

## menus

Celebrating the special moments in life has never tasted so good. With a variety of dishes and budgets in mind, Paradise Point's menus are easily tailored to fit your vision and style, letting you add your own flair to the big day.

Enjoy contemporary, California-inspired cuisine artfully prepared using the finest regional and seasonal ingredients. No detail is too small. Our catering staff delivers the perfect duo of culinary excellence and impeccable service to help you plan, achieve, and delight in every aspect of your wedding.

### TRAY-PASSED TAPAS (CHOICE OF THREE)

#### *Warm Tapas*

- :: Panko-Crusted Crab Claws, Carrot Harissa Puree, Cilantro Aioli
- :: Oysters Rockefeller, Spinach, Bacon, Onion Béchamel, Buttered Bread Crumbs
- :: Fried Kimono Shrimp, Screaming Rooster Aioli
- :: Grilled Lamb Chops, Saffron Aioli, Potato Crisp
- :: Hibachi Beef Skewers, Sweet Sake Magic Sauce, Scallions
- :: Savoy Spinach and Feta Phyllo Straws, House-Made Dill Yogurt
- :: Sweet and Sour Baby Back Ribs, Kimchi Slaw
- :: Vegetable Thai Spring Rolls, Sweet Chili Sauce, Cilantro, Mint
- :: Fried Chicken and Waffle Cup, Maple Butter Drizzle
- :: Baked Brie en Croûte, Raspberry Chipotle Jam
- :: Point Reyes Blue Cheese and Pear Purse, Black Mission Fig Balsamic Emulsion
- :: Wild Mushroom Duxelle Cup, Chèvre Goat Cheese

#### *Chilled Tapas*

- :: Ahi Poke Crisp, Wasabi Cream
- :: Seasonal Fruit, Prosciutto, Basil, Blood Orange Splash
- :: Lobster Salad Slider, Cracked Pepper Horseradish, Kettle Chip Crisp
- :: Sun-Dried Tomato, Young Mozzarella Bruschetta on Baguette
- :: Shrimp Cocktail Shooter, House-Smoked Chipotle Sauce
- :: Almond Brittle, Brie, Apricot Jam
- :: Roasted Fingerling Potato, Crème Fraîche, Chive, Caviar
- :: Charcuterie Skewer, Pickled Vegetable, Bianco D'Oro Salame, Point Reyes Blue Cheese Olive
- :: Chicken Liver Pâté, Bacon Jam on Brioche
- :: Fresh Burrata, Strawberry Tapenade, Balsamic Drizzle, Rainforest Crisp
- :: Chioggia Beets, Truffle Oil, Goat Cheese on Crostini
- :: Curried Crab Salad, Papadum Crisp



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### PLATED ENTRÉES

Three-Course Plated Lunch and Dinner Entrées are Served with Your Choice of Soup *or* Salad, Artisan Bread and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Customized Wedding Cake.

Create a Four-Course Meal that Includes a Soup and Salad Selection for an Additional \$6 Per Guest.

### FIRST COURSE (CHOICE OF ONE OR TWO)

#### SOUPS

- :: Lobster Bisque en Croûte
- :: French Onion, Gruyère Crouton
- :: Wild Mushroom Bisque, Parmesan Froth, White Truffle Oil, Petite Chive
- :: Cream of Brie, Bacon Lardon, Herb Oil
- :: Roasted Corn Bisque, Pepitas, Pumpkin Seed Oil
- :: Paradise Wedding Soup, Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes

#### SALADS

##### *Caesar*

Romaine Spears, Parmigiano Reggiano Crisp, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

##### *Field Greens and Berries*

Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

##### *Caprese*

Heirloom Tomatoes, Burrata Cheese, Micro Basil, Croutons, Picholine-Pistou, Balsamic Gelée, Petite Salad

##### *Pear and Blue*

Baby Arugula, Poached Pear, Valdeón Spanish Blue Cheese, Endive, Candied Pecans, Roasted Shallot Vinaigrette

##### *Bloomsdale Spinach*

Bloomsdale Spinach, Radicchio, Berries, Sweet and Salty Almonds, Ricotta Salata, Champagne Vinaigrette

##### *Rocket and Watercress*

Rocket, Watercress, Melon, Almond Brittle, Beemster Gouda, White Balsamic Vinaigrette

##### *Truffled Corn and Asparagus*

Hydroponic Bibb, Truffled Corn, Roasted Asparagus, Applewood-Smoked Bacon, Pickled Red Onion, Creamy Goat Cheese Dressing

##### *Roasted Ruby Beets*

Frisée, Arugula, Ruby Beets, Goat Cheese, Candied Filberts, Orange Supremes, White Balsamic Grain Mustard Vinaigrette

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### MAIN COURSE (CHOICE OF ONE, TWO OR THREE)

The Cost of the Highest-Priced Entrée Selection will be Applied to All Guests. If Three Entrées are Selected (Excluding Vegetarian), an Additional \$2 will be Charged Per Guest. Please Select One Vegetarian Option in Addition to Your Main Course Selections to Accommodate Your Vegetarian Guests.

#### *Pomegranate-Glazed Chicken*

Pomegranate Molasses Glaze, Boursin-Puréed Potatoes, Seasonal Vegetables  
L \$122 D \$142

#### *Chicken Porcini*

Wild Mushroom Jus, Bacon Asiago Pilaf, Seasonal Vegetables  
L \$122 D \$142

#### *Chardonnay Citrus Chicken*

Chardonnay Citrus Butter, Roasted Artichoke Chive Pilaf, Seasonal Vegetables  
L \$122 D \$142

#### *Sesame-Crusted Chicken*

Caramelized Pineapple-Ginger Compote, Shoyu Demi, Wasabi Mash Potatoes, Seasonal Vegetables  
L \$122 D \$142

#### *Tropical Lemongrass White Fish*

Mango Lilikoi Relish, Toasted Coconut Rice, Firecracker Vegetables, Coconut Curry Drizzle  
L \$126 D \$146

#### *Apple Ginger Pork Porterhouse*

Candied Ginger-Apple Glaze, Rosemary Goat Cheese Lux Potato, Seasonal Vegetables  
L \$126 D \$146

#### *Sustainable Salmon*

Smoked Sauce Choron, Dijon Bacon Potato Salad, Rainbow Chard  
L \$128 D \$148

#### *Midnight-Braised Beef Short Rib*

Smoked Tomato Jam, Pan Jus, Garlic Mustard Mash, Roasted Asparagus  
L \$128 D \$148

#### *Blackened Sea Bass*

Sautéed Leek Jus, Smoked Cheddar Grits, Seasonal Vegetables  
L \$132 D \$152

Prices Do Not Include Current Service Charge and Applicable Sales Tax



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### MAIN COURSE CONTINUED

#### *New York Steak*

Port Wine Demi, Bavaroise, Double-Stuffed Russet Potato, Seasonal Vegetables  
L \$135 D \$155

#### *Seared Diver Scallops*

Kaffir Lime Champagne Beurre Blanc, Vanilla Potato Purée, Seasonal Vegetables  
L \$137 D \$157

#### *Filet Mignon*

Pomegranate Port Wine Demi, Micro Ruby Radish, Rosemary Dijon Gratin, Prosciutto-Wrapped Asparagus  
L \$140 D \$160

#### *Midnight-Braised Beef Short Rib and Chicken Porcini*

Smoked Tomato Jam, Wild Mushrooms, Calvados Demi-Glace, Zucchini and Lemon Thyme Lux Potatoes, Seasonal Vegetables  
L \$134 D \$154

#### *Asian-Braised Beef Short Rib and Tropical Lemongrass White Fish*

Shoyu Demi, Mango Lilikoi Relish, Wasabi Mash, Seasonal Vegetables  
L \$138 D \$158

#### *Petite Filet and Herb-Crusted Chicken*

Pomegranate Port, Rosemary Jus, Roasted Garlic Mashed Potatoes, Seasonal Vegetables  
L \$142 D \$162

#### *Bacon-Wrapped Prime Top Sirloin and Prawns*

Smoked Tomato Jam, Pan Jus, Chardonnay Beurre Blanc, Potato Gratin, Seasonal Vegetables  
L \$144 D \$164

#### *Petite Filet and Lobster Tail*

Pomegranate Port, Lemon Chive Beurre Blanc, White Truffle Potato Purée, Seasonal Vegetables  
L \$150 D \$170

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VEGETARIAN ENTRÉES (CHOICE OF ONE)

*Lemon Thyme Gnocchi*

Asiago Cream Sauce, Seasonal Vegetables

*Lasagna Stack*

Spinach Pasta, Crimini Mushrooms, Bloomsdale Spinach, Ricotta, Hothouse Tomato Sauce

*Butternut Squash Goat Cheese in Phyllo*

Roasted Eggplant Purée, Red Pepper Coulis, Petite Chives

*Roasted Poblano Sweet Corn Ravioli*

Ricotta Ravioli, Roasted Poblano, Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, Toasted Pine Nuts

*Farmers Market Risotto*

Wild Mushrooms, Asparagus, Farmers Market Vegetables, Beemster Gouda



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### DINNER BUFFET

Select One Soup, Two Salads, and Up to Five Entrées from the Following Selections. Buffets Include Artisan Rolls and Sweet Butter, Standard Accompaniments, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Customized Wedding Cake.

### SOUP (CHOICE OF ONE)

- :: Gingered Banana Squash Soup, Spicy Pecan Cream
- :: Tomato Bisque, Opal Basil, Parmesan Croutons
- :: Wild Mushroom Bisque, Parmesan Froth, White Truffle Oil, Chives
- :: Roasted Corn Bisque, Pepitas
- :: Paradise Wedding Soup, Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes

### SALAD (CHOICE OF TWO)

#### *Caesar*

Romaine Spears, Parmigiano Reggiano, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

#### *Field Greens and Berries*

Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

#### *Caprese*

Field Greens, Beef Steak Tomatoes, Buffalo Mozzarella, Basil Balsamic Vinaigrette

#### *Bloomsdale Spinach*

Bloomsdale Spinach, Berries, Sweet and Salty Almonds, Ricotta Salata, White Balsamic Vinaigrette

#### *Mediterranean*

Spring Greens, Artichoke Hearts, Grape Tomatoes, Kalamata Olives, English Cucumbers, Caper Berries, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette

#### *Paradise Wedge*

Baby Iceberg Wedges, Roasted Truffle Corn, Crumbled Bacon, Point Reyes Blue Cheese, Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing

#### *Greens and Grains*

Farro, Wild Rice, Red Quinoa, Baby Field Greens, Grape Tomato, Wild Petite Beans, Tarragon Sherry Vinaigrette

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### BUFFET ENTRÉES (CHOICE OF THREE, FOUR OR FIVE)

#### *Orecchiette Pasta*

Kale, Bread Crumbs, Wild Mushrooms, Chili Flakes, Parmesan, Sweet Onion Asiago Béchamel

#### *Asiago Gnocchi*

Seasonal Vegetables, Tomato Cream Sauce, Shaved Parmesan

#### *Herb-Crusted Chicken*

Candied Garlic, Wild Mushrooms, Hazelnut Chicken Jus

#### *Roasted Chicken*

Grape Tomatoes, Bloomsdale Spinach, Smokey Cheddar Cream Sauce

#### *\*Herb-Crusted Pork Loin*

Pickled Watermelon Radish, Lemon Chimichurri

#### *Creole Shrimp*

Andouille Sausage, Cherry Tomatoes, Roasted Garlic, Mini Sweet Peppers, Butter Beans

#### *Local Grouper*

Roasted Rainbow Carrots, Sweet White Corn Puree

#### *\*Applewood-Smoked Salmon*

Calvados Apple Brandy Glaze

#### *Duck Confit and Ravioli*

Four Cheese Ravioli, Roasted Cipollini, Butternut Squash, Savoy Spinach, Goat Cheese Cream

#### *Midnight-Braised Beef Short Rib*

Red Wine Demi, Roasted Root Vegetables

#### *Petite Prime Top Sirloin*

Port Wine Demi, Cipollini Onions, Confit Garlic

#### *\*Carved Sea Salt-Crusted Prime Rib of Beef*

Cabernet Au Jus, Horseradish Chive Crème Fraîche

### ACCOMPANIMENTS

Roasted Garlic Potato Puree, Asiago Lemon Rice Pilaf, Seasonal Vegetables

Three Entrées L \$144 D \$164

Four Entrées L \$152 D \$172

Five Entrées L \$160 D \$180

*\*Carver Chef - \$175.00 per 75 guests  
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### LATE-NIGHT SNACKS

**Mini Sandwiches** - (Select up to Three Mini Sandwiches. Minimum of Two Dozen Per Selection.)

- :: Burger - Beef Patty, Aged Vermont Cheddar, Fried Onions, Sriracha Aioli, Mini Bun :: \$78 /dozen
- :: Reuben - Pastrami, Thousand Island, Swiss Cheese, Rye Bread :: \$78 /dozen
- :: Bahn Mi - Pulled Pork, Pickled Carrots, Honey Aioli, Fresh Cilantro, Serrano Peppers, Mini French Roll :: \$78 /dozen
- :: Buffalo - Fried Chicken Breast, Frank's Hot Sauce, Point Reyes Blue Cheese, Mini Bun :: \$74 /dozen
- :: Meatball - Italian Meatball, Provolone, House-Made Marinara, Mini Bun :: \$74 /dozen
- :: Grilled Cheese - Fontina, Gruyere, Bacon, Apple Pepper Jam, Sourdough Bread :: \$70 /dozen

**Mini Dogs** - (Select up to Three Mini Dogs. Minimum of Two Dozen Per Selection.)

- :: TJ - Bacon, Shaved Onion, Mayo, Salsa, Fresh Cilantro :: \$78 /dozen
- :: Chicago - Pickle, Tomato, Onion, Sweet Relish, Sport Peppers :: \$78 /dozen
- :: Ballpark - Ketchup, Mustard, Sweet Relish :: \$74 /dozen
- :: Chili Cheese - Stagg Chili, Nacho Cheese, Jalapeños :: \$78 /dozen
- :: Bite-Sized Corn Dogs - Ketchup, Mustard :: \$36 /dozen

**Mini Pizzas** - (Select up to Three Mini Pizzas. Minimum of Two Dozen Per Selection.)

- :: Pepperoni, Marinara, Mozzarella :: \$70 /dozen
- :: Ricotta, Spinach, Mozzarella :: \$72 /dozen
- :: Ham, Pineapple, Jalapeños, Marinara, Mozzarella :: \$74 /dozen
- :: Wild Mushroom, Fontina, Truffle Oil :: \$74 /dozen
- :: Sausage, Roasted Red Pepper, Marinara, Mozzarella :: \$78 /dozen
- :: Duck Confit, Smoked Mozzarella, Wild Mushrooms :: \$78 /dozen

### SWEET CRAVINGS

**Whoopie Pies** :: \$60 /dozen - (Select up to Three Flavors. Minimum of Two Dozen Per Selection.)

- :: Carrot Cake with Cream Cheese Frosting
- :: Blueberry Cake with Lemon Dream Frosting
- :: Banana Cake with Peanut Butter Frosting
- :: Double Chocolate Cake with Tiramisu Mousse
- :: Red Velvet Cake with Cream Cheese Frosting
- :: Smashing Pumpkin Cake with Spiced Butter Cream Frosting

**Mini Mousse Waffle Cones and Cups** \$36 /dozen - (Minimum of Three Dozen)

Dark Chocolate Mousse, Mango Mousse, Raspberry Mousse, White Chocolate Mousse in Assorted Flavored Dipped Cones and Cups

**Handcrafted Mini Assorted French Macarons** :: \$48 /dozen - (Minimum of Three Dozen.)

Vanilla, Chocolate, Raspberry, Earl Grey, Coffee, Lemon, Salted Caramel, Orange, Passion Fruit

**Chocolate-Covered Long Stem Strawberries** :: \$72 /dozen

White and Dark Chocolate Drizzle, Oreo Crumble, White Chocolate Crunch, Dark Chocolate Crunch

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# beverage menu

## HOSTED BAR PACKAGES

Hosted Bar Packages are Priced Per Guest, Based on Full Guarantee and Include Gold or Platinum Cocktails, Cordials, Standard Wines, Local Micro Brews, Local/Imported Beers (See Reverse for Details), Soft Drinks and Bottled Waters. Upgrade to Premium Wines for an Additional \$3 Per Guest, Per Hour.

<i>Gold</i>		<i>Platinum</i>	<i>Cordials (Included with Either Bar Package)</i>
Vodka	Stoli	Grey Goose	Grand Marnier
Tequila	Milagro	Patron Silver	Kahlúa
Gin	Bombay	Bombay Sapphire	Baileys Irish Cream
Rum	Silver Bacardi	Flor de Caña	Molinari Sambuca
Scotch	Dewar's	Glenlivet 12	Disaronno Amaretto
Whiskey	Jack Daniel's	Maker's Mark	Dow's 10YR Tawny Port
<u>Cocktail Hour Included</u>		<u>Cocktail Hour Included +\$4</u>	
Additional Hours:		Additional Hours:	
One Hour	\$18	One Hour	\$22
Two Hours	\$29	Two Hours	\$34
Three Hours	\$38	Three Hours	\$44
Additional	\$8 per hour	Additional	\$9 per hour

*One Bar Required for Every 75 guests. \$175 Bartender Fee Applies to Each Bar. Prices Do Not Include Current Service Charge and Applicable Sales Tax.*



# beverage menu

## HOSTED BEER AND WINE PACKAGES

Hosted Beer and Wine Packages are Priced Per Guest, Based on Full Guarantee, and Include Standard *or* Premium Wines, Local Micro Brews, Imported/Domestic Beers, Soft Drinks and Bottled Waters.

### *Standard Wines*

CK Mondavi, Chardonnay  
 CK Mondavi, Pinot Grigio  
 CK Mondavi, Cabernet Sauvignon  
 CK Mondavi, Merlot

### *Premium Wines*

Gerard Bertrand, Cremant de Limoux, Brut  
 Laird Family, Napa, Sauvignon Blanc  
 Sonoma-Cutrer, Russian River, Chardonnay  
 Jenner, Sonoma Coast, Pinot Noir  
 Fox Glove, Paso Robles, Cabernet Sauvignon

### *Local Micro Brews*

*(Included with Either Bar Package)*

Stone IPA  
 Karl Strauss Red Trolley  
 Coronado Orange Avenue Wit  
 Ballast Point Sculpin IPA

### *Imported/Domestic*

Corona  
 Heineken  
 Coors Light

### Cocktail Hour Included

Additional Hours:

One Hour \$12  
 Two Hours \$20  
 Three Hours \$28  
 Additional \$6 per hour

### Cocktail Hour Included +\$4

Additional Hours:

One Hour \$16  
 Two Hours \$25  
 Three Hours \$34  
 Additional \$7 per hour

*One Bar Required for Every 75 Guests. \$175 Bartender Fee Applies to Each Bar.  
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## CONSUMPTION BARS

Consumption bars are priced per drink.

### *Hosted*

Cordials \$14.00  
 Platinum Liquors \$13.00  
 Gold Liquors \$11.00  
 Premium Wines \$11.00  
 Standard Wines \$ 9.00  
 Local Micro Brews \$ 8.00  
 Imported/Domestic Beers \$ 7.00  
 Soft Drinks \$ 5.00  
 Mineral Waters \$ 5.00

### *No-Host / Cash Bar*

Cordials \$15.00  
 Platinum Liquors \$14.00  
 Gold Liquors \$12.00  
 Premium Wines \$12.00  
 Standard Wines \$10.00  
 Local Micro Brews \$ 9.00  
 Imported/Domestic Beers \$ 8.00  
 Soft Drinks \$ 5.00  
 Mineral Waters \$ 5.00

*One Bar Required for Every 75 Guests. \$175 Bartender Fee Applies to Each Bar.  
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# preferred vendor list

<i>Company Name</i>	<i>Contact</i>	<i>Website</i>	<i>Email</i>	<i>Phone #</i>
<b>COORDINATORS</b>				
After the Engagement	Courtney Tibbets	www.aftertheengagement.com	aftertheengagement@gmail.com	858-382-4324
Amorology	Heather Balliet	www.amorologyweddings.com	info@amorologyweddings.com	760-809-4895
Ann's Plans	Ann Strobel	www.annsplans.com	ann@annsplans.com	619-206-5676
Bliss Events	Rachel Welland	www.blissevent.com	rachel@blissevent.com	619-252-1058
Elements of Style	Mary Bowerman	www.maryselements.com	elementsofmary@cox.net	619-246-1946
EverAfter Events	Merilee Hennings	www.everafterevents.biz	info@everafterevents.biz	619-787-0978
Francine Ribeau Events	Francine Ribeau	www.francineribeauvents.com	info@francineribeauvents.com	619-303-8204
Lavish Wed	Christine Ong	www.lavishwed.com	info@lavishwed.com	858-578-7811
The Best Wedding For You	Julie Scrivener	www.thebestweddingforyou.com	julie@thebestweddingforyou.com	858-775-4543
<b>FLORISTS</b>				
Adelaide's La Jolla	Mishele Freeman	www.adelaides.com	mishele@adelaidesflowers.com	858-454-0146
Blush Botanicals	Alexandra Wise	www.blushbotanicals.com	info@blushbotanicals.com	858-342-0480
Camellia Wedding Flowers	Atalanta Jackson	www.camelliaweddingflowers.com	camelliaweddingflowers@hotmail.com	619-795-0611
Embellishmint Floral + Event Design Studio	Dawn Stone	www.embellishmint.com	info@embellishmint.com	619-322-9568
Kathy Wright & Co.	Kathy Wright	www.kathywrightandco.com	kw@kathywrightandco.com	619-299-2520
Thistle Dew	Patti Nylund	www.thistledewfloral.com	patti@thistledewfloral.com	619-540-6442
<b>MUSIC</b>				
Entertainment at Large	Mike Hogan	www.djmikehogan.com	mike@djmikehogan.com	858-565-8600
JMC Events	Joe Comstock	www.jmcevents.com	info@jmcevents.com	619-300-4313
Jukebox	Ken Hoelscher	www.jukeboxsd.com	jukeboxsandiego@gmail.com	858-232-3544
Pro Motion Entertainment	Blake Miller	www.promotionentertainment.com	info@promotionentertainment.com	619-786-0612
So-Cal Wedding Music	Ryan Hiller	www.socalweddingmusic.com	info@socalweddingmusic.com	619-356-1789
Tim Altbaum Productions	Tim Altbaum	www.timaltbaum.com	info@taproductions.com	619-227-2408
Wayne Foster Entertainment	Jacqueline Foster	www.waynefoster.com	jacqueline@waynefoster.com	760-801-0999

# ..... preferred vendor list

<i>Company Name</i>	<i>Contact</i>	<i>Website</i>	<i>Email</i>	<i>Phone #</i>
<b>PHOTOGRAPHY</b>				
8Twenty8 Studios	Holly Perez	www.828-studios.com	info@828-studios.com	619-399-7822
Bauman Photographers	Daniel Youngren	www.baumanphotographers.com	info@baumanphotographers.com	619-232-3020
Brant Bender Photography	Brant Bender	www.brantbender.com	weddings@brantbender.com	858-675-1019
Found Creative Studio	Jenny Siegart	www.foundcreativestudio.com	info@foundcreativestudio.com	858-427-4994
Melissa McClure Photography	Melissa McClure	www.melissamcclure.com	melissa@melissamcclure.com	760-504-8246
True Photography	Aaron Feldman	www.truephotographyweddings.com	aaron@truephotography.com	858-345-1248
Vallentyne Photography	Heather Moreau	www.vallentynephotography.com	heather@vallentynephotography.com	760-672-2416
<b>OFFICIANTS</b>				
2Wed4Life	Pastor Carlos Sales	www.2wed4life.com	carlos@2wed4life.com	760-955-2933
Ceremonies by Bethel	Bethel Nathan	www.ceremoniesbybethel.com	bethel@ceremoniesbybethel.com	619-302-3035
One of A Kind Ceremonies	Rev. Don Toshach	www.tieastrongknot.com	weddingrevdon@gmail.com	858-395-7834
Patricia Coleman, Celebrant	Patricia Coleman	www.aweddingcelebration.com	patricia@aweddingcelebration.com	760-458-7133
Rabbi Ian Rabbi	Ian Adler	www.rabbiian.com	rabbiian@gmail.com	858-952-1200
Vows from the Heart	Rev. Christopher Tuttle	www.vowsfromtheheart.com	vowsfromtheheart@gmail.com	760-580-8697
<b>VIDEOGRAPHER</b>				
618 Studios	Paul Glistner	www.618studios.net	618studios@gmail.com	760-522-4581
NR3 Video Productions	John Russell	www.nr3videoproductions.com	nr3videoproductions@cox.net	619-656-0230
Joe Park Films	Joe Park	www.joeparkfilms.com	joe@joeparkfilms.com	714-501-4241
Max and Molly Films	Molly Cutrone	www.maxandmollyfilms.com	contact@maxandmollyfilms.com	858-472-3658
Stephen Alberts Wedding Films	Stephen Alberts	www.stephenalbertsweddingfilms.com	info@stephenalbertsweddingfilms.com	619-543-0708
Quixotic Weddings	Scott Hoops	www.quixoticweddings.com	scott@quixoticweddings.com	619-630-5277
<b>TRANSPORTATION</b>				
Sterling Rose Transportation		www.sterlingrosetrans.com	info@sterlingrosetrans.com	800-649-6463