



HOTEL DEL  
CORONADO

EST. 1888

WHERE LOVE STORIES  
BECOME LEGEND

2026



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## 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 135 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 one-hour Cocktail Reception

Four Hours of Gold Bar Package

- House Selected Liquor, Champagne, Wine, Beer, Soft Drinks, and Mineral Water
- One-hour Cocktail Reception and three-hour Dinner Reception

Champagne Toast (one glass per guest)

Four Course Plated Dinner

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 Finishing Room

Fruit Infused Water Station

White Folding Garden Chairs

Inclement Weather Back-Up

## ALL RECEPTION VENUES INCLUDE:

High and Low Cocktail Tables

Reception Tables

House Linens

Banquet Chairs (indoors)

White Folding Garden Chairs

Votive Candles

Custom Sized Dance Floor and Staging for Indoor Events

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



# TRAY PASSED HORS D'OEUVRES

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, caviar, chives

### BEET TARTARE SESAME CONE\* GF

lemon goat cheese cream, argan oil, chervil

### WAGYU BEEF TATAKI SPOONS\*

ponzu, scallions, pickled radishes, crunchy garlic

### THAI SHRIMP SHOOTERS GF

sambal cocktail sauce, fried garlic, scallions, cilantro

### PROSCIUTTO & MELON BITE GF

grapes, mozzarella, cherry tomato

### MINI CUCUMBER BITES GF V

feta, mint, kalamata olive, lemon zest

### SHRIMP DEVEILED EGGS GF

smoked paprika, dill, trout roe

### CAPRESE BITES GF V

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 & BRIE PHYLLO ROLL V

fig compote

### VEGETARIAN SAMOSA V

curry yogurt, lemon zest

### QUINOA FRITTER V

roasted pepper coulis

### CHICKEN LEEK YAKITORI GF

ponzu chili reduction, sesame seeds

### COCONUT SHRIMP GF

sriracha aioli, scallions

### BACON SHRIMP SKEWER GF

southern style rémoulade

### WILD MUSHROOM TART V

goat cheese mousse, chives

### GOAT CHEESE SPINACH FRITTER V

honey sriracha aioli





# WEDDING BLISS PACKAGE

A plated four course meal served with fresh artisan rolls and butter. Package pricing is based on entrée course selections. Choose one salad, one starter, up to two entrées and a vegetarian or vegan selection, and one dessert. The higher priced entrée will prevail.

*Chicken \$265 per person | Fish \$285 per person | Beef \$300 per person | Duet \$320 per person*

## SALADS

### BLUE CHEESE PANNA COTTA SPINACH SALAD

GF VG N

red wine poached pears, spinach leaves, frisée, candied pecans, sherry vinaigrette

### LOCAL BABY LETTUCE SALAD GF VG

heirloom carrots, cherry tomatoes, purple radish, blueberries, garden herbs, raspberry vinaigrette

### CRISPY ROMAINE CAESAR SALAD

smoked prosciutto, focaccia crouton, pickled peppers, white anchovy filet, shaved parmesan, caesar dressing

### ARTISAN LETTUCE HEARTS & CALIFORNIA STRAWBERRIES SALAD GF V N

honey whipped goat cheese, toasted almonds, white balsamic vinaigrette

V Vegetarian   VG Vegan   GF Gluten Free   N Contains Nuts



## SALADS CONTINUED

### TOMATO & MOZZARELLA SALAD GF V

wedge cut local heirloom tomatoes, mozzarella cheese, sea salt, temecula olive oil, balsamic vinaigrette

### APRICOT BUTTER LETTUCE SALAD GF VG N

apricot, shaved vegetables, cherry tomatoes, caramelized walnuts, garden herbs, roasted shallot vinaigrette

### PETITE ARUGULA & WATERCRESS SALAD GF V N

arugula, watercress, crumbled goat cheese, roasted golden beets, toasted pine nuts, golden balsamic vinaigrette

## STARTERS

### SOUP

#### FRENCH ONION SOUP

beef stock, caramelized onion, truffle, gruyere cheese, puff pastry

#### CLASSIC DEL LOBSTER BISQUE

caramelized fennel, sautéed lobster, crème fraiche, puff pastry

#### ROASTED BUTTERNUT SQUASH SOUP GF V

watercress coulis, sautéed leeks

#### WILD MUSHROOM BISQUE GF VG

sautéed leeks, herb oil

### COLD

#### SHRIMP COCKTAIL

poached shrimp, avocado mousse, fresh shucked peas, cumin croutons

#### POACHED LOBSTER GF

cauliflower mousse, green asparagus, radish, pea shoots, kaffir lime dressing

#### CURED BEEF BRESAOLA CARPACCIO\* GF

celery root salad, beluga lentils, fig vinaigrette

#### GOAT CHEESE PANNA COTTA V

tomato water, vegetable chutney, basil sponge

#### HAMACHI CRUDO\* GF

thin sliced hamachi, mango habanero gelée, persian cucumber, fresno chili, ninja radish, serrano chili

#### FARANDOLE OF SEASONAL VEGETABLES GF VG

piquillo pepper coulis, asparagus, turnips, baby carrots, watermelon radish, broccoli florets, pea shoots, caviar olive oil, balsamic

## HOT

#### SEARED DIVER SCALLOPS\* GF

cauliflower cream, peewee potatoes, confit artichokes

#### MISO-GLAZED KING CRAB GF

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 CAKE GF V

braised wild mushroom ragout, watercress coulis

## ENTRÉES

### CHICKEN

#### OVEN ROASTED CHICKEN BREAST GF

farmer heirloom carrot purée, confit vine tomatoes, green bean bundle, marsala reduction

#### SEARED CHICKEN BREAST

potatoes au gratin, steamed asparagus, celery root purée, king trumpet mushrooms, balsamic chicken reduction



## ENTRÉES CONTINUED

### FISH

#### PAN ROASTED SCOTTISH SALMON <sup>GF</sup>

tri-color quinoa and vegetables, roasted romanesco, baby summer squash, chive beurre blanc

#### GRILLED BAJA SEA BASS <sup>GF</sup>

poached yukon gold potatoes, confit lemon reduction, fava beans, broccoli rabe, white onion coulis

#### BAKED LOCAL HALIBUT <sup>GF</sup>

citrus chutney, white bean purée, celery, asparagus

### BEEF

#### SLOW BRAISED SHORT RIB

creamed leek and swiss chard, potatoes au gratin, roasted parsnips, thumbelina carrots, bourbon demi-glace

#### ROASTED FILET MIGNON\* <sup>GF</sup>

truffle-chive mashed potatoes, steamed asparagus, orange braised carrots, sautéed shallots, red wine reduction

#### SEARED FILET MIGNON\* <sup>GF</sup>

yukon gold potato purée, sautéed spinach with garlic, blistered vine tomatoes, caramelized onion demi reduction

#### GRILLED 8 OZ NEW YORK STRIP LOIN\* <sup>GF</sup>

truffle mashed potatoes, charred broccoli, cherry tomatoes, confit shallots

### DUET

#### PETITE ROASTED FILET MIGNON & CITRUS PRAWNS\* <sup>GF</sup>

smashed fingerling potatoes, braised carrots, green bean bundle, red wine demi reduction



#### BRAISED BEEF SHORT RIB & PRAWNS

potatoes au gratin, stuffed piquillo peppers, king trumpet mushrooms, steamed asparagus, bordelaise sauce

#### PETITE SEARED FILET MIGNON & MISO GLAZED KING CRAB LEG\* <sup>GF</sup>

roasted potatoes creamer, grilled asparagus, confit onions, blistered vine tomatoes, peppercorn sauce

#### PAN SEARED FILET MIGNON & SCALLOPS\* <sup>GF</sup>

potato risotto, seasonal baby vegetables, spinach, truffle demi-glace

#### SEARED BEEF TENDERLOIN & GRILLED BAJA CALIFORNIA SEA BASS\* <sup>GF</sup>

carrots mousseline, glazed baby turnips, roasted shimeji mushroom bouquet, burgundy demi-glace

*Any Duet Seafood can be substituted with the Grilled Baja Sea Bass, Pan Roasted Scottish Salmon, or Baked Local Halibut.*

*Any Entrée can be enhanced with a poached lobster tail for an additional \$32 per plate.*



## VEGETARIAN

### CREAMY POTATO RISOTTO **GF** **VG**

leeks, peas, roasted squash, blistered tomatoes, parmesan

### VEGAN TRUFFLE RICE CAKE **GF** **VG**

seasonal mushrooms, sugar snap peas, pickled radish, thumbelina carrots, white onion coulis

### SLOW-BAKED FARMER SQUASH & ZUCCHINI **GF** **VG**

couscous, poached baby beets, grilled leeks, beet purée

### CAULIFLOWER STEAK **GF** **VG** **N**

tahini, golden raisins, black garlic purée, aleppo, salsa macha

## DESSERTS

### THE LOVER'S HEART **GF**

dark chocolate mousse, raspberry gelée, rosé champagne gelée, 24k carat gold

### LEMON CHEESECAKE **V**

honey graham cracker crumble, blueberry compote

### CALIFORNIA STRAWBERRY MOUSSE

strawberry purée, salted cocoa streusel, chiffon sponge

### AZELIA HAZELNUT CHOCOLATE MOUSSE AND PASSION FRUIT BOMBE **N**

passion fruit cream, chocolate streusel, chocolate mirror glaze

### KIDAVOA SINGLE ORIGIN FLOURLESS CHOCOLATE TORTE **GF** **N**

macadamia caramel cream, banana chips, caramel macadamia nuts, salted caramel sauce

### BLUEBERRY LAVENDER TOWER

lavender white chocolate mousse, pistachio sponge, blueberry foam, pistachio micro sponge, lavender gelée

### CARAMEL CHOCOLATE & CITRUS DECADENCE CAKE **GF**

flourless cacao nib cake, citrus gelée, caramel custard, dark chocolate ganache, dried mandarin oranges, caramelized cacao nibs

### RASPBERRY & WHITE CHOCOLATE MOUSSE **N**

pistachio cream, pistachio micro sponge, raspberry coulis

### PEANUT BUTTER CHOCOLATE TART **N**

dark chocolate cremeux, peanut butter cream, chocolate shortbread, smoked sea salt croquant, caramel drizzle

## SORBET INTERMEZZO ENHANCEMENT

Poured Sugar Jewel Vessel

*\$14 per person*

BLOOD ORANGE SORBET  
LEMON SORBET  
PASSION FRUIT SORBET



# SUNSET BEACH PACKAGE

\$375 per person

## SALADS

### ROASTED CAULIFLOWER SALAD GF V N

roasted cauliflower, gremolata, pine nuts, toma farmer's market cheese, caper raisin vinaigrette

### LOCAL TOMATO AND HEARTS OF PALM SALAD VG

locally grown tomatoes, olive oil croutons, sherry vinaigrette

### ARTISAN GREENS GF VG

shaved local vegetables, roasted pepitas, apple cider vinaigrette

### GEM LETTUCE COBB GF

teardrop tomatoes, smoked bacon, olives, crumbled point Reyes blue cheese, creamy vinaigrette

## ENTRÉES

### SEARED PETITE BEEF TENDERLOIN\* GF

braised shallots, red wine demi-glace

### GRILLED BAJA CALIFORNIA SEA BASS CORVINHA GF

spicy romanesco, poached asparagus

### GRILLED CHICKEN BREAST GF

braised fennel, white mustard sauce

## SIDES

### SOUR CREAM MASHED POTATOES GF V

chives

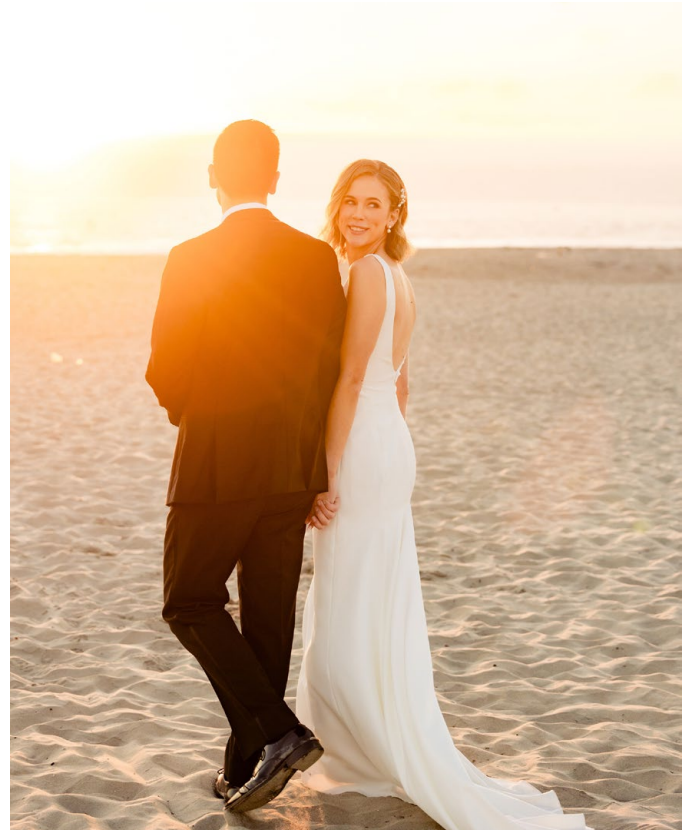
### GRILLED MARINATED BABY SQUASH GF V

crumbled blue cheese, honey, lime zest

### SAUTÉED FARMER'S MARKET VEGETABLES GF VG

carrots, sugar snaps, cauliflower, red onion

V Vegetarian VG Vegan GF Gluten Free N Contains Nuts



## DESSERTS

### WARM PEACH COBLER V

oatmeal drop biscuit crust, vanilla sauce

### BAKED DARK CHOCOLATE TRUFFLE GF V

chambord ganache, raspberries

### STRAWBERRY & VANILLA SHORTBREAD TRIFLE

vanilla bavarian cream, crumbled shortbread, fresh strawberries



# SEASIDE FIESTA PACKAGE

\$395 per person

## SALADS

### BAJA AGUACHILE\* GF

shrimp, scallops, lime, cilantro, cucumbers, jalapeños, mayo, avocado, tortilla chips, tostadas

### COCONUT LIME CEVICHE\* GF

local catch, lime, red onion, bell pepper

### TROPICAL CEVICHE GF VG

mango, papaya, pineapple, watermelon, red onion, serrano, tajin

### CAESAR SALAD GF

romaine leaves, caesar dressing, parmesan cheese, pepitas, tomatoes

### BLACK BEAN & CHARRED CORN SALAD

red onion, tomatoes, cilantro, lime cumin dressing

## ENTRÉES

### GRILLED PRAWNS GF

tequila-lime vinaigrette

### BRAISED CHICKEN CHILEVERDE GF

roasted jalapeño, tomatillo pico, cilantro

### GRILLED SKIRT STEAK GF

salsa verde

### CHARRED BAJA STYLE OCTOPUS GF

option to substitute local catch

## SAUCES

### ROASTED DARK CHILI SALSA GF VG

### AVOCADO GREEN SALSA GF VG

### ROASTED GARLIC CHILI AIOLI GF V



## SIDES

### ELOTE WITH CHILI PEPPER GF V

lime zest, cotija cheese, mayo

### GRILLED NOPALES GF V

corn, onion, queso fresco

### CHILLED ASPARAGUS GF VG

lemon oil, charred lemon

### CHARRED HEIRLOOM CAULIFLOWER GF VG

chimichurri

## DESSERTS

### SEASONAL FRUIT PANDOWDY GF

brown sugar streusel

### KEY LIME TARTLET

watermelon meringue, tajin streusel

### VALRHONA DULCE POT DE CRÈME GF V N

dark chocolate pebbles

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# BEACH CLAMBAKE PACKAGE

\$395 per person | live action attendant \$350 | required per 50 people

## SALADS

### FARMER'S MARKET GREENS VG

radishes, tomatoes, focaccia croutons, shaved fennel, local citrus dressing

### CALI POTATO SALAD GF

red bliss potatoes, haricot verts, cherry tomatoes, crispy bacon, whole grain mustard vinaigrette

### WATERMELON CUCUMBER SALAD GF V

watermelon, cucumber, feta cheese, red onion, red wine vinegar dressing

## ENTRÉES

### CLAMBAKE GF

cooked-to-order clam bake bags filled with shrimp, lobster, clams, mussels, andouille sausage, potatoes, corn, parsley

### CHARRED NEW YORK STEAK\* GF

garlic herb oil, braised shallots, burgundy sauce

### SEARED CHICKEN BREAST GF

artichokes, confit lemon, honey mustard sauce, fresh parsley

### SAUTÉED PRAWNS GF

louisiana fire rub, cilantro

## SIDES

### SUMMER BEAN MEDLEY GF

green beans, fava beans, pancetta, red onion

### VEGETABLE PENNE PASTA PRIMAVERA V

sautéed squash, spinach, red chili, pearl onion, peas, pecorino cheese

### SAFFRON ROASTED CAULIFLOWER GF VG

tomato vinaigrette, parsley

## DESSERTS

### S'MORES PANNA COTTA

milk chocolate custard, crushed graham crackers, toasted marshmallow

### TRIPLE BERRY SHORTCAKE V

sweet buttermilk biscuits, strawberries, raspberries, blueberries, chantilly

### DOUBLE CREAM GELATO V

watermelon caramel



V Vegetarian VG Vegan GF Gluten Free N Contains Nuts





# RECEPTION STATIONS

## SEAFOOD & CRUDO *\$98 per person*

### CHILLED SEAFOOD\* GF

shucked pacific oysters, poached shrimp, poached clams, shrimp and scallop ceviche, tuna tartare, split lobster tails

### CONDIMENTS GF VG

lemon wedges, louis dressing, classic cocktail sauce, mignonette, hot sauce, horseradish

## HAWAIIAN POKE *\$51 per person*

### HAND-CUT AHI\* GF

ponzu dressing

### SEASONED RICE V

seaweed, scallion, sesame seeds

### CONDIMENTS GF VG

pickled ginger, wasabi

## WARM CHIPS & DIP *\$29 per person*

### SPINACH & ARTICHOKE DIP GF VG

### CHEDDAR BACON & ROASTED PEPPER DIP GF

### WARM BLUE CRAB & SOUR CREAM DIP GF

### CRACKERS & BREAD VG

pita bread, potato chips, tortilla chips, sea salt crackers

## TACOS & SOPES *\$54 per person*

### CARNE ASADA GF

thinly sliced beef, cilantro

### ACHIOTE CHICKEN GF

slow braised chicken thigh, eight-hour achiote marinade

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## RECEPTION STATIONS CONTINUED

### CHARRED CHAYOTE SQUASH **GF** **VG**

braised chayote, maitake mushroom, cilantro

### CHARRED OCTOPUS OR GRILLED MAHI-MAHI **GF**

### HANDMADE CORN TORTILLAS & SOPES **GF** **VG**

### CONDIMENTS **GF** **V**

cabbage cilantro slaw, roasted salsa roja, salsa verde, mexican crema, lime

### HOT DOGS *\$57 per person*

### HOT DOG BUNS **V**

### NEW YORK STYLE BEEF FRANKS **GF**

### SONORAN STYLE BEEF & BACON **GF**

### TOPPINGS **GF**

caramelized onions, sauerkraut, spicy relish, bacon bites, tomatoes, jalapeños, pickled red onions, cowboy candy, coleslaw

### SAUCES **GF** **VG**

hot sauce, bbq sauce, ketchup, honey mustard, salsa bandera

## PIZZAS

*per pizza (8 slices)*

### SALUMI *\$27*

roma tomato, pepperoni, fennel sausage, mozzarella, red onion, roasted pepper, calabrian infused honey

### GIARDINO PIZZA *\$25* **VG** **N**

tomato, spinach, red onion, brussels sprouts, cremini mushrooms, walnuts, garlic, vegan mozzarella

### ISLANDER PIZZA *\$27*

san marzano tomato, prosciutto cotto, pancetta, roasted pineapple, fontina, pineapple jam, parsley

## SLIDERS

*choice of two | \$47 per person*

*choice of three | \$65 per person*

### SEARED ANGUS BEEF SLIDER

roasted garlic aioli, cotija cheese, salsa verde, pickled onion, brioche bun

### FRIED CHICKEN SLIDER

hot sauce butter, house pickles, shredded cabbage, artisan roll, hawaiian bun

### PULLED PORK SLIDER

kale and apple slaw, pickle chip, pork bbq sauce, brioche bun

### VEGAN MEATBALL SLIDER **VG**

braised Mediterranean vegetables, tomato jam, potato, brioche bun

## ARTISAN CHEESE & CHARCUTERIE *\$49 per person*

### ARTISAN CHEESE **GF** **V**

point reyes blue cheese, point reyes farmstead tomat, cypress grove chevre lamb chopper, cypress grove chevre Humboldt fog

### CHARCUTERIE **GF**

organic honey fennel soppressata, garlic sausage, wild boar salami, capicola, milano salami

### EXTRAS **V** **N**

fresh fig jam, sour cherry jam, california grapes, toasted local nuts, cornichons, sea salt crackers, dijon mustard

### SLICED ARTISANAL BREAD **V**



## CALIFORNIA CHEESE

& FRUIT *\$39 per person*

**CHEESE** GF V

point Reyes blue cheese, toma, mixtress bleating, heart creamery, cypress grove chevre lamb chopper, cypress grove chevre humboldt fog

**FRUIT DISPLAY** GF VG N

dried apricots, strawberries, california grapes, local dates, sliced melons, toasted local nuts, honey

**SEA SALT CRACKERS AND BREAD STICKS** VEG

## LATE NIGHT SNACKS

*\$45 per person | choice of two | 50 person minimum*

*\$59 per person | choice of three | 25 person minimum*

**BEEF SLIDERS**

arugula, dijon truffle vinaigrette, onion jam, brioche bun

**CHEESY QUESADILLAS** V

cheddar cheese, pepper jack, tomatoes, red onion, cilantro, salsa verde, salsa roja

**LOADED FRIES OR TATER TOTS**

bacon bits, pickled jalapeños, green onion, cheddar cheese, lime crema

**HAND CUT POTATO CHIPS** V

sour cream and onion dip

**HOUSE MADE BEEF MEATBALLS**

spicy marinara tomato sauce, garlic bread

**CRISPY CHICKEN WINGS** GF

buffalo sauce, bbq sauce, ranch



**PIGS IN A BLANKET**

honey dijon mustard, ketchup, padres bbq sauce

**BAVARIAN PRETZEL** V

beer cheese sauce, mustard onion dip

**ONION RINGS** V

ketchup, mayonnaise, mustard, sour cream dip

**CRISPY CHICKEN TENDERS**

ketchup, mustard, mayonnaise, ranch



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# SWEET STATIONS

STRAWBERRY LOVE \$32 per person

MARBLED CHEESECAKES **V**

BERRIES & CHANTILLY CREAM **GF V**

UNICORN MERINGUE POPS **GF V**

CHOCOLATE DIPPED STRAWBERRIES **GF V**

VALRHONA INSPIRATION CHOCOLATE  
MOUSSE SPOONS **GF**

SWEET VANILLA SPARKLE \$36 per person

BUTTERCREAM TEA CAKES **V**

ALMOND WEDDING COOKIES **V N**

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE **GF V**

RASPBERRY FRANGIPANE PETITS FOURS **V N**

CHOCOLATE DIPPED MARSHMALLOW  
BISCUIT

SWEET DESSERT SHOTS \$42 per person

KEY LIME

crumbled graham

STRAWBERRIES & CHAMPAGNE **GF**

blanc de noir gelée, strawberry foam

PEACH MELBA **GF**

raspberry gelée, vanilla bean diplomat,  
peach compote

CHOCOLATE & PEANUT BUTTER **N**

panna cotta, peanut butter cream cheese mousse,  
bacon brittle

## LIQUID ACTION NITROGEN STATIONS

DRAGON'S BREATH POPCORN &  
CHOCOLATE **GF V**

\$30 per person | live action attendant required  
\$350 | 50 person minimum

dark chocolate drizzled caramel corn, sea salt

DRAGON'S BREATH FRUIT  
& CHOCOLATE **GF V**

\$32 per person | live action attendant required  
\$350 | 50 person minimum

dark chocolate drizzled freeze-dried raspberries,  
mandarin orange, lychee





# 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 fruits, and top shelf liquors.

## **BLACKOUT SPONGE**

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, myer'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, candied pecan cream cheese frosting

## WEDDING CAKE FLAVORS CONTINUED

### MAPLE BUTTER PECAN <sup>N</sup>

butter pecan sponge, maple syrup, candied pecan cream cheese frosting

### MATCHA GREEN TEA SPONGE CAKE

black sesame and jasmine buttercream, fresh blackberries

### LEMON DROP

citrus chiffon cake, lemon vodka syrup, white chocolate mousse, candied lemon zest

### PERFECT COMBINATION <sup>N</sup>

marbled banana sponge cake, peanut butter cream, bourbon syrup, candied bacon

### RASPBERRY TRUFFLE

raspberry sponge cake, dark chocolate mousse, fresh raspberries

### RED VELVET

dark and 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

*Final pricing may vary depending on the chosen design, level of detail, and flavor selection. To help define your preferred style, we recommend browsing inspiration from wedding magazines or platforms like Instagram and Pinterest.*



## CELEBRATION WEDDING CAKE & PAINTED PLATES

Celebrate with a beautifully crafted two-tier wedding cake, designed for an elegant display and cake cutting ceremony. This offering includes your selected cake flavor; thoughtfully sliced and artfully plated for each guest, along with a keepsake tier to enjoy on your anniversary.

*\$16 per slice for each guest  
May also be selected as a refined alternative to the plated dessert at the same menu price.*

# KIDS PLATED

\$59 per child | select one menu

## MENU 1

### KID'S SALAD GF V

iceberg lettuce, cherry tomatoes, cucumber, strawberries, grapes, honey dressing

### BUTTERMILK FRIED CHICKEN TENDERS

ketchup, ranch, french fries

### CHOCOLATE CHIP COOKIES V

## MENU 2

### MACARONI SALAD VG

peas, carrots, celery, mayonnaise

### MINI CHEESE BURGERS

beef patty, american cheese, pickle chips, lettuce, tomatoes, mustard, ketchup, slider bun, tater tots

### OREO WHOOPIE PIES V

## MENU 3

### RAINBOW CRUDITÉ GF VG

carrots, celery sticks, cherry tomato, cucumber, hummus

### GRILLED CHEESE V

cheddar cheese, parmesan cheese, sliced bread, sweet potato fries

### COOKIE DOUGH MOUSSE V

brownie chunks, dark chocolate mousse, cookie dough bites



V Vegetarian VG Vegan GF Gluten Free N Contains Nuts





# READY ROOM MENU

90 minute service | \$55 per person for groups of 5-20 people  
+ \$15 per person for every additional 30 minutes

Ready Room Menu must be in conjunction with a Wedding Package

## AT ANYTIME

**INDIVIDUAL SEASONAL FRUIT SALAD  
& BERRIES** GF VG

**GREEK YOGURT** V  
honey granola, berries

**INDIVIDUAL OVERNIGHT OATS** GF VG N  
apricot, shaved almond

**WHOLE FRUIT OF THE DAY** GF VG

## SMALL STOP BY THE GARDEN

**ORGANIC SPINACH & FRISEE SALAD** GF V  
baby spinach, blonde frisee, radicchio, crumbled cage-free hard-boiled eggs, asparagus, roasted tomatoes, kalamata olives, feta cheese, crispy onions, champagne vinaigrette

**INDIVIDUAL MIZUNA FRILL  
& KALE SALAD** GF VG  
baby mizuna, red frill, heirloom carrot, cherry tomatoes, shaved persian cucumbers, pickled red onions, fine herbs, tarragon honey vinaigrette

V Vegetarian   VG Vegan   GF Gluten Free   N Contains Nuts

## READY ROOM CONTINUED

### LITTLE BREAK

#### ATLANTIC SMOKED SALMON SANDWICH

caper rémoulade, roma tomato, butter lettuce, lemon zest, croissant bun

#### CHICKEN SALAD WRAP

diced chicken, granny smith apple, red onion, garlic aioli, shredded romaine, spinach wrap

#### FIRE ROASTED VEGGIE WRAP VG

zucchini, yellow squash, shredded carrot, roasted red pepper, onion, roma tomato, artisan greens, giardiniera spread, tomato wrap

### SWEET BITES

#### BREAKFAST PASTRIES V \$96 per dozen

artisanal butter croissants, chocolate croissants and fruit lattice danishes, house baked muffins, gluten free muffins

#### FRESH BAKED SCONES N \$86 per dozen

hazelnut croquant, apricot-coconut and dark chocolate chip, devonshire cream, lemon curd seasonal jam

#### MINIATURE CUPCAKES V \$96 per dozen

chiffon, vanilla buttercream  
blackout, chocolate buttercream  
red velvet, cream cheese frosting

#### FRENCH MACARONS GF V N \$82 per dozen

vanilla, raspberry, pistachio, coffee, crème brûlée, chocolate



### TEA SANDWICHES

**NORWEGIAN SMOKED SALMON** \$119 per dozen  
tomato bread, lemon aleppo, creamy lemon spread, kalamata olives, salmon roe, chervil

**SAN DANIEL PROSCIUTTO** V \$125 per dozen  
focaccia, balsamic fig spread, mozzarella, pickled granny smith apple, balsamic caviar

**PERSIAN CUCUMBER SANDWICH** V  
\$110 per dozen  
spinach bread, cream cheese, chives, shallot, dill

**EGG SALAD CONE** V \$110 per dozen  
seaweed waffle cone, egg salad spread, capers, parsley, lemon juice

**CALI AVOCADO TART** VG \$115 per dozen  
vegan tart shell, avocado mousse, pea sprouts, grilled corn, cilantro



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 Purée, Lavender Syrup, Strawberry Rose Syrup, Orange Juice, Pineapple Juice, Grapefruit Juice

Upgrade Your Bubbles Veuve Yellow Label, Veuve Rosé, Chandon Brut Imperial *\$25 per 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*



## CUSTOM BARS CONTINUED

### MOJITO BAR

Bacardi Superior & Ron Zacapa Rums

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, Jalapeño, 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

**MAITAI** 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. Germaine, 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/IMPORTED

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 Aroura 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 Clicqot Yellow Label, Champagne, France *\$195*  
Veuve Clicqot 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*





HOTEL DEL  
CORONADO

EST. 1888

