

# Wedding

Ceremony & Reception



Our spectacular location across from the San Diego Bay creates the perfect ambiance for this unforgettable celebration. With multiple ballrooms, exceptional catering, and personalized attention from our professional and friendly catering staff, you are guaranteed a memory to last a lifetime.

HOLIDAY INN SAN DIEGO BAYSIDE  
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# Ceremony

Whether you choose our outdoor patio amidst a lush, tropical setting or our fifth floor ceremony site overlooking the San Diego Harbor, we can ensure you a wedding ceremony to remember. Our venue is dedicated to catering to making your wedding day perfect!

## Package Includes:

- Embellished floral arrangements on wedding arch
- Elegant white chairs
- White aisle runner
- Four floral arrangements placed down the aisle

A ceremony coordinator can be contracted with the hotel for an additional fee.



\*flowers by Blooming Art



# Reception



“Tie the Knot” with one of our Wedding Packages:

## Simple Knot

Complimentary champagne toast

Cake cutting fee waived

Crisp linens & a choice of over a dozen napkin colors

Complimentary chair covers

Decorative mirrors & votive candles

Dance floor

## Hitching Tie

All Simple Knot Items

Elegant chair sashes with your choice of color

Hors D’oeuvres: fresh fruit, assorted cheese served with crackers & baguettes, & a vegetable platter served with ranch & raspberry yogurt dip

Complimentary two-room, bay view suite on your wedding night with a plate of fresh fruits accompanied with domestic & imported cheese delivered to your room

## True Lovers Knot

All Hitching Tie items

Additional hors d’oeuvres – choice of Artichoke or Spinach Dip served with toasted baguettes & crackers

One hour hosted full bar of house wines, domestic & imported beers, house brand cocktails, soft drinks, and bottled water

*Discounted room rates will be given to your wedding guests with every package.*

# Plated Meal Options



## CHOICE OF ONE SALAD

### Mixed Green Salad

Mixed field of greens with pine nuts, cherry tomatoes, served with ranch or Italian dressing

### Caesar Salad

Fresh romaine lettuce topped with toasted croutons, parmesan cheese, and Caesar dressing

### Greek Salad

Fresh romaine lettuce topped with feta cheese, red onions, tomatoes, Kalamata olives, and pepperoncinis, topped with Mediterranean dressing

## CHOICE OF TWO ENTRÉES

### Petit Filet & Shrimp Scampi

Petit Filet mignon wrapped in bacon, charbroiled and served with tender shrimp scampi

### Tri Tip Steak

Thick slices of tri tip beef, marinated in fresh herbs, garlic, served with a wild mushroom glaze

### Chicken Marsala

Tender boneless breast of chicken mesquite grilled and served with a Marsala wine sauce

### Chicken Coq au Vin

Tender boneless breast of chicken marinated in burgundy wine served with mushrooms and pearl onions, finished with a bordelaise sauce

### Salmon or Mahi Mahi

Served with a choice of one of the following sauces: Lemon caper, cilantro lime butter, scampi, soy ginger

### Roast Pork Loin

Pork loin roasted with rosemary, thyme and garlic, served with an apple-cider sauce

### Macadamia Nut Chicken

Boneless breast of chicken breaded with crushed macadamia nuts and amaretto cream sauce

### Rosemary Chicken

Choice of one half chicken or boneless chicken breast marinated in lemon, white wine, and fresh rosemary slowly roasted to perfection

## CHOICE OF TWO SIDES

### Rice

Long grain and wild rice with almonds, black pearl rice medley, or rice pilaf

### Potatoes

Roasted red potatoes with garlic and herbs, potato au gratin, or garlic mashed potatoes

### Vegetable

Fresh vegetable medley, baby carrots and green beans, asparagus with hollandaise sauce, cauliflower au gratin, or steamed broccoli

# Buffet Meal Options



## CHOICE OF TWO SALADS

<b>Spring Salad</b>	Baby lettuce leaves, candied pecans, dried cranberries with pomegranate vinaigrette
<b>Seafood Salad</b>	Shrimp and bay scallops with onions, tomatoes, celery, cilantro, mini penne pasta and white balsamic vinaigrette
<b>Mixed Green Salad</b>	Mixed field of greens with pine nuts, cherry tomatoes, served with ranch or Italian dressing
<b>Caesar Salad</b>	Fresh romaine lettuce topped with toasted croutons, parmesan cheese, and Caesar dressing
<b>Greek Salad</b>	Fresh romaine lettuce topped with feta cheese, red onions, tomatoes, Kalamata olives, and pepperoncinis, topped with Mediterranean dressing

## CHOICE OF TWO ENTRÉES

<b>Tri Tip Steak</b>	Thick slices of tri tip beef, marinated in fresh herbs, garlic, served with a wild mushroom glaze
<b>Sliced Roast Beef</b>	Roast beef served with au jus and horseradish cream
<b>Chicken Marsala</b>	Tender boneless breast of chicken mesquite grilled and served with a Marsala wine sauce
<b>Shrimp Tortellini</b>	Sautéed shrimp with olive oil, garlic, grilled artichokes, sun dried tomatoes, white wine over cheese tortellini and rosemary cream sauce
<b>Chicken Farfalle</b>	Chicken breast cooked with sundried tomatoes, capers, wild mushrooms, and peas over bowtie pasta with light wine sauce
<b>Roast Pork Loin</b>	Pork loin roasted with rosemary, thyme and garlic, served with an apple-cider sauce
<b>Macadamia Nut Chicken</b>	Boneless breast of chicken breaded with crushed macadamia nuts and amaretto cream sauce
<b>Salmon or Mahi Mahi</b>	Served with a choice of one of the following sauces: Lemon caper, cilantro lime butter, scampi, soy ginger

## CHOICE OF THREE SIDES

<b>Rice</b>	Long grain and wild rice with almonds, black pearl rice medley, or rice pilaf
<b>Potatoes</b>	Roasted red potatoes with garlic and herbs, potato au gratin, or garlic mashed potatoes
<b>Vegetable</b>	Fresh vegetable medley, baby carrots and green beans, asparagus with hollandaise sauce, cauliflower au gratin, or steamed broccoli

\*additional entrée may be added for additional fee  
per person

# Enhancements

## ADD A CARVING STATION

**Serves approximately 50 people**

**Includes carver & condiments**

Roast Beef with Au Jus & Creamed Horseradish

Honey Baked Ham

Roast Turkey

Steamship Round

## DIETARY MEALS

**Vegetarian & gluten-free meals available upon request**

Requests and food changes must be made 14 days prior to event

## CHILDREN'S MENU

Limited options for meals for children ages 3-12 are available upon request. Children less than age 3 eat free from buffet or may share plated meals with an adult.



# Pricing

## FOOD AND BEVERAGE MINIMUMS FOR BANQUET ROOMS

Room	Accommodates up to
Point Loma	60 guests
Harborview	80 guests
California	120 guests
Outside Patio	175 guests
Bayside	220 guests

*If food and beverage minimum is not met, the remainder will be charged as a room rental fee.*

*Minimums do not include 20% service charge or 7.75% tax*



# Banquet Policies & Guidelines

## **Banquet Facilities**

Hotel reserves the right to move groups to a more suitable room after receiving notification of attendance decreased or increases. In the event that your function goes over the contracted ending time and you wish to retain the room for a longer period, you will be subject to an additional charge for every hour. This is permitted only if the room is available. Your banquet room is available to you for a maximum of 6 hours. This charge will also occur if the banquet room is not vacated at the contracted ending time. This is permitted only if the room is available. Security may be required at the discretion of the hotel and charged to the group.

## **Food & Beverage**

Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated on a signed contract. The hotel must supply all food and beverages. The only exception is your wedding cake, which must be provided by an outside vendor.

## **Final Guarantee**

For all meal functions, attendance must be specified three (3) working days prior to the function. Charges will be based on the number of people served or the guarantee, whichever is greater. We will prepare for 5% over the guarantee. If a guarantee is not received at the appropriate time, as determined by the Sales and Catering Department, the hotel will assume the estimated number of attendance is the final guarantee.

## **Parking**

Parking is only guaranteed for guests who are residing at the hotel. All guests must pay a fee to park on property. The client may host parking or choose to have individual pay for guests.

## **Payment**

A non-refundable deposit is required to confirm all meeting and banquet space. Full prepayment is required three (3) working days prior to the function. Any charges incurred during the function must be paid upon conclusion of event.

## **Service Charge & Sales Tax**

All food, beverage, and equipment rental prices quoted are subject to a 20% service charge plus the applicable California sales tax. Please note the service charge is taxable.

## **Poolside Deck**

Please take notice that the pool will not close for events on the Poolside Deck, although your event space will be marked as private. Guests at the pool will be given notice of your event and asked to remain quiet during that time.

## **Cancellation**

All group food functions and group sleeping rooms cancelled by you, the applicable damages calculated as follows shall be payable to the hotel as liquidated damages. All deposits are nonrefundable.

<i>Days before Function</i>	<i>Liquidated Damages</i>
91 days or more	50% of total estimated balance
31 – 90 days	75% of total estimated balance
30 days or less	100% of total estimated balance

## **Wedding Services**

Our Sales and Catering Manager is a food and beverage professional, not a wedding coordinator. Assistance will be provided in all aspects food and beverage, scheduling details, room setting, and reserving of a complimentary suite of chosen in wedding package. It is recommended that a wedding coordinator be hired to assist in all day of coordination, however it is not required. The hotel does offer this service for wedding ceremony only and can be contracted for an additional fee.

## **Noise Requirement**

Hotel reserves the right to refuse a live band if percussions or drum sets are present. Additionally we do not allow subwoofers for DJs. If guest complaints arise from noise, the DJ or band will be asked to turn down the volume.