

BAHIA
RESORT HOTEL

Wedding Guide

Wedding Packages

BASE PACKAGES INCLUDE:

- 1-hour open bar
- 4 tray-passed appetizers per person or reception montage (assorted fruits, cheeses, vegetables, dips, and breads)
- 3 course plated dinner (choice of chicken or vegetarian)
- Wine service with dinner (one glass per person)
- Champagne toast or sparkling cider
- Wedding cake and cutting fee
- 12" table mirror and votive candles
- Chair covers (white, ivory, black or brown) with accent color sash (any color)
- Complimentary hotel suite for the newlyweds the night of the wedding
- 15% discounted rate off guestrooms for friends and family
- Complimentary parking in Ventura Cove
- Special pricing for children and vendors
- 25% deposit required to hold space
- Dance floor, great food and outstanding service!

Ceremony Locations

BAY BEACH CEREMONY

WEDDING PRICING – \$2,000.00 rental fee (maximum capacity – 550 guests)

Includes rental of site, setup of chairs, bamboo arch with draping, floral spray, privacy sails, and rose petal aisle

GAZEBO/POND CEREMONY

WEDDING PRICING – \$1500.00 rental fee (maximum capacity – 300 guests)

Includes rental of site, setup of chairs, floral spray, draping and rose petal aisle

PAVILION CEREMONY

WEDDING PRICING – \$1,500.00 rental fee (maximum capacity – 200 guests)

Includes rental of site, setup of chairs, bamboo arch with draping, floral spray, and rose petal aisle

OUTDOOR COCKTAIL HOUR

STANDARD PACKAGE – \$1,000.00

Includes reception-style seating, bar, and 6-uplights

PREMIUM PACKAGE – \$2,500.00

Includes 3 pieces of lounge furniture, decorative pillows, glowing bar and 6-uplights

Sternwheeler Wedding

WILLIAM D. EVANS

Daytime 11:30 a.m. – 4:30 p.m. (minimum 100 guests or equivalent revenue)
\$10.00 per person cruising fee

Evening 6:30 p.m. – 12:00 a.m. (minimum 125 guests or equivalent revenue)
\$10.00 per person cruising fee

BAHIA BELLE

Daytime 11:30 a.m. – 4:30 p.m. (minimum 50 guests or equivalent revenue)
Buffet style only | \$10.00 per person cruising fee

Evening 6:30 p.m. – 12:00 a.m. (minimum 50 guests or equivalent revenue)
Buffet style only | \$10.00 per person cruising fee

Ballroom Reception Venues

BAY VIEW BALLROOM

MISSION BAY – 300-500 GUESTS
MISSION ABCD – 200-275 GUESTS
MISSION ABC – 150-200 GUESTS
BAY ED – 100-150 GUESTS

BEACH FRONT BALLROOM

DEL MAR ROOM – 75-92 GUESTS
SHELL ROOM – 65-75 GUESTS
VENTANA ROOM – 40-50 GUESTS
SHELL & VENTANA – 100-150 GUESTS

Wedding Receptions

ONE HOUR OF OPEN BAR DURING COCKTAIL RECEPTION

House and call brands, domestic and imported beers, select house wines, soft drinks and mineral water

ELEGANT DISPLAY

Seasonal fruits, imported and domestic cheeses, wafers, crisp fresh vegetable crudité's with ranch dip

WHITE-GLOVE SERVICE OF TRAY-PASSED HORS D'OEUVRES

Choose a total of 4 items from the following selections (one piece per person of each included)

HOT ITEMS

- Coconut Shrimp
- Buffalo Chicken Rolls or Buffalo Shrimp Skewers
- Artichoke and Pepper Wraps
- Santa Fe Quesadilla
- Thai-Style Kerala Shrimp
- Cashew Chicken Egg Rolls
- Mini Turkey Pot Pies
- Crab Cakes with Lime and Ginger
- Chicken Skewers with Peanut Sauce or Hibachi-Style
- California Mini Pizza Trio of Cajun Spicy Shrimp, Pesto Chicken and Spinach with Goat Cheese
- Mushroom Puffs

COLD ITEMS

- Seared Ahi with Seaweed and Wasabi Caviar
- Smoked Duck, Cranberry Mousse, and Mandarin Orange on Baguette
- Smoked Salmon with Capers and Red Onion Confit on Blini
- Roasted Eggplant with Olive Tapenade on a Toast Round
- Blackened Shrimp with Garlic Cream Cheese on Asiago Crostini
- Air-Dried Beef with Bleu Cheese Crumbles and Yellow Pear Tomato
- Classic Prosciutto Cornucopia on Brioche with Port Wine Melon Ball
- Sweet Dried Chili-Glazed Chicken on Thai Peanut Cake
- Tandoori Chicken Breast with Chive Crème Fraiche on Corn Pancake

Plated Meal Menu

Plated selections include choice of salad, choice of whipped potatoes or wild rice pilaf, and fresh vegetables; rolls and butter; white chocolate heart-shaped ice cream truffle; wedding cake or cupcakes; and coffee service.

SALAD COURSE - Please choose one

- Baby spinach salad with strawberries, mandarin oranges and almonds served with balsamic vinaigrette
- Spring greens with red wine-infused figs, gorgonzola cheese and candied walnuts
Served with raspberry vinaigrette
- Baby lettuce with palm hearts, mango, toasted coconut, and papaya
Served with passion fruit vinaigrette
- Greek salad with romaine, kalamata olives, cucumber, tomato, garbanzo beans, and feta cheese
Served with herb vinaigrette
- Caesar salad prepared with crisp romaine, caesar dressing and freshly grated parmesan cheese
Add grilled shrimp - \$11.00 per person
Add crab cakes - \$11.00 per person

ENTRÉE SELECTIONS

- Grilled chicken breast with cabernet reduction or mushroom demi-glace - \$112.00
- Fresh salmon with mango cream and fruit salsa - \$114.00
- Filet mignon with fried shallots and wild mushrooms,
Choice of sauce - green peppercorn, port sauce, or truffle demi-glace - \$134.00

SPECIALTY MEALS

- Children (5 - 12 years old) - \$39.50
- Vendors - \$39.50

COMBINATION SELECTIONS

- Duo of miso-rubbed salmon with an orange glaze with chicken breast and a pomegranate sauce – \$145.00
- Duo of baked chicken breast in lemon butter and caper sauce with salmon filet and mango cream – \$145.00
- Duo of petite filet mignon served with cabernet wine glaze with chicken breast and a peach ginger sauce – \$154.00
- Duo of petite filet mignon served with a truffle demi-glace with sautéed scampi and pesto cream – \$157.00
- Duo of petite filet mignon with cabernet wine sauce with grilled salmon in lemon butter and caper sauce – \$156.00

VEGETARIAN ENTRÉES

- Ravioli – portobello mushroom-filled ravioli in tomato cream sauce
- Portobello Mushroom Napoleon – portobello mushroom, spaghetti squash, garlic mashed potatoes and grilled tomato (vegan)
- Vegetable Wellington – sautéed seasonal vegetables in puffed pastry with an herb cream sauce

DESSERT

White chocolate heart-shaped ice cream truffle on a painted plate

CUSTOM WEDDING CAKE

Choose one of several designs from our favorite local bakeries

Ocean Reef Luncheon Buffet

Buffet includes choice of whipped potatoes, roasted new potatoes or wild rice pilaf; fresh vegetables; rolls and butter; white and dark chocolate truffles and chocolate-dipped strawberries; wedding cake or cupcakes; and coffee service.

SALADS – Select 3 of the Following:

- Spring greens tossed with gorgonzola cheese, candied walnuts, and red wine-infused figs served with choice of raspberry or champagne vinaigrette
- Baby spinach with grapefruit, tangerines, and macadamia nuts with lemon tarragon vinaigrette
- Greek salad with romaine, olives, cucumber, tomato, garbanzo beans, and feta cheese with an herb vinaigrette
- Caesar salad prepared with crisp romaine, caesar dressing, and freshly grated parmesan
- Tricolored fusilli pasta salad with garden vegetables and sun-dried tomatoes
- Marinated artichoke and palm hearts with sherry vinaigrette and thyme
- Antipasto salad with italian meats, cheeses, pepperoncini, olives, tomatoes, and parmesan
- Grilled marinated vegetable platter with a balsamic reduction

ENTRÉE SELECTIONS

- Grilled marinated flank steak with a cabernet wine sauce
- Salmon with choice of pesto cream or citrus glaze with papaya salsa
- Mahi-mahi with capers, lemon butter or salsa fresca
- Chicken breast with cabernet reduction or lemon beurre blanc
- Penne pasta with sun-dried tomatoes, eggplant, black olives, roma tomatoes, and capers

\$130.00 Choice of 2 entrées | \$140.00 Choice of 3 entrées

Minimum 50 people – Buffets are 90 minutes in duration

Paradise Beach Dinner Buffet

Buffet includes choice of whipped potatoes, roasted new potatoes or wild rice pilaf; fresh vegetables; rolls and butter; white and dark chocolate truffles and chocolate-dipped strawberries; wedding cake or cupcakes; and coffee service.

SALADS – Select 4 of the following:

- Spring greens tossed with gorgonzola cheese, candied walnuts and red wine-infused figs served with choice of raspberry or champagne vinaigrette
- Baby spinach with grapefruit, tangerines, and macadamia nuts with lemon tarragon vinaigrette
- Greek salad with romaine, olives, cucumber, tomato, garbanzo beans, and feta cheese with an herb vinaigrette
- Caesar salad prepared with crisp romaine, caesar dressing, and freshly grated parmesan
- Tricolored fusilli pasta salad with garden vegetables and sun-dried tomatoes
- Marinated artichoke and palm hearts with sherry vinaigrette and thyme
- Caprese salad with tomatoes, basil, buffalo mozzarella
- Antipasto salad with italian meats, cheeses, pepperoncini, olives, tomatoes and parmesan
- Grilled marinated vegetable platter with a balsamic reduction

ENTRÉE SELECTIONS

- Tournedos of beef with a choice of cabernet wine sauce or peppercorn sauce
- Salmon filet with choice of honey chardonnay sauce or citrus glaze with papaya salsa
- Halibut with lemon butter sauce or mango cream sauce
- Chicken breast with bing cherries and merlot sauce or ginger peach sauce
- Penne rigate pasta with sun-dried tomatoes, eggplant, black olives, roma tomatoes and capers, tossed in olive oil

\$146.00 Choice of 2 entrées | \$154.00 Choice of 3 entrées

Minimum 50 People – Buffets are 90 minutes in duration

The current service charge and the applicable sales tax in effect at the time of your event will be added to all listed prices. See the General Banquet Information page for important information concerning the service charge and sales tax.

Enhance Your Menu

RECEPTION STATIONS

SUSHI STATION

Selection of rolls to include: spicy tuna, california, vegetable, maki and salmon rolls, shrimp and vegetable tempura served with wasabi, pickled ginger, and soy sauce - \$28.00 per person

BAJA STATION

Cheese, steak, or chicken quesadillas/tacos/nachos or fajitas with lettuce, cheese, tomato, sour cream, salsa, and green onions; select one style and one protein - \$15.00 per person

PIEROGI STATION

A variety of stuffed pierogis served with bacon bits, sour cream and chives - \$14.00 per person

MEDITERRANEAN STATION

Hummus, tabbouleh, pitas and grilled vegetables - \$14.00 per person

MASHED POTATO/BAKED POTATO STATION

Baked potatoes served buffet style with toppings like bacon, sour cream, chives, chili, cheese, and guacamole. Option of mashed potato station with toppings like sour cream and chives, bacon, cheddar cheese, mushroom or seafood sauce; served in martini glasses - \$14.00 per person

LATE-NIGHT STATIONS

MAC AND CHEESE STATION

Gourmet mac and cheese with a variety of toppings such as bacon, jalapeños, grilled chicken, and assorted cheeses - \$14.00 per person

PIZZA STATION - Cheese, pepperoni, and sausage pizza - \$15.00 per person

PULLED PORK SLIDERS STATION

Build your own pulled pork sliders; served with pineapple slaw and Hawaiian sweet rolls - \$16.00 per person

Enhance Your Menu

ICE CREAM OR GELATO STATION – Create your own sundae with a variety of gourmet ice creams or gelato with delicious toppings to choose from - \$20.00 per person

COOKIES AND MILK – Assorted cookies with milk - \$12.00 per person

DONUT STATION – Assorted donuts and mini donuts - \$13.00 per person

BAR UPGRADES

PREMIUM BAR UPGRADE – Add \$7.00 per person

Upgrade the 1 hour of open bar in your package to include premium brands

SUPER PREMIUM BAR UPGRADE – Add \$13.00 per person

Upgrade the 1 hour of open bar in your package to include premium and super premium brands

ADDITIONAL BAR OPTIONS

FULL HOSTED BAR (based on consumption)

You host the bar for the entire function. The bar is fully stocked with call, premium, super premium brand liquors, domestic, import & San Diego craft beers, house wine, champagne, soft drinks, juices and mineral water. A predetermined dollar amount would be estimated and pre-collected prior to your event. If the pre-estimated dollar amount is not reached by the end of your event, the difference would be refunded. If you reached the pre-estimated dollar amount before the end of your event, you would be notified by the banquet captain and you would determine if you want to continue to host the bar or go to a cash bar.

FULL OPEN BAR

Our package bars offer the same extensive selection as our hosted bar with the advantage of being priced per hour. The prices listed are based on full hours. The packages must be purchased according to the guaranteed number of guests.

One hour – \$25.00 per person | Two hours – \$45.00 per person | Three hours – \$55.00 per person

FULL CASH BAR (no-host bar)

The bar is fully stocked with call, premium and super premium brand, and your guests pay cash for their own drinks.

Enhance Your Décor

UPLIGHTS

6 PAR can or small LED – \$180.00 (Add \$30.00 for LED bar for higher saturation)

Individual PAR can or small LED – \$40.00 each

DANCE LIGHTS

Laser and intelligent dance floor lighting – \$120.00

LCD PROJECTOR PACKAGE

LCD projector, screen, setup, tables and cords – \$300.00 (client to provide own laptop)

MISCELLANEOUS

20 amp power drop – \$200.00

Mixer with house sound patch – \$50.00

Fog machine (dancing on a cloud) – \$250.00

Gobo – ask for pricing

PARTY PACKAGE – Dance lights and 6 uplights – \$220.00

MEMORIES PACKAGE – Dance lights, uplights and LCD projector package – \$395.00

CHIAVARI CHAIRS (silver, gold, or mahogany)

Add \$4.00 per person to the package price

Add \$6.00 per person to the package price for Sternwheelers

BLING PACKAGE

Cake, bling border sweetheart table, bling table runners and bling bands for the chairs – add \$2.00 per person

LINEN UPGRADES (selection of colors and fabrics)

Floor length – starting at \$15.00 per table

Table runners – starting at \$10.00 per table

Most Commonly Asked Questions

What are the deposit amounts, and when are payments due?

A deposit of 25% of your estimated food and beverage revenue is required when you book your event. The Hotel will set up a deposit schedule for you based on the number of months between your booking date and the actual date of your event. The final remaining balance will be due 5 business days prior to your event. Your final payment may be made with cash, credit card, or certified funds only (no personal checks).

Does the hotel charge a cake cutting fee?

Our wedding package prices include the cake-cutting fee. Your wedding cake is selected by you and baked by our recommended bakery. If you wish to select from our regular menus and choose your own bakery, a \$2.00++ per person cake-cutting fee will apply.

Does the hotel charge a corkage fee?

House wine and champagne are included in your wedding package. Should you choose to provide your own wine and/or champagne, there will be a corkage fee of \$16.00++ per 750ml bottle, or \$30.00++ per magnum. Current sales tax and service charge will be added to these charges. Corkage is permitted for meal service only.

What vendors do I need to make arrangements with?

You will need to arrange for the DJ/band or other entertainment, florist, wedding cake, minister, photographer, videographer, transportation, and wedding coordinator. Please provide us with a list of all vendors you have selected. The catering office has a list of recommended vendors if you need assistance. Wedding cakes or wedding cupcakes for the package are to be arranged directly with our exclusive bakery:

Flour Power Cakery: 858.558.1199

Most Commonly Asked Questions Con't

When should we discuss our menu selection?

Menus and details should be finalized with your catering manager at least one month prior to your event.

Does the hotel offer tastings?

Tastings are permitted for plated and buffet meals but with limited choices. Hors d'oeuvres are excluded. Please contact your catering manager for tasting availabilities.

Is my wedding the only wedding to take place on the day that I choose?

It is not uncommon to have several weddings at the same site on the same day. Functions are scheduled a minimum of 1.5 hours apart. Luncheon receptions are typically scheduled between 11:30 a.m. – 4:30 p.m. Dinner receptions are scheduled between 6:30 p.m. – 12:00 a.m. Our catering managers will be happy to assist in all related arrangements in order to assure a successful and enjoyable function. Arrangements for an early decorating and setup time or early photos must be coordinated in advance with your catering manager.

When should we notify the hotel of our guaranteed guest attendance?

The catering office must be notified no later than 12:00 p.m., 5 business days prior to your event. The guarantee is not subject to reduction. If no guarantee is received at the appropriate time, the Hotel will assume the number expected on the Banquet Event Order to be correct, and charges will be made accordingly. The Hotel cannot be responsible for service to more than 3% over the given guarantee.

Does the hotel offer discounts for our guests?

The wedding couple will receive a complimentary suite for the night of the wedding. The Bahia Resort Hotel is also happy to offer a 15% reduction off the current rates quoted at the time of reservation, based upon availability. Groups requesting room blocks in excess of 10 rooms are required to sign a separate rooms contract with the sales department and will be subject to a separate deposit for their reserved guest rooms. Restrictions apply.

Most Commonly Asked Questions Con't

Does the hotel provide coordinators?

The Bahia Resort Hotel requires a 'Day of Coordinator' to oversee the activities of the day. The 'Day of Coordinator' may not be a guest of the wedding. Please see our preferred vendor list for recommendations.

What should I know about outside vendors and equipment?

Entertainers must provide their own extension cords, tape, and amplification. If any vendor has not previously worked at the Hotel, it is recommended that he/she visit the property in advance and to confirm setup times. It is the client's responsibility to return any equipment to the vendor after the event. We cannot guarantee storage of any items before or after the event.

Does the hotel provide a dressing room for the wedding party?

The Bahia Resort Hotel does not provide an additional room to be used as a dressing room. You can purchase a room at a 15% discount, or add one night at the 15% discount onto the suite that will be offered complimentary the night of the wedding.

What is the charge for parking?

Parking at the Bahia Resort Hotel is complimentary for hotel guests (one parking spot per room). All guests will be required to park off-site at the adjacent "Ventura Cove" parking lot on Gleason Road.

Can we use candles for decoration?

All decorations must meet San Diego Fire Department safety regulations. The hotel does permit the use of candles; however, they must be enclosed in glass to be lit (hurricane or votive types are required).

What kind of linens does the hotel provide?

Our selection of tablecloths includes floor length white, ivory, or black linen. Our napkin colors include white, ivory, and black. Specialty floor length linens are available at an additional rental charge. Wedding package pricing includes your choice of white, ivory, black, or brown chair covers with accent sash to be arranged directly with Event Elements at 619.230.1266 or through your catering manager.

Most Commonly Asked Questions Con't

What will the Bahia Resort Hotel provide?

The Bahia Resort Hotel will provide the banquet setup, dance floor, skirted sweetheart or head table, skirted gift table, skirted place card table, skirted guestbook table, tables and chairs, hotel linens, 12" mirrors, (3) votive candles per table, table numbers and stands, all china, silverware and glassware.

What items does the wedding couple need to provide?

The couple will need to provide the guestbook and pen, wedding toasting glasses, cake knife and server, specialty linens if desired, favors, place cards with appropriate coding for split menus, engagement photo(s), personalized napkins or matchbooks, and any other miscellaneous items. Your Day of Coordinator will be responsible to set out these items before the function takes place.

What are the laws regarding food, beverage, and bar service?

You assume full responsibility for your guests with respect to the service of alcoholic beverages per state laws. Guests who appear to be under the age of 30 may be asked to show proof of age. No food or liquor may be brought into the Hotel from outside sources, with the exception of corkage. In accordance with California laws, no alcoholic beverages or food may be removed from the premises during or after an event. Please inform your guests and your entire wedding party that they might be asked to show ID to purchase an alcoholic beverage if they appear to be under the age of 30.

Who will take care of my personal belongings?

Items left behind at the conclusion of the function are not the responsibility of the Hotel. It is the responsibility of the client to protect gifts and other items delivered to the function. The Hotel will assist in the movement of gifts within the hotel premises or to curbside but only under direct supervision of the client or someone they have selected from their party.

What happens if I choose to cancel my event?

All deposits are nonrefundable and will be subject to cancellation fees as outlined in the contract.

General Banquet Information

MENU ARRANGEMENTS

Menu selections are requested a minimum of four weeks in advance. Our printed menu selections are recommended suggestions; however, we would be happy to tailor a menu to your specific tastes. With the exception of buffet meals, one menu is required for all guests.

The Executive Chef will gladly accommodate a selection of three entrées, including a vegetarian option, for plated meals. The following will apply if you choose this option:

- An exact count of each entrée must be provided by noon a minimum of five (5) business days prior to your event date
- If there is a price difference between entrées, the highest priced entrée will prevail for all entrées
- Contact must provide one place card per guest indicating each guest's entrée selection
- All additional courses must be the same for all guests

ADDITIONAL FOOD AND BEVERAGE

To ensure safety and compliance with state and local health regulations, all food and beverage must be consumed on premise and may not be packaged up for any reason. No food of any kind may be brought into the banquet and catering rooms with the exception of cakes, for which a service fee will be charged. No beverages of any kind may be brought in with the exception of champagne and wine for dinner service only. Corkage fees will apply.

BANQUET SPACE

All evening functions begin at 6:30 p.m. unless otherwise agreed to in the contract. Music must end prior to 12:00 midnight, and the room must be vacated by 1:00 a.m.

GUARANTEE

A final guarantee of your anticipated number of guests is required by 12:00 noon 5 business days prior to your banquet function, and this guarantee may not be reduced. A minimum of 50 guests (or financial equivalent) is required when choosing a buffet, unless otherwise noted. A minimum of 20 guests is required for plated meals. The Hotel will prepare food based on the guarantee and seating for 3% over guarantee, not to exceed 20 guests. Charges will be based on the number guaranteed or the number served, whichever is greater.

LABOR FEES

There will be a bartender fee of \$175.00 that will be waived if the minimum of \$400.00 per bartender is met. For outdoor, beach, garden or Bayside Pavilion functions, additional charges may apply (i.e., labor, equipment rental, etc.).

PRICES, SERVICE CHARGE AND SALES TAX

Catering prices will not be guaranteed earlier than four months (120 days) prior to the scheduled event. Prices are subject to increase without notice. All food, beverage, and audio visual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders, and setup personnel.

ALCOHOLIC BEVERAGE CONSUMPTION WARNING

WARNING: Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, may cause birth defects.

BAHIA
RESORT HOTEL

BahiaHotel.com | 998 West Mission Bay Drive | San Diego, California 92109