



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 Crudit  (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)

Broccolini (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  
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](http://www.TheDana.com)**

**[Catering@theDana.com](mailto:Catering@theDana.com)**