
PARADISE POINT ISLAND RESORT

WEDDING EDITION



Celebrate at **Paradise Point**

Celebrate the beginning of your lifelong journey together in an award-winning setting, where beauty and romance come as naturally as the swaying palms and tropical blossoms that grace our island's exotic shores. The epitome of a coastal California retreat, Paradise Point offers 44 acres of distinctive ceremony and reception venues located on sparkling Mission Bay. Choose from over 80,000 square feet of indoor and outdoor space, featuring impeccably designed ballrooms, a grand waterfront pavilion, lush gardens, soothing lagoons, bay-view terraces and sandy beaches, all with the intention to set your wedding miles away from ordinary.

It's the day you've dreamed of your entire life, and it's our pleasure to assist with every detail. Serving as San Diego's wedding island for more than 50 years and named a "Best of Weddings" pick by The Knot, Paradise Point is home to a seasoned team of catering and culinary experts who will deliver a flawless and extraordinary event customized to your vision.



Ceremony Locations

Say your vows at one of our four unforgettable ceremony settings. Ceremony fees include white garden chairs, fruit-infused water station, sound system, supplemental tables, umbrellas and one hour rehearsal.

ISLAND POINT LAWN

Admire a waterfall-accented pond teeming with sea life as you cross a wooden marina bridge to reach this petite grassy peninsula. Accommodating up to 100 guests, this intimate venue, reaching out into Mission Bay, provides the quintessential island wedding backdrop, as tall palms tower overhead and water laps against the sandy shoreline.

PINE HILL

Nestled in the midst of an intricate network of serene lagoons, this secluded venue seats up to 200 guests. You'll feel transported to the dense jungles of a faraway locale when encircled by Pine Hill's lush gardens.

PARADISE TERRACE

Our largest and most majestic outdoor space with seating for up to 450 guests. Enjoy a tranquil soft-flowing waterfall, 180-degree views of the bay and private marina, and an entrance marked by regal palms. Paradise Terrace is a grand waterfront venue framed by vast blue skies and striking coastal sunsets.

Additional venues available.



Reception Settings

For the festivities that follow "I do", choose from Paradise Point's collection of distinctive reception settings for a truly memorable affair. Whether it's an expansive waterfront venue with floor-to-ceiling glass windows, a picturesque terrace embellished with vivid tropical foliage, or an airy, spacious teak deck overlooking the sparkling waters of Mission Bay, you're sure to find the perfect match for your special celebration on our 44-acre island. Each venue is available for six hours.



Reception Settings

BAY VIEW ROOM

Overlooking Mission Bay, the Bay View room offers an intimate venue with picturesque views of the water and seats up to 60 guests.

DOCKSIDE ROOM

Seating up to 100 guests, the Dockside room is an elegant space with floor-to-ceiling windows and breathtaking views of the bay and coastal skies. The adjacent deck provides a comfortable social area perfect for airy cocktail hours.

SUNSET BALLROOM

The Sunset Ballroom is the perfect location for a formal reception of up to 350 guests. The venue features high ceilings, mother-of-pearl chandeliers and a soft ocean-inspired color palette. Full-length windows frame stunning panoramic vistas plus an adjoining waterfront deck offers an pre-reception space.

SUNSET PAVILION

Adjacent to our 4,000 square foot waterfront Sunset Terrace and dock, the Sunset Pavilion features modern and luxurious amenities like custom handmade chandeliers, premium event carpeting and 120 feet of glass walls and doors showcasing views of Mission Bay. Accommodates up to 500 guests.

MISSION BAY BALLROOM

The Mission Bay Ballroom reiterates the resort's sense of history and Old-World appeal, featuring vaulted wood ceilings, rustic pillars and subtle tropical colors. An adjoining garden patio offers additional space with views of our firelight lagoon. Accommodates up to 160 guests.



Wedding Package

One Hour – Gold Package Bar

Liquor, wine, beer, soft drinks and mineral water

Tray Passed Hors D'Oeuvres

Your choice of three hors d'oeuvres per guest

Plated or Buffet Meal Service

Wine Service with Dinner

House Red & White Wine

Celebration Toast

One glass of sparkling wine or sparkling cider per guest

Wedding Cake

Cakes are crafted by one of our preferred bakeries. Please contact the bakery directly for details about customization, upgrades and cake tasting

Linen

Cocktail Reception: Choice of house black, white or ivory linen

Dinner Reception: Choice of (20) satin satin, matte, shantung, pintuck floor-length linen with coordinating napkins

Upgraded Chairs

Dinner Reception: chiavari, crossback, or Valentino chairs

Market Umbrellas

Heaters

Complimentary Wedding Tasting

A personal tasting of your dinner selections is made available to you for up to four guests

Accommodations

Complimentary guest suite for the couple on the wedding night with amenity

Discounted room rates for guests based on availability

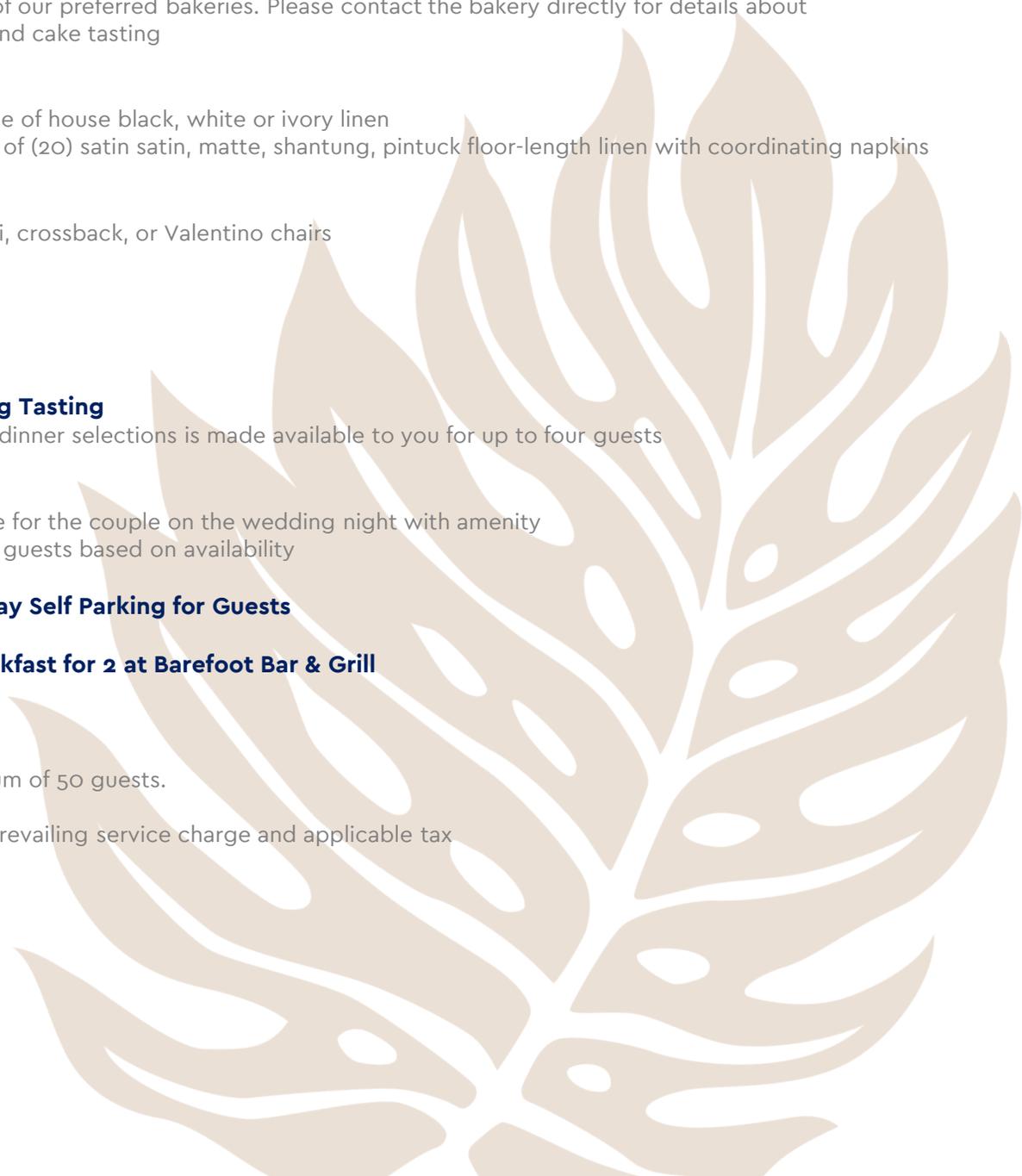
Complimentary Event Day Self Parking for Guests

Day After Wedding Breakfast for 2 at Barefoot Bar & Grill

\$140 per person

Package requires a minimum of 50 guests.

prices are subject to the prevailing service charge and applicable tax



Menus

TRAY PASSED HORS D'OEUVRES | CHOICE OF THREE

Chilled

Sun-Dried Tomato Young Mozzarella Bruschetta, Baguette

Almond Brittle, Brie, Apricot Jam, Rainforest Crisp

Fresh Burrata, Strawberry Tapenade, Balsamic Drizzle, Rainforest Crisp

Sun-Dried Tomato Mousse, Zucchini Cake

Chicken Liver Pâté, Bacon Jam, Brioche

Fig, Prosciutto, Gorgonzola, Baguette

Sweet Chile Glazed Chicken on Thai Peanut Cake

Seasonal Fruit, Prosciutto, Basil, Blood Orange Splash

Smoked Duck, Cranberry Mousse, Mandarin Orange, Sourdough Baguette

Whipped Butter Ball Potato, Crème Fraîche, Micro Watercress, Caviar

Shrimp Cocktail Shooter, House-Smoked Chipotle Sauce

Ahi Poke, Wakame Salad & Black Caviar In Wonton Cup

Crab Stuffed Deviled Egg, Wakame, Flying Fish Roe

Lobster Cobb Salad, Baguette

Spicy Tuna, Pear on Lotus Chip

Mayan Spiced Grilled Chicken, Pomegranate Relish on Polenta

Seared Beef Tenderloin, Red Wine Glaze and Gorgonzola on Crostini

Warm

Savoy Spinach And Feta Phyllo Straws, House-Made Dill Yogurt

Vegetable Thai Spring Rolls, Sweet Chili Sauce, Cilantro, Mint

Baked Brie En Croûte, Raspberry Chipotle Jam

Point Reyes Blue Cheese and Pear Purse, Black Mission Fig Balsamic Emulsion

Wild Mushroom Duxelle Cup, Chèvre Goat Cheese Quesadilla Pocket, Salsa Verde

Sesame-Breaded Chicken Skewer, Fiery Sambal Ranch

Fried Chicken and Waffle Cup, Maple Butter Drizzle

Goat Cheese-Stuffed Bacon-Wrapped Date

Basil Meat Ball, Chunky Pomodoro Sauce, Smoked Mozzarella, Parmesan Dust

Hibachi Beef Skewers, Sweet Sake Magic Sauce, Scallions

Grilled Lamb Chops, Saffron Aioli, Potato Crisp

Thai Shrimp Nails, Japanese BBQ Sauce

Fried Kimono Shrimp, Screaming Rooster Aioli

Lobster Hush Puppies, Saffron Aioli,

Hibachi Chicken Sates, Sweet Sake Sauce, Scallions, Lime

Panko-Crusted Crab Claws, Carrot Harissa Puree, Cilantro Aioli

Pacific Blue Crab Cake, Lemon Thyme Aioli

Chorizo and Manchego Arancini Balls, Chipotle Aioli

Scallop Tempura Skewer, Ginger Orange Marmalade

Crab Stuffed Mushrooms



Menus

Our three-course plated entrées are served with your choice of soup or salad, artisan bread and sweet butter, freshly brewed coffee, decaffeinated coffee, herbal teas and customized wedding cake. Create a four-course meal that includes a soup and salad selection for an additional \$8 per guest.

STARTER | CHOICE OF ONE

Soups

Lobster Bisque en Croûte

French Onion, Gruyère Crouton

Wild Mushroom Bisque, Parmesan Froth, White Truffle Oil, Petite Chive

Cream of Brie, Bacon Lardon, Herb Oil

Roasted Corn Bisque, Pepitas, Pumpkin Seed Oil

Paradise Wedding Soup, Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes, Squash, Cous Cous

Salads

California Kale: Kale, Beech Mushroom, Roasted Red Pepper, Parmigiano Reggiano, Focaccia Bread Crumbs, Meyer Lemon Vinaigrette

Field Greens and Berries: Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

Caprese: Heirloom Tomatoes, Burrata Cheese, Micro Basil, Croutons, Picholine-Pistou, Balsamic Gelée, Petite Salad

Pear and Blue: Baby Arugula, Port Poached Pear, Endive, Candied Pecans, Point Reyes Blue Cheese Mousse, White Balsamic Reduction, Grain Mustard

Bloomsdale Spinach and Quinoa: Bloomsdale Spinach, Radicchio, Berries, Quinoa, Sweet and Salty Almonds, Ricotta Salata, Blood Orange Vinaigrette

Rocket and Watercress: Rocket, Watercress, Citrus Supremes, Candied Almond, Beemster Gouda, Roasted Shallot Vinaigrette

Truffled Corn and Asparagus: Hydroponic Bibb, Truffled Corn, Roasted Asparagus, Applewood-Smoked Bacon, Pickled Red Onion, Creamy Goat Cheese Dressing

Napoleon Ruby Beet: Beet and Goat Cheese Mousse Layered Napoleon, Wild Arugula & Frisée, Candied Hazelnuts, White Balsamic Vinaigrette



Menus

Plated service for your wedding includes a pre-selected menu of two entrée selections and an additional vegetarian | vegan dish option. Pre-selected menus require place card meal indicators designating each guest's menu choice.

PLATED ENTRÉE SELECTION

Pomegranate Glazed Chicken: Pomegranate Molasses Glaze, Feta Cheese, Toasted Pine Nuts, Boursin-Puréed Potatoes, Farm to Table Vegetables

Chicken Porcini: Wild Mushroom Jus, Bacon Asiago Pilaf, Farm to Table Vegetables

Lemongrass Mahi-Mahi: Mango Lili koi Relish, Toasted Coconut Jasmine Rice, Firecracker Vegetables, Micro Watercress, Curry Oil

Sustainable Salmon: Pan-Seared Salmon | Marinated Tomato and Olive Relish, Dijon Bacon Warm Potato Salad, Seasonal Vegetables

Grilled Top Sirloin: Baby Yukon Potatoes, Rainbow Carrots, House Made A-1 Steak Sauce

Midnight-Braised Beef Short Rib: Smoked Tomato Jam, Pan Jus, Garlic Mustard Mash, Roasted Asparagus

VEGETERIAN & VEGAN

Roasted Poblano Sweet Corn Ravioli: Ricotta-Stuffed Ravioli, Roasted Poblano and Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, Toasted Pine Nuts VEG

Roasted Wild Mushrooms and Polenta: Oyster, Shitake, Portabella Mushrooms, Spinach, Parmesan Polenta, Seasonal Vegetables GF, VEG

Portobello Mushroom Wellington: Puff Pastry, Portobello Mushroom, Artichoke, Swiss Chard, Goat Cheese, Smoked Tomato Coulis, Seasonal Vegetables GF, VEG

Roasted Cauliflower Steak: Fennel Pollen-Roasted Cauliflower Steak, Red Quinoa, Currant and Spinach Pilaf, Coriander Vinaigrette GF, V, VEG, DF

Spaghetti Squash Primavera: Chive-Scented Spaghetti Squash, Grilled Vegetables, Heirloom Tomato, Cremini Mushroom, Pomodoro Sauce, Basil Oil GF, V, VEG, DF

Ratatouille à la Provençal: Julienned Carrots, Zucchini and Gold Bar Squash, Portobello Mushroom and Tomato Ragù GF, V, VEG, DF

MENU ENHANCEMENTS

Sea Bass: Miso-Herb Crusted Sea Bass, Braised Baby Bok Choy, Furikake Rice, Rainbow Glazed Baby Carrots | \$10 per person

Midnight-Braised Beef Short Rib and Chicken Porcini: Zucchini and Lemon Thyme Lux Potatoes, Seasonal Vegetables, Wild Mushrooms, Calvados Demi-Glace | \$15 per person

Grilled Filet Mignon: Rosemary Dijon Potato Gratin, Prosciutto-Wrapped White Asparagus, Bloomsdale Spinach, Micro Ruby Radish, Marsala Wine Demi-Glace | \$18 per person

Petite Filet and Herb-Crusted Chicken: Pomegranate Port, Rosemary Jus, Roasted Garlic Mashed Potatoes, Seasonal Vegetables | \$20 per person

Petite Filet and Lobster: Grilled Petit Filet, Pomegranate Port Wine Sauce, Butter Roasted Lobster Tail, Lemon Chive Beurre Blanc, White Truffle Potato Purée, Seasonal Vegetables | \$40 per person

Menus

WEDDING BUFFET

Prices based upon one and a half hour serve time and two entrée selections at \$140 per person package

STARTERS | CHOICE OF THREE (one soup and two salads)

Tomato Bisque, Opal Basil, Parmesan Croutons

Lobster Bisque with Fresh Chives and Crème Fraîche

Wild Mushroom and Farro Soup

Smoked Chicken Chowder, Cilantro Pesto

Caesar: Romaine Spears, Parmigiano Reggiano, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

Field Greens and Berries: Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

Caprese: Field Greens, Beef Steak Tomatoes, Buffalo Mozzarella, Basil Balsamic Vinaigrette

Bloomsdale Spinach and Quinoa: Bloomsdale Spinach, Radicchio, Berries, Quinoa, Sweet And Salty Almonds, Ricotta Salata, Blood Orange Vinaigrette

ENTREES

Three entrees \$145 per person | choice of two protein entrées and one vegetarian entrée

Four entrees \$155 per person | choice of three protein entrées and one vegetarian entrée

Orecchiette Pasta: Kale, Bread Crumbs, Wild Mushrooms, Chili Flakes, Parmesan, Sweet Onion Asiago Béchamel

Lemon Thyme Tortellini: Asiago Cream Sauce, Seasonal Vegetables

Pomegranate-Glazed Chicken: Pomegranate Molasses Glaze

Chicken Porcini: Wild Mushroom Jus

Shrimp Scampi: Cherry Tomatoes, Roasted Garlic, White Wine Butter Broth, Fresh Herbs

Tropical Lemongrass White Fish: Mango Lilikoi Relish, Coconut Curry Drizzle

***Sustainable Salmon:** Smoked Tomato Cream Sauce

Duck Confit & Ravioli: Four Cheese Ravioli, Roasted Cipollini, Butternut Squash, Spinach, Goat Cheese Cream

Midnight-Braised Beef Short Rib: Red Wine Demi, Roasted Root Vegetables

***Carved Sea Salt-Crusted Prime Rib of Beef:** Cabernet Au Jus, Horseradish Chive Crème Fraîche

SIDES | Choice of three

Roasted Garlic Potato Puree

Lux Potatoes Whipped Potatoes

Boursin-Purée Potatoes

Dijon Bacon Potato Salad

Asiago Lemon Rice Pilaf

Parmesan Roasted Cauliflower

Garlic-Braised Long Beans

Firecracker Vegetables

Aloha Vegetables

*\$175 optional carving fee

All prices are subject to the prevailing service charge and applicable tax

Menus

WEDDING STATIONS

Three stations \$140 package | Four stations \$155 package

Additional station selections available upon request including carving stations

Tossed Greens | Choice of two

Spinach and Strawberry Salad: Spinach, Strawberries, Feta, White Balsamic Basil Vinaigrette

Arugula Salad: Baby Arugula, Goat Cheese, Sunflower Seeds, Cranberries, Red Onions, Champagne Vinaigrette

Mediterranean Salad: Spring Greens, Grape Tomatoes, Kalamata Olives, English Cucumbers, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette

Cobb Salad: Romaine, Bacon, Hard-Boiled Egg, Crumbled Blue Cheese, Plum Tomatoes, Lemon Yogurt Vinaigrette

Berries and Goat Cheese Salad: Mixed Greens, Fresh Berries, Goat Cheese and Citrus Champagne Vinaigrette

Chicken and Buttermilk Waffles

Buttermilk Fried Chicken, Whiskey Maple Sauce

Buttermilk Fried Chicken, Cayenne Honey Sauce

House Made Buttermilk Waffles

The Electric Sliders | Choice of three

Grilled Cheese: White Cheddar & Swiss, Bacon, Apple Pepper Jam, Sourdough Bun

Buffalo: Fried Chicken Breast, Frank's Hot Sauce, Point Reyes Blue Cheese, Brioche Bun

Burger: Beef Patty, Aged Vermont Cheddar, Fried Onion Ring, Sriracha Aioli, Sourdough Bun

Teriyaki Burger: Beef Patty, Grilled Pineapple, Brioche Bun

Pulled Pork: Kalua Pork, Ginger Mayo, Shaved Cabbage, Brioche Bun

Reuben: Pastrami, Thousand Island, Swiss Cheese, Smoked Bacon Sauerkraut, Brioche Bun

Short Rib: Braised Short Rib, Smoked Gouda, Fried Onions, Roasted Garlic Aioli, Sourdough Bun

Meatball: Italian Meatball, Provolone, House-Made Marinara, Hoagie Bun

Lobster Salad Roll: Kettle Chip Crisp, Cracked Pepper Horseradish, Hawaiian Roll

Taco Stand | Choice of Two

Grilled Wahoo | Ancho Chile Lime Chicken | Smoked Carnitas | Arrachera Grilled Skirt Steak Marinated in Citrus and Beer

Condiments: Mini Flour and Corn Tortillas, Shredded Cabbage, Cilantro and Onion Mix, Salsa Roja, Guacamole, Lime Wedges, Cotija Cheese, Sour Cream, Mexican Street Corn, Chili Mayonnaise, Cilantro

Signature Pasta Station | Choice of two

Spaghetti, Parmesan Meatballs, Pomodoro Sauce, Shaved Asiago Cheese, Parsley, EVOO

Ravioli, Braised Beef Short Rib, Wild Mushrooms, Arugula, Crumbled Goat Cheese, Fig Demi

Orecchiette with Kale, Garlic, Chile Flake, Grilled Artichokes, Oyster Mushrooms,

Parmesan-Buttered Bread Crumbs, Sweet Onion Béchamel Sauce

Rigatoni, Spicy Calabrese-Style Pork Ragù, Soffritto, Garlic, Chile Flake, Tomato, Asiago Cheese

Linguine, Mussels and Italian White Beans, Blistered Tomatoes, Fresh Herbs, EVOO, White Wine Butter Broth

Sea Shells, Chicken, Sautéed Mushrooms, Rainbow Swiss Chard, Baby Artichokes, Tomatoes, Saffron Cream

Condiments: Warm Garlic Bread, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Parmesan, Chile Flakes

\$175 optional station attendant fee

All prices are subject to the prevailing service charge and applicable tax



Menus

LATE NIGHT SNACKS

Prices are based on a one hour serve time. Minimum 3 dozen per selection. S'mores Factory reception station minimum of 35 people required.

Mini Sandwiches

Grilled Cheese: White Cheddar & Swiss, Bacon, Apple Pepper Jam, Sourdough Bun \$70 | dozen

Buffalo: Fried Chicken Breast, Frank's Hot Sauce, Point Reyes Blue Cheese, Brioche Bun \$74 | dozen

Burger: Beef Patty, Aged Vermont Cheddar, Fried Onion Ring, Sriracha Aioli, Sourdough Bun \$74 | dozen

Pulled Pork: Kalua Pork, Ginger Mayo, Shaved Cabbage, Brioche Bun \$74 | dozen

Reuben: Pastrami, Thousand Island, Swiss Cheese, Smoked Bacon Sauerkraut, Brioche Bun \$78 | dozen

Short Rib: Braised Short Rib, Smoked Gouda, Fried Onions, Roasted Garlic Aioli, Sourdough Bun \$78 | dozen

Meatball: Italian Meatball, Provolone, House-Made Marinara, Hoagie Bun \$74 | dozen

Lobster Salad Roll: Kettle Chip Crisp, Cracked Pepper Horseradish, Hawaiian Roll \$82 | dozen

Mini Dogs

TJ: Bacon, Diced Tomato, Mayo, Cilantro Onion Relish \$78 | dozen

Chicago: Pickle, Tomato, Onion, Sweet Relish, Sport Peppers \$78 | dozen

Ballpark: Ketchup, Mustard, Sweet Relish \$74 | dozen

Chili Cheese: Stag Chili, Nacho Cheese, Jalapeños \$78 | dozen

Bite-sized corn dogs: ketchup, mustard \$36 | dozen

Mini Pizzas

Pepperoni, Marinara, Mozzarella \$70 | dozen

Ricotta, Spinach, Mozzarella \$72 | dozen

Ham, Pineapple, Jalapenos, Marinara, Mozzarella \$74 | dozen

Wild Mushroom, Fontina, Truffle Oil \$74 | dozen

Sausage, Roasted Red Pepper, Marinara, Mozzarella \$78 | dozen

Duck Confit, Smoked Mozzarella, Wild Mushrooms \$78 | dozen

Mini Cheesecake Collection

Mixed Berry, Pumpkin, New York, Triple Chocolate and Crème Brûlée | \$56 per dozen

Lolli Pop Cake Pops

Fudge Nut, White Chocolate Pyramid Cheese Cake, Chocolate Truffle, Strawberry Champagne, S'mores | \$56 per dozen

Mini Decadence

Amaretto, Chocolate Hazelnut Praline, Chocolate Venetian Cherry, White Chocolate Covered Éclair | \$64 per dozen

Mango Raspberry Mousse | \$64 per dozen

Hand-Crafted Mini French Macarons

Vanilla, Chocolate, Raspberry, Earl Grey, Coffee, Lemon, Salted Caramel, Orange, Passion Fruit VEG | \$48 per dozen

S'mores Factory

Traditional Graham Crackers, Cinnamon Graham Crackers, Marshmallows, Hershey Chocolate Bars, Fire Sticks, Hot Chocolate | \$16 per person



Beverage Menus

BAR PACKAGES

One bar & Bartender required per 75 guests; \$175 bartender fee per bar.

	Gold	Platinum	Diamond
Vodka	New Amsterdam	Titos	Grey Goose
Gin	New Amsterdam	Bombay Sapphire	Hendrick's Gin
Bourbon	Jim Beam White	Marker's Mark	Woodford Reserve
Whiskey	Old Overholt Rye	Old Overholt Rye	Knob Creek Rye
Tequila	Sauza Blue Label	Espolon Blanco	Patron Silver
Rum	Cruzan	Flor de Cana 4yr White	Bacardi Superior Room
Scotch	Famous Grouse	Johnny Walker Black	Glenfiddich 14yr

Hosted Hourly Bar Packages

Package Bars are Priced per Guest, Based on the Full Guarantee Guest Attendance

Gold Hourly Package

One hour \$24
 Two Hours \$40
 Three Hours \$52
 Four Hours \$62
 Additional hours \$8/hour

Platinum Hourly Package

One hour \$28
 Two Hours \$47
 Three Hours \$61
 Four Hours \$72
 Additional hours \$9/hour

Diamond Hourly Package

One hour \$32
 Two Hours \$54
 Three Hours \$84
 Four Hours \$97
 Additional hours \$10/hour

Hosted Hourly Beer & Wine Bar Packages

Package bars are priced per guest, based on the full guarantee and wines, local micro brews, imported/domestic beers, soft drinks and bottled water.

Gold Wine & Beer

One hour \$20
 Two Hours \$28
 Three Hours \$36
 Four Hours \$44
 Additional hours \$6/hour

Premium Wine & Beer

One hour \$22
 Two Hours \$33
 Three Hours \$42
 Four Hours \$51
 Additional hours \$7/hour

Diamond Wine & Beer

One hour \$24
 Two Hours \$37
 Three Hours \$45
 Four Hours \$56
 Additional hours \$8/hour

Gold Wines

Proverb: Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon
 Wycliff: Sparkling

Imported/Domestic Beer

Corona
 Bud Light
 Heineken 0.0 NA
 Stella Artois

Platinum Wines

Edna Valley: Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon
 De Lucca Prosecco: Sparkling

Local Micro Brews

Stone IPA
 Coronado Orange Witt
 32 North Barefoot and Blonde

Diamond Wines

Frei Brothers: Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon
 Canella Prosecco Brut DOC



Beverage **Menus**

Hosted & No-host Cash Consumption Bars:

Priced per drink and include your choice of the below items:

Cordials	\$15
Diamond Liquor	\$16
Platinum Liquor	\$14
Gold Liquor	\$12
Diamond Wine	\$16
Platinum Wine	\$14
Gold Wine	\$12
Local Micro Brews	\$9.50
Imported/Domestic	\$7.50
Soft Drinks	\$5.50
Mineral Water	\$5.50

All prices are subject to the prevailing service charge and applicable tax.



All about the **Details**

WEDDING COORDINATION

Hotel catering manager will assist in planning your hotel details and serves as your liaison in finalizing the venue setup and food and beverage selections. It is required that you hire a licensed professional wedding coordinator to attend to your special day which includes all personalized details, photography, flowers, customized place settings, musical entertainment, timeline, transportation and orchestrating your rehearsal, ceremony and reception. Timeline from wedding coordinator due 14 days before wedding date.

CEREMONY REHEARSALS

Rehearsal times may be requested for Sunday through Friday prior to 6:00pm for a one-hour duration. Rehearsal times may be booked 14 days prior to your event. Location and times are subject to space availability.

FOOD AND BEVERAGE MINIMUMS

Food and beverage minimums vary based on the day of the week and selected ballroom. Please discuss these with your Catering Manager.

MENU TASTINGS

Complimentary menu tastings for up to four guests is offered for receptions of 50 guests or more. Tastings are scheduled 90 days before your event and your selections must be confirmed a minimum of two weeks prior to your scheduled tasting. Tastings are scheduled one per day, 1:00pm or 2:00pm Tuesday through Friday. You may choose three starter options, and three entrees to sample. There is a \$75 plus service charge and tax for each additional guest.

MENU SERVICE

Plated service for your wedding includes a pre-selected menu of two entrée selections plus an additional vegetarian or vegan dish option. If three entrées are selected (excluding vegetarian), an additional \$10 will be charged per guest. Pre-selected menus require place card meal indicators designating each guest's menu choice.

CHILDREN'S MEALS

Children's meals to include fruit cup, chicken fingers, French fries, carrot sticks, cookie and choice of milk or juice will be provided for children ages up to 12 at \$40 per child plus service charge and sales tax.

VENDOR MEALS

Chef's choice vendor meals will be provided for your vendors at \$60 per vendor plus service charge and sales tax. Vegetarian vendor meals available on request.

All about the **Details**

GUARANTEES

A guaranteed attendance is required for all meal functions 10 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the contracted estimated figure will automatically become the guarantee.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to applicable 26% service charge and state and local taxes, currently 7.75%. Service charge and tax are subject to change.

HONEYMOON NIGHT

Complimentary overnight suite on the your wedding night including parking and resort fee is offered for wedding receptions with a guest attendance of 50 or more guests.

CHANGING ROOM

We're pleased to offer a reduced rate for the same room you will have on the wedding night that can be used as a changing room on the day of the wedding. Room rate/type is based upon availability. This room will need to be rented the evening prior to the wedding date. Check-in is at 4pm and check-out is at 11am.

BELL CART SERVICE

Exclusive use of our eight passenger bell cart and driver \$75 plus tax per hour.

DAY OF EVENT PARKING

Self-parking is complimentary for day guests. There is an overnight parking charge for guests staying at the resort and this is included in their individual guest room reservations.

DEPOSIT AND PAYMENT

A deposit of 30% of your total anticipated revenue will be required at the time of the contract. Full pre-payment based on estimated charges is due 10 days prior. Paradise Point Resort and Spa must have valid credit card on hand for remaining balance.

ACCOMODATIONS

You will receive a promotional guestroom booking code that will offer your guests a 10% discount on the best available rates. Room blocks for your guests can be contracted through our sales department to guarantee availability and rates for your guests and give you the ability to track your guestroom reservations.

All about the **Details**

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event (applicable fees may apply).

AV/POWER NEEDS

Additional power charges may apply depending on the power requirements from your band, DJ, lighting or equipment. A ceremony sound system is included in your ceremony rental fee.

SPECIAL EVENT DECOR

Prior to your arrival, decorations brought into the hotel must be approved by your catering manager. All decorations must be removed immediately following your event unless prior arrangements have been made. All candles must be enclosed in glass by at least 1". The following items are not permitted for use in event spaces on hotel property: Fog machines, smoke machines, sparklers, rice, birdseed, loose glitter, and confetti. Any items brought onto hotel property must be removed at the discretion of your catering or banquet manager.

