



Where Love Stories Become Legend.

At a resort unlike any in the world.





Wedding Packages

Few places in California fulfill the dream of exchanging vows on the beach and having a reception in the sand—with the ease The Del provides. For over 132 years this romantic hotel has welcomed couples from around the world to celebrate their love. Write your story on our legendary sands.

ALL WEDDING PACKAGES INCLUDE:

Six Tray Passed Hors d'oeuvres for Hour Cocktail Reception

Four Hours of Gold Package Bar

House Selected Champagne, Wine, Beer, Soft Drinks and Mineral Water.
(One Hour for Cocktail Reception, Three Hours for Dinner Reception)

Champagne Toast (One Glass Per Guest)

Four Course Plated Dinner or Dinner Buffet

Wine Service with Dinner (Two Glasses per Guest)

Complimentary Cake Cutting

Coffee and Tea Service

ALL WEDDING CEREMONY VENUES INCLUDE:

Ceremony Sound System and Microphone for Officiant

Bridal Dressing Room and Groom's Finishing Room

Fruit Infused Water Station

White Outdoor Chairs

Inclement Weather Back Up

ALL RECEPTION VENUES INCLUDE:

High and Low Cocktail Tables

Reception Tables

House Linens in Champagne, Mocha or Sky Blue

Chocolate Brown Banquet Chairs (indoors)

White Folding Chairs (outdoors)

Votive Candles

Custom-Sized Dance Floor and Staging for Indoor Events

All per-person selections have a minimum guarantee of 25 people. Pricing does not include applicable service charges, Historic Preservation Fund charges, gratuities and taxes. Current rates are listed in the Wedding Guidelines section. Prices and selection are subject to change.



COCKTAIL RECEPTION
hors d'oeuvres



Hors d'oeuvres

TRAY PASSED

All wedding packages include your choice of six butler-passed hors d'oeuvres for a one hour cocktail reception.

cold

LOBSTER ROLL

Crème Fraiche, Tarragon, Brioche

SMOKED SALMON MACARON

Dill Sour Cream, Trout Roe, Red Onion, Lemon Zest

RED BEET MACARON

Goat Cheese Cream, Petite Greens, Chive, Lime (V)

SEARED AHI

Pickled Cucumber, Ginger, Wasabi Crema, Sesame Cone

BEEF TARTAR

Pickled Peppers, Capers, Shallot, Garlic Lemon Aioli

ROLLED CREPE

Black Forest Ham, Swiss Cheese, Truffle Caviar

SHRIMP SHOOTER

Orange Peanut Sauce, Popcorn Shoot, Pea Tendril in Shot Glass

CAPRESE LOLLIPOP

Mozzarella, Tomato Water, California Extra Virgin Olive Oil, Balsamic, Basil (V)

GOAT CHEESE FLATBREAD

Braised Fig, Honey Comb, Pine Nuts (V)

VEGAN CARROT TOFU MOUSSE

Rice Cracker on a Spoon (Vegan)

hot

ACHIOTE SHRIMP TACO

Cotija, Pickled Onion, Cilantro, Salsa

CRAB CAKE

Old Bay Remoulade

CONFIT CHICKEN LOLLIPOP

Whiskey BBQ Glaze, Chive

GINGER LACQUERED LAMB CHOP

Crispy Green Onion, Crème Fraiche

SHORT RIB FRITTER

Mustard Beer Cheese

WAGYU SKEWER

Dashi, Soy Sauce, Puffed Rice

SAVORY MUSHROOM TART

Goat Cheese Mousse, Cress (V)

SPICY VEGETABLE SAMOSA

Mint Raita (V)

VEGAN PERUVIAN QUINOA CORN FRITTER

Tofu Citrus sauce, Corn Nut (Vegan)



WEDDING RECEPTION
plated dinner menu



Wedded Bliss *package*

A plated four course meal served with fresh artisan rolls and butter. Package pricing is based on entree course selections.
Chicken 210 | Fish 225 | Beef 250 | Duet 255*

first course CHOICE OF ONE

BLEU CHEESE PANNA COTTA SPINACH SALAD

Red Wine Poached Pears, Spinach Leaves, Frisee, Candied Pecans, Sherry Vinaigrette

LOCAL BABY LETTUCE SALAD

Heirloom Carrots, Cherry Tomatoes, Purple Radish, Blueberries, Garden Herbs, Raspberry Vinaigrette (Vegan)

CRISP ROMAINE CAESAR SALAD

Smoked Prosciutto, Focaccia Crouton, Pickled Peppers, White Anchovy Fillet, Shaved Parmesan Cheese, Caesar Dressing

ARTISAN LETTUCE HEARTS & CALIFORNIA STRAWBERRIES SALAD

Honey Whipped Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette

TOMATO & MOZZARELLA SALAD

Wedge Cut Local Heirloom Tomatoes, Mozzarella Cheese, Sea Salt, Temecula Olive Oil, Balsamic Vinaigrette

APRICOT BUTTER LETTUCE SALAD

Apricot, Shaved Vegetables, Cherry Tomatoes, Caramelized Walnuts, Garden Herbs, Roasted Shallot Vinaigrette (Vegan)

POACHED CALIFORNIA ASPARAGUS

Zucchini Basil Pesto, Yogurt Lemon Cream, Edible Flowers, Lemon Oil

STONEFRUIT ARUGULA SALAD

Dates, Stewed Figs, Caramelized Almonds, Shaved Fennel, Pear Coulis, Red Wine Vinaigrette

* The higher priced entree will prevail.

second course CHOICE OF ONE

soup

FRENCH ONION SOUP EN CROUTE

Beef Stock, Caramelized Onion, Truffle, Puff Pastry, Gruyere Cheese

CLASSIC DEL LOBSTER BISQUE EN CROUTE

Caramelized Fennel, Sautéed Lobster, Puff Pastry, Crème Fraiche

plated appetizer

cold

SHRIMP COCKTAIL

Poached Shrimp, Avocado Mousse, Fresh Shucked Peas, Cumin Croutons

POACHED LOBSTER

Cauliflower Mousse, Green Asparagus, Radish, Pea Shoot, Kaffir Lime Dressing

CURED BEEF BRESAOLA CARPACCIO

Celery Root Salad, Beluga Lentils, Fig Vinaigrette

GOAT CHEESE PANNA COTTA

Tomato Water, Vegetable Chutney Basil Sponge (V)

ASPARAGUS AVOCADO GAZPACHO

Fennel, Toasted Pumpkin Seed, Extra Virgin Olive Oil (Vegan)

WILD MUSHROOM BISQUE

Sautéed Leeks, Herb Oil (V)

ROASTED BUTTERNUT SQUASH SOUP

Chopped Chestnuts, Watercress Coulis (Vegan)

hot

CHARRED SPANISH OCTOPUS

Polenta Cake, Fava Beans, Chorizo Vinaigrette

SEARED DIVER SEA SCALLOPS

Cauliflower Cream, Peewee Potatoes, Bacon Lardons

MISO-GLAZED KING CRAB

Potato Confit Sea Asparagus, White Garlic Puree

SHORT RIB TRUFFLE FRITTER

Pulled Short Rib, Truffle, Caramelized Pearl Onion, White Cheddar Sauce

CREAMY PARMESAN CHEESE POLENTA

Braised Wild Mushroom Ragout, Watercress Coulis (V)

entrées

CHOICE OF ENTREE + A VEGETARIAN SELECTION

chicken

OVEN ROASTED CHICKEN BREAST

Purple Sweet Potato Purée, Confit Vine Tomatoes, Green Bean Bundle, Marsala Reduction

SEARED CHICKEN BREAST

Potato Au Gratin, Spinach Flan, Celery Root Puree, King Trumpet Mushrooms

fish

PAN ROASTED SCOTTISH SALMON

Saffron Vegetable Orzo, Roasted Romanesco, Chive Beurre Blanc

GRILLED BAJA SEABASS

Poached Yukon Gold Potatoes, Confit Lemon Reduction, Fava Beans, Broccoli Rabe, White Onion Coulis

BAKED LOCAL HALIBUT

Citrus Chutney, White Bean Puree, Celery, Asparagus

SEARED DIVER SCALLOPS AND PRAWNS

Green Olive Tomato Jus, Creamy Polenta, Roasted Romanesco

beef

SLOW BRAISED SHORT RIB

Creamed Leek & Swiss Chard, Potato Au Gratin, Roasted Parsnips, Thumbelina Carrots, Bordelaise Sauce

ROASTED FILET MIGNON

Truffle Chive Mashed Potatoes, Steamed Asparagus, Orange Braised Carrots, Sherry Sautéed Shallot, Red Wine Reduction

SEARED FILET MIGNON

Yukon Gold Potato Puree, Sautéed Garlic Spinach, Blistered Vine Tomatoes, Caramelized Onion Demi Reduction

GRILLED 14OZ NY STRIP LION

Bacon & Onion Sauté, Truffle Mash Potato, Broccoli Rabe, Red Wine Demi

duet

PETITE ROASTED FILET MIGNON AND CITRUS PRAWNS

Smashed Fingerling Potatoes, Braised Carrots, Green Bean Bundle, Red Wine Demi Reduction

BRAISED BEEF SHORT RIB AND PRAWNS

Au Gratin Potatoes, Stuffed Piquillo Peppers, King Trumpet Mushrooms, Steamed Asparagus, Bordelaise Sauce

PETITE SEARED FILET MIGNON AND MISO GLAZED KING CRAB LEG

Purple Potato Cake, Asparagus Cream, Confit Onion, Blistered Vine Tomatoes, Peppercorn Sauce

TRUFFLE GLAZE FILET MIGNON AND SCALLOPS

Potato Risotto, Seasonal Baby Vegetables, Spinach, Truffle Demi Glaze

ANY DUET SEAFOOD CAN BE SUBSTITUTED WITH BAJA SEA BASS, SCOTTISH SALMON OR SWORDFISH.

Any entree can be enhanced with a Poached Lobster Tail for an additional \$28.

vegetarian

CREAMY POTATO RISOTTO

Leeks, Peas, Roasted Squash, Blistered Tomatoes, Parmesan Cheese

VEGAN RED BEET FETTUCCINI

Watercress Pesto Coulis, Roasted Tomato, Toasted Almonds, Confit Potato

VEGAN TRUFFLE RICE CAKE

Seasonal Mushrooms, Sugar Snap Peas, Pickled Radish, Thumbelina Carrots, Onion Soubise Sauce

HAND MADE RICOTTA GUNDIS

Pea Coulis, Morel Mushrooms, Ricotta, Snap Peas, Pea Shoots

SLOW-BAKED DELICATA SQUASH

Couscous, Poached Baby Beets, Grilled Leeks, Beet Puree

dessert

CHOICE OF ONE OR INTERMEZZO COURSES

THE LOVERS HEART

Dark Chocolate, Raspberry Marmalade, Rose Champagne Gelee, 24 Carat Gold

CALIFORNIA STRAWBERRY MOUSSE

Strawberry Puree, Salted Cocoa Streusel, Chiffon Sponge

CHERRY CLAFOUTIS

Baked Cherry Almond Cream, Crème Anglaise, Cherry Crumble

RASPBERRY AND WHITE CHOCOLATE MOUSSE CAKE

Raspberry Coulis, Pistachio Cremeux

HAZELNUT CHOCOLATE MOUSSE AND PASSION FRUIT ENTREMET

Passion Fruit Liquid Sphere, Chocolate Mirror Glaze.

SINGLE ORIGIN CHOCOLATE FLOURLESS CAKE

Salted Caramel Macadamia, Banana Infused Chocolate Ganache, Caramelized Macadamia Nuts, Salted Caramel Sauce

LEMON CHEESECAKE

Honey Graham Cracker Crumble, Micro Mint, Blueberry Compote

BLUEBERRY LAVENDER TOWER

Blueberry Mousse Cake, Lime Lavender Cremeux, Micro Sponge, Lavender Foam

CARAMEL CHOCOLATE AND CITRUS DECADENCE CAKE

Cocoa Nib Cake, Citrus Gelee, Caramel Custard, Dark Chocolate Ganache, Dried Mandarin Oranges, Gold Cocoa Nibs

BLOOD ORANGE TART

Vanilla Tart Shell, Blood Orange Curd, Mascarpone Honey Cremeux

intermezzo Courses

GREEN APPLE SORBET

Cucumber Water

POMEGRANATE SORBET

Orange Rose Water

LEMON SORBET

Elderflower Water



WEDDING RECEPTION
dinner buffet menus



Sunset Beach *package*

330 per person

salads

BLUE CRAB SALAD

Seasoned Maryland Blue Crab Meat, Shaved Root Vegetable Slaw, Whole Grain Mustard Dressing

LOCAL TOMATO AND HEART OF PALM SALAD

Locally Grown Tomatoes, Olive Oil Croutons, Sherry Vinaigrette

ARTISAN GREENS

Shaved Local Vegetables, Hemp Seeds, Apple Cider Vinaigrette

GEM LETTUCE COBB

Teardrop Tomatoes, Smoked Bacon, Olives, Point Reyes Bleu Cheese, Creamy Vinaigrette

entrees

SEARED PETITE BEEF TENDERLOIN

Braised Shallots, Red Wine Demi

POACHED HALIBUT

Lobster Cream Sauce, Poached Asparagus

GRILLED CHICKEN BREAST

Braised Fennel, White Mustards Sauce

sides

SOUR CREAM MASHED POTATOES

Chives, Cheddar Cheese

MARINATED SAN DIEGO COUNTY BEETS

Pomegranate Molasses, Greek Yogurt, Citrus Sunflower Shoots

SAUTÉED FARMERS MARKET VEGETABLES

Carrots, Sugar Snaps, Cauliflower, Red Onion

dessert

MANGO PANNA COTTA

Vanilla Chantilly, Passion Fruit Coulis

STRAWBERRY ÉCLAIR

White Chocolate Strawberry Mousse, Fondant Icing

CARAMEL PECAN TART

Valrhona Caramelia Chocolate Crèmeux, Candied Pecans

Seaside Fiesta *package*

350 per person

starters

BAJA AGUACHILE

Shrimp, Scallops, Lime, Cilantro, Cucumber, Jalapeno, Tortilla Chips, Tostada, Mayo, Avocado

COCONUT LIME CEVICHE

Local Catch, Lime, Red Onion, Bell Peppers

TROPICAL CEVICHE

Mango, Papaya, Pineapple, Watermelon, Red Onions, Serrano, Tajin

CAESAR SALAD

Romaine Leaves, Caesar Dressing, Parmesan Cheese, Pepitas, Tomato

BLACK BEAN AND CHARRED CORN SALAD

Red Onions, Tomato, Cilantro Sprigs, Lime Cumin Dressing

grilled entrees

GRILLED PRAWNS

Tequila-Lime Vinaigrette

CHARCOAL BAKED DIVER SEA SCALLOP

GRILLED SKIRT STEAK

Salsa Verde

CHARRED BAJA STYLE OCTOPUS

Option to Substitute Local Catch

SAUCES Roasted Dark Chili Salsa, Avocado Green Salsa, Roasted Garlic Chili Aioli

sides

ELOTE WITH CHILI PEPPER

Lime Zest, Cotija Cheese, Mayo,

BLUE CORN MUFFIN

Green Onion, Smoked Gouda

CHILLED ASPARAGUS

Lemon Oil, Charred Lemon

CHARRED HEIRLOOM CAULIFLOWER

Chimichurri Sauce

dessert

MADE TO ORDER WARM CHURROS

Ibarra Chocolate Sauce, Passion Fruit Mango Coulis, Coffee Anglaise

DULCE DE LECHE CHEESECAKE

FRESAS CON CREMA

Vanilla Shortbread Crumble

Beach Clambake *package*

295 per person

salads

FARMERS MARKET GREENS

Local Citrus Dressing, Radishes, Tomatoes, Focaccia Croutons

SEASONAL BEAN SALAD

Butter Lettuce, Yellow Wax Beans, Haricot Vert, Fava Beans, Marble Potato, Pea Sprouts, Golden Balsamic Vinaigrette

WATERMELON CUCUMBER SALAD

Watermelon, Cucumber, Feta Cheese, Red Onion, Red Wine Vinegar Dressing

entrees

CLAMBAKE

Cooked-to-Order ClamBake Bags Filled With Shrimp, Lobster Meat, Clams, Mussels, Andouille Sausage, Potatoes, Corn, Parsley

CHARRED NEW YORK STEAK

Garlic Herb Oil, Braised Shallots

SAUTÉED PRAWNS

Louisiana Fire Rub

sides

SUMMER BEAN MEDLEY

Green Beans, Fava Beans, Yellow Wax Beans, Red Onion

VEGETABLE PENNE PASTA

Sauteed Squash, Spinach, Red Chili, Lemon Oil

SAFFRON ROASTED CAULIFLOWER

Tomato Vinaigrette, Parsley

dessert

RED WINE POACHED PEARS

Orange Cardamom Mascarpone

PISTACHIO BAKLAVA

Crushed Pistachios, Caramelized Phyllo Dough, Local Honey

BANANA CHOCOLATE FLOURLESS CAKE

Bites, Valrhona Kidavao Whipped Ganache, Candied Banana Chips



RECEPTION STATIONS
late night eats & sweets



Reception *stations*

Seafood & Crudo

70 PER PERSON

CHILLED SEAFOOD Shucked Pacific Oysters, Poached Shrimp, Poached Clams, Shrimp & Scallop Ceviche, Tuna Tartar, Split Lobster Tail

CONDIMENTS Lemon Wedges, Louis Dressing, Classic Cocktail Sauce, Mignonette, Hot Sauce, Horseradish

Hawaiian Poke

33 PER PERSON

HAND CUT AHI Ponzu Dressing

SEASONED RICE Local Seaweed, Scallion, Sesame Seeds

CONDIMENTS Pickled Ginger, Wasabi

Warm Dips & Chips

29 PER PERSON

SPINACH AND ARTICHOKE DIP

CHEDDAR BACON ROASTED PEPPER DIP

WARM BLUE CRAB AND SOUR CREAM DIP

CRACKERS & BREAD Pita Bread, Potato Chips, Tortilla Chips & Sea Salt Crackers

Tacos & Sopes

32 PER PERSON

CARNE ASADA Thinly Sliced Beef, Cilantro

ACHIOTE CHICKEN Slow Braised Chicken Thigh, Eight-Hour Achiote Marinade

CHARRED CHAYOTE SQUASH Braised Chayote, Maitake Mushroom, Cilantro

CHARRED OCTOPUS OR GRILLED MAHI-MAHI

HAND MADE CORN TORTILLAS & SOPES

CONDIMENTS Shredded Cabbage Cilantro Slaw, Roasted Salsa Roja, Salsa Verde, Habanero Mango Salsa, Mexican Crema, Limes

Late Night Snacks

CHOICE OF TWO | 28 PER PERSON | 50 PERSON MINIMUM

BEEF SLIDERS Brioche Bun, Arugula, Dijonnaise, Truffle Vinaigrette, Onion Jam

BBQ CHICKEN FLATBREAD Sour Cream, Pickled Onion, Cilantro

PEPPER JACK QUESADILLA Roasted Corn, Salsa Verde

HAND CUT POTATO CHIPS Onion Sour Cream Dip

HOUSE MADE BEEF MEATBALLS Spicy Tomato Sauce, Garlic Bread Sticks

VEGETARIAN FLATBREAD Roasted Tomato, Olive Tomato Spread, Mozzarella, Basil

Reception *stations*

Sliders

CHOICE OF TWO | 22 PER PERSON

SEARED ANGUS BEEF SLIDER Roasted Garlic Aioli, Cotija Cheese, Salsa Verde, Pickled Onions, Brioche Bun

FRIED CHICKEN SLIDER Hot Sauce Butter, House Pickles, Shredded Cabbage, Artisan Roll

KOREAN PORK BELLY SLIDER Shiitake Ginger Glaze, Fermented Cabbage, Bao Bun

VEGETARIAN SLIDER Available Upon Request

THICK CUT POTATO CHIPS

Artisan Cheese & Charcuterie

21 PER PERSON

ARTISAN CHEESE Point Reyes Original Blue Cheese, Point Reyes Farmstead Toma, Cypress Grove Chevre Lamb Chopper, Cypress Grove Chevre Humboldt Fog

CHARCUTERIE Organic Honey Fennel Soppressata, Garlic Sausage, Wild Boar Salami, Capicola, Chef Patrick's Country Pate

EXTRAS Fresh Fig Jam, Sour Cherry Jam, California Grapes, Toasted Nuts, Local, Cornichons, Sea Salt Crackers, Dijon Mustard, Sliced Artisanal Bread

California Cheese & Fruit

19 PER PERSON

CHEESE Pointe Reyes Blue Cheese, Toma, Mixtress Bleating Heart Creamery, Lamb Chopper Cypress Grove, Humboldt Fog

FRUIT DISPLAY Dried Apricots, Strawberries, California Grapes, Local Dates, Sliced Melons, Toasted Local Nuts, Honey, Sea Salt Crackers, Bread Sticks

Mediterranean Meditation

17 PER PERSON

SPREADS House Made Hummus, Babaganoush, Edamame Hummus

CLASSICS Spinach Falafel, Stuffed Grape Leaves, Marinated Feta Cheese, Cured Olives, Warm Pita Bread, Crackers

Farmer's Market Crudité

15 PER PERSON

VEGGIES Cauliflower Florets, Heirloom Carrots, Celery, Kohlrabi, Radish, Cucumber, Cherry Tomatoes

DIPS House Made Hummus, Greek Yogurt Dip, Buttermilk Dip, Di Stefano Burrata, Creamy Black Truffle Dip, Muhammara

Sweet *stations*

Pink Strawberry Love

2.5 PER PERSON

PINK STRAWBERRY UNICORN MERINGUE POPS

STRAWBERRY LEMON PANNA COTTA

RED VELVET MACAROON

STRAWBERRY CREAM CHEESE CAKE SQUARES

BERRIES & CREAM Fresh Local Strawberries, Vanilla Whipped Cream

Sweet Vanilla Sparkle

2.5 PER PERSON

WEDDING COOKIE BITES Vanilla Almond Shortbread Dusted with Powder Sugar

MINI TEA CAKES Vanilla Cake, Flavored Buttercream

CHOCOLATE DIPPED STRAWBERRIES Vanilla Infused Strawberries Dipped in White Chocolate, Crystal Sugar

VANILLA CAKE POPS Vanilla Cake Pops, White Chocolate

VANILLA BEAN VERRINE Vanilla Bean Mousse, Rice Krispy Crumble, Vanilla Chantilly, White Chocolate

Dragon's Breath Popcorn

2.3 PER PERSON | ACTION STATION WITH ATTENDANT | 50 PERSON MINIMUM

LIQUID NITROGEN POPCORN

FLAVORS (CHOICE OF 3) Butter, Caramel Popcorn, Chipotle, Double Cheddar or Chocolate Drizzle

Petit Fours

2.4 PER PERSON

MINI KEY LIME PIE SHOOTERS Honey Graham Crust, Key Lime Custard, Vanilla Chantilly

BLUEBERRY ORANGE CHEESECAKE BITES Orange Graham Crust, Crèmeux

ALMOND BROWN BUTTER MINI CAKES Cherry Foam, Freeze Dried Cherries

CHOCOLATE CHIP COOKIE DOUGH MOUSSE CUP Brownie Crumble, Dark Chocolate Mousse, Cookie Dough Bites

GUAVA STRAWBERRY TART Strawberry Vanilla Tart Shell, Guava Mousse, Strawberry Foam

Gourmet S'mores

2.9 PER PERSON | ACTION STATION WITH ATTENDANT | 50 PERSON MINIMUM

MARSHMALLOWS Vanilla Bean, Chocolate, Peppermint & Raspberry Marshmallows

CRACKERS & COOKIES Honey Graham, Ginger Snaps, Chocolate Chip

CHOCOLATE Ghirardelli Chocolate Squares; Dark 72%, Milk Chocolate, Milk Caramel Filled, White Chocolate

TOPPINGS Golden Crisp Apple Slices, Strawberries, Caramelized Bananas, Chocolate Hazelnut Spread & Creamy Peanut Butter, Toasted Coconut

Dragon's Breath Chocolate Bark

1.9 PER PERSON | ACTION STATION WITH ATTENDANT | 50 PERSON MINIMUM

LIQUID NITROGEN CHOCOLATE BARK

FLAVORS White, Dark and Milk Chocolate Bark, Nuts, Coconut, Dried Fruits



WEDDING PARTNERS
planners, decor & more



WEDDING PLANNERS

A certified wedding planner is required for all Del weddings with a full service package and three month minimum. Please select from the following planners:

Bliss Events	619.252.1058	blissevent.com
Couture Events	619.206.2905	coutureeventsca.com
Creative Affairs	619.993.0710	creativeaffairsinc.com
Crown Weddings	619.571.6515	crownweddings.com
Details Details	858.880.9389	aboutdetailsdetails.com
Lavish Weddings	858.740.4833	lavishweddings.com
Luxe Events	858.232.8987	luxespecialevents.com
Monarch Weddings	858.480.9332	monarchweddings.com
Nahid Global Events	619.920.2976	nahidglobal.com
Thater Made Planning and Design	619.500.1707	thatermade.com
Thomas Bui Lifestyle	858.663.8516	thomasbuilifestyle.com

BRIDAL COUTURE

Friar Tux	714.932.1106	friartux.com
The Bustle Bridal Boutique	858.523.9254	thebustledelmar.com
The White Flower Bridal Boutique	619.501.1700	thewhiteflower.com

DÉCOR RENTALS

Adorations	619.225.1915	adorations.com
AFR	619.534.1942	rentfurniture.com
Archive Rentals	888.459.6598	archiverentals.com
Concepts Event Designs	619.336.0202	concepteventdesign.com
Folklore	760.814.2696	adorefolklore.com
Hire Elegance	858.227.4963	hire-elegance.com
Platinum Pro	888.419.1961	platinumpro.com
The Chiavari Guys	858.247.2877	thechiavari guys.com
To Be Designed	619.255.0656	tbsandiego.com

SPECIALTY LINEN

BBJ Linen	310.204.0363	bbjlinen.com
La Tavola	949.548.1333	latavolalinen.com
Luxe Linen	949.253.3400	luxelinen.org

DJ'S

Blake Miller	619.840.3572	djblakemiller.com
David Cutler	866.480.4487	sandiegoeventdj.com
DJ Hevrock	858.270.2195	sgmevents.com/artists/hevrock
GE Productions	760.562.2429	geproductions.com
Jerry Beck	619.246.2325	becksentertainment.com

FLORALS

Allen's Flowers	619.460.3192	allensflowers.com
Blush Botanicals	858.342.0480	blushbotanicals.com
Camellia	619.795.0611	camelliaweddingflowers.com
Jennifer Cole	760.815.8719	jennifercoleflorals.com
MR Floral & Events	619.920.9227	mrfloralandevents.com
Organic Elements	858.610.8881	organicelements.com
Parker and Posies	858.248.2007	parkerandposies.com
Root 75	619.435.6060	root75.com
Splendid Sentiments	760.518.6996	mysplendidsentiments.com

LIGHTING DESIGN

Encore	619.365.9397	encoreglobal.com
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ORCHESTRAS & LIVE MUSIC

Anthony Garcia	858.8827.152	agarciaguitar.com
Bonnie Foster Productions	858.967.0167	bonniefosterproductions.com
Collective Music	858.775.9636	collectivemusic.group
Lucky Devils	786.210.9501	luckydevilsband.com
Mighty Untouchables	619.813.1356	mightyuntouchablesband.com
Republic of Music	619.277.8689	romprod.com
Sleeping Giant Music	858.270.2195	sgmevents.com
The Rembrandts	800.573.3224	rembrandtband.com

PAPER INVITATIONS, PLACE CARDS & MENUS

Seaside Papery	619.435.5562	seasidepapery.com
Take Note! Creations	858.215.2058	takenotecreations.com
Wendy Ware Calligraphy & Design	619.230.1978	wendywaredesigner.com
Whimsique	619.215.9103	whimsique.com

PHOTOGRAPHERS

Be Studios	619.816.0768	bestudios.me
Braja Mandala	949.381.8812	brajamandala.com
Brant Bender	858.675.1019	brantbender.com
Cean One	866.572.3261	ceanone.com
Darin Fong Photography	619.266.2893	fongphotography.com
Gene Higa	415.533.5045	genehiga.com
Lin and Jirsa	949.287.2153	linandjirsa.com
Photography by Paul Barnett	619.285.1207	barnettphoto.com
The Youngrens	858.356.9586	theyoungrens.com
True Photography Weddings	800.608.8645	truephotographyweddings.com

PHOTOBOOTHS

CEG Interactive	800.987.0290	ceginteractive.com
Flash Collective	760.292.3341	theflashcollective
Joysquad	323.379.5015	joysquadsales.com
Picture Bakery	619.333.0191	picturebakery.com
Your Photobooth Co.	619.952.7930	yourphotoboosds.com

VIDEOGRAPHERS

Blue Trinity Films	619.483.6822	bluetrinityfilms.com
Quixotic Pictures	619.630.5277	quixoticpictures.com
Taylor Films	760.846.0418	taylorfilms.com
Tidal Wedding Films	619.330.5974	tidalweddingfilms.com

BAKERIES

CAKE	619.295.2253	fabcakes.com
Hey There Cupcake	858.790.8929	heythere-cupcake.com
Sweet Cheeks Baking Co.	619.285.1220	sweetcheeksbaking.com

OFFICIANTS

Bethel Nathan	619.302.3035	ceremoniesbybethel.com
Carlos Sales	760.995.2933	2wed4life.com
Deborah Young	619.239.3306	deborahyoung.com
Rabbi Ian Alder	866.999.1818	pacificsynagogue.org
Robert Stevens	619.296.4249	robertstevensofficiant.com

BEAUTY

Salon at The Del	619.522.8808	hoteldel.com/salon
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Wedding Guidelines

To help you prepare for your perfect day, please see the following event guidelines from the City of Coronado and Hotel del Coronado.

VENUE CURFEWS

7 pm: - The Garden
10 pm: Windsor Room, Garden Room, Hanover, Beach, Windsor Lawn, Vista Terrace
Midnight: Crown, Ballroom, Coronet, Carousel, Founders Hall, The Cabanas

OUTDOOR VENUES

No confetti, birdseed, rice or floating lanterns allowed; Flower petals with prior approval from Manager. All rigging must go through Encore.

BEACH EVENTS

No glass is allowed on the beach per a City ordinance. This applies to décor, votives, centerpieces, and drinking vessels. The hotel does not provide staging, dance floor or arch on the beach. All music must face the ocean and conclude by 10 pm.

ENHANCEMENTS

Your Wedding Specialist is happy to assist with coordinating upgrades for linen, banquet chairs, or any other décor. Heaters and umbrellas are available at an additional charge. If you are interested in hosting a Rehearsal Dinner or Post Wedding Brunch, consult your Specialist.

WEDDING PLANNERS

To ensure a flawless event, a professional wedding planner selected from our Partners list is required to assist you with rehearsal, ceremony, and reception details. A full service package with a minimum of (3) three months coordination is required.

TASTINGS

One complimentary tasting is offered for contracted wedding events. Tasting menu includes selection of 2 soups, 2 salads, 3 entrées and 2 desserts. Tastings are available Tuesday - Friday. Appointments must be scheduled one month in advance and are based on availability.

WEDDING REHEARSALS

Rehearsal times may be scheduled Sunday through Friday prior to 6 pm for a one-hour duration. Rehearsal times may be booked (30) thirty days prior to event. Location and times are subject to space and availability.

WEDDING GUESTROOM ACCOMMODATIONS

Complimentary bride and groom accommodations will be provided on the night of the wedding with a minimum spend. Due to the popularity of Hotel del Coronado, prevailing room rates and minimum-night stay requirements will apply for guests who may wish to stay at the resort for the event.

FOOD & BEVERAGE

Due to health regulations, liquor ordinances and liability insurance, it is required that all food and beverage be purchased through Hotel del Coronado. All per-person selections have a minimum guarantee of 25 people.

A final confirmation "guarantee" of your anticipated number of guests is required by 11 am, (3) three business days prior to your event. Once set, this guarantee may not be reduced. The resort will make an allowance to provide seating up to (3%) three percent above the final guarantee.

Children's Meals are available for 3yr-10yrs old at \$55 per person++ or ½ price for buffet
Vendor Meals available at \$55 per person ++
Chef Attendant Fee \$200 per chef
Bartender Fee \$200 per bartender

SPECIAL EVENT PARKING

A special event rate of \$30 per car for valet parking. You may decide to host the parking for your guests and the charges applied to your account. Overnight rates will apply.

INSURANCE REQUIREMENTS

Hotel del Coronado reserves the right to require insurance from client if they choose to use non-approved vendors and/or if they incorporate an activity which carries an elevated level of risk to the guests of the event or to the Hotel.

DEPOSIT & BILLING SCHEDULE

Deposits are based on contracted venue site rental and food and beverage minimum spend plus tax and service. The first deposit of 25% of the site rental and food and beverage minimum will be due along with signed Catering Sales Agreement (10) ten business days after your event has been tentatively held. A second deposit is required (3) three months prior to the event date of 50% of the estimated site rental and food and beverage minimum. The estimated final balance is due (30) thirty business days prior to the event.

TAXES, FEES & CHARGES

A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants. Prices and selection subject to change.

Retail prices do not include taxes or a 1.888% Historic Preservation Fund charge. The purpose of the HPF is to help support the ongoing preservation of this 1888 National Historic landmark and to protect its legacy for generations to come. For more information, please visit hoteldel.com/preservation.