



Weddings

AT CAPE REY™



Approachable. Authentic. Adventurous.
CAPE REY · CARLSBAD CALIFORNIA

1 PONTO ROAD · CARLSBAD CA · 92011 · T: +1 760 683 5416 · E: weddings@CapeRey.com · W: CapeRey.com

YOUR WEDDING ADVENTURE

From our breathtaking coastal views to our warm and inviting staff, Cape Rey will take care of every detail to ensure your wedding day is truly unforgettable.

RESERVE GUESTROOMS

Reserve hotel accommodations in any of our 215 tastefully decorated guest rooms and suites, some to include private patios or a balcony with coastal scenic views. Weddings will receive a link with a discounted rate for a courtesy block of 10 rooms after contract signing and first deposit received.

REHEARSAL DINNER

Let us help you plan your Rehearsal Dinner! Our creative culinary team can design a unique fine dining experience in one of our banquet rooms or Chandler's Restaurant.

FAREWELL WEDDING BRUNCH

Host a farewell brunch before departing for your honeymoon! Surround yourself with family and friends in Chandler's Restaurant, or as a private event, to create the perfect after-wedding send-off.

THE BIG DAY

Say thank you to your Bridal party and let them know how much you treasure them being part of your most special day! Select a lunch buffet to enjoy while you get ready with your entourage.

BRIDAL SHOWERS & BACHELORETTE PARTIES

Prior to the big day, show your bridal party how much you appreciate their support. Plan a personalized Bridal Shower or Bachelorette Party complete with a Spa Day at Ocean Crest Spa.

CHANDLER'S RESTAURANT

Arrange an elegant dining experience or casual welcome reception to kick off the wedding weekend with family and friends. Perfect for parties of 20 or less.





CEREMONY

SHEARWATER LAWN WEDDING CEREMONY

Private Lawn with Ocean Views
Lush, Tropical Garden Setting
Garden Trellis in White or Natural
WoodClassic White Garden Chairs

Wooden Gift and Guest Book Tables
Fruit Infused Water Display
Sound System for Ceremony Only
Coastal Photography Views

The Wedding time frame is five hours, from Ceremony start to Reception end.

Please discuss your desired five-hour time frame with the Wedding Sales Manager.

\$3,500 Venue Fee

\$500 for every additional hour added to your initial event time of the five hours.



RECEPTION

SHEARWATER BALLROOM & TERRACE RECEPTION

TERRACE COCKTAIL HOUR

Three Butler-Passed Hors D'oeuvres following the Ceremony

WEDDING MENU

Please Select from Plated or Buffet

SPARKLING CHAMPAGNE TOAST

Wedding Toast with Cape Rey Bubbly

WEDDING RECEPTION ENHANCEMENTS INCLUDED IN THE PACKAGE

Wooden Dance Floor
Staging and Risers
Terrace Market Lighting

White Floor Length Linens
Silver Chiavari Chairs
Votive Candles



HOR D' OEUVRES

COCKTAIL HOUR

Please select three butlers passed hors d'oeuvres.

CHILLED

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

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)



HOR D' OEUVRES

COCKTAIL HOUR RECEPTION DISPLAYS ENHANCEMENTS

GRAND ARTISAN CHEESE AND LOCAL CHARCUTERIE TABLE

55 per person

Locally Sourced Cheese
Varzi Salami, Grilled Chorizo
Blackberry Mustard, Seasonal & Dried Fruits, Nuts
Assortment of Rustic Bread, Crackers

BRUSCHETTA BAR

31 per person

White Bean & Rosemary
Pesto & Mozzarella with Prosciutto
Marinated Artichoke & Olives with Mediterranean Feta Tapanade
Sugar Cured Tomato Bruschetta, Fresh Mozzarella

FARMER'S MARKET INSPIRED VEGETABLE BAR

25 per person

Grilled & Raw Vegetable Crudit 
White Bean & Rosemary Hummus
Artichoke Spinach Dip
Cucumber Yogurt Dip
Served with Toasted Pita

A wide-angle photograph of a wedding couple standing on a sandy beach. The bride is in a white gown, and the groom is in a dark suit. They are positioned in the lower-left quadrant of the frame. The background features gentle waves with white foam washing onto the shore under a soft, golden light, suggesting late afternoon or sunset. The sky is not visible, but the overall tone is warm and romantic.

WEDDING DINNER

SALADS (Select One)

BLOOMSDALE SPINACH & LOCAL MIXED GREENS

Sun Dried Cranberry, Shaved Fennel, Goat Cheese, Smoked Almonds, Caramelized Shallot Vinaigrette

CAESAR SALAD

Shaved Parmesan, Seasoned Croutons

WILD BABY ARUGULA

Roasted Beets, Local Citrus, Blackberry, Spiced Walnut, Lemon Ricotta, White Balsamic Vinaigrette

CHEF'S SEASONAL CREATION

ENTRÉES

Please select up to two main entrees, the higher priced entrée prevails for both. Menu includes french rolls and butter, coffee and assorted hot teas

PAN SEARED JIDORI AIRLINE CHICKEN BREAST

120 per person

MUSTARD GLAZED SALMON

120 per person

PORT BRAISED BONE IN PORK OSSO BUCCO

120 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 and Carrot

Confetti Trio of Carrot, Zucchini and Squash

Baked Ratatouille

French Green Beans. Sweet Baby Bell Peppers, Yellow Patti Pan Squash



WEDDING DINNER

SALADS (Select One)

COASTAL WEDGE

Gem Romaine, Feta, Diced Cage Free Egg, Pancetta, Heirloom Tomato, Green Goddess Buttermilk Dressing

GRILLED PETITE CARROT SALAD

Carrot Top Pistou, Breakfast Radish, Cherve Goat Cheese, Shaved Shallot, Wax Bean, Rosemary Sea Salt

HEIRLOOM TOMATO & BUFFALO MOZZARELLA

Radicchio Lettuce, Micro Basil, Fig Balsamic Reduction, Hazelnut Crumb

ENDIVE & BUTTER LEAF

Toasted Walnuts, Blue Cheese, Tarragon, Garlic Chives, Shaved Pecorino, Sherry Dijon Vinaigrette

ENTRÉES

Please select up to two main entrees, the higher priced entrée prevails for both. Menu includes french rolls and butter, coffee and assorted hot teas

CRAB-CRUSTED SEABASS

145 per person

PRIME TENDERLOIN FILET

145 per person

GUINNESS BRAISED PRIME BEEF SHORT RIB

145 per person

STARCH

Asiago Scalloped Potato

Sweet Potato Puree

Apricot and Pecan Wild Rice

Garlic and Herb Roasted Fingerling Potato

VEGETABLE

Charred Broccolini with Roasted Baby Carrot

Bacon Wrapped Citrus Asparagus

French Green Beans, Toasted Garlic with Smoke Almond Crumble

Roast Asparagus, Citrus Beech Mushrooms, Charred Tomato



WEDDING DINNER

SALADS

Please select two salads.

BLOOMSDALE SPINACH & LOCAL MIXED GREENS

Sun Dried Cranberry, Shaved Fennel, Goat Cheese, Smoked Almonds, Caramelized Shallot Vinaigrette

CAESAR SALAD

Shaved Parmesan, Seasoned Croutons, Sun Dried Tomato Pesto

WILD BABY ARUGULA

Roasted Beets, Local Citrus, Blackberry, Spiced Walnut, Lemon Ricotta, White Balsamic Vinaigrette

BUFFET

Menu includes french rolls and butter, coffee and assorted hot teas

TI LEAF ROASTED NATURAL SALMON, GARDEN PESTO

155 per person

PRIME SHORT RIB, PEPPERCORN GLAZE

Buttermilk Mashed Potato

Bloomsdale Spinach, Bella Mushroom

CRAB CRUSTED SEABASS, ARTICHOKE & TOMATO RAGU

170 per person

TENDERLOIN FILET, SAGE BUTTER

Roasted Yukon Garlic Mashed Potato

Asparagus & Sweet Peas with Bacon

HERB CRUSTED STRIP LOIN, BRAISED CIPOLLINI, PEPPERCORN GLAZE

180 per person

MAINE LOBSTER TAIL, MEYER LEMON BUTTER

Bacon Scallion Yukon Potato Hash

Broccolini and Baby Carrots

WEDDING DINNER



VEGETARIAN (One Vegetarian entree is included)

MARKET GRILLED RATATOUILLE gf

Heirloom Pomodoro Sauce, Shaved Parmesan, Micro Basil

ANTIPASTI LINGUNI WITH RICOTTA

Kalamata Olive, Baby Bella Mushrooms, Fire roasted Red Pepper, Olive Oil Poached Tomato, Lemon Garlic Butter, Oregano

WILD MUSHROOM RAVIOLI

Beech Mushroom and Tomato Ragu, Artichoke Hearts, Basil Alfredo, Truffle Bread Crumb

VEGAN RAINBOW QUINOA STIR FRY gf

Grilled Bok Choy, Curried Farmers Market Vegetables, Charred Scallion, Ginger Soy Reduction

CHILDREN

Applicable for children 10 years of age or younger. Please select one.
Menu includes carrot and celery sticks with ranch dressing.

HAMBURGER + FRENCH FRIES

30 per child

CHICKEN TENDERS + FRENCH FRIES

MACARONI & CHEESE



LATE NIGHT ENHANCEMENTS

A LA CARTE (Minimum order of 24 required)

House made Pizza Squares: Pepperoni OR Hawaiian with Truffled Herb Ranch Beef
 Empanadas with Haas Avocado Guacamole
 Mini Corndogs and Pretzel Bites with Stone Ground Mustard Aioli
 Bavarian Pretzel Bites with Grapefruit Mustard
 Individual Slider and French Fries Box

7 per piece
 7 per piece
 7 per piece
 20 per dozen
 15 per box

DISPLAYED (Minimum order of one dozen per type)

SLIDER BAR

Kobe Beef: Caramelized Shallot, Aged Cheddar, Pickled Pub Sauce, Iceberg Lettuce
 Buffalo Chicken: Blue Cheese & Carrot Slaw
 Ahi Tuna: Sesame Seared, Pickled Ginger, Pineapple Slaw, Thai Chili Aioli
 Grilled Ratatouille: Organic Zucchini, House Made Marinara, Buffalo Mozzarella

96 per dozen

SMORES & CHURROS

Old Fashioned Graham Crackers, Vanilla Marshmallow Smares Jar
 Cinnamon Churros, Rainbow Sprinkles, Salted Caramel Sauce

25 per person

CAPE REY CREAMERY TRICYCLE

Strawberry Shortcake Bars, Vanilla Chip Ice Cream Sandwiches,
 Chocolate Eclairs, Classic Drumsticks

30 per person

Organic Dark Roast Regular & Decaffeinated Coffee, Assorted Tea Forte Hot Tea





BREAKFAST

AL La CART OPTIONS

CROISSANT BREAKFAST SANDWICHES · Buttery Croissant with Bacon <u>or</u> Sausage, Egg, Cheddar Cheese and Avocado (MINIMUM ORDER OF 5)	12 per item
BUILD YOUR OWN PARFAIT BAR · Plain Greek Yogurt with Honey, Fresh Seasonal Berries and House Made Granola (MINIMUM ORDER OF 5)	15 per person
FRENCH TOAST <u>or</u> PANCAKE BAR · Your Choice of Pancakes <u>or</u> French Toast with Seasonal Berries, House Made Syrup, Powdered Sugar and Whipped Butter (MINIMUM ORDER OF 5)	15 per person
GOURMENT COFFEE STATION · La Colombe Regular & Decaf Coffee with Vanilla & Caramel Syrup, Half & Half and Organic Oat Milk Creamer	20 per person

SANDWICHES

35 per lunch

Select one. Each boxed lunch includes choice of sandwich and side served with a bag of chips, whole fruit, freshly baked cookie or brownie, appropriate condiments & will come with plastic ware)

HONEY SMOKED TURKEY · White Cheddar, Butter Lettuce, Pickle, Sprouts, Sun Dried Tomato Aioli, Brioche Bun

BLACK FOREST HAM · Alpine Swiss, Honey Dijon, Grilled Apple, Arugula, Brioche Bun

SHAVED ROAST BEEF · Smoked Cheddar Cheese, Caramelized Onion Jam, Arugula, Pickled Pub Sauce, Brioche Bun

GRILLED CHICKEN · Hooks 10-year Cheddar, Asparagus, Prosciutto, Arugula, Focaccia



THE BAR



HOSTED BAR

Select Brands	11
Premium Brands	13
Platinum Brands	14
House Wine	10
Premium Wine	14
Domestic Bottled Beer	8
Imported and Micro-Brewed Bottled Beer	9
Truly Hard Seltzer	9
Cordials	13-16
Assorted Soft Drinks and Juices	6

CASH BAR

Select Brands	14
Premium Brands	15
House Wine	12
Premium Wine	16
Domestic Bottled Beer	9
Imported and Micro-Brewed Bottled Beer	10
Cordials	13-16
Assorted Soft Drinks and Juices	6

HOSTED BAR PACKAGES

Select Brands	26 per person for the first hour, 17 per person for each additional hour
Premium Brands	29 per person for the first hour, 19 per person for each additional hour
Platinum Brands	34 per person for the first hour, 20 per person for each additional hour
Hosted Wine and Beer Packages	22 per person for the first hour, 14 per person for each additional hour 2 White Wines, 2 Red Wines, 2 Domestic Beers, 2 Imported or Micro-Brewed Beers and Soft Drinks

SELECT BRANDS

New Amsterdam Vodka
New Amsterdam Gin
Famous Grouse Scotch

Jim Beam White Bourbon
Old Overholt Rye Whiskey
Exotico Blanco Tequila
Cruzan Rum

PREMIUM BRANDS

Ketel 1 + Tito's Vodka
Tanqueray Gin
Dewar's White Scotch
Four Roses Bourbon
Jack Daniel's Whiskey
Flor de cana 4yr Rum
Espolon Blanco & Reposado
Tequila

PLATINUM BRANDS

Grey Goose Vodka
Bombay Sapphire Gin
Johnny Walker Black
Maker's Mark Bourbon
Flor de cana 4 yr Rum
Teremana Reposado & Blanco
Tequila
High West American Prairie
Whiskey

HARD SELTZER

Truly Hard Seltzer
(Wild Cherry, Mixed Berry,
Raspberry + Lime)

BEER

Coors Light
Bud Light
Budweiser
Blue Moon

IMPORTED / MICROBREWS

Pacifico
Corona
Modelo Especial
Modelo Negra
*Selection of 2 House Selected Local
Craft Beers, +2*

HOUSE WINES

Riondo Prosecco
Trinity Oaks Pinot Grigio
Trinity Oaks Chardonnay
Trinity Oaks Pinot Noir
Trinity Oaks Cabernet Sauvignon

PREMIUM WINES

Benvolio Prosecco
Romance Rose
Matanzas Creek Sauvignon Blanc
Imagery Chardonnay
Inscription Pinot Noir
Liberty School Cabernet Sauvignon

SOFT DRINKS

Coke
Diet Coke
Sprite
Cranberry Juice
Orange Juice
Grapefruit Juice



FEATURED VENDORS

WEDDING COORDINATION

Korie Norton: Bliss Events
858.775.5674 | korie@blissevents.com

Korina Castrejon: Serene Events and Design
760.525.0642 | info@sereneeventsanddesign.com

LyKai Johnson: Moments Remembered
619.368.6442 | lykai@momentsrememberedevents.com

Melissa Reinke: Sweet Blossom Weddings
858.668.8263 | sweetblossomweddings.com

SPECIALTY SERVICES

EuroBar Espresso
619.295.2511 | eurobarespresso.com

PHOTOGRAPHY

True Photography Weddings
619.795.9545 | truephotographyweddings.com

Trevor Dayley Photography
602.635.6007 | trevordayley@gmail.com

Taylor Ochoa: TM Inspired Photography
619.795.9545 | tminspired@gmail.com

Michael Svoboda: Elite Photography
619. 309. 6316 | michaelsvobodaweddings.com

Patty Brutlag: Petula Pea Photography
760.815.0109 | petulapea.com

OFFICIANTS

SXAI Weddings : Aaron Gutridge
949.357.9661 | sxaiweddings@gmail.com

MUZZI Events: Eric Shawn Raftery
760.707.4504 | ericshawnraftery.com

Rabbi Ian: Interfaith Rabbi for Weddings
858.952.1200 | rabbiiian.com

FLORALS

Moments in Bloom: Dede Barnes
760.809.0235 | momentsinbloom.com

Flowers by Annette Gomez
760.931.1878 | flowersannettegomez.com

Jennifer Cole Florals
760.815.8719 | jennifercoflorals.com

Societe Fine Flowers
858.259.0705 | societeflowers.com

MAKE-UP & HAIR STYLISTS

Sandra Michelle Artistry
310.200.0192 | sandramichelleartistry.com

Lipstick and Luster
209.404.3637 | lipstickandluster.com

Design Visage
714.595.9528 | designvisage.com

Kiss & Makeup Now: Libbey Lazarus
858.775.4780 | kissandmakeupnow.com

A couple in traditional Indian wedding attire standing outdoors. The woman is wearing a bright pink and orange sari with gold borders and a large garland of red roses and white flowers. The man is wearing a light beige kurta with a red shawl and a similar garland. They are holding hands and standing in front of green foliage.

FEATURED VENDORS

VIDEOGRAPHY

True Photography Weddings
619.795.9545 | truephotographyweddings.com

Bob Hoffman Video & Photography
760.846.0418 | bobhoffmanvideo.com

Taylor Films
760.846.0418 | taylorfilms.com

Michael Peters
760.617.3990 | mjpcreativefilms.com

Amari Productions
619.752.4924 | amariproductions.com

BAKERY

Edelweiss Bakery
858.487.4338 | edelweissbakerysandiego.com

Flour Power Cakery
619.697.6575 | flourpower-hub.com

It's A Piece A Cake
858.484.1699 | itsapieceacake.com

Sweet Cheeks Baking
619.285.1220 | sweetcheeksbaking.com

Cute Cakes
760.745.5278 | cutecakes-sd.com

VG Donut & Bakery
760.753.2400 | vgbakery.com

DJ & Entertainment

Dave Cutler
860.480.4487 | sandiegoeventdj.com

Bryan Thrane Pacific Entertainment
866.955.6387 | pacificentertainment.org

Music As You Like It
619.223.5732 | musicasyoulikeit.com

Encore Event Entertainment
888.864.3626 | Info@encorexp.com

Bonnie Foster Productions
858.967.0167 | info@bonniefosterproductions.com

Mariachi Juvenil
contacto@mariachisjuvenil.com

LINENS & PARTY RENTALS

Folklore: A Really Rad Rental Company
760.814.2696 | events@adorefolklore.com

Hire Elegance
858.227.4963 | info@hire-elegance.com

Platinum Event Rentals
858.483.7368 | platinumeventrentals.com

La Tavola
707.257.3358 | linens.latavolalinen.com

Lounge Appeal
888.229.9990 | loungeappeal.com

AFR
619.534.1942 | afrevents.com

WEDDINGS

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 as well as keeping track of your personal items.

FOOD & BEVERAGE MINIMUM

A food and beverage minimum will apply to the contracted space and date, and cannot be transferred to other areas.

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).

DEPOSIT & PAYMENT

A deposit of 25% of your food and beverage minimum will be required at the time your contract is signed. A second 25% deposit is due 90 days thereafter, with the final payment due ten days prior. We accept the following credit cards: MasterCard, Visa, Discover, American Express and Diner's Club.

We require a credit card authorization on file.

GUESTROOM BLOCK

We would be pleased to have your guests stay with us at Cape Rey Carlsbad. Our Leisure Reservations Team will provide a courtesy block of rooms for your wedding - please contact RES@caperey.com or call 760.683.5421.

Check-in time is 4:00pm, early check-in can be requested, however it is not guaranteed. Check out time is 12:00 noon.



WEDDINGS

DETAILED INFORMATION

MENU CREATION

Our wedding menus are the product of the talent and imagination of the renowned Executive Chef, Mark Downen each item has been masterfully selected to provide a unique culinary experience, however, should you choose to customize your menu, our Chef will be happy to meet your health and dietary needs!

MENU TASTING

We are happy to invite the bridal couple for a complimentary meal tasting for a wedding of 50 guests or more. You may choose two salads, three entrees. Tray-passed hors d'oeuvres are not included in the food tasting. Should you choose to add any additional entrées to your tasting, an additional fee may apply. The Chef will prepare one of each selection, to be shared amongst those attending the tasting, not to exceed four guests.

Tastings are scheduled Tuesday and Friday, between the hours of 12:00pm and 2:00pm.

MEAL GUARANTEE

Your meal guarantee is due ten (10) business days prior to your wedding. This number is considered your final guarantee and is not subject to reduction. You may, however, increase your meal guarantee up to five (5) business days prior.

We will prepare an additional 5% based on your final guarantee.

CHILDREN & YOUNG ADULT MEALS

Children's meals are offered at \$30.00 per child, plus service charge and tax. Available for children ages 3 through 10. You may choose one children's meal to offer.

VENDOR MEALS

Vendor meals are offered at \$45.00 per vendor.

BANQUET STAFF

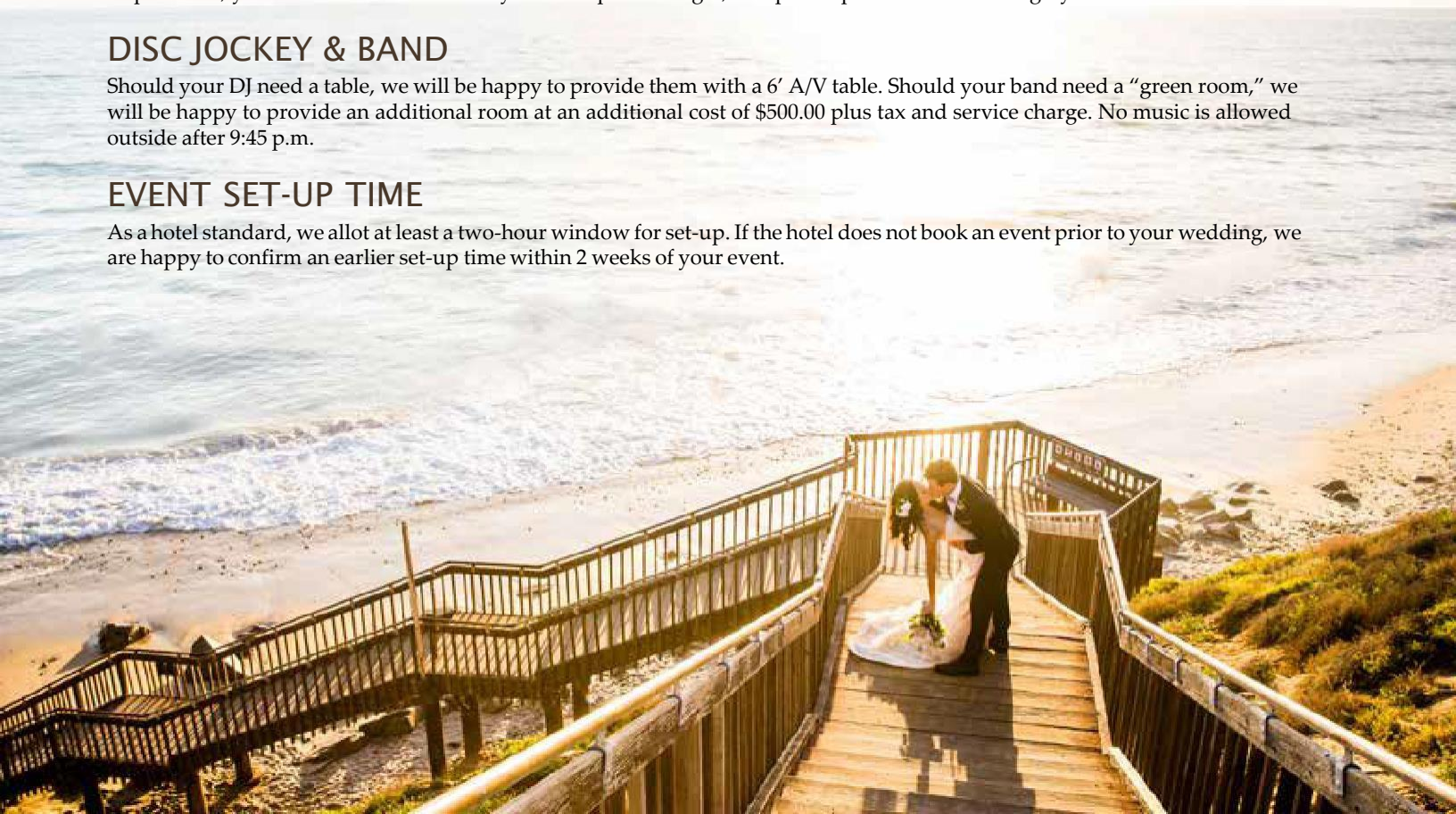
Your Wedding Manager will be available throughout the planning process. Along with guidance from the Wedding Department, your event will be directed by our Banquet Manager, Banquet Captain and team of highly-trained service staff.

DISC JOCKEY & BAND

Should your DJ need a table, we will be happy to provide them with a 6' A/V table. Should your band need a "green room," we will be happy to provide an additional room at an additional cost of \$500.00 plus tax and service charge. No music is allowed outside after 9:45 p.m.

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.



WEDDINGS

DETAILED INFORMATION

FLORALS

You are welcome to provide floral decorations from a floral company of your choice. Please reference our vendor list for names of florists.

LINENS

Cape Rey will provide white floor-length table linens and white napkins. If you are providing specialty linen, please have your linen company drop off the rented linen by 10 a.m. the day before the event. Your wedding coordinator or appointed person will be responsible for counting your rented linens at the end of the night and returning them to the rental company.

SEATING

If you select more than one entrée, the hotel requires place cards indicating meal choice. An Excel spreadsheet of your guest list and your MEAL CODE must be submitted to your Wedding Manager no later than three business days prior to your event.

Assign guests according to the seating diagram that will be provided.

Create a spreadsheet with the following columns: Guest Name, Table Number, Entrée.

Save and email these items to your Wedding Manager.

Each place card must contain the following: Guest Name, Table Number, Entrée Indicator.

The entrée selection may be in the form of a text, symbol, color (i.e. pink place card for chicken or green place card for fish) sticker, etc...

Arrange place cards alphabetically (according to last name).

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. Any exceptions to this require written consent from the Wedding Manager.

VOTIVES

We will provide three glass votive candles and the inner tea light for each table. Should you like to have more than three per table, you are welcome to provide your own.

CANDLELIGHT

All candlelight in any banquet area must enclose the candle flame. No open or unprotected flames will be allowed to be lit in any area of the resort. Should 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.



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