



Congratulations on your Engagement

Thank you for considering the
Hilton San Diego Airport/Harbor Island
as a possible venue to begin your new life together. We realize this will be
the most important time of your journey and we would be honored to share
in the celebration with your family and friends.

From the first bridal shower into the rehearsal dinner and then your dream
wedding, the Hilton San Diego Airport on Harbor Island will provide the
perfect details to create a celebration that reflects your style and
personality. Our impeccable staff is as committed
to your special day as you are.

Over 10,000 square feet of flexible event space, accommodating your special
day for up to 180 people includes:

The Marina Ballroom: Featuring stunning views of the San Diego harbor,
Point Loma and perched over the 500 boat Harbor Island Marina.

The Spinnaker Room & Terrace: The marina front location is perfect for your
indoor or outdoor ceremony or even your pre-dinner reception.

The Skyline & Lindbergh Rooms: beautifully located on the top floor with
incredible views of the harbor and the downtown skyline.
The best word to describe the view, Spectacular.

Plus **four additional rooms**, located on the lobby-level for smaller events.

From our Award Winning Executive Chef, and the incredible staff, allow the
Hilton San Diego Airport/Harbor Island
to provide...*the Wedding of Your Dreams.*



www.sandiegoairport.hilton.com

1960 Harbor Island Drive San Diego, California 92101
619-291-6700

Charles Wolford - Catering Sales Manger
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*All prices are subject to a 23% service charge & applicable sales tax. Selection and prices are subject to change.
1960 Harbor Island Dr. San Diego, California, 92101 Tel: 619-291-6700 sandiegoairport.hilton.com*



PACIFIC SEASIDE MENU

Station of Gourmet Freshly Brewed Regular, Decaf Coffee & Hot Teas

Salad

Please select one of the following:

Mixed Field Greens, Candied Walnuts, Cherry Tomatoes, Gorgonzola Cheese
With Ranch & Balsamic Vinaigrette Dressings

Hearts of Romaine with Caesar Dressings, Garlic Croutons, Shaved Parmesan Cheese

Japanese Spinach with Mandarin Oranges, Pine Nuts, Goat Cheese and Balsamic Vinaigrette Dressing

Entrée

Maximum of two selections

All Entrees include Market Fresh Seasonal Vegetables & Chef's Choice of Accompaniments
Fresh Rolls & Butter

Breast of Chicken

With choice of:

Pesto Crème, Whole Grain Mustard, or Papaya Chile Sauce

Oven Roasted Double Cut Pork Loin

with Caramelized Apple Compote

Grilled Salmon

with Lemon Champagne Crème

Stuffed Chicken Breast

Feta Cheese, Roasted Red Peppers, Asparagus
& Pine Nuts with Red Pepper Coulis

Grilled Filet of Beef Tenderloin

with Tri-Colored Peppercorn Sauce

Silver Package

Golden Package

Diamond Package



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SUNSET MENU

Station of Gourmet Freshly Brewed Regular, Decaf Coffee & Hot Teas

Salad

Please select one of the following:

Mixed Field Greens, Candied Walnuts, Cherry Tomatoes, Gorgonzola Cheese
With Ranch & Balsamic Vinaigrette Dressings

Hearts of Romaine with Caesar Dressings, Garlic Croutons, Shaved Parmesan Cheese

Japanese Spinach with Mandarin Oranges, Pine Nuts, Goat Cheese and Balsamic Vinaigrette Dressing

Duet Entrées

Please select one of the following:

All Entrees are served with Market Fresh Seasonal Vegetables & Chef's Choice of Accompaniments
Fresh Rolls & Butter

**Breast of Chicken Lemon Caper Crème Sauce
& Jumbo Shrimp**

**Roasted Lamb Chops with Mint Au Jus
& Grilled Chicken Breast**

**Tender Petite Filet Mignon
& Grilled Chicken Breast with Tri-color Peppercorn Sauce**

**Petit Filet of Beef with Cabernet Demi Glace'
& Jumbo Shrimp Scampi**

Silver Package

Golden Package

Diamond Package



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HARBORSIDE BUFFET MENU

(Minimum of 50 guests for Buffets)

Station of Gourmet Freshly Brewed Regular, Decaf Coffee & Hot Teas

Salads

Please select three of the following:

- | | |
|---|---|
| Traditional Caesar Salad | Tequila Three Bean Salad |
| Seasonal Greens with Asparagus Tips, Roma Tomatoes & Balsamic Vinaigrette | Marinated Grilled Vegetable Salad with Fresh Rosemary |
| Tortellini Pasta Salad with Artichoke Hearts | Lemon Cucumber Salad with Pear Tomatoes |
| Tropical Fruit Salad | Oriental Vegetable Salad |
| | Seafood Salad |

Accompaniments

Served with Fresh Seasonal Vegetables, Assorted Fresh Rolls & Butter,

Please select two of the following:

- | | |
|---|--------------------------|
| Rice Pilaf | Orzo with Dried Currants |
| Herbed Cous Cous with Pine Nuts | Potatoes Au Gratin |
| Roasted Red Potatoes | |
| Mashed Potatoes; Rosemary, Garlic, White Cheddar, Cracked Pepper, Wasabi or Horseradish | |

Entrées

Please select three of the following:

- | | |
|---|--|
| Grilled Chicken with Lemon Caper Crème | Cinnamon Honey Glazed Pork Loin |
| Sesame Ginger Chicken | London Broil with Tri-color Peppercorn Sauce |
| Teriyaki & Apricot Glazed Salmon | Tenderloin of Beef with Wild Mushroom Demi-Glace |
| Mahi-mahi with Chardonnay Butter | Grilled Japanese Eggplant with Spicy Thai Ginger Sauce |
| Penne Pasta with Pesto Parmesan Cream Sauce | |

Silver Package

Golden Package

Diamond Package



THE ESSENTIALS WEDDING PACKAGE

Room set up to include:

- Rounds of 10, Sweetheart or Head table, White or Cream House Linen & Napkins, Mirror & Votive Candles, Dance Floor

Plus: 2-Course Plated Menu Options

- Coffee & Tea Station (available all evening)
- Champagne or Sparkling Cider Toast (one glass per guest)
- Special Wedding Cake Cutting fee waived

Salad

Please select one of the following:

Mixed Field Greens, Sliced Cucumbers, Cherry Tomatoes, Gorgonzola Cheese
With Ranch & Balsamic Vinaigrette Dressings

Hearts of Romaine with Caesar Dressings, Garlic Croutons, Shaved Parmesan Cheese

Japanese Spinach with Mandarin Oranges, Pine Nuts, Goat Cheese and Balsamic Vinaigrette Dressing

Entrée

Maximum of two selections

All Entrees include Market Fresh Seasonal Vegetables & Chef's Choice of Accompaniments
Fresh Rolls & Butter

Wild Mushroom Ravioli with Roasted Garlic Crème Sauce

Breast of Chicken with a Mustard Crème Sauce

Grilled Salmon with Lemon Dill Sauce

Oven Roasted Double Cut Pork Loin with Caramelized Apple Compote

Flat Iron Steak with a Peppercorn Sauce

The Essentials Package



Enhancements:

Appetizers or Canapés:

Vegetable Garden Crudités & Cheese Display:

Plated Specialty Appetizers (starter course):

House & Specialty Wine:

Chocolate Dipped Strawberries:

Floor length Table Cloths & Chair Covers:



WEDDING GUIDELINES & POLICIES

Rehearsals

Rehearsal times may be booked thirty days prior to your event.
Location and times are subject to space and availability.

Guarantee

We require your final guarantee no later than 12:00pm seven days prior to your event date. You will be charged for the final guarantee or the number of guests attending the event; whichever number is greater.

Deposits/Payments

Deposits are required to confirm all catered events. Acceptable payment methods are cash, cashiers check and credit cards. Personal checks will not be accepted. A 25% non-refundable deposit is due at the time the contract is signed. 50% of the estimated balance is then due 30 days in advance of the event. Your final estimated balance is due 2 weeks prior to your event. A credit card is required as back up for any incidentals on day of event.

Liability

The Hotel will not be liable for the loss or damage to articles in the Hotel prior to, during, or following the event. The Engager assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the Hotel or persons as a result of the event.

Scheduled Events

Events are for a 5 hour time period. Events extending over 5 hours may be charged a rate of \$300.00 per hour. Daytime events are 11:00-4:00 pm. No daytime event may extend past 4:00 pm. Evening event start time is 6:00 pm or thereafter.

Food and Beverage

No food or beverage of any kind may be brought into, or removed, from the Banquet rooms by the Engager or any of the Engager's guests with the exception of wedding cakes.

Plated Dinners

A form of meal identification must be provided by engager for each guest; e.g. Placecards with meal indicators, colored tickets or coded nametags.

Buffets

Buffets are for 90 minutes of service. Coffee stations remain all evening.

All Hosted Bar prices are subject to a 23% service charge & applicable sales tax. Selection & prices are subject to change.



Liquor Laws

All guests are required to have a valid picture ID with proof of 21 years of age to be served alcoholic beverages. Should we deem it necessary, we reserve the right to refuse alcohol service to any guest.

BANQUET BAR MENU SERVICE

For each Bartender servicing your event;
 a \$350.00 Minimum Guarantee is required for under 50pp
 or a \$500.00 Minimum Guarantee for over 50pp

If your event fails to meet the minimum you will be charged the difference. Prices are set for a maximum of 5 hours of service

	House Brands:	Premium Brands:	Ultra Premium Brands:
Vodka	Seagrams's	Absolut	Grey Goose
Gin	Seagrams's	Bombay	Bombay Sapphire
Rum	Castillo	Bacardi	Patron Pyrat XO Reserve
Tequila	Torado	Cuervo Gold	Patron Silver
Bourbon	Early Times	Jack Daniels	Maker's Mark
Scotch	Clan McGregor	Dewars	Glenlivet Single Malt

Beer:

Domestic: Budweiser, Bud Light, Coors, Miller Light
 Import: Amstel Light, Corona, Heineken, Stella Artois
 Non-Alcoholic: Sharp's

House Wine:

Chardonnay: Sycamore Lane
 Cabernet: Sycamore Lane

Celebration Punch:

Non-Alcoholic Fruit Punch
 Champagne Punch
 Mai Tai or Margarita Punch
 Sangria

Hosted Bar:

Liquor
 House:
 Premium:
 Ultra Premium:
 Cordials:
 Beer
 Domestic:
 Import:
 Non-Alcoholic:
 House Wine
 By the Glass:
 Non-Alcoholic
 Sodas:
 Bottled Water:
 Fruit Juice:

Cash Bar:

Liquor
 House:
 Premium:
 Ultra Premium:
 Cordials:
 Beer
 Domestic:
 Import:
 Non-Alcoholic:
 House Wine
 By the Glass:
 Non-Alcoholic
 Sodas:
 Bottled Water:
 Fruit Juice:

Hosted House Bar by the Hour:

Hosted Premium Bar by the Hour:

All Hosted Bar prices are subject to a 23% service charge & applicable sales tax. Selection & prices are subject to change.

BAR OPTIONS

BAR MINIMUM

The bar minimum is \$350.00 for under 50pp or \$500.00 for over 50pp is required. Bar minimums are based on one bartender. If the bar minimum is not met, the difference will be charged as a service charge. Additional bartenders are available for an additional fee.

The following guidelines are offered to assist you in your planning.

FULL HOSTED BAR

Hosted bar prices would apply. You can host the bar for the entire function or for a specified amount of time (i.e. the first hour only) and then the bar becomes a cash bar and cash bar prices would be charged to your guests. The bar is fully stocked with house and premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

CERTAIN ITEMS HOSTED

You host certain items behind the bar; for example, bottled beer, wine and soft drinks only, and your guests would pay for everything else.

HOSTED BAR TO A CERTAIN DOLLAR AMOUNT

You decide on the dollar amount you want to host the bar to, and then if the bar reaches that amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

HOST SPONSORED HOURLY BAR

Charged "per person" per hour. The bar is fully stocked with house and/or house and/or premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

FULL CASH BAR (NO HOST BAR)

The bar is fully stocked with house and premium brands and your guests pay cash for their drinks.

NON-ALCOHOLIC BAR

The bar is only stocked with non-alcoholic wine, non-alcoholic beer, assorted fruit juices and soft drinks, mineral water, fruit punch and sparkling cider. This non-alcoholic bar is offered as an alternative to an alcoholic bar.

COCKTAIL SERVER

If you feel you cannot reach the bar minimum that applies to have a bar in your banquet room, you can arrange for a "dedicated" cocktail server for a fee of \$50.00. Service can be hosted by you, or on a cash basis where your guests pay for their own drinks.

HOSPITALITY BAR SET UP SERVICE

A set-up fee of \$100.00 will apply. Available for clients hosting small receptions of 10 –25 people in guest room suites. The set up includes mixers (priced on consumption: Pepsi, Diet Pepsi, Sierra Mist, tonic water, club soda), condiment caddy, napkins, straws, cups and ice. Daily refresh service can be provided for \$50.00. Additional items can be added for an additional charge.

Wine List

Wedding Parties may be eligible for a Corkage Fee. See your Catering Manager for applicable fees.

Champagne and Sparkling Wines

		Bottle
Opera Prima Brut	Spain	
Zardetto Prosecco Brut	Italy	Split 187ml
Mumm Napa Brut	Napa Valley	Split 187ml
Gerard-Bertrand Cremant de Limoux Brut	France	
Schramsberg Blanc	North Coast	
Piper Heidsieck	France	
Moet Chandon Imperial	France	

White Wines:

Sycamore Lane	Chardonnay	California
Napa Cellars	Chardonnay	Napa Valley
Louis-Jadot Macon Village	Chardonnay	France
Sonoma-Cutrer	Chardonnay	Russian River Ranches
Chalk Hill	Chardonnay	Sonoma Coast
Cakebread	Chardonnay	Napa Valley
Mount Beautiful	Sauvignon Blanc	New Zealand
Joel Gott	Sauvignon Blanc	California
Buehler Vineyards	White Zinfandel	California
Langetwins	Moscato	Clarksburg
Charles Smith Kung Fu Girl	Riesling	Washington
Bollini	Pinot Grigio	Italy
Domaine de Nizas	Rose	Italy

As a guideline to pairing wines with our menu we recommend:

Lighter style whites with spicy dishes or salads with vinaigrettes. The full-bodies whites pair well with seafood and poultry dishes.

Red Wines:

Sycamore Lane	Cabernet Sauvignon	California
Hess Select	Cabernet Sauvignon	North Coast
Michael David Freakshow	Cabernet Sauvignon	Lodi
B-Side	Cabernet Sauvignon	Napa Valley
Hall	Cabernet Sauvignon	Napa Valley
Finca Decero	Malbec	Mendoza
Stump Jump	Shiraz	Australia
7 Deadly Zins	Zinfandel	Lodi
Notes	Pinot Noir	California
A to Z	Pinot Noir	Oregon
Hahn Estates	Pinot Noir	Monterey
Gerard-Bertrand	Corbieres	France
Sycamore Lane	Merlot	California
St. Francis	Merlot	California
Kenwood, Jack London	Merlot	Sonoma Valley

As a guideline to pairing wines with our menu we recommend:

Bold Cabernet Sauvignons works well with richer sauces and meat dishes

Pinot Noir and Merlot works best with dishes of lighter preparation and subtlety of flavor.

Syrah and Zinfandel do well with spicier seasonings.