



THE

DANA

Weddings

2024 WEDDING PACKAGES





We inspire weddings that reflect your personality. From a ceremony on the waterfront or an intimate tropical courtyard, to a reception in our outdoor rose garden, or a marina view from the ballroom. Let us set the stage for romance in your perfect setting. Our professional staff will work with you from start to finish to create a remarkable event that is customized to your celebration.

THREE

Breathtaking ceremony locations that emulate your wedding style.

TWO

Exquisite reception venues hosting the cocktail hour, dinner, and your late night photo-capturing moments.

ONE

Wedding at a time. Providing exclusivity of our resort to you and your guests.



YOUR CEREMONY



TROPICAL COURTYARD | Maximum seating of 120 guests | **\$1,000**



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



SUNSET LAWN | Maximum seating of 300 guests | **\$2,000**



CEREMONY PACKAGE

CEREMONY INCLUSIONS

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

YOUR RECEPTION



MISSION BAY BALLROOM | Maximum seating of 250 guests



MARINA GARDEN | Maximum seating of 250 guests



RECEPTION PACKAGE

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

Plated, Buffet, or Stations

Outdoor Reception Space to only allow Buffet or Stations

Champagne or Sparkling Cider Toast

Wine Service with the Meal

Coffee and Hot Tea Station

Complimentary Wedding Cake Cutting Service

Polyblend Floorlength Linen and Napkins available in Black, White, Ivory, or Ivory Wave

Indoor Reception: Champagne Banquet Chairs

Outdoor Reception: Choice of Chivari Chairs

Tables, China, Glassware, Silverware, Votive Candles, and Mirror Base

Maitre d'hôtel, Servers, and Bartenders

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

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

One Night Stay in a Suite

Discounted Rates for Overnight Guests Accommodations

Complimentary Event Self-Parking

lets eat



APPETIZERS

TRAY PASSED HORS D'OEUVRES

Please select **THREE** options

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



DISPLAY HORS D'OEUVRES

Please select **ONE** option

- **Spinach and Artichoke Dip (V)**
Served with Garlic Toasted Baguettes
- **Mezze Trio (V, VG)**
Garlic Hummus, Roasted Red Pepper Hummus, and Tzatziki Sauce with Mini Sweet Peppers and Pita Bread Triangles
- **Vegetable Crudité (V, VG, GF)**
Cucumbers, Cherry Tomatoes, Peppers, Carrots, Broccoli, Cauliflower, Celery, with Ranch Dipping Sauce
- **Seasonal Sliced Fresh Fruit Display (V, VG, GF)**
Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries
- **Imported and Domestic Cheeses (V)**
Cheddar, Swiss, Pepper Jack, Bleu, Goat Cheese and Accompaniments of Dried Fruits, Mixed Olives and Grapes, served with Baguette Slices and Assorted Crackers

UPGRADE at \$150.00++ per 50 servings

- **Charcuterie and Cheese Display (V)**
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)**
Brie in a Puff Pastry with Honey Comb, Figs, and a Raspberry Jam served with Baguette Slices
- **Jumbo Shrimp with Cocktail Sauce (GF)**





PLATED MENU SELECTIONS

FIRST COURSE

Choice of ONE of the following salad selections

Caesar Salad

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

Mixed Greens

Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, Feta Cheese, with Citrus Vinaigrette Dressing

Pear and Walnut Salad

Mixed Baby Lettuce, Sweetened Dried Pears, Candied Walnuts, and Shaved Asiago Cheese, with Balsamic Vinaigrette

Spinach Salad

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

ENTREES

*A selection of up to TWO different entrées can be served**

Chicken Marsala (GF) | \$85 L \$95 D

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

Chicken Florentine (GF) | \$85 L \$95 D

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

Herb Roasted Pork Loin (GF) | \$85 L \$95 D

Oven Roasted Pork Loin with a Green Peppercorn Pan Jus

Salmon Picatta (GF) | \$90 L \$100 D

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

Pan Roasted Seasonal Catch (GF) | \$95 L \$105 D

Citrus Marinated Local White Fish with a Lemon Buerre Blanc

Braised Short Rib (GF) | \$105 L \$115 D

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

Filet Mignon (GF) | \$110 L \$120 D

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

COMBINATION ENTREES

*ONE combination entrée can be served**

Seasonal Catch & Chicken Marsala (GF) | \$110 L \$120 D

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

Short Ribs & Seasonal Catch | \$115 L \$125 D

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

Petite Filet Mignon & Chicken (GF) | \$115 L \$125 D

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

Petite Filet Mignon & Shrimp Scampi | \$120 L \$130 D

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

VEGETARIAN & VEGAN SELECTIONS

Please select ONE option

Portobello Wellington (V)

Portobello Mushroom Marinated in Balsamic Vinaigrette, Stuffed with Onions, Roasted Garlic, Charred Red Peppers, and Goat Cheese, Baked in Puff Pastry, 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 (V)

Penne Pasta tossed with a Creamy Pesto Sauce

Penne Primavera (V, VG)

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

Garden Medley (GF, V, VG)

Balsamic Grilled Vegetables with Herbed Cous Cous

Spaghetti Squash (GF, V, VG)

Spaghetti Squash with Grilled Vegetables, Marinara Sauce, Garlic, and 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

**Entrée is accompanied with freshly baked bread, seasonal vegetables, coffee, and tea.*

Your Choice of:

Seasonal Marbled Potatoes, Rice Pilaf, or Garlic Mashed Potatoes.

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

BUFFET MENU SELECTIONS

ITALIAN BUFFET | \$90 L \$100 D

Choice of TWO Salads:

Caesar Salad

Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing

Antipasto

Italian Salamis, Fontina and Provolone Cheese, Pepperoncinis, Kalamata Olives, Artichoke Hearts, and Red Onions tossed in Olive Oil

Caprese

Cherry Tomatoes and Mozzarella tossed with a Basil Vinaigrette

Choice of TWO Entrées:

Lasagna

Layers of Zesty Ground Beef, Tomatoes, and Creamy Ricotta Cheese

Sausage and Penne (*GF)

Penne Pasta with Marinara Sauce, Spicy Pork Sausage, and Roasted Red Peppers

Chicken Parmesan

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

Shrimp & 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

Garlic Eggplant and Artichoke Hearts (*GF, V, VG)

Roasted Potatoes (GF, V, VG)

Garlic Bread

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

POLYNESIAN BUFFET | \$100 L \$110 D

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

Pan Roasted Seasonal Catch

Pan Roasted Local White Fish finished with a Pineapple-Teriyaki Glaze and Fresh Cilantro

Kaluha Loin (GF)

Shredded Pork with Fresh Cabbage

Mango Salmon (GF)

Roasted Salmon topped with a Mango-Pineapple Salsa

Ginger Beef

Tender Sliced Beef sautéed in a Ginger Sauce

Fried Rice (*GF, V, *VG)

Rice, Peas, Carrots, Onions, Egg, and Soy Sauce

Steamed Rice (V)

Garlic Green Beans (VG)

Sweet Bread with Butter

GF* - Gluten Free without Soy Sauce

MEDITERRANEAN BUFFET | \$100 L \$110 D

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 Olive 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

Mediterranean Style Steak (GF)

Herb Marinated Flat Iron Steak topped with diced Tomatoes and Rosemary

Cilantro Garlic Shrimp

Shrimp tossed with Garlic, Lemon Juice, Olive Oil, and Cilantro Flakes

Garden Medley (GF, V, VG)

Balsamic Grilled Vegetables with Herbed Cous Cous

Saffron Rice (GF, V, VG)

Roasted Squash and Zucchini (GF, V, VG)

Pita Bread with Tzatziki and Hummus (V, VG)

THE DANA BUFFET | \$120 L \$130 D

Choice of TWO Salads:

Caesar Salad

Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing

Mixed Greens

Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, and 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-Glaze

Pan Roasted Seasonal Catch (GF)

Citrus Marinated Local White Fish with a Lemon Beurre Blanc

Rosemary Chicken (GF)

Oven Roasted Chicken Breast seasoned with Fresh Herbs and topped with a Rosemary Cream Sauce

Flat Iron Steak (GF)

Choice Cut of Flat Iron Steak with a Green Peppercorn Demi-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

Garlic Mashed Potatoes (GF, V)

Broccoli (GF, V, VG)

Rolls and Butter

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



ENHANCEMENT STATIONS

Please note that Enhancement Stations are an add-on to an existing package meal.

If you would like to create a package meal made up of Enhancement Stations, a minimum of FOUR options are required. Please contact your Catering Manager for Stations Wedding Package pricing. Select Stations are not available for tasting.

SALAD BAR (GF, V, VG) | \$20

Pasta Salad of Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, and Feta, with Italian Dressing
Romaine Lettuce, Spinach, and Mixed Greens
Cherry Tomatoes, Chopped 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

MARTINI MASH OR MAC (V, VG) | \$25 + \$150 (optional) Chef Attendant

Choice of One:
Garlic Mashed Potatoes or 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

PASTA (GF*, V, VG) | \$28 + \$150 (optional) Chef Attendant

Al Dente Penne Pasta and Cheese and Fettuccini
Meatballs, Spicy Italian Sausage, Roasted Peppers
Garlic Cheese Bread
Choice of Two:
Marinara, Pesto, Alfredo Sauce

WOK YOUR WAY (GF*, V) | \$35 + \$150 (optional) Chef Attendant

Chow Mein Noodles and White Rice
Grilled Chicken and 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

BAJA TACOS (GF*, V) | \$35

Carne Asada and Pollo Asado
Corn and Flour Tortillas
Calbacitas (Squash, Tomatoes, Onions)
Salsa, Guacamole, Pico de Gallo
Black Beans, Spanish Rice

CARVING (GF) | \$40 + \$150 Required Chef Carver

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
Choice of One:
Mashed Potatoes, Roasted Fingerling Potatoes, Rice Pilaf
Dinner Rolls and Condiments

SUSHI AND POKE (GF*) | \$40 + \$300 (optional) Sushi Chef

Sunomono Salad of Cucumbers, Wakame Seaweed, Toasted Sesame Seeds, Dressed with Rice Wine Vinegar, and Soy Sauce
Edamame and Seaweed Salad
Spicy Tuna Rolls, California Rolls, Philadelphia Rolls
Wasabi, Pickled Ginger, Soy Sauce
Tuna Poke and Salmon Poke with White Rice
Soy Sauce, Ponzu Sauce, Spicy Mayo, Sriracha
Green Onion, Yellow Onion, Masago, Pickled Jalapeño, Ginger, Furikake, Togarashi, Shredded Nori, Wasabi, and Wonton Strips

LATE NIGHT SNACKS

SLIDERS | \$60 per dozen

Beef Patties, American Cheese, sliced Tomatoes, and Pickles
Garlic or Sweet Potato Fries
Ketchup, Mustard, and Mayonnaise

BALLPARK | \$65 per dozen

Soft Pretzels and Mini Corn Dogs
Melted Cheese, Ketchup, Mustard, and Relish

PIZZA | \$35 each (serves 12)

Selection of THREE maximum

Cheese, Pepperoni, Margherita, Vegetarian, Meat Lovers, or Supreme

SOUTH OF THE BORDER (V) | \$50 per dozen

Quesadillas, Guacamole, Sour Cream, and Salsa Fresca

GRILLED CHEESE (V) | \$60 per dozen

Grilled Cheese Triangles
Garlic or Sweet Potato Fries

STREET TACOS (GF*, V) | \$20

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

CLASSIC DESSERTS | \$15

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

***ICE CREAM SUNDAE** | \$15

Chocolate and Vanilla Ice Cream

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

**REQUIRES A UNIFORMED STATION ATTENDANT AT \$150.00*





CHILDREN'S MENU

Children ages 3–12 years old

PLATED ENTRÉE SELECTIONS | \$30 L \$35 D

One entrée selection to be made for all children

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

Children's meals include a fruit cup and choice of juice or milk

BUFFET | \$30 L \$35 D

Children will enjoy the selected Wedding Guest Buffet



BEVERAGE MENU

HOUSE SELECTION

\$8 Host / \$10 Cash

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

CALL SELECTION

\$10 Host / \$12 Cash

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

PREMIUM SELECTION

\$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 Hosted / \$12 Cash

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

DOMESTIC BEER & SELTZERS

\$8 Hosted / \$10 Cash

Budweiser
Bud Light
Coors Light
Assorted Hard Seltzers

HOUSE WINES

\$8 Hosted / \$10 Cash

Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon
Sparkling Wine

NON-ALCOHOLIC

\$6 Hosted / \$8 Cash

Soft Drinks
Sparkling
Assorted Juices

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.

Brands Subject to Change Based on Availability





HOSTED BAR OPTIONS

HOSTED PER PERSON

includes liquor, beer, wine and soft drinks

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

Please note: additional wine, beer and liquor selections are available. Specialty orders are charged per case for wine and beer and per bottle for liquor. If we are unable to order your requested specialty wine, you are welcome to provide it. Our Corkage is \$20 per bottle and includes the inventory, handling and service of your wines. We will return any unused wines. Outside liquor and beer cannot be brought into any banquet or meeting facility.

A Bartender Fee of \$150.00 plus service charge and tax is required for additional bar services over hotel's standard policy.

We proudly serve
Coca-Cola products.



HOSTED SOFT BAR

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

CASH (NO HOST)

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

DECOR ENHANCEMENTS

LINEN*

- Pin-Tuck, Satin, Shantung or Overlay \$25 each
- Embroidery \$35 each
- Glitz \$40 each
- Runner \$22 each
- Napkins \$4 each

**Poly Blend Floor Length Linen and Napkins available in Black, White, Ivory, and Ivory Wave are included in the Wedding Package*

CHAIRS*

- *Chiavari Chair \$8 each
- Wooden Crossback Chairs in Whitewash or Fruitwood \$18 each
- Louis XIV Wood in Fabric or Rattan \$25 each

**Champagne Banquet Chairs included for Indoor Reception Only*

**Chivari Chairs in Black, White, Fruitwood, Gold, and Silver are included in the Outdoor Reception Only*

ADDITIONAL

- GOLD Acrylic Charger Plates \$3 each
- Acrylic Charger Plates \$5 each
- Crystal Charger Plates \$8 each
- Chocolate Farm Table \$125 each
- Garden Hedges \$200 each
- Doughnut Peg Board \$35 each
- Lawn Games \$25-\$75 each
- Marquee and Chalkboard Signs \$15 each
- Card Box \$10 each
- "Reserved" Ceremony Signs \$15
- Staging and Risers 4x4 piece \$50 each

LIGHTING

- Marina Garden Market Lighting \$800
- Up-lights \$35 each
- Projection and Gobo Spot \$250

RESTROOMS FOR OUTDOOR EVENTS

- 3-Unit Trailer \$800

MARINA GARDEN OUTDOOR RECEPTION PACKAGE

Sunset Lawn or Tropical Courtyard Ceremony, Marina Lawn Market Lighting, and a 2-Unit Executive Restrooms \$3,000

SOUND*

- Powered Speaker with AUX Cable \$150
- Wireless Handheld Microphone \$150
- Wireless Lavalier Microphone \$150

**Ceremony Rental includes a Powered Speaker, AUX Cable and Microphone*

SCREENS & TELEVISIONS

- 49" Flat Screen Television \$300
- 10ft Screen \$120
- Projector \$350
- Screen & Projector Package \$450

Includes Screen, Projector, AC Cord, Power Strip, VGA or HDMI Cable

BALLROOM DRAPING

**price varies. Ask your Events Manager.*



GETTING READY

THEIRS

OR

YOURS

Upgrade your bay view suite to the night before the wedding and use this as a getting ready room.

Reserve our Bayside Conference Room for extra space to prep & prime for your big day.





NEXT DAY BRUNCH

Customize your breakfast with our Catering and Banquets department for an exclusive and private dining experience.

STANDARD BREAKFAST | \$32

Muffins and Plain Bagels with Cream Cheese
 Assorted Yogurts and Granola
 Fresh Fruit Display
 Scrambled Eggs with Breakfast Sausage or Hickory Smoked Bacon
 Breakfast Potatoes with Peppers and Onions

ENHANCEMENTS

Parfaits | \$7
 Lox & Bagels | \$10
 *Carving Station with choice of:
 Ham or Hand-Carved Bacon | \$15
 *Omelet Station | \$12
 *Pancake, French Toast, or Waffle Bar | \$10

BEVERAGE ENHANCEMENTS

*Bottomless Mimosas | \$15
 *Bloody Mary Bar | \$18

COFFEE & DONUTS | \$18

Freshly Brewed Coffee & Tea
 Assorted Donuts

BRUNCH | \$45

Orange Juice, Apple Juice, or Cranberry Juice
 Assorted Hot Tazo teas, Regular, and Decaffeinated Coffee
 Assorted Muffins and Plain Bagels with Cream Cheese
 Sliced Fresh Seasonal Fruit
 Assorted Yogurt and Granola
 Breakfast Potatoes
 Hickory Smoked Bacon
 Breakfast Sausage
 Scrambled Eggs
 Seasonal Vegetables
 Pasta Salad
 Mixed Greens Salad
 Mini Cheesecakes, Chocolate Fantasy Cupcakes, and Fruit Tarts

Banquet Brunch Includes Choice of One Item:

Chicken Florentine
 Seared Chicken Breast on a bed of Sauteéd Spinach and Sun-Dried Tomatoes, topped with Feta Cheese and finished with a Roasted Red Pepper Sauce

Fresh Local Catch
 Pan Roasted Local White Fish served over a Citrus Buerre Blanc

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

Peppercorn Flat Iron
 Grilled Flat Iron Steak covered in a Peppercorn Cabernet Demi-Glace

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



FIREFLY DINING

Connect with your Catering Manager for details on discounts for all of your guests to dine at Firefly Restaurant & Bar.

Option for Non-Hosted or Hosted Breakfast Vouchers for Firefly Breakfast Buffet

**Option of Private Terrace Seating for all of your guests.
Terrace located adjacent to Firefly Restaurant.
A set-up fee is required pending availability.**

*Menus and pricing subject to change and vary per season and day of the week.
Discount does not apply to alcoholic beverages.*

INTIMATE WEDDINGS

MARINA COVE ROOM | Maximum of 50 guests

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

MARINA COVE GARDEN | Maximum of 50 guests | \$750

CEREMONY INCLUSIONS

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

RECEPTION INCLUSIONS

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

RECEPTION INCLUSIONS CONTINUED

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

- Polyblend Floorlength Linen and Napkins available in Black, White, Ivory or Ivory Wave
- Champagne Banquet Chairs
- Tables, China, Glassware, Silverware, Votive Candles and Mirror Base
- Maitre d'hôtel, Servers, and Bartenders
- Complimentary Tasting for the Couple 2 - 4 months prior to the Wedding

Applies only to weddings with \$5,000++ Food and Beverage Minimum.

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



lets rest



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

OPTION #1 - COURTESY BLOCK

*15% Discount off of the best rate available at the time of booking.
Couple is not liable for any room pick up. Rates will fluctuate based on availability.*

OPTION #2 - CONTRACTED BLOCK OF ROOMS

Please contact your the Sales & Catering Department for further information on rates over your selected dates.

Minimum of 10 rooms required.

Considered the best discounted offer with further concessions towards room pick up, discounts on daily Resort Fees and Overnight Parking charges

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 Note
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.

HOTEL OVERVIEW



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.

OUR AWARDS

The Knot

"Best Of Weddings" Awards 2018, 2019, 2021, 2022

WeddingWire

Couples' Choice Awards 2015, 2017, 2018, 2019, 2022

Getaway Today Vacations

5 star "Award of Excellence" May 2018

U.S. News & World Report

#2 in Beach Cities, #20 in Best San Diego Hotels, #214 in Best California Hotels,
#1,311 in Best USA Hotels 2020

Condé Nast Traveler

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

TripAdvisor

Certificate of Excellence 2012, 2013, 2014

MLT Vacations'

Quality Assurance Award 2013

Travelocity

Excellence Awards 2012

Expedia

Expedia VIP Access Hotel 2011-2012





FREQUENTLY ASKED QUESTIONS

TIMELINES

Wedding Ceremonies are scheduled thirty minutes prior to the beginning of your Reception. The Ceremony Site is available for a maximum of three hours. Daytime Weddings are typically scheduled from 10:30AM-3:00PM and evening Weddings are typically scheduled 5:30PM-11:00PM. The latest a Reception may be held in the ballroom is 12:00PM. The latest an outdoor Reception may be held is 10:00PM in accordance with the San Diego City Noise Ordinance. All Weddings Receptions are blocked for five hours. Times may be extended at an additional charge of \$500.00 per hour, based on availability.

DEPOSIT AND PAYMENT

A non-refundable, non-transferable deposit of 25% of the contracted amount is due with the signed contract to confirm space. A deposit schedule of 25% increments will be created based on the number of months remaining until the Wedding Day. The estimated remaining balance of charges is due five business days prior to your event. All deposits are applied to the final balance and are non-refundable.

FOOD AND BEVERAGE

All Food and Beverage must be supplied by the Hotel. The exception is your Wedding Cake which must be provided by an outside professional vendor. Food and Beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate Food and Beverage that is brought onto the property in violation of this policy. Meals that are served prior to 2:00PM will be priced as luncheon functions and meals served after 2:00PM will be priced as dinner functions. The Food and Beverage Minimum expenditure does not include cash bar sales. Service charge and sales tax does not contribute to the minimum expenditure and will be added to all charges. If the Food and Beverage Minimum is not met, the difference is charged as room rental.

ALCOHOL AND MINORS

The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-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 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.

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.

PET POLICY

The Dana on Mission Bay is a pet friendly hotel allowing up to 2 dogs per room with an 80 pound weight limit. Dogs are welcome for our wedding ceremonies but are asked to remain in the room during cocktail hour and the reception for food and health requirements.

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.

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 use only, Stage, all Glassware, Silverware and China. Upgraded items are available for rental through the Catering Department. Confetti, glitter, rice, candles without a votive, and sand are prohibited in the ballroom and ceremony site. Cleaning fines may apply. Your final floor plan will be based on your final guarantee and will be determined five business days prior to your Wedding.

Wedding Package includes Chiavari Chairs or Chair Cover with Accent Sash. Upgraded chair options are available for rent at an additional cost.

REQUIRED WEDDING COORDINATOR

You must hire a Hotel-approved Wedding Coordinator for at least the day of your service. This Wedding Coordinator must provide a Certificate of Insurance naming the Dana on Mission Bay as an "Additional Insured" on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advance of the event.

OUTSIDE VENDORS

Your vendors have access to your Wedding Reception location no earlier than two hours prior to the start of the function. A minimum amount of disturbance will allow our banquet staff to setup the function properly and in a timely manner. A list of suggested vendors will be provided to you upon confirmation of your Wedding. All vendors providing services at the Hotel must provide a Certificate of Insurance naming the Dana on Mission Bay as an "Additional Insured" on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advanced prior to the event.

PERSONAL ITEMS

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

CONFIRMATION AND SET UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined in the enclosed Banquet Event Order. Resetting of event space from previously agreed set-ups per your banquet event order, may result in additional cost to the group in the form of meeting room rental.

A photograph of a wedding dress hanging from a tree branch on a grassy lawn overlooking a bay. The dress is white with a ruffled skirt and a fitted bodice. The tree is bare with some small dark flowers. In the background, there is a body of water with a few people and a bench.

THE DANA ON MISSION BAY

1710 W Mission Bay Drive

San Diego, CA 92109

619.225.2112

www.TheDana.com

Catering@theDana.com