

SAN DIEGO
MISSION BAY
RESORT

DISCOVER

OUR WATERFRONT
WEDDING RETREAT





San Diego Mission Bay Resort is the quintessential Southern California resort & retreat. White sand beaches, lush greens and arching tropical palms provide a number of gorgeous and unique backdrops for the special day of your dreams. From waterfront weddings to intimate receptions, let our experienced team of wedding professionals help you plan an unforgettable celebration.

A tropical wedding ceremony setup featuring a circular floral archway with a water view. The archway is made of a thin metal ring and is heavily decorated with a variety of colorful flowers, including roses and hydrangeas, along with large green tropical leaves like monstera and palm fronds. The archway is positioned in the center of the frame, overlooking a calm body of water. In the foreground, rows of white folding chairs are arranged in a semi-circle, facing the archway. The background shows a sandy beach, a line of trees, and a clear blue sky. The overall scene is bright and sunny, with a warm, tropical atmosphere.

SAY 'I DO' WITH A WATER VIEW

Celebrate your love in one of stunning outdoor locations. Say 'I do' with your toes in the sand on the beach or underneath tropical palms in our Garden by the Bay. Ceremony rental includes a one-hour reservation, setup and removal of white garden folding chairs, an alter table, a sound system, a microphone for vows and a one-hour ceremony rehearsal. Ceremony rehearsal times will be confirmed 30 days prior to your event.

GARDEN BY THE BAY

Encircled in a garden of palm trees, rolling grass and tropical flowers, celebrate your love for each other with friends and family in our Garden by the Bay. This waterfront location can accommodate small and large ceremonies alike.

\$3,000. Maximum capacity up to 500.

BEACH CEREMONY

Walk down the aisle on a sandy beach towards the blue waters of Mission Bay. Allow this bayfront wedding location to inspire a lifetime of romantic memories.

\$2,500 including beach permit. Maximum capacity up to 250.



If you are interested in ceremony only options please contact us for further information.

RECEPTION LOCATIONS

BAYSIDE TERRACE

maximum 250

Surround yourself with lush palm trees, tropical Birds of Paradise and a cascading rock waterfall in this outdoor waterfront setting.

SOLRISA

maximum 120

Enjoy breathtaking, waterfront scenery as you celebrate the night away at this romantic bayfront lounge.

PAVILION

maximum 500

An elegant, modern and naturally lit setting with window-lined walls and a patio complete with a fountain.

TERRAZZA BALLROOM

maximum 130

Features neutral grey and navy tones with elegant French doors overlooking the resort and Mission Bay.

MEDITERRANEAN BALLROOM

maximum 170

Romantic French doors and cascading chandeliers offer a world-class feel in this intimate and elegant ballroom.

INTERNATIONAL BALLROOM

maximum 500

Make your grand entrance into our largest ballroom and set the stage for your formal event with 16' vaulted ceilings and Italian glass chandeliers.





WEDDING PACKAGE INCLUSIONS

RECEPTION AND DINNER MENU

Menu includes artisan bread and sweet butter, freshly brewed coffee and tea selections.

RECEPTION SETUP

Set up includes tables, chairs, floor length linens, napkins (white or ivory), silverware, tea light candles, dance floor, outdoor heat lamps, umbrellas, cake table, gift table and place card table.

COMPLIMENTARY MENU TASTING

Tasting of your dinner choices for up to four guests offered 60 - 90 days before your special day. Monday through Friday at 11:00AM or 2:00PM.

NEWLYWED ACCOMMODATIONS

Complimentary two night stay in a garden view villa on the night before and the night of your wedding with a bottle of sparkling wine and strawberries.

DISCOUNTED ACCOMMODATIONS FOR YOUR GUESTS

DISCOUNTED EVENT SELF PARKING

BAYSIDE DINNER PACKAGE

\$148 per person

San Diego Mission Bay Resort is pleased to provide you with all of the following items included in the wedding package.

ONE HOUR HOSTED PREMIUM BAR

Wine, premium brand liquors, imported, domestic, microbrew and local beers, assorted soft drinks and mineral water.

HORS D'OEUVRES

Your choice of three tray passed hors d'oeuvres per person.

PLATED DINNER

Select a soup or salad and up to three entrée items, including a vegetarian option.

CELEBRATION TOAST

Toast to your new marriage with sparkling wine and cider.

WEDDING CAKE

Flavor and design made to your specifications.

All prices are subject to the prevailing service charge and applicable tax. All events with less than 60 guests are subject to a \$100 labor fee.





WEDDING MENU

Choose from the following food and beverage options for your wedding day. Select 3 options between hot & cold hors d'oeuvres with your package.

HOT HORS D'OEUVRES

Blue Claw Crab Cakes
remoulade

Chicken Satay
peanut sauce

Sea Scallops
wrapped in prosciutto ham

Beef Satays
char sui barbecue sauce

Portobello Skewers
sesame soy glaze, sun dried tomato and goat cheese in phyllo dough

Deep Fried Artichoke Hearts
with goat cheese

Mini Chicken Chimichangas
marinated grilled chicken

Sweet Chili Glazed Shrimp

Three Cheese Potato Croquettes

Andouille Sausage Mushroom Caps
cheddar cheese

Bacon Puff Pastry
blue cheese & scallions

Dungeness Crab Rangoons
chile-lime dipping

Firecracker Shrimp
on sugar cane

Dungeness Crab Mushrooms
boursin cheese

Coconut Crusted Shrimp
orange glaze

COLD HORS D'OEUVRES

Sun Dried Tomato & Olive Tapenade
served on caraway toast

Goat Cheese & Caramelized Onion
served in a crisp phyllo cup

Classic Bruschetta

Shaved Prosciutto Ham
fresh cantaloupe

Lobster Deviled Eggs

Shrimp Ceviche

Caprese Skewers

Curry Chicken Salad
served on caraway toast

Jumbo Prawn
cocktail sauce

Ahi Poke Shooter

Whipped Boursin & Honey

Ahi Tuna Tacos

Smoked Salmon Mousse

SOUP AND SALAD SELECTION

Please select one soup or salad with a plated dinner wedding package.

SOUPS

Lobster Bisque

French Onion

Minestrone

Cream of Exotic Mushroom

SALADS

Hearts of Romaine

baby romaine hearts, shaved parmesan cheese, focaccia croutons, caesar dressing

La Jolla Shores Salad

port wine poached d'anjou pear slices on fresh baby greens of mache and spinach, candied pecans, white truffle shallot vinaigrette, gorgonzola mascarpone crouton

Bayside Salad

frisée and mizuna with parma prosciutto and candied nuts with orange blossom vinaigrette

Kale, Apple, Cashew

baby kale, shaved red onion, sliced apples, roasted cashews, gorgonzola cheese, white balsamic dressing

Beets & Blue

baby arugula, roasted beets, roasted walnuts, crumbled blue cheese, pickled red onion, elderflower dressing

Quinoa, Farro & Roasted Corn

spring mix, tri-color quinoa, farro, roasted corn, cucumbers, grape tomatoes, citrus herb dressing

Spinach Wilted Mushrooms

baby spinach, wilted assorted mushrooms, chopped egg, shaved red onion, baby heirloom tomatoes, bacon, honey thyme vinaigrette

Classic Greens

baby field greens, olives, cucumbers, cherry tomatoes, shredded carrots, house vinaigrette

PLATED DINNER ENTRÉE SELECTION

Please select three options including a vegetarian entrée with a plated dinner wedding package.

California Chicken Saltimbocca

topped with shaved prosciutto di parma, avocado with melted gruyere cheese, grilled asparagus, fennel scented yukon gold potatoes and porcini chervil sauce

Pan Roasted Chicken Breast

cauliflower tarragon puree, heirloom baby carrots, marble potatoes, porcini cream

Crispy Skin on Salmon

saffron green pea risotto, grilled asparagus, lemon and herb beurre blanc

New Zealand Barramundi

saffron rice, seasonal mixed vegetables, brandy rock shrimp sauce

Grilled Filet Mignon

celery root puree, crispy polenta, shaved balsamic brussel sprouts, carnalized shallots, port demi-glace

Honey & Soy Glazed Pork Chop

coconut sticky white rice, seasonal stir-fried vegetable blend, honey soy glaze

Roasted Sea Bass

ancient grains pilaf, tri color cauliflower and cippolini hash, romesco sauce

Risotto (Vegetarian)

served with chanterelle mushrooms, english green peas, carrots, diced red & yellow bell peppers, diced zucchini, and grilled eggplant in saffron broth

Soy Chorizo & Vegetable Paella (Vegetarian)

soy chorizo, onion, peppers, squash, zucchini, eggplant, garbanzo beans, saffron rice

Corn & Butternut Squash Risotto (Vegetarian)

arborio rice, corn, roasted butternut squash, fresh corn, parmesan cheese, sage





PLATED DINNER MENU UPGRADE OPTIONS

Upgraded options may be added to package.

Crab Cake & Filet

\$25 per person

pan seared 5 oz. filet mignon, blue claw crab cake, purple potato puree, baby carrots, aspiration, béarnaise sauce

Salmon & Shrimp

\$15 per person

miso glazed salmon, sweet chili glazed shrimp, coconut jasmine rice, stir fried bok choy, shitake mushrooms

Short Ribs & Chicken

\$21 per person

red wine braised short ribs, roasted airline chicken breast, celery root puree, roasted potatoes, tri colored carrots, brown butter demi

Pork & Scallops

\$21 per person

blackened pork tenderloin, seared scallops, pancetta, corn & lima bean hash, roasted peppers marmalade, citrus tarragon butter sauce

Classic Surf & Turf

\$21 per person

5 oz. grilled filet mignon, 6 oz cold water lobster tail, whipped yukon gold potatoes, seasonal vegetable medley, bordelaise sauce and drawn butter

Sword & Shrimp

\$21 per person

grilled shrimp and swordfish, spanish chorizo risotto, grilled asparagus, roasted asparagus, fried leeks, salsa verde

Lamb & Seabass

\$21 per person

rosemary crusted rack of lamb, pan seared local white sea bass, soft parmesan polenta, haricote verts, roasted shallot demi, chimichurri

BRUNCH BY THE BAY WEDDING PACKAGE

\$75 per person

Pastry & Danish

assorted pastry, danish & breakfast breaks

Apple & Kale

cashews, blue cheese, elderflower

Beet & Goat cheese

mizuna, frisee, candied pecans, white balsamic

Greek Yogurt Parfait

blueberries, strawberries, granola

Charcuterie Platter

assorted cured meat, mustard, sliced breads

Shrimp Cocktail

lemon, cocktail sauce

Pan Roasted Free Range Chicken Breast

rice pilaf, citrus, capers, herb au jus

Grilled Salmon

market vegetables, tarragon beurre blanc

Belgium Waffles

whipped butter & syrup

Broccoli, Spinach & Swiss Frittata

romesco sauce

Bacon, Sausage & Breakfast Potatoes

BRUNCH ENHANCEMENTS

Omelet Station

\$21 per person

have a uniformed chef prepare omelets made to order. guest choose from a variety of fresh seasonal ingredients

Lox & Bagels

\$18 per person

sliced smoked salmon, chopped egg, minced onion, capers, whipped cream cheese, fresh mini bagels

Cheese Platter

\$20 per person

Chefs selection of international cheese's, dried fruit, roasted nuts, fig spread, crackers & sliced breads

Sea Food Display

\$24 per person

king crab legs, oyster on the half shell, clams on the half shell, lump blue claw crab, maine lobster meat, lemons, cocktail sauce and mignonette

Avocado Toast

\$19 per person

Smashed avocado, assorted breaded, tomato, onion, sprouts, baby spinach, baby arugula, roasted peppers, artichoke hearts, olives

Mimosa Bar

\$19 per person

champagne, orange juice, grapefruit juice, mango nectar & peach nectar with fresh berries and seasonal slice fruits

Hard Core Coffee Bar

\$25 per person

fresh brewed zoka organic coffee, tequila, kahlua, baileys, whiskey, amaretto, cream, sugar and assorted flavored syrups

Bloody Mar Bar

\$25 per person

Sobiski Vodka, bloody Mary mix, assorted hot sauces, horseradish, olives, assorted pickled vegetables & peppers

PACIFIC RIM BUFFET

STARTERS

Ahi & Mango Poke Shooters

chili, sesame oil, wakame, green onion

Napa Citrus Salad

segmented citrus, cashews, green onion, carrots,
ginger soy dressing, tropical fruit

ENTRÉES

Slow Cooked BBQ Pork Ribs

pineapple bbq glaze

Almond Crusted Red Snapper

green curry coconut reduction

Honey Soy Grilled Chicken

soy, honey, garlic

Pineapple Fried Rice

SIDES

Long Beans with Mushrooms

DESSERT

Lilikoi & Coconut Tartlets

MEXICAN BUFFET

STARTERS

Chipotle Caesar Salad

romaine, shaved parmesan, tortilla strips

Elote Corn Cups

charred corn, butter, cojita, cilantro

Chips & Salsa

tortilla chips, salsa & guacamole

ENTRÉES

Chicken Mole

chicken breast, chilies, chocolate

Grilled Achiote Skirt Steak

orange, achiote, cilantro pesto

Shrimp Vera Cruz

onion, garlic, tomatoes, olives

Roasted Calabasa

garlic, cilantro

SIDES

Red or Green Rice

Stewed or Refried Beans

DESSERT

Tres Leche Cupcakes

AROUND THE WORLD BUFFET

STARTERS

Spinach & Feta Salad

baby spinach, feta, red onion, roasted pepper,
red wine vinaigrette

Marinated Mushrooms

garlic, herbs olive oil, vinegar

ENTRÉES

Chicken Wellington

chicken breast, duxelle, puff pastry, port
reduction

Pistachio Crusted Salmon

white wine, butter, sage

Beef Tenderloin Tips

brandy, shallots, mushroom, parsley

SIDES

Roasted Potatoes

garlic, truffle, parmesan

Seasonal Market Vegetable

butter, salt, pepper

DESSERT

Chef's Seasonal Assorted Petite Fours

OLD WORLD BUFFET

STARTERS

Antipasto Display

sliced meats, marinated vegetables, assorted
cheeses, sliced breads

Panzanella Salad

arugula, olives, roasted pepper, artichoke hearts,
roasted garlic balsamic

Prosciutto Wrapped Melon

ENTRÉES

Balsamic Braised Short Ribs

asparagus, cremini mushrooms

Chicken Piccata

lemon juice, butter, capers

Grilled Pesto Salmon

sun-dried tomatoes, olives,
creamy basil pesto sauce

Five Cheese Ravioli

tomato basil sauce, mushroom, zucchini

SIDES

Seasonal Market Vegetables

Roasted Potatoes

garlic, rosemary

DESSERT

Cannoli



LATE NIGHT SNACKS

Ballpark

\$30 per person

Mini burger sliders with all the fixings, mozzarella sticks with marinara, assorted mini pizzas, jalapeño poppers, corn dogs, garlic fries and soft pretzels served with ballpark mustard.

The Pub

\$29 per person

Spicy Buffalo wings with blue cheese, celery, jalapeño poppers, popcorn shrimp, chips and salsa, mozzarella sticks with marinara, and potato skins with melted cheese, scallions, bacon bits and sour cream.

Sweet Treats

\$22 per person

Assorted petit fours to include: mini pecan tarts, mini éclairs, and european style chocolate truffles.

La Creperie

\$17 per person

Uniformed chef will prepare for your guests premade crepes filled with their choice of strawberries, peaches, blueberries, mangos, bananas, raspberries with fresh whipped cream, chocolate, caramel and mango sauce.

STATIONS OF INSPIRATION

Farmers Market Salad Bar

\$19 per person

A spread of the freshest seasonal lettuces and vegetables the market has to offer. Assorted dressings, rolls and butter

Grilled Cheese & Tomato Soup

\$20 per person

Made to order sandwiches, assorted artisanal sliced bread, cheddar, pepper jack, havarti, brie, Roasted Tomato & Basil Soup

Coffee & Doughnuts

\$18 per person

Fresh Brewed Zoka Organic Coffee, Assorted Doughnuts, Chocolate Milk

Chicken & Waffle Station

\$23 per person

Malted waffles, Boneless Fried Chicken Thigh, Whipped honey butter, maple syrup

Sushi Platters

\$350 each

Feeds up to 20 people. Choose 3 rolls.

Spicy tuna, shrimp tempura, California, cucumber avocado, smoked salmon cream cheese, rainbow, Includes, wasabi, pickles ginger, soy, seaweed salad

Ice Cream Cookie Sandwiches

\$19 per person

Minimum of 50 people. Build your own ice cream cookie sandwiches. Choose 2 ice-cream's.

Chocolate, Vanilla, strawberry, butter pecan, Spumoni, (pumpkin, peppermint seasonal)
Choose 3 cookies: Chocolate chip, oat meal, white chocolate macadamia nut, peanut butter, Sprinkles, chocolate chips, chocolate sauce, whipped cream

CARVING STATION

Prime Rib

\$350 each

40 servings per order

au jus, creamy horseradish

Roasted Leg of Lamb

\$350 each

30 servings per order

rosemary demi, mint jelly

Whole Turkey

\$340 each

40 servings per order

dressing, gravy & cranberry sauce

Honey Glazed Ham

\$300 each

75 servings per order

Pineapple rum glaze

Pork Loin

\$250 each

50 servings per order

Spiced apple compote

Roasted N.Y Strip Loin

\$350 each

50 servings per order

port wine demi, horseradish sauce

BEVERAGE SERVICE

Hourly packages are offered for continuous service times only. All bars are subject to a bartender labor charge of \$175 per 100 guests for the first 3 hours plus \$50 per bartender per hour thereafter. All beverages must be purchased from the hotel. California Liquor Law does not allow self-serve alcoholic beverage stations or bars.

Award-winning wine list available upon request.

HOSTED BAR PRICING

Premium Brands

\$13 per drink

Call Brands

\$11 per drink

Cordials

\$14 per drink

Imported Beer

\$9 per drink

Local Microbrew Beer

\$10 per drink

Domestic & Non Alcoholic Beer

\$8 per drink

Premium Wines

per bottle price

House Select Wines

\$10 per glass

Soft Drinks & Mineral Waters

\$6 per drink

HOURLY BAR PACKAGE PRICING

Premium Brands, Cordials, Domestic & Imported Beer, Wine, Soft Drinks & Mineral Waters

1 hour · \$26 per person. \$13 per person per additional hour

Call Brands, Domestic Beer, Wine, Soft Drinks & Mineral Waters

1 hour · \$22 per person. \$11 per person per additional hour

Soft Drinks & Mineral Waters

1 hour · \$12 per person. \$6 per person per additional hour

Beer & Wine

1 hour · \$18 per person. \$10 per person per additional hour

PREMIUM LIQUOR

Kettle One Vodka

Nolet Gin

Captain Morgan White Rum

Don Julio Blanco Tequila

Crown Royal Blended Whiskey

Maker's Mark Whiskey

Dewar's White Label Scotch

Courvoisier VS

IMPORTED & DOMESTIC BEER

Budweiser

Bud Light

Coors Light

Heineken Corona

Miller Genuine Draft

Miller Lite

CALL LIQUOR

Sobieski Vodka

Tanqueray Gin

Bacardi Rum

Sauza Silver Tequila

Jim Beam Whiskey

Canadian Club Blended Whiskey

Johnnie Walker Red Label Scotch

Presidente Brandy

NON ALCOHOLIC

O'Doul's

LOCAL BEER

Stone

Mike Hess

Ballast Point

Karl Strauss

Alpine Brewing

Modern Times

BRIDAL SERVICES AT SPA BREZZA

Take advantage of our on-site spa and salon, Spa Brezza. Our experienced massage therapists, hair and makeup artists and nail technicians will enhance your wedding memories with services to help you relax, rejuvenate & prepare for your big day. Call 619-275-8942 for bridal package information and pricing. We can assist you in creating a memorable bridal party spa day experience! Make your bridesmaids spa day a special celebration.

GET UP AND GO

\$36 per person

Beverages

fresh squeezed orange, cranberry & tomato juices, zoka organic regular & decaf coffee & select teas

Assorted Baguettes, Butter
& Chocolate Croissants
with fruit preserves

Brie, Gouda & Camembert, Cured Chilled
Meats, Seasonal Sliced Fruit Display

Plain Greek Yogurt & Raspberry Yogurt
honey and fresh berries

Hard Boiled Eggs

HEALTHY CHOICE

\$38 per person

Beverages

fresh squeezed orange & grapefruit juices, zoka organic regular & decaf coffee & select teas

Make Your Own Yogurt Parfaits

plain greek yogurt and strawberry yogurt,
homemade granola, strawberries, blueberries,
shredded coconut

Seasonal Sliced Fruit Display

Assorted Muffins & Avocado Toast

ACAI BOWL STATION

\$18 per person

Acai sorbet, sliced strawberries, blueberries,
blackberries, sliced banana, honey, coconut, local
honey, agave, diced mango, sliced roasted almond
& house made granola

CHIA PUDDING AND FRUIT

\$18 per person

coconut milk chia seed pudding, sliced
strawberries, blueberries, cantaloupe, honey dew,
pineapple, dried cranberries, raisins and dried
mango

ASSORTED PETITE SANDWICHES

\$26 per person

Chipotle Chicken Salad
Mini Croissants

Cucumber, Pesto & Boursin
Sourdough

Sliced Smoked Salmon
chive cream cheese micro cilantro on slider bun

Roasted Turkey
brie, arugula & cranberry mayo

Freshly Brewed Coffee, Decaffeinated
Coffee & Select Teas

THE DELI

\$40 per person

Potato Salad with chopped egg & bacon

Thinly sliced roast beef, roasted turkey breast,
genoa salami, black forest ham and, swiss,
pepper jack, cheddar and provolone cheeses,
romaine lettuce, onions, sprouts, tomatoes and
kosher pickles, kaiser rolls, wheat, sourdough,
rye breads, grain mustard, mayonnaise, thousand
island dressing and horseradish sauce, House
Made Potato Chips, Chocolate Chip Cookie

WEST COAST TOAST

\$19 per person

Fresh sliced local breads, smashed avocado,
sliced tomato, pickled onion, alfalfa sprouts,
roasted garlic cloves, baby spinach, shaved
fennel, feta, fresh mozzarella, grilled asparagus,
sliced hardboiled egg, olive oil, balsamic &
tzatziki

