



THE **DANA**
ON MISSION BAY
2023-2024 CATERING MENUS

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BREAKFAST BUFFET



All Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas, and choice of Orange, Apple, or Cranberry Juice. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any items at a time past the service time.

bare necessities continental

- Muffins and Plain Bagels with Cream Cheese
- Assorted Yogurts and Granola
- Fresh Fruit Display of Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries

\$28.00 PER PERSON

20 Guests Minimum Requirement

the dana buffet

- Muffins and Plain Bagels with Cream Cheese
- Assorted Yogurts and Granola
- Fresh Fruit Display of Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries
- Scrambled Eggs, Breakfast Potatoes with Peppers and Onions
- Breakfast Sausage or Hickory Smoked Bacon

\$32.00 PER PERSON

20 Guests Minimum Requirement

surfer buffet

PRE-MADE BURRITOS* CUT INTO HALVES:

Choice of TWO:

- Hickory Smoked Bacon, Egg, Avocado, and Mexican Cheese Burrito
[Add French Fries | ADD \\$2.00 PER PERSON](#)
- Chorizo, Egg, and Avocado Burrito
- Soyrito, Black Bean, and Potato Burrito **VG, V**
- Tofu Scramble, Red and Green Bell Peppers, Potato, and Avocado Burrito **VG, V**

**Burritos are made with Flour Tortillas*

[Gluten Free Tortillas | ADD \\$3.00 PER PERSON](#)

Breakfast Includes:

- Breakfast Potatoes with Peppers and Onions
- Fresh Fruit Display of Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries
- House-Made Salsa

\$35.00 PER PERSON

[Substitute for Egg Whites | ADD \\$2.00 PER PERSON](#)

The current service charge and applicable sales tax in effect at the time of your event will be added to all listed prices. See the Policies and Guidelines page for important information concerning the service charge and sales tax.

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

BREAKFAST BUFFET



All Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas, and choice of Orange, Apple, or Cranberry Juice. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any items at a time past the service time.

baja breakfast buffet

Choice of ONE:

- ***Machaca Con Huevos:** Shredded Beef, Scrambled Eggs, Diced Tomatoes, Diced White Onions, Jalapeño
- **Chorizo Scramble:** Mexican Chorizo and Scrambled Eggs
[Substitute with Soyrito V, VG | ADD \\$2.00 PER PERSON](#)
- **Build Your Own Chilaquiles:** Crispy Tortilla Chips, Salsa Roja, Scrambled Eggs, Cotija Cheese, Onion and Cilantro, and Sour Cream

Breakfast Includes:

- Agua Fresca
- Conchas
- Fresh Fruit Display of Cantaloupe, Honeydew, Watermelon, Pineapple, Cucumber, and Jicama with Tajin on the side
- Flour and Corn Tortillas
- House-Made Salsa

\$38.00 PER PERSON

20 Guests Minimum Requirement

mission bay brunch

Choice of TWO:

- **Chicken Florentine:** Seared Chicken Breast on a bed of Sautéed Spinach and Sun-Dried Tomatoes, Feta Cheese, and a Roasted Red Pepper Sauce **(GF)**
- **Fresh Local Catch:** Pan Roasted Local White Fish served over a Citrus Buerre Blanc **(GF)**
- **Gravlax:** House-Cured Salmon, 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 **(GF)**

Breakfast Includes:

- Assorted Muffins and Plain Bagels with Cream Cheese
- Fresh Fruit Display of Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries
- Assorted Yogurt and Granola
- Scrambled Eggs and Breakfast Potatoes with Bell Peppers and Onions
- Hickory Smoked Bacon and Breakfast Sausage
- Seasonal Vegetables
- Pasta Salad with Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, Feta Cheese, tossed in Italian Dressing
- Mixed Greens Salad with Cherry Tomatoes, Onions, Feta Cheese, with Citrus Vinaigrette Dressing
- Mini Cheesecakes, Chocolate Cupcakes, and Fruit Tarts

\$45.00 PER PERSON

20 Guests Minimum Requirement

[Substitute for Egg Whites](#) | **ADD \$2.00 PER PERSON**

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V - Vegetarian | VG - Vegan | GF - Gluten Free | * Spicy

BREAKFAST BUFFET



All Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas, and choice of Orange, Apple, or Cranberry Juice. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any items at a time past the service time.

enhancements

*Enhancements are to be paired with a Breakfast Buffet. If you would like to make a meal of the Enhancements, a minimum of three options are required. *Notes a required Chef Attendant or Bartender Fee of \$150.00.*

Oatmeal | \$6.00 PER PERSON

Oatmeal, Raisins, Brown Sugar, and Honey

Build Your Own Parfait | \$7.00 PER PERSON

Assorted Yogurts, Granola, Chia Seeds, Honey, and Seasonal Berries

Carving Station* | \$15.00 PER PERSON

Ham or Hand-Carved Bacon

Omelet Station* | \$12.00 PER PERSON

Fresh Eggs, Egg Whites, Hickory Smoked Bacon, Ham, Breakfast Sausage, Spinach, Mushrooms, Bell Peppers, Tomatoes, Jalapenos, Cheddar Cheese, Black Olives, and House-Made Salsa

Pancake, French Toast, or Waffle Bar (Self Serve or *Optional Attendant) | \$10.00 PER PERSON

Choice of ONE with Fresh Strawberries and Blueberries, Whipped Cream, Butter, Strawberry Sauce, and Maple Syrup

Crepe Station (Self Serve or *Optional Attendant) | \$10.00 PER PERSON

Fresh Strawberries, Bananas, Nutella, Caramel Sauce, and Whipped Cream

Gravlax | \$10.00 PER PERSON

House-Cured Salmon, Cream Cheese, Capers, Red Onion, Plain Bagels, Tomatoes, and Diced Hard Boiled Eggs

Hard Boiled Eggs | \$36.00 PER DOZEN

Chicken Apple Sausage | \$3.00 PER PERSON

Flavored Cream Cheese | \$2.00 PER PERSON

beverage enhancements

Bottomless Mimosas* | \$15.00 PER PERSON

Sparkling Wine, Orange, Pineapple, and Peach Juices

Bloody Mary Bar* | \$18.00 PER PERSON

Hot Sauce, Worcestershire, Horseradish, Hickory Bacon, Olives, Celery, Salt, Salami, Peppers, and House Vodka

****Attendant or Bartender Required at \$150.00 exclusive of service charge and tax***

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BREAKFAST PLATED



All Plated Breakfasts include Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas, and choice of Orange, Apple, or Cranberry Juice. Prices are based on 90 minutes of service time.

the basics plated

Choice of ONE:

- Hickory Smoked Bacon
- Breakfast Sausage

Breakfast Includes:

- Muffin
- Fluffy Scrambled Eggs with Herbs
- Breakfast Potatoes with Peppers and Onions

\$32.00 PER PERSON

baja plated

- **Huevos Rancheros:** Fried Egg, Black Beans, Diced Onions, Cilantro, Diced Tomatoes, Mexican Cheese, Guacamole, served on a Corn Tortilla
- Breakfast Potatoes with Peppers and Onions

\$35.00 PER PERSON

burrito plated

PRE-MADE BURRITOS

Choice of ONE:

- Hickory Smoked Bacon, Egg, Avocado, and Mexican Cheese Burrito
Add French Fries | **ADD \$2.00 PER PERSON**
- Chorizo, Egg, and Avocado Burrito
- Soyrito, Black Bean, and Potato Burrito **VG, V**
- Tofu Scramble, Red and Green Bell Peppers, Potato, and Avocado Burrito **VG, V**

**Burritos are made with Flour Tortillas*

Gluten Free Tortillas | **ADD \$3.00 PER PERSON**

Breakfast Includes:

- Individual Fresh Fruit Cup
- House-Made Salsa

\$35.00 PER PERSON

Substitute for Egg Whites | **ADD \$2.00 PER PERSON**

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SPECIALTY BREAKS



20 Guests minimum are required to select Specialty Breaks. Prices are based on 90 minutes of service time A Fee of \$100.00 will be assessed to re-plate or serve any items at a time past the service time.

all day break package

The Bare Necessities Continental Breakfast

Morning Coffee Break

Regular and Decaffeinated Coffee and Hot Teas Refresh

All AM products pulled at lunch service

Afternoon Break

Assorted Soft Drinks and Sparkling Water

Choice of TWO:

- Individually Bagged Popcorn, Assorted Potato Chips, or Pretzels
- Fresh Fruit Display of Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries
- Tortilla Chips, House-Made Guacamole, and Salsa
- Assorted Granola Bars and Energy Bars
- Fudge Brownies
- Chocolate Chip Cookies

\$50.00 PER PERSON

inclusive full day break package

Receive the "All Day Break Package" and includes choice of Cold Lunch Buffet

\$85.00 PER PERSON

Hot Lunch Buffet | **ADD \$8.00 PER PERSON**

hot beverage refresh

Regular and Decaffeinated Coffee, and Assorted Hot Teas

90 minute service

\$8.00 PER PERSON

cold beverage refresh

Assorted Soft Drinks and Bottled Waters

90 minute service

\$8.00 PER PERSON

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A LA CARTE BREAK ITEMS



Regular and Decaffeinated Coffee.....	\$75.00 per gallon
Hot Tea.....	\$75.00 per gallon
Canned Cold Brew.....	\$9.00 each
Plant-Based Milk / Non-Dairy Creamer.....	\$25.00 per 1/2 gallon
Iced Tea, Lemonade, or Fruit Punch.....	\$65.00 per gallon
Canned Non-Alcoholic Kombucha.....	\$8.00 each
Orange, Cranberry, Pineapple, Apple, or Grapefruit Juice.....	\$45.00 per gallon
Assorted Regular and Diet Soft Drinks.....	\$6.00 each
Bottled Still or Sparkling Water.....	\$6.00 each
Regular and Sugar Free Energy Drinks.....	\$8.00 each
Assorted Whole Fruit.....	\$40.00 per dozen
Granola Bars or Energy Bars.....	\$48.00 per dozen
Assorted Muffins or Danishes.....	\$45.00 per dozen
Plain Bagels and Cream Cheese.....	\$45.00 per dozen
Doughnuts.....	\$50.00 per dozen
Assorted Boxed Cereals with 2% and Whole Milk.....	\$3.00 per person
Hard-Boiled Eggs.....	\$36.00 per dozen
Flavored Cream Cheese.....	\$2.00 per person
Chicken Apple Sausage.....	\$3.00 per person
Chocolate Chip, Oatmeal Raisin, or Peanut Butter Cookies.....	\$45.00 per dozen
Fudge Brownies.....	\$45.00 per dozen
Assorted Individual Yogurts.....	\$40.00 per dozen
Individually Bagged Potato Chips, Popcorn, or Pretzels.....	\$4.00 each
Assorted Mixed Nuts (<i>approximately 8 servings per pound</i>)	\$15.00 per pound
Trail Mix (Mixed Nuts, Dried Fruit, and Chocolate Pieces) (<i>approximately 8 servings per pound</i>).....	\$15.00 per pound
Tortilla Chips with House-Made Salsa, and Guacamole.....	\$7.00 per person
Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries.....	\$7.00 per person
Soft Jumbo Salted Pretzels with Mustard.....	\$65.00 per dozen
Candy Bars.....	\$40.00 per dozen
*Novelty Ice Creams and Popsicles	\$40.00 per dozen

**Ice Cream Cart Attendant Optional*

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PLATED LUNCH SALADS



Plated Lunch Salads include Rolls, Butter, Choice of Dessert, Iced Water, and Iced Tea. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

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

caesar salad

Romaine Hearts, Shaved Parmesan, Garlic Toasted Crostini, with Caesar Dressing

\$28.00 PER PERSON

mediterranean salad V GF

Mixed Greens, Kalamata Olives, Crumbled Feta Cheese, Cucumbers, Tomatoes, Red Onion, with Greek Dressing

\$28.00 PER PERSON

wedge salad GF

Iceberg Lettuce, Diced Tomatoes, Bacon Crumbles, with Blue Cheese Dressing

\$30.00 PER PERSON

thai salad

Mixed Greens, Snow Peas, Bean Sprouts, Cilantro, Toasted Almonds, Wonton Chips, with Thai Peanut Dressing

\$32.00 PER PERSON

cobb salad GF

Chopped Romaine Lettuce, Tomatoes, Cucumbers, Avocado, Hickory Smoked Bacon, Hard-Boiled Eggs, Bleu Cheese Crumbles, Diced Turkey, with Ranch Dressing

\$34.00 PER PERSON

ADD Chicken | **\$5.00 PER PERSON**

ADD Tofu | **\$6.00 PER PERSON**

ADD Salmon | **\$8.00 PER PERSON**

ADD Shrimp | **\$8.00 PER PERSON**

ADD Steak | **\$10.00 PER PERSON**

proteins served chilled

dessert

Choice of ONE:

- Cheesecake
- Carrot Cake
- Chocolate Cake

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

LUNCH SANDWICHES



Lunch includes Choice of Dessert, Iced Water, and Iced Tea. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

If you choose to offer your guests a choice between hot and cold lunch sandwiches, the highest price will be assessed to all guests.

COLD SANDWICHES

italian sub

Classic Italian Sub Roll, Salami, Aged Ham, Pepperoni, Provolone Cheese, Lettuce, Tomato, and Red Onion

caprese

Ciabatta Bun, Chicken Breast, Tomatoes, Sliced Mozzarella Cheese, and Pesto

club sandwich

Triangles of Golden Toast, Sliced Deli Turkey, Hickory Smoked Bacon, Cheddar Cheese, Lettuce, and Tomato

caesar salad wrap ^V

Spinach Tortilla, Crisp Romaine Lettuce, Parmesan Cheese, with Caesar Dressing

ADD Chicken | **\$5.00 per person**

turkey wrap

Fresh Tortilla, Sliced Deli Turkey, Romaine Lettuce, Tomatoes, and Mozzarella Cheese

vegetable wrap ^{VG, V}

Spinach Tortilla, Chilled Roasted Peppers and Onions, Bibb Lettuce, Tomato, and Hummus

Lunch Includes:

- Individual Bag of Potato Chips
- Whole Fruit

Choice of ONE:

- Freshly Baked Chocolate Chip Cookie
- Fudge Brownies

0-35 Guests | Select TWO Sandwich Options

\$32.00 PER PERSON

36+ Guests | Select THREE Sandwich Options

\$35.00 PER PERSON

ADD Gluten Free Wrap | **\$4.00 per person**

To-Go Boxes available upon request. Applies to Cold Lunch Sandwiches Only.

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

LUNCH SANDWICHES



Lunch includes Choice of Dessert, Iced Water, and Iced Tea. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

If you choose to offer your guests a choice between hot and cold lunch sandwiches, the highest price will be assessed to all guests.

HOT SANDWICHES

corned beef rubeen

Rye Bread, Corned Beef, Sauerkraut, Swiss Cheese, with Thousand Island Dressing

turkey and bacon melt

Ciabatta Bread, Roasted Turkey, Hickory Smoked Bacon, Cheddar Cheese, with a Peppadew Pepper Sauce

chipotle cheesesteak

Italian Roll, Sirloin Steak, Melted Pepper Jack Cheese, with Chipotle Sauce

tinga de pollo torta

Mexican Telera Roll, Shredded and Seasoned Chicken, Avocado, and Pickled Red Onion

veggie torta

V

Mexican Telera Roll, Sliced Queso Fresco, Lettuce, Tomato, Red Onion, Avocado and a Jalapeno Aioli

Lunch Includes:

- Individual Bag of Potato Chips
- Whole Fruit

Choice of ONE:

- Freshly Baked Chocolate Chip Cookie
- Fudge Brownies

0-35 Guests | Select TWO Sandwich Options

\$35.00 PER PERSON

36+ Guests | Select THREE Sandwich Options

\$38.00 PER PERSON

ADD Gluten Free Wrap | **\$4.00 per person**

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

LUNCH COMBOS



Plated Lunch Salads include Choice of Dessert, Iced Water, and Iced Tea. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

soup and salad combo

Choice of ONE Salad plus ONE Soup

Includes Rolls and Butter

SALAD SELECTIONS LISTED ON PAGE 9

PLATED \$34.00 PER PERSON | BUFFET \$36.00 PER PERSON

sandwich and soup combo

Client to select TWO Sandwiches for guest's selection

Meal Includes HALF Sandwich and choice of ONE Soup

SANDWICH SELECTIONS LISTED ON PAGES 10 & 11

PLATED \$40.00 PER PERSON | BUFFET \$42.00 PER PERSON

sandwich and salad combo

Client to select TWO Sandwiches and ONE Salad for guest's selection

Meal Includes HALF Sandwich, ONE Salad, Rolls and Butter

SALAD AND SANDWICH SELECTIONS LISTED ON PAGES 9-11

PLATED \$44.00 PER PERSON | BUFFET \$46.00 PER PERSON

lunch includes

Choice of ONE:

- Minestrone Soup with Oyster Crackers V, *VG - upon request
- Chicken Tortilla Soup with Tortilla Strips
- Roasted Tomato Bisque with Croutons V
- Cheddar and Broccoli V
- Seasonal Soup (ask your Events Manager)

Choice of ONE:

- Chocolate Chip Cookies
- Fudge Brownies

To-Go Boxes available upon request. Applies to Cold Lunch Sandwiches and Salad Combo Only.

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

COLD LUNCH BUFFET



Minimum of 20 people. Buffets are replenished for one hour. Includes Iced Water, and Iced Tea. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

deli

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, and Feta Cheese, with Citrus Vinaigrette Dressing
- **Pasta Salad:** Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, Feta Cheese, tossed in Italian Dressing

Buffet Includes:

- Assorted Bread and Rolls
- Mayo and Mustard
- Pickle Spears
- Sliced Fresh Vegetables: Tomato, Lettuce, Pepperoncinis, and Onion
- Sliced Assorted Deli Meats: Roast Beef, Roasted Turkey, Ham, and Salami
- Sliced Deli Cheeses: Swiss, Pepper Jack, and Cheddar
- Freshly Baked Chocolate Chip Cookies

\$38.00 PER PERSON

salad bar

GF, V, VG

Choice of TWO Dressings:

- Ranch
- Creamy Caesar
- Citrus Vinaigrette
- Bleu Cheese
- Balsamic Vinaigrette

Buffet Includes:

- Romaine Lettuce, Spinach, and Mixed Greens
- Cherry Tomatoes, Chopped Red Onion, Cucumbers, Carrots, Sliced Mushrooms, Chopped Eggs, Shredded Cheese, Parmesan Cheese, and Garlic-Toasted Croutons
- **Pasta Salad:** Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, Feta Cheese, tossed in Italian Dressing
- Fresh Fruit Salad
- Rolls & Butter
- Assorted Fruit Tarts

\$32.00 PER PERSON

ADD Chicken | \$5.00 PER PERSON

ADD Tofu | \$6.00 PER PERSON

ADD Salmon | \$8.00 PER PERSON

ADD Shrimp | \$8.00 PER PERSON

ADD Steak | \$10.00 PER PERSON

Proteins served chilled

The current service charge and applicable sales tax in effect at the time of your event will be added to all listed prices. See the Policies and Guidelines page for important information concerning the service charge and sales tax.

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

Plated Entrées include Choice of Salad, Rolls and Butter, Chef's Seasonal Vegetables, Choice of Starch, Choice of Dessert, and Iced Water. Freshly Brewed Regular and Decaffeinated Coffee served with Dinner. Iced Tea served for Lunch. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

Choice of TWO Entrees

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

Choice of ONE Salad:

- **Caesar Salad:** Romaine Hearts, Shaved Parmesan, Garlic Toasted Crostini, with Caesar Dressing
- **Mixed Greens:** Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, and Feta Cheese, with Citrus Vinaigrette Dressing
- **Pear and Walnut Salad:** Mixed Baby Lettuce, Sweetened Dried Pears, Candied Walnuts, and Shaved Asiago Cheese, with Balsamic Vinaigrette
- **Spinach Salad:** Baby Spinach, Toasted Almonds, Strawberries, and Feta Cheese, with Strawberry-Champagne Vinaigrette

Choice of ONE Starch:

- **Garlic Mashed Potatoes**
- **Rice Pilaf**
- **Roasted Fingerling Potatoes**

Includes:

- Chef's Selection of Seasonal Vegetables
- Rolls and Butter

Choice of ONE Dessert:

- **Cheesecake**
- **Carrot Cake**
- **Chocolate Cake**

filet mignon

Choice Beef Tenderloin Topped with Wild Mushroom and a Cabernet Demi-Glaze

LUNCH \$39.00 PER PERSON | DINNER \$58.00 PER PERSON

GF

braised short rib

Slow Cooked and Marinated Beef Short Ribs with a Cabernet Wine Reduction

LUNCH \$37.00 PER PERSON | DINNER \$55.00 PER PERSON

GF

seasonal catch

Citrus Marinated Local White Fish with a Lemon Buerre Blanc

LUNCH \$34.00 PER PERSON | DINNER \$56.00 PER PERSON

GF

salmon picatta

Seared Salmon Topped with White Wine Sauce, Lemon, Garlic Butter, and Capers

LUNCH \$34.00 PER PERSON | DINNER \$55.00 PER PERSON

GF

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Plated Entrées include Choice of Salad, Rolls and Butter, Chef's Seasonal Vegetables, Choice of Starch, Choice of Dessert, and Iced Water. Freshly Brewed Regular and Decaffeinated Coffee served with Dinner. Iced Tea served for Lunch. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

pork loin

GF

Oven Roasted Pork Loin with a Green Peppercorn Pan Jus

LUNCH \$33.00 PER PERSON | DINNER \$52.00 PER PERSON

chicken florentine

GF

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

LUNCH \$33.00 PER PERSON | DINNER \$52.00 PER PERSON

rosemary chicken

GF

Oven Roasted Chicken Breast Seasoned with Fresh Herbs with a Rosemary Cream Sauce

LUNCH \$32.00 PER PERSON | DINNER \$50.00 PER PERSON

chicken marsala

GF

Roasted Chicken Breast, Sautéed Cremini Mushrooms, Herbs, Garlic, Shallots, and Marsala Cream Sauce

LUNCH \$32.00 PER PERSON | DINNER \$50.00 PER PERSON

enhancements

Choice of ONE:

- *Minestrone Soup with Oyster Crackers* **V, *VG - upon request**
- *Chicken Tortilla Soup with Tortilla Strips*
- *Roasted Tomato Bisque with Croutons* **V**
- *Cheddar and Broccoli* **V**
- *Seasonal Soup (ask your Events Manager)*

\$6.00 PER PERSON

dessert flight

Substitute Plated Dessert with a Dessert Flight to include an array of Chef's Selected Mini Desserts

\$10.00 PER PERSON

PLATED DUO



Plated Entrées include Choice of Salad, Rolls and Butter, Chef's Seasonal Vegetables, Choice of Starch, Choice of Dessert, and Iced Water. Freshly Brewed Regular and Decaffeinated Coffee served with Dinner. Iced Tea served for Lunch. Prices are based on 90 minutes of service time. A Fee of \$100.00 will be assessed to re-plate or serve any desserts as a PM Break.

COMBINATION ENTREES

*ONE combination entrée can be served**

Seasonal Catch and Chicken Marsala

GF

Roasted Chicken Breast with a Marsala Cream Sauce paired with a Local White Fish with Sautéed Cremini Mushrooms, Herbs, Garlic, and Shallots

LUNCH \$45.00 PER PERSON | DINNER \$58.00 PER PERSON

Short Ribs and Seasonal Catch

GF

Slow Cooked and Marinated Beef Short Ribs with a Cabernet Wine Reduction paired with a Pan Roasted Local White Fish with Seasoned with Butter and Herbs

LUNCH \$48.00 PER PERSON | DINNER \$60.00 PER PERSON

Petite Filet Mignon and Herbed Chicken

GF

Choice Beef Tenderloin with a Cabernet Demi-Glaze paired with Oven Roasted Herb Chicken

LUNCH \$50.00 PER PERSON | DINNER \$65.00 PER PERSON

Petite Filet Mignon and Shrimp Scampi

GF

Choice Beef Tenderloin with Cabernet Demi-Glaze paired with Sautéed Jumbo Shrimp in a White Wine and Garlic Sauce

LUNCH \$56.00 PER PERSON | DINNER \$72.00 PER PERSON

Choice of ONE Salad:

- **Caesar Salad:** Romaine Hearts, Shaved Parmesan, Garlic Toasted Parmesan Crisp, with Caesar Dressing
- **Mixed Greens:** Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, and Feta Cheese, with Citrus Vinaigrette Dressing
- **Pear and Walnut Salad:** Mixed Baby Lettuce, Sweetened Dried Pears, Candied Walnuts, and Shaved Asiago Cheese, with Balsamic Vinaigrette
- **Spinach Salad:** Baby Spinach, Toasted Almonds, Strawberries, and Feta Cheese, with Strawberry-Champagne Vinaigrette

Choice of ONE Starch:

- | | |
|--------------------------------------|-----------|
| • Garlic Mashed Potatoes | GF, V |
| • Rice Pilaf | GF, V, VG |
| • Roasted Fingerling Potatoes | GF, V, VG |

Includes:

- | | |
|---|-----------|
| • Chef's Selection of Seasonal Vegetables | GF, V, VG |
| • Rolls and Butter | |

Choice of ONE Dessert:

- **Cheesecake**
- **Carrot Cake**
- **Chocolate Cake**

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

portobello wellington

V

Portobello Mushroom Marinated in Balsamic Vinaigrette, Stuffed with Onions, Roasted Garlic, Charred Red Peppers, Goat Cheese, Baked in Puff Pastry and Finished in a Roasted Red Pepper Sauce

ravioli rossini

V

Spinach and Ricotta Cheese Ravioli served in a Sun-Dried Tomato Basil Sauce and topped with Diced Tomatoes, Parmesan Cheese, and Fresh Basil

creamy pesto

GF*, V

Penne Pasta tossed with a Creamy Pesto Sauce

penne primavera

GF*, V

Eggplant, Zucchini, Onions, Green Peppers, Tomatoes, and Garlic Diced on top of Penne Pasta and served in a Marinara Sauce

garden medley

V, VG

Balsamic Grilled Vegetables with Herbed Cous Cous

spaghetti squash

GF, V, VG

Spaghetti Squash with Grilled Vegetables, Marinara Sauce, Garlic, Italian Herbs

vegetable polenta

GF, V, VG

Grilled Polenta, Squash and Peppers, Portobello Mushroom, Tomato Coulis, with a Balsamic Glaze

mushroom risotto

GF, V, VG

Rice, Cauliflower, Cremini Mushrooms, Green Onions, and Garlic

cauliflower steak

GF, V, VG

Thick Roasted Cauliflower topped with Chimichurri Sauce

GF* - Gluten Free Pasta available | **ADD \$4.00 per person**

desserts

- Sorbet Cup
- Fruit Cup
- Berry Trifle with Whipped Coconut Cream

GF, V, VG

GF, V, VG

V, VG

BUFFET



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the dana buffet

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
- **Spinach Salad:** Baby Spinach, Toasted Almonds, Strawberries, and Feta Cheese, with Strawberry-Champagne Vinaigrette

Choice of TWO Entrées

- **Roasted Pork Loin** **GF**
Oven Roasted Pork Loin served with a Fig Port Demi
- **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-Glaze
- **Salmon Picatta** **GF**
Seared Salmon topped with White Wine Sauce, Lemon, Garlic Butter, and Capers
- **Pesto Pasta** ***GF, V**
Penne Pasta tossed with a Creamy Pesto Sauce and topped with Parmesan Cheese

GF* - Gluten Free Pasta available | ADD \$4.00 per person

Buffet Includes:

- Garlic Mashed Potatoes **GF, V**
- Broccolini **GF, V, VG**
- Rolls and Butter
- Cheesecake
- Chocolate Cake

LUNCH \$48.00 PER PERSON

DINNER \$60.00 PER PERSON

chinese

Choice of TWO Salads:

- **Sesame Salad:** Cucumbers, Tomatoes, Carrots, Cabbage, Sliced Red Onions, and Crispy Chow Mein Noodles, with Sesame Dressing
- **Ginger Salad:** Red Cabbage, Mixed Greens, Carrots, Sprouts, Wonton Chips, with a Ginger Dressing
- **Edamame Salad:** Edamame, Cucumbers, Peppers, Scallions, Cilantro, Sesame Seeds, with a Honey-Soy Dressing

Choice of TWO Entrées:

- **Orange Chicken**
Battered and Fried Chicken Tossed in a Sweet-Orange Chili sauce
- **Sweet and Sour Pork**
Pork Tenderloin, Bell Peppers, Onions, Pineapple in a Sweet and Tangy Sauce
- **Kung Pao Chicken**
Stir-Fry of Chicken, Mixed Vegetables, and Peanuts in a Sweet and Spicy Sauce
- **Beef and Broccoli**
Stir-Fried Flank Steak, Broccoli Florets and Dressed in a Seasoned Garlic Soy Sauce
- **Honey Walnut Fried Shrimp**
Fried Shrimp with a Honey-Lemon Glaze and Toasted Almonds
- **Chow Mein** **V**
Chow Mein Noodles, Cabbage, Carrots, Celery, Shallots, Snap Peas

Buffet Includes:

- Garlic, Mushroom, and Sesame **GF, V, VG**
Green Beans
- Fried Rice **V, VG**
- Lemon Tart with Candied Ginger
- Matcha Cheesecake

LUNCH \$48.00 PER PERSON

DINNER \$60.00 PER PERSON

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

BUFFET



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blazin' trails

Choice of TWO Salads:

- **Mixed Greens:** Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, and Feta Cheese, with Citrus Vinaigrette Dressing
- **Red Potato Salad:** Celery, Red Onion, Cornichons, Scallions, Whole Grain Mustard, Apple Cider Vinegar, and Mayonnaise
- **Pasta Salad:** Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, and Feta Cheese, tossed in Italian Dressing

Choice of TWO Entrées:

- **Pulled Pork** **GF**
Slow cooked Pork Shoulder with BBQ Sauce
- **Whiskey Chicken** **GF**
Roasted Quarter Chicken in a Sweet and Savory Whiskey Glaze
- **Baby Back Ribs** **GF**
Slow cooked Ribs in Apricot Barbeque Sauce
- **BBQ Brisket** **GF**
Sliced and Tender Beef Brisket slathered in House-Made Barbeque Sauce
- **Tri Tip** **GF**
Thinly cut Tri Tip with Chimichurri
- **Vegetable Skewers** **GF, V, VG**
Charred Vegetables Skewers of Summer Squash, Zucchini, Onions, and Bell Peppers

Buffet Includes:

- Wedge Potatoes with Ketchup **GF, V, VG**
- Corn Bread with Honey Butter
- Corn on the Cobb **GF, V**
- Strawberry Short Cake
- Apple Pie

LUNCH \$46.00 PER PERSON

DINNER \$58.00 PER PERSON

polynesian

Choice of Two Salads:

- **Sesame Salad:** Cucumbers, Tomatoes, Carrots, Nappa Cabbage, Sliced Red Onions, and Crispy Chow Mein Noodles, with Sesame Dressing
- **Hawaiian Coleslaw:** Green and Red Cabbage, Carrots, Red Onions, Pineapple, Macadamia Nuts, Mayonnaise, Dijon Mustard, and Apple Cider Vinegar
- **Macaroni Salad:** Macaroni Noodles, Carrots, Onions, and Mayonnaise

Choice of Two Entrées:

- **Teriyaki Chicken**
Charbroiled Chicken with Teriyaki Sauce
- **Pineapple-Teriyaki Seasonal Catch**
Pan Roasted Local White Fish finished with 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**
Tender Sliced Beef Sautéed in a Ginger Sauce
- **Fried Rice** **V**
Rice, Peas, Carrots, Onions, Egg, and Soy Sauce

Buffet Includes:

- Steamed Rice **GF, V, VG**
- Garlic Green Beans **GF, V, VG**
- Sweet Bread with Butter
- Mango Cheesecake
- Pineapple Upside Down Cake

LUNCH \$46.00 PER PERSON

DINNER \$58.00 PER PERSON

BUFFET



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Mediterranean

Choice of TWO Salads:

- **Greek Salad**
Mixed Greens, Kalamata Olives, Crumbled Feta Cheese, Cucumber, Tomatoes, and Red Onion, with Greek Dressing
- **Tabbouleh Salad**
Cherry Tomatoes, Cucumbers, Onion, Bulgur, Parsley, Mint, tossed in Olive Oil and Lemon Juice
- **Mediterranean Chickpea Salad**
Chickpeas, Cucumber, Bell Pepper, Red Onion, Kalamata Olives, Feta Crumbles, and Parsley, Emulsified with Oil and Lemon Juice

Choice of TWO Entrées:

- **Rosemary Chicken** **GF**
Oven Roasted Chicken Breast marinated with Tomatoes, Rosemary, and Kalamata Olives
- **Lemon-Caper Salmon** **GF**
Oven Roasted Salmon with Capers and Lemon Cream Sauce
- **Mediterranean Style Steak** **GF**
Herb Marinated Flat Iron Steak topped with Diced Tomatoes and Rosemary
- **Cilantro Garlic Shrimp** **GF**
Shrimp tossed with Garlic, Lemon Juice, Olive Oil, and Cilantro Flakes
- **Garden Medley** **V, VG**
Balsamic Grilled Vegetables with Herbed Cous Cous

Buffet Includes:

- Saffron Rice **GF, V, VG**
- Roasted Squash and Zucchini **GF, V, VG**
- Pita Bread with Tzatziki and Hummus **V, VG**
- Citrus Cheesecake
- Honey Walnut Baklava

LUNCH \$46.00 PER PERSON

DINNER \$58.00 PER PERSON

South of the Border

Choice of TWO Salads:

- **Jalapeño Caesar Salad:** Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with a Jalapeno-Caesar Dressing
- **California Fiesta Salad:** Mixed Greens, Black Beans, Shredded Cheese, Tomatoes, Avocados, and Sweet Corn with a Cilantro Vinaigrette
- **Elote Salad:** Sweet Corn, Diced Peppers, Lime, Cilantro, Tajin, and Paprika, with a Chipotle Crema

Choice of TWO Entrées:

- ***Jalapeño Cilantro Salmon** **GF**
Roasted Salmon topped with a Jalapeño Cilantro Glaze
- **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 a creamy Poblano Sauce
- **Cilantro Lime Shrimp**
Jumbo Shrimp with Cilantro and Garlic in a Lime and White Wine Reduction
- **Cheese Enchiladas** **V**
Traditional Enchiladas filled and topped with Monterey Jack Cheese and Baked in Red Sauce

Buffet Includes:

- Salsa, Guacamole, Sour Cream **GF, V, VG**
- Spanish Rice and Black Beans **GF**
- Corn and Flour Tortillas
- Flan **GF**
- Dulce De Leche Cheesecake

LUNCH \$43.00 PER PERSON

DINNER \$55.00 PER PERSON

GF* - Gluten Free Pasta available | ADD \$4.00 per person

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

BUFFET



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italian

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 in a Basil Vinaigrette

Choice of TWO Entrées:

- **Lasagna**
Layers of Zesty Ground Beef, Tomatoes and Creamy Ricotta Cheese
- **Sausage and Penne** ***GF**
Penne Pasta with Marinara Sauce, Spicy Pork Sausage and Roasted Red Peppers
- **Chicken Parmesan**
Parmesan Breaded Chicken Breast covered Tomato Sauce, Mozzarella, and Parmesan Cheese
- **Shrimp and Vegetable Scampi** ***GF**
Jumbo Shrimp and Fresh Seasonal Vegetables tossed with a Garlic Butter and White Wine Sauce over Linguini Pasta
- **Eggplant Parmigiana** **V**
Lightly Breaded Eggplant covered in Tomato sauce, Mozzarella, and Parmesan Cheese
- **Penne Primavera** ***GF, V**
Eggplant, Zucchini, Onions, Green Peppers, Tomatoes, and Garlic Diced on top of Penne Pasta and served in a Marinara Sauce

Buffet Includes:

- Garlic Eggplant and Artichoke Hearts **GF, V, VG**
- Roasted Potatoes **GF, V, VG**
- Garlic Bread
- Tiramisu
- Cannoli

LUNCH \$43.00 PER PERSON

DINNER \$55.00 PER PERSON

GF* - Gluten Free Pasta available | ADD \$4.00 per person

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tray passed hors d'oeuvres

50 PIECES PER ORDER

Thai Vegetarian Spring Rolls with Sweet Thai Chili Dipping Sauce V, VG, GF	\$175.00
Fried Jalapeño Poppers with Cream Cheese and Panko Crust V	\$175.00
Fried Avocado Spring Roll V	\$175.00
Asiago Risotto Ball with Pesto V	\$175.00
BBQ Meatball	\$175.00
Caprese Skewer with Mozzarella, Tomato, Basil, and Balsamic Glaze GF, V	\$200.00
Falafel Ball with a Curry Dipping Sauce GF, V, VG	\$200.00
Fried Pork Kalua Spring Roll with a Ginger Hoisin Dipping Sauce	\$200.00
Fried Chicken Wonton with Ginger Dipping Sauce	\$200.00
Brie, Walnuts, and a Honey Drizzle on an Apple Slice GF, V	\$200.00
Cucumber topped with Chicken Salad GF, V, VG	\$225.00
Curry Chicken Samosa	\$225.00
Chicken Skewer with Tzatziki Sauce GF	\$225.00
Brie, Walnuts, and a Honey Drizzle on an Apple Slice GF, V	\$225.00
Bacon Wrapped Brussel Sprouts with a Balsamic Glaze GF	\$225.00
Fig and Mascarpone Phyllo V	\$225.00
Beef Skewer with Onions, Peppers and a Chimichurri Sauce GF	\$250.00
Grilled Cheese Sandwich with Tomato Soup Shooter V	\$250.00
Stuffed Mushrooms with Spinach, Fontina Cheese, and Garlic GF, V	\$250.00
Fruit Skewer with Yogurt Mint Dipping Sauce GF, V, VG	\$250.00
Bulgogi Beef Eggroll with Kimchi and Sweet Thai Chili Dipping Sauce	\$250.00
Date with Manchego Wrapped in Prosciutto GF	\$250.00
Beef and Mushroom Wellington with Horseradish Cream Dipping Sauce	\$250.00
Shrimp and Crab Firecracker with Sweet Thai Chili Dipping Sauce	\$250.00
Lumpia with a Sweet Thai Chili Dipping Sauce	\$250.00
Ceviche Shooter with a Tortilla Chip	\$275.00
Crabcake with a Sriracha Aioli Drizzle	\$275.00
Seared Ahi Tuna with Wasabi Aioli on a Crisp	\$275.00
Bacon Wrapped Scallops GF	\$275.00
Coconut Fried Shrimp with a Pineapple Dipping Sauce	\$275.00

displayed appetizers

50 SERVINGS PER ORDER

Spinach and Artichoke Dip	V	\$225.00
Served with Garlic Toasted Baguettes			
Mezze Trio	V, VG	\$225.00
Garlic Hummus, Roasted Red Pepper Hummus, and Tzatziki Sauce with Mini Sweet Peppers and Pita Bread Triangles			
Vegetable Crudité	V, VG, GF	\$250.00
Cucumbers, Cherry Tomatoes, Peppers, Carrots, Broccoli, Cauliflower, Celery, with Ranch Dipping Sauce			
Seasonal Sliced Fresh Fruit Display	V, VG, GF	\$250.00
Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries			
Imported and Domestic Cheeses Display	V	\$250.00
Cheddar, Swiss, Pepper Jack, Bleu, Goat Cheese and Accompaniments of Dried Fruits, Mixed Olives and Grapes, served with Baguette Slices and Assorted Crackers			
Charcuterie and Cheese Display	V	\$300.00
Chef's Selection of Three Artisanal Cheeses along with Two Charcuterie Meats and Accompaniments of Dried Fruits, Mixed Olives and Grapes, served with Baguette Slices and Assorted Crackers			
Baked Brie	V	\$300.00
Brie in a Puff Pastry with Honey Comb, Figs, and a Raspberry Jam served with Baguette Slices			
Jumbo Shrimp with Cocktail Sauce	GF	\$325.00

RECEPTION STATIONS



Minimum of 20 people. Stations are replenished for one hour and set for 90 minutes. Please note the Enhancement Stations are an add-on to an existing Buffet. If you would like to create a Package Meal made up of Enhancement Stations, a minimum of THREE options are required.

poke

***GF Option without Soy Sauce**

- Tuna and Salmon
- White Rice
- Soy Sauce, Ponzu Sauce, Spicy Mayo, and Sriracha
- Seaweed Salad and Cucumber Salad
- Edamame, Green Onion, Yellow Onion, Masago, Pickled Jalapeño, Ginger, Furikake, Togarashi, Shredded Nori, Wasabi, and Wonton Strips

\$30.00 PER PERSON

seafood and sushi

***GF Option without Soy Sauce**

- Shrimp, Crab, Horseradish, and Cocktail sauce
- Sunomono Salad includes Cucumbers, Wakame Seaweed, Toasted Sesame Seeds, Dressed with Rice Wine Vinegar, and Soy Sauce
- Spicy Tuna Rolls, California Rolls, Philadelphia Rolls, Wasabi, Pickled Ginger, and Soy Sauce

\$30.00 PER PERSON + \$300 optional Action Sushi Chef

carving

GF

Choice of TWO:

- Roast Beef with Au Jus and Horseradish Cream
- Roasted Turkey Breast with Turkey Gravy and Cranberry Chutney
- Pork Loin with Sour Cherry Compote
- Seared Albacore with a Poppy Seed Crust and Wasabi Cream
- Prime Rib with Au Jus and Horseradish Cream | **ADD \$5.00 per person**

REQUIRES A UNIFORMED CHEF ATTENDANT AT \$150.00

\$25.00 PER PERSON

wok your way

V, *GF without Soy Sauce

- Chow Mein Noodles and White Rice
- Grilled Chicken and Marinated Beef
- Grilled Vegetable Medley: Carrots, Snap Peas, Broccoli, Scallions, Bean Sprouts, Bok Choy, Sliced Mushrooms
- Cashews and Peanuts
- Peanut Sauce, Sweet and Sour Sauce and Soy Sauce

OPTIONAL UNIFORMED CHEF ATTENDANT AT \$150.00

\$25.00 PER PERSON

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

RECEPTION STATIONS



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baja taco

V, *GF without Flour Tortillas

- Carne Asada and Pollo Asado
- Calabacitas (Squash, Tomatoes, Onions)
- Corn and Flour Tortillas
- House-Made Salsa, Guacamole, Pico de Gallo

OPTIONAL UNIFORMED CHEF ATTENDANT AT \$150.00
\$25.00 PER PERSON

italian pasta

***V without Meat**

- Al Dente Penne Pasta and Fettuccini
- Meatballs, Spicy Italian Sausage, and Roasted Peppers
- Garlic Cheese Bread

Choice of TWO:

- Marinara, Pesto, or Alfredo Sauce

\$22.00 PER PERSON

tex mex

- Mini Bean and Cheese Burritos
- Chicken Achiote Flauta
- Beef Barbacoa Taquitos
- Crispy Tortilla Chips
- House-made Salsa, Guacamole, Sour Cream

\$22.00 PER PERSON

martini mash or mac

Choice of ONE:

- Garlic Mashed Potatoes
- Creamy Macaroni and Cheese

Served in a Martini Glass with the following toppings:

Hickory Smoked Bacon, Scallions, Parmesan Cheese, Cheddar Cheese, Caramelized Onions, Peas, Diced Chicken, Jalapeños, and Sun-Dried Tomatoes

OPTIONAL UNIFORMED CHEF ATTENDANT AT \$150.00
\$18.00 PER PERSON

RECEPTION STATIONS



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sports party

- Beef Sliders
- Mini Corn Dogs
- Buffalo Chicken Wings
- Onion Rings
- Celery and Carrot Sticks with Ranch Dipping Sauce

\$18.00 PER PERSON

salad bar GF, V, VG

- Pasta Salad of Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, and Feta Cheese, tossed in Italian Dressing
- Romaine Lettuce, Spinach, Mixed Greens
- Cherry Tomatoes, Chopped Red Onion, Cucumbers, Carrots, Sliced Mushrooms, Chopped Eggs, Shredded Cheese, Parmesan Cheese, and Garlic-Toasted Croutons

Choice of TWO Dressings:

- Ranch, Creamy Caesar, Citrus Vinaigrette, Bleu Cheese, or Balsamic Vinaigrette

\$15.00 PER PERSON

ADD Chicken | \$5.00 PER PERSON

ADD Tofu | \$6.00 PER PERSON

ADD Salmon | \$8.00 PER PERSON

ADD Shrimp | \$8.00 PER PERSON

ADD Steak | \$10.00 PER PERSON

Proteins served Chilled

classic desserts

- Fruit Tarts
- Cheesecake Bites
- Fudge Brownies
- Lemon Bars
- Freshly Baked Chocolate Chip Cookies

\$15.00 PER PERSON

ice cream sundae

- Chocolate and Vanilla Ice Cream
- Waffle Cones, Hot Fudge, Whipped Cream, Maraschino Cherries, Brownie Bites, Cookie Crumbs, Chocolate Chips, Gummy Bears, Rainbow Sprinkles, Peanuts, and M&Ms

REQUIRES A UNIFORMED STATION ATTENDANT AT \$150.00

\$15.00 PER PERSON

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

CHILDREN AGES 3-12

PLATED

Choice of ONE:

- Penne Pasta with Marinara Sauce
- Grilled Chicken Breast with Vegetables and Mashed Potatoes
- Personal Sized Cheese or Pepperoni Pizza
- Chicken Fingers and French Fries with Ketchup and Ranch Dipping Sauce

Meal Includes:

- Fruit Cup
- Juice

LUNCH \$30.00 PER PERSON

DINNER \$35.00 PER PERSON

BUFFET

Children will enjoy the selected buffet selection

LUNCH \$30.00 PER PERSON

DINNER \$35.00 PER PERSON

BEVERAGE



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

house

\$8 Host / \$10 Cash

Benchmark Bourbon
Christian Brothers Brandy
Seagram's Vodka
Clocktower Gin
Conciere Tequila
Don Q Rum
Old Smuggler Scotch

call

\$10 Host / \$12 Cash

Old Forester Whisky
Korbel Brandy
Titos Vodka
Beefeater Gin
El Jimador Tequila
Bacardi Rum
Tullamore Dew Irish Whiskey

premium

\$12 Host / \$15 Cash

Jack Daniels Whiskey
Courvoisier Cognac
Grey Goose Vodka
Bombay Sapphire Gin
Herradura Tequila
Bacardi 8 year Dark Rum
Johnny Walker Black Scotch
Jameson Irish Whiskey

specialty beers

\$10 Host / \$12 Cash

San Diego Craft Beer - IPA
San Diego Craft Beer - Pale Ale
Import Beer

domestic beers & hard seltzers

\$8 Host / \$10 Cash

Budweiser
Bud Light
Coors Light
Assorted Hard Seltzers

house wines

\$8 Host / \$10 Cash

Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon
Sparkling Wine

soft drinks

\$6 Host / \$8 Cash

Coca-Cola
Diet Coke
Sprite
Sparkling Water
Assorted Juices

Brands Subject to Change Based on Availability.

hosted per person

house

1 Hour | \$18
2 Hours | \$23
3 Hours | \$28
4 Hours | \$33

call

1 Hour | \$22
2 Hours | \$28
3 Hours | \$34
4 Hours | \$42

premium

1 Hour | \$25
2 Hours | \$35
3 Hours | \$45
4 Hours | \$55

soft

1 Hour | \$10
2 Hours | \$12
3 Hours | \$14
4 Hours | \$16

cash (no host)

No drinks will be hosted. Guests will purchase their own beverages with cash or credit card only.

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. **Cash Bar purchases do not apply to your food and beverage minimum.**

We proudly serve
Coca-Cola products.



ask your events manager for current wine lists and prices by the bottle.

The current service charge and applicable sales tax in effect at the time of your event will be added to all listed prices. See the Policies and Guidelines page for important information concerning the service charge and sales tax.

All equipment prices are per day. This is a partial equipment list only, additional equipment can be rented and/or outsourced. All charges are subject to service charge and applicable sales tax at the time of your event. The service charge is mandatory.

set-up & strike fee

A one time set-up fee AND strike fee will be assessed to your event for all in-house Audio/Visual needs.

\$75.00 Set-Up and Strike Fee for events under 75 guests | \$150.00 Set-Up and Strike Fee for events over 75 guests.

screen support package

\$125.00

Includes Tripod Screen up to 8', AC Cord, Power Strip, and Projection Table. A larger screen may be substituted at a higher rate.

UPGRADE: Dual Screens..... **\$100.00**

UPGRADE: House Sound Patch (Audio)..... **\$75.00**

projector package

\$350.00

Includes Projector, Tripod Screen up to 8', AC Cord, Power Strip, VGA or HDMI Cable, and Projection Table.

A larger screen may be substituted at a higher rate.

UPGRADE: Dual Projector and Screens..... **\$300.00**

UPGRADE: House Sound Patch (Audio)..... **\$75.00**

house audio package

\$150.00

Includes (1) Wireless Microphone or Lapel Microphone, Channel Mixer, and Sound Patch.

If background music is required, Satellite Audio Package is mandatory

satellite audio package

\$200.00

Includes (1) Wired Microphone, Channel Mixer, and (1) Satellite Speaker

UPGRADE: Dual Speakers..... **\$100.00**

UPGRADE: Wireless or Lavalier Microphones **\$100.00**

virtual meeting package

\$350.00

Includes Webcam with Stand, Podium with Wired Microphone, House Sound Patch, USP Extender, USB Mixer (client required to download Software to laptop)

UPGRADE: Hands Free to include Hotel Thinkpad Laptop, Software, and Ethernet Connectivity..... **\$150.00**

AUDIO-VISUAL



All equipment prices are per day. This is a partial equipment list only, additional equipment can be rented and/or outsourced. All charges are subject to service charge and applicable sales tax at the time of your event. The service charge is mandatory.

set-up & strike fee

A one time set-up fee AND strike fee will be assessed to your event for all in-house Audio/Visual needs.

\$75.00 Set-Up and Strike Fee for events under 75 guests | \$150.00 Set-Up and Strike Fee for events over 75 guests.

av technician

\$150.00 per hour with a minimum of FOUR hours

projectors screens & monitors

5000 Lumen Video/XGA/HDMI Projector.....	\$400
3200 Lumen Video/XGA/HDMI Projector (Short Throw)...	\$250
6' Tripod Screen.....	\$80
8' Tripod Screen.....	\$100
10' Cradle Screen (recommended for dual projection)...	\$150
12' Cradle Screen.....	varies
49" LCD Monitor with stand.....	\$250
Indoor or Outdoor LED Wall.....	varies

audio

Handheld Wireless Microphone.....	\$100
Wireless Lapel Microphone.....	\$100
Wired Microphone.....	\$50
Channel Mixer.....	\$100
House Sound Patch.....	\$150

telecommunications

Polycom Conference Phone with Connection.....	\$150
High-Speed Internet Access per day, per room.....	\$100
Dedicated Internet Line (Ethernet)	\$100
House ThinkPad Laptop.....	\$175
Virtual Camera (Camera and Connection)	\$125
Digital Seating Chart.....	varies

lighting & set-up

LED Uplight.....	\$35
Pipe and Drape.....	varies
4 x 4 Riser.....	\$50
20 x 20 dance floor.....	\$250

accessories

Wireless Mouse	\$25
Wireless PowerPoint Remote with Laser Pointer.....	\$35
Whiteboard Easel with markers.....	\$50
Flip Chart Package (Pads and Markers set).....	\$75
Flip Chart Post-It Package (Pads and Markers set).....	\$95
Power Strip.....	\$15
25' AC Cord.....	\$15
25' HDMI Cable.....	\$25
25' Ethernet/CAT5.....	\$25
25' XLR Cable.....	\$25
HDMI / VGA Power Splitter.....	\$50
HDMI Extender.....	\$30
Surface / MAC Adapter.....	\$30
USBC to Ethernet Cable.....	\$25
USB to Ethernet Cable.....	\$25
Adapter/ Doggle/ Converter.....	\$30
Spider Box.....	\$500

branding

Single Logo - Digital (Lobby or Foyer Monitor).....	\$35
Multi Image Loop - Digital (Lobby or Foyer Monitor).....	varies
Digital Projection Branding.....	varies
Motion Digital Projection Branding.....	varies
Projection Gobo and Spot.....	\$250
Custom Gobo.....	varies
Poster Board A-Frame Signage 36" x 24"	varies

exhibitor package

Booth Pipe and Drape, 6ft Table, Linen, Power Strip.....	varies
Power Strip.....	\$25
49" LCD Monitor with Stand and HDMI Cable.....	\$250
Personal Exhibitor Signage.....	varies

GUEST ROOMS AND SUITES



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
Candy Bar

\$10.00 each



MARINA

Welcome Bag
Thank You Note
DANA Water Bottle
Bag of Potato Chips
Candy Bar
Hangover Kit to include:
Tylenol, Liquid IV, Mints

\$15.00 each



SUNSET

Tote Bag
Door Hanger & Thank You
DANA Water Bottle
Bag of Potato Chips
Candy Bar
Hangover Kit to include:
Tylenol, Liquid IV, Mints
Bottle of Red Wine

\$25.00 each

CREATE YOUR OWN WELCOME BAGS

We graciously accept your personal welcome bags that can be handed out at check-in for all of your guests.

Generic Bags (ONE per room with no names specified) \$2.00 charge per bag.
Name Specific Bags (ONE per room personally tied to a guest name) \$5.00 charge per bag.

Charges will be made to your master account upon check out.

POLICIES & GUIDELINES



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.

TAX EXEMPT STATUS

The state of California requires a completed tax exemption form from the tax exempt organization prior to their arrival.

TIME RESTRICTIONS

The latest an event may be held in the ballroom is 12:00AM. The latest an outdoor Reception may be held is 10:00PM in accordance with the San Diego City Noise Ordinance. All events are blocked based on their contracted start and end times. 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 required contracted amount is due with the signed contract to confirm space. A deposit schedule of 25% increments will be created based on the number of months remaining until the event arrival. 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. 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-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 30 days prior to your event. 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.

CONFIRMATION AND SET UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary. 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.

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, Dance Floor (indoor events only), Stage, all Glassware, Silverware and China. Upgraded items are available for rental through the Catering Department. Confetti, glitter, sand, or candles without a votive are strictly prohibited. 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 Event.

SIGNS AND DISPLAYS:

All signs, displays or decorations proposed by the client are subject to the hotel's approval. All registration, directional or advertisement signs must be printed in a professional manner. No signs, banners, display or exhibits will be permitted in the public areas of the hotel without prior hotel approval. All decorations must meet approval of the San Diego Fire Department. Flammable substances and smoke machines are not permitted in the building or anywhere on the hotel's premises. The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, adhesives or any other substance without prior hotel approval.

OUTSIDE VENDORS

Your vendors have access to your event 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 request. 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.

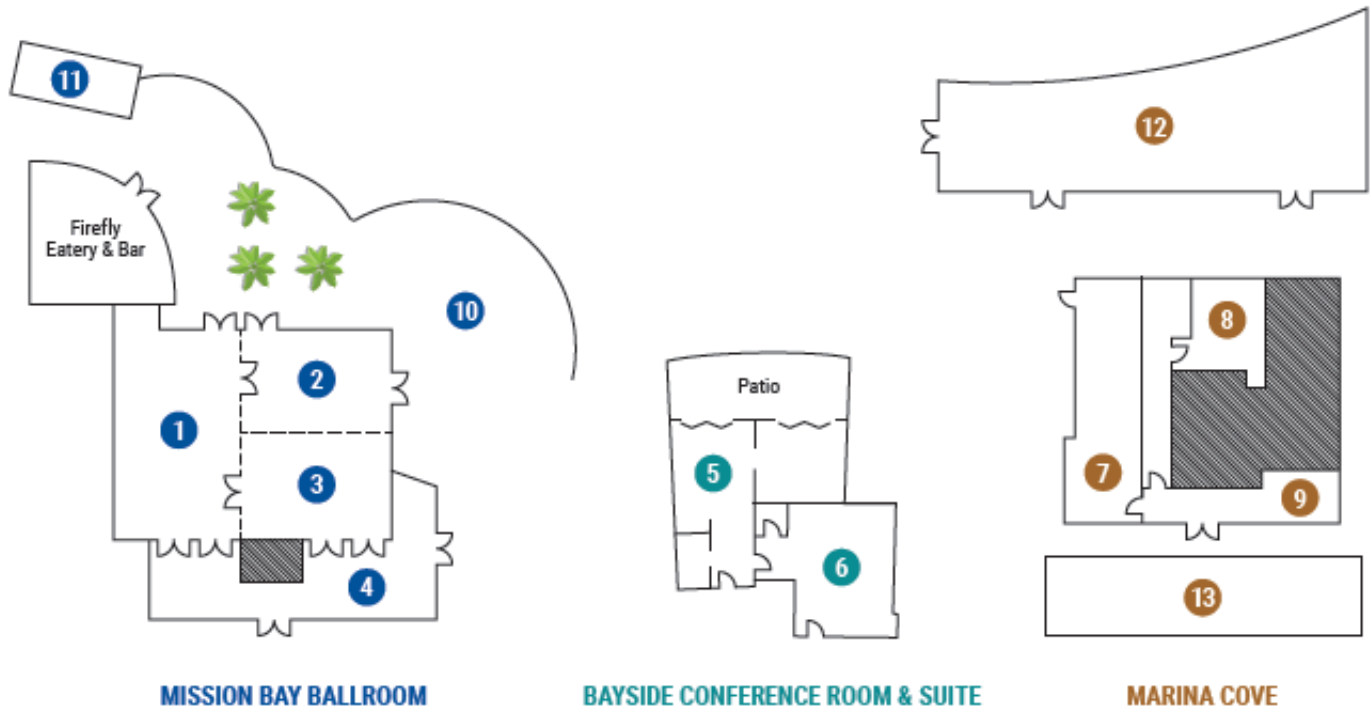
PERSONAL ITEMS

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

PACKAGES

Due to the layout of the hotel, it is not possible to store display materials and/or show materials. In the event a small amount of materials are to be shipped to the hotel prior to your function, the hotel must be notified in advance that materials are being sent. The hotel must be informed of the quantity, arrival date and shipper at least one working day in advance of the delivery. Each piece received must be labeled with name of function, date of function and Event Manager/Event Coordinator responsible for your function. Groups must make arrangements to ship their materials out of the hotel. The guest or organization is responsible for sealing and labeling boxes and contacting the shipping company to make the shipping and billing arrangements. The hotel will store properly sealed and labeled materials for up to two (2) days following the function. No COD packages will be accepted. The Hotel policies on safe package handling are based on advice from the United States Postal Service (USPS) and the federal Centers for Disease Control and Prevention (CDC).

EVENT SPACES



SPECIFICATIONS

INDOOR FACILITIES	SIZE	SQ FT	CEILING HGT	RECEPTION	THEATER	CLASSROOM	BANQUET
1-4 Mission Bay Ballroom	72 x 54	3,888	18	400	350	250	300
1 Sunset Room	36 x 53	1,900	18	200	215	90	120
2 Marina Room	35 x 26	916	18	100	105	40	60
3 Pacific Room	33 x 27	920	18	100	105	40	50
4 Foyer	-	1,535	18	150	-	-	-
5 Bayside Conference Suite*	-	740	10	-	-	-	-
6 Bayside Conference Room	-	500	10	25	-	-	-
7 Marina Cove Room	43 x 20	860	-	60	100	35	60
8 Marina Cove Conference Room	20 x 25	500	-	25	-	-	-
9 Marina Cove Foyer	-	350	-	25	-	-	-
OUTDOOR FACILITIES	SIZE	SQ FT	RECEPTION	THEATER	BANQUET		
10 Mission Bay Ballroom Terrace	-	2,200	300	-	200		
11 Firefly Garden	16 x 28	-	30	-	20		
12 Marina Garden	30 x 133	3,999	250	300	250		
13 Marina Cove Garden	18 x 85	1,530	300	80	120		
Sunset Lawn	-	-	-	300	-		
Tropical Courtyard	-	-	-	120	-		

*Suite is rented separately from Conference Room

PROPERTY MAP



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.

SWIMMING POOLS

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.

WATER SPORT RENTALS

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.



THE **DANA**
ON MISSION BAY

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