



HUMPHREYS  
HALF MOON INN  
SHELTER ISLAND - SAN DIEGO  
WEDDINGS BY THE BAY



“When you realize you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible.”



## Set amidst tropical palms and the sparkling waters of San Diego bay

Humphreys Half Moon Inn is located on beautiful Shelter Island. Stunning views of the yacht marina and of the downtown skyline provide an unforgettable backdrop for you to begin your new life together.

Our intimate garden ceremony site is surrounded by majestic palms and flowing waterfalls. Waterfront indoor banquet rooms and our outdoor concert lawn provide a unique setting unlike any other in San Diego.

Beautifully appointed guest rooms will make your out of town wedding guests feel right at home. Our award winning restaurant is the perfect setting for your rehearsal dinner and Post Wedding Brunch. Live entertainment and dancing is offered in our Backstage Live Music Club for guests who want to keep the party going!

Our wedding package is designed to make planning your special day effortless and forever memorable. Humphreys friendly and professional staff will make certain that your wedding dreams come true, offering the best and most comprehensive wedding services to ensure a perfect experience.

### **YOUR SPECIAL DAY AT HUMPHREYS INCLUDES:**

- Our intimate outdoor garden ceremony site with flowing waterfalls
- Beautifully appointed indoor ballrooms with outdoor balconies to enjoy spectacular marina views
- Outdoor reception lawn overlooking the sparkling bay
- Full service lunch and dinner packages
- Custom designed lunch and dinner packages
- Special children's menus
- Award winning cuisine
- Humphreys Signature Service
- White satin brocade floor length table linens and napkins
- Silver and gold charger plates
- Silver and gold napkin rings
- Table mirrors and tea lights for each table
- Oak Dance Floor
- Special guest room rates for out of town guests
- Special honeymoon suite for the wedding couple
- Wedding vendor referrals
- Wedding Shower, Rehearsal Dinner, and Farewell Brunch accommodations
- Full service restaurant overlooking the yacht marina
- Backstage Live Music Club offering live entertainment and dancing nightly
- Tropical, garden, and waterfront locations for breathtaking photos





## Event Sites



### THE GREEN

Our intimate tropical garden setting is surrounded by lush landscaping and flowing waterfalls. An ornamental iron archway is enhanced with climbing vines. The Green can accommodate up to 350 guests.

1 to 70 guests	\$1,300.00
71 to 139 guests	\$1,500.00
140 to 350 guests	\$1,800.00



### HARBORVIEW ROOM

Located adjacent to Humphreys restaurant, the Harborview room is 1280 square feet and can accommodate up to 80 guests. Large windows overlook the hills of Point Loma and the mirrored wall reflects the beautiful view of the yacht marina. An intimate outdoor balcony offer guests the opportunity to enjoy the view in an outdoor setting.

*Food and beverage minimums apply*



### MARINA BALLROOM

Our largest ballroom is 2028 square feet and can accommodate up to 140 guests. The ballroom offers expansive windows along two walls of the room lending an incredible view of the marina and the hills of Point Loma. The outdoor balcony is a favorite spot for guests to enjoy the magnificent bay views.

*Food and beverage minimums apply*



### OUTDOOR CONCERT LAWN

This unique setting is unlike any other in San Diego. Overlooking our beautiful yacht marina, the outdoor concert lawn can host up to 350 guests seated banquet style or up to 500 guests reception style. Our permanent stage offers a unique opportunity for your band or DJ.

*Food and beverage minimums apply*



# Wedding Package

Wedding package price is listed next to each entrée and buffet selection

## COCKTAIL RECEPTION

Hosted bar for one hour that includes our select brands, domestic and imported beer, house Chardonnay and Cabernet Sauvignon, assorted soft drinks and mineral water. Custom created "signature" craft cocktail tray passed upon guest arrival. Premium brands available for an additional \$5.00 per person.

## HORS D'OEUVRES

One hour displayed hors d'oeuvres reception includes: Artisan cheese and charcuterie board with organic honeycomb, mustards and country style breads, crudité cups with roasted red pepper hummus, tray passed bruschetta with grilled eggplant and curry, and Dungeness crab and avocado in cucumber.

*Additional reception enhancements available*

## LUNCH AND DINNER SELECTIONS

Choice of plated or buffet style

Deduct \$10 from listed price for luncheon events

Concert lawn events are served buffet style

Plated service on the concert lawn available for an additional \$6.00 per person

## WINE SERVICE WITH MEAL

(based on two bottles per table of 10)

Featuring Vista Point House Wine

Chardonnay and Cabernet Sauvignon

## CHAMPAGNE TOAST

Freixenet Brut and Martinelli's sparkling cider

## CAKE CUTTING AND SERVICE

Recommendations on bakeries is provided





## Plated Menu Selections

Include rolls and butter, coffee and tea service

A maximum of three entrée selections, either two single entrees including a vegan/vegetarian option, or one combination entrée including a vegan/vegetarian option, may be offered as entrée options to your guests. The highest price entrée will prevail as the menu price for all guests. The entrée count for each selection is due three business days prior to the event date.

### FIRST COURSE

(Preselect one of the following)

Locally grown baby lettuces, red currants, Point Reyes bleu cheese, candied almonds & champagne vinaigrette

Heirloom tomato, mozzarella, wild arugula, basil compote, and house made saba

Simple green salad of local lettuces, cucumbers, baby heirloom tomatoes and mustard vinaigrette

Lobster Bisque with Armagnac and crème fraiche

Roasted Squash Bisque with ginger and curry

### SECOND COURSE — ENTRÉE SELECTIONS

#### Beef Short Rib \$85

Red wine braised all natural beef short rib, celery root-potato puree, asparagus & green bean fricassee, shiitake mushroom ragout

#### Salmon \$83

Grilled Scottish salmon filet, artichoke ravioli, heirloom tomato emulsion & arugula

#### Jidori Chicken \$79

Pan roasted Jidori chicken, white polenta, crispy brussels sprouts, and natural jus

#### Sea Bass \$86

Seared local sea bass, Nicoise vegetables, saffron orzo and Meyer lemon beurre blanc

#### Filet Mignon \$89

Iron skillet filet mignon, wild mushrooms, creamed spinach, confit potatoes, Madeira pan sauce

#### Scallops \$87

Sautéed giant sea scallops, asparagus risotto, caramelized onion marmalade, citrus butter sauce

#### Grilled Chicken \$79

Grilled skinless chicken breast, whipped Yukon gold potatoes, green beans almondine, shiitake mushroom sauce

#### New York Steak \$87

Grilled New York strip steak, potato & leek gratin, sautéed asparagus, green peppercorn sauce

### COMBINATION ENTRÉE SELECTIONS

#### Filet and Shrimp \$99

Grilled petit filet mignon with peppercorn brandy sauce, sautéed shrimp, crispy fingerling potatoes, and corn and pea succotash

#### Chicken and Sea Bass \$96

Pan Roasted Jidori chicken breast & seared local sea bass, garlic whipped potatoes, broccolini and grilled sweet peppers

### VEGAN AND VEGETARIAN SELECTIONS

Chef's local vegetable curry, panang style with coconut milk and spiced basmati rice

Butternut squash "farotto", grilled Cipollini onions and crispy kale chips

Lentil and wild mushroom meatless loaf, olive oil mashed potatoes, and green beans

Artichoke and risotto cakes, sweet corn succotash and Romesco sauce

Wild mushroom risotto, caramelized Cipollini onion marmalade and saba



## Buffet Menu Selections

Minimum of 40 guests, one hour service

### TASTE OF HUMPHREYS

Arugula, goat cheese, walnuts and herb vinaigrette

Choice of the following:

Sliced Cedar River prime rib of beef with forest mushrooms and horseradish demi glaze, sliced skirt steak bearnaise, rotisserie Jidori chicken with natural jus, Verlasso salmon, Corvina beurre blanc, pappardelle pasta

Black garlic polenta, wilted chard and white cheddar

Herb mushroom risotto with parmigiano-reggiano

Grilled vegetables with slow cooked tomatoes and herb compote

Warm rolls and creamery butter

**Two entrees \$90**

**Three Entrees \$95**

### TASTE OF POLYNESIA

Hand harvested baby lettuces, shaved cucumber, Maui onions and mango-ginger vinaigrette

Choice of the following:

Slow cooked all natural kalua pork, roasted shoyu chicken, star anise and soy glaze, chicken or beef teriyaki

Mahi Mahi cooked in banana leaf with grilled pineapple salsa, grilled beef Kalbi ribs with guava barbeque sauce

Roasted sweet potatoes

Coconut basmati rice

Wok fried local vegetables, young ginger, scallions and ponzu sauce

Hawaiian sweet rolls

**Two entrée \$92**

**Three entrees \$97**





## Buffet Menu Selections

Minimum of 40 guests, one hour service

### TASTE OF SPAIN

Tomato, avocado and onions with hand harvested greens, goat cheese and sherry vinaigrette

Humphreys Spanish Style Paella, saffron rice, shrimp, clams, mussels, squid, roasted chicken, chorizo, peppers, onions & English peas

Grilled Mediterranean vegetables

Focaccia and ciabatta

**\$90**

### TASTE OF ITALY

Traditional Caesar salad with shaved parmesan and focaccia croutons

Choice of the following:

Grilled shrimp Fra Diavolo, Chicken Florentine, Sliced Tuscan flank steak with red wine

sauce and white beans, Eggplant parmesan with spinach and San Marzano tomato sauce,

Chicken cacciatore, Baked ziti, mozzarella, Italian sausage and marinara

Farfalle tossed in olive oil

Vegetable Gratin

Garlic Bread

**Two entrees \$92**

**Three entrees \$97**





## Humphreys Station Buffet

\$40 per person plus the price of each station | Created Exclusively for Concert Lawn Receptions  
Minimum of three stations | Includes Iced Tea and Coffee

### Italian Pasta Bar

Penne Pasta and Cheese Tortellini  
Alfredo & Marinara Sauce  
Garlic Bread  
\$16 per person

### Potato Bar

Garlic Mashed Potatoes, Apple Wood Bacon,  
Sweet Butter, Cheddar Cheese, Chives,  
Wild Mushroom demi-glaze, and Shrimp Diablo  
\$15 per person

### Paella Station

Traditional Spanish rice with saffron, chicken,  
shrimp, clams, mussels, chorizo, peas and peppers  
served from a giant Paella pan!  
\$17 per person

### Carving Station—\$100.00 attendant fee

Choice of two:  
Prime Rib of Beef, Roast Sirloin of Beef,  
Roasted Fresh Turkey Breast, or Honey Glazed  
Ham, served with Silver Dollar Rolls and  
condiments  
\$22 per person

### Meatball Mania

Beef Bolognese, Turkey Pesto, and Lamb Meatballs  
San Marzano tomato, basil cream & tzatziki  
\$18 per person

### Baja Taco Station

Chicken and Carne Asada with corn tortillas,  
Cotija Cheese, lettuce, onions tomatoes and  
cilantro, Spicy Black Beans,  
Spanish Rice, Tortilla Chips and Salsa  
\$17 per person

### Asian Fusion

Chopped Shrimp in a sesame garlic sauce,  
Lemon-grass Chicken with Thai Basil, Stir-fried  
Vegetables, Steamed Rice, Crispy Won Ton Strips  
and Crispy Chow Mein Noodles  
\$18 per person

### Risotto Bar

Asparagus Risotto, Wild Mushroom Risotto,  
chopped herbs, and parmesan  
\$15 per person

### Gourmet Slider Station

Sliced prime rib sliders, beef and blue cheese  
sliders, portobello sliders, basil compote  
\$20 per person

Add green garden or Caesar salad to any station  
for \$5 per person

## Late Night Menu

Select one of the stations above or one of the following

### Street Tacos

Carnitas, cotija, onions, cilantro, pico de gallo,  
and salsa verde  
\$150 | 25 pieces

### Bruschetta Bar

Scottish Salmon Tartare and grilled eggplant and  
curry  
\$125 | 25 pieces

### Mac & Cheese

Three Cheese truffled pasta, bacon, caramelized  
onion, bread crumbs  
\$175 | 25 pieces

### Soup & Sandwich

Tomato Soup Shooter with Grilled Cheese Wedge  
\$125 | 25 pieces

### Milk and Cookie

Chocolate Chip Cookie with 2% Milk  
\$125 | 25 pieces

### Pizza Party

Cheese, Pepperoni, or Mushroom, Bell Peppers  
and Onion  
\$18 each



## Reception Enhancements

### 50 pieces per order

- Chilled Shrimp Display \$295
- Ahi Tuna Poke Cones \$295
- Thai Chicken or Beef Satay \$185
- Lump Crab Cakes \$295
- Beef Tenderloin with Horseradish Cream \$260
- Vegetable Spring Rolls \$175
- Spinach and Feta stuffed Mushrooms \$185
- Grilled Mango Chicken on Polenta \$245
- Vegetable Curry Samosas \$175
- Caprese with Balsamic and Basil \$175
- Spinach and Feta Stuffed Mushrooms \$185
- Brie and Pear in Phyllo \$185
- Tomato, Lobster Bisque or Roasted Squash Soup Shooter \$160
- Chocolate Dipped Strawberries \$195



## Carving Stations

- For buffet style service only**
- One order serves 50 people**
- Each station requires a carving attendant.**
- Attendant fee \$100**

- Sirloin of Beef  
Au jus and horseradish cream  
\$375
- Honey Glazed Ham  
Honey mustard, and spiced pineapple sauce  
\$295
- Roast Breast of Turkey  
Cranberry mostarda  
\$295
- Slow Roasted Prime Rib of Beef  
Au jus and horseradish cream  
\$475



## Dessert Table

### For plated or buffet style service

- Chocolate Dipped Strawberries
- Mini Vanilla Crème Brulee
- Assorted Petit Fours
- \$13 per person





## Children's Menu

12 years of age and younger

### Wedding Package includes:

- Non-alcoholic beverages at the bar for the first hour
- Hors d'oeuvres from the one hour reception
- Children's entrée or adult buffet selection served with milk
- Non-alcoholic sparkling cider for the toast
- Cake cutting service

### PLATED ENTRÉE SELECTIONS:

One entrée selection for all children

- Chicken Ribbons and French Fries
- Hamburger and French Fries
- Pasta with Tomato Sauce
- Fish Sticks and French Fries
- Cheese Quesadillas with French Fries

Lunch \$15 per child

Dinner \$20 per child

### BUFFET MENU

Same buffet as selected for the adults

Lunch \$20 per child

Dinner \$25 per child





# Beverage Information

## SELECT BRANDS

Absolut Vodka  
 Bacardi White Rum  
 Beefeaters Gin  
 Christian Brothers Brandy  
 Cuervo Traditional Tequila  
 Dewars Scotch  
 Jack Daniels Bourbon

## PREMIUM BRANDS

Bombay Sapphire  
 Captain Morgan  
 Crown Royal  
 Herradura Anejo  
 Johnny Walker Black  
 Ketel One

## SUPER PREMIUM & CORDIALS

Amaretto  
 Baileys  
 Courvoisier  
 Gentleman Jack  
 Glenlivet  
 Grand Marnier  
 Grey Goose  
 Hendricks  
 Kahlua  
 Myers Dark  
 Patron Silver

## INDIVIDUAL DRINK PRICE

*Hand Crafted Signature Cocktails Available*

Select Brands	\$8.5
Premium Brands	\$9.5
Super Premium	\$10.5
House Wine	\$7
Domestic Bottled Beer	\$7
Imported & Craft Bottled Beer	\$8
14oz. Draft Beer (Concert Lawn events)	\$7
20oz. Draft Beer (Concert Lawn events)	\$9
Soft Drinks	\$3.5
Bottled Water — Still and Sparkling	\$4
Juice	\$4

## WHITE WINE

	Bottle
Vista Point Chardonnay	\$28
Hess Select Chardonnay	\$30
Callaway Chardonnay	\$32
Kendall Jackson Chardonnay	\$36
Chateau St. Jean Sauvignon Blanc	\$28
Ferrari Carrano Sauvignon Blanc	\$30
Kris Pinot Grigio	\$28

## RED WINE

	Bottle
Vista Point Cabernet Sauvignon	\$28
Columbia Crest Cabernet Sauvignon	\$30
Avalon Cabernet Sauvignon Napa	\$40
Red Diamond Merlot	\$32
Ravenswood Zinfandel	\$34
Greg Norman Pinot Noir	\$34
Alamos Malbec	\$30

## CHAMPAGNE & SPARKLING WINE

	Bottle
Piper Heidsick "Brut" (France)	\$90
Freixenet, Cordon Negro "Brut"(Spain)	\$30
LaMarcca Prosecco (Italy)	\$28
Domaine Chandon, "Brut" (California)	\$42
Roederer Estate "Brut" (California)	\$52
Martinelli's Sparkling Cider	\$10

**BEER:** Choice of four bottled beers for banquet bar service

**Domestic:** Budweiser, Bud Light, MGD, Coors, Coors Light, Miller Lite, Michelob Ultra

**Imported & Craft:** Heineken, Amstel Light, Corona, Corona Light, Sierra Nevada, Fat Tire Amber Ale, New Castle, Pacifico

## Draft Beer served for concert lawn events

The following beer is available:

Benchmark Table Beer  
 Fall Pilsner  
 Stone IPA  
 Rough Draft Amber Ale  
 Alesmith Nut Brown Ale  
 New England Brewing IPA  
 Pizza Port Blond  
 Coronado Brewing Orange Ave. Wit

## HOST SPONSORED HOURLY BAR PACKAGE

Select brands, domestic and imported beer, house wine and soft drinks

One hour \$20.00 per person  
 Two hours \$35.00 per person  
 Three hours \$45.00 per person





## Banquet Bar Options

The following guidelines are offered to assist you in your planning

### FULL HOSTED BAR

You host the bar for the entire function. The bar is fully stocked with select brands or premium and super premium brand liquor, domestic beer and imported beer, house wine, champagne splits, soft drinks, juices and mineral water. A predetermined dollar amount would be estimated and pre-collected prior to your event. If the pre-estimated dollar amount is not reached by the end of your event, the difference would be refunded. If you reach the pre-estimated dollar amount before the end of your event, you would be notified by the banquet manager and you would determine if you want to continue to host the bar.

### CERTAIN ITEMS HOSTED

You host certain items behind the bar, for example bottled beer, wine and soft drinks only, all other beverages would be paid for by your guests. A predetermined dollar amount would be estimated and pre-collected. You would be notified if you reached the pre-collected dollar amount before the end of your event.

### FULL HOSTED BAR FOR A SPECIFIED AMOUNT OF TIME

You decide how long you want to host the bar, ie. one hour, two hours, etc. and then the bar becomes a cash bar where your guests would pay for their own drinks. A predetermined dollar amount would be estimated based on the amount of time you want to host the bar and pre-collected prior to your event. You would be notified if you reach the pre-collected dollar amount prior to the designated time you have decided on.

### FULL HOSTED BAR TO A CERTAIN DOLLAR AMOUNT

You decide on the dollar amount you want to host at the bar. When and if the bar reaches that dollar amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

### FULL CASH BAR (NO HOST BAR)

The bar is fully stocked with “select”, “premium”, and “super premium” and cordial brands and your guests pay cash for their own drinks.

- 
- One bartender provided for up to 150 guests
  - An additional bartender is available at a fee of \$150.00 for one hour, \$250.00 for two hours, \$350.00 for three hours
  - Client may select four bottled beer brands for the banquet bar
  - Concert lawn events will have a variety of draft beer at the bar
  - Complete wine list available upon request, availability and prices subject to change
  - Corkage Fee \$15.00 per 750ml or \$30.00 per magnum for wines not available through Humphreys
  - All food and beverages are subject to service charge and appropriate sales tax
  - California State law prohibits service of alcoholic beverages to all persons under 21 years of age
  - All persons appearing to be under the age of 30 will be required to show valid identification
  - Consumption of alcoholic beverages by minors will cause service for the event to cease
  - All alcoholic beverages must be consumed in the banquet room
  - Guests may order no more than two drinks at a time
  - Humphreys promotes responsible alcohol beverage service



## Policies and Guidelines

### TIMELINES

Wedding ceremonies are scheduled one-half hour prior to the beginning of your reception. The ceremony site is available for a maximum of three hours. Luncheon receptions are typically scheduled from 11:00 a.m. to 4:00 p.m. and dinner receptions from 7:00 p.m. to 12:00 a.m. For receptions on the concert lawn, times will be determined based on availability. The curfew for functions on the concert lawn is 10:30 p.m. All wedding receptions are blocked for five hours. Times may be extended within curfew at an additional charge of \$500.00 per hour, based on availability.

### DEPOSIT AND PAYMENT

A non-refundable, non-transferable deposit and a signed contract is required to confirm space. A second deposit is required three months after the initial deposit. The estimated balance of charges is due three working days prior to your event. A credit card or cashier's check is accepted for final payment.

### 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 vendor. Food and beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate food or beverage that is brought onto the property in violation of this policy. Your menu should be determined at least two months prior to your wedding. Children's menus are available for children 5-12 years old. A discount will be offered for vendor meals. When selecting more

than one entree, the higher price will be charged for all selections. Concert Lawn events are typically buffet style service. Plated service is available at an additional cost. 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 banquet event order. Meals that are served prior to 2:00 p.m. will be priced as luncheon functions. Meals served after 2:00 p.m. will be priced as dinner functions. Minimum guest guarantees and food and beverage minimums apply for each reception location. Please inquire. The food and beverage minimum expenditure does not include cash bar sales. Service charge and sales tax does contribute to the minimum expenditure required, and will be added to all charges. If the minimum guest guarantee and or food and beverage minimum is not met, the difference is charged as room rental.

### SERVICE CHARGE AND SALES TAX

All food, beverage, and rental fees are subject to service charge and applicable California state sales tax. Please note the service charge is taxable, based on California state regulation 1603(f).

### GUARANTEE

Your attendance must be specified to the Catering Office by 12:00pm, three working days prior to your function. This number will be considered a guarantee and cannot be reduced. Charges will be based on the number of people served or the guarantee, whichever is greater. We prepare five percent over for unexpected guests.





## Policies and Guidelines

### DECORATIONS AND SEATING

All decorations must be approved by the Catering Department and must meet San Diego Fire Department regulations. The hotel provides tables, chairs, white linens, white napkins, complimentary mirror and tea light candles for each table, the dance floor, all the glassware, silverware and china. Upgraded items are available for rental through the catering department. We provide 60" banquet rounds which accommodate ten people. Your head table can be a long traditional head table, "sweethearts" table for the bride and groom, or a reserved banquet round set for up to ten people. Additional tables can be reserved near your head table for your attendants, family or close friends. Your final floor plan will be based on your final guarantee and will be determined at your final appointment with the Catering Department three days prior to your wedding.

### OUTSIDE VENDORS

Your vendors have access to your wedding location no earlier than one and a half hours prior to the start of the function. A minimal amount of disturbance will allow our banquet staff to set up the function properly and in a timely manner. A list of suggested vendors will be provided to you upon confirmation of your wedding here at Humphreys Half Moon Inn.

### TASTINGS

The hotel offers complimentary Tastings for confirmed events on Tuesdays and Wednesdays at 1:30pm. A minimum of two weeks' notice is required. A maximum of three entrees may be selected for Tastings. Hors d'oeuvres and certain menu items are excluded.

### PERSONAL ITEMS

The hotel recommends you assign an attendant to set and 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 the client's 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 the safe return of any item left in the banquet room after your reception.

### CANCELLATION

In the event you should cancel your event, a cancellation fee will be charged as follows:  
Harborview Room Cancellation fee \$2,000.00  
Marina Ballroom Cancellation Fee \$4,000.00  
Concert Lawn Cancellation Fee \$6,000.00

### DEPOSITS

The deposit schedule is as follows:  
Harborview Room \$1,000.00  
Marina Ballroom \$2,000.00  
Concert Lawn \$3,000.00

An additional deposit equal to the amount of the initial deposit is due two months after confirmation of your event.





“We look forward to helping you start  
the rest of your life together...”





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SHELTER ISLAND - SAN DIEGO

**WEDDINGS BY THE BAY**

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