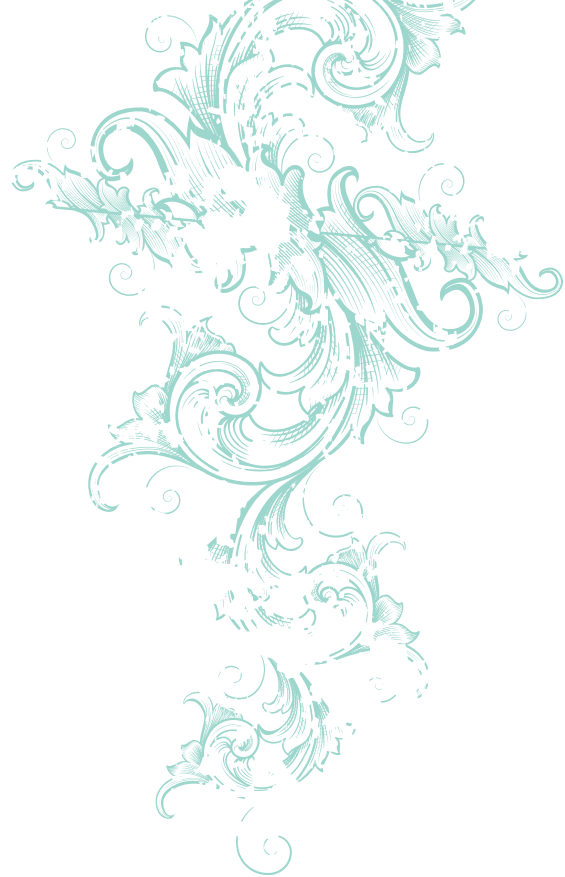


A romantic wedding scene set on a sandy beach at sunset. A bride in a white gown and a groom in a dark suit are embracing and kissing. In the background, the iconic El Comodoro Hotel with its red-tiled roof and multiple towers is visible, along with palm trees and a colorful sky. The text "IT'S YOUR STORY" is centered above the couple in a clean, white, sans-serif font.

IT'S YOUR STORY

make it a fairytale

At a resort unlike any in the world.

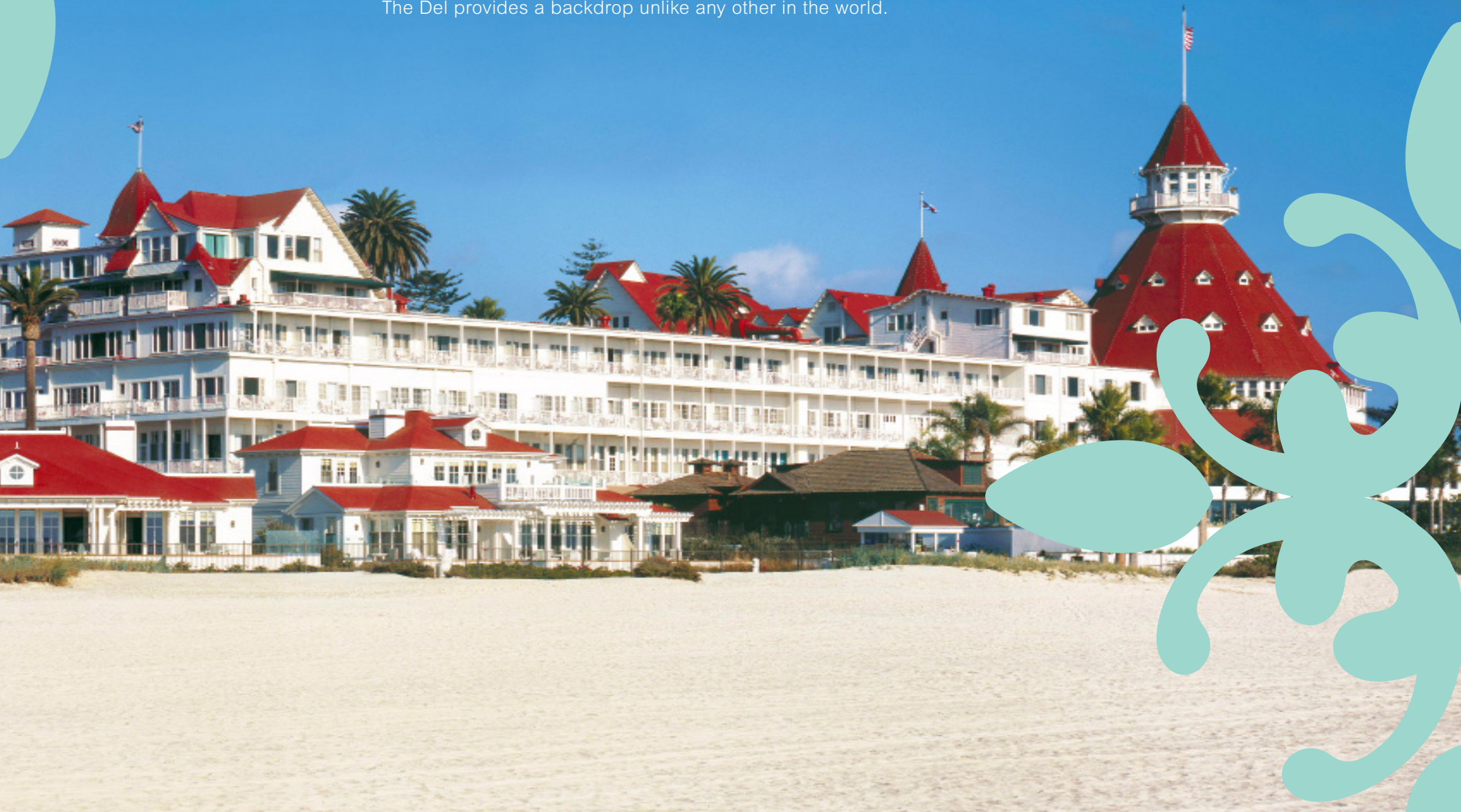


Few places in California fulfill the dream of exchanging vows on the beach and having a reception in the sand—with the ease The Del provides. For more than 129 years this romantic hotel has welcomed couples from around the world to celebrate their love. Write your story on our legendary sands.



*This is the one experience you shall never forget.
This is what it means to be a Del Bride.*

Glistening golden sand and sweeping seaside lawns. Blooming gardens and Victorian style architecture. Chandelier-lit ballrooms with panoramic views of the Pacific. The iconic Hotel del Coronado, with its signature red roof turrets and wedding cake trim, presents more than 40 romantic settings to say “I do”—whether your dream wedding is an intimate toes-in-the-sand beachside ceremony, a glamorous black tie reception under the wood-domed ceiling of the legendary Crown Room or a Ballroom fete for 700 guests with an oceanfront view. With sunshine and ocean breezes year round, The Del provides a backdrop unlike any other in the world.





*hors
d'oeuvres*



HOSTED BAR SERVICE

Hosted Bar (three hours for lunch, four for dinner) including Deluxe Liquors, Domestic and Imported Beer, Champagne, House Selected Wines, Soft Drinks and Mineral Waters. Two Glasses of Chardonnay or Cabernet Sauvignon served with plated meals.

One bartender will be provided for every 75 guests.

HORS D'OEUVRES

Your choice of (four for lunch, six for dinner) butler-passed hors d'oeuvres from the following for a one hour reception:

COLD

Seared Ahi Tuna, Sriracha Aioli, Cucumber Coaster
Blue Crab Slider, Green Pepper Slaw, Avocado Lime Remoulade
Mini Brioche BLT with Double Smoked Bacon, Marinated Vine Tomatoes, Micro Greens
Smoked Goat Cheese, Organic Local Strawberries, Candied Pistachios
Chilled Citrus Prawn, Tomato, Pickled Chile, Tequila and Orange Gastrique
Black Truffle Potato Salad in Cone
Red Gold Beet Tartare with Feta Cheese
Basil Infused Cantaloupe Compression and Serrano Ham
5 Spice Duck with Green Papaya Slaw
Seared Beef Carpaccio, Violet Mustard with Micro Greens on Brioche

HOT

Crispy Shrimp Tempura, Dynamite Sauce, Thai Basil Slaw
Mini Sirloin Pub Sliders, Sharp Cheddar, Tomato Coleslaw, Pub Sauce
Mini Crab Cake, White Corn Relish, Thyme Aioli
Lamb Meatball, Moroccan Tomato Sauce
Grilled Chicken Brochette, Rosemary and Violet Mustard
Chicken Pad Thai Spring Roll with Peanut Sauce
Leek and Boursin Cheese Tartlet
New Zealand Lamb Chop with Macadamia Nut Crust
Mini Lobster Taco, Avocado Crème, Corn and Black Bean Salsa
Fig, Pancetta Flatbread drizzled with Honey

bar AND tray passed

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.

A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.

Prices and selection subject to change.



Enhance your cocktail hour with our specialty designed stations. *Requires a minimum of 20 guests and one (1) culinary attendant per 75 guests, \$200 each.*

MAC N CHEESE THREE WAYS

Roasted Garlic, Spinach, Sausage, Goat Cheese

Lemon Garlic Rock Shrimp, Peas, Oyster Mushrooms with Mozzarella, Provolone, Parmesan

Classic Three Cheese: White Cheddar, Gruyere, Pecorino

Toppings: Crispy Cauliflower, Tomato Chutney, Pancetta

\$25 PER GUEST

FRUIT & CHEESE PAIRINGS

Fourme d'Ambert and Roasted Pear

Cabra Goat Cheese with Blueberries, Thyme

Pave d'Affinois and Strawberries

Brie with Candied Pecans and Roasted Concord Grapes

Breads, Lavash, Grissini

\$28 PER GUEST

SATAY STATION

Chicken, Beef and Shrimp Satay

Soy, Peanut and Citrus Dipping Sauces

Glass Noodle and Papaya Salad

\$38 PER GUEST

ICE CHILLED SEAFOOD DISPLAY

Jumbo Shrimp

Oysters on the Half Shell

Alaskan King Crab Legs

Green Lip Mussels

Bay Shrimp and Yellowtail Ceviche Shot with Housemade

Tortilla Chips

Poivre Mignonette, Calypso Cocktail Sauce, Lemon

\$40 PER GUEST (BASED ON 5 PIECES PER PERSON)

BAJA GRILL

Carne Asada de la Ranchera, Grilled Marinated Beef Steak,

Roasted Chiles, Charred Tomatoes, Grilled Scallions

Grilled Chicken Adobada, Flame-Broiled Marinated Chicken Breast, Chopped Sweet Onion, Minced Cilantro

Roasted Pacific Fish Tacos, Cilantro Citrus Marinade, Fresh Pico de Gallo, Lime Wedges, Shredded Cabbage

Warm Corn and Flour Tortillas

\$37 PER GUEST

reception stations

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.

A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.

Prices and selection subject to change.



plated lunch

MENUS



seaside romance

Luncheon is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

FRENCH WHITE BEAN AND PANCETTA SOUP

spigarello leaves, herb gremolata

CALIFORNIA CITRUS SALAD

hydroponic lettuce, shaved radicchio, toasted marcona almonds, brie, local citrus, cilantro and tangerine citronette

CHICKEN PAILLARD


marble potato and leek hash, sun dried raisins, hazelnut emulsion

CHARLOTTE ROYAL-FRANGIPANE

raspberry bavaois, crème anglaise and raspberry coulis

\$135 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.
A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.
Prices and selection subject to change.



sandcastles AND seashells

Luncheon is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

ORGANIC TOMATO BISQUE

oregano pesto, chevre crostini

BABY GEM AND BLACK KALE CAESAR

shaved parmesan, focaccia crumble , garlic dressing

ROASTED KING SALMON


lemon pea risotto, beurre rouge

MALTED MILK CHOCOLATE BAVARIAN

caramel sauce and minted marshmallow

\$150 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.
A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.
Prices and selection subject to change.



sunset kiss

Luncheon is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

WILD MUSHROOM BISQUE

truffle essence and chive oil

CARLSBAD STRAWBERRY SALAD

wild arugula, brie cheese fondue, dried figs, candied pistachios, kaffir lime vinaigrette

BEAUJOLAIS INFUSED SHORT RIB OF BEEF


mascarpone potato mousseline, tarragon tomato jam

LEMON MERINGUE CAKE

brown butter lemon curd with caramel sauce

\$165 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.
A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.
Prices and selection subject to change.



walk on the beach **BUFFET**

Lunch buffet is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

COMPRESSED MELON SALAD

mint infusion, sweet chile vinaigrette

ARUGULA, POINT REYES BLEU CHEESE, DRIED FIGS, CANDIED NUTS

balsamic vinaigrette

SMOKED CORN BISQUE

crab tian, cilantro slaw, russian corn oil

ROASTED BRUSSELS SPROUTS

lardon, onion and cider crème fraîche

SALT FINGERLING POTATOES

garlic oil

SEARED KING SALMON

orzo pasta risotto, green olive tapenade

HERB MARINATED CHICKEN BREAST

citrus tomato broth

TARTS AND TEA CAKES

citrus custards, petite fours, fresh fruit tarts, berries and mousses

\$195 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.
A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.
Prices and selection subject to change.





plated dinner

MENUS



windsor breeze

Dinner is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

SWEET POTATO AND CHARRED ONION SOUP

sage noisette

SHAVED ROOT VEGETABLE SALAD

organic hand picked greens, marinated apple, drunken goat cheese, sugar cane sherry emulsion

OVEN ROASTED CHICKEN BREAST


tomato polenta fondant, herb caponata, lemon thyme jus

DARK CHOCOLATE COEUR DE CRÈME

raspberry coulis

\$210 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.
A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.
Prices and selection subject to change.



Love affair

Dinner is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

CHICKEN AND FOREST MUSHROOM VELOUTÉ

truffle gastrique

ORGANIC BEET SALAD

petite cress, smoked goat cheese fondue, pecan dust, mimosa vinaigrette

PAN SEARED SEA BASS


warm faro salad, tomato confit, anise reduction

SINGLE-ORIGIN CHOCOLATE HONEY CAKE

burgundy cherries

\$225 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.
A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.
Prices and selection subject to change.



crown jewel

Dinner is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

THE DEL'S LOBSTER BISQUE

sherry tarragon butter, puffed rice

HEIRLOOM TOMATO MILLE FEUILLE

ricotta and fennel pesto, frisee, basil sprouts

GRILLED FILET OF BEEF AND WHITE PRAWNS


potato gratin, sweet and sour shallots, sauce bordelaise, romesco butter

MANJARI CHOCOLATE TOWER WITH RASPBERRY EAU-DE-VIE CENTER

crème anglaise

\$250 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption. A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants. Prices and selection subject to change.



coronado romance **BUFFET**

Dinner is served with fresh artisan rolls and butter along with freshly brewed coffees, selection of teas and hot herbal infusions.

THE DEL SMOKED COBB SALAD

oak smoked chicken, avocado, bacon, soft boiled egg, organic tomatoes

CAPRESE SALAD

heirloom tomatoes, fresh buffalo mozzarella, wild arugula, opal basil, basil oil, white balsamic gastrique

TORTILLA AND ROCK SHRIMP SOUP

tinkerbelle chile and white corn relish

STEAMED ASPARAGUS

grain mustard and organic olive oil vinaigrette, citrus zest

ROASTED ROOT VEGETABLE HASH

cipollini onion, fresh marjoram

SEA BASS AND CLAMS

basil clam bourride, blistered tomatoes

TWELVE-HOUR SHORT RIBS

tomato jam, smoked peewee potatoes

DARK MILK AND WHITE CHOCOLATE BAR

chocolate fondues, long stem strawberries, gaufrettes, tuiles, cookies

\$280 PER GUEST

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption. A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants. Prices and selection subject to change.





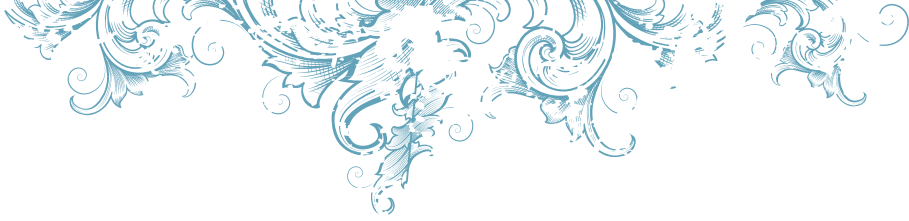
HOTEL DEL CORONADO

partners AND planners

The Del knows every detail matters. From planners to producers, our team will gladly cater to your every whim.

You'll find the professionals you need to make your special day one to remember.





WEDDING PLANNERS

A certified wedding planner is required for all Del weddings. Please select from the following planners:

Bliss Events	619.252.1058	blissevents.com
Couture Events	619.206.2905	coutureeventsca.com
Creative Affairs	619.993.0710	creativeaffairsinc.com
Crown Weddings	619.571.6515	crownweddings.com
Details Details	858.880.9389	aboutdetailsdetails.com
Gisele Chalhoub	858.531.3181	eventsbygisele.com
Lavish Weddings	858.740.4833	lavishweddings.com
Luxe Events	858.232.8987	luxespecialevents.com
Monarch Weddings	858.480.9332	monarchweddings.com
Thomas Bui Lifestyle	858.663.8516	thomasbuilifestyle.com
White Lace Events	858.829.5351	whitelaceevent.com

BRIDAL COUTURE

The Bustle Bridal Boutique	858.523.9254	thebustledelmar.com
Friar Tux	714.932.1106	friartux.com
Here Comes the Bride	619.688.9201	hctb.net
The White Flower Bridal Boutique	619.501.1700	thewhiteflower.com

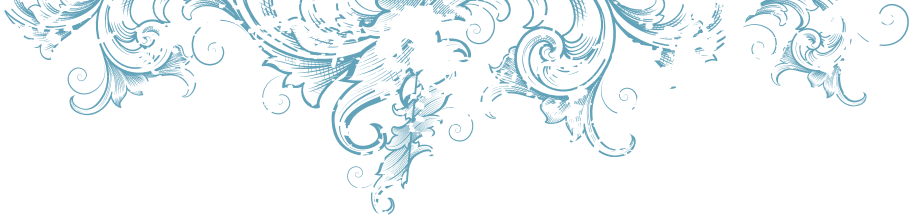
DÉCOR RENTALS

AFR	619.534.1942	rentfurniture.com
Adorations	619.225.1915	adorations.com
Archive Rentals	888.459.6598	archiverentals.com
The Chiavari Guys	858.247.2877	thechiavariguys.com
Concepts Event Designs	619.336.0202	conceptseventdesign.com
Folklore	760.814.2696	adorefolklore.com
Hire Elegance	858.227.4963	hire-elegance.com
Platinum Pro	888.419.1961	platinumpro.com
Southwest Teepee	480.508.6598	southwestteepeerental.com
To Be Designed	609.458.1672	tbdsandiego.com

SPECIALTY LINEN

BBJ Linen	310.204.0363	bbjlinen.com
La Tavola	949.548.1333	latavolalinen.com
Luxe Linen	949.253.3400	luxelinen.org





DJ'S

Blake Miller	619.840.3572	djblakemiller.com
David Cutler	866.480.4487	sandiegoeventdj.com
DJ Hevrock	858.270.2195	sgmevents.com/artists/hevrock
GE Productions	760.562.2429	geproductions.com
Jerry Beck	619.246.2325	becksentertainment.com
Thomas Giglio	619.204.6788	thomasgigliomusic.com

FLORALS

Allen's Flowers	619.460.3192	allensflowers.com
Blush Botanicals	858.342.0480	blushbotanicals.com
Camellia	619.795.0611	camelliaweddingflowers.com
Jennifer Cole	760.815.8719	jennifercoleflorals.com
Organic Elements	858.610.8881	organicelements.com
MR Floral & Events	619.920.9227	mrfloralandevents.com
Parker and Posies	858.248.2007	parkerandposies.com
Root 75	619.435.6060	root75.com
Splendid Sentiments	760.518.6996	mysplendidsentiments.com

LIGHTING DESIGN

PSAV	619.365.9397	psav.com
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ORCHESTRAS & LIVE MUSIC

Anthony Garcia	858.8827152	agarciaguitar.com
Bonnie Foster Productions	858.967.0167	bonniefosterproductions.com
Collective Music	858.775.9636	collectivemusic.group
Lucky Devils	786.210.9501	luckydevilsband.com
Mighty Untouchables	619.813.1356	mightyuntouchablesband.com
The Rembrandts	800.573.3224	rembrandtband.com
Republic of Music	619.277.8689	romprod.com
Sleeping Giant Music	858.270.2195	sgmevents.com

PAPER INVITATIONS, PLACE CARDS & MENUS

Seaside Papery	619.435.5562	seasidepapery.com
Take Note! Creations	858.215.2058	takenotecreations.com
Whimsique	619.215.9103	whimsique.com





PHOTOGRAPHERS

Alon David	619.436.6311	photographybyalon.com
Braja Mandala	949.381.8812	brajamandala.com
Brant Bender	858.675.1019	brantbender.com
Cean One	866.572.3261	ceanone.com
Darin Fong Photography	619.266.2893	fongphotography.com
Gene Higa	415.533.5045	genehiga.com
Lin and Jirsa	949.287.2153	linandjirsa.com
Photography by Paul Barnett	619.285.1207	barnettphoto.com
True Photography Weddings	800.608.8645	truephotographyweddings.com
The Youngrens	858.356.9586	theyoungrens.com

PHOTOBOOTHS

CEG Interactive	800.987.0290	ceginteractive.com
Flash Collective	760.292.3341	theflashcollective
Joysquad	323.379.5015	joysquadsales.com
Picture Bakery	619.333.0191	picturebakery.com
Your Photobooth Co.	619.952.7930	yourphotoboothsd.com

VIDEOGRAPHERS

Blue Trinity Films	619.483.6822	bluetrinityfilms.com
Quixotic Pictures	619.630.5277	quixoticpictures.com
Taylor Films	760.846.0418	taylorfilms.com

BAKERIES

CAKE	619.295.2253	fabcakes.com
Hey There Cupcake	858.790.8929	heythere-cupcake.com
Sweet Cheeks Baking Co.	619.285.1220	sweetcheeksbaking.com

OFFICIANTS

Carlos Sales	760.995.2933	2wed4life.com
Deborah Young	619.239.3306	deborahyoung.com
Rabbi Ian Alder	866.999.1818	pacificsynagogue.org
Robert Stevens	619.296.4249	robertstevensofficiant.com

BEAUTY

Salon at The Del	619.522.8808	hoteldel.com/salon
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wedding guidelines

To help you prepare for your perfect day, we want you to be aware of guidelines from the City of Coronado and Hotel del Coronado. Our neighbors and resort guests appreciate your consideration. Thank you.

VENUE CURFEWS

To keep in accordance with the City of Coronado's ordinance and respect of hotel guests the following time curfews apply:

7:00PM - Garden Patio

10:00PM - Windsor Complex | Garden Room | Hanover | Beach
Windsor Lawn | Vista Walk | Sun Deck

Midnight - Crown | Ballroom | Coronet

*Carousel | *all Grande Hall venues | *all California Cabana venues

**12:00am on pre-approval basis

OUTDOOR VENUES

No confetti, birdseed, rice or floating lanterns allowed; Flower petals with prior approval from Manager.

BEACH EVENTS

No glass on beach per City ordinance; applies to décor, votives, centerpieces, and drinking vessels.

COMPLIMENTARY ITEMS FOR CEREMONY & RECEPTION VENUES INCLUDE:

Ceremony Sound System and Microphone for Officiate

White Outdoor Chairs

Fruit Infused Water Station

Belly Bar & Cocktail Rounds with House Linens

Inclement Weather Back Up

Bridal Dressing Room & Groom's Finishing Room

Reception Tables with House Linens

Banquet Chairs

Votive Candles

Custom-Sized Dance Floor

Service Style—Chilled Salad Fork, Hot Towel Service, Napkin Change at Dessert, Individual Butter, Re-fresh Ice.

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.

A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.

Prices and selection subject to change.

wedding guidelines CONTINUED

ENHANCEMENTS

Your Wedding Specialist is happy to assist with coordinating upgrades for linen, banquet chairs, or any other décor. Heaters and umbrellas are additional enhancement. If you are interested in hosting a Rehearsal Dinner and/or Post Wedding Brunch, consult your Specialist.

TASTINGS

One complimentary tasting is offered for contracted wedding events. Tasting menu includes selection of (2) soups, (2) salads, (3) entrées and (1) dessert.

FOOD & BEVERAGE

Due to health regulations, liquor ordinance and liability insurance, it is required that all food and beverage be purchased through Hotel del Coronado.

A final confirmation “guarantee” of your anticipated number of guests is required by 11:00am, (3) three business days prior to your event. Once set, this guarantee may not be reduced. The resort will make an allowance to provide seating up to (3%) three percent above the final guarantee.

Children’s Meals are available for 3yr-10yrs old at \$50 per person++ or ½ price for buffet

Vendor Meals available at \$55 per person ++

Chef Attendant Fee \$200 per chef

Bartender Fee \$200 per bartender

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.

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Prices and selection subject to change.



wedding guidelines

CONTINUED

SPECIAL EVENT PARKING

A special event rate of \$20 per car for valet parking. You may decide to host the parking for your guests and the charges applied to your account. Overnight rates will apply.

WEDDING REHEARSALS

Rehearsal times may be scheduled Sunday through Friday prior to 6:00pm for a one-hour duration. Rehearsal times may be booked thirty (30) days prior to event. Location and times are subject to space and availability.

WEDDING GUESTROOM ACCOMMODATIONS

Complimentary bride and groom accommodations will be provided on the night of the wedding with a minimum spend. Due to the popularity of Hotel del Coronado, prevailing room rates and minimum-night stay requirements will apply for guests who may wish to stay at the resort for the event.

INSURANCE REQUIREMENTS

Hotel del Coronado reserves the right to require insurance from client if they choose to use non-approved vendors and/or if they incorporate an activity which carries an elevated level of risk to the guests of the event or to the Hotel.

DEPOSIT & BILLING SCHEDULE

Deposits are based on contracted venue site rental and food and beverage minimum spend plus tax and service. The first deposit of 25% of the site rental and food and beverage minimum will be due along with signed catering sales agreement (10) ten business days after your event has been tentatively held. A second deposit is required (3) three months prior to the event date of 50% of the estimated site rental and food and beverage minimum. The estimated final balance is due (30) thirty business days prior to the event.

WEDDING PLANNERS

To ensure a flawless event, a professional wedding planner selected from our Partners list is required to assist you with rehearsal, ceremony, and reception details.

Per-person selections have a minimum guarantee of 25 people. Beverages may be added and billed on consumption.
A taxable service charge of 25-28% and state tax of 7.75% will apply to all food, beverage, bartender and chef attendants.
Prices and selection subject to change.

