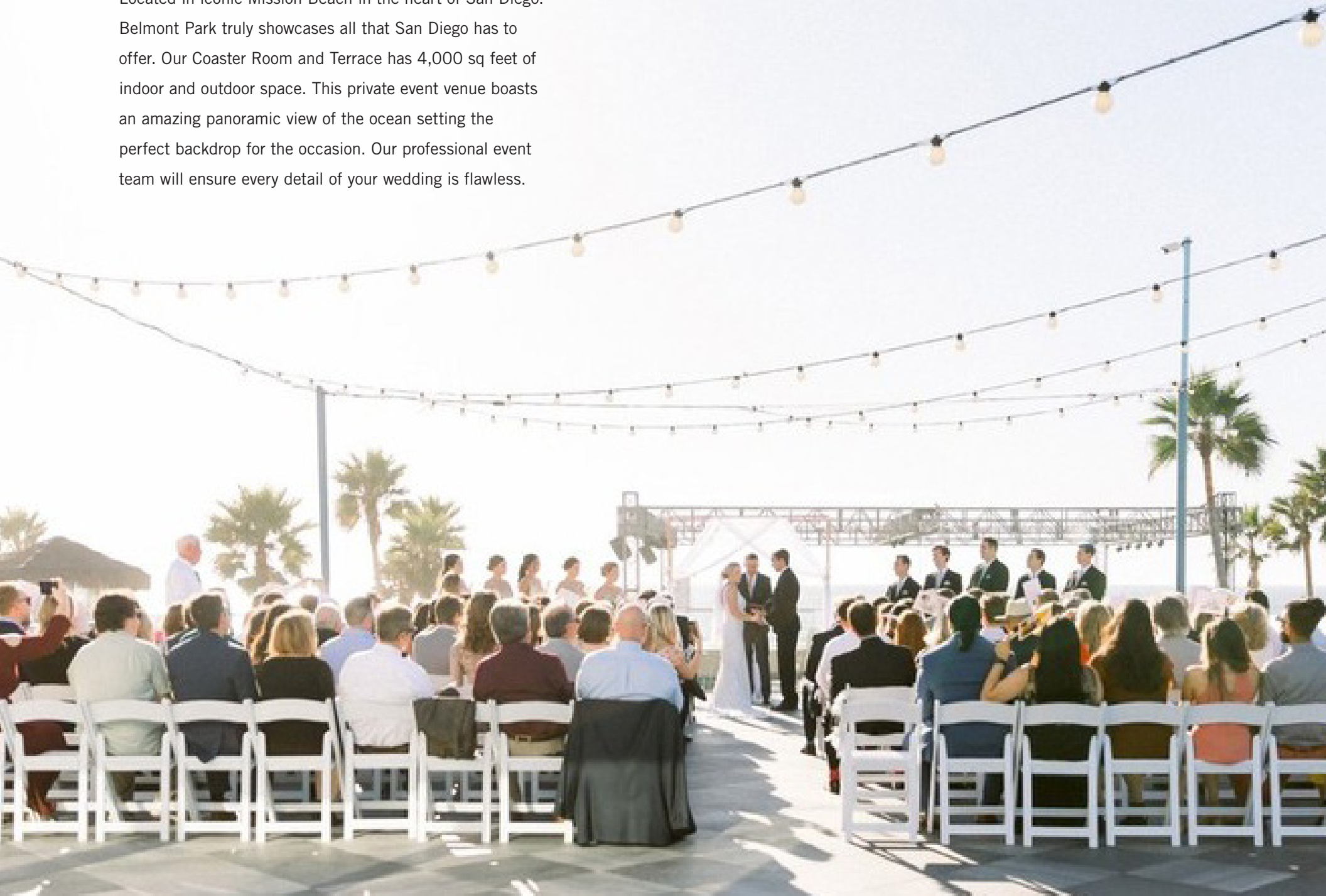




BELMONT
PARK
Weddings

Weddings at Belmont Park

Located in iconic Mission Beach in the heart of San Diego. Belmont Park truly showcases all that San Diego has to offer. Our Coaster Room and Terrace has 4,000 sq feet of indoor and outdoor space. This private event venue boasts an amazing panoramic view of the ocean setting the perfect backdrop for the occasion. Our professional event team will ensure every detail of your wedding is flawless.





Wedding Packages

CEREMONY

COASTER TERRACE
accommodates up to 150 guests

RECEPTION

COASTER ROOM & TERRACE
accommodates up to 200 guests for buffet dinner

ROOM RENTAL

4.5 hours for ceremony & reception \$1,500
each additional hour + \$500

Weddings with 50+ guests are required to have a professional wedding coordinator starting 45 days prior to the ceremony and on the day of the event.

PACKAGES INCLUDE

- White Chairs
- White or Black floor length linen
- 60" round tables seats eight
- 24" round cocktail tables (up to ten)
- Heat Lamps (up to six)
- Umbrellas (up to six)
- Portable Bar
- Service Team
- Complimentary Tasting for Two
- One Consultation Tour
- House Flatware, Plateware, Glassware

ADD ON Colored Sash on Ceremony Chairs \$5 per chair

Silver Buffet

\$95 / guest

APPETIZERS

select two

Mustard Dusted Pretzel Bites
Crispy Vegetable Egg Rolls with Sweet Chili Dipping Sauce
Tomato Bruschetta Crostini
Smoked Gouda Mac N' Cheese Bites
Homemade Mini Meatballs Parmesan with Tomato Fennel Sauce

SALADS

select one

Caesar Salad
Mixed Greens Salad – *choice of two dressing*

ENTREES

select two - \$15 for an additional entrée

Grilled Jerk Spiced Chicken
Open Flame Roasted Tri-Tip with a Chimichurri Sauce
Sliced Smoked Sausages with a Honey Mustard Sauce
Grilled Mahi Mahi with a Roasted Pineapple Salsa

SIDES

select two

Roasted Garlic Potatoes
Herb Whipped Potatoes
Rice Pilaf
Quinoa with Tomato and Arugula

VEGETABLES

select one

Grilled Seasonal Vegetables
Charred Brussel Sprouts
Roasted Carrots



Gold Buffet

\$110 / guest

APPETIZERS

select three

Artichoke Parmesan Fritters with Remoulade Sauce
Chicken Potsticker with Chives and Ponzu Sauce
Avocado Spring Roll with Molcajete Salsa
Homemade Mini Meatballs Parmesan with Tomato Fennel Sauce
Seafood Ceviche
Chicken Satay

SALADS

select one

Caesar Salad
Mixed Greens Salad – *choice of two dressing*
Spinach Berry Salad

ENTREES

select two - \$20 for an additional entrée

Grilled Jerk Spiced Chicken
Open Flame Roasted Tri-Tip with a Chimichurri Sauce
Grilled Mahi Mahi with a Roasted Pineapple Salsa
Roasted Salmon with Lemon Dill Sauce
Ginger and Honey Glazed Pork Tenderloin

SIDES

select two

Roasted Garlic Potatoes
Herb Whipped Potatoes
Rice Pilaf
Mushroom Risotto
Quinoa with Tomato and Arugula

VEGETABLES

select two

Grilled Seasonal Vegetables
Charred Brussel Sprouts
Roasted Carrots
Roasted Cauliflower



Platinum Buffet

\$125 / guest

APPETIZERS

select three

Braised Pork Tostada with Pineapple Salsa, Pickled Onion, and Cilantro
Empanada – *black beans & corn or pork & green chile*
Homemade Mini Meatballs Parmesan with Tomato Fennel Sauce
Phyllo Purse Stuffed – *brie, bacon & onion or brie & pear*
Mini Beef Wellington with Bearnaise Sauce
Mini Crab Cakes with Lemon Aioli
Shrimp Aguachile

SALADS

select one

Caesar Salad
Mixed Greens Salad – *choice of two dressings*
Spinach Berry Salad
Italian Chop Salad with Salami, Pepperoncini, Kalamata Olives, Italian Dressing
Caprese Salad

ENTREES

select two

Grilled Jerk Spiced Chicken
Grilled Beef Tenderloin with Peppercorn Sauce
Grilled Mahi Mahi with a Roasted Pineapple Salsa
Roasted Salmon with Lemon Dill Sauce
Ginger and Honey Glazed Pork Tenderloin

SIDES

select two

Roasted Garlic Potatoes
Herb Whipped Potatoes
Scalloped Potatoes
Rice Pilaf
Garlic Mushroom Quinoa

VEGETABLES

select two

Grilled Seasonal Vegetables
Charred Brussel Sprouts
Roasted Carrots
Roasted Cauliflower
Sautéed Hericots Verts
Garlic Sautéed Kale

MINI DESSERTS

select three for dessert display

Fresh-Baked Cookies
Caramel Apple Pie Tarts
Strawberry Cheesecake Shooters
Brownies & Blondies
Assorted Mini Cupcakes
Chocolate-Dipped Rice Krispie Treat

Enhancements

package add-ons

CARVING STATIONS

priced per guest - minimum of 25 guests

Beef Tenderloin \$30

Prime Rib \$23

Whole Boneless Roasted Turkey Breast \$13

Honey Glazed Ham \$14

Pork Loin \$13

available for 1.5 hours with one chef per every 75 guests at \$175

all stations include assorted rolls and complementing sauces

DISPLAY BOARDS

priced per guest

Imported Cheese Display \$12

assorted cheese selections, nuts, olives, sliced fruit, stone wheat crackers seasonal

Fresh Fruit Board \$8

Vegetable Crudite \$10

assorted vegetables served with lemon ranch dressing, garlic hummus

Antipasto Display \$13

assorted cheese selections, cured meats, olives, marinated artichokes, cracker assortment

Bruschetta Display \$7

grilled baguette, bruschetta, goat cheese, basil

DESSERT ENHANCEMENTS

priced per guest

Full Size Cupcakes \$6

Custom Sheet Cake \$5

LATE NIGHT SNACKS

priced per portion

Mustard Dusted Pretzel Bites \$4

Crispy Vegetable Egg Rolls \$4

sweet chili dipping sauce

Fried Green Beans \$3

spicy ranch

Caprese Skewers \$4

mozzarella, basil, cherry tomatoes, balsamic

Smoked Gouda Mac N' Cheese Bites \$5

Homemade Mini Meatballs \$5

Housemade Guacamole \$10

tortilla chips

Housemade Salsa Verde & Salsa Roja \$10

tortilla chips

Spinach Artichoke Dip \$11

sliced baguette & tortilla chips

Beverages

WINE SERVICE DURING DINNER

priced based on guest count

BAR MENU 3 HOUR PACKAGES

unlimited drinks for 3 hours, plus tax & service charge

NON-ALCOHOLIC \$9 per guest

coke products and bottled water

+1 hour add \$8 per guest

BEER, WINE & SODA \$30 per guest

craft, domestic & imported beers, house red & white wine, coke products and bottled water

+1 hour add \$8 per guest

STANDARD BAR \$40 per guest

craft, domestic, & import beers, house red & white wine, well level liquor cocktails, coke products and bottled water

+1 hour add \$10 per guest

PREMIUM BAR \$50 per guest

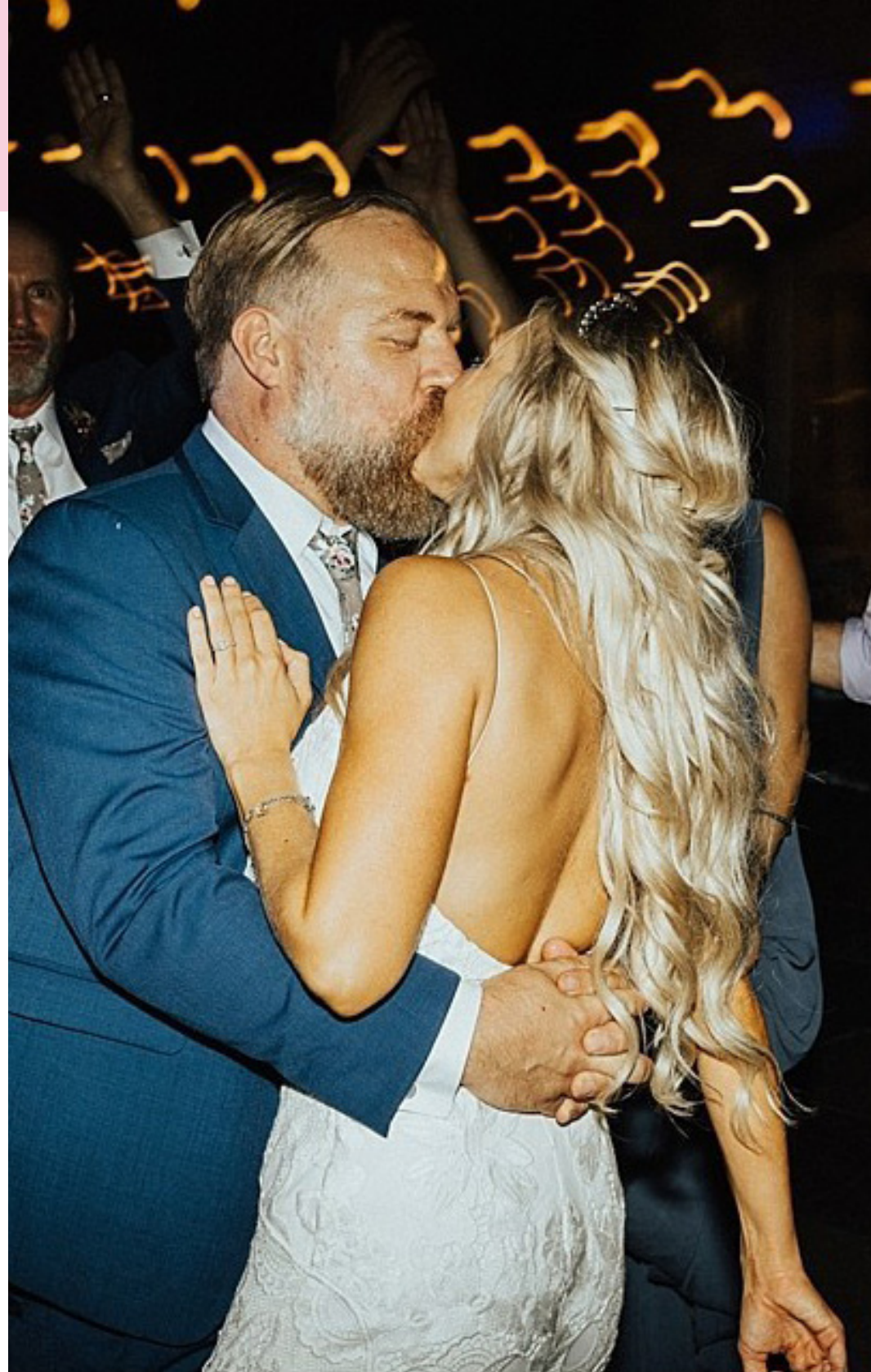
craft, domestic & import beers, red & white wines, premium level liquor cocktails, coke products and bottled water

+1 hour add \$12 per guest

TOP-SHELF BAR \$55 per guest

craft, domestic & import beers, red & white wines, top-shelf level liquor cocktails, coke products and bottled water

+1 hour add \$14 per guest





Frequently Asked Questions

CAN WE BRING IN OUR OWN FOOD AND ALCOHOL?

All food and beverage, including alcoholic beverages must be purchased and served through and by Belmont Park

WHAT IS REQUIRED TO SECURE MY BOOKING?

Belmont Park would need a signed contract and a 50% deposit to confirm the booking

WHEN ARE FINAL HEADCOUNTS DUE?

To ensure that we can execute your wedding perfectly and we can place all linens and food orders, all final numbers and details are due 14 days prior to the wedding. These details include seating charts and indicator place cards for meal selections, guaranteed adult, kid, and vendor counts, any dietary restrictions, etc.

HOW DO OUTSIDE VENDORS WORK?

All outside vendors such as a florist, band or DJ will are required to have a Certificate of Insurance (COI) to make deliveries or perform at Belmont Park.

