

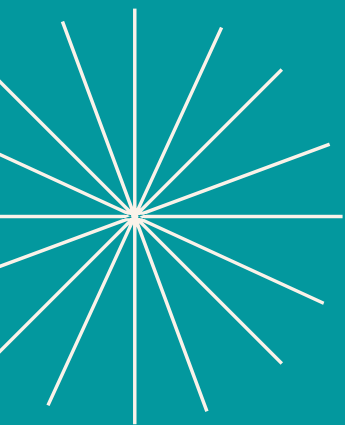


# ISLAND PALMS HOTEL & MARINA

*2023-2024 Wedding Packages*

**SCHEDULE YOUR CONSULTATION TODAY!**

2051 Shelter Island Drive, San Diego, CA 92106 • 619.814.1193 • [Islandpalms.com](http://Islandpalms.com)



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# GRAND MARINA GARDEN CEREMONY PACKAGE

up to 150 Guests: \$850++



## *What's Included:*

- Arch
- Up to 150 chairs
- White Aisle Runner
- Water Station for Guest
- Microphone and Speaker
- All Set Up and Break Down





# SUNSET GARDEN CEREMONY PACKAGE

up to 100 Guests: \$700++



## *What's Included:*

Up to 100 chairs  
White Aisle Runner  
Water Station for Guest  
Microphone and Speaker  
All Set Up and Break Down



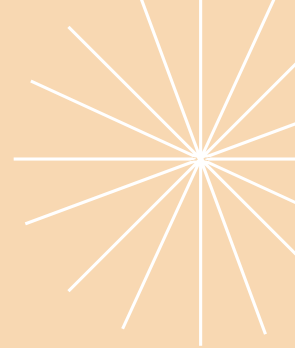




# *Wedding Reception* **Packages**



# Reception Ballrooms



## GRAND MARINA BALLROOM

max seating of 150 guest

### what's included:

Floor length linen & napkins  
Table cloth colors: black, beige, grey, and white satin stripe  
Napkin colors: black, beige, grey, white, teal, royal blue, navy blue, and red  
60" round tables, banquet chairs, china, glassware, silverware, votive candles, black lanterns with mirror base, and dance floor

servers and bartender

complementary tasting for couple 2-4 months prior to wedding  
\*applies to weddings 40+ guest list

Discounted rate for honeymoon suite

Discounted rates for overnight guest accommodations



## SUNSET BALLROOM

max seating of 100 guest



# MARINA PACKAGE

## *What's Included:*

### 1 Stationary Hors d'Oeuvres:

- Domestic Cheeses, Fresh Seasonal Fruit & Candied Nuts Served with an Assortment of Crackers
- Warm Spinach & Artichoke Dip with Toasted Garlic Baguettes

### 2 Champagne & Sparkling Cider Toast

### 3 Plated or Buffet Dinner

### 4 Coffee & Tea Service

### 5 Complimentary Cake Cutting & Plating

## *Price:*

Plated \$75 per person++  
Buffet \$80 per person++

\*All prices are subject to  
a 22% service charge &  
applicable sales tax



# SUNSET PACKAGE

## *What's Included:*

### 1 Stationary Hors d'Oeuvres:

- Domestic Cheeses, Fresh Seasonal Fruit & Candied Nuts Served with an Assortment of Crackers
- Grilled Asparagus & Goat Cheese Bruschetta

### 2 Champagne & Sparkling Cider Toast

### 3 House Wine Service with Dinner

### 4 Plated or Buffet Dinner

### 5 Coffee & Tea Service

### 6 Complimentary Cake Cutting & Plating

## *Price:*

Plated \$90 per person++

Buffet \$95 per person++

\*All prices are subject to a 22% service charge & applicable sales tax





# TIE THE KNOT PACKAGE

## *What's Included:*

Welcome Champagne Cocktail

### *Price:*

Plated \$125 per person++  
Buffet \$130 per person++

\*All prices are subject to  
a 22% service charge &  
applicable sales tax

- 1 One Hour Hosted Bar during Cocktail Reception Call Liquor with Assorted Beers, Wine, Mineral Water & Soft Drinks
- 2 Stationary Hors d'Oeuvres:
  - Domestic Cheeses, Fresh Seasonal Fruit & Candied Nuts Served with an Assortment of Crackers
  - Grilled Asparagus & Goat Cheese Bruschetta
  - Lemon Oregano Grilled Chicken Kabobs & Mint Yogurt Tzatziki
- 3 Choice of One Tray Passed Appetizer:
  - Coconut Shrimp with Mango Chutney
  - Seared Beef Tenderloin on Crostini with Peppered Horseradish
  - Prosciutto Wrapped Melon with Basil & Goat Cheese
- 4 Champagne & Sparkling Cider Toast
- 5 House Wine Service with Dinner
- 6 Plated or Buffet Dinner
- 7 Coffee & Tea Service
- 8 Three Tiered Flour Power Wedding Cake



# "I DO" PACKAGE

## *What's Included:*

- 1 Five Hour Hosted Bar during Cocktail Reception Call Liquor with Assorted Beers, Wine, Mineral Water & Soft Drinks
- 2 Stationary Hors d'Oeuvres:
  - Warm Crab, Parmesan & Artichoke Dip with Garlic Toast Roasted
  - Vegetable Display with Hummus and Baked Pita Chips
  - Bacon Wrapped Scallops in Martini Glasses
- 3 Tray Passed Appetizers:
  - Antipasti Skewers with Mozzarella, Tomato, Salami & Spinach Tortellini
  - Prosciutto Wrapped Melon with Goat Cheese and Basil
  - Ahi Poke Tostaditas
- 4 Champagne and Sparkling Cider Toast  
Bottle of Veuve Clicquot for Bride & Groom
- 5 Champagne & Sparkling Cider Toast
- 6 Plated or Buffet Dinner
- 7 Coffee & Tea Service
- 8 Three Tiered Flour Power Wedding Cake

## *Price:*

Plated \$160 per person++

Buffet \$165 per person++

\*All prices are subject to a 22% service charge & applicable sales tax







# Plated & Buffet

## *Selections*

# PLATED ENTREES

Entrees include artisan bread and butter, choice of salad, seasonal vegetables and one side.

## Sides

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Coconut or Wild Rice

\*Select One

## Choice of Two:

### Ranch

Blackened Chicken with  
Tropical Fruit Salsa

Grilled Chicken Monterrey with  
Avocado, Melted Cheese &  
Spicy Tomato Confit

### Farm

Braised Boneless Beef Short Rib with  
Forest Mushroom Burgundy Demi Glace

Broiled New York Strip with Gorgonzola  
Creme Sauce

Filet Mignon with Demi Glaze

### Ocean

Atlantic Salmon with Beurre Blanc

Grilled Sea Bass with Basil  
Pesto & Bruschetta

Macadamia Crusted Halibut with  
Pineapple Triple Sec

*\*one entrée per person with  
additional \$10 per person for dual  
entrée*





# PLATED VEGGIE OPTIONS

Entrees include artisan bread and butter, choice of salad, seasonal vegetables and one side.

## *Choice of One:*

### SWEET CORN RISOTTO (VEG)

Wild mushrooms, asparagus, sun dried tomatoes, sweet corn, truffle oil, chives

### VEGETARAIN LASAGNA (VEG)

Garlic, spinach, mozzarella, red peppers, pomodoro sauce

### EGGPLANT TIKKA MASALA (VEG)

Panko and coconut crusted eggplant with hapa rice, tikka masala sauce, shredded coconut, scallions

### PESTO ORECCHIETTE (VEG)

Heirloom cherry tomatoes, shredded mozzarella, basil, pine nuts, pesto cream sauce

### CAULIFLOWER STEAK (VEG, GF)

Sautéed kale, blistered heirloom cherry tomatoes, grilled romesco

### ROASTED BEETS GRAIN BOWL (VEG)

Roasted red and golden beets, farro, quinoa, arugula, goat cheese, shaved almonds, raisins, balsamic dressing



# BAYSIDE BUFFET

Grilled Focaccia Bread

Spinach Salad with Goat Cheese,  
Walnuts & Lemon Vinaigrette

Israeli Cous Cous Salad with  
Cucumbers, Heirloom Tomatoes,  
Red Onion and Kalamata Olives

*Choice of Two:*

Chipotle Barbecue Chicken Breast

Herb Marinated Beef Sirloin

Cajun Seared Albacore Tuna

Chili Rubbed Pork Loin

Soy Marinated Tofu





# FIESTA BUFFET

Corn & Flour Tortillas

South of the Border Style Caesar Salad

Vegetarian Charro Beans

Spanish Rice

Cheese Enchiladas

Tortilla Chips with House Made  
Guacamole and Pico de Gallo

## *Choice of Two:*

Chicken Fajitas

Beef Fajitas

Snapper Adobada

Portabella Fajitas



# ITALIAN BUFFET

Sliced Garlic Bread

Antipasto Salad with Mixed Greens,  
Roasted Vegetables, Marinated  
Olives, Pepperoncini, Feta Cheese  
& Italian Vinaigrette

Caprese Salad with Grilled Asparagus

*Choice of Two:*

Jumbo Cheese Ravioli with  
Florentine Cream Sauce

Grilled Italian Sausages with  
Onions and Peppers

Chicken Parmesan with Linguini





# POLYNESIAN BUFFET

Kings Hawaiian Rolls

Tropical Fruit Display

Mixed Green Salad with Carrots,  
Cucumber, Bell Pepper & Miso Dressing

Steamed Hapa Rice

Stir Fried Vegetables

*Choice of Two:*

Huli Huli Chicken Breast

Korean Short Ribs

Grilled Teriyaki Salmon

Grilled Tofu with  
Hawaiian Barbecue Sauce



# SHELTER ISLAND BUFFET

Artisan Rolls & Butter

Mixed Green Salad with Carrots, Cherry Tomatoes, Gorgonzola Cheese, Candide Walnuts & Balsamic Vinaigrette

Grilled Seasonal Vegetables

**One Additional Side:**

Coconut or Wild Rice

Herb Roasted Red Potatoes

Roasted Garlic Mashed Potatoes

*Choice of Two:*

Grilled Chicken Monterey

Char-Broiled Skirt Steak with Gorgonzola Cream Sauce

Atlantic Salmon with Beurre Blanc





# BUFFET ADD ON STATIONS

Upgrade any existing buffet with one of the following stations  
Served for one and a half hours

## SEAFOOD BAR \$36

Shrimp, crab, oysters, ceviche, champagne mignonette sauce, cocktail sauce, baja sauce, lemon & drawn butter

## MASHED POTATO BAR \$28

Garlic mashed yukon gold potatoes, chopped bacon, shredded smoked cheddar cheese, chives, sour cream, & roasted chicken gravy

## SLIDER BAR \$30

Kobe beef, pulled pork, fried chicken, fried local fish, portobello mushroom

## STREET TACOS BAR \$29

Carne asada, carnitas, nopales, pollo asado, tortilla chips, salsa bar, jalapenos, & limes

## MAC & CHEESE BAR \$30

House made mac & cheese, with bacon, sautéed mushrooms, peas, ham, feta, smoked cheddar, spinach, roasted garlic, chorizo, bread crumbs, truffle oil

## SALAD BAR \$27

Romaine lettuce, mixed greens, spinach, cherry tomatoes, cucumbers, candied walnuts, raisins, blue cheese, cheddar jack, diced apples, capers, red onion, shredded carrot, dressing bar



# LATE NIGHT SNACKS

Selection of 2 max

Serviced for one hour, starting before 10pm

## 7TH INNING STRETCH \$19

Crackerjacks • tortilla chips, nacho cheese, and jalapenos • soft pretzels

## THAT'S SO. CAL \$23

Tortilla chips, salsa and guacamole • spicy chicken flatbreads • strawberry mint ice water

## SLIDERS \$60 per dozen

Beef patties, American cheese, sliced tomatoes, and pickles • fries • ketchup, mustard, and mayonnaise

## DESSERT BAR \$23

Assorted cookies • brownies • lemon bars • chocolate dipped strawberries • donut holes with chef choice of sauce trio

## ICE CREAM SUNDAE\* \$25

waffle cones • hot fudge • whipped cream • maraschino cherries • fresh berries • brownie bites • chocolate chips • sprinkles • and peanuts

\*requires a server at \$75.00 for the hour





# RECEPTION BAR OPTIONS

## Full Hosted Bar

Bars may be hosted for your entire event or for a specified amount of time or money. When your time or cost limit has been reached we will turn the bar into a cash bar where guests can pay for drinks directly.

## Select Items Hosted

If you'd like to host only certain items, such as beer, wine and soft drinks, guests can pay directly for any other drinks.

## Full Cash Bar

A fully stocked bar will be available for your event with guests paying for their own drinks.

## Bar Minimums

Bar minimums are based on one bartender. Additional bartenders are available at a rate of \$125.00 per hour. If the bar minimum is not met, the difference will be charged. Prices are subject to service charge and sales tax. California State law prohibits the serving of alcoholic beverages to all persons under the age of 21. Consumption of alcoholic beverages by minors will cause the event to cease.

Harbor Room: \$400.00

Bay Room: \$400.00

Santa Barbara Room: \$500.00

Sunset Ballroom: \$600.00

100+ people minimum of \$900.00

Grand Marina Ballroom: \$700.00

100+ people minimum of \$1,000.00

Additional bartender available at a fee of \$100.00 per hour (two hour minimum)

- Cocktail server available at a fee of \$75.00 per hour (two hour minimum)
- Client may select four bottled beer brands for the banquet bar
- Complete wine list available upon request. Availability and prices subject to change
- Corkage fee \$15.00 per 750ml for wines not available through the hotel
- All food and beverage are subject to service charge and appropriate sales tax
- California State law prohibits alcoholic beverages to all persons under 21 years of age. All persons appearing to be under the age of 30 will be required to show valid identification. Consumption of alcoholic beverages by minors will cause service for the event to cease.
- All alcoholic beverages must be consumed in the banquet room or event space
- The Island Palms Hotel promotes responsible alcohol beverage service. A guest may order a maximum of two drinks at a time.

*All prices are subject to a 22% service charge & applicable sales tax*

# STOCK THE BAR

## INDIVIDUAL BEVERAGES

**House wine** • Woodbridge by Mondavi • \$6

**Domestic bottled beer** • \$7

Budweiser • Bud Light • Miller High Life • Miller Light • Coors Banquet  
Coors Light • Michelob Ultra (contact sales representative for special inquiries)

**Imported bottled beer** • inquire about selections • \$8

Corona • Corona Light • Stella Artois • Stella Artois Cidre • Heineken  
Guinness • Modelo Especial (contact sales representative for special inquiries)

**Mineral water, bottled still water, and soft drinks** • \$4

**WELL** • \$8

Hideout Vodka • Clock Tower Gin • Mr. Boston Rum • Montezuma Tequila • Barton Whiskey

**CALL** • \$9

Titos Vodka • Tanqueray Gin • Bacardi Rum • Malibu Rum • Sauza Hornitos Blanco Tequila •  
Jack Daniel's Whiskey • Bailey's Irish Cream • Kahlua • J&B Scotch

**PREMIUM** • \$12

Kettle One Vodka • Hendrick's Gin • Bacardi Rum • Patron Silver Tequila • Jameson Irish  
Whiskey • Chivas Regal Scotch • Crown Royal Canadian Whiskey • Hennessy Cognac •  
Grand Marnier Liqueur

**SUPER PREMIUM** • \$14

Grey Goose Vodka • Bombay Sapphire Gin • Appleton Signature Rum • Don Julio Reposado  
& Silver Tequilas • Johnny Walker Black Single Malt Scotch • Maker's Mark Bourbon

\*If your selected package includes a bar and you would like to upgrade from "call" it would  
be an additional \$10 per person for "Premium" and an additional \$15 per person for "Super  
Premium"

## BATCHES

Sold by the gallon • \$150

- Red Sangria
- White Sangria
- Pina Colada
- Strawberry Jalapeno Margaritas or Traditional Margaritas
- Classic Trader Vic Style Mai-Tai \$200

\*Signature drinks can be provided as long as they are requested and priced out a month  
out from the event date. Pricing varies based on request and selected package.



# WINE LIST

## Glass Bottle

### CHAMPAGNE AND SPARKLING WINES

	\$12	Bellino(Split), Prosecco, Italy
\$8	\$26	Standford, Brut Sparkling, California
\$12	\$45	JCB Brut Rose, Sparkling, France
	\$95	GH Mumm Grand Cordon Brut, Champagne, France
	\$120	Veuve Clicquot, Yellow Label Champagne, France

### SAUVIGNON BLANC

\$8	\$30	Bliss Family Vineyards, Sauvignon Blanc, Mendocino
\$9	\$34	Oyster Bay, Sauvignon Blanc, Marlborough, NZ
\$10	\$35	Brutocao, Sauvignon Blanc, Mendocino, CA

### CHARDONNAY

\$8	\$30	Bliss Family Vineyards, Chardonnay, Mendocino
\$9	\$36	Hess, Chardonnay, Monterey County Shiretail Ranches
\$15	\$56	La Crema, Chardonnay, Sonoma Coast

### OTHER WHITES

	\$45	Carl Ehrhard, Riesling, (Semi-Dry)Germany
\$9	\$34	Oynos, Organic Pinot Grigio, Italy
\$11	\$39	Pitule, Moscato D'asti, DOC Italy
\$8	\$30	Rose The Day, Rose, Sonoma County

### PINOT NOIR

\$9	\$34	Bliss Family Vineyards, Pinot Noir, Mendocino
\$15	\$56	La Crema, Pinot Noir, Monterey

### MERLOT

\$8	\$30	Bliss Family Vineyards, Merlot, Mendocino
\$13	\$50	Kennan Estate, Merlot, Napa, CA

### CABERNET SAUVIGNON

\$9	\$34	Bliss Family Vineyards, Cabernet Sauvignon, Mendocino
\$13	\$50	Justin, Cabernet Sauvignon, Paso Robles, CA

### OTHER REDS

\$9	\$34	7 Deadly Zins, Zinfandel, Lodi Old Vine
\$12	\$45	Serbal, Malbec, Mendoza, Argentina
\$15	\$56	Sky Valley Cellars, Sangiovese, Ramona(Local)

# FREQUENTLY ASKED QUESTIONS

**DEPOSIT AND PAYMENT** A non-refundable, non-transferable deposit of 25% of the contracted amount is due with the signed contract to confirm space. A deposit schedule of 25% increments will be created based on the number of months remaining until the Wedding Day. The estimated remaining balance of charges is due five business days prior to your event. All deposits are applied to the final balance and are non-refundable.

**FOOD AND BEVERAGE** All Food and Beverage must be supplied by the Hotel. The exception is your Wedding Cake which can be provided by an outside professional vendor. Food and Beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate Food and Beverage that is brought onto the property in violation of this policy. Service charge and sales tax does not contribute to the minimum expenditure and will be added to all charges. If the Food and Beverage Minimum is not met, the difference is charged as room rental.

**ALCOHOL AND MINORS** The hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or anyone under the influence of alcohol, in accordance with the California State Beverage Control Regulations. The organization understands and agrees to abide by this policy and to uphold the laws of the State of California.

**MENU** Your menu should be determined at least three weeks prior to your Wedding. Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. A place card per guest is required to indicate his or her meal selection if plated.

**GUARANTEE** The Islands Palms Hotel and Marina permits a maximum of 10% variance in the agreed guest count. The final guest count must be specified five business days prior to your function. This number is considered a guarantee and cannot be reduced. Should the final guest count fall below the 10% variance, the difference will be included in your guarantee. Charges will be based on the number of people served or the guarantee, whichever is greater. We are prepared to serve 5% over for unexpected guests.

**SERVICE CHARGE AND SALES TAX** All Food, Beverage, Meeting Room Rental, Labor and Equipment Rentals are subject to the current service charge and applicable California sales tax. Please note the service charge is taxable.

**DECORATIONS AND SEATING** All decorations must be approved by the Catering Department and must meet San Diego Fire Department regulations. The Hotel provides 60" Round Tables, Banquet Chairs, Polyblend Floor-Length Linens and Napkins in Black, White, Beige, and Grey, Mirror Base and lanterns, Dance Floor – indoor use only, all Glassware, Silverware and China. Confetti, glitter, rice, candles, and sand are prohibited in the ballroom and ceremony site. Cleaning fines may apply. Your final floor plan will be based on your final guarantee and will be determined five business days prior to your Wedding.

**OUTSIDE VENDORS** A list of suggested vendors will be provided to you upon confirmation of your Wedding. All vendors providing services at the Hotel must provide a Certificate of Insurance naming the Island Palms Hotel and Marina as an "Additional Insured" on a General Liability policy. Insurance information must be received by the hotel a minimum of two weeks in advance prior to the event.

**PERSONAL ITEMS** The Hotel recommends you assign an attendant to look after your personal items and gifts. The Hotel will not be responsible for any items brought to your Wedding or rented by your outside vendors. It is your responsibility to return any equipment to the vendor after the Wedding. All items must be taken at the conclusion of the event. We cannot guarantee storage or safe return of any item left in the banquet room after your reception.

**CONFIRMATION AND SET UP REQUIREMENTS** Final menu items, room arrangements and other details pertaining to this function are outlined in the enclosed Banquet Event Order. Resetting of event space from previously agreed set-ups per your banquet event order, may result in additional cost to the group in the form of meeting room rental.









*Congrats!*

