



HOTEL DEL
CORONADO
EST. 1888

Where Love Stories
Become Legend.





Wedding Packages

Few places in California fulfill the dream of exchanging vows on the beach and having a reception in the sand—with the ease The Del provides. For over 134 years this legendary resort has welcomed couples from around the world to write their love story on our golden sands.

ALL WEDDING PACKAGES INCLUDE:

Six Tray Passed Hors d'oeuvres for Hour Cocktail Reception

Four Hours of Gold Package Bar

- House Selected Liquor, Champagne, Wine, Beer, Soft Drinks and Mineral Water.
- (One Hour for Cocktail Reception, Three Hours for Dinner Reception)

Champagne Toast (One Glass Per Guest)

Four Course Plated Dinner or Dinner Buffet

Wine Service with Dinner (Two Glasses per Guest)

Complimentary Cake Cutting

Coffee and Tea Service

ALL WEDDING CEREMONY VENUES INCLUDE:

Ceremony Sound System and Microphone for Officiant

Bridal Dressing Room and Groom's Finishing Room

Fruit Infused Water Station

White Outdoor Chairs

Inclement Weather Back-Up

All per-person selections have a minimum guarantee of 25 people. Pricing does not include applicable service charges, Historic Preservation Fund charges, gratuities and taxes. Current rates are listed in the Wedding Guidelines section. Prices and selection are subject to change without notice. Substitutions or omissions to the wedding package will not reduce the package pricing.

ALL RECEPTION VENUES INCLUDE:

High and Low Cocktail Tables

Reception Tables

House Linens

Chocolate Brown Banquet Chairs (indoors)

White Folding Chairs (outdoors)

Votive Candles

Custom Sized Dance Floor and Staging for Indoor Events



A close-up photograph of several cocktails served in different glassware, including coupe glasses and a martini glass, arranged on a silver tray. The background is softly blurred with bokeh lights. The image is framed by a thin white border and features stylized palm leaf graphics in the top-left and bottom-right corners.

COCKTAIL RECEPTION

hors d'oeuvres





Hors d'oeuvres

TRAY-PASSED

All wedding packages include your choice of six butler passed hors d'oeuvres for a one hour cocktail reception.

cold

LOBSTER ROLL

Tarragon Crème Fraîche Rémoulade, Brioche, Aleppo

SMOKED SALMON BLINI

Buckwheat Blini, Dill Crème Fraîche Spread, Caviar, Chives

BEET TARTARE SESAME CONE

Lemon Goat Cheese Cream, Argan Oil, Chervil

WAGYU BEEF TATAKI 🍷

Ponzu, Scallions, Pickled Radishes, Crunchy Garlic

THAI SHRIMP SHOOTERS 🍷

Sambal Cocktail Sauce, Fried Garlic, Scallions, Cilantro

LAYERED CRÊPES

Black Forest Ham, Béchamel, Swiss, Truffle

STRAWBERRY GAZPACHO 🍷

Heirloom Vegetable Brunoise, Extra Virgin Olive Oil Pearl

CAPRESE BITES

Ciliegine Mozzarella, Tomato Fluid Gel, Basil, Balsamic Caviar, Olive Oil

hot

ASIAN SHORT RIB POT PIE

Korean BBQ Sauce

MARYLAND CRAB CAKE

Old Bay Rémoulade

PEAR & ALMOND BRIE PHYLLO ROLL

Fig Compote

VEGETARIAN SAMOSA

Curry Yogurt Sauce

QUINOA FRITTER

Roasted Pepper Coulis

CHICKEN LEEK YAKITORI

Ponzu Chili Reduction, Sesame Seeds

COCONUT SHRIMP

Sriracha Aioli, Scallions

BACON SHRIMP SKEWER

Southern Style Rémoulade

WILD MUSHROOM TART

Goat Cheese Mousse, Chives

MINI CUBAN SANDWICH WITH PORK, HAM, SWISS, PICKLES

Roasted Garlic Herb Aioli, Sweet Peppers

🍷 Gluten Free

🌿 Vegetarian

🌱 Vegan





WEDDING RECEPTION

plated dinner menu





Wedded Bliss *package*

A plated four course meal served with fresh artisan rolls and butter. Package pricing is based on entree course selections.

Chicken 255 | Fish 275 | Beef 290 | Duet 295*

first course CHOICE OF ONE

BLEU CHEESE PANNA COTTA SPINACH SALAD

Red Wine Poached Pears, Spinach Leaves, Frisée, Candied Pecans, Sherry Vinaigrette

LOCAL BABY LETTUCE SALAD

Heirloom Carrots, Cherry Tomatoes, Purple Radish, Blueberries, Garden Herbs, Raspberry Vinaigrette

CRISP ROMAINE CAESAR SALAD

Smoked Prosciutto, Focaccia Crouton, Pickled Peppers, White Anchovy Fillet, Shaved Parmesan Cheese, Caesar Dressing

ARTISAN LETTUCE HEARTS & CALIFORNIA STRAWBERRIES SALAD

Honey Whipped Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette

TOMATO & MOZZARELLA SALAD

Wedge Cut Local Heirloom Tomatoes, Mozzarella Cheese, Sea Salt, Temecula Olive Oil, Balsamic Vinaigrette

APRICOT BUTTER LETTUCE SALAD

Apricot, Shaved Vegetables, Cherry Tomatoes, Caramelized Walnuts, Garden Herbs, Roasted Shallot Vinaigrette

POACHED CALIFORNIA ASPARAGUS

Zucchini Basil Pesto, Yogurt Lemon Cream, Edible Flowers, Lemon Oil

STONE FRUIT ARUGULA SALAD

Dates, Stewed Figs, Caramelized Almonds, Shaved Fennel, Pear Coulis, Red Wine Vinaigrette

*The higher-priced entree will prevail. Package price includes selection of two proteins and one vegetarian/vegan option.





second course CHOICE OF ONE

soup

FRENCH ONION SOUP EN CROUTE

Beef Stock, Caramelized Onion, Truffle, Puff Pastry, Gruyère Cheese

CLASSIC DEL LOBSTER BISQUE EN CROUTE

Caramelized Fennel, Sautéed Lobster, Puff Pastry, Crème Fraîche

WILD MUSHROOM BISQUE

Sautéed Leeks, Herb Oil

ROASTED BUTTERNUT SQUASH SOUP

Chopped Chestnuts, Watercress Coulis

plated appetizer

cold

SHRIMP COCKTAIL

Poached Shrimp, Avocado Mousse, Fresh Shucked Peas, Cumin Croutons

POACHED LOBSTER

Cauliflower Mousse, Green Asparagus, Radish, Pea Shoots, Kaffir Lime Dressing

CURED BEEF BRESAOLA CARPACCIO

Celery Root Salad, Beluga Lentils, Fig Vinaigrette

GOAT CHEESE PANNA COTTA

Tomato Water, Vegetable Chutney Basil Sponge

ASPARAGUS AVOCADO GAZPACHO

Fennel, Toasted Pumpkin Seed, Extra Virgin Olive Oil

hot

CHARRED SPANISH OCTOPUS

Polenta Cake, Fava Beans, Chorizo Vinaigrette

SEARED DIVER SEA SCALLOPS

Cauliflower Cream, Peewee Potatoes, Bacon Lardons

MISO-GLAZED KING CRAB

Potato Confit Sea Asparagus, White Garlic Purée

SHORT RIB TRUFFLE FRITTER

Pulled Short Rib, Truffle, Caramelized Pearl Onion, White Cheddar Sauce

CREAMY PARMESAN CHEESE POLENTA

Braised Wild Mushroom Ragout, Watercress Coulis



entrées

CHOICE OF ENTREE +
A VEGETARIAN SELECTION

chicken

OVEN ROASTED CHICKEN BREAST

Purple Sweet Potato Purée, Confit Vine Tomatoes, Green Bean Bundle, Marsala Reduction

SEARED CHICKEN BREAST

Potato Au Gratin, Spinach Flan, Celery Root Purée, King Trumpet Mushrooms

fish

PAN ROASTED SCOTTISH SALMON

Saffron Vegetable Orzo, Roasted Romanesco, Chive Beurre Blanc

GRILLED BAJA SEABASS

Poached Yukon Gold Potatoes, Confit Lemon Reduction, Fava Beans, Broccoli Rabe, White Onion Coulis

BAKED LOCAL HALIBUT

Citrus Chutney, White Bean Purée, Celery, Asparagus

beef

SLOW BRAISED SHORT RIB

Creamed Leek & Swiss Chard, Potato Au Gratin, Roasted Parsnips, Thumbelina Carrots, Bordelaise Sauce

ROASTED FILET MIGNON

Truffle Chive Mashed Potatoes, Steamed Asparagus, Orange Braised Carrots, Sherry Sautéed Shallot, Red Wine Reduction

SEARED FILET MIGNON

Yukon Gold Potato Purée, Sautéed Garlic Spinach, Blistered Vine Tomatoes, Caramelized Onion Demi Reduction

GRILLED 14OZ NY STRIP LION

Bacon & Onion Sauté, Truffle Mashed Potatoes, Broccoli Rabe, Red Wine Demi-Glace

duet

PETITE ROASTED FILET MIGNON AND CITRUS PRAWNS

Smashed Fingerling Potatoes, Braised Carrots, Green Bean Bundle, Red Wine Demi Reduction

BRAISED BEEF SHORT RIB AND PRAWNS

Au Gratin Potatoes, Stuffed Piquillo Peppers, King Trumpet Mushrooms, Steamed Asparagus, Bordelaise Sauce

PETITE SEARED FILET MIGNON AND MISO GLAZED KING CRAB LEG

Purple Potato Cake, Asparagus Cream, Confit Onions, Blistered Vine Tomatoes, Peppercorn Sauce

TRUFFLE GLAZE FILET MIGNON AND SCALLOPS

Potato Risotto, Seasonal Baby Vegetables, Spinach, Truffle Demi-Glaze

ANY DUET SEAFOOD CAN BE SUBSTITUTED WITH BAJA SEA BASS, SCOTTISH SALMON OR SWORDFISH.

Any entree can be enhanced with a Poached Lobster Tail for an additional \$28.

SEARED DIVER SCALLOPS AND PRAWNS

Green Olive Tomato Jus, Creamy Polenta, Roasted Romanesco

vegetarian

CREAMY POTATO RISOTTO

Leeks, Peas, Roasted Squash, Blistered Tomatoes, Parmesan Cheese

VEGAN RED BEET FETTUCCINI

Watercress Pesto Coulis, Roasted Tomato, Toasted Almonds, Confit Potatoes

VEGAN TRUFFLE RICE CAKE

Seasonal Mushrooms, Sugar Snap Peas, Pickled Radish, Thumbelina Carrots, Onion Soubise Sauce

HAND MADE RICOTTA GNUDIS

Pea Coulis, Morel Mushrooms, Ricotta, Snap Peas, Pea Shoots

SLOW-BAKED DELICATA SQUASH

Couscous, Poached Baby Beets, Grilled Leeks, Beet Purée





dessert CHOICE OF ONE OR
INTERMEZZO COURSE

THE LOVERS HEART

Dark Chocolate, Raspberry Marmalade, Rosé Champagne Gelée,
24 Carat Gold

CALIFORNIA STRAWBERRY MOUSSE

Strawberry Purée, Salted Cocoa Streusel, Chiffon Sponge

CHERRY CLAFOUTIS

Baked Cherry Almond Cream, Crème Anglaise, Cherry Crumble

RASPBERRY AND WHITE CHOCOLATE MOUSSE CAKE

Raspberry Coulis, Pistachio Crèmeux

**HAZELNUT CHOCOLATE MOUSSE
AND PASSION FRUIT ENTREMET**

Passion Fruit Liquid Sphere, Chocolate Mirror Glaze.

SINGLE ORIGIN CHOCOLATE FLOURLESS CAKE

Salted Caramel Macadamia, Banana Infused Chocolate Ganache,
Caramelized Macadamia Nuts, Salted Caramel Sauce

LEMON CHEESECAKE

Honey Graham Cracker Crumble, Micro Mint, Blueberry Compote

BLUEBERRY LAVENDER TOWER

Blueberry Mousse Cake, Lime Lavender Crèmeux,
Micro Sponge, Lavender Foam

CARAMEL CHOCOLATE AND CITRUS DECADENCE CAKE

Cocoa Nib Cake, Citrus Gelée, Caramel Custard,
Dark Chocolate Ganache, Dried Mandarin Oranges, Gold Cocoa Nibs

BLOOD ORANGE TART

Vanilla Tart Shell, Blood Orange Curd, Mascarpone Honey Crèmeux

intermezzo course

GREEN APPLE SORBET

Cucumber Water

POMEGRANATE SORBET

Orange Rose Water

LEMON SORBET

Elderflower Water



WEDDING RECEPTION

dinner buffet menus



Sunset Beach *package*

370 per person

salads

BLUE CRAB SALAD

Seasoned Maryland Blue Crab Meat, Shaved Root Vegetable Slaw, Whole Grain Mustard Dressing

LOCAL TOMATO AND HEART OF PALM SALAD

Locally Grown Tomatoes, Olive Oil Croutons, Sherry Vinaigrette

ARTISAN GREENS

Shaved Local Vegetables, Hemp Seeds, Apple Cider Vinaigrette

GEM LETTUCE COBB

Teardrop Tomatoes, Smoked Bacon, Olives, Point Reyes Bleu Cheese, Creamy Vinaigrette

entrées

SEARED PETITE BEEF TENDERLOIN

Braised Shallots, Red Wine Demi-Glaze

POACHED HALIBUT

Lobster Cream Sauce, Poached Asparagus

GRILLED CHICKEN BREAST

Braised Fennel, White Mustards Sauce

sides

SOUR CREAM MASHED POTATOES

Chives, Cheddar Cheese

MARINATED SAN DIEGO COUNTY BEETS

Pomegranate Molasses, Greek Yogurt, Citrus Sunflower Shoots

SAUTÉED FARMERS MARKET VEGETABLES

Carrots, Sugar Snaps, Cauliflower, Red Onion

dessert

MANGO PANNA COTTA

Vanilla Chantilly, Passion Fruit Coulis

STRAWBERRY ÉCLAIR

White Chocolate Strawberry Mousse, Fondant Icing

CARAMEL PECAN TART

Valrhona Caramelia Chocolate Crémeux, Candied Pecans





Seaside Fiesta *package*

390 per person

starters

BAJA AGUACHILE

Shrimp, Scallops, Lime, Cilantro, Cucumbers, Jalapeños, Tortilla Chips, Tostada, Mayo, Avocado

COCONUT LIME CEVICHE

Local Catch, Lime, Red Onions, Bell Peppers

TROPICAL CEVICHE

Mango, Papaya, Pineapple, Watermelon, Red Onions, Serrano, Tajín

CAESAR SALAD

Romaine Leaves, Caesar Dressing, Parmesan Cheese, Pepitas, Tomatoes

BLACK BEAN AND CHARRED CORN SALAD

Red Onions, Tomatoes, Cilantro Sprigs, Lime Cumin Dressing

grilled entrees

GRILLED PRAWNS

Tequila-Lime Vinaigrette

CHARCOAL BAKED DIVER SEA SCALLOP

GRILLED SKIRT STEAK

Salsa Verde

CHARRED BAJA STYLE OCTOPUS

Option to Substitute Local Catch

SAUCES

Roasted Dark Chili Salsa, Avocado Green Salsa, Roasted Garlic Chili Aioli

sides

ELOTE WITH CHILI PEPPER

Lime Zest, Cotija Cheese, Mayo,

BLUE CORN MUFFIN

Green Onions, Smoked Gouda

CHILLED ASPARAGUS

Lemon Oil, Charred Lemon

CHARRED HEIRLOOM CAULIFLOWER

Chimichurri Sauce

dessert

MADE TO ORDER WARM CHURROS

Ibarra Chocolate Sauce, Passion Fruit Mango Coulis, Coffee Anglaise

DULCE DE LECHE CHEESECAKE

FRESAS CON CREMA

Vanilla Shortbread Crumble



Beach Clambake *package*

395 per person

salads

FARMERS MARKET GREENS

Local Citrus Dressing, Radishes, Tomatoes, Focaccia Croutons

SEASONAL BEAN SALAD

Butter Lettuce, Yellow Wax Beans, Haricot Vert, Fava Beans, Marble Potatoes, Pea Sprouts, Golden Balsamic Vinaigrette

WATERMELON CUCUMBER SALAD

Watermelon, Cucumber, Feta Cheese, Red Onions, Red Wine Vinegar Dressing

entrées

CLAMBAKE

Cooked-to-Order Clam Bake Bags Filled With Shrimp, Lobster Meat, Clams, Mussels, Andouille Sausage, Potatoes, Corn, Parsley

CHARRED NEW YORK STEAK

Garlic Herb Oil, Braised Shallots

SAUTÉED PRAWNS

Louisiana Fire Rub

sides

SUMMER BEAN MEDLEY

Green Beans, Fava Beans, Yellow Wax Beans, Red Onions

VEGETABLE PENNE PASTA

Sautéed Squash, Spinach, Red Chili, Lemon Oil

SAFFRON ROASTED CAULIFLOWER

Tomato Vinaigrette, Parsley

dessert

RED WINE POACHED PEARS

Orange Cardamom Mascarpone

PISTACHIO BAKLAVA

Crushed Pistachios, Caramelized Phyllo Dough, Local Honey

BANANA CHOCOLATE FLOURLESS CAKE

Valrhona Kidavao Whipped Ganache, Candied Banana Chips





RECEPTION STATIONS

late night eats & sweets





Reception *stations*

Seafood & Crudo

89 PER PERSON

CHILLED SEAFOOD Shucked Pacific Oysters, Poached Shrimp, Poached Clams, Shrimp & Scallop Ceviche, Tuna Tartar, Split Lobster Tail

CONDIMENTS Lemon Wedges, Louis Dressing, Classic Cocktail Sauce, Mignonette, Hot Sauce, Horseradish

Hawaiian Poke

51 PER PERSON

HAND CUT AHI Ponzu Dressing

SEASONED RICE Local Seaweed, Scallion, Sesame Seeds

CONDIMENTS Pickled Ginger, Wasabi

Warm Dips & Chips

29 PER PERSON

SPINACH AND ARTICHOKE DIP

CHEDDAR BACON ROASTED PEPPER DIP

WARM BLUE CRAB AND SOUR CREAM DIP

CRACKERS & BREAD Pita Bread, Potato Chips, Tortilla Chips & Sea Salt Crackers

Tacos & Sopes

48 PER PERSON

CARNE ASADA Thinly Sliced Beef, Cilantro

ACHIOTE CHICKEN Slow Braised Chicken Thigh, Eight-Hour Achiote Marinade

CHARRED CHAYOTE SQUASH Braised Chayote, Maitake Mushroom, Cilantro

CHARRED OCTOPUS OR GRILLED MAHI-MAHI

HAND MADE CORN TORTILLAS & SOPES

CONDIMENTS Shredded Cabbage Cilantro Slaw, Roasted Salsa Roja, Salsa Verde, Habanero Mango Salsa, Mexican Crema, Limes

Late Night Snacks

CHOICE OF TWO | 42 PER PERSON | 50 PERSON MINIMUM

BEEF SLIDERS Brioche Bun, Arugula, Dijonnaise, Truffle Vinaigrette, Onion Jam

BBQ CHICKEN FLATBREAD Sour Cream, Pickled Onions, Cilantro

PEPPER JACK QUESADILLA Roasted Corn, Salsa Verde

HAND CUT POTATO CHIPS Onion Sour Cream Dip

HOUSE MADE BEEF MEATBALLS Spicy Tomato Sauce, Garlic Bread Sticks

VEGETARIAN FLATBREAD Roasted Tomatoes, Olive Tomato Spread, Mozzarella, Basil



Reception *stations*

Sliders

CHOICE OF TWO | 42 PER PERSON

SEARED ANGUS BEEF SLIDER Roasted Garlic Aioli, Cotija Cheese, Salsa Verde, Pickled Onions, Brioche Bun

FRIED CHICKEN SLIDER Hot Sauce Butter, House Pickles, Shredded Cabbage, Artisan Roll

KOREAN PORK BELLY SLIDER Shiitake Ginger Glaze, Fermented Cabbage, Bao Bun

VEGETARIAN SLIDER Available Upon Request

THICK CUT POTATO CHIPS

Artisan Cheese & Charcuterie

42 PER PERSON

ARTISAN CHEESE Point Reyes Original Blue Cheese, Point Reyes Farmstead Toma, Cypress Grove Chevre Lamb Chopper, Cypress Grove Chevre Humboldt Fog

CHARCUTERIE Organic Honey Fennel Soppressata, Garlic Sausage, Wild Boar Salami, Capicola, Chef Patrick's Country Pate

EXTRAS Fresh Fig Jam, Sour Cherry Jam, California Grapes, Toasted Nuts, Local, Cornichons, Sea Salt Crackers, Dijon Mustard, Sliced Artisanal Bread

California Cheese & Fruit

35 PER PERSON

CHEESE Pointe Reyes Blue Cheese, Toma, Mixtress Bleating Heart Creamery, Lamb Chopper Cypress Grove, Humboldt Fog

FRUIT DISPLAY Dried Apricots, Strawberries, California Grapes, Local Dates, Sliced Melons, Toasted Local Nuts, Honey, Sea Salt Crackers, Bread Sticks

Mediterranean Meditation

39 PER PERSON

SPREADS House-made Hummus, Baba Ganoush, Edamame Hummus

CLASSICS Spinach Falafel, Stuffed Grape Leaves, Marinated Feta Cheese, Cured Olives, Warm Pita Bread, Crackers

Farmer's Market Crudité

29 PER PERSON

VEGGIES Cauliflower Florets, Heirloom Carrots, Celery, Kohlrabi, Radish, Cucumber, Cherry Tomatoes

DIPS House-made Hummus, Greek Yogurt Dip, Buttermilk Dip, Di Stefano Burrata, Creamy Black Truffle Dip, Muhammara



Sweet *stations*

Pink Strawberry Love

25 PER PERSON

PINK STRAWBERRY UNICORN MERINGUE POPS

STRAWBERRY LEMON PANNA COTTA

RED VELVET MACAROON

STRAWBERRY CREAM CHEESE CAKE SQUARES

BERRIES & CREAM Fresh Local Strawberries, Vanilla Whipped Cream

Sweet Vanilla Sparkle

25 PER PERSON

WEDDING COOKIE BITES Vanilla Almond Shortbread Dusted with Powder Sugar

MINI TEA CAKES Vanilla Cake, Flavored Buttercream

CHOCOLATE DIPPED STRAWBERRIES Vanilla Infused Strawberries Dipped in White Chocolate, Crystal Sugar

VANILLA CAKE POPS Vanilla Cake Pops, White Chocolate

VANILLA BEAN VERRINE Vanilla Bean Mousse, Rice Krispy Crumble, Vanilla Chantilly, White Chocolate

Dragon's Breath Popcorn

23 PER PERSON | ACTION STATION WITH ATTENDANT | 50 PERSON MINIMUM

LIQUID NITROGEN POPCORN

FLAVORS (CHOICE OF 3) Butter, Caramel Popcorn, Chipotle, Double Cheddar or Chocolate Drizzle

Petit Fours

48 PER PERSON

MINI KEY LIME PIE SHOOTERS

Honey Graham Crust, Key Lime Custard, Vanilla Chantilly

BLUEBERRY ORANGE CHEESECAKE BITES

Orange Graham Crust, Crèmeux

ALMOND BROWN BUTTER MINI CAKES

Cherry Foam, Freeze Dried Cherries

CHOCOLATE CHIP COOKIE DOUGH MOUSSE CUP

Brownie Crumble, Dark Chocolate Mousse, Cookie Dough Bites

GUAVA STRAWBERRY TART

Strawberry Vanilla Tart Shell, Guava Mousse, Strawberry Foam

Gourmet S'mores

29 PER PERSON | ACTION STATION WITH ATTENDANT | 50 PERSON MINIMUM

MARSHMALLOWS Vanilla Bean, Chocolate, Peppermint & Raspberry Marshmallows

CRACKERS & COOKIES Honey Graham, Ginger Snaps, Chocolate Chip

CHOCOLATE Ghirardelli Chocolate Squares; Dark 72%, Milk Chocolate, Milk Caramel Filled, White Chocolate

TOPPINGS Golden Crisp Apple Slices, Strawberries, Caramelized Bananas, Chocolate Hazelnut Spread & Creamy Peanut Butter, Toasted Coconut

Dragon's Breath Chocolate Bark

29 PER PERSON | ACTION STATION WITH ATTENDANT | 50 PERSON MINIMUM

LIQUID NITROGEN CHOCOLATE BARK

FLAVORS White, Dark and Milk Chocolate Bark, Nuts, Coconut, Dried Fruits



Wedding Cake *flavors*

Exquisitely designed and decorated wedding cakes that harmonize with your special occasion are available in a variety of designs, styles, flavors and fillings. Our Executive Pastry Chef will customize your wedding cake to meet your individual wishes. Whatever your inspiration might be, we will help you turn your vision into a spectacular, breathtaking work of edible art. Since all cakes are custom designed and made from scratch, each is carefully priced based on using the finest quality ingredients; Valrhona chocolate couverture, fresh seasonal fruit, and top shelf liquors.

BLACKOUT CHOCOLATE

Dark Coffee Cocoa Cake, Dark Chocolate Mousse

CARROT CAKE

Vanilla Bean Cream Cheese Frosting

STRAWBERRY & CHAMPAGNE SHORTCAKE

Strawberry Sponge, Champagne Punch, Vanilla Whipped Cream, Fresh Strawberries

COCONUT PASSION

Toasted Coconut Sponge Cake, Myers's Dark Rum Soak Syrup, Passion Fruit Mousse

COOKIES & CREAM

Chocolate Devil's Food Cake, White Chocolate Mousse, Chocolate Cookie Crumble

GUMBALL FUNFETTI

Fuchsia Sponge Cake, Vanilla Buttercream, Funfetti Sprinkles

HONEY BEE

Lemon Blueberry Sponge Cake, Chamomile Syrup, Honey Cream Cheese Frosting

MAPLE BUTTER PECAN

Butter Pecan Sponge Cake, Maple Syrup, Candied Pecan Cream Cheese Frosting

MATCHA GREEN TEA SPONGE CAKE

Black Sesame & Jasmine Buttercream, Fresh Blackberries

LEMON DROP

Citrus Chiffon Cake, Lemon Vodka Syrup, White Chocolate Mousse, Candied Lemon Zest

PERFECT COMBINATION

Marbled Banana Sponge Cake, Peanut Butter Cream, Bourbon Syrup, Candied Bacon

RASPBERRY TRUFFLE

Raspberry Sponge Cake, Dark Chocolate Mousse, Fresh Raspberries

RED VELVET

Dark & Dense Red Velvet Cake, Cream Cheese Frosting

S'MORES ON THE BEACH

Graham Sponge Cake, Milk Chocolate Mousse, Toasted Marshmallow

SALTED CHOCOLATE CARAMEL

Chocolate Chiffon Cake, Lightly Salted Caramel Milk Chocolate Mousse, Feuilletine Crisp

*Prices may increase based on the design, complexity and the flavor profile you select.

A good strategy to determine the design you prefer is to look at cakes that are featured in magazines or websites such as Pinterest.com. Final prices vary upon the complexity of the design.



A close-up photograph of a glass of beer. The beer is a golden color with a thick, white head of foam. The glass is garnished with a slice of dried orange and a single purple pansy flower. The glass sits on a dark wooden surface. In the background, there are blurred red and pink flowers. The image has a white border and decorative palm leaf patterns in the corners.

*Curated Beverage
Experiences*



Bar Experiences

Gold Bar Package

Riondo Prosecco, Wente Wines, Titos, Bombay, Bacardi, 1800, Bulleit, Jack Daniels, Johnny Walker Black, Domestic & Imported Beer, Craft Beer
One-Hour Package: \$39 per person
Two-Hour Package: \$58 per person
Each additional hour: \$20 per person

Gold Liquor Consumption Pricing: \$20 per drink
Gold Wine Consumption Pricing: \$18 per drink
Domestic & Import Beer Consumption Pricing: \$13 per drink
Seasonal Craft Local Beer Consumption Pricing: \$15 per drink
Assorted Juices, Sodas & Bottled Water Consumption Pricing: \$9 per drink

Diamond Bar Package

Moët Chandon Impérial Brut, Hess Shiretail Ranches Wines, Casamigos Blanco, Ketel One, Tanqueray 10, Ron Zacapa, Buffalo Trace, Crown Royal, Glenmorangie 10yr, Domestic & Imported Beer, Craft Beer, Truly Hard Seltzer
One-Hour Package: \$46 per person
Two-Hour Package: \$68 per person
Each Additional Hour: \$21 per person

Diamond Liquor Consumption Pricing: \$21 per drink
Diamond Wine Consumption Pricing: \$20 per drink
Domestic & Import Beer Consumption Pricing: \$13 per drink
Seasonal Craft Local Beer Consumption Pricing: \$15 per drink
Assorted Juices, Sodas and Bottled Water Consumption Pricing: \$9 per drink

Custom Bars

Add Any of the Following to Your Event

Bloody Mary Bar

Tito's Vodka, St George Green Chili Vodka, Tanteo Spicy Tequila, Casamigos tequila – Toma Bloody Mary Mix. Celery, Olives, Blaze's Beans
UPGRADED GARNISHES Pepperoncini, Cheese Cubes, Shrimp, Bacon, Pickled Vegetables \$10 per person

One-Hour Package: \$44 per person
Two-Hour Package: \$64 per person
Each Additional Hour: \$22 per person
Liquor Consumption Pricing: \$22 per person

Bubbles Bar

Riondo Prosecco, Chandon Brut, Chandon Brut Rosé Includes Peach Puree, Lavender Syrup, Strawberry Rose Syrup, Orange Juice, Pineapple Juice, Grapefruit Juice
UPGRADE YOUR BUBBLES Veuve Yellow Label, Veuve Rosé, Chandon Brut Imperial \$25/person
UPGRADE TO A SPRITZ BAR Add St Germaine, Aperol, Lillet Blanc \$16 per person

One-Hour Package: \$34 per person
Two-Hour Package: \$50 per person
Each Additional Hour: \$18 per person
Liquor Consumption Pricing: \$18 per drink

Let's "Mule" it Over

A variety of Mules from around the globe!
Moscow Mule – Tito's
Kentucky Mule – Bulleit Bourbon
Mexican Mule – Casamigos Blanco
Caribbean Mule – Roz Zacapa.
All served with Ginger Beer & Lime

One-Hour Package: \$44 per person
Two-Hour Package: \$64 per person
Each Additional Hour: \$22 per person
Liquor Consumption Pricing: \$22 per drink





Mojito Bar

Bacardi Superior & Ron Zacapa Rums
Classic Mojito, Strawberry Mojito, Raspberry Mojito,
Mango Mojito

One-Hour Package: \$44 per person

Two-Hour Package: \$64 per person

Each Additional Hour: \$22 per person

Liquor Consumption Pricing: \$22 per drink

Margarita Bar

Casamigos Blanco, Mezcal, Tanteo Spicy Tequila
Add Pineapple, Cucumber, Jalapeno, Strawberry or Mango
UPGRADE to Casamigos Reposado \$5 per person

One-Hour Package: \$44 per person

Two-Hour Package: \$64 per person

Each Additional Hour: \$22 per person

Liquor Consumption Pricing: \$22 per drink

Cordials Bar

Baileys, Kahlua, Chambord, Frangelico, Disaronno

One-Hour Package: \$46 per person

Two-Hour Package: \$68 per person

Each Additional Hour: \$24 per person

Liquor Consumption Pricing: \$24 per drink

Add hot beverage package:

\$12 per person 1st hour

\$24 per person for two hours

\$10 per person each additional hour

Coffee

Hot Chocolate

Hot Cider

Specialty Cocktail List

\$23 each

Vodka Based

Berry Breeze Tito's Vodka, Blackberry Syrup, Lime Juice

1000 Flowers Ketel One, St Germain, Watermelon,
Lemon Juice, Pineapple Juice

Gin Based

Crime & Passion Bombay, Campari, Passionfruit,
Pineapple, Orgeat, Lemon

Del Lemonade Bombay, St. Germain, Lillet Blanc,
Lemon Juice, Tonic, Butterfly Tea

Tequila Based

1888 Margarita Casamigos Reposado Tequila, Agave,
Lime Juice, Grand Marnier

Tequila Mockingbird El Silencio Mezcal, Blanco Tequila,
Peach Purée, Lime Juice, Triple Sec

Rum Based

Toes In The Sand Malibu, Cointreau, Peach Liqueur,
Orange Juice, Prosecco

Mai Tai Bacardi Superior, Lime Juice, Triple Sec, Orgeat
Syrup, Dark Rum Float

Whiskey / Bourbon Based

Wet and Wild Bulleit, Mint, Wildberry Syrup, Lemon Juice,
Agave

Scotchman's Sour Glenmorangie, Domaine de Canton,
Angostura Bitters, Lemon Juice, Simple Syrup, Egg White
Alternative

Wine Based

Rosé Sangria Rosé, Ketel One Peach & Orange Blossom,
St. Germain, Lemon Juice, Simple Syrup, Soda

Field Of Violets Casamigos Blanco, Giffard Crème De
Violette, Chardonnay

Sangria house recipe with choice of red or white wine,
seasonal fruit

Just For Fun

Victorian Enchantment Absinthe, Grapefruit, Giffard
Pamplemousse, Sparkling Rosé

Meet Me In Paradise Mezcal, Ramazzoti, Egg White
Alternative, Pineapple, Strawberry & Tonic

Beer List

Domestic

Bud Light, Corona, Miller Light, Stella, Sam Adams, Blue Moon \$13 each

Craft Local

Seasonal Selection of Local Craft Beer
\$15 each

Upgraded Beer Package

Includes a variety of Hard Seltzers and Hard Kombucha
\$15 each

Canned Cocktails

Melograno (featuring a variety of flavors)
\$16 each

Full Keg

Coronado Brewing Orange Wit \$1462
Pacífico \$1408
Kona Longboard Lager \$1360
Modern Times Orderville Hazy IPA \$1556
Coronado Brewing Hotel Del Blonde \$1464
Karl Strauss Aroua Hoppyalis \$1560
Pizza Port Amber Ale \$1336
Second Chance Tabula Rasa \$1785
Firestone Walker 805 \$1360

1/6 Keg

Elysian Spacedust IPA \$620
Four Peaks WOW Wheat \$544
Golden Road Mango Cart \$620
Kona Big Wave IPA \$632
Kona Longboard Lager \$632
Stella \$568
Elysian Contact Haze IPA \$620

Wine List

Proprietor's selection of limited availability wine upon request

Sparkling

Martinellis Sparkling Apple Cider - USA \$28
La Marca, Prosecco \$60
Chandon, Brut Sparkling, California \$80
Chandon Brut Imperial Rosé, California \$264
Louis Moretti, Brut Rosé \$205
Veuve Clicquot Yellow Label, Champagne, France \$195
Veuve Clicquot Rosé, Champagne, France \$334
Dom Perignon, Champagne, France \$950

White

Trimbach Reserve, Riesling, \$102
Craggy Range, Sauvignon Blanc, Marlborough, NZ \$81
Aquilini, Sauvignon Blanc, Washington \$114
Domaine Girault, Sancerre, Loire, France \$96
Langlois Chateau, Sancerre, Loire, France \$111
Sonoma Cutrer, Chardonnay, California \$82
Decoy by Duckhorn, Chardonnay, California \$54
Bodega Garzon, Albarino, Uruguay \$65
Bodega Colome Torrontes \$50
Mer Soleil Reserve Chardonnay \$72
Chateau Montelena, Chardonnay, Napa Valley \$240

Rosé

Whispering Angel, Rosé, Cotes De Provence, France \$88
Fleur De Mer, Rosé, Provence, France \$72
Davis Bynum, Rosé, Russian River \$79

Red

Storypoint Cabernet Sauvignon \$55
Meiomi, Pinot Noir - California Coast \$76
Merry Edwards, Pinot Noir, Russian River \$216
Patz & Hall, Pinot Noir, Russian River \$146
Daou, Cabernet Sauvignon, Paso Robles, CA \$104
Silver Oak, Cabernet Sauvignon, Napa Valley, CA \$345
Bodega Norton Reserve Malbec, Mendoza, Argentina \$70
Murrieta's Well "The Spur" Red Blend, Central Coast, CA \$87
Rowen, Red Blend, Sonoma County \$210
Opus One "Overture", Red Blend, Napa Valley, CA \$629
Prisoner, Red Blend, Napa Valley, CA \$168



WEDDING PARTNERS
planners, decor & more



WEDDING PLANNERS

A certified wedding planner is required for all Del weddings with a full service package and three month minimum.

Please select from the following planners:

Bliss Events	619.252.1058	blissevent.com
Creative Affairs	619.993.0710	creativeaffairsinc.com
Crown Weddings	619.571.6515	crownweddings.com
Details Details	858.880.9389	aboutdetailsdetails.com
Events by Gisele	858-531-3181	eventsbygisele.com
Lavish Weddings	858.740.4833	lavishweddings.com
Lola Kent Events	562.235.2772	lolakent.com
Luxe Events	858.232.8987	luxespecialevents.com
Muse Events & Design	619.857.8197	museeventsanddesign.com
Nahid Global Events	619.920.2976	nahidglobal.com
Thater Made Planning and Design	619.500.1707	thatermade.com
Thomas Bui Lifestyle	858.663.8516	thomasbuilifestyle.com

BRIDAL COUTURE

Friar Tux	714.932.1106	friartux.com
The Bustle Bridal Boutique	858.523.9254	thebustlelamar.com
The White Flower Bridal Boutique	619.501.1700	thewhiteflower.com

DÉCOR RENTALS

Adorations	619.225.1915	adorations.com
AFR	619.534.1942	rentfurniture.com
Archive Rentals	888.459.6598	archiverentals.com
Concepts Event Designs	619.336.0202	conceptseventdesign.com
Folklore	760.814.2696	adorefolklore.com
Hire Elegance	858.227.4963	hire-elegance.com
Platinum Pro	888.419.1961	platinumpro.com
The Chiavari Guys	858.247.2877	thechiavariguys.com
To Be Designed	619.255.0656	tbdsandiego.com

SPECIALTY LINEN

BBJ Linen	310.204.0363	bbjlinen.com
La Tavola	949.548.1333	latavolalinen.com
Luxe Linen	949.253.3400	luxelinen.org

DJ'S

Blake Miller	619.840.3572	djblakemiller.com
David Cutler	866.480.4487	sandiegoeventdj.com
DJ Hevrock	858.270.2195	sgmevents.com/artists/hevrock
Dre Motion Entertainment	760.274.7222	djdremotion.com
GE Productions	760.562.2429	geproductions.com
Jerry Beck	619.246.2325	becksentertainment.com

FLORALS

Allen's Flowers	619.460.3192	allensflowers.com
Blush Botanicals	858.342.0480	blushbotanicals.com
Camellia	619.795.0611	camelliaweddingflowers.com
Jennifer Cole	760.815.8719	jennifercoflorals.com
MR Floral & Events	619.920.9227	mrfloralandevents.com
Organic Elements	858.610.8881	organicelements.com
Parker and Posies	858.248.2007	parkerandposies.com
Root 75	619.435.6060	root75.com
Splendid Sentiments	760.518.6996	mysplendidsentiments.com

LIGHTING DESIGN

Encore	619.365.9397	encoreglobal.com
--------	--------------	------------------



ORCHESTRAS & LIVE MUSIC

Anthony Garcia	858.8827152	agarciaguitar.com
Bonnie Foster Productions	858.967.0167	bonniefosterproductions.com
Collective Music	858.775.9636	collectivemusic.group
Lucky Devils	786.210.9501	luckydevilsband.com
Mighty Untouchables	619.813.1356	mightyuntouchablesband.com
Republic of Music	619.277.8689	romprod.com
Sleeping Giant Music	858.270.2195	sgmevents.com
The Rembrandts	800.573.3224	rembrandtband.com

PAPER INVITATIONS, PLACE CARDS & MENUS

Seaside Papery	619.435.5562	seasidepapery.com
Take Note! Creations	858.215.2058	takenotecreations.com
Wendy Ware Calligraphy & Design	619.230.1978	wendywaredesigner.com
Whimsique	619.215.9103	whimsique.com

PHOTOGRAPHERS

Be Studios	619.816.0768	bestudios.me
Braja Mandala	949.381.8812	brajmandala.com
Brant Bender	858.675.1019	brantbender.com
Cean One	866.572.3261	ceanone.com
Darin Fong Photography	619.266.2893	fongphotography.com
Gene Higa	415.533.5045	genehiga.com
Lin and Jirsa	949.287.2153	linandjirsa.com
Photography by Paul Barnett	619.285.1207	barnettphoto.com
Sara France Photography	619-363-7773	sarafrance.com
The Youngrens	858.356.9586	theyoungrens.com
True Photography Weddings	800.608.8645	truephotographyweddings.com

PHOTOBOOTHS

CEG Interactive	800.987.0290	ceginteractive.com
Flash Collective	760.292.3341	theflashcollective
Joysquad	323.379.5015	joysquadsales.com
Picture Bakery	619.333.0191	picturebakery.com
Your Photobooth Co.	619.952.7930	yourphotoboosd.com

VIDEOGRAPHERS

Blue Trinity Films	619.483.6822	bluetrinityfilms.com
Quixotic Pictures	619.630.5277	quixoticpictures.com
Taylor Films	760.846.0418	taylorfilms.com
Tidal Wedding Films	619.330.5974	tidalweddingfilms.com

BAKERIES

CAKE	619.295.2253	fabcakes.com
Hey There Cupcake	858.790.8929	heythere-cupcake.com
Sweet Cheeks Baking Co.	619.285.1220	sweetcheeksbaking.com

OFFICIANTS

Bethel Nathan	619.302.3035	ceremoniesbybethel.com
Carlos Sales	760.995.2933	2wed4life.com
Deborah Young	619.239.3306	deborahyoung.com
Rabbi Ian Alder	866.999.1818	pacificsynagogue.org
Robert Stevens	619.296.4249	robertstevensofficiant.com

BEAUTY

Salon at The Del	619.522.8808	hoteldel.com/salon
------------------	--------------	--------------------



Wedding Guidelines

To help you prepare for your perfect day, please see the following event guidelines from the City of Coronado and Hotel del Coronado.

HOURS OF SCHEDULED EVENTS

Daytime events include 4 hours of event time (5 hours if include a wedding ceremony) and are to conclude by 3:00pm.

Evening functions include 5 hours of event time (6 hours if a wedding ceremony is included) and can be scheduled to start at 5:00pm or later. If client needs additional time in the venue, additional fees will apply.

Overtime fees of \$1500 per hour over 6 event hours will be applied.

VENUE CURFEWS

8:00pm – The Garden

10:00pm – Windsor Complex, Garden Room, Hanover, North Beach, Main Beach, Paseo Lawn, Vista Terrace, Southpointe Lawn, Windsor Lawn

12:00 Midnight – Crown, Ocean Ballroom, Coronet, Carousel, Founders Hall, The Cabana Ballroom and Cabana Meeting Rooms, Southpointe Event Center

OUTDOOR VENUES

No confetti, birdseed, rice or floating lanterns allowed; flower petals permitted with prior approval from your catering manager. All rigging requests must go through Encore.

BEACH EVENTS

No glass is allowed on the beach per City ordinance. This applies to décor, votives, centerpieces and drinking vessels. The hotel does not provide staging, dance floor or arch on the beach. All music must face the ocean and conclude by 10pm.

ENHANCEMENTS

Your catering manager is happy to assist with coordinating upgrades for linen, banquet chairs, or any other décor. Heaters and umbrellas are available at an additional charge. If you are interested in hosting a Rehearsal Dinner or Post Wedding Brunch, consult your wedding specialist.

WEDDING PLANNERS

To ensure a flawless event, a professional wedding planner selected from our Partners list is required to assist you with rehearsal, ceremony and reception details.

A full service package with a minimum of three (3) months coordination is required.

TASTINGS

One complimentary private menu tasting is offered for contracted wedding events of 80 guests or more with a minimum food and beverage minimum spend of \$16,000, contracted more than 90 days prior to the event date. Tasting menus include plated lunch or plated dinner selections of 2 appetizers, 2 soups/salads, 3 entrees and 2 desserts. Hors d'oeuvres are not included in the tasting. Tastings are scheduled Tuesday- Thursday between 11:00am-1:00pm. One tasting is scheduled a day with the approval of the Executive Chef. Tasting appointments are scheduled no more than 90 days prior to the event date. Up to (4) four guests, including the bridal couple may attend the tasting appointment.

WEDDING REHEARSALS

Rehearsal times may be scheduled Sunday through Friday prior to 3pm for a one hour duration. Rehearsal times and locations are subject to space and availability.

WEDDING GUESTROOM ACCOMMODATIONS

Complimentary bride and groom accommodations will be provided on the night of the wedding with a minimum spend. Due to the popularity of the Hotel del Coronado, prevailing room rates and minimum – night stay requirements will apply for guests who may wish to stay at the resort for the event. Please inquire with your Catering Manager to obtain additional information about contracting a block of guest rooms.

FOOD AND BEVERAGE

Due to health regulations, liquor ordinances and liability insurance, it is required that all food and beverage be purchased through Hotel del Coronado. All per-person selections have a minimum guarantee of 25 people.

A final confirmation “guarantee” of your anticipated number of guests is required by 11am, (3) three business days prior to your event. Once set, this guarantee may not be reduced, but can be increased. The resort will make an allowance to provide seating up to (3%) three percent above the final guarantee.

Hotel del Coronado is the sole purveyor of all food and beverage for on site events (with the exception of wedding cakes). All alcoholic beverages are provided by the hotel only. Dietary substitutions are available upon request.



Wedding Guidelines continued

To help you prepare for your perfect day, please see the following event guidelines from the City of Coronado and Hotel del Coronado.

MENU PRICING

All menu pricing and fees set forth in the banquet menus are subject to change without notice.

Children's Meals are available for 3 yrs-10 yrs old at \$55 per person++

Vendor Meals are available at \$55 per person++ and are Chef's Choice

Chef Attendant Fee \$275 per chef attendant

Presentation Attendant Fee \$275 per attendant

Bartender Fee \$275 per attendant

Coat Check Attendant \$275 per attendant

SPECIAL EVENT PARKING

A special event parking rate will be extended at \$25 per car for SELF PARKING and \$35 per car for VALET PARKING. You may decide to host parking for your guests and the charges applied to your account. Overnight parking rates will apply at prevailing rates. Note local parking restrictions and limited availability during peak seasons.

INSURANCE REQUIREMENTS

Hotel del Coronado reserves the right to require insurance from the client if they choose to use non-approved vendors and/or if they incorporate an activity which carries an elevated level of risk to the guests of the event or to the Hotel.

DEPOSIT & BILLING SCHEDULE

Deposits are based upon contracted venue site rental and food and beverage minimum spend plus applicable taxes and service charge. The first deposit of 25% is based upon the combined total of the site rental fee and the food and beverage minimum and is due with the signed Catering Sales Agreement within (10) ten business days after your event has been tentatively held. A second deposit is required (3) three months prior to the event date of 50% of the estimated site rental and the food and beverage minimum. The estimated final balance is due (30) thirty business days prior to the event date.

TAXES, FEES AND CHARGES

A taxable service charge of 25-28% for indoor and outdoor events, respectively and state tax of 7.75% will apply to all food and beverage, bartender and chef attendants. Prices and selection subject to change without notice.

Retail pricing does not include taxes or a 1.888% Historic Preservation Fund assessment charge. The purpose of the HPF is to help support the ongoing preservation of this 1888 National Historic Landmark and to protect its legacy for generations to come.

For more information, please visit www.hoteldel.com/preservation

