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 120 guests | $1,000

MARINA GARDEN | Maximum seating of 300 guests | $1,500

SUNSET LAWN | Maximum seating of 300 guests | $2,000
CEREMONY PACKAGE

CEREMONY INCLUSIONS
White garden chairs
Choice of bamboo or white lattice arch
Spa water station
Gift table
Sound System with microphone
Rehearsal site
YOUR RECEPTION

MISSION BAY BALLROOM | Maximum seating of 220 guests

MARINA GARDEN   | Maximum seating of 220 guests
RECEPTION PACKAGE

One Hour Cocktail Reception with a Hosted House Brands Bar
Three Tray-passed Hors d’Oeuvres, and one Food Display

Plated or Buffet Meal
Champagne or Sparkling Cider Toast
Wine Service with the Meal
Coffee and Hot Tea Station
Complimentary Wedding Cake Cutting Service

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
Complimentary Tasting for the Couple 2 - 4 months prior to the Wedding

Applies only to weddings with $5,000++ Food and Beverage Minimum. Stations do not apply for tastings.

One Night Stay in a Suite
Discounted Rates for Overnight Guests Accommodations
Complimentary Event Self-Parking
lets eat
TRAY PASSED HORS D'OEUVRES

Please select three options

- Vegetarian Spring Rolls
- Grilled Vegetable Napoleon Canape
- Deviled Eggs
- Spinach and Fontina in Phyllo
- Bruschetta with Sun-Dried Tomato Tapenade
- Asparagus wrapped in Phyllo with Asiago cheese
- Gorgonzola Mousse Endive Cup
  - with Honey-glazed Walnuts and Dried Cranberries
- Mayan Spiced Chicken on Polenta with Pomegranate Relish
- Smoked Chicken Salad Crostini with Red Onion and Bacon
- Grilled Cheese Sandwich with Tomato Soup Shooter
- Mini Crepe Roulade with Prosciutto, Goat Cheese and Chive
- Bulgogi Beef Eggroll with Kimchi
- Buttermilk Blini with Smoked Salmon Rosette
- Beef Wellington
- Shrimp and Crab Firecracker with Sweet Thai Chili Sauce
- Shrimp Ceviche in Cucumber Cup
- Shrimp Spring Rolls
- Seared Ahi Tuna with Wasabi Aioli on a Crostini
- Bacon Wrapped Scallops

DISPLAY HORS D'OEUVRES

Please select one option

- Spinach and Artichoke Dip served with Garlic Toasted Baguettes
  - V
- Mezze Trio of Hummus, Babaganoush, and Tzatziki Sauce with Pita Bread Triangles
  - V, VG
- Vegetable Crudité of Cucumbers, Cherry Tomatoes, Mini Sweet Peppers, Carrots, Broccoli, Cauliflower, Celery, Radishes and Snap Peas with Herb Dipping Sauce
  - V, VG, GF
- Seasonal Sliced Fresh Fruit Display of Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries
  - V, VG, GF
- Imported and Domestic Cheeses of Cheddar, Swiss, Pepper Jack, Bleu, Goat Cheese and Accoutrements of Dried Fruits, Mixed Olives and Grapes, served with Assorted Crackers
  - V

V - Vegetarian | VG - Vegan | GF - Gluten Free
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 | $75 L $85 D
Seared Chicken Breast, Sautéed Cremini Mushrooms, Herbs, Garlic, Shallots and Marsala Cream Sauce (GF)

Chicken Florentine | $75 L $85 D
Seared Chicken Breast on a bed of Sautééd Spinach and Sun-Dried Tomatoes, topped with Feta Cheese, and finished with a Roasted Red Pepper Sauce (GF)

Herb Roasted Pork Loin | $75 L $85 D
Oven Roasted Pork Loin with a Green Peppercorn Pan Jus (GF)

Salmon Picatta | $80 L $90 D
Seared Salmon topped with White Wine Sauce, Lemon, Garlic Butter and Capers (GF)

Pan Roasted Seasonal Catch | $85 L $95 D
Citrus Marinated Local White Fish with a Lemon Buerre Blanc (GF)

Braised Short Rib | $95 L $105 D
Slow Cooked and Marinated Beef Short Ribs with a Cabernet Wine Reduction (GF)

Filet Mignon | $100 L $110 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 | $85 L $95 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, Pepperoncini, 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 | $90 L $100 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
Kaluha 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 | $90 L $100 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 | $110 L $120 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
ENHANCEMENT STATIONS

Please note that Enhancement Stations are an add-on to an existing package meal. If you would like to create a package meal made up of Enhancement Stations, a minimum of 4 options are required. Please contact your Catering Manager for Stations Wedding Package pricing. Select Stations are not available for tasting.

SALAD BAR (GF, V, VG) | $15
Pasta Salad of Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, Feta, and Italian Dressing
Romaine Lettuce, Spinach, Mixed Greens
Cherry Tomatoes, Chopped Red Onion, English Cucumbers, Julienne Carrots, Sliced Mushrooms, Chopped Eggs, Shredded Cheese, Parmesan Cheese, Herb Croutons

Choice of Two Dressings:
Ranch, Creamy Caesar, Citrus Vinaigrette, Bleu Cheese, Balsamic Vinaigrette

MARTINI MASH OR MAC | $18 + $150 (optional) Chef Carver
Choice of One:
Garlic Mashed Potatoes or Creamy Macaroni and Cheese
Served in a Martini Glass with the following toppings:
Hickory Smoked Bacon, Salted Butter, Scallions, Parmesan Cheese, Cheddar Cheese, Caramelized Onions, Peas, Diced Chicken, Jalapenos, Sun-Dried Tomatoes

STARTERS (V) | $20
Imported and Domestic Cheeses with Assorted Crackers
Sliced Fresh Fruit of Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries
Creamy Spinach Artichoke Dip with Toasted Baguettes
Fresh Vegetable Crudité of Cucumbers, Cherry Tomatoes, Mini Sweet Peppers, Carrots, Broccoli, Cauliflower, Celery, Radishes, and Snap Peas with Ranch Dipping Sauce

PASTA | $22 + $150 (optional) Chef Carver
Al Dente Penne Pasta and Cheese Tortellini
Shrimp, Italian Sausage, Roasted Peppers
Garlic Cheese Bread
Choice of Two:
Marinara, Pesto, Alfredo sauce

STREET TACOS | $25
Carne Asada or Pollo Asada
Corn and Flour Tortillas
Shredded Lettuce, Tomatoes, Shredded Cheese, Chopped Cilantro and Onions
Salsa, Guacamole, Sour Cream
Black Beans, Spanish Rice

CARVING | $25 + $150 Required Chef Carver
Choice of Two:
Roast Beef with au jus & Horseradish Cream
Roasted Turkey Breast with Turkey Gravy and Cranberry Chutney
Pork Loin with Fig Port Demi
Seared Albacore with Herb Olive Oil
Prime Rib with au jus and Horseradish Cream | ADD $5.00 per person
Choice of One:
Mashed Potatoes, Roasted Fingerling Potatoes, Rice Pilaf,
Chef’s Selection of Seasonal Vegetables
Dinner Rolls and Condiments

V - Vegetarian | VG - Vegan | GF - Gluten Free
**SUSHI AND SEAFOOD** | $28 + $300 (optional) Sushi Chef
- Shrimp, Snow Crab, Horseradish, Cocktail sauce
- Sunomono Salad of Cucumbers, Wakame Seaweed, Toasted Sesame Seeds, Dressed with Rice Wine Vinegar, Sugar, Salt, and Soy Sauce
- Spicy Tuna Rolls, California Rolls, Philadelphia Rolls, Wasabi, Pickled Ginger, Soy Sauce

**POKE** | $30
- Tuna and Salmon
- White Rice and Brown Rice
- Soy Sauce, Ponzu Sauce, Spicy Mayo, Sriracha
- Edamame, Seaweed Salad, Cucumber Salad
- Green Onion, Yellow Onion, Masago, Pickled Jalapeno and Ginger, Furikake, Togarashi, Shredded Nori, Wonton Chips

**CLASSIC DESSERTS** | $15
- Fruit Tarts
- New York Cheesecake Bites with Fresh Berries
- Chocolate Fantasy Cupcakes
- Chocolate Covered Strawberries
- Chocolate Chip Cookies

**LATE NIGHT SNACKS**

**SLIDERS** | $60 per dozen
- Beef Patties, American Cheese, sliced Tomatoes and Pickles
- Garlic or Sweet Potato Fries
- Ketchup, Mustard and Mayonnaise

**BALLPARK** | $65 per dozen
- Soft Pretzels and Mini Corn Dogs
- Melted Cheese, Ketchup, Mustard and Relish

**PIZZA** | $35 each *(serves 12)*
- *Selection of three maximum*
- Cheese, Pepperoni, Margherita, Vegetarian, Meat Lovers, Supreme

**SOUTH OF THE BORDER** (V) | $50 per dozen
- Quesadillas, Guacamole, Sour Cream and Salsa Fresca

**GRILLED CHEESE** (V) | $60 per dozen
- Grilled Cheese Triangles
- Garlic or Sweet Potato Fries
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
lets party
BEVERAGE MENU

HOUSE SELECTION
$6 Host / $7 Cash
Early Times Whiskey
Korbel Brandy
Sobieske Vodka
Seagrams Gin
Torado Tequila
Don Q Rum
Old Smuggler Scotch

CALL SELECTION
$8 Host / $9 Cash
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 / $11 Cash
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 / $9 Cash
San Diego Craft Beer - IPA
San Diego Craft Beer - Pale Ale
Import Beers

DOMESTIC BEER
$6 Hosted / $7 Cash
Budweiser
Bud Light
Coors Light

NON-ALCOHOLIC
$5 Hosted / $6 Cash
Soft Drinks
Mineral Water
Juices

HOUSE WINES
$6 Hosted / $7 Cash
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, turn the Hosted Bar into a Cash Bar, or close the bar.

The Hosted Bar on Consumption can be combined with a Cash Bar. For example, you can choose to host Beer and Wine only, and you can have mixed drinks available for cash purchase.
HOSTED BAR OPTIONS

HOSTED PER PERSON
includes liquor, beer, wine and soft drinks

House
1 Hour / $15
2 Hours / $20
3 Hours / $25
4 Hours / $30

Call
1 Hour/ $18
2 Hours / $24
3 Hours / $32
4 Hours / $40

Premium
1 Hour / $20
2 Hours / $30
3 Hours / $40
4 Hours / $50

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.

HOSTED SOFT BAR
1 Hour / $8
2 Hours / $10
3 Hours / $12
4 Hours / $14

CASH (NO HOST)
No drinks will be hosted. Guests will purchase their beverages with cash only. Cash Bar purchases do not apply to the food and beverage minimum. Selection of two tiers only for cash bars.

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

MARINA GARDEN OUTDOOR RECEPTION PACKAGE
Sunset Lawn or Tropical Courtyard Ceremony, Marina Lawn Market Lighting, and a 2-Unit Executive Restrooms $3,000

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.*

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*Images show various scenes from a wedding setting, including a bay view, bridesmaids getting ready, groomsmen, and other wedding-related items.*

Wedding Menu | 21
NEXT DAY BRUNCH

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

BRUNCH | $45
- 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
- Mixed Greens 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

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

* Requires an attendant/bartender of $150.00 plus service charge and tax

V - Vegetarian | VG - Vegan | GF - Gluten Free
INTIMATE WEDDINGS

MARINA COVE ROOM | Maximum of 50 guests

The Marina Cove is perfectly designed for intimate weddings for under 50 total guests. Have your ceremony in the outdoor garden under our sails and market lighting with cocktail hour following in the foyer and your dinner inside our newly remodeled Marina Cove Room.

MARINA COVE GARDEN | Maximum of 50 guests | $750

CEREMONY INCLUSIONS
White garden chairs
Choice of bamboo or white lattice arch
Spa water station
Gift table
Sound System with microphone
Rehearsal site

RECEPTION INCLUSIONS
One Hour Cocktail Reception with a Hosted House Brands Bar
Three Tray-passed Hors d’Oeuvres, and one Food Display

RECEPTION INCLUSIONS CONTINUED

Plated or Buffet Meal
Champagne or Sparkling Cider Toast
Wine Service with the Meal
Coffee and Hot Tea Station
Complimentary Wedding Cake Cutting Service

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
Complimentary Tasting for the Couple 2 - 4 months prior to the Wedding

Applies only to weddings with $5,000++ Food and Beverage Minimum. Stations do not apply for tastings.

One Night Stay in a Suite
Discounted Rates for Overnight Guests
Accommodations
Complimentary Event Self-Parking
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
WELCOME BAGS

Created and given out to each of your guests at check-in. 30 Day notice required for orders.

**TROPICAL**
- Welcome Bag
- Thank You Note
- DANA Water Bottle
- Bag of Potato Chips
- M&Ms

*$10.00 each*

**MARINA**
- Welcome Bag
- Thank You Note
- DANA Water Bottle
- Bag of Potato Chips
- M&Ms
- Hangover Kit to include: Tylenol, Emergen-C, Mints

*$15.00 each*

**SUNSET**
- Tote Bag
- Door Hanger & Thank You
- DANA Water Bottle
- Bag of Potato Chips
- M&Ms
- Hangover Kit to include: Tylenol, Emergen-C, Mints
- Bottle of Red Wine

*$25.00 each*

Thank You Note:

**WELCOME FAMILY & FRIENDS**

Thank you for coming all this way to celebrate our special day. It means the world to us to have you here. Please enjoy this welcome bag as a small token of our appreciation. We can't wait to celebrate with you!
The Mission Bay views can't be beat at Firefly's outdoor patio. Whether it's beginning your day with a leisurely breakfast to an evening at the fire pit, Firefly offers a lively and enjoyable dimension to dining that gets you out of your room into the fresh, open San Diego air.

Open seasonally, the Tropical Pool Bar is located at the Tropical Pool and offers sunbathers a variety of casual drinks and casual dining options poolside.

The Dana features two pools conveniently located on property so that you are no more than a few steps away from either option. Our Bayside Pool is located nearest the Water's Edge buildings and across from the Firefly Restaurant. This infinity pool features cabanas and a view of our private marina. The Tropical Pool is nestled between our Marina Cove rooms and features a pool bar and sand pit for children to enjoy.

Enjoy a variety of rentals from Beach Cruises to Wave Runners to Paddle Boards. Located on our private marina, Adventure Water Sports has the San Diego lifestyle rental you looking for to enhance your experience.
OUR AWARDS

U.S. News & World Report
#2 in Beach Cities, #20 in Best San Diego Hotels, #214 in Best California Hotels,
#1,311 in Best USA Hotels 2020

Condé Nast Traveler
2019 Readers' Choice Award Winner: #21 Best Hotel & Resort in San Diego

The Knot
"Best Of Weddings" Awards 2019
WeddingWire
Couples' Choice Awards 2019
Getaway Today Vacations
5 star "Award of Excellence" May 2018
The Knot
"Best Of Weddings" Awards 2018
WeddingWire
Couples' Choice Awards 2018
WeddingWire
Couples' Choice Awards 2017
WeddingWire
Couples' Choice Awards 2015
TripAdvisor
Certificate of Excellence 2014
TripAdvisor
Certificate of Excellence 2013
MLT Vacations'
Quality Assurance Award 2013
TripAdvisor
Certificate of Excellence 2012
Travelocity
Excellence Awards 2012
Expedia
Expedia VIP Access Hotel 2011-2012
FREQUENTLY ASKED QUESTIONS

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.

SERVICE CHARGE AND SALES TAX
All Food, Beverage, Meeting Rom 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, Polysolid Floor-Length Linens and Napkins in Black, White, Ivory, and Ivory Wave, Mirror Base, 3 Votive Candles per Dining Table, Dance Floor - indoor use only, 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
Wedding Package includes Chiavari Chairs or Chair Cover with Accent Sash. Upgraded chair options are available for rental at an additional cost.

REQUIRED WEDDING COORDINATOR
You must hire a Hotel-approved Wedding Coordinator for at least the day of your service. This Wedding Coordinator 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 advance of the event.

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 advance 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. Resetting 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.

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 prior to 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-on (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.

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lets get married

THE DANA ON MISSION BAY
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