

A full-page photograph of a wedding ceremony taking place outdoors on a grassy lawn. In the foreground, a bride in a white dress and a groom in a grey suit are kissing. The bride is holding a bouquet of white flowers. They are surrounded by guests seated in white folding chairs. In the background, there are several tall palm trees and a body of water under a cloudy sky.

# THE DANA *Weddings*

**2023 WEDDING PACKAGES**





We inspire weddings that reflect your personality. From a ceremony on the waterfront or an intimate tropical courtyard, to a reception in our outdoor rose garden, or a marina view from the ballroom. Let us set the stage for romance in your perfect setting. Our professional staff will work with you from start to finish to create a remarkable event that is customized to your celebration.



# THREE

.....  
Breath taking ceremony  
locations that emulate  
your wedding style.

# TWO

.....  
Exquisite reception  
venues hosting the  
cocktail hour, dinner,  
and your late night  
photo-capturing moments.

# ONE

.....  
Wedding at a time.  
Providing exclusivity of  
our resort to you and  
your guests.





# YOUR CEREMONY



**TROPICAL COURTYARD** | Maximum seating of 120 guests | **\$1,000**



**MARINA GARDEN** | Maximum seating of 300 guests | **\$1,500**



**SUNSET LAWN** | Maximum seating of 300 guests | **\$2,000**





## CEREMONY PACKAGE

### CEREMONY INCLUSIONS

- White garden chairs
- Choice of bamboo or white lattice arch
- Spa water station
- Gift table
- Sound System with microphone
- Rehearsal site



# YOUR RECEPTION



**MISSION BAY BALLROOM** | Maximum seating of 250 guests



**MARINA GARDEN** | Maximum seating of 250 guests





## RECEPTION PACKAGE

One Hour Cocktail Reception with a Hosted House Brands Bar  
Three Tray-passed Hors d'Oeuvres, and one Food Display

Plated or Buffet Meal  
Champagne or Sparkling Cider Toast  
Wine Service with the Meal  
Coffee and Hot Tea Station  
Complimentary Wedding Cake Cutting Service

Polyblend Floorlength Linen and Napkins available in Black, White, Ivory, or Ivory Wave  
Chiavari Chairs with Pad or Chair Covers with Accent Sash  
Tables, China, Glassware, Silverware, Votive Candles, and Mirror Base  
Maitre d'hôtel, Servers, and Bartenders  
Complimentary Tasting for the Couple 2 - 4 months prior to the Wedding

*Applies only to weddings with \$5,000++ Food and Beverage Minimum. Stations do not apply for tastings.*

One Night Stay in a Suite  
Discounted Rates for Overnight Guests Accommodations  
Complimentary Event Self-Parking

*Let's eat*

**Mrs.**

**Mr.**



# APPETIZERS

## TRAY PASSED HORS D'OEUVRES

Please select **THREE** options

Thai Vegetarian Spring Rolls with Sweet Thai Chili.....	<b>V, VG</b>
Jalapeño Poppers with Cream Cheese and Panko.....	<b>V</b>
Deviled Eggs.....	<b>GF, V</b>
Spanakopita with Spinach and Cheese in a Puff Pastry.....	<b>V</b>
Goat Cheese and Fresh Blackberries on a Baguette.....	<b>V</b>
Cantaloupe and Melon Skewer with Prosciutto .....	
Caprese Skewer with Mozzarella, Tomato, Basil,.....	<b>V</b>
and Balsamic Glaze	
Asparagus wrapped in Phyllo with Asiago Cheese.....	<b>V</b>
BBQ Meatball.....	
Fried Chicken Wonton with Ginger Sauce.....	
Brie, Walnuts, and a Honey Drizzle on an Apple Slice.....	<b>V</b>
Curry Chicken Skewer.....	
Chicken Skewer with Tzatziki Sauce.....	<b>GF</b>
Beef Skewer with Onions, Peppers, and a Chimichurri Sauce.....	
Bacon Wrapped Brussel Sprouts with a Balsamic Glaze.....	
Grilled Cheese Sandwich with Tomato Soup Shooter.....	<b>V</b>
Stuffed Mushrooms with Spinach, Fontina, and Garlic.....	<b>V</b>
Bulgogi Beef Eggroll with Kimchi and Sweet Thai Chili.....	
Buttermilk Blini with Smoked Salmon Rosette.....	
Beef and Mushroom Wellington with Horseradish Cream.....	
Shrimp and Crab Firecracker with Sweet Thai Chili Sauce.....	
Lumpia with a Sweet Thai Chili Sauce.....	
Shrimp Ceviche in Cucumber Cup.....	<b>GF</b>
Crabcake with Siracha Aioli.....	
Seared Ahi Tuna with Wasabi Aioli on a Crostini.....	
Bacon Wrapped Scallops.....	<b>GF</b>
Grilled Cilantro Lime Shrimp on a Tortilla Chip .....	
with Avocado Mousse	

## DISPLAY HORS D'OEUVRES

Please select **ONE** option

Spinach and Artichoke Dip .....	<b>V</b>
Served with Garlic Toasted Baguettes	
Mezze Trio .....	<b>V, VG</b>
Hummus, Baba Ganoush, and Tzatziki Sauce with Mini Sweet Peppers and Pita Bread Triangles	
Vegetable Crudité .....	<b>V, VG, GF</b>
Cucumbers, Cherry Tomatoes, Mini Sweet Peppers, Carrots, Broccoli, Cauliflower, Celery, Radishes, and Snap Peas with Herb Dipping Sauce	
Seasonal Sliced Fresh Fruit Display .....	<b>V, VG, GF</b>
Cantaloupe, Honeydew, Watermelon, Pineapple, and Seasonal Berries	
Imported and Domestic Cheeses.....	<b>V</b>
Cheddar, Swiss, Pepper Jack, Bleu, Goat Cheese and Accoutrements of Dried Fruits, Mixed Olives and Grapes, served with Baguette Slices and Assorted Crackers	
<b>UPGRADE at \$150.00++ per 50 servings</b>	
Charcuterie and Cheese Display.....	<b>V</b>
Chef's Selection of Three Artisanal Cheeses along with Two Charcuterie Meats and Accoutrements of Dried Fruits, Mixed Olives and Grapes, served with Baguette Slices and Assorted Crackers	
Baked Brie.....	<b>V</b>
Brie in a Puff Pastry with Honey Comb, Figs, and a Raspberry Jam served with Baguette Slices	
Jumbo Shrimp with Cocktail Sauce.....	<b>GF</b>







# PLATED MENU SELECTIONS

## FIRST COURSE

*Choice of ONE of the following salad selections*

### Caesar Salad

Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing

### Mixed Greens

Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, Feta Cheese, with Citrus Vinaigrette Dressing

### Pear and Walnut Salad

Mixed Baby Lettuce, Sweetened Dried Pears, Candied Walnuts, and Shaved Asiago Cheese, with Balsamic Vinaigrette

### Spinach Salad

Baby Spinach, Toasted Almonds, Strawberries, and Gorgonzola Cheese, with Strawberry-Champagne Vinaigrette

## ENTREES

*A selection of up to TWO different entrées can be served\**

### Chicken Marsala (GF) | \$85 L \$95 D

Seared Chicken Breast, Sautéed Cremini Mushrooms, Herbs, Garlic, Shallots, and Marsala Cream Sauce

### Chicken Florentine (GF) | \$85 L \$95 D

Seared Chicken Breast on a bed of Sautéed Spinach and Sun-Dried Tomatoes, topped with Feta Cheese, and finished with a Roasted Red Pepper Sauce

### Herb Roasted Pork Loin (GF) | \$85 L \$95 D

Oven Roasted Pork Loin with a Green Peppercorn Pan Jus

### Salmon Picatta (GF) | \$90 L \$100 D

Seared Salmon topped with White Wine Sauce, Lemon, Garlic Butter, and Capers

### Pan Roasted Seasonal Catch (GF) | \$95 L \$105 D

Citrus Marinated Local White Fish with a Lemon Buerre Blanc

### Braised Short Rib (GF) | \$105 L \$115 D

Slow Cooked and Marinated Beef Short Ribs with a Cabernet Wine Reduction

### Filet Mignon (GF) | \$110 L \$120 D

Choice Beef Tenderloin Topped with Wild Mushroom and a Cabernet Demi-Glaze



## COMBINATION ENTREES

*ONE combination entrée can be served\**

### **Seasonal Catch & Chicken Marsala (GF) | \$110 L \$120 D**

Seared Chicken Breast and Local White Fish, Sautéed Cremini Mushrooms, Herbs, Garlic, Shallots, and Marsala Cream Sauce

### **Short Ribs & Seasonal Catch | \$115 L \$125 D**

Slow Cooked and Marinated Beef Short Ribs with Pan Roasted Local White Fish Seasoned with Fresh Cracked Pepper and a White Wine, Pancetta, and Oyster Mushroom Sauce

### **Petite Filet Mignon & Chicken (GF) | \$115 L \$125 D**

Choice Beef Tenderloin and Oven Roasted Chicken Topped with Wild Mushroom and a Cabernet Demi-Glaze

### **Petite Filet Mignon & Shrimp Scampi | \$120 L \$130 D**

Choice Beef Tenderloin and Sautéed Jumbo Shrimp with a Duo of Sauces to include Cabernet Demi-Glaze, a White Wine Sauce, and Garlic Scampi Sauce

## VEGETARIAN & VEGAN SELECTIONS

*Please select ONE option*

### **Portobello Wellington (V)**

Portobello Mushroom Marinated in Balsamic Vinaigrette, Stuffed with Onions, Roasted Garlic, Charred Red Peppers, and Goat Cheese, Baked in Puff Pastry

### **Ravioli Rossini (V)**

Spinach and Ricotta Cheese Ravioli served in a Sun-Dried Tomato Basil Sauce and topped with Diced Tomatoes, Parmesan Cheese, and Fresh Basil

### **Creamy Pesto (V)**

Penne Pasta tossed with a Creamy Pesto Sauce

### **Penne Primavera (V, VG)**

Eggplant, Zucchini, Onions, Green Peppers, Tomatoes, and Garlic Diced on top of Penne Pasta and served in a Marinara Sauce

### **Garden Medley (GF, V, VG)**

Balsamic Grilled Vegetables with Herbed Cous Cous

### **Spaghetti Squash (GF, V, VG)**

Spaghetti Squash with Grilled Vegetables, Marinara Sauce, Garlic, and Italian Herbs

### **Vegetable Napoleon (GF, V, VG)**

Stacked Polenta Cake, Grilled Squash and Peppers, Portobello Mushroom, Tomato Coulis, with a Balsamic Glaze

### **Cauliflower Risotto (GF, V, VG)**

Riced Cauliflower, Cremini Mushrooms, Green Onions, Garlic, and a White Wine Cream Sauce

***\*Entrée is accompanied with freshly baked bread, seasonal vegetables, coffee, and tea.***

***Your Choice of:***

***Seasonal Marbled Potatoes, Rice Pilaf, or Garlic Mashed Potatoes.***

***If you choose to offer your guests a choice between TWO main entrees, the highest price will be assessed to all guests.***



# BUFFET MENU SELECTIONS

## ITALIAN BUFFET | \$90 L \$100 D

*Choice of TWO Salads:*

### **Caesar Salad**

Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing

### **Antipasto**

Italian Salamis, Fontina and Provolone Cheese, Pepperoncinis, Kalamata Olives, Artichoke Hearts, and Red Onions tossed in Olive Oil

### **Caprese**

Cherry Tomatoes and Mozzarella tossed with a Basil Vinaigrette

*Choice of TWO Entrées:*

### **Lasagna**

Layers of Zesty Ground Beef, Tomatoes, and Creamy Ricotta Cheese

### **Sausage and Penne (\*GF)**

Penne Pasta with Marinara Sauce, Spicy Pork Sausage, and Roasted Red Peppers

### **Chicken Parmesan**

Parmesan Breaded Chicken Breast covered in Tomato Sauce, Mozzarella, and Parmesan Cheese

### **Shrimp & Vegetable Scampi (\*GF)**

Jumbo Shrimp and Fresh Seasonal Vegetables tossed with a Garlic Butter and White Wine Sauce over Linguini Pasta

### **Eggplant Parmigiana (V)**

Lightly Breaded Eggplant covered in Tomato sauce, Mozzarella, and Parmesan Cheese

### **Ravioli Rossini (V)**

Spinach and Ricotta Cheese Ravioli served in a Sun-Dried Tomato Basil Sauce and topped with Diced Tomatoes, Parmesan Cheese, and Fresh Basil

Seasonal Vegetables

Roasted Fingerling Potatoes

Focaccia Bread

GF\* - Gluten Free Pasta available | ADD \$4.00 per person

## POLYNESIAN BUFFET | \$100 L \$110 D

*Choice of TWO Salads:*

### **Sesame Salad**

Cucumbers, Tomatoes, Carrots, Nappa Cabbage, Sliced Red Onions, and Crispy Chow Mein Noodles, with Sesame Dressing

### **Hawaiian Coleslaw**

Green and Red Cabbage, Carrots, Red Onions, Pineapple, Macadamia Nuts, Mayonnaise, Dijon Mustard, and Apple Cider Vinegar

### **Macaroni Salad**

Macaroni Noodles, Carrots, Onions, Mayonnaise, Salt, and Pepper

*Choice of Two Entrées:*

### **Teriyaki Chicken**

Charbroiled Chicken with Teriyaki Sauce

### **Pan Roasted Seasonal Catch**

Pan Roasted Local White Fish finished with a Pineapple-Teriyaki Glaze and Fresh Cilantro

### **Kaluha Loin (GF)**

Shredded Pork with Fresh Cabbage

### **Mango Salmon (GF)**

Roasted Salmon topped with a Mango-Pineapple Salsa

### **Ginger Beef (GF)**

Tender Sliced Beef sautéed in a Ginger Sauce

### **Fried Rice (\*GF, V, VG)**

Rice, Peas, Carrots, Onions, Egg, and Soy Sauce

Steamed Rice (V)

Garlic Green Beans (VG)

Sweet Bread with Butter

GF\* - Gluten Free without Soy Sauce



**MEDITERRANEAN BUFFET** | \$100 L \$110 D

*Choice of TWO Salads:*

**Greek Salad**

Mixed Greens, Kalamata Olives, Crumbled Feta Cheese, Cucumber, Tomatoes, and Red Onion, with Greek Dressing

**Tabbouleh Salad**

Cherry Tomatoes, Cucumbers, Onion, Bulgur, Parsley, Mint, tossed in Olive Oil and Lemon Juice

**Mediterranean Chickpea Salad**

Chickpeas, Cucumber, Bell Pepper, Red Onion, Kalamata Olives, Feta Crumbles, and Parsley, Emulsified with Oil and Lemon Juice

*Choice of TWO Entrées:*

**Grilled Chicken Breast (GF)**

Rosemary Chicken marinated with Tomatoes and Kalamata Olives

**Grilled Salmon (GF)**

Grilled Salmon with Capers and Lemon Cream Sauce

**Mediterranean Style Steak (GF)**

Herb Marinated Flat Iron Steak topped with diced Tomatoes and Rosemary

**Cilantro Garlic Shrimp**

Shrimp tossed with Garlic, Lemon Juice, Olive Oil, and Parsley Flakes

**Garden Medley (GF, V, VG)**

Balsamic Grilled Vegetables with Herbed Cous Cous

Saffron Rice

Roasted Vegetables

Pita Bread with Tzatziki and Hummus

**THE DANA BUFFET** | \$120 L \$130 D

*Choice of TWO Salads:*

**Caesar Salad**

Chopped Romaine, Shaved Parmesan, and Garlic-Toasted Croutons, with Caesar Dressing

**Mixed Greens**

Mixed Greens, Cherry Tomatoes, Thinly Sliced Onions, and Feta Cheese, with Citrus Vinaigrette Dressing

**Spinach Salad**

Baby Spinach, Toasted Almonds, Figs, and Goat Cheese, with Champagne Vinaigrette Dressing

*Choice of TWO Entrées*

**Roasted Pork Loin (GF)**

Oven Roasted Pork Loin Served with a Fig Port Demi-Glaze

**Pan Roasted Seasonal Catch (GF)**

Citrus Marinated Local White Fish with a Lemon Beurre Blanc

**Rosemary Chicken (GF)**

Oven Roasted Chicken Breast seasoned with Fresh Herbs and topped with a Rosemary Cream Sauce

**Flat Iron Steak (GF)**

Choice Cut of Flat Iron Steak with a Green Peppercorn Demi-Glaze

**Salmon Picatta (GF)**

Seared Salmon topped with White Wine Sauce, Lemon, Garlic Butter, and Capers

**Creamy Pesto Pasta (\*GF, V)**

Penne Pasta tossed with a Creamy Pesto Sauce and topped with Parmesan Cheese

Rice Pilaf and Garlic Mashed Potatoes

Chef's Choice of Seasonal Vegetables

Rolls and Butter

GF\* - Gluten Free Pasta available | ADD \$4.00 per person





# ENHANCEMENT STATIONS

*Please note that Enhancement Stations are an add-on to an existing package meal.*

*If you would like to create a package meal made up of Enhancement Stations, a minimum of FOUR options are required. Please contact your Catering Manager for Stations Wedding Package pricing. Select Stations are not available for tasting.*

## **SALAD BAR (GF, V, VG) | \$20**

Pasta Salad of Rotini Pasta, Black Olives, Artichoke Hearts, Red Onion, Cherry Tomatoes, Bell Peppers, Pepperoncinis, and Feta, with Italian Dressing  
Romaine Lettuce, Spinach, and Mixed Greens  
Cherry Tomatoes, Chopped Red Onion, English Cucumbers, Julienne Carrots, Sliced Mushrooms, Chopped Eggs, Shredded Cheese, Parmesan Cheese, and Herb Croutons  
*Choice of TWO Dressings:*  
Ranch, Creamy Caesar, Citrus Vinaigrette, Bleu Cheese, or Balsamic Vinaigrette

## **MARTINI MASH OR MAC | \$25 + \$150 (optional) Chef Attendant**

*Choice of One:*  
Garlic Mashed Potatoes or Creamy Macaroni and Cheese  
Served in a Martini Glass with the following toppings:  
Hickory Smoked Bacon, Salted Butter, Scallions, Parmesan Cheese, Cheddar Cheese, Caramelized Onions, Peas, Diced Chicken, Jalapenos, and Sun-Dried Tomatoes

## **PASTA | \$28 + \$150 (optional) Chef Attendant**

Al Dente Penne Pasta and Cheese and Spinach Ravioli  
Meatballs, Spicy Italian Sausage, Roasted Peppers  
Garlic Cheese Bread  
*Choice of Two:*  
Marinara, Pesto, Alfredo Sauce

## **WOK YOUR WAY | \$35 + \$150 (optional) Chef Attendant**

Chow Mein Noodles and White Rice  
Grilled Chicken and Beef  
Grilled Vegetable Medley: Carrots, Snap Peas, Broccoli, Scallions, Bean Sprouts, Bok Choy, Sliced Mushrooms  
Cashews and Peanuts  
Peanut Sauce, Sweet and Sour Sauce and Soy Sauce

## **BAJA TACOS | \$35**

Carne Asada and Pollo Asado  
Corn and Flour Tortillas  
Shredded Lettuce, Tomatoes, Shredded Cheese, Chopped Cilantro and Onions  
Salsa, Guacamole, Sour Cream  
Black Beans, Spanish Rice

## **CARVING | \$40 + \$150 Required Chef Carver**

*Choice of Two:*  
Roast Beef with au jus & Horseradish Cream  
Roasted Turkey Breast with Turkey Gravy and Cranberry Chutney  
Pork Loin with Fig Port Demi  
Seared Albacore with Herb Olive Oil  
Prime Rib with au jus and Horseradish Cream | ADD \$5.00 per person  
*Choice of One:*  
Mashed Potatoes, Roasted Fingerling Potatoes, Rice Pilaf,  
Chef's Selection of Seasonal Vegetables  
Dinner Rolls and Condiments

## **SUSHI AND POKE | \$40 + \$300 (optional) Sushi Chef**

Sunomono Salad of Cucumbers, Wakame Seaweed, Toasted Sesame Seeds, Dressed with Rice Wine Vinegar, Sugar, Salt, and Soy Sauce  
Spicy Tuna Rolls, California Rolls, Philadelphia Rolls, Wasabi, Pickled Ginger, Soy Sauce  
Tuna Poke and Salmon Poke with White Rice  
Soy Sauce, Ponzu Sauce, Spicy Mayo, Sriracha, Edamame, Seaweed Salad, Cucumber Salad  
Green Onion, Yellow Onion, Masago, Pickled Jalapeno, Ginger, Furikake, Togarashi, Shredded Nori, Wonton Chips



# LATE NIGHT SNACKS

## **SLIDERS** | \$60 per dozen

Beef Patties, American Cheese, sliced Tomatoes, and Pickles  
Garlic or Sweet Potato Fries  
Ketchup, Mustard, and Mayonnaise

## **BALLPARK** | \$65 per dozen

Soft Pretzels and Mini Corn Dogs  
Melted Cheese, Ketchup, Mustard, and Relish

## **PIZZA** | \$35 each (serves 12)

*Selection of THREE maximum*

Cheese, Pepperoni, Margherita, Vegetarian, Meat Lovers, or Supreme

## **SOUTH OF THE BORDER (V)** | \$50 per dozen

Quesadillas, Guacamole, Sour Cream, and Salsa Fresca

## **GRILLED CHEESE (V)** | \$60 per dozen

Grilled Cheese Triangles  
Garlic or Sweet Potato Fries

## **STREET TACOS** | \$20

Carne Asada "or" or "and" Pollo Asado  
Corn Tortillas  
Shredded Lettuce, Tomatoes, Shredded Cheese, Chopped Cilantro, and Onions  
House-Made Salsa, Guacamole, and Sour Cream

## **CLASSIC DESSERTS** | \$15

Fruit Tarts  
New York Cheesecake Bites with Fresh Berries  
Chocolate Chunk Brownies  
Chocolate Covered Strawberries  
Freshly Baked Chocolate Chip Cookies

## **\*ICE CREAM SUNDAE** | \$15

Chocolate and Vanilla Ice Cream  
Waffle Cones, Hot Fudge, Butterscotch Syrup, Whipped Cream, and Maraschino Cherries  
Fresh Berries, Brownie Bites, Cookie Crumbs, Chocolate Chips, Gummy Bears,  
Rainbow Sprinkles, Peanuts, and M&Ms

*\*REQUIRES A UNIFORMED STATION ATTENDANT AT \$150.00*





## CHILDREN'S MENU

**Children ages 3–12 years old**

**PLATED ENTRÉE SELECTIONS** | \$30 L \$35 D

*One entrée selection to be made for all children*

Pasta Primavera with Alfredo Sauce

Grilled Chicken Breast with Vegetables and Mashed Potatoes

Personal Sized Cheese or Pepperoni Pizza

Chicken Fingers and French Fries

*Children's meals include a fruit cup and choice of juice or milk*

**BUFFET** | \$30 L \$35 D

Children will enjoy the selected Wedding Guest Buffet





# BEVERAGE MENU

## HOUSE SELECTION

**\$6 Host / \$7 Cash**

Early Times Whiskey  
Korbel Brandy  
Sobieske Vodka  
Seagrams Gin  
Torado Tequila  
Don Q Rum  
Old Smuggler Scotch

## CALL SELECTION

**\$8 Host / \$9 Cash**

Old Forester Whisky  
Raynal Brandy  
Titos Vodka  
Beefeater Gin  
El Jimador Tequila  
Bacardi Rum  
Monkey Shoulder Scotch  
Tullamore Dew Irish Whiskey

## PREMIUM SELECTION

**\$10 Host / \$11 Cash**

Jack Daniels Whisky  
Courvoisier Cognac  
Grey Goose Vodka  
Bombay Sapphire Gin  
Herradura Tequila  
Pyrat XO Rum  
Johnny Walker Black Scotch  
Jameson Irish Whiskey

## SPECIALTY BEERS

**\$8 Hosted / \$9 Cash**

San Diego Craft Beer - IPA  
San Diego Craft Beer - Pale Ale  
Import Beers

## DOMESTIC BEER & SELTZERS

**\$6 Hosted / \$7 Cash**

Budweiser  
Bud Light  
Coors Light  
Assorted Hard Seltzers

## HOUSE WINES

**\$6 Hosted / \$7 Cash**

Vista Point Pinot Grigio  
Vista Point Chardonnay  
Vista Point Merlot  
Vista Point Cabernet  
Tobin James Sparkling Wine

## NON-ALCOHOLIC

**\$5 Hosted / \$6 Cash**

Soft Drinks  
Sparkling and Bottled Water  
Assorted Juices

## HOSTED ON CONSUMPTION

You will set a dollar amount or limit on what you would like to host the bar to. Often times this limit is based on an estimated number of drinks per person. Your Banquet Captain will inform you as the limit is approached and will give you the option to extend the hosted amount, turn the Hosted Bar into a Cash Bar, or close the bar.

The Hosted Bar on Consumption can be combined with a Cash Bar. For example, you can choose to host Beer and Wine only, and you can have mixed drinks available for cash purchase.







## HOSTED BAR OPTIONS

### HOSTED PER PERSON

includes liquor, beer, wine and soft drinks

#### House

- 1 Hour / \$15
- 2 Hours / \$20
- 3 Hours / \$25
- 4 Hours / \$30

#### Call

- 1 Hour / \$18
- 2 Hours / \$24
- 3 Hours / \$32
- 4 Hours / \$40

#### Premium

- 1 Hour / \$20
- 2 Hours / \$30
- 3 Hours / \$40
- 4 Hours / \$50

*Please note: additional wine, beer and liquor selections are available. Specialty orders are charged per case for wine and beer and per bottle for liquor. If we are unable to order your requested specialty wine, you are welcome to provide it. Our Corkage is \$20 per bottle and includes the inventory, handling and service of your wines. We will return any unused wines. Outside liquor and beer cannot be brought into any banquet or meeting facility.*

***A Bartender Fee of \$150.00 plus service charge and tax is required for additional bar services over hotel's standard policy.***

We proudly serve  
Coca-Cola products.



### HOSTED SOFT BAR

- 1 Hour / \$8
- 2 Hours / \$10
- 3 Hours / \$12
- 4 Hours / \$14

### CASH (NO HOST)

No drinks will be hosted. Guests will purchase their beverages with cash only. Cash Bar purchases do not apply to the food and beverage minimum. Selection of two tiers only for cash bars.



# DECOR ENHANCEMENTS

## LINEN\*

Pin-Tuck, Satin, Shantung or Overlay \$25 each  
Embroidery \$35 each  
Glitz \$40 each  
Runner \$22 each  
Napkins \$4 each

*\*Poly Blend Floor Length Linen and Napkins available in Black, White, Ivory, and Ivory Wave are included in the Wedding Package*

## CHAIRS\*

Clear Chiavari Chair \$12 each  
Ghost Clear Chair \$18 each  
Wooden Crossback Chairs in Whitewash or Fruitwood \$18 each  
Louis XIV Wood in Fabric or Rattan \$25 each

*\*Polyblend White, Ivory or Black Chair Covers with Satin Accent Sash (available in a variety of colors) as well as Chiavari Chairs available in Gold, Silver, Black, White, and Fruitwood are included in the Wedding Package*

## ADDITIONAL

Acrylic Charger Plates \$5 each  
Crystal Charger Plates \$8 each  
Chocolate Farm Table \$125 each  
Garden Hedges \$200 each  
Doughnut Peg Board \$35 each  
Lawn Games \$25-\$75 each  
Ceremony Sign \$25 each  
Marquee and Chalkboard Signs \$15 each  
Card Box \$10 each  
"Reserved" Ceremony Signs \$15

## LIGHTING

Marina Garden Market Lighting \$800  
LED Neon Light Signs \$100  
Up-lights \$35 each  
Projection and Gobo Spot \$250

## RESTROOMS FOR OUTDOOR EVENTS

2-Unit Trailer \$800  
4-Unit Trailer \$1,500

## MARINA GARDEN OUTDOOR RECEPTION PACKAGE

Sunset Lawn or Tropical Courtyard Ceremony,  
Marina Lawn Market Lighting, and a 2-Unit Executive Restrooms \$3,000

## SOUND\*

Powered Speaker with AUX Cable \$150  
Wireless Handheld Microphone \$150  
Wireless Lavalier Microphone \$150

*\*Ceremony Rental includes a Powered Speaker, AUX Cable and Microphone*

## SCREENS & TELEVISIONS

49" Flat Screen Television \$300  
6ft Screen \$80  
8ft Screen \$100  
Projector \$350  
Screen & Projector Package \$450

*Includes Screen, Projector, AC Cord, Power Strip, VGA or HDMI Cable*





# GETTING READY

## THEIRS

OR

## YOURS

Upgrade your bay view suite to the night before the wedding and use this as a getting ready room.

Reserve our Bayside Conference Room for extra space to prep & prime for your big day.







## NEXT DAY BRUNCH

*Customize your breakfast with our Catering and Banquets department for an exclusive and private dining experience.*

### STANDARD BREAKFAST | \$32

Sliced Fresh Fruit  
Assorted Low-Fat & Greek Yogurt  
House-Made Granola  
Scrambled Eggs  
Breakfast Sausage  
Hickory Smoked Bacon  
Breakfast Potatoes  
Assorted Danishes & Muffins

### ENHANCEMENTS

Parfaits | \$7  
Lox & Bagels | \$10  
\*Carving Station with choice of:  
Ham, Roast Beef, or Turkey | \$15  
\*Omelet Station | \$12  
\*Pancake, French Toast,  
or Waffle Bar | \$10

### BEVERAGE ENHANCEMENTS

\*Bottomless Mimosas | \$10  
\*Bloody Mary Bar | \$12

### COFFEE & DONUTS | \$18

Freshly Brewed Coffee & Tea  
Assorted Donuts

### BRUNCH | \$45

Orange Juice, Apple Juice, or  
Cranberry Juice  
Assorted hot Tazo teas, Regular, and  
Decaffeinated Coffee  
Assorted Danishes, Muffins and Buttery  
Croissants  
Sliced Fresh Seasonal Fruit  
Low-Fat & Greek Yogurt and Granola  
Breakfast Potatoes  
Hickory Smoked Bacon  
Breakfast Sausage  
Scrambled Eggs  
Seasonal Vegetables  
Pasta Salad  
Mixed Greens Salad  
Mini Cheesecakes, Chocolate Fantasy  
Cupcakes, and Fruit Tarts

### Banquet Brunch Includes Choice of One Item:

Chicken Florentine  
Seared Chicken Breast on a bed of  
sauteéd Spinach and  
Sun-Dried Tomatoes, topped  
with Feta Cheese and finished with  
a Roasted Red Pepper Sauce

Fresh Local Catch  
Pan Roasted Local White Fish  
served over a Citrus Buerre Blanc

GravLax  
House-Cured Salmon served  
with Cream Cheese, Capers, Red  
Onion, Plain Bagels, Tomatoes and  
Diced Hard Boiled Eggs

Peppercorn Flat Iron  
Grilled Flat Iron Steak covered in  
a Peppercorn Cabernet Demi-Glace

*\* Requires an attendant/ bartender of \$150.00 plus service charge and tax*





## FIREFLY DINING

*Connect with your Catering Manager for details on discounts for all of your guests to dine at Firefly Restaurant & Bar.*

Option for Non-Hosted or Hosted Breakfast Vouchers for Firefly Breakfast Buffet

Option of Private Terrace Seating for all of your guests.

*Terrace located adjacent to Firefly Restaurant.*

*A set-up fee is required pending availability.*

*Menus and pricing subject to change and vary per season and day of the week.*

*Discount does not apply to alcoholic beverages.*

# INTIMATE WEDDINGS

## MARINA COVE ROOM | Maximum of 50 guests

The Marina Cove is perfectly designed for intimate weddings for under 50 total guests. Have your ceremony in the outdoor garden under our sails and market lighting with cocktail hour following in the foyer and your dinner inside our newly remodeled Marina Cove Room.

## MARINA COVE GARDEN | Maximum of 50 guests | **\$750**

### CEREMONY INCLUSIONS

White garden chairs  
Choice of bamboo or white lattice arch  
Spa water station  
Gift table  
Sound System with microphone  
Rehearsal site

### RECEPTION INCLUSIONS

One Hour Cocktail Reception with a Hosted House  
Brands Bar  
Three Tray-passed Hors d'Oeuvres, and one Food Display

## RECEPTION INCLUSIONS CONTINUED

*Plated or Buffet Meal  
Champagne or Sparkling Cider Toast  
Wine Service with the Meal  
Coffee and Hot Tea Station  
Complimentary Wedding Cake Cutting Service*

*Polyblend Floorlength Linen and Napkins available in Black, White, Ivory or Ivory Wave  
Chiavari Chairs with Pad or Chair Covers with Accent Sash  
Tables, China, Glassware, Silverware, Votive Candles and Mirror Base  
Maître d'hôtel, Servers, and Bartenders  
Complimentary Tasting for the Couple 2 - 4 months prior to the Wedding*

Applies only to weddings with \$5,000++ Food and Beverage Minimum. Stations do not apply for tastings.

*One Night Stay in a Suite  
Discounted Rates for Overnight Guests  
Accommodations  
Complimentary Event Self-Parking*





lets rest





# GUEST ROOMS AND SUITES



## STANDARD | VIEW | LANAI ROOM\*

300 Square Feet  
Two Queens or One King Bed  
HD Television, Mini Refrigerator,  
Coffee Maker, Microwave, Iron,  
Ironing Board, Hairdryer, Robes and  
Built-in Wardrobe. *\*Lanai Rooms have an  
attached patio that opens out to the Tropical  
Pool or Courtyard*



## DELUXE PARK VIEW OR BAY VIEW ROOM

500 Square Feet  
Two Queens or One King Bed  
HD Television, Mini Refrigerator,  
Microwave, Wet Bar, In-Room Safe,  
Coffee Maker, Iron, Ironing Board,  
Hairdryer, Robes, Pull-Out Twin-Size Sofa Bed,  
Balcony or Patio overlooking Mission Bay



## PARK VIEW OR BAY VIEW SUITE

600 Square Feet  
Two Queens or One King Bed  
Separate Living Room Space,  
Two HD Televisions,  
Mini Refrigerator, Microwave, Wet Bar,  
In-Room Safe, Coffee Maker, Iron,  
Ironing Board, Hairdryer, Robes,  
Pull-Out Queen-Size Sofa Bed,  
Over-sized Balcony or Patio overlooking  
Mission Bay

### OPTION #1 - COURTESY BLOCK

*15% Discount off of the best rate available at the time of booking.  
Couple is not liable for any room pick up. Rates will fluctuate based on availability.*

### OPTION #2 - CONTRACTED BLOCK OF ROOMS

*Please contact your the Sales & Catering Department for further information on rates over your selected dates.*

*Minimum of 10 rooms required.*

*Considered the best discounted offer with further concessions towards room pick up, discounts on daily Resort Fees and  
Overnight Parking charges*



# WELCOME BAGS

*Created and given out to each of your guests at check-in. 30 Day notice required for orders.*



## TROPICAL

Welcome Bag  
Thank You Note  
DANA Water Bottle  
Bag of Potato Chips  
M&Ms

**\$10.00 each**



## MARINA

Welcome Bag  
Thank You Note  
DANA Water Bottle  
Bag of Potato Chips  
M&Ms  
Hangover Kit to include:  
Tylenol, Emergen-C, Mints

**\$15.00 each**



## SUNSET

Tote Bag  
Door Hanger & Thank You  
DANA Water Bottle  
Bag of Potato Chips  
M&Ms  
Hangover Kit to include:  
Tylenol, Emergen-C, Mints  
Bottle of Red Wine

**\$25.00 each**

## CREATE YOUR OWN WELCOME BAGS

We graciously accept your personal welcome bags that can be handed out at check-in for all of your guests.

Generic Bags (ONE per room with no names specified) \$2.00 charge per bag.

Name Specific Bags (ONE per room personally tied to a guest name) \$5.00 charge per bag.

Charges will be made to your master account upon check out.

# HOTEL OVERVIEW



The Mission Bay views can't be beat at Firefly's outdoor patio. Whether it's beginning your day with a leisurely breakfast to an evening at the fire pit, Firefly offers a lively and enjoyable dimension to dining that gets you out of your room into the fresh, open San Diego air.



Open seasonally, the Tropical Pool Bar is located at the Tropical Pool and offers sunbathers a variety of casual drinks and casual dining options poolside.

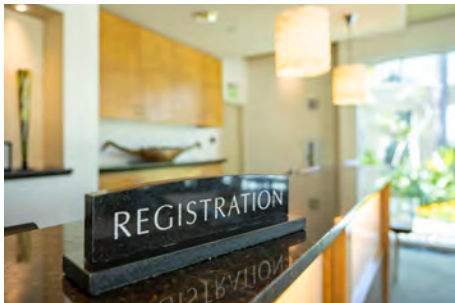
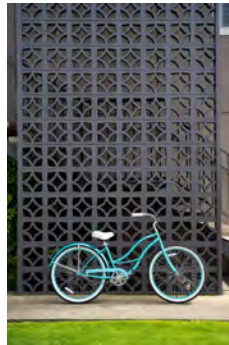
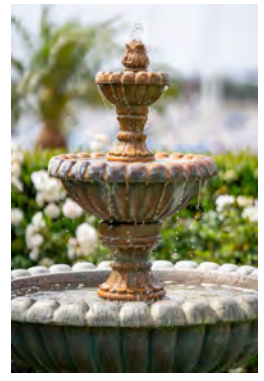
## SWIMMING POOLS

The Dana features two pools conveniently located on property so that you are no more than a few steps away from either option. Our Bayside Pool is located nearest the Water's Edge buildings and across from the Firefly Restaurant. This infinity pool features cabanas and a view of our private marina. The Tropical Pool is nestled between our Marina Cove rooms and features a pool bar and sand pit for children to enjoy.

## WATER SPORT RENTALS

Enjoy a variety of rentals from Beach Cruises to Wave Runners to Paddle Boards. Located on our private marina, Adventure Water Sports has the San Diego lifestyle rental you looking for to enhance your experience.







# OUR AWARDS

## **The Knot**

*"Best Of Weddings" Awards 2018, 2019, 2021*

## **WeddingWire**

*Couples' Choice Awards 2015, 2017, 2018, 2019*

## **Getaway Today Vacations**

*5 star "Award of Excellence" May 2018*

## **U.S. News & World Report**

*#2 in Beach Cities, #20 in Best San Diego Hotels, #214 in Best California Hotels,  
#1,311 in Best USA Hotels 2020*

## **Condé Nast Traveler**

*2019 Readers' Choice Award Winner: #21 Best Hotel & Resort in San Diego*

## **TripAdvisor**

*Certificate of Excellence 2012, 2013, 2014*

## **MLT Vacations'**

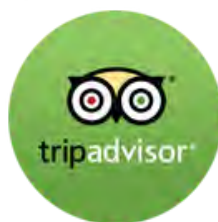
*Quality Assurance Award 2013*

## **Travelocity**

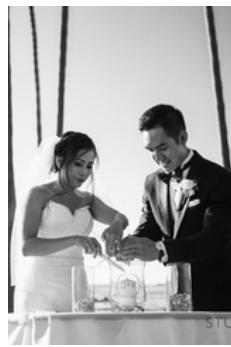
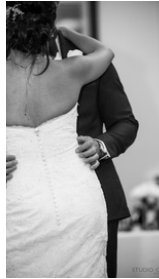
*Excellence Awards 2012*

## **Expedia**

*Expedia VIP Access Hotel 2011-2012*













# FREQUENTLY ASKED QUESTIONS

## TIMELINES

Wedding Ceremonies are scheduled thirty minutes prior to the beginning of your Reception. The Ceremony Site is available for a maximum of three hours. Daytime Weddings are typically scheduled from 10:30AM-3:00PM and evening Weddings are typically scheduled 5:30PM-11:00PM. The latest a Reception may be held in the ballroom is 12:00PM. The latest an outdoor Reception may be held is 10:00PM in accordance with the San Diego City Noise Ordinance. All Weddings Receptions are blocked for five hours. Times may be extended at an additional charge of \$500.00 per hour, based on availability.

## DEPOSIT AND PAYMENT

A non-refundable, non-transferable deposit of 25% of the contracted amount is due with the signed contract to confirm space. A deposit schedule of 25% increments will be created based on the number of months remaining until the Wedding Day. The estimated remaining balance of charges is due five business days prior to your event. All deposits are applied to the final balance and are non-refundable.

## FOOD AND BEVERAGE

All Food and Beverage must be supplied by the Hotel. The exception is your Wedding Cake which must be provided by an outside professional vendor. Food and Beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate Food and Beverage that is brought onto the property in violation of this policy. Meals that are served prior to 2:00PM will be priced as luncheon functions and meals served after 2:00PM will be priced as dinner functions. The Food and Beverage Minimum expenditure does not include cash bar sales. Service charge and sales tax does not contribute to the minimum expenditure and will be added to all charges. If the Food and Beverage Minimum is not met, the difference is charged as room rental.

## ALCOHOL AND MINORS

The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or anyone under the influence of alcohol, in accordance with the California State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of California.

## MENU

Your menu should be determined at least two months prior to your Wedding. Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. If you choose to offer your guests a choice between two main entrees, the highest price will be assessed to all guests. A place card per guest is required to indicate his or her meal selection.

## GUARANTEE

The Dana on Mission Bay permits a maximum of 10% variance in the agreed guest count. The final guest count must be specified five business days prior to your function. This number is considered a guarantee and cannot be reduced. Should the final guest count fall below the 10% variance, the difference will be included in your guarantee. Charges will be based on the number of people served or the guarantee, whichever is greater. We are prepared to serve 5% over for unexpected guests.

## PET POLICY

The Dana on Mission Bay is a pet friendly hotel allowing up to 2 dogs per room with an 80 pound weight limit. Dogs are welcome for our wedding ceremonies but are asked to remain in the room during cocktail hour and the reception for food and health requirements.

## SERVICE CHARGE AND SALES TAX

All Food, Beverage, Meeting Room Rental, Labor and Equipment Rentals are subject to the current service charge and applicable California sales tax. Please note the service charge is taxable.

## DECORATIONS AND SEATING

All decorations must be approved by the Catering Department and must meet San Diego Fire Department regulations. The Hotel provides 66" Round Tables, Banquet Chairs, Polyblend Floor-Length Linens and Napkins in Black, White, Ivory, and Ivory Wave, Mirror Base, 3 Votive Candles per Dining Table, Dance Floor - indoor use only, Stage, all Glassware, Silverware and China. Upgraded items are available for rental through the Catering Department. Confetti, glitter, rice, candles without a votive, and sand are prohibited in the ballroom and ceremony site. Cleaning fines may apply. Your final floor plan will be based on your final guarantee and will be determined five business days prior to your Wedding.

Wedding Package includes Chiavari Chairs or Chair Cover with Accent Sash. Upgraded chair options are available for rent at an additional cost.

## REQUIRED WEDDING COORDINATOR

You must hire a Hotel-approved Wedding Coordinator for at least the day of your service. This Wedding Coordinator must provide a Certificate of Insurance naming the Dana on Mission Bay as an "Additional Insured" on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advance of the event.

## OUTSIDE VENDORS

Your vendors have access to your Wedding Reception location no earlier than two hours prior to the start of the function. A minimum amount of disturbance will allow our banquet staff to setup the function properly and in a timely manner. A list of suggested vendors will be provided to you upon confirmation of your Wedding. All vendors providing services at the Hotel must provide a Certificate of Insurance naming the Dana on Mission Bay as an "Additional Insured" on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advanced prior to the event.

## PERSONAL ITEMS

The Hotel recommends you assign an attendant to look after your personal items and gifts. The Hotel will not be responsible for any items brought to your Wedding or rented by your outside vendors. It is your responsibility to return any equipment to the vendor after the Wedding. All items must be taken at the conclusion of the event. We cannot guarantee storage or safe return of any item left in the banquet room after your reception.

## CONFIRMATION AND SET UP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to this function are outlined in the enclosed Banquet Event Order. Resetting of event space from previously agreed set-ups per your banquet event order, may result in additional cost to the group in the form of meeting room rental.

A photograph of a wedding dress hanging from a bare tree branch. The tree is on a grassy lawn next to a body of water. In the background, there are palm trees and a city skyline across the water. A person is sitting on a bench in the distance.

# THE DANA ON MISSION BAY

**1710 W Mission Bay Drive**

**San Diego, CA 92109**

**619.225.2112**

**[www.TheDana.com](http://www.TheDana.com)**

**[Catering@theDana.com](mailto:Catering@theDana.com)**