

MISSION PACIFIC & THE SEABIRD

Weddings



MISSION PACIFIC

A resort experience that is more independent in spirit, more authentically local and more creatively daring. It's the ultimate bohemian-chic California Coastal experience: dreamy, escapist, laid back, and utterly frictionless.

201 N. Myers Street, Oceanside, CA
missionpacifichotel.com



THE SEABIRD

Casually upscale, unpretentiously fun, and timelessly stylish, The Seabird offers the relaxing indulgences of a full-fledged resort delivered with the impeccable taste one would expect of an art-filled coastal retreat.

101 Mission Avenue, Oceanside, CA
theseabirdresort.com



MISSION PACIFIC

THE SEABIRD

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THE MISSION

Starting at \$165++ per person

- one (1) displayed hors d'oeuvre station
- two (2) passed hors d'oeuvres
- three-course plated dinner choice of:
 - salad or soup
 - intermezzo
 - entrée
- cake cutting
- coffee and tea service

THE VALLEY

Starting at \$210++ per person

- one (1) displayed hors d'oeuvre station
- three (3) passed hors d'oeuvres
- three-course plated dinner choice of:
 - salad or soup
 - intermezzo
 - entrée (3 options, pre-selected)
- cake cutting
- coffee and tea service

THE COAST

Starting at \$275++ per person

- two (2) displayed hors d'oeuvre station
- four (4) passed hors d'oeuvres
- four-course plated dinner choice of:
 - salad
 - soup
 - entrée (4 options, pre-selected)
- cake cutting
- coffee and tea service
- after party station

DISPLAYED HORS D'OEUVRES

SEAFOOD

raw bar display with snow crab clusters, local jumbo white shrimp, select oysters, local clams, crab claws, cocktail sauce, mignonette, sauce marie, lemons

CHARCUTERIE

artisan salumi, assorted chef selections of cured meats, hand crafted cheeses, giardiniera vegetables, pickled artichoke, hand selected olives, assorted gourmet mustards, baked crostini, crispbreads

BREADS AND SPREADS

- roasted garlic hummus (ve)
- heirloom tomato basil relish (ve)
- pimento cheese dip, green olive tapenade, blue crab dip, spinach artichoke dip
- tri-colored tortilla chips, toasted pita, sliced artisan breads

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PASSED HORS D'OEUVRES

- corn & leek cake with poached lobster, scallion, chipotle aioli
- lowcountry crab salad, citrus rubbed crostini
- shrimp ceviche, avocado, cilantro, fresh lime
- five spice seared ahi tuna wonton with wasabi crème fraîche, crystallized ginger
- lobster & corn fritters, house boursin, citrus sriracha aioli
- local scallop wrapped with pecan wood smoked bacon & brown sugar
- coconut fried shrimp with orange horseradish marmalade
- mini crab cake with key lime mustard rémoulade
- grit cake with brandied fig, blue cheese mousse, spiced pecan
- tomato, fresh mozzarella, balsamic skewer
- boursin & spinach tart
- thai vegetable spring roll with sweet chili lime
- blackened beef tenderloin, alouette cheese, red onion confit crostini
- braised beef short rib, grit cake, pickled red onion
- tuscan chicken fontina bites, vodka sauce

FIRST COURSE

SOUP

- lobster bisque, chive oil, sherry lace
- charred leek and potato soup, parmesan crouton
- roasted tomato, savory biscotti, basil oil

SALAD

- hearts of romaine, radicchio, tri-color cauliflower, smoked almond, feta, rum plumped raisin, creamy mandarin vinaigrette
- field greens, bacon, black eyed peas, heirloom tomatoes, parmesan garlic croutons, buttermilk dressing
- baby spinach, purple kale, english cucumber, broccoli, thin sliced red onion, cranberries, toasted walnut, citrus & dijon vinaigrette

SECOND COURSE

ENTRÉE

- seared filet mignon, port wine demi, shiitake mushroom, asparagus, robuchon potatoes
- herb basted chicken, white bean cassoulet, crispy kale, tomato butter
- braised beef short rib, parsnip puree, pickled onions, fennel salad
- heritage pork loin, roasted pork belly, corn and squash salad, cornbread puree, honey citrus butter
- mussels, clams, shrimp, corvina, smoked tomato broth, preserved lemon, artisan bread
- sweet potato gnocchi, spiced pecan, sultanas, brown butter, spinach
- braised jack fruit, corn puree, confit tomato, pickled onion, garlic chile paste, baby arugula, smoked chile oil

AFTER PARTY

COFFEE & DONUTS

fresh fried mini yeast donuts:
double chocolate, cookies & cream,
maple bourbon bacon, lemon blueberry
sprinkled charleston sweet cream
cold brew

FRENCH FRY BAR

yukon gold & sweet potato fries, chili,
cheese fondue, bacon, green onions,
caramelized onions, truffle ketchup,
cajun mayo, honey mustard

SLIDERS

- pasture raised beef patties, caramelized onions, remoulade, cheddar cheese, brioche buns
- three cheese grilled cheese, artisan bread, b&b pickles