



***All Wedding Packages Include the Following***

**ONE HOUR PREMIUM HOSTED BAR**

Premium Brand Liquor  
Wine, Domestic and Imported Beer  
Soft Drinks and Mineral Waters

**HORS D'OEUVRES**

Your Choice of Three Hors d'Oeuvres per Person

**PLATED DINNER OR DINNER STATIONS**

**WINE SERVICE**

Two Glasses of Sycamore Lane Chardonnay, Cabernet Sauvignon or Merlot Wine served with the Dinner

**CHAMPAGNE & SPARKLING CIDER TOAST**

One Glass of Wolf Blass Australian Brut or Martinelli's Sparkling Cider per Person

**WEDDING CAKE**

Flavors and Design Made to Your Specifications by the French Gourmet

**CHAIR COVERS**

Premium Taffeta White or Ivory Chair Covers with Sash

**BALLROOM SET-UP**

Tables, Chairs, Black or White Floor Length Linen, Silverware, China, Votive Candles,  
Dance Floor, Additional Tables (Head, Cake, Gift, Guest Book, DJ) & Photo Easel

**COMPLIMENTARY MENU TASTING**

Allow Chef Jessie Lee Williams to Tantalize your Taste Buds with Creative Menu Selections

**ACCOMODATIONS**

Complimentary Guest Room for the Bride & Groom on the Wedding Night with Amenity  
Discounted Room Rates for Guests  
Complimentary Parking for Wedding Guests

Package Prices Begin at \$126 per Person  
With Plated Entrée Selections  
And  
\$150per Person with Buffet Selections

*All Prices are Subject to a Service Charge and Applicable Sales Tax  
Revised 05/09*

## **WEDDING PACKAGE SELECTIONS**

*Dinner Entrees Include Choice of Soup or Salad*

### **Soups**

Wild Mushroom Bisque Porcini Froth and Chive Oil

Five Onion Crème with Chicken Scallion Dumpling

Tomato Broth with Goat Cheese Porcupine Crouton  
and Basil Oil (*served cold or hot*)

Blue Crab Au Lait with Tarragon Chantilly

Chilled Gazpacho with Blue Crab

Sweet Potato Pepper Pot with Cilantro Cream

### **Salads**

Tender Young Field Green Salad  
Raspberries, Baby Tomatoes, Candied Walnuts,  
Gorgonzola Wedge, and Sun Dried Cherry Vinaigrette

Spears of Romaine Salad  
Crisp Romaine Spears, Grape Tomato, Shredded Parmesan  
Creamy Caesar Dressing and Roasted Garlic Croutons

Baby Iceberg Salad  
Goat Cheese, Candied Almonds, Sun Dried Cranberries,  
Pickled Red Onions and Creamy Apple Cider Vinaigrette

Spinach and Red Endive  
Cucumber Spears, Seasonal Berries, Grape Tomato and Granny Smith Apple Dressing  
Baby Arugula Petals with Candied Walnuts, Poached Baby Pear and a Roquefort Wedge

## **WEDDING PACKAGE SELECTIONS**

*Dinner Entrees Include Choice of Soup or Salad  
Chef's Choice Fresh Seasonal Vegetables and Accompaniments, Freshly Baked Rolls with Butter  
and Freshly Brewed Coffee, Decaffeinated Coffee or Tea*

## **SINGLE DINNER ENTRÉES**

*Dinner Entrees Include Choice of Soup or Salad and Dessert,  
Chef's Choice Fresh Seasonal Vegetables and Accompaniments, Freshly Baked Rolls with Butter  
Freshly Brewed Aroma Santa Fe Coffee, Decaffeinated Coffee or Tea*

Oven Roasted Breast of Chicken, Cauliflower Puree and Strawberry Basil Relish  
And Black Balsamic Reduction  
\$126

Provencal Roasted Chicken with Honey and Thyme, Parsnip and Celery Root Mash and Port Wine Demi  
\$126

Free Range Chicken Breast, Basil, Tomato, Pine Nut, Arborio Rice, Grilled Asparagus  
And Roasted Shallots Glace  
\$126

Caramelized Maui Onion Crusted Chicken Breast, Sautéed Swiss Char, Herb Roasted Baby Carrots  
And Horseradish Whipped Potatoes  
\$126

Hickory Smoked Wild Salmon, Sweet Corn, Lima Bean and Asparagus Arborio Rice  
With Tangerine Chipotle Herb Butter  
\$133

Oven Roasted Pacific Grouper, Oyster Mushrooms, Sautéed Leeks,  
Braised Golden Endive and Toasted Almond, Lemon Chive Butter Sauce  
\$138

Herb Crusted Halibut, Roasted Tomato, White Beans, Spinach, Olive Oil Poached Golden Beets and Basil,  
Lemon Oil Drizzle  
\$143

Pan Seared Chilean Sea Bass  
Braised Fennel, Purple Potato Hash and Blackberry Jalapeno Sauce  
\$143

Caribbean Pork Chop, Ginger Beer Marinated Pork Chop, Sautéed Baby Greens and Turnips, Clove Candied Yams  
And Mango Ginger Glaze  
\$143

Fire Roasted New York Strip  
Dijon Parmesan Potato Gratin, Garlic Sautéed Eggplant and Sauce Béarnaise  
\$148

Grilled Filet of Beef  
Blue Cheese Sun-Dried Tomato Toasted Walnut Orzo, Grilled Asparagus and Lemon Pepper Frisee  
\$148

Garlic and Rosemary Crumb Crusted Rack of Lamb  
Yellow Beet Mash, Buttered French Beans and Mint Pesto  
\$153

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Revised 05/09*

## COMBINATION DINNER ENTREES

Pan Seared Petite Filet and Grilled Chicken Breast

Wild Mushrooms in Red Wine Reduction, English Peas and Mustard-Seed Pilaf

*\$142*

Orange Marmalade Basil Glazed Pork Chop and Caramelized Ginger Mint Sea Scallops

Roasted Apple and Endive Cashew Salad

*\$142*

Blackened Grouper and Cajun Jumbo Lump Crab Cake, With Buttered French Beans, Saffron Risotto,

Sweet Basil Tomato Relish and Horseradish Aioli

*\$145*

Grilled Salmon and Jumbo Herb Crusted Prawns, Charred Asparagus, Fried Tomatoes and Sauce Béarnaise

*\$145*

Herb Roasted Lamb and Dijon Crusted Halibut, With Roasted Root Vegetables, Mint Pesto and White Corn Cream

*\$146*

Char Crusted Petite Filet and Mexican Sea Bass

Corn Pancake, Sautéed Swiss Chard, Pickled Red Onion Jalapeno Relish and Smoky Tomato Sauce

*\$152*

Grilled Petite Filet of Beef and Garlic Butter Prawns with Merlot Sauce, Parsnip Puree and Sautéed Asparagus

*\$152*

Filet Mignon & Garlic Buttered Lobster Tail

*Market Price*

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*Revised 05/09*

**VEGETARIAN AND VEGAN DELIGHTS**

*Dinner Entrees Include Choice of Soup or Salad  
Chef's Choice Fresh Seasonal Vegetables and Accompaniments, Freshly Baked Rolls with Butter,  
and Freshly Brewed Coffee, Decaffeinated Coffee or Tea*

**Oven Roasted Tomatoes Classic\***

Oven Roasted Heirloom Tomatoes, Candies Carrot Spears, Wilted Spinach  
And White Bean Puree

**Roasted Poblano Sweet Corn Ravioli**

Ricotta Stuffed Ravioli, Roasted Poblano and Sweet Corn Relish, White Cheddar Sauce with Pumpkin Seed Oil and Toasted  
Pine Nuts

**Caramelized Fennel Tomato Ragout\***

Roasted Corn Grit Cake and Charred Asparagus

**Big Island Napoleon\***

Steamed Rice Beets, Roasted Red Sweet Peppers and Portabella Mushroom  
Grilled Zucchini and Pineapple, Shredded Carrots, Sprouts and Tiki Sauce

**Olive Oil Poached Ratatouille\***

Provençal Vegetables over Potato Gnocchi and Spinach  
With Saffron Broth

*\*Denotes Vegan Entrée*

*All Entrées are \$126*

**PASSED HORS D'OEUVRES SELECTIONS**  
**Please Select Three with Wedding Package**

**DELUXE HOT HORS D'OEUVRES**

Feta Cheese and Spinach in Phyllo Dough  
Chicken Pot Sticker  
Vegetable Pot Sticker  
Beef or Chicken Empanadas  
Mini Pizza with Goat Cheese and Oven-Dried Tomato  
Mini Quiche Lorraine  
Thai Spring Roll with Plum Sauce  
Sesame Chicken Satay with Spicy Peanut Sauce  
Mini Beef Wellington  
Brie Raspberry Phyllo en Croûte  
Hibachi Beef Skewer  
Thai Style Buffalo Shrimp  
Scallop Kabobs  
Crab Fritters with Chipotle Aioli  
Mini Crab and Shrimp en Croûte  
Grilled Shrimp and Scallop Skewers  
Grilled Lamb Chop with Mustard Grain  
Mini Lobster Quesadillas  
Breaded Maryland Crab Cakes  
Coconut Breaded Shrimp with Sweet Thai Chili Sauce  
Stuffed Artichoke Heart Parmesan  
Shrimp Wrapped in Prosciutto and Fresh Basil

**DELUXE CHILLED HORS D'OEUVRES**

Antipasto Skewer with Basil Persto  
Brie and Grape on Baguette Canapé  
Bruschetta with Tomato and Pesto Phyllo Cup  
Feta, Roasted Onion and Oven-Dried Tomato Savory  
Tart Boat  
Pear and Gorgonzola Canapé  
Buffalo Mozzarella, Tomato and Basil on Focaccia  
Salami Cornet with Herbed Cream Cheese  
Bruschetta with Black Olive Tapenade in Phyllo Cup  
Smoked Chicken with Mango Salsa  
Salmon Mousse in Endive  
Prosciutto and Melon  
Country Pâté with Dijon and Raspberry  
Norwegian Smoked Salmon Pinwheel  
Cherry Tomatoes, Crab Salad and Cheese  
Artichoke Cup with Crab Salad  
Asparagus in Prosciutto  
Beef Tenderloin with Ancho Chili  
Crab Salad in a Cucumber Boat  
Sesame Seared Ahi Canapé  
Ahi Wonton Nacho with Wasabi & Hoisin

*There is a \$100 Charge per Server, per Hour for Tray Passed Hors d'Oeuvres*  
*\$7 per Piece for any Additional Pieces*  
*Minimum (25) Pieces for Additional Varieties*

## LATE NIGHT DELIGHTS

### Fresh Fruit Display

An Elaborate Display of Fresh Fruit to Include: Strawberries, Pineapple, Melons, Papaya, Grapes and a selection of other Seasonal Fruits  
\$8

### Grilled Vegetable Display

Green Asparagus, Roasted Red and Yellow Peppers, Grilled Eggplant and Green Zucchini, Marinated Mushrooms, Oven Roasted Tomatoes, Pesto Mayonnaise and Oven Dried Tomato Dip  
\$9

### Artisan Cheese Displayed on Marble

French Petite Basque, Point Reyes Blue, Humbert Fog, Carmody, Oaxaca, Sonoma Jack and Vermont Aged Cheddar served with Flavored Honeys, Assorted Jams, Balsamic Reduction and Hand Crafted Bread and Wafers  
\$12

### Antipasto Display

Marinated Vegetables, Assorted Brined Olives, Shaved Prosciutto, Bresaola, Copha, Salami, Sautéed Crimini Mushrooms, Paradise Monkey Bread, Rosemary Aioli Dip and Grain Mustard  
\$14

### Elegant Petite Sandwiches

Mozzarella, Plum Tomatoes and Fresh Basil on Focaccia, Smoked Turkey and Watercress with Tomato Mayonnaise  
Grilled Vegetables with Roasted Peppers on Brioche and Dungeness Crab Salad with Fresh Chives  
\$60 per Dozen

### Iced Jumbo Gulf Shrimp

Cajun Remoulade and Horseradish Cocktail Sauce  
\$8 Each

### Chilled Snow Crab Claws

Tomato Cognac Mayonnaise  
\$8 Each

### Oysters on the Half Shell

Selection of the following: Malpeque, Washington, Kumamoto  
Served with Cocktail Sauce, Pumpernickel Bread, Lemon and Butter  
Market Price

### Maki Sushi

(Minimum of 100 Pieces)  
California Roll, Tuna Roll, Cucumber Roll, Wasabi, Ginger and Soy Sauce  
\$600 per 100 Pieces

### Nigiri Sushi

(Minimum of 100 Pieces)  
Tuna, Yellowtail, Shrimp, Salmon, Wasabi, Ginger and Soy Sauce  
\$700 per 100 Pieces

### Smoked Fish Presentation

House Smoked and Cured, Atlantic Salmon, Trout, and Charred Ahi, Pumpernickel and Assorted Breads, Cream Cheese, Capers, Shaved Red Onions, and Lemon  
\$520 for Approximately 50 People

**LATE NIGHT DELIGHTS  
(Continued)**

**The Chocolate Fountain**

*(served for two hours, minimum of 50 people and attendant required)*

Strawberries, Pineapples, Lady Fingers,  
Pretzels, Cream Puffs and Rice Crispy Legs

\$28

**Viennese Pastry Table**

(Minimum 50 people)

An Arrangement of European Style Tortes and Gateaux:  
Black Forest Torte, St. Honore, Opera, Linzertorte and Chocolate Cake  
Assortment of French Pastries, Strudel and Biscotti  
Fruit Tarts and Chocolate-Dipped Strawberries

\$34

**Malibu Sweets**

(Minimum 50 people)

Display of Fruit Tarts and Mini, Éclairs, Macaroons, Truffles  
Churros, Buñuelos, Malibu Flan  
Warm Seasonal Fruit Cobbler and Rum Anglaise  
Fountain of Chocolate, Colossal Strawberries & Gold Pineapple

\$34

Mini Burgers

Mini Ruedens

Mini Corn Dogs

Mini Pulled Pork

Supreme Mini Pizza

Mini Grilled Cheese Sandwiches

\$6 per Piece / Minimum 50 Pieces

## **DINNER STATIONS**

*Please Select A Minimum of Three Stations For Your Wedding Package.*

### **Signature Pastas**

Ravioli - Fresh Lobster, Pancetta, Pine Nuts, Spinach and Celery Root Béchamel Sauce  
Penne - Spicy Sausage, Sun-Dried Tomatoes, Artichokes, Romano Cheese and Pomodoro Sauce  
Tortellini - Sautéed Garlic Shrimp, Candied Garlic Cloves, Red Pepper Roquette, Sweet Basil Pesto  
Focaccia, Olive Tapenade, Tomato Pesto, Extra Virgin Olive Oil, Aged Balsamic Vinegar

### **Temecula Wine Country**

French Brie  
Display of Meats and Cheeses  
Gruyère Fondue  
Warm Goat Cheese  
Tapenade Trio

### **Napa Valley Wine Country**

International Display of Cheeses and European Dried Meats  
Warm Goat Cheese and Tapenade Duet  
French Baby Pear and Smoked Duck Salad  
Northern California Carmody, Spicy Mustard Fruit, Candied Walnuts  
Smoked Salmon Dip and Dill Lavosh

### **Pacific Rim**

Won Ton Shrimp, Sweet Thai Dipping Sauce  
Assorted Dim Sum  
Soba Noodle Stir Fry Salad  
Hoisin Roasted Pork Loin – Carved to Order

### **Little Italy**

Antipasti Display, Grissini Sticks and Focaccia  
Ravioli Florentine  
Penne Sausage Bolognese  
Tortellini Al Forno  
Trio of Pizzas  
Four Cheese, Kalamata Olive and Tomato Pesto, Smoked Chicken and Artichoke

### **Flavors of Old Town**

Crispy Totopos, Warm Tortillas, Salsa and Guacamole  
Char Grilled Chipotle Beef Fajitas  
Chorizo Quesadillas, Salsa Verde  
Roasted Achiote Chicken Kabobs, Salsa Vera Cruz

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## **DINNER STATIONS**

*Dinner stations are priced per person to allow you to create your own selection of cuisine. We require a minimum of 3 stations.  
Please add \$64 per person to the total cost of your a la carte selections to include the full wedding package.*

### **Latin**

Lobster Tacos - Flame Broiled Lobster Tails, Salsa Verde, Chilled Cabbage Slaw, Roasted Corn,  
Sharp Manchego Cheese, Crème and Warm Corn Tortillas

### **Fisherman's Wharf**

Blue Crab Bisque, Sour Dough Bread  
Baked Stuffed Clams and Carlsbad Mussels  
Pacific South Coast Cioppino: Shrimps, Bay Scallops, Calamari  
Paella Risotto - Manilla Clams, Mussels, Andouille, Saffron Risotto

### **Harbor Drive Seafood Bar**

Ice Chilled Shrimp and Oysters  
Blue Crab Bisque in Sour Dough  
Baked Stuffed Clams and Carlsbad Mussels  
Smoked Salmon Display with Dill Lavosh  
Pacific South Coast Paella

### **Three Station Wedding Package**

\$150

### **Four Station Wedding Package**

\$180

### **Five Station Wedding Package**

\$210

Minimum 50 People for Station Wedding Package

(For Weddings of Less than 50 People, an additional \$6 Per Person will be charged)

## BEVERAGE SELECTIONS

### Call Brand Liquor

Smirnoff Vodka  
 Cutty Sark Whiskey  
 Seagram's 7 Whiskey  
 Beefeaters Gin  
 Jim Beam Bourbon  
 Cruzan Rum  
 José Cuervo Gold Tequila  
 Sycamore Lane Chardonnay  
 Sycamore Lane Sauvignon

### Premium Brand Liquor

Absolut Vodka  
 Chivas Regal Scotch  
 Seagrams Canadian Whiskey  
 V.O. Tanqueray  
 Jack Daniels Bourbon  
 Bacardi Silver Rum  
 1800 Tequila  
 Kendall Jackson Vintner's Reserve Chardonnay  
 Sterling Vintner's Collection Cabernet Sauvignon

### **Hosted Bar Package Per Person**

Package Bars are priced Per Person and Include Cocktails, Beer, Wine and Soft Drinks

One Hour	\$18.00	One Hour	\$20.00
Two Hours	\$27.00	Two Hours	\$30.00
Each Additional Hour	\$ 9.00	Each Additional Hour	\$ 9.75

### **Hosted Bar**

*Billed On Consumption*

Call Liquor	\$ 9.00
Premium Liquor	\$ 10.00
Domestic Beer	\$ 6.25
Imported Beer	\$ 7.25
Call Wine	\$ 9.00
Premium Wine	\$ 10.00
Cordials	\$ 11.00
Soft Drinks	\$ 4.50
Mineral Waters	\$ 5.00

### **Cash Bar**

*Guests Pay for Their Drinks*

Call Liquor	\$ 9.75
Premium Liquor	\$ 10.75
Domestic Beer	\$ 7.25
Imported Beer	\$ 8.25
Call Wine	\$ 10.00
Premium Wine	\$11.00
Cordials	\$12.00
Soft Drinks	\$ 5.25
Mineral Waters	\$ 5.75

There will be a Bartender Fee of \$150.00 per Bar of 100 People

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*Revised 05/09*

## WINE SELECTIONS

### **CHAMPAGNE & SPARKLING WINE**

Wolf Blass Brut, Australia	\$38
Kenwood Yulupa Brut, Sonoma	\$42
Mumm Prestige Chef de Caves, Napa	\$44
Wilson Creek Almond Champagne, Temecula	\$48
Domaine Chandon, Blanc de Noir, California	\$52
Moet & Chandon White Star, France	\$90
Dom Pérignon, France	\$238

### **CHARDONNAY**

Sycamore Lane, Napa	\$36
Beringer Tunnel of Elms, St. Helena	\$39
Hogue, Washington	\$42
Clos du Bois, Sonoma	\$40
Kenwood Yulupa, Sonoma	\$40
Valley of the Moon, Sonoma	\$44
Kendall-Jackson, Vintner's Reserve, Lake County	\$48
Bennett Family, Russian River	\$52
Robert Mondavi, Carneros	\$54

### **OTHER WHITE WINES**

Sycamore Lane White Zinfandel, Napa	\$36
Valley of the Moon, Sangiovese Rose, Napa	\$42
Hogue Riesling, Columbia Valley	\$39
Pinot Grigio, Mezzacorona, Italy	\$37
Sauvignon Blanc, Nobile, New Zealand	\$37
Sauvignon Blanc, Sterling, North Coast	\$42

### **CABERNET SAUVIGNON**

Sycamore Lane, Napa	\$36
Beringer Tunnel of Elms, St. Helena	\$39
Kenwood Yulupa, Sonoma	\$42
Sterling Vintner's Collection Central Coast	\$44
Hogue Genesis, Columbia Valley	\$48
William Hill, Napa	\$54
Clos du Bois, Sonoma	\$52
Beringer Knights Valley, Napa	\$59

### **MERLOT**

Sycamore Lane, Napa	\$36
Beringer Tunnel of Elms, St. Helena	\$39
Kenwood Yulupa, Sonoma	\$42
Clos du Bois, Sonoma	\$42
Sterling Vintner's Collection, Central Coast	\$52
Rodney Strong, Sonoma	\$47
Francisan, Oakville	\$54

### **OTHER RED WINES**

Hardy, Pinot Noir, Nottage Hill, Australia	\$36
Five Rivers Pinot Noir, Central Coast	\$42
Castle Rock Pinot Noir, Mendocino	\$48
Jacob's Creek Shiraz, Australia	\$42
Ravenswood Zinfandel, Vintner's Blend, California	\$39
Coppola Zinfandel, Oakville	\$42

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## **WEDDING COORDINATION**

To ensure a flawless event, a professional wedding coordinator is strongly recommended to assist you with your wedding planning, ceremony rehearsal and reception. Please refer to our recommended vendor list.

### **PARADISE POINT RESORT & SPA CATERING SALES MANAGER IS RESPONSIBLE FOR THE FOLLOWING:**

Act as your primary resort contact, available to answer questions and provide suggestions along the way, creating an estimate of charges for the resort outlining your financial commitments and deposit schedule.

Act as menu consultant for all food and beverage selections including detailing your Banquet Event Order outlining the event specifics. Floor plans are optional.

Establish contact with a room sales manager for your guestroom block reservations.

Personally oversee the details of the bride and groom's room reservation.

Oversee the setup of the ceremony and reception room, food preparation, and other resort operations and act as the on-site liaison between your Wedding Coordinator and the resort staff.

Ensure a seamless transition to the resort's Banquet Captain on the day of your event.

Review your banquet checks for accuracy prior to the completion of your final bill.

Recommend outside Special Event Professionals to provide music, floral, photography, ceremony officiating, invitations and professional wedding coordination.

### **YOUR PROFESSIONAL WEDDING COORDINATOR IS RESPONSIBLE FOR THE FOLLOWING:**

Assist with etiquette and protocol for invitations, family matters, ceremony, and toasts, create a time line for your wedding day, including the ceremony and reception.

Organize and coordinate your ceremony rehearsal and all pertinent details on the wedding day.

Confirm details with all vendors several days prior to the wedding.

Be the liaison with your family, bridal party, band/DJ, florist, photographer and other vendors.  
Assist the bride and bridal party with dressing.

Ensure the women have their corsages and bouquets, and assist the gentleman with pinning of the boutonnieres.

Deliver and arrange ceremony programs, escort cards, place cards, favors, and any personal items.

Coordinate your actual ceremony by arranging the bridal party, assisting bride with dress, cueing music, etc.

Coordinate the grand entrance, first dance, toast, cake cutting, and other operations for the reception.

Coordinate with vendors and the Banquet Captain to ensure timeliness of your event.

Collect and/or store personal items you may have brought at the conclusion of the reception.

Count and collect all wedding gifts and deliver them to appropriate location at the conclusion of the event.

Assist you with full service coordination from engagement to your honeymoon.

## ***Paradise Point Resort & Spa Recommended Vendors***

### **Wedding Coordination**

Ann's Plans, Ann Strobel, 619-206-5676  
EverAfter Events, Merilee at 619-787-0978  
Plan It San Diego, Rachel Peniche, 858-449-8060  
A Day of Elegance, Stacie Barba, 619-855-2141

### **Florist**

Storm International Florist, 619-534-9599  
Lois Mathews Design, 619-255-9144  
Hartworks Floral Design, 858-272-6392

### **Hair, Make Up, Nails & Massage**

The Spa Terre at Paradise Point, 858-581-5998

### **Instrumental Music**

Wayne Foster Entertainment, Max Shamos, 760-801-1313  
Flamenco Guitarist, Anthony at 858-569-5079  
Salsa Steel Drum Band, Bill at 619-992, 8740  
Gloria Paris' Sterling Strings, 619-232-3364

### **Disc Jockeys**

Wayne Foster Entertainment, Max Shamos, 760-801-1313  
Artistic Productions, 619-593-7367  
Entertainment at Large, Mike, 858.565-8600  
Music as You Like It, Keith, 619-223-5732  
Disc Go Round, Andy Hagenah, 760-721-2427

### **Photography**

Brant Bender Photography, 858-675-1019, brantbender.com  
Aquario Studio, 619-523-8614, aquariostudio.com  
Elegant Photography, 877-847-3995  
Bella Photography, 888-556-7930, bellapictures.com/rsvp

### **Videographers**

MVP Video Productions, 760-942-9687  
Bella Photography, 888-556-7930, bellapictures.com/rsvp

### **Officiates**

Rabbi Ian Adler, Jewish, 760-802-8020  
Rev. Beryl C. Cotter JP, 619-447-4663  
Deborah J. Davis, 619-275-1539  
Rev. R. Powers, 760-414-1500

### **Linens & Chair Covers**

Dreams Do Come True, 619-230-1266  
Concepts Party Rentals, 619-336-0202

### **Wedding Cake**

The French Gourmet, 858-488-1725, [www.thefrenchgourmet.com](http://www.thefrenchgourmet.com)

### **WEDDING CEREMONY LOCATIONS**

Ceremony site fees include site reservation for three hours, white wooden chairs, an altar table and a sound system. Decor of the site is the responsibility of the client and we would be delighted to recommend florists and decorators.

#### **Paradise Lawn**

A soft flowing waterfall, spectacular view of the bay and a lovely garden create a romantic atmosphere, this lawn can accommodate up to 400 people.

\$4000

#### **Sunset Lawn**

A beautiful Bayview setting with a picturesque dock and this lawn accommodates up to 200 people.

\$2500

#### **Pine Hill**

A secluded tropical garden setting surrounded by beautiful lagoons and fragrant flowers, this lawn can accommodate up to 230 people.

\$2500

#### **Island Point**

Both our beach and our marina surround this intimate lawn and can accommodate up to 100 people.

\$1500

### **WEDDING RECEPTION LOCATIONS**

Our resort features five spectacular ballrooms for the perfect reception. Daytime events are scheduled from **10:00am to 4:00pm**. Evening events are scheduled from **6:00pm to 12:00am**. Each ballroom has a food and beverage minimum listed below and the minimum includes the ballroom set-up. No additional room rental is required.

#### **Bay View Room**

Overlooking Mission Bay, this ballroom is perfect for events that are more intimate and can accommodate up to 70 people.

\$9,000

#### **Dockside Room**

This elegant room has floor to ceiling windows with a beautiful view of Mission Bay and can accommodate 80 people.

\$11,000

#### **Mission Bay Room**

This ballroom features wooden, vaulted ceilings, stone floors and has an adjacent tropical garden area for an outdoor pre-reception and can accommodate up to 230 people.

\$15,000

#### **Sunset Ballroom**

This waterfront ballroom has floor to ceiling windows with breathtaking views of Mission Bay and offers an adjoining deck area for the pre-reception and can accommodate up to 400 people.

\$35,000 for the entire ballroom

\$17,500 for half of the ballroom

#### **Paradise Ballroom**

This ballroom is our most elegant and formal ballroom and can accommodate up to 600 people.

\$45,000 for the entire ballroom

\$22,500 for half of the ballroom

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*Revised 05/09*

## **WEDDING GUIDELINES**

From rehearsal dinners to final details, our creative and experienced catering staff will be happy to assist you with customizing your wedding

### **Food and Beverage Estimates**

Wedding packages begin at \$126 per person for lunch or dinner receptions  
Your Catering Sales Manager can specify applicable minimums  
All prices are subject to service charge and applicable sales tax  
Prices and menus are subject to change

### **Deposit and Billing Schedule**

Deposits are based on the number of guests and the resort space reserved and is nonrefundable.  
Your first deposit will be due upon returning the signed Catering Sales Agreement.

Initial non-refundable deposit due upon signing this contract is 30% of the total estimated expense

Second deposit due 90 days out is 20% of the total estimated expense (for a total of 50% of the total estimated expense)

Third deposit due 14 days out is the remaining balance of the total estimated expense

### **Request for Multiple Entrees**

It is possible for you to provide your guests with a choice of entrées in advance. The following stipulations apply:

Multiple Entrees are limited to a choice of two (2) published entrees plus a vegetarian entrée.  
Additional entrees may be added for an additional \$5 per person

If there is a price difference between the entrees, the highest priced entrée will prevail for all entrees

A form of entrée identification is required at the guest table, (i.e. marked place card, colored ticket or coded nametag)

### **Food and Beverage Guarantee**

A final confirmation "guarantee" of your anticipated number of guests is required by 12:00 noon, four (4) business days prior to your banquet function. Once set, this guarantee may not be reduced but can be increased. The resort will make an allowance to provide seating up to three percent (3%) above the final guarantee.

### **Ceremony Rehearsals**

Rehearsal times may be requested for Sunday through Friday prior to 6:00pm for a one-hour duration. Rehearsal times may be booked thirty (30) days prior to your event. Location and times are subject to space availability.

### **Bridal Changing Room**

Paradise Point Resort & Spa is pleased to offer a reduced rate for the same room you will have on the wedding night that can be used as a changing room on the day of the wedding. This room will need to be rented the evening prior to the wedding date. Check in time is 4:00pm and check out time is 12:00pm.