



2150 Harbor Island Drive, San Diego, CA 92101
619.291.9110 • www.tomhamslighthouse.com • banquets@tomhamslighthouse.com

Package Options

*All packages include:
6 hour event time length
All necessary tables (guests, gift, cake, guest book, etc.)
Gold Chiavari Chairs
Dance Floor
White table clothes & choice of napkin color
Cake Cutting
Bread Rolls
Champagne & Sparkling Cider Toast
Soda, Coffee, Tea, Iced Tea & Water*

PORTSIDE PACKAGE

Your choice of our buffet OR single entrée plated meal

*Buffet | \$65 Lunch • \$80 Dinner
Plated | \$70 Lunch • \$85 Dinner*

WINDWARD PACKAGE

Your choice of our buffet OR single entrée plated meal

Your choice of two appetizers for the 1st hour

Wine service with meal, including wine

*Buffet | \$80 Lunch • \$95 Dinner
Plated | \$85 Lunch • \$100 Dinner*

QUARTERDECK PACKAGE

Your choice of our buffet OR single entrée plated meal

Your choice of three appetizers for the 1st hour

1st hour Hosted Call Bar*

Wine service with meal, including wine

*Buffet | \$95 Lunch • \$115 Dinner
Plated | \$100 Lunch • \$120 Dinner*

**Add hosted call bar all evening - additional \$36 per person*

Our ceremony site fee is \$1,000. The set-up and teardown of white patio chairs, water station, aisle runner and extra necessary tables is included.

Prices are subject to change at any time.

Reservations are guaranteed upon receipt of the signed contract & initial non-refundable deposit.

All prices are exclusive of a taxable 22% service charge and current California sales tax.

Please note that the 22% service charge is taxable based on California State Regulation 1603(f).

BUFFET MEAL

Soup-choice of 1

New England Clam Chowder

Lobster Bisque

Roasted Tomato & Fennel

Salad-choice of 2

Lighthouse Salad, baby greens, shaved vegetables, granny smith apples, aged red wine vinaigrette

Traditional Caesar, house croutons, grated parmesan

Baby Spinach, brie cheese, strawberries, candied pecans, lemon honey vinaigrette

Mediterranean Salad, romaine lettuce, Kalamata olives, tomato, crispy garbanzos, red onion, feta, Izabella dressing

Diced Fresh Fruit, minted yogurt, fresh berries

Sides -choice of 2

Herb & Garlic Roasted Red Potatoes

Herb & Garlic Whipped Gold Potatoes

Toasted Orzo, honey roasted garlic & herb

Creamy Green Beans & Mushrooms

Saffron Rice Pilaf

Oven Roasted Vegetables

Entrées-choice of 2

(Additional entrée | +\$6 additional per person)

Oven-Roasted Atlantic Salmon, sauce vierge

Blackened Swordfish, jalapeño lemon cream sauce

Local Seasonal Fish, citrus mango chutney

Grilled Petite Top Sirloin, 5 onion relish, red wine demi

Herb & Dijon Crusted Chicken Breast, pan jus

Seasonal House-Made Raviolis, spinach & cheese, fresh pomodora sauce

BUFFET UPGRADES:

Carving/Action Station

Portside

Windward
or
Quarterdeck

Spice Rubbed Tri Tip, natural jus

+\$5pp

Included

Slow Roasted Prime Rib-au jus, horseradish cream

+\$10pp

+\$5pp

Carved Whole New York, peppercorn cognac demi

+\$11pp

+\$6pp

*All prices are exclusive of a taxable 22% service charge and current California sales tax.
Please note that the 22% service charge is taxable based on California State Regulation 1603(f).*

SINGLE ENTRÉE PLATED MEAL

*All plated meals require entrée selection counts 1 week prior to event.
Visible meal signifiers must be provided for each guest during the event.*

1st Course: Choice of 1 salad *or* 1 soup

Salads:

Lighthouse Salad, baby greens, shaved vegetables, granny smith apples, aged red wine vinaigrette

Traditional Caesar, house croutons, grated parmesan

Baby Spinach, brie cheese, strawberries, candied pecans, lemon honey vinaigrette

Soup:

New England Clam Chowder

Lobster Bisque

Roasted Tomato & Fennel Soup

Entrée: Choice of 2

Salmon

Orzo pasta, roasted squash, sauce vierge

Stout Braised Short Ribs

Whipped garlic potatoes, baby carrots

Seasonal White Fish

Fingerlings potatoes, French green beans, sauce vierge

Seasonal fresh-made Raviolis

Spinach & cheese, fresh pomodora sauce

French Chicken Breast

Pan roasted, wild mushroom risotto, sage pan jus, baby carrots

Portobello Napoleon

Red pepper coulis

8oz Sirloin

Fingerlings potatoes, grilled asparagus, red wine demi

Vegetable Risotto

8oz Baseball Cut Ribeye | + \$9pp upgrade

PLATED UPGRADES:

Soup AND Salad

Serve both soup AND salad | +\$6pp

Dual Plate

Choice of any 2 entrees above | +\$6pp

Surf & Turf

Add shrimp to the Sirloin | +\$6pp

Add lobster tail to the Sirloin | +\$15pp

*All prices are exclusive of a taxable 22% service charge and current California sales tax.
Please note that the 22% service charge is taxable based on California State Regulation 1603(f).*

Appetizers



Stationed-priced per person

Fruit Platter, Fresh sliced fruit | \$5.00

Vegetable Crudit , Seasonal farmer's market vegetables, cucumber dipping sauce | \$5.00

Calamari, honey lime sauce | \$4.50

Artichoke & Spinach dip with warm cut pita bread | \$5.50

Mediterranean Dips, tzatziki, hummus, muhammara with warm cut pita bread | \$5.50

Cheese Platter, assortment of imported & domestic cheeses accompanied by honeycomb, dried fruits & crackers | \$6.00

Antipasto Platter, roasted vegetables and assorted cured meats | \$6.00

Tray Passed-priced per piece

Chicken Satays, tzatziki sauce | \$4.00

Beef Satays, chimichurri sauce | \$4.00

Brie Cheese with apples & candied pecans on crostini | \$4.00

Red Quinoa & roasted vegetables tabouli, on cucumber | \$4.00

Coconut Shrimp, mango sauce | \$4.50

Beef Tartare on crostini, Dijon, caper, hard cooked egg | \$5.00

Smoked Chicken canap  on swirl rye with aged gouda | \$5.00

Baja Stone Crab Cakes, sriracha aioli | \$5.50

Smoked Salmon on cucumber, cr me fraiche, caviar | \$5.00

Scallops, Japanese sushi style scallop, crudo citrus California olive oil, avocado | \$5.50

Oyster Shooters, oyster, spiced clamato | \$5.75

Shrimp Cocktail*, chilled poached shrimp, baja cocktail sauce | \$5.75

**\$1 upgrade fee if selected with Windward or Quarterdeck package*

Stationed Late Night-available no later than 11pm

Chips, Salsa & Guacamole | \$4.50 pp

Chilaquiles, tortilla chips, spicy roasted tomato sauce, cotija cheese | \$4.50 pp

Chicken Fingers, hand breaded tenders, ranch, and honey BBQ | \$5.00 ea

Pulled Pork Sliders, pickle, jalapeno slaw | \$5.00 ea

Kobe Beef Sliders, kobe beef, grilled onion, swiss cheese | \$5.50 ea

Prices are subject to change at any time.

*All prices are exclusive of a taxable 22% service charge and current California sales tax.
Please note that the 22% service charge is taxable based on California State Regulation 1603(f).*



Beverages



PUNCH BOWLS

- Champagne Punch..... \$110/bowl
Champagne, apricot brandy, white wine, triple sec and ginger ale
- Sangria Punch \$130/bowl
White wine, brandy, orange liqueur, grape liqueur and fresh fruit
- Non-Alcoholic Fruit Punch..... \$60/bowl
Orange, pineapple, cherry and guava juices

Each bowl serves approximately 30 (10) ounce glasses.

BEVERAGES

- House wines..... \$8-\$10.50/glass
- Bottled beer.....\$6-\$7.50/bottle
- Draft Beer.....\$8-\$9.50/16oz pour
- Draft Premium Beer.....\$10.00+/16oz pour
- Call brand..... \$9-\$11/drink
- Premium brand..... \$10-\$13/drink
- Super Premium brand..... \$13-\$16/drink

HOSTED BAR

Hosted by Consumption

OR

Hosted per person, per hour

<i>Beer & Wine</i>		<i>Call Brand</i>		<i>Premium Brand</i>		<i>Super Premium Brand</i>	
1 st hour	\$15	1 st hour	\$20	1 st hour	\$24	1 st hour	\$26
2 nd hour	\$8	2 nd hour	\$12	2 nd hour	\$14	2 nd hour	\$16
3 rd hour	\$8	3 rd hour	\$12	3 rd hour	\$14	3 rd hour	\$16
4 th hour	\$6	4 th hour	\$9	4 th hour	\$11	4 th hour	\$13
5 th hour	\$6	5 th hour	\$9	5 th hour	\$11	5 th hour	\$11

Tom Ham's Lighthouse does not permit outside alcoholic beverages to be brought on property with the exception of wine. Outside wine that is to be served at an event is subject to a \$15/750ML bottle corking fee.

*A minimum of \$300 (exclusive of service charge and sales tax) is required for all **non-hosted bars**.*

California State law prohibits serving of alcoholic beverages to persons under 21 years of age.

Consumption of alcoholic beverages by minors will cause the event to cease.

Last Call will take place 30 minutes prior to scheduled event end time.

Prices are subject to change at any time.

All prices are exclusive of a taxable 22% service charge and current California sales tax.

Please note that the 22% service charge is taxable based on California State Regulation 1603(f).



Weddings at Tom Ham's Lighthouse

CONFIRMATION OF SPACE AND PAYMENTS

Prices are subject to change at any time.

Reservations are guaranteed upon receipt of the signed contract and initial non-refundable deposit of 20% of the food and beverage minimum. A second deposit equivalent to 50% of the food and beverage minimum will be requested and will be due six (6) months prior to the event. A third deposit equivalent to 100% of the food and beverage minimum will be due one (1) month prior to the event. The final guest count and 100% of the estimated total cost of the event, including service charge and the California sales tax, will be due seven (7) business days prior to the event via certified check, cash or credit card. The final payment is due at the conclusion of the event.

All deposits and pre-payments are non-refundable.

CEREMONY SITE

Wedding ceremonies are performed in our beautiful bayside, garden patio.

The \$1,000 setup fee includes the white folding chairs, a white cloth aisle runner, water station any extra necessary tables, and setup and teardown of Tom Ham's Lighthouse equipment.

WEDDING RECEPTION LOCATIONS

We have two reception locations that may be able to accommodate your event.

The California Room can accommodate up to 230 guests plus a dance floor.

The Harbor View Room can accommodate up to 80 guests plus a dance floor.

Both rooms overlook the bay and Downtown San Diego.

FOOD AND BEVERAGE MINIMUM EXPENDITURES

Food and beverage minimums will vary based on the specific date and event time.

The Food and Beverage minimum is always before service charge (22%) and the current California sales tax.

All food and beverage, with the exception of the wedding cake, must be provided by Tom Ham's Lighthouse.

Printed prices on banquet menus are the current prices and are subject to change without prior notice.

ALCOHOLIC BEVERAGE SERVICE

Private facilities at Tom Ham's Lighthouse are subject to the alcoholic beverage laws of the State of California.

No alcoholic beverages will be provided to nor be consumed by persons under the age of 21.

No outside alcohol is permitted to be brought on property.

Last call for all bars will be 30 minutes prior to the event end time.

SERVICE CHARGE AND SALES TAX

All food, beverage and rental prices are subject to a taxable 22% service charge and applicable sales tax.

Please note that the 22% service charge is taxable based on California State Regulation 1603(f).

SECURITY

Tom Ham's Lighthouse is not responsible for lost or unattended personal belongings.

Depending on the nature of the event, a security presence may be required.

All contracted security, to be paid for by the engager, must be approved by Tom Ham's Lighthouse.

*All prices are exclusive of a taxable 22% service charge and current California sales tax.
Please note that the 22% service charge is taxable based on California State Regulation 1603(f).*

Frequently Asked Questions: Weddings



Thank you for considering Tom Ham's Lighthouse for your wedding. Please visit our website, www.tomhamslighthouse.com, for additional information. Below is a list of some of our most frequently asked questions.

What is the minimum charge for a wedding?

The food and beverage minimum for a wedding will vary based on the date, time and number of anticipated guests. Please contact our events department for our current minimums.

Where can I have my ceremony?

Ceremonies take place on our beautiful bayside patio which overlooks Downtown San Diego. The \$1,000 setup fee includes the set-up of white folding chairs, water station and extra necessary tables. Tom Ham's Lighthouse does not provide any sound equipment. Microphones and music should be provided by your DJ.

Where can I have my reception?

Our location has two indoor locations—the California Room and Harbor View Room. Both locations overlook the San Diego Bay and Downtown San Diego.

What is the capacity of the California Room? The Harbor View Room?

Our California Room can seat up to 230 guests and our Harbor View Room can seat up to 80 guests.

Can we bring in our own catering company? What about beverages?

No. Tom Ham's Lighthouse must provide the catering for all private events held on property. Please note that Tom Ham's Lighthouse can try to accommodate any dietary restrictions for your event. You may elect to bring in your own wine, champagne or sparkling cider for an event, however, a \$15 corking fee will be applied per standard size bottle (750ml).

What set-up times are allowed for my event?

Each event will receive one hour for set-up prior to the event and one hour of tear-down time after the event. These times are in addition to the actual event hours.

How is staffing handled?

The number of staff members will depend on the number of guests, areas of Tom Ham's Lighthouse used, and your menu and bar selections.

Do you provide furniture, heaters, tables or any other items?

Yes. Tom Ham's Lighthouse will provide all tables, chairs, tablecloths, napkins, heaters and necessary flatware for your event.

Are tastings available?

Yes, tastings are available 3-4 months before your event. Contracts must be signed and non-refundable deposits must be placed before a tasting can be setup. If you are planning a plated meal, tastings are suggested before you send out your invitations.

Are children or vendors a different cost?

Yes. For a buffet, children ages 4 to 12 years old and vendors would partake in the buffet for \$30 per person. For a plated meal, you may select one meal for children ages 12 and under for \$30 per child. Plated vendor meals are chef selected and are also \$30.

*All prices are exclusive of a taxable 22% service charge and current California sales tax.
Please note that the 22% service charge is taxable based on California State Regulation 1603(f).*

Can I use candles during my wedding?

Yes. However, all candles must be in a votive and the top of the votive must be twice the height of the top of the flame. Candles are not permitted at the ceremony site. Per fire code regulations, there are to be no open flames anywhere on property.

Are there other décor regulations?

Use of nails, staple guns, tacks, or Command Strips are not permitted to hang decorations. Glitter and confetti are not permitted. Only real flower petals may be tossed on the ceremony site as anything that could fall into the bay must be biodegradable. Any damages to the property will incur a cleanup fee. Please advise your decorator of this when deciding on your décor.

Is parking included?

Yes. There is ample, free self-parking located directly in front of the restaurant.

Can I use sparklers or Chinese floating lanterns at my wedding?

No. Sparklers are illegal in San Diego as they are considered a firework. In regards to Chinese Floating Lanterns, because of our proximity to the airport and military base we cannot allow anything that floats in the air to be released from our property as it can become a safety hazard for planes trying to land in the nearby area.

Is smoking allowed?

No. Tom Ham's Lighthouse is a non-smoking facility. If you have any further questions, please contact the banquets department.

Am I allowed to have a DJ or band?

Yes. DJs and/or bands are permitted for your event. We do ask that any music be tasteful and not too loud, this includes the bass. All music must conclude 30 minutes prior to the scheduled event end time.

Is insurance required from us or our vendors?

You and your vendors are not required to provide day of insurance for Tom Ham's Lighthouse. However, we will need a list of all vendors who will be on property for your event.

Does Tom Ham's Lighthouse provide a wedding coordinator for my wedding?

We do not have a wedding coordinator available on-site, however we are happy to provide recommendations for local wedding coordinators. Our Events Department will gladly assist you with the timeline, layout, menu and bar selections for your wedding and our staff and your emcee will ensure that your wedding runs smoothly. Rehearsal and day-of coordination for the ceremony, favors and décor set-up and teardown would need to be coordinated through an outside party, whether it be your vendors, friends, or a wedding coordinator.

**For more information, please contact the Banquets Department at
619.291.9110 or banquets@tomhamslighthouse.com**



*All prices are exclusive of a taxable 22% service charge and current California sales tax.
Please note that the 22% service charge is taxable based on California State Regulation 1603(f).*