



Weddings at



**Hilton
Garden Inn®**
Carlsbad Beach

YOUR PERFECT WEDDING

From our breathtaking coastal views to our warm and inviting staff, Hilton Garden Inn Carlsbad Beach will take care of every detail to ensure your special day is truly unforgettable.

RESERVE GUESTROOMS

Reserve hotel accommodations in any of our 161 decorated guest rooms and suites, some to include pool or coastal ocean views. HGI Carlsbad Beach can provide a special amenity to be placed in your guest's room as a welcome gift from you!

CELEBRATE

Post ceremony, celebrate with family and friends one of our outdoor venue patio areas. Please review the following special events menu.

EXPLORE

Location! Your guests can create a memorable experience by venturing beyond our palm-lined lawns and lush terraces to the beach across the street for sun and sand on well-kept shores. Surf boards, bike rentals and running trails are available nearby. Our guests love LEGOLAND, shopping, the Flower Fields, golf, the San Diego Zoo, and the quaint Carlsbad Village nearby.





THE CEREMONY

Rental Fee \$2,000

Choose from our breathtaking garden and ocean view ceremony site options:

Garden Lawn

Pacific Lawn + Seaside Lawn

WEDDING CEREMONY INCLUSIONS

White Wooden Arbor

White Wooden Folding Chairs

Sound System and Wireless Microphone

Infused Water Station

Gift/Guestbook Tables

*Please discuss your desired time frame with our Social Catering Sales Manager.
Karla Cote, phone: 760.683.5427, email: Karla.Cote@CapeRey.com*



RECEPTION & DINNER

(see package selections on following pages)

Inclusions:

Dining Tables, Banquet Chairs, Belly Bars & Cocktail Rounds

White Floor-Length Linen

White Napkins

China, Silverware, Glassware & Votive Candles on Tables

Dance Floor

Tables for Cake, Gifts, Guestbook & DJ setup

Reception Space

Event Day Parking for Guests

Rehearsal Time

Menu Tasting (with a minimum 50 guests for reception)



BRUNCH & BUBBLY

Valid for weddings of a minimum of 50 guests held on Saturday or Sunday from 11:00am-3:00pm.

BRUNCH BUFFET

60 per person

Fresh Sliced Seasonal Fruit with Berries
Cinnamon French Toast
Crispy Sausage or Bacon
Omelets Made to Order + Private Chef Attendant
Grilled Chicken with Garden Ratatouille and Pesto Cream
Honey Baked Ham with Apple and Pineapple Relish
Chef's Seasonal Vegetable Medley & O'Brien Potatoes
Chilled Orange, Cranberry & Apple Juice, Freshly Brewed Coffee, Assorted Hot Teas
Champagne Toast

BLOODY MARY BAR

Celery, Dill Pickle Spears, Pickled Green Beans, Pearl Onions, Olives, Bacon Skewers, Cheddar, & Pepper Jack Cheese Cubes, Bloody Mary Mix, Horseradish, Tabasco, Worcester Sauce, Black Pepper

Premium Vodka
\$22 per person, first hour
\$13 per person, each additional hour

House Vodka
\$18 per person, first hour
\$11 per person, each additional hour
*Bartender required at \$150++

MIMOSA BAR

Orange Juice, Cranberry Juice, Grapefruit Juice, Pomegranate Juice
Strawberries, Blackberries, Blueberries, Raspberries

Poema Sparkling Wine
\$14 per person, first hour
\$10 per person, each additional hour

House Sparkling Wine
\$12 per person, first hour
\$9 per person, each additional hour
*Bartender required at \$150++



PLATED PACKAGES

OCEAN MIST

75 per person

Vegetable Crudité Display **or**
Two Butler Passed Hors D' Oeuvres
Up to Two Plated Dinner Entrée Selections
Sparkling Wine or Cider Toast
Coffee & Tea Station

PACIFIC SHORE

100 per person

International Cheese Display **or**
Three Butler Passed Hors D' Oeuvres
Up to Three Plated Dinner Entrée Selections
Sparkling Wine or Cider Toast
Coffee & Tea Station

DINNER BUFFET

120 per person

International Cheese Display **or**
Three Butler Passed Hors D' Oeuvres
Two Salads
Up to Two Protein Selections
Two Starch Selections
Two Vegetable Selections
Sparkling Wine or Cider Toast
Coffee & Tea Station



COCKTAIL HOUR CUISINE

Enhance your cocktail hour with an additional display

VEGETABLE CRUIDITE

15 per person

Carrots, Celery, Green & Red Bell Pepper, Grape Tomato, Cucumber, Zucchini & Yellow Squash accompanied by Buttermilk Ranch & Balsamic Vinaigrette

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

20 per person

Chef's Selected Domestic & International Cheese
Accompanied by Sliced Baguette & Gourmet Cracker Assortment

BUTLER PASSED HORS D' OEUVRES

CHILLED SELECTIONS:

Persian Cucumber, Smoked Salmon Creme Fraiche, Fried Caper, Meyer Lemon (gf)

Lemon Ricotta Canape, Fig Mostarda, Orange Blossom Honey

Blackened Shrimp Skewer, Remoulade Sauce (gf)

Beef Carpaccio Crostini, Young Garlic Aioli, Lava Sea Salt, Micro Mizuna (gf)

Sweet Pea Hummus, Micro Garden Vegetable Crudite, Marinated Feta (gf)

Poke spoon with Pickled Ginger (gf)

HOT SELECTIONS:

French Brie Tartlet, Candied Apple, Merlot Sea Salt

Panko Crusted Lump Blue Crab Cake, Preserved Lemon Aioli Kobe Beef Cocktail

Meatball, Furiyaki Hoisen Glaze

Mesquite BBQ glaze Grilled Chicken Skewer, Pickled Pearl Onion (gf) Grilled Lamb

Chop Lollipop, Mint Chimichurri (gf)



PLATED DINNER SELECTIONS

All plated dinners include bakery fresh rolls with sweet butter, and freshly brewed Colombian coffee, decaffeinated coffee and assorted hot teas.

SALAD

Please select one

LOCAL MIXED GREENS

Carrot Ribbon, Crisp Cucumber, Grape Tomato, Lemon Herb Vinaigrette

CARLSBAD CEASAER

Chopped Romaine Hearts, Garlic Crouton, Parmesan Cheese, House Made Caesar Dressing

STRAWBERRY FIELDS

Mixed Greens, Sliced Strawberry, Candied Walnuts, Goat Cheese, Citrus Vinaigrette

ENTREES

Number of selections based on wedding package

Blackened Salmon Tomato, Olive, Avocado Pico

Spinach & Feta Stuffed Breast of Chicken Citrus Herb Chicken Au Jus

Pan Seared Breast of Chicken Garden Ratatouille, Basil Cream

Sliced Sirloin Steak Caramelized Onion, Mushrooms, Rosemary Au Jus

Charbroiled Frenched Pork Chop Spinach Gratin

Pan Roasted Filet Mignon Bordelaise Sauce

ACCOMPANIMENTS

pick one starch & one vegetable

For a choice of alternative starches with each entrée, please add \$6 per person.

STARCH

Roasted Garlic Whipped Potato

Fine Herb Rice Pilaf

Buttered Red Bliss Potato

Cous Cous Stir Fry

VEGETABLE

Florent Medley of Broccoli, Cauliflower & Carrot

Confetti Trio of Carrot, Zucchini & Squash

Fresh Green Beans, Sweet Baby Bell Peppers & Yellow Patti Pan Squash



DINNER BUFFET SELECTIONS

All buffet dinners include bakery fresh rolls with sweet butter, and freshly brewed Colombian coffee, decaffeinated coffee and assorted hot teas.

SALAD (select two)

LOCAL MIXED GREENS

Carrot Ribbon, Crisp Cucumber, Grape Tomato, Lemon Herb Vinaigrette

CARLSBAD CEASAER

Chopped Romaine Hearts, Garlic Crouton, Parmesan Cheese, House Made Caesar Dressing

STRAWBERRY FIELDS

Mixed Greens, Sliced Strawberry, Candied Walnuts, Goat Cheese, Citrus Vinaigrette

CHEFS SEASONAL SALAD CREATION

ENTREES

Blackened Salmon Tomato, Olive, Avocado Pico

Spinach & Feta Stuffed Breast of Chicken Citrus Herb Chicken Au Jus

Pan Seared Breast of Chicken Garden Ratatouille, Basil Cream

Sliced Sirloin Steak Caramelized Onion, Mushrooms, Rosemary Au Jus

Charbroiled Frenched Pork Chop Spinach Gratin

Pan Roasted Filet Mignon Bordelaise Sauce

ACCOMPANIMENTS

Select two starch's & two vegetable's

STARCH

Roasted Garlic Whipped Potato

Fine Herb Rice Pilaf

Buttered Red Bliss Potato

Cous Cous Stir Fry

VEGETABLE

Florent Medley of Broccoli, Cauliflower & Carrot

Confetti Trio of Carrot, Zucchini & Squash

Fresh Green Beans, Sweet Baby Bell Peppers & Yellow Patti Pan Squash



LATE NIGHT SELECTIONS

SMALL BITES (minimum order of two dozen pieces per selection)

Mini Grilled Cheese Triangles & Tomato Soup Shooters

15 per piece

Buffalo Boneless Chicken Wing Bites

5 per piece

Jumbo Meatball with tomato basil sauce

5 per piece

Individual Sliders & French Fry Box

15 per box



BEVERAGE STATIONS

CASH BAR

Call Brands	\$14
Premium Brands	\$16
Domestic Bottled Beer	\$8
Imported Bottled Beer	\$7
Craft Beer	\$8
House Wine (Glass)	\$10
Cordials	\$10
Assorted Soft Drinks	\$6

*1 bartender for 100 guests or less

**2 bartenders for 100+ guests

HOSTED BAR (based on consumption)

Call Brands	\$12
Premium Brands	\$14
Domestic Bottled Beer	\$7
Imported Bottled Beer	\$6
Craft Beer	\$8
House Wine (Glass)	\$10
Cordials	\$10
Assorted Soft Drinks	\$6

*1 bartender for 100 guests or less

**2 bartenders for 100+ guests

BEER

Bud Light or Miller Light*
 Corona**
 Stone IPA***
 Sierra Nevada Pale Ale***
 Refer to pricing above:

*Domestic Beer

**Imported Beer

***Craft Beer

CALL BRANDS

Amsterdam Vodka
 Amsterdam Gin
 Jim Beam White Bourbon
 Old Overholt Rye Whiskey
 Sauza Blue Tequila
 Cruzan Rum
 Famous Grouse Scotch

PREMIUM BRANDS

Tito's Vodka
 Bombay Sapphire Gin
 Maker's Mark Bourbon
 Espolon Silver Tequila
 Flor De Cana 4 year
 (White Run)
 Johnnie Walker Black Scotch

HOSTED OPEN BAR PACKAGES

Call Brands, First Hour	<i>26 per person</i>
<i>Each additional hour 17 per person</i>	
Premium Brands, First Hour	<i>29 per person</i>
<i>Each additional hour 19 per person</i>	
Beer & Wine, First Hour	<i>22 per person</i>
<i>Each additional hour 14 per person</i>	



BOTTLED WINE (*House Wine)

SPARKLING WINE

Wycliff	30
Poema Cava	42
Dom Perignon	220

CHARDONNAY

*Proverb	40
Trinity Oaks	45

SPECIALTY WHITES

*Proverb Pinot Grigio	40
Ecco Domani Pinto Grigio	45
*Proverb White Zinfandel	40
Hess Sauvignon Blanc	48
Joel Gott Sauvignon Blanc	48
Seaglass Rosè	48

CABERNET SAUVIGNON

*Proverb	40
Trinity Oaks	45

MERLOT

*Proverb	40
Red Rock	44

SPECIALTY REDS

*Proverb Pinot Noir	40
Seaglass Pinot Noir	45

WEDDING

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. Wedding Planners have different packages from full service to "day of" coordination.

SAFETY REQUIREMENTS

Your health and safety is our utmost concern. The Events team is committed to protecting the well-being of our guests and team members by providing a comfortable and safe environment for everyone who visits Hilton Garden Inn Carlsbad Beach. For all types and sizes of gatherings, ceremonies and dining experiences we are respecting the County of San Diego's health requirements.

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).

FOOD & BEVERAGE

A food and beverage minimum applies to all our catered events. Your Catering Manager will be happy to discuss these with you.

DEPOSIT & PAYMENT

A deposit of 25% of your food and beverage minimum & room rental is required when you sign your contract. A second payment of 25% of your food and beverage minimum & room rental is due 45 days prior to your wedding date. The final payment is due three business days prior to wedding date. For any additional event-day charges, we require a valid credit card on file and an overage fee of 10% of the estimate total for the event will be added to your final payment. Deposit schedule may vary.

GUEST ROOM BLOCK

We would be pleased to have your guests stay with us at Hilton Garden Inn Carlsbad Beach. Your block of discounted guestrooms can be set up through our e-Events website: www.carlsbadbeach.hgi.com/e-events. For more information, contact your Catering Manager.

WEDDING NIGHT STAY

Check-in time is 3:00 pm. Early check-in may be requested, but cannot be guaranteed. Check out time is noon.

EVENT TIME FRAME

Events will be booked on a 5-hour time frame, including ceremony. Any additional hours requested will be accommodated at a rental fee of \$500 per hour.



WEDDING

DETAILED INFORMATION

PLATED MENU SELECTION

You may offer guests a selection of two main entrées or a duet entrée, in addition to a vegetarian entrée. When offering a selection, meal designations are required for each guest.

MENU TASTING

Menu tastings are primarily to taste the quality of our cuisine. For weddings of 50 guests or more, we happily invite the bridal couple to a complimentary meal tasting. Please choose two salads, three entrees and three accompaniments to sample. Hors d'oeuvres are not available for tasting. The Chef will prepare one of each selection, to be shared among those attending the tasting, for up to four guests. Tastings are scheduled one-to-two months prior to the wedding date, Tuesday through Friday at 3:30pm

CHILDREN'S MEALS

Children's meals are offered at \$30.00 per child and consist of a fresh fruit cup and chicken strips with French fries. Available for ages 3 through 10.

VENDOR MEALS

Vendor meals are offered at \$40.00 per vendor for a 1-course meal of Chef's selection.

WINE CORKAGE FEE

We will happily assist you in serving your favorite wines with dinner service. If you choose to provide your own wines for your guests, a corkage fee of \$15.00, plus service charge and tax, will apply per 750 ml. bottle.

GUARANTEE

Your guaranteed guest count and entrée breakdown are due five (5) business days prior to your wedding. This number is considered your final guarantee and is not subject to reduction once provided. We will prepare an additional 5% based on your final guarantee.

SEATING

Assigned seating is not required, however, if you select more than one entrée, the hotel requires meal designation for each guest at their seat in the form of a place card. The place card may be of any design with the meal designation clearly displayed at the front of each place card. When noting the selected entrée, a variety of forms may be used, from text, to a symbol, sticker, or a color (like a pink place card for chicken or a green place card for fish).



WEDDING

DETAILED INFORMATION

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. Glitter and confetti are prohibited.

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.

CANDLELIGHT

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

SPARKLERS

Sparklers are not allowed on or around our property.

PARKING

Self-parking is complimentary for day use wedding guests.





PREFERRED VENDORS

WEDDING COORDINATION

Carmin Cermak, Carmin Events
619.850.3165 / carminevents.com
Jacqueline Sy, JD Events
619.632.2165 / jdeventspro.com
Ann Strobel, Ann's Plans
619.206.5676 / annsplans.com
Nahid Farhoud, Wedding Elegance
619.920.2976 / weddingelegancesd.com

OFFICIANTS

Scott Milnes
619.884.8890 / scottmilnes.com
Patricia Coleman
760.458.7133 / aweddingcelebration.com
Joann Lane, Ceremonies De Vie
760.966.0210 / ceremoniesdevie.com

SPECIALTY LINENS

GBS Linens
714.778.6448 / gbslinens.com
APR Linens
858.527.0137 / aprlinens.com

INVITATIONS

Alchemy
760.688.6011 / alchemyfineevents.com
Paper Source
760.942.0400 / papersource.com

DISC JOCKIES

The Groove
619.723.1436 / thegroove.pro
Dancing DJ Productions
619.980.8338 / dancingdjproductions.com
Primo DJ's
858.538.4007 / primodjs.com

MUSIC / BANDS

Sensation Showband
760.436.4389 / sensationshowband.com
Republic of Music, Inc.
619.277.8689 / romprod.com
NRG
888.849.6417 / nrgband.com
Celeste Barbier
619.846.0193 / celestebarbier.com
Michael Tiernan
858.342.4720 / tiernantunes.com
Dane Pearson
Violinist / 818.434.7366

CAKES & SWEETS

Cute Cakes
760.745.5278 / cutecakes-sd.com
Sweet Cheeks Baking Company
619.285.1220 / sweetcheeksbaking.com
Yummy Cupcakes
760.452.8133 / yummycupcakes.com



PREFERRED VENDORS

FLORAL

Lois Mathews
619.255.9144 / loismathews.com

JD Events
619.632.2165 / jdeventspro.com

Moments in Bloom
760.497.2055 / momentsinbloom.com

Embellishmint
619.322.9568 / embellishmint.com

PHOTOGRAPHY

Maryanne McGuire Photography
619.543.0033 / maryannephoto.com

Fonyat Photography
858.688.2299 / fonyatweddings.com

E-3 Photography
619.972.4312 / e3photography.com

Alon David Photography
619.436.6311 / AlonDavidPhotography.com

VIDEOGRAPHY

The Emotion Picture Studio
866.914.2700 / TheEmotionPictureStudio.com

Side by Side Cinema
760.500.3264 / sidebysidecinema.com

BRIDAL STYLING

Sandra Nicole Bridal Accessories
909.921.7476 / cutecakes-sd.com

Archive Bridal
760.918.1818 / archivebridal.com

MAKE UP & HAIR STYLISTS

Beauti on the Go
760.896.4131 / beautionthego.com

M'Lady Artistry
760.650.5550 / mladymlad.com

SPECIALTY RENTAL & DECOR

Often Wander at Noon
619.523.1744 / oftenwander.com

Anar Party Rentals
760.734.1400 / anarpartyrentals.com

Concepts Event Design
619.336.0202 / conceptseventdesign.com

Etching X
866.944.3824 / etchingx.com

TRANSPORTATION

Lacosta Limo
760.438.4455 / lancedurant.com

Pacific Limo & Tour
760.730.5883 / PacificLimos.com

Haynes Chauffeuring
858.560.5737 / LanceDurant.com



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