

Premium Brand Liquor  
Wine, Domestic and Imported Beer, Soft Drinks and Mineral Waters

## **TRAY PASSED HORS D'OEUVRES**

Choice of Three  
Hors d'oeuvres per Person

## **PLATED OR BUFFET SERVICE**

### **WINE SERVICE**

Two Bottles of Wine per Table Served with the Meal

### **CHAMPAGNE & SPARKLING CIDER TOAST**

One Glass of Sparkling Wine or Sparkling Cider per Person

### **WEDDING CAKE**

Flavors and Design Made to Your Specifications by Flour Power or Edelweiss

### **LINEN**

Choice of Black, White or Ivory Linen for the Cocktail Reception  
Choice of Black, White or Ivory Pin Tuck Floorlength Linen for Guest Tables  
Choice of Black, White or Ivory Napkins

### **CHAIR COVERS**

Black, White or Ivory Chair Covers

### **COMPLIMENTARY WEDDING TASTING FOR THE BRIDE AND GROOM**

### **ACCOMODATIONS**

Complimentary Guest Room for the Bride & Groom on the Wedding Night with Amenity  
Discounted Room Rates for Guests

### **COMPLIMENTARY DAY-OF EVENT PARKING FOR YOUR WEDDING GUESTS**

*Prices do not include current Service Charge and Applicable Sales Tax*

# Tray Passed Hors d'oeuvres

## HOT HORS D'OEUVRES

- Feta Cheese and Spinach, Phyllo Dough
- Thai Spring Roll, Sweet Chili Sauce, Cilantro & Mint
- Sesame Chicken Satay, Peanut Sauce
- Mini Beef Wellington, Whole Grain Mustard Sauce
- Pear and Brie Phyllo Cigars
- Hibachi Beef Skewer, Housemade Soy & Sweet Sake
- Mini Crabcakes, Lemon Aioli
- Coconut Breaded Shrimp, Orange Ginger Marmalade
- Rosemary & Garlic Marinated Lamb Chop, White Balsamic Gastrique
- Grilled Shrimp & Scallop Skewers, Basil Beurre Blanc

## CHILLED HORS D'OEUVRES

- Watermelon Cup with Fruit Brunoise
- Seared Beef Tenderloin with Red Wine Glaze & Gorgonzola on Crostini
- Fingerling Potato with Crème Fraîche, Arugula & Caviar
- Vietnamese Spring Roll- Shrimp & Mango or Wild Mushroom
- Mozzarella, Tomato and Basil on Crostini
- Prosciutto & Melon
- Stilton Mousse on Fresh Apricot, Honey Roasted Pecan on Flat Bread
- Smoked Salmon on Pumpernickel, Fresh Dill, Lemon Zest
- Brie, Red Flame Grape on Ficelle Crostini
- Ahi Wonton Nacho, Wasabi Cream

# Reception Enhancements

## **Fresh Fruit Display**

An Elaborate Display of Fresh Fruit & Berries  
*\$8 per guest*

## **Grilled Vegetable Display**

Asparagus, Roasted Peppers, Grilled Eggplant, Zucchini,  
Marinated Mushrooms, Roasted Tomatoes,  
Fresh Herbs, Balsamic Vinegar and Olive Oil  
*\$9 per guest*

## **Artisan Cheese Displayed on Marble**

Domestic Cheeses  
Served with Candied Nuts, Honeycomb, Dried Fruit,  
Wafers & Sliced Baguette  
*\$14 per guest*

## **Antipasto Display**

Marinated Vegetables, Assorted Brined Olives, Shaved Prosciutto,  
Genoa, Salami, Crimini Mushrooms, Grissini, Pesto Aioli, Balsamic  
Vinaigrette  
*\$16 per guest*

## **Iced Jumbo Gulf Shrimp, Snow Crab Claws or Oysters on the Half Shell**

Horseradish Cocktail Sauce, Lemon Wedges and Butter  
*\$84 per dozen (of each)*  
*50 dozen Minimum*

## **Sushi Display**

Maki Sushi- California Roll, Tuna, Cucumber Roll  
Nigiri Sushi- Tuna, Yellowtail, Shrimp, Salmon  
Wasabi, Ginger & Soy Sauce  
*\$68 per dozen*

# Entrée Starters

*Lunch and Dinner Entrées Include a Choice of Soup or Salad*

## **Soups**

Wild Mushroom Bisque, Porcini Froth and Chive Oil

Lobster Bisque en Croûte

Butternut Squash Bisque with Crème Fraîche

Hot-Sour Roasted Tomatillo with Wooded Mushroom and Crisp Shaved Corn

Avocado and Cucumber Blend with Tiny Croutons, Micro Cilantro and Lime Oil

## **Salads**

Roasted Ruby Beets

Field Greens, Frisee, Blue Cheese, Candied Pecans and Meyer Lemon Yogurt Dressing

Grilled Asparagus and Prosciutto Salad

Wild Field Greens, Toasted Almonds and Lemon Thyme Dressing

Spears of Romaine

Traditional Dressing, Shaved Reggiano Parmigiano, Baby Tomatoes and Roasted Herb Croutons

Burrata Caprese

Heirloom Tomatoes, Petite Basil Mix, Crouton, Picholine-Pistou and Balsamic Gelee

Panzanella Salad

Vine Ripe Tomatoes, Kalamata Olives, Hot House Cucumbers, Feta Cheese Crumble, Focaccia Crostini and Golden Balsamic Dressing

Tender Young Field Green Salad

Raspberries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun Dried Cherry Vinaigrette

*Prices do not include current Service Charge and Applicable Sales Tax*

# Entrées

*All Plated Entrées served with your choice of Soup or Salad, Artisan Rolls and Sweet Butter,  
Royal Cup Coffee, Decaffeinated Coffee and Herbal Teas*

Pan Seared Free Range Chicken  
White Wine, Shallots, Clementine Tangerine, Capers and Lemon Thyme  
*L \$112 D \$132*

Hibachi Organic Chicken Breast  
Lemon Grass, Star Anise and Sake Basil Lacquer  
*L \$112 D \$132*

Pan Seared Salmon,  
Organic Blond Miso, Shoyu Glaze, Chard Shishito Peppers and Micro Citrus Mix  
Jasmine Rice and Stir Fried Vegetables  
*L \$114 D \$134*

Hunan BBQ Short Ribs  
Sweet Pineapple Kumquat Mostarda and Pickled Daikon Radish  
Roasted Garlic Mash and Seasonal Vegetables  
*L \$119 D \$139*

Seared Sea Bass  
Roasted Artichoke-Tomato Relish, Citrus Vinaigrette Yogurt, Petite Seasonal Greens  
*L \$131 D \$151*

Fire Roasted New York Strip  
Dijon Parmesan Potato Gratin, Garlic Sautéed Vegetables  
and Sauce Béarnaise  
*L \$132 D \$152*

Cedar River Farms Natural Tenderloin  
Oregonzola Cave Aged Blue, Pomegranate Port and Micro Ruby Radish,  
Charred Asparagus and Dauphinois Potatoes  
*L 134 D \$154*

*Prices do not include current Service Charge and Applicable Sales Tax*

# Duo Entrées

*All Plated Entrées served with your choice of Soup or Salad , Artisan Rolls and Sweet Butter, Royal Cup Coffee, Decaffeinated Coffee and Herbal Teas*

Grilled Salmon Fillet and Chicken Breast  
Baby Vegetables and Herb Roasted Fingerlings, Chive Beurre Blanc and Lemon Confit  
*L \$131 D \$151*

Pan Seared Petite Filet and Grilled Chicken Breast  
Sautéed Greens, Sugared Carrots, Super Lux Potato  
and Wild Mushrooms in Red Wine Reduction  
*L \$134 D \$154*

Sea Bass and Cajun Jumbo Lump Crab Cake  
Buttered French Beans, Saffron Risotto, Sweet Basil Tomato Relish and Horseradish Aioli  
*L \$134 D \$154*

Loch Duart Salmon and Jumbo Herb Crusted Prawns  
Wild Rice Pilaf, Charred Asparagus, Citrus-Tupelo Glaze  
*L \$134 D \$154*

Char Crusted Petite Filet and Seared Sea Bass  
Grilled Vegetable Stack, Toasted Garlic Smash, Caramelized Red Onion Relish,  
Smoky Tomato Sauce  
*L \$136 D \$156*



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# Dinner Buffet

*Select Three Salads and Three, Four or Five Entrées from the Following Selections.  
Buffets include Royal Cup Coffee, Decaffeinated Coffee and Herbal Teas*

## DISPLAYS

**Fresh Sliced Seasonal Fruit with Berries**

**Artisan Cheese Display with Gourmet Crackers and French Bread**

## SALADS

***Select three from the following:***

Tender Young Field Green Salad with Raspberries, Baby Tomatoes, Candied Walnuts,  
Gorgonzola Wedge, and Sun Dried Cherry Vinaigrette

Timeless Tomato Salad Humboldt Fog Cheese Wedge, Epic Root Mache  
and Seasonal Field Greens

California Field Greens Salad , Artichoke Hearts, Sliced Purple Onions,  
Roasted Peppers, Hearts of Palm, Aged Crumbled White Cheddar Cheese  
and Roasted Shallot Dressings

Feta and Marinated Niçoise Olives with Grilled Pita Bread

Classic Caesar Salad

Baby Iceberg Salad with Goat Cheese, Candied Almonds, Sun Dried Cranberries,  
Pickled Red Onions and Creamy Apple Cider Vinaigrette

Baby Spinach Salad with Champagne Vinaigrette

Panzanella Salad

Vine Ripe Tomatoes, Kalamata Olives, Hot House Cucumbers, Feta Cheese Crumble,  
Focaccia Crostini and Golden Balsamic Dressing

*Prices do not include current Service Charge and Applicable Sales Tax*

# Dinner Buffet Continued

*Select Three Salads and Three, Four or Five Entrées from the Following Selections.  
Buffets include Royal Cup Coffee, Decaffeinated Coffee and Herbal Teas*

## **Select Entrée Three, Four or Five Entrée Choices**

Oven Roasted Chicken, Fricassee of Portabella Mushrooms, Artichokes

Free Range Chicken Breast with Roasted Shallots Glace

Grilled Salmon with Tarragon Cream

Grilled Mahi Mahi over Zucchini, Yellow Squash and Roasted Red Peppers

Pan Seared Sea Bass with Citrus Beurre Blanc

Grilled New York Steak with Red Wine Demi

Tortellini Cassolette, Wild Mushrooms, Pumpkin Mornay Sauce and Parmesan Crumb Topping

Olive Oil Poached Ratatouille

Provençal Vegetables over Potato Gnocchi and Spinach with Saffron Broth

\* Carved Sea Salt Crusted Prime Rib of Beef  
Au Jus and Creamed Horseradish

\* Carved Hickory Smoked Turkey  
Chipotle, Cranberry-Mango Chutney, Whole Grain Mustard and Mayonnaise

## **Accompaniments**

*Roasted Garlic Whipped Potatoes, Harvest Rice Pilaf, Market Vegetables*

Coffee and Tea Service

**Three Entrées \$155**

**Four Entrées \$170**

**Five Entrées \$175**

*\*With Carver Chef \$150.00*

*A \$10.00 Charge per person will be added for groups of less 50 guests in attendance*

*Prices do not include current Service Charge and Applicable Sales Tax*

# Beverages

## Call Brand Liquor

House Wine  
Imported and Domestic Beer  
Soft Drinks  
Bottled Waters

## Premium Brand Liquor

House Wine  
Imported and Domestic Beer  
Soft Drinks  
Bottled Waters

### **HOSTED WEDDING PACKAGE BAR PRICING QUOTED PER PERSON**

Package Bars are priced Per Person and Include Cocktails, Beer, Wine and Soft Drinks

#### **CALL BRANDS**

One Hour Additional      \$10.00 per guest  
Two Hours                    \$20.00 per guest  
Three Hours                  \$27.00 per guest

Each Additional Hour      \$6.00 per guest

#### **PREMIUM BRANDS**

One Hour Additional      \$12.00 per guest  
Two Hours                    \$22.00 per guest  
Three Hours                  \$29.00 per guest

Each Additional Hour      \$8.00 per guest

#### **Hosted Bar**

*Billed On Consumption*

Soft Drinks                    \$ 4.50  
Mineral Waters                \$ 5.00  
Imported Beer                 \$ 7.25  
House Wine                    \$ 9.00  
Call Liquor                    \$ 9.00  
Premium Liquor                \$10.00  
Domestic Beer                 \$ 6.00

#### **Cash Bar**

*Guests Pay for Their Drinks*

Soft Drinks                    \$ 5.25  
Mineral Waters                \$ 5.75  
Imported Beer                 \$ 8.25  
House Wine                    \$ 9.75  
Call Liquor                    \$ 9.75  
Premium Liquor                \$ 10.75  
Domestic Beer                 \$ 6.75

*Prices do not include current Service Charge and Applicable Sales Tax*

# Wedding Coordination

To ensure a flawless event, a professional wedding coordinator is required to assist you with your wedding planning, ceremony rehearsal and reception. Please refer to our recommended vendor list.

## **PARADISE POINT RESORT & SPA CATERING SALES MANAGER IS RESPONSIBLE FOR THE FOLLOWING:**

- Act as your primary resort contact, available to answer questions and provide suggestions along the way, creating an estimate of charges for the resort outlining your financial commitments and deposit schedule.
- Act as menu consultant for all food and beverage selections including detailing your Banquet Event Order outlining the event specifics. Floor plans are optional.
- Establish contact with a room sales manager for your guestroom block reservations.
- Personally oversee the details of the bride and groom's room reservation.
- Oversee the setup of the ceremony and reception room, food preparation, and other resort operations and act as the on-site liaison between your Wedding Coordinator and the resort staff.
- Ensure a seamless transition to the resort's Banquet Captain on the day of your event.
- Review your banquet checks for accuracy prior to the completion of your final bill.
- Recommend outside Special Event Professionals to provide music, floral, photography, ceremony officiating, invitations and professional wedding coordination.

## **YOUR PROFESSIONAL WEDDING COORDINATOR IS RESPONSIBLE FOR THE FOLLOWING:**

- Assist with etiquette and protocol for invitations, family matters, ceremony, and toasts, create a timeline for your wedding day, including the ceremony and reception.
- Organize and coordinate your ceremony rehearsal and all pertinent details on the wedding day.
- Confirm details with all vendors several days prior to the wedding.
- Be the liaison with your family, bridal party, band/DJ, florist, photographer and other vendors.
- Assist the bride and bridal party with dressing.
- Ensure the women have their corsages and bouquets, and assist the gentleman with pinning of the boutonnieres.
- Deliver and arrange ceremony programs, escort cards, place cards, favors, and any personal items.
- Coordinate your actual ceremony by arranging the bridal party, assisting bride with dress, cueing music, etc.
- Coordinate the grand entrance, first dance, toast, cake cutting, and other operations for the reception.
- Coordinate with vendors and the Banquet Captain to ensure timeliness of your event.
- Collect and/or store personal items you may have brought at the conclusion of the reception.
- Count and collect all wedding gifts and deliver them to appropriate location at the conclusion of the event.
- Assist you with full service coordination from engagement to your honeymoon.

# Ceremony Locations

Ceremony site fees include site reservation for two hours, white wooden chairs, an altar table, water station and a sound system. Decor of the site is the responsibility of the client. Your Catering Manager would be delighted to recommend florists and decorators.

## **Paradise Lawn**

Paradise Lawn is a beautiful setting with a soft flowing waterfall and spectacular views of the bay, creating a romantic atmosphere to say your vows. (Seating: 400 guests)

**\$3,000**

## **Sunset Lawn**

Sunset Lawn offers a breathtaking view of enchanting Mission Bay. This private lush waterfront venue creates the most intimate locations for saying your vows. (Seating: 200 guests)

**\$2,000**

## **Pine Hill**

Pine Hill Lawn is a tropical garden setting surrounded by beautiful lagoons and fragrant flowers that create a gorgeous ceremony. (Seating: 200 guests)

**\$1,500**

## **Island Point**

Island Point Lawn is a breathtaking location nestled close to the bay. One of the more popular venues for wedding ceremonies at Paradise Point. Both our beach and marina surround this intimate island lawn. (Seating: 100 guests)

**\$1,800**



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# Reception Locations

Our resort features five spectacular ballrooms for the perfect reception. Daytime events are scheduled from **10:00am to 4:00pm**. Evening events are scheduled from **6:00pm to 12:00am**. Each ballroom has a food and beverage minimum listed below which is prior to the Resort's service charge and tax. The minimum includes the ballroom set-up. No additional room rental is required.

## **Bay View Room**

Bay View Room overlooking Mission Bay, offers an intimate venue with amazing views of the water. (Seating: 80 guests)

\$9,000

## **Dockside Room**

Dock Side Room is an elegant space with floor to ceiling windows to offer breathtaking views of the water. The adjacent deck provides a comfortable social area. (Seating: 100 guests)

\$11,000

## **Mission Bay Room**

Mission Bay Ballroom reiterates the hotel's sense of history and old world appeal, featuring wooden, vaulted ceilings, rustic pillars and subtle tropical colors. An adjoining garden area provides views of our fire lit lagoon offering additional space for guests. (Seating: 180 guests)

\$13,000

## **Sunset Ballroom**

Sunset Ballroom is a perfect location for a formal reception, featuring high ceilings, floor to ceiling windows with Mother of Pearl chandeliers and soft ocean colors. An adjoining deck provides views of the calm, blue water which offers amazing pre-reception space for guests. (Seating: 350 guests)

\$30,000 for the entire ballroom

\$15,000 for half of the ballroom

## **Paradise Ballroom**

Paradise Ballroom is our most elegant, formal ballroom with extensive, mahogany hardwood paneling, elegant floor coverings and designer chandeliers to set the stage for a grand reception.

(Seating: 600 guests)

\$35,000 for the entire ballroom

\$20,000 for half of the ballroom

*Prices do not include current Service Charge and Applicable Sales Tax*

# Terms and Conditions

## **FOOD AND BEVERAGE ESTIMATES**

Wedding packages begin \$112 per person for lunch and \$132 per person for dinner receptions.

Children aged four to twelve years are charged \$35.00

Vendor Meals are \$50.00

Your Catering Sales Manager can specify applicable minimums

Prices do not include current service charge and applicable sales tax. Prices and menus are subject to change

## **DEPOSIT AND BILLING SCHEDULE**

All deposits are non-refundable and are based on the number of guests and the resort space reserved. Your first deposit will be due upon returning the signed Catering Sales Contract. Initial non-refundable deposit due upon signing this contract is 30% of the total estimated expense. Second deposit due 90 days prior, is 20% of the total estimated expense (for a total of 50% of the total estimated expense). Third deposit due (10) ten days prior to the wedding date and is the remaining balance of the total estimated charges.

## **MULTIPLE ENTRÉE REQUESTS**

It is possible for you to provide your guests with a choice of entrées in advance. The following stipulations apply:

- Multiple Entrées are limited to a choice of two (2) published Entrées plus a vegetarian entrée.
- Additional Entrées may be added for an additional \$10.00 per person.
- If there is a price difference between the Entrées, the highest priced entrée will prevail for all Entrées
- A form of entrée identification is required at the guest table, (i.e. marked place card, colored ticket or coded nametag)

## **FOOD AND BEVERAGE GUARANTEES**

A final confirmation “guarantee” of your anticipated number of guests is required by 12:00 noon, ten (10) business days prior to your banquet function. Once set, this guarantee may not be reduced but can be increased. The resort will make an allowance to provide seating up to three percent (3%) above the final guarantee.

## **LAWS REGARDING FOOD AND BEVERAGE SERVICE**

As a guest of Paradise Point, you assume full responsibility for your guests with respect to the service of alcoholic beverages per state law. Guests who appear to be under the age of 30 may be asked to show proof of age. No food or liquor may be brought in the Resort from outside sources, with the exception of corkage...In accordance with California laws, no alcoholic beverages or food may be removed from the premises during or after the event.

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# Terms and Conditions

## WEDDING COORDINATOR

In order to ensure a seamless event, a Professional Wedding Coordinator is required and is the responsibility of the Bride/Groom. During the planning process, a Professional Wedding Coordinator is able to assist you with preparing the countless details for your special day. The Resort requires the Professional Wedding Coordinator for the following:

- Coordinate Wedding Rehearsal
- Provide Hotel with Day-of Timeline (no later than 10-days prior to event)
- Coordinate/Manage Wedding Ceremony (if held at the resort)
- Placement of ALL décor/items provided by Bride/Groom
- Coordinate/Manage Wedding Reception
- Communication with all Wedding Vendors

*\*Wedding Coordinator must be present 1-hour prior to the start of ceremony/reception (whichever is first) until the contracted end time of reception.*

We are happy to provide you with a list of recommended Wedding Coordinators, or if you already have arranged for a Coordinator, please indicate the Coordinator's Name and Company.

## CEREMONY REHEARSALS

Rehearsal times may be requested for Sunday through Friday prior to 6:00pm for a one-hour duration. Rehearsal times may be booked thirty (30) days prior to your event. Location and times are subject to space availability.

## BRIDAL CHANGING ROOM

Paradise Point Resort & Spa is pleased to offer a reduced rate for the same room you will have on the wedding night that can be used as a changing room on the day of the wedding. This room will need to be rented the evening prior to the wedding date. Check in time is 4:00pm and check out time is 12:00pm.

