



*Weddings*  
AT CAPE REY™



*Approachable. Authentic. Adventurous.*

1 PONTO ROAD · CARLSBAD CA · 92011 · T: +1 760 683 5416 · E: [weddings@CapeRey.com](mailto:weddings@CapeRey.com) · W: [CapeRey.com](http://CapeRey.com)

# YOUR WEDDING ADVENTURE

From our breathtaking coastal views to our warm and inviting staff, Cape Rey will take care of every detail to ensure your wedding day is truly unforgettable.

## RESERVE GUESTROOMS

Reserve hotel accommodations in any of our 215 tastefully decorated guest rooms and suites, some to include private patios or a balcony with coastal scenic views. Weddings will receive a link with a discounted rate for a courtesy block of 10 rooms after contract signing and first deposit received.

## REHEARSAL DINNER

Let us help you plan your Rehearsal Dinner! Our creative culinary team can design a unique fine dining experience in one of our banquet rooms or Chandler's Restaurant.

## FAREWELL WEDDING BRUNCH

Host a farewell brunch before departing for your honeymoon! Surround yourself with family and friends in Chandler's Restaurant, or as a private event, to create the perfect after-wedding send-off.

## THE BIG DAY

Say thank you to your Bridal party and let them know how much you treasure them being part of your most special day! Select a lunch buffet to enjoy while you get ready with your entourage.

## BRIDAL SHOWERS & BACHELORETTE PARTIES

Prior to the big day, show your bridal party how much you appreciate their support. Plan a personalized Bridal Shower or Bachelorette Party complete with a Spa Day at Ocean Crest Spa.

## CHANDLER'S RESTAURANT

Arrange an elegant dining experience or casual welcome reception to kick off the wedding weekend with family and friends. Perfect for parties of 20 or less.





## CEREMONY



## SHEARWATER LAWN WEDDING CEREMONY

Private Lawn with Ocean Views  
Lush, Tropical Garden Setting  
Garden Trellis in White or Natural  
Wood Classic White Garden Chairs

Wooden Gift and Guest Book Tables  
Fruit Infused Water Display  
Sound System for Ceremony Only  
Coastal Photography Views

The Wedding time frame is five hours, from Ceremony start to Reception end.

Please discuss your desired five-hour time frame with the Wedding Sales Manager.

\$3,500 Venue Fee

\$500 for every additional hour added to your initial event time of the five hours.





RECEPTION

## SHEARWATER BALLROOM & TERRACE RECEPTION

### TERRACE COCKTAIL HOUR

Three Butler-Passed Hors D'oeuvres following the Ceremony

### WEDDING MENU

Please Select from Plated or Buffet

### SPARKLING CHAMPAGNE TOAST

Wedding Toast with Cape Rey Bubbly

### WEDDING RECEPTION ENHANCEMENTS INCLUDED IN THE PACKAGE

Wooden Dance Floor  
Staging and Risers  
Terrace Market Lighting

White Floor Length Linens  
Silver Chiavari Chairs  
Votive Candles



## COCKTAIL HOUR

Please select three butlers passed hors d'oeuvres.

### CHILLED (passed or stationed)

Balsamic Roasted Figs, Whipped Brie on Mini Flatbread  
Bruschetta Pomodoro, Fresh Mozzarella, Garlic Toast  
Prosciutto Wrapped Seasonal Melon, Fresh Mint  
Asparagus Wrapped in Asiago Pastry  
Pear and Brie Golden Phyllo Roll  
Citrus Poached Prawn, Bloody Mary Cocktail Sauce  
Seared Beef Tenderloin, Whipped Horseradish Crema, Crostini, Micro Greens  
English Cucumber, Smoked Salmon, Caper Crème Fraîche  
Ahi Poke Spoon with Micro Cilantro  
Sweet Pea Hummus Spoon with Petite Crudite & Feta

### HOT (stationed)

Vegetarian Egg Roll, Sweet Thai Chili Sauce  
Mini Tart with Goat Cheese and Roasted Red Pepper  
Italian Sausage Stuffed Mushrooms with Roasted Red Pepper  
Chicken and Lemongrass Pot Sticker,  
Beef & Black Bean Empanada, Chipotle Crema  
Grilled Chicken Skewer, Green Onion, Sweet Chili Sauce  
Coconut Shrimp, Spicy Pineapple Coulis  
Spanakopita, Phyllo, Spinach, Mint, Feta, Tzatzhiki  
Grilled Lamb Chop Lollipop, Mint Chimichurri  
Beef Barbacoa Taquito, Salsa Verde  
Lump Crab Cake, Lemon Caper Aioli  
Peking Duck Spring Roll, Asian Plum Sauce  
Petite Beef Wellington, Butter Pastry, Mushroom Duxelles



## HOR D' OEUVRES

# COCKTAIL HOUR RECEPTION DISPLAYS ENHANCEMENTS

### GRAND ARTISAN CHEESE AND LOCAL CHARCUTERIE TABLE

*32 per person*

Locally Sourced Cheeses  
Varzi Salami, Prosciutto, Soprasatta  
Blackberry Mustard, Seasonal & Dried Fruits, Nuts,  
Assortment of Rustic Bread, Crackers

### BRUSCHETTA BAR

*31 per person*

White Bean & Rosemary  
Pesto & Mozzarella with Prosciutto  
Marinated Artichoke & Olives with Mediterranean Feta Tapanade  
Sugar Cured Tomato Bruschetta, Fresh Mozzarella

### FARMER'S MARKET INSPIRED VEGETABLE BAR

*25 per person*

Grilled & Raw Vegetable Crudité  
White Bean & Rosemary Hummus  
Served with Toasted Pita, Artichoke Spinach Dip, Cucumber Yogurt Dip





# WEDDING DINNER

## SALADS (Select One)

### WILD BABY ARUGULA

Sweet Potato, Roasted Pepita, Majool Dates, Pumpkin Seed Vinaigrette

### BABY RED LEAF

Romaine, Shaved Parmesan, Garlic Croutons, Lemon

### DASSI FARM

Tomato, Fresh Mozzarella, Basil Leaf, Balsamic Glaze, Olive Oil, Maldon Salt

### CHEF'S SEASONAL CREATION

## ENTRÉES

The higher priced entrée prevails for both.

Menu includes French rolls and butter, coffee and assorted hot teas

### CHICKEN FORESTIERE

Artichoke Hearts, Tomato and Shallot Served Over Four Cheese Polenta

*120 per person*

### GLAZED SALMON

Crisp Potato Cake, Grilled Asparagus, Meyer Lemon Butter Sauce

*120 per person*

### PORT BRAISED BONE IN PORK OSSO BUCCO

Potatoes Dauphinoise, Grilled Asparagus, Demi Glace

*120 per person*



# WEDDING DINNER



## SALADS (Select One)

### COASTAL WEDGE

Gem Romaine, Feta, Diced Cage Free Egg, Pancetta, Heirloom Tomato, Green Goddess Buttermilk Dressing

### GRILLED PETITE CARROT SALAD

Carrot Top Pistou, Breakfast Radish, Cherve Goat Cheese, Shaved Shallot, Wax Bean, Rosemary Sea Salt

### ENDIVE & BUTTER LEAF

Toasted Walnuts, Blue Cheese, Tarragon, Garlic Chives, Shaved Pecorino, Sherry Dijon Vinaigrette

## ENTRÉES

The higher priced entrée prevails for both.

Menu includes French rolls and butter, coffee and assorted hot teas

### CORVINA SEA BASS

Topped with Lump Crab Gratin, Blended Rice Pilaf, Seasonal Grilled Vegetables in Pesto, Green Herb Sauce

*145 per person*

### PRIME TENDERLOIN FILET

Grilled and Topped with Maître D Butter, Garlic Roasted Fingerling Potatoes, Roasted Roma Tomato, Haricot Vert

*145 per person*

### GUINNESS BRAISED PRIME BEEF SHORT RIB

Whipped Red Potatoes, Honey Roasted Baby Carrot, Crispy Shallot over Creamy Polenta

*145 per person*





## WEDDING DINNER

### BUFFET

Menu includes French rolls and butter, coffee and assorted hot teas

#### MEDITERRANEAN

*150 per person*

Artisan Cheese Board with house baked Cracker Bread  
Olive and Pickled Vegetable Bar  
Panzanella Salad: Heirloom Tomato, Red Onion, Cucumber, Herb Focaccia  
Marinated Cucumber with Red Onion and Oregano Vinaigrette  
Spanakopita: Stuffed with spinach, mint and Feta  
Cavatapi Pasta Tossed with Heirloom Tomato, Basil and Garlic Range Chicken Breast with Lemon and Asparagus  
Mediterranean Beef Short Rib in Tomato Braisings  
Orzo Risotto with Blistered Tomato, Artichoke & Mascarpone  
Broccolini & Heirloom Carrot with Sun Dred Tomatoes  
Garlic Flat Breads with Soft Herbs

#### CALIFORNIA FARMERS TABLE

*160 per person*

Sweet Corn Chowder with Roasted Red Pepper and Yukon Gold Potato  
Dassi Farms Greens, Shaved Rainbow Carrot, Cucumber, Tomato, Shaved Fennel Lemon Verbena Vinaigrette, Ranch  
Heirloom Tomatoes, Fresh Mozzarella with Basil, Balsamic, Extra Virgin Olive Oil and Maldon Salt  
Pan Seared Ranged Chicken Breast, Roasted Sweet Onion, Braised Mushrooms  
Roasted Black Angus Beef Coulotte, Carved, Rainbow Chard, Demi-Glace  
Roasted Fingerling Potatoes with Fresh Rosemary and Thyme  
Seasonal Farmers Market Vegetables, California Olive Oil  
Mini Olive and Onion Ciabatta, Sweet Butter

#### CUSTOM MADE PERSONALIZED BUFFET

*160 per person*

Chef Jon Mortimer enjoys the opportunity to see your vision come to life



# WEDDING DINNER



## VEGETARIAN (One Vegetarian entree is included)

### GRILLED VEGETABLE WELLINGTON

Eggplant, Squash, Roasted Pepper, Mushroom Duxelles, Gruyere Cheese  
Wrapped in Puffed Pastry with a Basil and Parsley Pistou

### WILD MUSHROOM RAVIOLI

Ragout of Heirloom Tomato, Shallot and Artichokes, Basil Spiked Alfredo Sauce  
Shaved Parmesan, Baby Frisee Salad

## CHILDREN

Applicable for children 10 years of age or younger. Please select one.  
Menu includes carrot and celery sticks with ranch dressing.

HAMBURGER + FRENCH FRIES

*30 per child*

CHICKEN TENDERS + FRENCH FRIES

MACARONI & CHEESE



## LATE NIGHT ENHANCEMENTS



### A LA CARTE (Minimum order of 24 required)

House made Pizza Squares: Pepperoni OR Hawaiian with Truffled Herb Ranch Beef	7 per piece
Empanadas with Haas Avocado Guacamole	7 per piece
Mini Corndogs and Pretzel Bites with Stone Ground Mustard Aioli	7 per piece
Bavarian Pretzel Bites with Grapefruit Mustard	20 per dozen
Individual Slider and French Fries Box	15 per box

### DISPLAYED

#### BUILD YOUR OWN SLIDER BAR 28 per person

Pulled Pork Verde, Mini Wagyu Patties and Barbecue Chicken  
Brioche Slider Buns, Cole Slaw  
Ketchup, Lettuce, Onion, Pickles

#### SMORES & CHURROS

Old Fashioned Graham Crackers, Vanilla Marshmallow Smoes Jar 25 per person  
Cinnamon Churros, Rainbow Sprinkles, Salted Caramel Sauce

#### CAPE REY CREAMERY TRICYCLE

Strawberry Shortcake Bars, Vanilla Chip Ice Cream Sandwiches, 30 per person  
Chocolate Eclairs, Classic Drumsticks

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea





## BREAKFAST

### AL La CART OPTIONS

CROISSANT BREAKFAST SANDWICHES · Buttery Croissant with Bacon <u>or</u> Sausage, Egg, Cheddar Cheese and Avocado (MINIMUM ORDER OF 5)	12 per item
BUILD YOUR OWN PARFAIT BAR · Plain Greek Yogurt with Honey, Fresh Seasonal Berries and House Made Granola (MINIMUM ORDER OF 5)	15 per person
FRENCH TOAST <u>or</u> PANCAKE BAR · Your Choice of Pancakes <u>or</u> French Toast with Seasonal Berries, House Made Syrup, Powdered Sugar and Whipped Butter (MINIMUM ORDER OF 5)	15 per person
GOURMENT COFFEE STATION · La Colombe Regular & Decaf Coffee with Vanilla & Caramel Syrup, Half & Half and Organic Oat Milk Creamer	20 per person

## SANDWICHES

35 per lunch

Select one. Each boxed lunch includes choice of sandwich and side served with a bag of chips, whole fruit, freshly baked cookie or brownie, appropriate condiments & will come with plastic ware)

HONEY SMOKED TURKEY · White Cheddar, Butter Lettuce, Pickle, Sprouts, Sun Dried Tomato Aioli, Brioche Bun

BLACK FOREST HAM · Alpine Swiss, Honey Dijon, Grilled Apple, Arugula, Brioche Bun

SHAVED ROAST BEEF · Smoked Cheddar Cheese, Caramelized Onion Jam, Arugula, Pickled Pub Sauce, Brioche Bun

GRILLED CHICKEN · Hooks 10-year Cheddar, Asparagus, Prosciutto, Arugula, Focaccia

# THE BAR



## HOSTED BAR

Select Brands	11
Premium Brands	13
Platinum Brands	14
House Wine	10
Premium Wine	14
Domestic Bottled Beer	8
Imported and Micro-Brewed Bottled Beer	9
Truly Hard Seltzer	9
Cordials	13-16
Assorted Soft Drinks and Juices	6

## CASH BAR

Select Brands	14
Premium Brands	15
House Wine	12
Premium Wine	16
Domestic Bottled Beer	9
Imported and Micro-Brewed Bottled Beer	10
Cordials	13-16
Assorted Soft Drinks and Juices	6

## HOSTED BAR PACKAGES

<b>Select Brands</b>	26 per person for the first hour, 17 per person for each additional hour
<b>Premium Brands</b>	29 per person for the first hour, 19 per person for each additional hour
<b>Platinum Brands</b>	34 per person for the first hour, 20 per person for each additional hour
<b>Hosted Wine and Beer Packages</b>	22 per person for the first hour, 14 per person for each additional hour 2 White Wines, 2 Red Wines, 2 Domestic Beers, 2 Imported or Micro-Brewed Beers and Soft Drinks



#### SELECT BRANDS

New Amsterdam Vodka  
New Amsterdam Gin  
Famous Grouse Scotch  
Jim Beam White Bourbon  
Old Overhold Rye Whiskey  
Exotico Blanco Tequila  
Cruzan Rum

#### PREMIUM BRANDS

Ketel I + Tito's Vodka  
Tanqueray Gin  
Dewar's White Scotch  
Four Roses Bourbon  
Jack Daniel's Whiskey  
Flor de cana 4yr Rum  
Espolon Blanco & Resposado  
Tequila

#### PLATINUM BRANDS

Grey Goose Vodka  
Bombay Sapphire Gin  
Johnny Walker Black  
Maker's Mark Bourbon  
Flor de cana 4 yr Rum  
Teremana Reposado & Blanco  
Tequila  
High West American Prairie  
Whiskey

#### HARD SELTZER

Truly Hard Seltzer  
(Wild Cherry, Mixed Berry,  
Raspberry + Lime)

#### BEER

Coors Light  
Bud Light  
Budweiser  
Blue Moon

#### IMPORTED / MICROBREWS

Pacifico  
Corona  
Modelo Especial  
Modelo Negra  
*Selection of 2 House Selected Local  
Craft Beers, +2*

#### HOUSE WINES

Riondo Prosecco  
Trinity Oaks Pinot Grigio  
Trinity Oaks Chardonnay  
Trinity Oaks Pinot Noir  
Trinity Oaks Cabernet Sauvignon

#### PREMIUM WINES

Benvolio Prosecco  
Romance Rose  
Matanzas Creek Sauvignon Blanc  
Imagery Chardonnay  
Inscription Pinot Noir  
Liberty School Cabernet Sauvignon

#### SOFT DRINKS

Coke  
Diet Coke  
Sprite  
Cranberry Juice  
Orange Juice  
Grapefruit Juice

# FEATURED VENDORS

## WEDDING COORDINATION

Holly Kalkin: Holly Kalkin Weddings  
858.699.1holly@hollykalkinweddings.com

Korie Norton: Bliss Events 858.775.5674 | korie@blissevents.com

Reva McNicol: Reva Event 619.602.4683 | info@revaevent.com

Korina Castrejon: Serene Events and Design  
760.525.0642 | info@sereneeventsanddesign.com

LyKai Johnson: Moments Remembered  
619.368.6442 | lykai@momentsrememberedevents.com

## SPECIALTY SERVICES

EuroBar Espresso 619.295.2511 | eurobarespresso.com

## PHOTOGRAPHY & VIDEOGRAPHY

True Photography & Video 760.271.4853 | truephotography.com

## OFFICIANTS

SXAI Weddings : Aaron Gutridge  
949.357.9661 | sxaiweddings@gmail.com

MUZZI Events: Eric Shawn Raftery 760.707.4504 |  
ericshawnraftery.com

Rabbi Ian: Interfaith Rabbi for Weddings 858.952.1200 | rabbiian.com

## FLORALS

TessFresh Flowers: tessfreshflowers.com 619.972.6265

Moments in Bloom: Dede Barnes 760.809.0235 | momentsinbloom.com

Flowers by Annette Gomez 760.931.1878 | flowersannettegomez.com

Jennifer Cole Florals 760.815.8719 | jennifercoleflorals.com

Societe Fine Flowers 858.259.0705 | societeflowers.com

## MAKE-UP & HAIR STYLISTS

Sandra Michelle Artistry  
310.200.0192 | sandramichelleartistry.com

Lipstick and Luster  
209.404.3637 | lipstickandluster.com

Design Visage  
714.595.9528 | designvisage.com

Kiss & Makeup Now: Libbey Lazarus  
858.775.4780 | kissandmakeupnow.com

## BAKERY

Edelweiss Bakery  
858.487.4338 | edelweissbakerysandiego.com

Flour Power Cakery  
619.697.6575 | flourpower-hub.com

It's A Piece A Cake  
858.484.1699 | itsapiececake.com

Sweet Cheeks Baking  
619.285.1220 | sweetcheeksbaking.com

Cute Cakes  
760.745.5278 | cutecakes-sd.com

VG Donut & Bakery  
760.753.2400 | vgbakery.com

## DJ & Entertainment

Dave Cutler  
860.480.4487 | sandiegoeventdj.com

Bryan Thrane Pacific Entertainment  
866.955.6387 | pacificentertainment.org

Music As You Like It  
619.223.5732 | musicasyoulikeit.com

Encore Event Entertainment  
888.864.3626 | Info@encorexp.com

Bonnie Foster Productions  
858.967.0167 | info@bonniefosterproductions.com

Mariachi Juvenil  
[contacto@mariachisjuvenil.com](mailto:contacto@mariachisjuvenil.com)

## LINENS & PARTY RENTALS

Folklore: A Really Rad Rental Company  
760.814.2696 |  
events@adorefolklore.com

Hire Elegance  
858.227.4963 | info@hire-elegance.com

Platinum Event Rentals  
858.483.7368 | platinumeventrentals.com

La Tavola  
707.257.3358 | linens.latavolalinen.com

Lounge Appeal  
888.229.9990 | loungeappeal.com

AFR  
619.534.1942 | afrevents.com



# WEDDINGS

## DETAILED INFORMATION

### WEDDING PLANNER

Our wedding department will guide you through each detail leading up to your wedding. To ensure a flawless event, a professional Wedding Planner is required for your Wedding. The Wedding Planner will assist with the Rehearsal, Ceremony, Reception and overall wedding planning as well as keeping track of your personal items.

### FOOD & BEVERAGE MINIMUM

A food and beverage minimum will apply to the contracted space and date, and cannot be transferred to other areas.

### SERVICE CHARGE & TAX

All food and beverage and room rental prices are subject to 25% service charge and current state tax. Service charge is taxable based on California State Regulation 1603 (g).

### DEPOSIT & PAYMENT

A deposit of 25% of your food and beverage minimum will be required at the time your contract is signed. A second 25% deposit is due 90 days thereafter, with the final payment due ten days prior. We accept the following credit cards: MasterCard, Visa, Discover, American Express and Diner's Club.

We require a credit card authorization on file.

### GUESTROOM BLOCK

We would be pleased to have your guests stay with us at Cape Rey Carlsbad. Our Leisure Reservations Team will provide a courtesy block of rooms for your wedding - please contact [RES@caperey.com](mailto:RES@caperey.com) or call 760.683.5421.

Check-in time is 4:00pm, early check-in can be requested, however it is not guaranteed. Check out time is 12:00 noon.



# WEDDINGS

## DETAILED INFORMATION

### MENU CREATION

Our wedding menus are the product of the talent and imagination of the renowned Executive Chef, Mark Downen each item has been masterfully selected to provide a unique culinary experience, however, should you choose to customize your menu, our Chef will be happy to meet your health and dietary needs!

### MENU TASTING

We are happy to invite the bridal couple for a complimentary meal tasting for a wedding of 50 guests or more. You may choose two salads, three entrees. Tray-passed hors d'oeuvres are not included in the food tasting. Should you choose to add any additional entrées to your tasting, an additional fee may apply. The Chef will prepare one of each selection, to be shared amongst those attending the tasting, not to exceed four guests.

Tastings are scheduled Tuesday and Friday, between the hours of 12:00pm and 2:00pm.

### MEAL GUARANTEE

Your meal guarantee is due ten (10) business days prior to your wedding. This number is considered your final guarantee and is not subject to reduction. You may, however, increase your meal guarantee up to five (5) business days prior.

We will prepare an additional 5% based on your final guarantee.

### CHILDREN & YOUNG ADULT MEALS

Children's meals are offered at \$30.00 per child, plus service charge and tax. Available for children ages 3 through 10. You may choose one children's meal to offer.

### VENDOR MEALS

Vendor meals are offered at \$45.00 per vendor.

### BANQUET STAFF

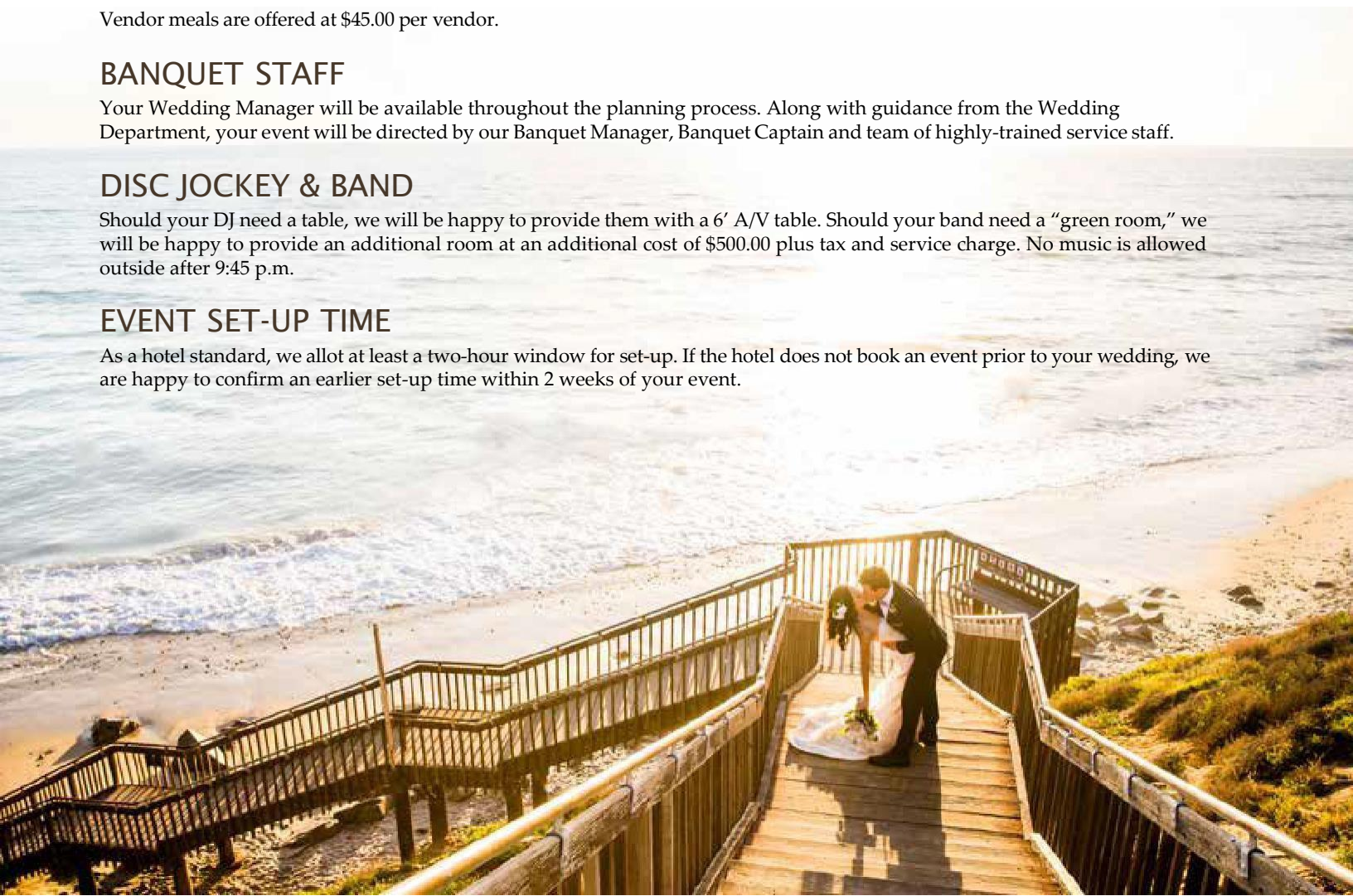
Your Wedding Manager will be available throughout the planning process. Along with guidance from the Wedding Department, your event will be directed by our Banquet Manager, Banquet Captain and team of highly-trained service staff.

### DISC JOCKEY & BAND

Should your DJ need a table, we will be happy to provide them with a 6' A/V table. Should your band need a "green room," we will be happy to provide an additional room at an additional cost of \$500.00 plus tax and service charge. No music is allowed outside after 9:45 p.m.

### EVENT SET-UP TIME

As a hotel standard, we allot at least a two-hour window for set-up. If the hotel does not book an event prior to your wedding, we are happy to confirm an earlier set-up time within 2 weeks of your event.





# WEDDINGS

## DETAILED INFORMATION

### FLORALS

You are welcome to provide floral decorations from a floral company of your choice. Please reference our vendor list for names of florists.

### LINENS

Cape Rey will provide white floor-length table linens and white napkins. If you are providing specialty linen, please have your linen company drop off the rented linen by 10 a.m. the day before the event. Your wedding coordinator or appointed person will be responsible for counting your rented linens at the end of the night and returning them to the rental company.

### SEATING

If you select more than one entrée, the hotel requires place cards indicating meal choice. An Excel spreadsheet of your guest list and your MEAL CODE must be submitted to your Wedding Manager no later than three business days prior to your event.

Assign guests according to the seating diagram that will be provided.

Create a spreadsheet with the following columns: Guest Name, Table Number, Entrée.

Save and email these items to your Wedding Manager.

Each place card must contain the following: Guest Name, Table Number, Entrée Indicator.

The entrée selection may be in the form of a text, symbol, color (i.e. pink place card for chicken or green place card for fish) sticker, etc...

Arrange place cards alphabetically (according to last name).

### DECORATIONS

If you provide decorations for the ballroom, they must be self-standing as we do not allow tape, nails or tacks of any kind on the walls in our banquet rooms. Any exceptions to this require written consent from the Wedding Manager.

### VOTIVES

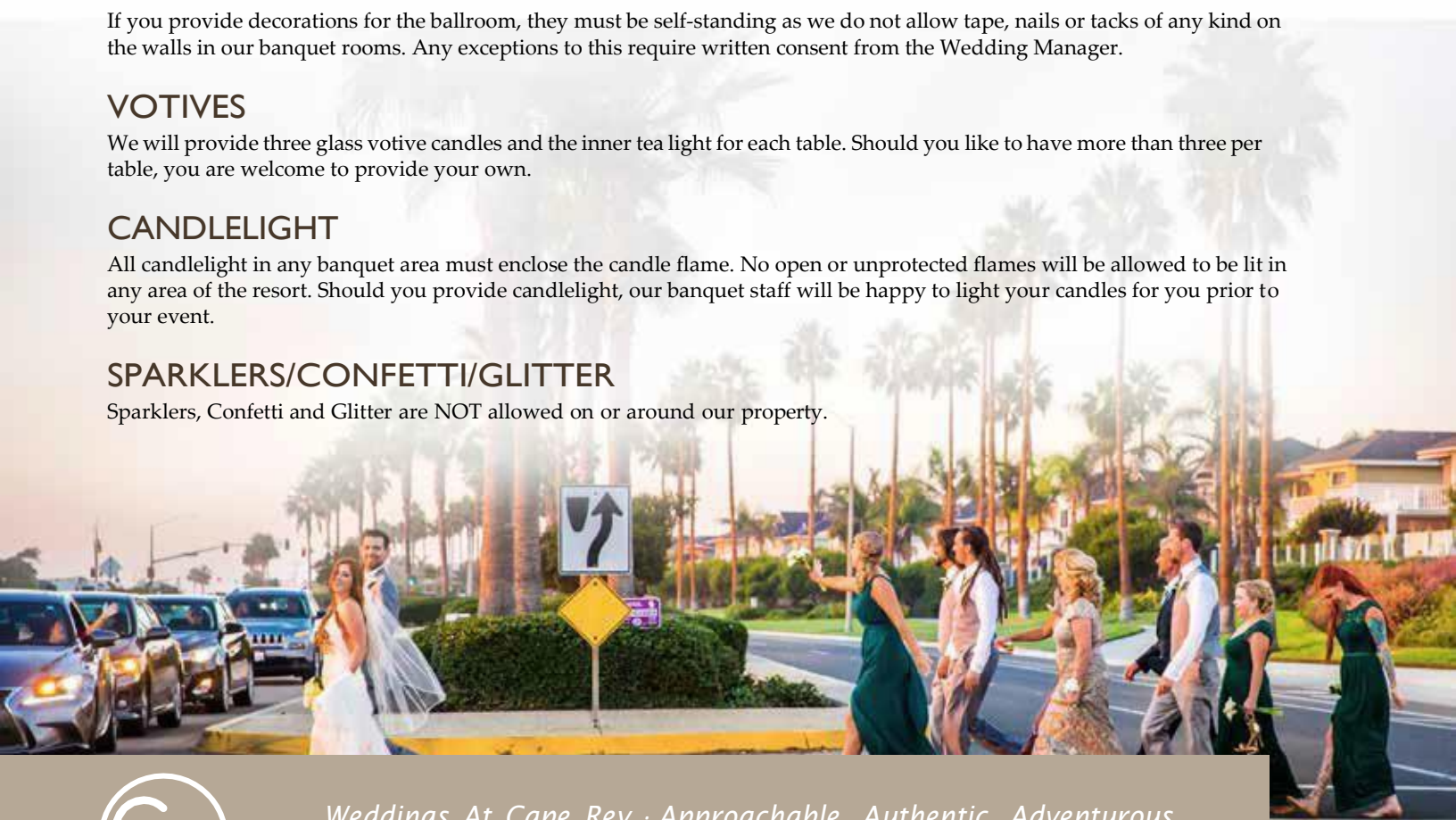
We will provide three glass votive candles and the inner tea light for each table. Should you like to have more than three per table, you are welcome to provide your own.

### CANDLELIGHT

All candlelight in any banquet area must enclose the candle flame. No open or unprotected flames will be allowed to be lit in any area of the resort. Should you provide candlelight, our banquet staff will be happy to light your candles for you prior to your event.

### SPARKLERS/CONFETTI/GLITTER

Sparklers, Confetti and Glitter are NOT allowed on or around our property.



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