We inspire weddings that reflect your personality. From a ceremony on the waterfront or an intimate tropical courtyard, to a reception in our outdoor rose garden or a marina view from the ballroom, let us set the stage for romance in your perfect setting. Our professional staff will work with you from start to finish to create a remarkable event that is customized to your celebration.
ONE
Wedding at a time. Providing exclusivity of our resort to you and your guests.

TWO
Exquisite reception venues hosting the cocktail hour, dinner, and your late night, photo-capturing moments.

THREE
Breath taking ceremony locations that emulate your wedding style.
YOUR CEREMONY

TROPICAL COURTYARD | Maximum seating of 50 guests | $800

MARINA GARDEN | Maximum seating of 100 guests | $1,000

SUNSET LAWN | Maximum seating of 100 guests | $1,500
CEREMONY PACKAGE

CEREMONY INCLUSIONS

- White garden chairs
- Choice of bamboo or white lattice arch
- Gift table
- Sound System with microphone
- Rehearsal site
YOUR RECEPTION

MISSION BAY BALLROOM | Maximum seating of 80 guests

MARINA GARDEN | Maximum seating of 90 guests
RECEPTION PACKAGE

Plated or Buffet Meal
Champagne or Sparkling Cider Toast
Wine Service with the Meal
Coffee and Hot Tea Service
Complimentary Wedding Cake Cutting Service
*Guests should not have direct access to Wedding Cake*

Polyblend Floorlength Linen and Napkins available in Black, White, Ivory or Ivory Wave
Chiavari Chairs with Pad or Chair Covers with Accent Sash
Tables, China, Glassware, Silverware, Votive Candles and Mirror Base
Maître d'hôtel, Servers, and Bartenders

Discounted Rates for Overnight Guests Accommodations
Complimentary Event Self-Parking
PLATED MENU
SELECTIONS

FIRST COURSE
Choice of one of the following salad selections

Caesar Salad
Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing

Mixed Greens
Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, Feta Cheese, with Citrus Vinaigrette Dressing

Pear and Walnut Salad
Mixed Baby Lettuce, Sweetened Dried Pears, Candied Walnuts, Shaved Asiago Cheese and Balsamic Vinaigrette

Spinach Salad
Baby Spinach, Toasted Almonds, Strawberries, Gorgonzola Cheese and Strawberry-Champagne Vinaigrette

ENTREES
A selection of up to two different entrées can be served*

Chicken Marsala | $50 L $60 D
Seared Chicken Breast, Sautéed Cremini Mushrooms, Herbs, Garlic, Shallots and Marsala Cream Sauce (GF)

Chicken Florentine | $50 L $60 D
Seared Chicken Breast on a bed of Sautéed Spinach and Sun-Dried Tomatoes, topped with Feta Cheese, and finished with a Roasted Red Pepper Sauce (GF)

Herb Roasted Pork Loin | $50 L $60 D
Oven Roasted Pork Loin with a Green Peppercorn Pan Jus (GF)

Salmon Picatta | $55 L $65 D
Seared Salmon topped with White Wine Sauce, Lemon, Garlic Butter and Capers (GF)

Pan Roasted Seasonal Catch | $60 L $70 D
Citrus Marinated Local White Fish with a Lemon Buerre Blanc (GF)

Braised Short Rib | $70 L $80 D
Slow Cooked and Marinated Beef Short Ribs with a Cabernet Wine Reduction (GF)

Filet Mignon | $75 L $85 D
Choice Beef Tenderloin Topped with Wild Mushroom and a Cabernet Demi-Glace (GF)
VEGETARIAN & VEGAN SELECTIONS

Please select one option

Portobello Wellington (V)
Portobello Mushroom Marinated in Balsamic Vinaigrette, Stuffed with Onions, Roasted Garlic, Charred Red Peppers and Goat Cheese, Baked in Puff Pastry

Ravioli Rossini (V)
Spinach and Ricotta Cheese Ravioli served in a Sun-Dried Tomato Basil Sauce

Creamy Pesto (V)
Penne Pasta tossed with a Creamy Pesto Sauce

Penne Primavera (V, VG)
Eggplant, Zucchini, Onions, Green Peppers, Tomatoes and Garlic in a Marinara Sauce over Penne Pasta

Garden Medley (GF, V, VG)
Balsamic Grilled Vegetables with Herbed Quinoa

Spaghetti Squash (GF, V, VG)
Spaghetti Squash with Grilled Vegetables, Marinara Sauce, Garlic, Italian Herbs

Vegetable Napoleon (GF, V, VG)
Stacked Polenta Cake, Grilled Squash and Peppers, Portobello Mushroom, Tomato Coulis, with a Balsamic Glaze

*Entrée is accompanied with freshly baked bread, seasonal vegetables, coffee and tea, your choice of:
seasonal marbled potatoes, rice pilaf, or garlic mashed potatoes.

If you choose to offer your guests a choice between two main entrees, the highest price will be assessed to all guests.
BUFFET MENU SELECTIONS

ITALIAN BUFFET | $60 L $70 D
Choice of Two Salads:

Caesar Salad
Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing

Antipasto
Italian Salamis, Fontina and Provolone Cheese, Pepperoncinis, Kalamata Olives, Artichoke Hearts, Red Onions tossed in Olive Oil

Caprese
Cherry Tomatoes and Mozzarella tossed with a Basil Vinaigrette

Choice of Two Entrées:

Lasagna
Layers of Zesty Ground Beef, Tomatoes and Creamy Ricotta Cheese

Tortellini (V)
Cheese Stuffed Pasta topped with Tomato Sauce

Chicken Parmesan
Parmesan Breaded Chicken Breast covered in Tomato Sauce, Mozzarella and Parmesan Cheese

Shrimp & Vegetable Scampi
Jumbo Shrimp and Fresh Seasonal Vegetables tossed with a Garlic Butter and White Wine Sauce

Eggplant Parmigana
Lightly Breaded Eggplant covered in Tomato sauce, Mozzarella and Parmesan Cheese

Seasonal Vegetables
Roasted Fingerling Potatoes
Focaccia Bread

POLYNESIAN BUFFET | $65 L $75 D
Choice of Two Salads:

Sesame Salad
Cucumbers, Tomatoes, Carrots, Nappa Cabbage, Sliced Red Onions, Crispy Chow Mein Noodles, Sesame Dressing

Hawaiian Coleslaw
Green and Red Cabbage, Carrots, Red Onions, Pineapple, Macadamia Nuts, Mayonnaise, Dijon Mustard, Apple Cider Vinegar

Macaroni Salad

Choice of Two Entrées:

Teriyaki Chicken
Charbroiled Chicken with Teriyaki Sauce

Pan Roasted Seasonal Catch
Pan Roasted Local White Fish finished with a Pineapple-Teriyaki Glaze and Fresh Cilantro

Kalua Loin (GF)
Shredded Pork with fresh Cabbage

Mango Salmon (GF)
Roasted Salmon topped with a Mango-Pineapple Salsa

Ginger Beef (GF)
Tender Sliced Beef sautéed in a Ginger Sauce

Fried or Steamed Rice (V)
Garlic Green Beans or Steamed Bok Choy (VG)
Sweet Bread with Butter

V - Vegetarian | VG - Vegan | GF - Gluten Free
MEXICAN BUFFET | $65 L $75 D
Choice of Two Salads:
Jalapeno Caesar Salad
Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Jalapeno-Caesar Dressing
California Fiesta Salad
Mixed Greens, Black Beans, Shredded Cheese, Tomatoes, Avocados and Sweet Corn with a Cilantro Vinaigrette or Chipotle Ranch Dressing
Fresh Fruit Salad
Cantaloupe, Honeydew, Pineapple, Grapes, and Seasonal Berries

Choice of Two Entrées:
Chipotle Glazed Salmon (GF)
Roasted Salmon topped with a Chipotle Glaze and Mango Salsa
Carne Asada (GF)
Grilled Sirloin marinated with Herbs and Garlic
Tomatillo Chicken (GF)
Roasted Chicken sautéed with Fresh Cilantro and Tomatillo Sauce
Pan Roasted Seasonal Catch (GF)
Pan Roasted Local White Fish with Poblano Sauce
Cheese Enchiladas (V)
Traditional Enchiladas filled with Cheddar and Monterey Jack Cheeses, baked in Red Sauce
Chili Relleno (V)
Roasted Fresh Poblano Chile stuffed with Mexican Cheeses and topped with a Mild Red Sauce
Salsa, Guacamole, Sour Cream
Spanish Rice and Black Beans
Corn and Flour Tortillas

THE DANA BUFFET | $85 L $95 D
Choice of Two Salads:
Caesar Salad
Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing
Mixed Greens
Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, Feta Cheese, with Citrus Vinaigrette Dressing

Choice of Two Entrées
Roasted Pork Loin (GF)
Oven Roasted Pork Loin Served with a Fig Port Demi-Glace
Pan Roasted Seasonal Catch (GF)
Citrus Marinated Local White Fish with a Lemon Beurre Blanc
Rosemary Chicken (GF)
Oven Roasted Chicken Breast seasoned with Fresh Herbs and topped with a Rosemary Cream Sauce
Flat Iron Steak (GF)
Choice Cut of Flat Iron Steak with a Green Peppercorn Demi-Glace
Salmon Picatta (GF)
Seared Salmon topped with White Wine Sauce, Lemon, Garlic Butter and Capers
Creamy Pesto Pasta (V)
Penne Pasta tossed with a Creamy Pesto Sauce
Rice Pilaf, Garlic Mashed Potatoes
Chef’s Choice of Seasonal Vegetables
Rolls and Butter
CHILDREN'S MENU

Children ages 3–12 years old

PLATED ENTRÉE SELECTIONS | $25 L $30 D
One entrée selection to be made for all children
Pasta Primavera with Alfredo Sauce
Grilled Chicken Breast with Vegetables and Mashed Potatoes
Personal Sized Cheese or Pepperoni Pizza
Chicken Fingers and French Fries

Children's meals include a fruit cup and choice of juice or milk

BUFFET | $25 L $30 D
Children will enjoy the selected Wedding Guest Buffet
let's party
# BEVERAGE MENU

## HOUSE SELECTION
**$6 Host**
- Early Times Whiskey
- Korbel Brandy
- Sobieske Vodka
- Seagrams Gin
- Torado Tequila
- Don Q Rum
- Old Smuggler Scotch

##呼叫选择
**$8 Host**
- Old Forester Whisky
- Raynal Brandy
- Titos Vodka
- Beefeater Gin
- El Jimador Tequila
- Bacardi Rum
- Monkey Shoulder Scotch
- Tullamore Dew Irish Whiskey

## PREMIUM SELECTION
**$10 Host**
- Jack Daniels Whisky
- Courvoisier Cognac
- Grey Goose Vodka
- Bombay Sapphire Gin
- Herradura Tequila
- Pyrat XO Rum
- Johnny Walker Black Scotch
- Jameson Irish Whiskey

## SPECIALTY BEERS
**$8 Hosted**
- San Diego Craft Beer - IPA
- San Diego Craft Beer - Pale Ale
- Import Beers

## 国内啤酒
**$6 Hosted**
- Budweiser
- Bud Light
- Coors Light

## 非酒精饮料
**$5 Hosted**
- Soft Drinks
- Mineral Water
- Juices

## HOUSE WINES
**$6 Hosted**
- Vista Point Pinot Grigio
- Vista Point Chardonnay
- Vista Point Merlot
- Vista Point Cabernet
- Tobin James Sparkling Wine

## HOSTED ON CONSUMPTION
You will set a dollar amount or limit on what you would like to host the bar to. Often times this limit is based on an estimated number of drinks per person. Your Banquet Captain will inform you as the limit is approached and will give you the option to extend the hosted amount or close the bar.
HOSTED PER PERSON
includes liquor, beer, wine and soft drinks

House or Beer and Wine Only
1 Hour / $15
2 Hours / $20

Call
1 Hour/ $18
2 Hours / $24

Premium
1 Hour / $20
2 Hours / $30

HOSTED SOFT BAR
1 Hour / $8
2 Hours / $10

Please note: additional wine, beer and liquor selections are available. Specialty orders are charged per case for wine and beer and per bottle for liquor. If we are unable to order your requested specialty wine, you are welcome to provide it. Our Corkage is $20 per bottle and includes the inventory, handling and service of your wines. We will return any unused wines. Outside liquor and beer cannot be brought into any banquet or meeting facility.

A Bartender Fee of $150.00 plus service charge and tax is required for every bar per 75 guests.

We proudly serve Coca-Cola products.
## DECOR ENHANCEMENTS

### LINEN*
- Pin-Tuck, Satin or Shantung $20 each
- Embroidery $25 each
- Glitz $35 each
- Runner $15 each
- Overlay $18 each
- Napkins $2 each

*Poly Blend Floor Length Linen and Napkins available in Black, White, Ivory, and Ivory Wave are included in the Wedding Package

### CHAIRS*
- Clear Chiavari Chair $8 each
- Ghost Clear Chair $11 each
- Wooden Crossback Chairs in Whitewash o Fruitwood $9 each
- Louis XIV Wood in Fabric or Rattan $20 each

*Polyblend White, Ivory or Black Chair Covers with Satin Accent Sash (available in a variety of colors) as well as Chiavari Chairs available in Gold, Silver, Black, White, and Fruitwood are included in the Wedding Package

### ADDITIONAL
- Acrylic Charger Plates $3 each
- Crystal Charger Plates $7 each
- Chocolate Farm Table $100 each
- Garden Hedges $200 each
- Doughnut Peg Board $35 each
- Lawn Games $25 each
- Marquee Signs $15 each

### LIGHTING
- Marina Garden Market Lighting $800
- Uplights $25 each
- Projection and Gobo Spot $250

### RESTROOMS FOR OUTDOOR EVENTS
- 2-Unit Trailer $800
- 4-Unit Trailer $1,500
- ADA 3-Unit Trailer $2,500

### MARINA GARDEN OUTDOOR RECEPTION PACKAGE
- Sunset Lawn or Tropical Courtyard Ceremony, Marina Lawn Market Lighting, and a 2-Unit Executive Restrooms $2,500

### SOUND*
- Powered Speaker with AUX Cable $150
- Wireless Handheld Microphone $150
- Wireless Lavalier Microphone $150

*Ceremony Rental includes a Powered Speaker, AUX Cable and Microphone

### SCREENS & TELEVISIONS
- 49” Flat Screen Television $300
- 6ft Screen $80
- 8ft Screen $100
- Projector $350
- Screen & Projector Package $450

*Includes Screen, Projector, AC Cord, Power Strip, VGA or HDMI Cable
GETTING READY

THEIRS

Upgrade your room to a bay view suite for the night before the wedding and use this as a getting ready room.

OR

YOURS

Reserve our Bayside Conference Room for extra space to prep & prime for your big day.
**NEXT DAY BRUNCH**

**STANDARD BREAKFAST** | $32
---
25 Guests Minimum required
Sliced Fresh Fruit
Assorted Low-Fat & Greek Yogurt
House-Made Granola
Scrambled Eggs
Breakfast Sausage
Hickory Smoked Bacon
Breakfast Potatoes
Assorted Danishes & Muffins

**ENHANCEMENTS**
- Hot Oatmeal | $4
- Boxed Cereals | $4
- Lox & Bagels | $6
- *Carving Station with choice of:
  - Ham, Roast Beef, or Turkey | $15
  - Omelet Station | $12
  - Pancake, French Toast, or Waffle Bar | $10
  - *Bottomless Mimosas | $10
  - *Bloody Mary Bar | $12

**BRUNCH** | $45
---
45 Guests Minimum required
Orange Juice, Apple Juice, or Cranberry Juice
Assorted hot Tazo teas, Regular, and Decaffeinated Coffee
Assorted Danishes, Muffins and Buttery Croissants
Sliced Fresh Seasonal Fruit
Low-Fat & Greek Yogurt and Granola
Breakfast Potatoes
Hickory Smoked Bacon and Breakfast Sausage
Scrambled Eggs
Seasonal Vegetables
Pasta Salad
Mini Cheesecakes, Chocolate Fantasy Cupcakes, and Fruit Tarts

**Brunch Includes One Item:**
- Chicken Florentine
- Seared Chicken Breast on a bed of sautéed Spinach and Sun-Dried Tomatoes, topped with Feta Cheese and finished with a Roasted Red Pepper Sauce
- Fresh Local Catch
- Pan Roasted Local White Fish served over a Citrus Buerre Blanc
- GravLax
- House-Cured Salmon served with Cream Cheese, Capers, Red Onion, Plain Bagels, Tomatoes and Diced Hard Boiled Eggs
- Peppercorn Flat Iron
- Grilled Flat Iron Steak covered in a Peppercorn Cabernet Demi-Glace

* Requires an attendant/ bartender of $150.00 plus service charge and tax
lets rest
GUEST ROOMS AND SUITES

Please see your Catering Manager for information on discounted rates for your Wedding guests.

STANDARD | VIEW | LANAI ROOM*

300 Square Feet
Two Queens or One King Bed
HD Television, Mini Refrigerator,
Coffee Maker, Microwave, Iron,
Ironing Board, Hairdryer, Robes and
Built-in Wardrobe. *Lanai Rooms have an
attached patio that opens out to the Tropical
Pool or Courtyard

DELUXE PARK VIEW OR BAY VIEW ROOM

500 Square Feet
Two Queens or One King Bed
HD Television, Mini Refrigerator,
Microwave, Wet Bar, In-Room Safe,
Coffee Maker, Iron, Ironing Board,
Hairdryer, Robes, Pull-Out Twin-Size Sofa Bed,
Balcony or Patio overlooking Mission Bay

PARK VIEW OR BAY VIEW SUITE

600+ Square Feet
Two Queens or One King Bed
Separate Living Room Space,
Two HD Televisions,
Mini Refrigerator, Microwave, Wet Bar,
In-Room Safe, Coffee Maker, Iron,
Ironing Board, Hairdryer, Robes,
Pull-Out Queen-Size Sofa Bed,
Over-sized Balcony or Patio overlooking
Mission Bay
TIMELINES
Wedding Ceremonies are scheduled thirty minutes prior to the beginning of your Reception. The Ceremony Site is available for a maximum of three hours. Daytime Weddings are typically scheduled from 10:30AM-3:00PM and evening Weddings are typically scheduled 5:30PM-11:00PM. The latest a Reception may be held in the ballroom is 12:00PM. The latest an outdoor Reception may be held is 10:00PM in accordance with the San Diego City Noise Ordinance. All Weddings Receptions are blocked for five hours. Times may be extended at an additional charge of $500.00 per hour, based on availability.

DEPOSIT AND PAYMENT
A non-refundable, non-transferable deposit of 25% of the contracted amount is due with the signed contract to confirm space. A deposit schedule of 25% increments will be created based the the number of months remaining until the Wedding Day. The estimated remaining balance of charges is due five business days prior to your event. All deposits are applied to the final balance and are non-refundable.

FOOD AND BEVERAGE
All Food and Beverage must be supplied by the Hotel. The exception is your Wedding Cake which must be provided by an outside professional vendor. Food and Beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate Food and Beverage that is brought onto the property in violation of this policy. Meals that are served after 2:00PM will be priced as luncheon functions and meals served after 2:00PM will be priced as dinner functions. The Food and Beverage Minimum expenditure does not include cash bar sales. Service charge and sales tax does not contribute to the minimum expenditure and will be added to all charges. If the Food and Beverage Minimum is not met, the difference is charged as room rental.

ALCOHOL AND MINORS
The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or anyone under the influence of alcohol, in accordance with the California State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of California.

MENU
Your menu should be determined at least two months prior to your Wedding. Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. If you choose to offer your guests a choice between two main entrees, the highest price will be assessed to all guests. A place card per guest is required to indicate his or her meal selection.

GUARANTEE
The Dana on Mission Bay permits a maximum of 10% variance in the agreed guest count. The final guest count must be specified five business days prior to your function. This number is considered a guarantee and cannot be reduced. Should the final guest count fall below the 10% variance, the difference will be included in your guarantee. Charges will be based on the number of people served or the guarantee, whichever is greater. We are prepared to serve 5% over for unexpected guests.

SERVICE CHARGE AND SALES TAX
All Food, Beverage, Meeting Room Rental, Labor and Equipment Rentals are subject to the current service charge and applicable California sales tax. Please note the service charge is taxable.

DECORATIONS AND SEATING
All decorations must be approved by the Catering Department and must meet San Diego Fire Department regulations. The Hotel provides 66” Round Tables, Banquet Chairs, Polyblend Floor-Length Linens and Napkins in Black, White, Ivory, and Ivory Wave, Mirror Base, 3 Votive Candles per Dining Table, Stage, all Glassware, Silverware and China. Upgraded items are available for rental through the Catering Department. Confetti, glitter, rice, candles without a votive, and sand are prohibited in the ballroom and ceremony site. Cleaning fines may apply. Your final floor plan will be based on your final guarantee and will be determined five business days prior to your Wedding.

Wedding Package includes Chiavari Chairs or Chair Cover with Accent Sash. Upgraded chair options are available for to rent at an additional cost.

OUTSIDE VENDORS
Your vendors have access to your Wedding Reception location no earlier than two hours prior to the start of the function. A minimum amount of disturbance will allow our banquet staff to setup the function properly and in a timely manner. A list of suggested vendors will be provided to you upon confirmation of your Wedding. All vendors providing services at the Hotel must provide a Certificate of Insurance naming the Dana on Mission Bay as an “Additional Insured” on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advanced prior to the event.

PERSONAL ITEMS
The Hotel recommends you assign an attendant to look after your personal items and gifts. The Hotel will not be responsible for any items brought to your Wedding or rented by your outside vendors. It is your responsibility to return any equipment to the vendor after the Wedding. All items must be taken at the conclusion of the event. We cannot guarantee storage or safe return of any item left in the banquet room after your reception.

CONFIRMATION AND SET UP REQUIREMENTS
Final menu items, room arrangements and other details pertaining to this function are outlined in the enclosed Banquet Event Order. Rescheduling of event space from previously agreed set-ups per your banquet event order, may result in additional cost to the group in the form of meeting room rental.

** PLEASE NOTE: CURRENT SAN DIEGO COUNTY COVID-19 GUIDELINES TAKE PRECEDENCE AND SUPERCEDES ANY HOTEL SPECIAL EVENT OPTIONS. PLEASE SEE YOUR CATERING MANAGER FOR THE MOST UP TO DATE REGULATIONS. **
let's get married

THE DANA ON MISSION BAY
1710 W Mission Bay Drive, San Diego, CA 92109
619.225.2112 | www.TheDana.com | Catering@theDana.com