



**THE DANA ON  
MISSION BAY**

*Holiday*

**MENU**



# *The Trimmings*

## **RECEPTION**

One Hour Cocktail Reception with a Hosted House Brands Bar  
Tray Passed Welcome Beverage of Wine or Champagne  
Two Tray passed Hors d'Oeuvres and one Food Display

## **LUNCH OR DINNER**

Plated or Buffet Meal  
Wine Service with the Meal  
Coffee and Hot Tea Station

## **DECORATIONS & SETUP**

Holiday Trees in Ballroom and Pre-Function Spaces  
Floor Length and Napkins in Black, White, Ivory and Ivory Wave  
Tables, China, Glassware, Silverware  
Dance Floor and Stage  
3 Votive Candles and Mirror Base per Table  
Maître d'hôtel, Servers, and Bartenders

## **GUEST ROOMS AND PARKING**

Discounted Rates for Overnight Guest Accommodations  
Complimentary Reserved Event Parking





## *Appetizers*

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

*Please select two options*

Dried Pear and Gorgonzola Cheese Canapé  
Buttermilk Blini with Smoked Salmon Rosette  
Prosciutto Wrapped Fig with Gorgonzola  
Mini Beef Wellington  
Seared Chicken Satay with Peanut Sauce  
Seared Ahi Tuna with Olive Tapenade  
Asparagus wrapped in Phyllo with Asiago Cheese  
Mushroom Caps stuffed with Fontina and Spinach  
Shrimp and Crab Firecracker with Sweet Thai Chili Sauce  
Caramelized figs with Brie on Toast  
Tomato Soup Shooter with Grilled Cheese Triangle

### **DISPLAY HORS D'OEUVRES**

*Please select one option*

Seasonal Fresh Sliced Fruit Display  
Imported and Domestic Cheeses with Assorted Crackers  
Vegetable Crudités with Herb Dipping Sauce  
Spinach and Artichoke Dip served with Garlic Toasted Baguettes  
Almond Crusted Baked Brie with Apple Spice Chutney  
and assorted Crackers and Baguettes





## Plated Menu Selections

### FIRST COURSE

*Choice of one of the following salad selections*

#### **Pear and Walnut Salad**

Mixed Baby Lettuce, sweetened dried Pears, Candied Walnuts, shaved Asiago Cheese and Balsamic Vinaigrette

#### **Firefly Garden Salad**

Mixed Greens, English Cucumber, Cherry Tomatoes, Feta Cheese and Red Wine Vinaigrette

#### **Traditional Caesar Salad**

Chopped Romaine, Parmesan Reggiano, Garlic-Toasted Croutons and Caesar Dressing

#### **Arugula Salad**

Arugula, dried Cranberries, toasted Almonds and Gorgonzola Cheese with Balsamic Vinaigrette

#### **Holiday Salad**

Frisee and Red Oak Lettuce, shaved Asiago Cheese, candied Walnuts, dried Figs, with a Sherry Vinaigrette

### ENTREES

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

#### **Rosemary Chicken** | \$60 Lunch - \$70 Dinner

Chicken Breast flavored with fresh Rosemary topped with a Garlic Herb Cream

#### **Chicken Florentine** | \$65 Lunch - \$75 Dinner

Served on a bed of Spinach with a Sundried Tomato Sauce topped with crumbled Feta Cheese

#### **Herb Roasted Pork Loin** | \$65 Lunch - \$75 Dinner

Oven roasted Pork Loin with Peppercorn Pan Jus

#### **Salmon Picatta** | \$70 Lunch - \$80 Dinner

Salmon topped with White Wine Sauce, Lemon, Garlic Butter and Capers

#### **Lemon Herb Fresh Local Catch** | \$75 Lunch - \$85 Dinner

Lemon Herb Crusted Sea Bass with Porcini Mushroom Sauce

#### **Braised Short Rib** | \$80 Lunch - \$90 Dinner

Slow-cooked marinated Beef Short Ribs with Red Wine Reduction

#### **Filet Mignon** | \$85 Lunch - \$95 Dinner

Choice Beef Tenderloin topped with Wild Mushroom and Red Wine Demi Glace

*\*Plated Entrées include assorted rolls, coffee, tea seasonal vegetables and your choice of marble 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 and a place card with the selected meal per guest is required.*





## *Plated Menu Selections Continued*

### **THIRD COURSE**

*Please select one dessert option*

Classic New York Cheesecake with Seasonal Berries  
Raspberry Swirl Cheesecake  
Chocolate Pecan Crunch Cheesecake  
Carrot Cake  
Chocolate Fantasy Cake  
Lemon Raspberry Cake  
Chocolate Mousse Cup  
Lemon Tart  
Apple Cobbler

**Dessert Trio** | add \$5 per person

Mini New York Cheesecake, Chocolate Cupped Cake and Lemon Tart

**Artisanal Dessert Display** | add \$8 per person

Holiday Cookies  
Lemon Tarts  
Mini New York Cheesecake  
Chocolate covered Strawberries





## *Buffet Selections*

### **THE DANA BUFFET** | \$90 Lunch - \$100 Dinner

*Choice of two Salads*

Mixed Green Salad with Citrus Vinaigrette  
Artichoke and Hearts of Palm Salad  
Caesar Salad

*Choice of three Entrées*

#### **Roast Pork Loin**

Oven roasted Pork Loin served with an Apple Walnut Sauce

#### **Seared Halibut**

Pan seared Halibut with Lemon Caper Beurre Blanc

#### **Rosemary Chicken**

Chicken Breast flavored with fresh Rosemary and Herbs topped with a Garlic Cream Sauce

#### **Flat Iron Steak**

Roasted choice cut of Sirloin Steak with a Peppercorn Sauce

#### **Mango Salmon**

Grilled Salmon with Mango Pineapple Salsa

#### **Creamy Pesto Pasta**

Penne Pasta tossed with a creamy Pesto Sauce

Rolls, Butter, Rice Pilaf, Garlic Mashed Potatoes, Seasonal Vegetables

### **MEXICAN BUFFET** | \$75 Lunch - \$85 Dinner

Tri Colored Tortilla Chips with Guacamole and Salsa

Garden Green Salad with Roasted Corn, Nopales, Tortilla Strips and Cilantro Vinaigrette  
Caesar Salad

*Choice of two Entrées*

#### **Chipotle Glazed Salmon**

Topped with mango salsa

#### **Cheese Enchiladas**

Enchilada filled with Cheddar and Jack cheese, with a Red Enchilada Sauce

#### **Carne Asada**

Prime Sirloin marinated with fresh Herbs and Spices

#### **Tomatillo Chicken**

Roasted Chicken sautéed with fresh Cilantro and Tomatillo Sauce

#### **Sea Bass**

Fresh pan seared Sea Bass with Poblano Salsa

Spanish Rice and Pinto Beans, Warm Tortillas, Rolls and Butter





## *Buffet Selections Continued*

### **ITALIAN BUFFET** | \$70 Lunch - \$80 Dinner

*Choice of two Salads*

Caesar Salad

Antipasto Salad

Caprese Salad

Mixed Green Salad with Citrus Vinaigrette

*Choice of two Entrées*

#### **Lasagna**

Layers of seasoned ground Beef, Tomatoes, and creamy Ricotta Cheese

#### **Tortellini**

Cheese stuffed Tortellini Pasta with Tomato Sauce

#### **Chicken Parmesan**

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

#### **Shrimp Scampi**

Jumbo Shrimp tossed with a Garlic Butter Wine Sauce

#### **Eggplant Parmigiana**

Lightly breaded Eggplant covered in Tomato Sauce and Mozzarella and Parmesan Cheese

Spaghetti with Olive Oil, Marinara Sauce

Rosemary Marble Potatoes

Sautéed Zucchini and Yellow Squash

Garlic Bread

*Buffets include coffee, tea and a dessert display*







# Beverage Selections

## HOUSE LIQUOR SELECTION

**\$6 Host / \$7 Cash**

- J&B Whisky
- Presidente Brandy
- Sobieske Vodka
- Seagrams Gin
- Sauza Tequila
- Don Q Rum
- Jim Beam Bourbon Whiskey

## CALL LIQUOR SELECTION

**\$7 Host / \$8 Cash**

- Jack Daniels Whisky
- Jameson Irish Whisky
- Raynal Brandy
- Absolut Vodka
- Cuervo Gold Tequila
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Bacardi Rum
- Johnny Walker Red Scotch

## PREMIUM LIQUOR SELECTION

**\$9 Host / \$10 Cash**

- Crown Royal Whisky
- Chivas Regal Scotch
- Grey Goose Vodka
- Bombay Sapphire Gin
- Hendrick's Gin
- Don Julio Blanco Tequila
- Mount Gay Rum
- Hennessy Cognac
- Johnny Walker Black Scotch

## SPECIALTY BEERS

**\$7 Hosted / \$8 Cash**

- Fat Tire
- San Diego Local IPA
- San Diego Local Pale Ale

## BOTTLED BEER

**\$6 Hosted / \$7 Cash**

- Budweiser
- Bud Light
- Coors Light
- Corona
- Heineken

## NON-ALCOHOLIC

**\$4 Hosted / \$5 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

*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 wine, you are welcome to provide it. Our Corkage is \$15 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.*

# Hosted Bar Options

## Hosted Bar with Drink Tickets

*The Hotel is happy to provide Drink Tickets for your use*

## Hosted Bar with a Limit

*You will set a dollar amount or limit on what you would like to host the bar to and we will inform you once the limit is reached.*

## Hosted Bar per Person

*Please select a liquor level and how many hours your would like to host the bar.*

## Cash Bar

*Alcoholic drinks are not hosted and guests may purchase drinks by cash payment only. The Bar sales minimum must meet \$300 or a Bartending Fee is will be assessed.*







# The Bells and Whistles

## **LINEN**

PinTuck, 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 in Black, White, Ivory and Ivory Wave are included in the Holiday Package*

## **CHARGER PLATES**

Acrylic Charger Plates \$3 each

Crystal Charge Plates \$7 each

## **LIGHTING**

Uplights \$25 each

## **BALLROOM DRAPING**

See your Catering Professional for pricing

## **MISCELLANEOUS**

Patio Heaters \$60 each

Holiday Ornament Centerpieces \$25 each





# Policies and Guidelines

## **TIMELINES**

Lunch Holiday Parties are typically scheduled from 11:00AM-3:00PM and evening Holiday Parties are typically scheduled 6:00PM-11:00PM. The latest an event may be held in the ballroom is 1:00AM. The latest an outdoor event may be held is 10:00PM in accordance with the San Diego City Noise Ordinance. Functions 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 Food and Beverage Minimum 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 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.

## **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.

## **SERVICE CHARGE AND SALES TAX**

All Food, Beverage, Meeting Room Rental and Equipment Rentals are subject to the current service charge and applicable California sales tax. Please note the service charge is taxable. The current Service Charge is 23% and California Sales Tax is 7.75%.

## **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, Floor-Length Linens and Napkins in Black, White Ivory, and Ivory Wave, Mirror Base, 3 Votive Candles per Dining Table, Dance Floor, Stage, all Glassware, Silverware and China. Upgraded items are available for rental through the Catering Department. Confetti, glitter, rice, and sand are not allowed in the ballroom or 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 the event.

## **OUTSIDE VENDORS**

Your vendors have access to the function space no earlier than 90 minutes prior to the start of the event. A minimum amount of disturbance will allow our banquet staff to setup the function properly and in a timeline manner. A list of suggested vendors will be provided to you upon confirmation of your event. 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 of 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 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 banquet room after your reception.

## **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.









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