



The University Club atop Symphony Towers
TOAST FROM THE TOP
Infinite Views, Infinite Love

The University Club atop Symphony Towers

750 B Street Suite 3400

San Diego CA, 92101

619.234.5200 / uc-sandiego.com



WELCOME TO THE UNIVERSITY CLUB ATOP SYMPHONY TOWERS

For an unforgettable wedding, look no further than the University Club in Downtown San Diego. Our spacious private dining rooms are perfect for wedding ceremonies, receptions & a wide range of other business & social events. Best of all, your dedicated Private Event Directors take care of every detail.

- ♦ *Beautifully Appointed Rooms that Accommodate up to 175 guests*
- ♦ *Attentive, Personalized Service from our Staff of Professionals*
- ♦ *Expert Planning Assistance from our Private Events Team*
- ♦ *Packages you can Customize to Match your Style & Budget*
- ♦ *Exquisite Cuisine Handcrafted by our Executive Chef*
- ♦ *Downtown Location for your Wedding, Rehearsal Dinner, Bridal Shower, Engagement Party or any other Wedding Event*



MEET THE TEAM



Kristi Saffery

Private Events Director

(619) 702-1986

Kristi.Saffery@ClubCorp.com

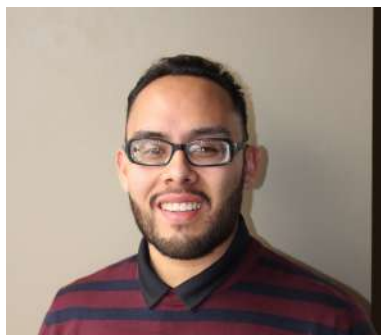


Cheryl Martinez

Private Events Director

(619) 702-1987

Cheryl.Martinez@ClubCorp.com



Juan Campuzano

Private Events Coordinator

(619) 702-1982

Juan.Campuzano@ClubCorp.com



Lance Repp

Executive Chef



WEDDING PACKAGES

THE UNIVERSITY CLUB OFFERS SEVERAL TYPES OF WEDDING PACKAGES TO SUIT YOUR EVERY NEED FROM BUDGET TO CULINARY EXPERIENCES!

ALL WEDDING PACKAGES INCLUDE:

- ♦ *Complete Set Up & Break Down of your Reception Area & Dining Room*
- ♦ *Round, Square or Rectangle Tables*
- ♦ *Chiavari* or Banquet Chairs (Indicated Per Package)*
- ♦ *Head Table or Sweethearts Table*
- ♦ *Gift Table & Cake Table*
- ♦ *Black & White Linen*
- ♦ *China, Glassware & Silverware*

STRING OF PEARLS **\$95.00 PER PERSON**

Includes Choice of 3 Tray Passed Hors D'oeuvres, Choice of First Course & Chicken Entree, Sparkling Wine Toast & House Wine Service with Dinner & Coffee Service, House Banquet Chairs

SILVER BUBBLES **\$118.00 PER PERSON**

Includes First Hour Hosted Silver Bar, Choice of 3 Tray Passed Hors D'oeuvres, Choice of First Course & Chicken, Fish or NY Steak Entree, Sparkling Wine Toast & House Wine Service with Dinner & Coffee Service, House Banquet Chairs

FRAGMENTS OF GOLD **\$128.00 PER PERSON**

Includes First Two Hours Hosted Silver Bar, Choice of 3 Tray Passed Hors D'oeuvres, Choice of First Course & Chicken, Fish or NY Steak Entree, Sparkling Wine Toast & House Wine Service with Dinner & Coffee Service, House Banquet Chairs

SPARKLE & POP **\$137.00 PER PERSON**

Includes First Two Hours Hosted Silver Bar, Choice of 3 Tray Passed Hors D'oeuvres, Choice of First Course & Chicken, Fish or Filet Entree, Sparkling Wine Toast & House Wine Service with Dinner & Coffee Service, Gold Chiavari Chairs

TOAST FROM THE TOP **\$157.00 PER PERSON**

Includes First Two Hours Hosted Silver Bar, Choice of 3 Tray Passed Hors D'oeuvres, Choice of First Course & Duet Entree, Sparkling Wine Toast & House Wine Service with Dinner & Coffee Service, Gold Chiavari Chairs & One Year Anniversary Dinner for Two to Redeem within Month of Anniversary

COLD HORS D'OEUVRES

TRAY PASSED

Heirloom Vegetable Bruschetta GF

Goat Cheese on top of a Toasted Crostini

Caprese Salad on a Skewer V

*Heirloom Tomato, Mozzarella & Basil with
Balsamic Drizzle*

Goat Cheese Tarts GF

with Braised Apple & Candied Pecans

Blood Orange Glazed Ahi Tart

*Pine Nuts, Cilantro & Blood Orange Chili Sauce
on a Savory Tart*

Mesquite Smoked King Salmon GF

*Lemon Creme Friache & Caviar served on a
Cucumber*

Asian Chicken Salad

with Hoisin Mayo in a Sesame Cone

Fig & Brie Cheese

served in a Phyllo

20 piece minimum

Additional Pieces Available \$6++ Per Piece

HOT HORS D'OEUVRES

TRAY PASSED

Spinach & Feta Tart V

*Spinach, Feta Cheese & Toasted Garlic on a
Savory Tart*

Fried Wild Mushroom Risotto Balls V

*Traditional Arancini, Arabiatta Sauce & Spicy
Tomato Sauce*

Sesame Chicken Lollipops GF

with Mild Chili Sauce

Bacon Wrapped Dates GF

Stuffed with Apricots

Mini Angus Beef Sliders

Lettuce, Tomato & Pickle Aioli

Chimichuri Steak Satays GF

with Blood Orange Teriyaki Sauce

Coconut Crusted Prawns

with Sweet Thai Chili Sauce

Crab Cakes

Maryland Crab with Chipotle Aioli

20 piece minimum

Additional Pieces Available \$6++ Per Piece

STATIONARY HORS D'OEUVRES

Artisan Cheese Display

Small \$210 Per Platter (Serves 15-20)

Medium \$400 Per Platter (Serves 30-40)

Large \$650 Per Platter (Serves 61-75)

Bermuda Triangle, Goat Cheese, Tomme de Savoie, Semi-Hard Cow's Milk, Point Reyes Blue Cheese, Fiscalini Cheddar & Firm Cow's Milk

Accompanied by:

*Fresh Fruit, Honey Comb, Dried Fruit, Nuts,
Assorted Crackers & Toasted Baguettes*

Charcuterie Board

Small \$260 Per Platter (Serves 15-20)

Medium \$525 Per Platter (Serves 30-40)

Large \$750 Per Platter (Serves 61-75)

Served with Chef's Selection of Artisan Meats

Accompanied by:

*Cornichons, Olives, Mustardos, Spreads, Assorted
Crackers & Toasted Baguettes*

Seasonal Grilled Vegetable Platter (Antipasta)

Small \$150 Per Platter (Serves 15-20)

Medium \$280 Per Platter (Serves 30-40)

Large \$475 Per Platter (Serves 61-75)

*Assorted Local Market Vegetables Marinated &
Grilled with Peppercorns*

Mediterranean Spreads \$7 Per Person

*Tzatziki, Muhammara, Hummus, Marinated
Olives, Toasted Pita & Vegetable Crudo*

Baked Brie En Croute \$125 Per Order (Serves 15-25)

*Braised Onion Jam, Seasonal Strawberry Black Pepper
Preserves & Toasted Baguettes*

STARTERS

SOUPS

Oven Roasted Tomato & Fennel
Topped with Brioche Croutons

Wild Mushroom Bisque
with Truffle Creme & Crispy Shiitake

Roasted Corn & Shrimp
with Tarragon Creme Fraiche

SALADS

Farmers Market Greens
*Shaved Carrots, Asparagus &
Cucumber Champagne Vinaigrette*

Classic Caesar Salad
*with Shaved Pecorino, House Croutons &
White Anchovy*

Baby Kale Salad
*Dried Cherries, Pepitas, Pistachios, Feta
Cheese & Red Wine Vinaigrette*

Baby BLT Wedge
*Baby Iceberg, Blue Cheese, Tomato &
Apple Wood Bacon*

All Starters Include Freshly Baked Rolls & Butter

ENTREES

Two Entree Maximum, Plus one Vegetarian Option

Herb Roasted Jirdori Farms Chicken Breast

Whipped Yukon Gold Potatoes, Haricot Vert & Shallot Pan Jus

Ran Roasted Salmon

Rice Pilaf, Grilled Asparagus & Rosemary Citrus Butter

Seared Swordfish

Saffron Basmati Rice, Haricot Vert & Mango Salsa

6oz Filet Mignon + \$7 Per Person

Pearl Potatoes, Jumbo Asparagus & Port Wine Demi

Grilled Prime New York Strip

Whipped Sweet Potatoes, Seasonal Vegetables & Peppercorn Sauce

Spinach & Goat Cheese Ravioli (V)

Peas, Onions & White Butter Sauce

Grilled Cauliflower Steak (V)

Quinoa Pilaf, Spinach, Tomato & Curry Sauce

DUET ENTREES

UPGRADE YOUR ENTREE FOR AN ADDITIONAL \$18

Filet of Beef & Prawns

Cabernet Reduction & Meyer Lemon Garlic Butter

Filet of Beef & Jidori Farms Roasted Chicken Breast

Green Peppercorn & Cognac Demi & Champagne Buerre Blanc

Filet of Beef & Grilled King Salmon

Cabernet Reduction & Champagne Dill Buerre Blanc with Capers

Filet of Beef & Lobster + \$25 Per Person

Additional Charge Excluded from Toast from the Top Package

Cabernet Reduction & Meyer Lemon Garlic Butter

*Duet Entrees Served with Chef's Selection of Fresh Seasonal
Vegetable & Appropriate Starch*

DESSERTS

DESSERT STATIONS \$18 PER PERSON

Assorted Dessert Sampler

Mini Chocolate Mousse Cups

White Chocolate Parfaits

Cheesecake Tart

Mini Creme Brulee

Seasonal Petit Fours

Mini Cupcake Couture

Strawberry Lemonade

Strawberry Cake & Lemon Icing

Chocolate S'Mores

Chocolate Cake, Marshmallow Icing & Gram Crumble

Red Velvet

Cream Cheese & Madagascar Vanilla Bean

ENHANCEMENTS

LATE NIGHT SNACKS

Chicken Lollipops *\$6 Per Person*

Hot Pretzels *\$5 Per Person*

2 Specialty Mustards & Cheese Sauce

Trio of Popcorn *\$4.75 Each*

Regular, Spicy & Caramel

Grilled Cheese & Tomato Soup *\$5 Per Person*

Kobe Beef Sliders *\$6 Per Person*

Topped with Grilled Onions & Cheddar Cheese

Cookies & Milk *\$6 Per Person*

MARTINI BAR

Bar comes stocked with Lemon

Twists, Limes, Onions, Assorted

Specialty Olives & Liquers

Pricing Based on Selected Bar Level

WHISKEY BAR

Serving the Traditional Manhattan,

Old Fashioned, along with The Club

Specialty Toki Highball

Pricing Based on Selected Bar Level

ENHANCEMENTS

DECOR

Specialty Linen	<i>Price Varies</i>
Personalized Menus	<i>\$2 Each</i>
Gold Charger Plates	<i>\$4 Each</i>
Gold Chiavari Chairs	<i>\$7 Each</i>
Champagne Tower	<i>\$200 Labor Charge & Cost of Champagne Selected</i>
Gold Floor Lengthen Sequin Linen	<i>\$20 Each</i>

SERVICES

Carver	<i>\$150</i>
Cash Bar	<i>\$125</i>
Sushi Chef	<i>\$275</i>
Dance Floor	<i>\$250</i>
Corkage	<i>\$20 / \$25 NM</i>
Cake Cutting	<i>\$4 Per Person</i>
His & Her Cocktails	<i>\$10 Each</i>
Additional Server	<i>\$150 Per Server</i>
Piano & Piano Tuning	<i>\$285 / \$385 NM</i>
Overtime (Over 6 Hours)	<i>\$250 Per Server</i>
Buffet Service Fee (Under 20 Guests)	<i>\$125</i>
Bartender	<i>\$150 *One Bartender per 75 Guests</i>

DRINK LEVELS

PRICES INDICATED NEXT TO LEVEL IS BASED ON CONSUMPTION

BRONZE BAR \$9 PER DRINK

*Conciere- ClubCorp Curated Spirits
Vodka, Gin, Whiskey, Scotch, Rum, Silver
Tequila
& Club Selection Wines \$9*

SILVER BAR \$10 PER DRINK

*Effen Vodka, Sipsmith Gin, Johnny Walker Red
Scotch Whiskey, Old Overholt Bonded Rye
Whiskey, Mount Gay Rum, El
Charro Silver Tequila
& Club Selection Wines \$9*

PLATINUM BAR \$14 PER DRINK

*Grey Goose Vodka, Hendrick's Gin, Knob
Creek Whiskey, Auchentoshan American
Oak, Malahat Rum, El Tesoro Tequila,
& Premium Wines \$15*

*ALL BAR LEVELS OFFER DOMESTIC,
IMPORT & CRAFT BEERS AT \$8*

BAR PACKAGES

*PRICED PER PERSON PER HOUR OR ANY PART THEREOF. ALL BAR PACKAGES
INCLUDE UNLIMITED COCKTAILS, CLUB WINES & BEERS*

BRONZE BAR

<i>One Hour</i>	<i>\$20 Per Person</i>
<i>Two Hours</i>	<i>\$30 Per Person</i>
<i>Three Hours</i>	<i>\$38 Per Person</i>
<i>Four Hours</i>	<i>\$45 Per Person</i>

SILVER BAR

<i>One Hour</i>	<i>\$23 Per Person</i>
<i>Two Hours</i>	<i>\$35 Per Person</i>
<i>Three Hours</i>	<i>\$45 Per Person</i>
<i>Four Hours</i>	<i>\$52 Per Person</i>

PLATINUM BAR

<i>One Hour</i>	<i>\$33 Per Person</i>
<i>Two Hours</i>	<i>\$49 Per Person</i>
<i>Three Hours</i>	<i>\$62 Per Person</i>
<i>Four Hours</i>	<i>\$74 Per Person</i>

BEER, WINE & SOFT DRINK BAR

<i>One Hour</i>	<i>\$16 Per Person</i>
<i>Two Hours</i>	<i>\$25 Per Person</i>
<i>Three Hours</i>	<i>\$32 Per Person</i>
<i>Four Hours</i>	<i>\$39 Per Person</i>

*IF YOU WOULD LIKE YOUR GUESTS TO BE RESPONSIBLE FOR THEIR OWN
BEVERAGE PURCHASES, A CASH BAR IS AVAILABLE UPON REQUEST*

THE MOËT & CHANDON EXPERIENCE

"CELEBRATING LIFE'S TRIUMPHANT MOMENTS FOR OVER 270 YEARS WITH ELEGANCE, EXTRAVERSION & SENSORIAL PLEASURE IS THE ESSENCE OF WHO WE ARE. FROM NAPOLEAN'S CONQUESTS TO ROYAL WEDDINGS, FROM HOLLYWOOD'S MOST DAZZLING EVENT, THE OSCARS, TO ITS MOST EXCLUSIVE PRIVATE PARTIES, WE ARE DEVOTED TO HONOURING ACCOMPLISHMENT, AS WE WERE THERE FOR THE IMPORTANT OCCASIONS IN HISTORY, WE'RE THERE FOR YOUR IMPORTANT OCCASIONS TODAY"
-MOËT & CHANDON

Individual Mini Moët with Flute Topper \$20 Each
*WHEN YOU PURCHASE 150 MINI MOËTS, OUR GIFT
TO YOU WILL BE A FULL SIZE VINTAGE
MOËT & CHANDON BOTTLE TO TAKE HOME!*

Upgrade to a Champagne Tower \$200



“WE WERE REALLY BLOWN AWAY BY THE SERVICE AT THE CLUB. OUR PRIVATE EVENT DIRECTOR & HER TEAM ARE EXPERTS AND THEY WERE HAPPY TO ANSWER EVERY ONE OF OUR EMAILS & PHONE CALLS. HAVE YOUR WEDDING HERE FOR THE COMMITMENT TO SERVICE, THE UNMATCHED VIEW OF THE CITY & EXCEPTIONAL FOOD (YOUR GUESTS WILL BE IMPRESSED). - BRIDE”



“THE UNIVERSITY CLUB TURNED OUT TO BE A DREAM WEDDING VENUE. THEY WERE EXTREMELY ACCOMMODATING & FLEXIBLE. THEIR STAFF IS AMAZING & THANKS TO THEM IT WAS A DAY WE'LL NEVER FORGET. OUR GUESTS ARE STILL TALKING ABOUT WHAT A BEAUTIFUL VENUE IT WAS. - GROOM”



“I COULDN'T HAVE IMAGINED A MORE FITTING VENUE FOR MY BEST FRIENDS TO EXCHANGE VOWS & CELEBRATE THEIR LOVE. THEIR OUT OF TOWN GUESTS-& EVEN US LOCALS-WERE WOWED WITH THE GORGEOUS SAN DIEGO SKYLINE AS THE BACKDROP. THE SERVICE WAS IMPECCABLE & THE FOOD WAS EXCEPTIONAL, BOTH NON-NEGOTIABLES FOR A COUPLE KNOWN FOR THEIR SOPHISTICATED STYLE & TASTE. I WAS SO PLEASED TO SHARE MY CLUB EXPERIENCE WITH THE WEDDING PARTY, THE UNIVERSITY CLUB FAR EXCEEDED ALL OF OUR EXPECTATIONS. - GROOMSMAN & MEMBER SPONSOR”





PREFERRED VENDORS

PHOTOGRAPHER

- ♦ Bob Hoffman Photography
(858) 576-0046 www.HoffmanPhotoVideo.com
- ♦ Gates Photography
(858) 513-7543 www.GatesPhotography.com
- ♦ True Photography
(619) 795-9545 www.TruePhotography.com
- ♦ Holly Ireland Photography
(760) 715-0807 www.HollyIreland.com
- ♦ ABM Photographers
(858) 271-8029 www.ABMWeddingPhotos.com
- ♦ Del Rio Studios
(760) 480-7553 www.DelRioStudios.com

Destination/Event Coordinator

- ♦ Events Inspired
(619) 840-4206 www.EventsInspiredSD.com
- ♦ Thomas Bui Lifestyle
(858) 663-8516 www.ThomasBuiLifestyle.com
- ♦ Bliss Events
(619) 252-1058 www.BlissEvents.com
- ♦ La Dolce Idea
(858) 688-5724 www.LaDolceIdea.us
- ♦ Wynn Austin Events
(858) 334-9059 www.WynnAustinEvents.com
- ♦ The Best Wedding For You
(858) 775-4543 www.TheBestWeddingForYou.com

Hair & Makeup

- ♦ Groomer Girl
(323) 806-4677 www.GroomerGirl.com
- ♦ Rare Bird Brides
(760) 277-3713 www.RareBirdBrides.com
- ♦ Beauty by Stacey
(619) 722-5289 www.BeautyByStacey.com
- ♦ A Toast to Beauty
(530) 276-3083 www.AToastToBeauty.com

Florist

- ♦ Green Fresh Florals
(619) 554-0504 www.GreenFreshFlorals.com
- ♦ Embellishments
(619) 322-9568 www.embellishment.com
- ♦ Flowers by Coley
(858) 560-0464 www.FlowersByColey.com
- ♦ Tess Fresh Florals
(619) 972-6265 www.TessilkFlowers.com
- ♦ MR Florals
(619) 920-9227 www.MRFloralAndEvents.com

Photobooth/Video Wall

- ♦ SoCal Photobooth
(951) 923-9560 www.SocalPhotoboothService.com
- ♦ BackDrops Beautiful
(858) 300-2100 www.BackDropsBeautiful.com
- ♦ Control Entertainment
(616) 212-3132 www.ControlEntertainment.com

PREFERRED VENDORS

DJ/Band

- ♦ VOXDJS
(877) 386-9357 www.VOXDJs.com
- ♦ Cassie B Music
(951) 813-8015 www.CBMusicProductions.com
- ♦ Music As You Like It
(619) 223-5732 www.MusicAsYouLikeIt.com
- ♦ Pianist: Mike Woffard
www.MikeWofford.com
- ♦ The Acoustic Spot
(619) 800-0160 www.TheAcousticSpot.com
- ♦ Sleeping Giant Music
(858) 270-2195 www.sleepinggiantmusic.com

Rentals

- ♦ BBJ Linen
(310) 204-0363 www.BBJLinen.com
- ♦ Platinum Event Rentals
(858) 483-7368 www.PlatinumEventRentals.com
- ♦ Raphael's Party Rentals
(858) 689-7368 www.Raphaels.com
- ♦ AFR Furniture
(619) 819-9680 www.RentFurniture.com
- ♦ Lounge Appeal
(760) 602-0700 www.LoungeAppeal.com
- ♦ Not My Dish
(619) 798-6120 www.NotMyDish.com
- ♦ Creative Coverings
(619) 995-3080 www.CreativeCoverings.com
- ♦ Lux Bodega Shoe Rentals
www.LuxBodega.com

Transportation

- ♦ Five Star Tours
(619) 232-5040 www.FiveStarTours.com
- ♦ San Diego Elite Limos
(619) 546-6045 www.SanDiegoEliteLimos.com
- ♦ America's Finest Transportation
(619) 594-4114 www.AFTLimo.com
- ♦ Stay Classy Transportation
(619) 357-0723 www.SDAirportTransport.com

Wedding Cakes

- ♦ Jenny Wenny Cakes
(619) 356-0536 www.JennyWennyCakes.com
- ♦ La Concha Bakery
(619) 427-7147 www.LaConchaBakery.com
- ♦ Hey There, Cupcake!
(760) 613-7604 www.HeyThere-Cupcake.com
- ♦ Sweet Cheeks
(619) 285-1220 www.SweetCheeksBaking.com
- ♦ Cupcakes Aquared
(619) 226-3485 www.CupcakesSquared.com

Officiants

- ♦ Ceremonies of Love
(619) 239-3306 www.DeborahYoung.com
- ♦ Craig Does Weddings
(619) 977-9834 www.CraigDoesWeddings.com

