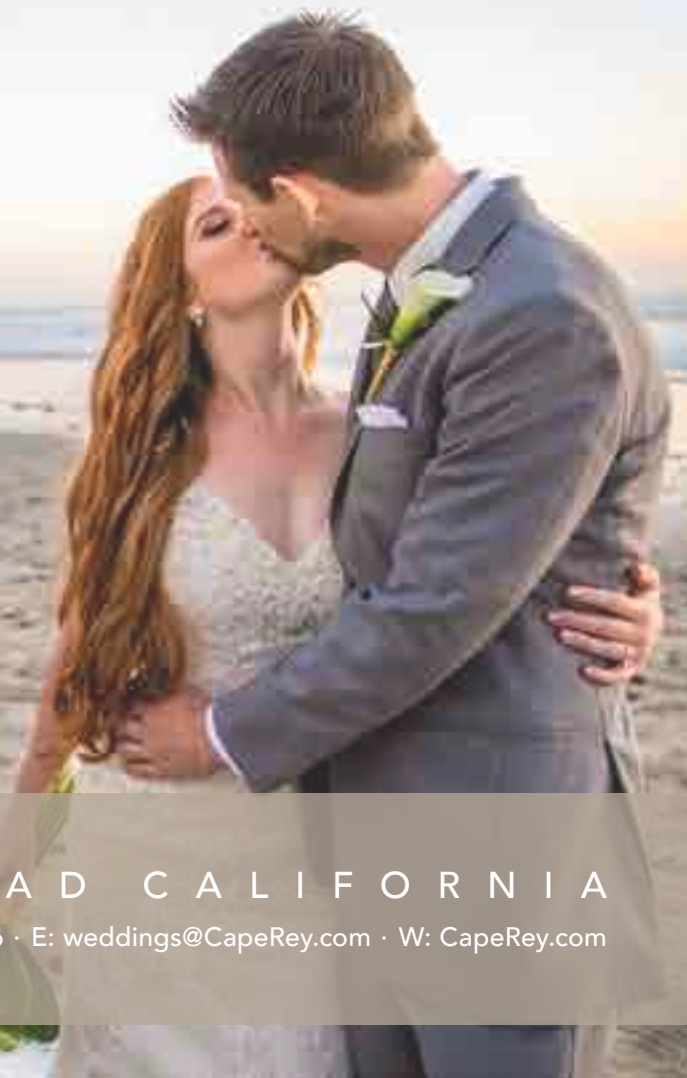




# Weddings

AT CAPE REY™

*Refined Coastal Indulgence*



CAPE REY · CARLSBAD CALIFORNIA  
1 PONTO ROAD · CARLSBAD CA · 92011 · T: +1 760 683 5416 · E: [weddings@CapeRey.com](mailto:weddings@CapeRey.com) · W: [CapeRey.com](http://CapeRey.com)

# THE WEDDING STAY AT CAPE REY

From our breathtaking coastal views to our warm and inviting staff, Cape Rey will take care of every detail to ensure your wedding day is truly unforgettable.

## RESERVE GUESTROOMS

Reserve hotel accommodations in any of our 215 tastefully decorated guest rooms and suites, some to include private patios or a balcony with coastal scenic views. Cape Rey can provide a special amenity to be placed in your guest's room as a welcome gift from you!

## REHEARSAL DINNER

Let us help you plan your Rehearsal Dinner! Our creative culinary team can design a unique fine dining experience in one of our banquet rooms or Chandler's Restaurant.

## FAREWELL WEDDING BRUNCH

Host a farewell brunch before departing for your honeymoon! Surround yourself with family and friends in Chandler's Restaurant, or as a private event, to create the perfect after-wedding send-off.

## THE BIG DAY

Say thank you to your Bridal party and let them know how much you treasure them being part of your most special day! Select a lunch buffet to enjoy while you get ready with your entourage.

## BRIDAL SHOWERS & BACHELORETTE PARTIES

Prior to the big day, show your bridal party how much you appreciate their support. Plan a personalized Bridal Shower or Bachelorette Party complete with a Spa Day at Ocean Crest Spa.

## CHANDLER'S RESTAURANT

Arrange an elegant dining experience or casual welcome reception to kick off the wedding weekend with family and friends.

## OCEAN CREST SPA

Arrange for a day of pampering for you and your bridesmaids to feel revived, relaxed and refreshed before the big day.



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## CEREMONY & RECEPTION

### SHEARWATER LAWN WEDDING CEREMONY

Private Lawn with Ocean Views  
Lush, Tropical Garden Setting  
Garden Trellis in White or Natural Wood  
Classic White Garden Chairs  
Wooden Gift and Guest Book Tables  
Fruit Infused Water Display  
Sound System  
Coastal Photography Views

### SHEARWATER BALLROOM & TERRACE RECEPTION

The Wedding time frame is five hours, from Ceremony start to Reception end. Please discuss your desired five hour time frame with the Wedding Sales Manager.

The wedding time frame may extend until 1:00am for \$850.00 per additional hour.

*\$3,000 Ceremony and Reception Venue Fee*

### ARMED FORCES

Cape Rey proudly honors our armed forces, wedding pricing upon request.

### ETHNIC WEDDINGS

*(with outside catering services)*

Cape Rey will custom tailor pricing for weddings that require outside catering.



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# WEDDING RECEPTION

## SHEARWATER BALLROOM & TERRACE RECEPTION

Our wedding department will guide you through each detail leading up to your wedding. To ensure a flawless event, a professional Wedding Planner is required for your Wedding. The Wedding Planner will assist with the Rehearsal, Ceremony, Reception and overall wedding planning. Wedding Planners have different packages from full service to “day of” coordination. Cape Rey will provide a customized referral list of planners for you.

### COCKTAIL HOUR

Butler-Passed Hors D’oeuvres following the Ceremony

### THE WEDDING MENU

Please refer to our menu selections.

### DINNER WINE

Cape Rey Chardonnay & Cabernet

### SPARKLING CHAMPAGNE TOAST

Wedding Toast with Cape Rey Bubbly

### WEDDING RECEPTION ENHANCEMENTS

Wooden Dance Floor

Staging and Risers

Up-Lighting in the Ballroom

White Floor Length Linens

Silver Chiavari Chairs

Votive Candles



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# MENU

## Hors D' Oeuvres Selections

### COCKTAIL HOUR

*Please select three butler passed hors d'oeuvres.*

#### CHILLED

Lobster Salad Tartlet, Lemon Caper Aioli, Chive  
Sugar Cured Tomato Bruschetta, Fresh Mozzarella  
Citrus Poached Prawn, Bloody Mary Cocktail Sauce (gf)  
Pepper Crusted Roast Beef, Horseradish Aioli, Micro Watercress (gf)  
Carlsbad Strawberry, Burrata, Fig Balsamic, Micro Basil (gf)  
Seasonal Melon & Prosciutto, Merlot Sea Salt (gf)

#### HOT

French Brie Tartlet, Candied Apple, Merlot Sea Salt  
Coconut Shrimp, Orange Blossom Honey  
Fried Globe Artichoke Heart, Meyer Lemon Aioli  
Spinach & Feta Spanakopita  
Grilled Chicken Skewer, Honey Curry Glaze, Pickled Cucumber (gf)  
Grilled Lamb Chop Lollipop, Mint Chimichurri (gf)



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# MENU

## Served Wedding Dinner

### SALADS

**WILD BABY ARUGULA**

*Tomatoes, Shaved Fennel, Goat Cheese, Smoked Almonds, Caramelized Shallot Vinaigrette*

**BLOOMSDALE SPINACH**

*Gorgonzola, Shaved Shallot, Spiced Walnut, Apple Cider Vinaigrette*

**CAESAR SALAD**

*Shaved Parmesan, Seasoned Croutons, Sun Dried Tomato Pesto*

**LOCAL FIELD GREENS**

*Cherve Goat Cheese, Picked Herbs, Pear Compote , White Balsamic Vinaigrette*

### ENTRÉES

*Please select up to two main entrees, the higher priced entrée prevails for both. A vegetarian entrée is included.*

*Menu includes french rolls and butter, coffee and assorted hot teas*

**PAN SEARED JIDORI AIRLINE CHICKEN BREAST**

90 per person

*Marble Potato, Broccolini and Baby Carrots, Garden Pesto, Natural Jus*

**MUSTARD GLAZED SALMON**

90 per person

*Buttermilk Mashed Potato, Cured Tomato, Pencil Asparagus, Beechwood Mushroom*

**HERB CRUSTED STRIP STEAK**

90 per person

*Bacon Scallion Yukon Potato Hash, Broccolini and Baby Carrot, Braised Cipollini, Peppercorn Glaze*



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# MENU

Served Wedding Dinner

## ENTRÉES *(continued)*

- CRAB-CRUSTED SEABASS** 100 per person  
*Citrus Parmesan Risotto, Bloomsdale Spinach, Bella Mushroom, Meyer Lemon Buerre Blanc*
- PRIME TENDERLOIN FILET** 100 per person  
*Roasted Yukon Garlic Mashed Potato, Asparagus, Artichoke Mushroom Ragu, Bordelaise*
- GUINNESS BRAISED PRIME BEEF SHORT RIB** 100 per person  
*Yellow Corn + Marscapone Polenta, Pencil Asparagus, Truffled Beechwood Mushroom*

## DUO ENTRÉE SELECTIONS

*(Add \$10++ per person)*

- TI LEAF ROASTED NATURAL SALMON + PRIME SHORT RIB**  
*Garden Pesto, Buttermilk Mashed Potato, Bloomsdale Spinach, Bella Mushroom, Peppercorn Glace*
- CRAB CRUSTED SEABASS + MAINE LOBSTER TAIL**  
*Roasted Yukon Garlic Mashed Potato, Bacon Wrapped Asparagus, Artichoke Mushroom Ragu  
Bordelaise, Lemon*
- PRIME TENDERLOIN FILET + GARLIC PRAWNS**  
*Bacon Scallion Yukon Potato Hash, Broccollini and Baby Carrot, Braised Cipollini, Peppercorn Glace*



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# MENU

## Served Wedding Dinner

### VEGETARIAN

#### CAVATAPPI PASTA

*Blistered Tomato, Globe Artichoke, Beechwood Mushroom, Sundried Tomato Pesto  
Peppered Basil Alfredo*

90 per person

#### QUINOA AND SOYRIZO STUFFED PEPPER

*Braised Greens and Stewed Beans (gf)*

#### WILD MUSHROOM RAVIOLI

*Truffled Bread Crumbs and Fine Herbs*

### CHILDREN

*Applicable for children 10 years of age or younger. Please select one.  
Menu includes carrot and celery sticks with ranch dressing.*

#### HAMBURGER + FRENCH FRIES

#### CHICKEN TENDERS + FRENCH FRIES

#### MACARONI & CHEESE

35 per person



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## WEDDING CAKE FLAVORS & ICING

**CAPE COCONUT** · Coconut Cake, Lime Simple Syrup, Passion Fruit Mousse

**LOVELY LEMON** · Lemon Cake, Raspberry Jam, Vanilla Mousse, Raspberries

**CLASSIC VANILLA** · White Cake, Vanilla Mousse

**CHOCOLATE MOCHA** · Chocolate Cake, Mocha Mousse

**ITALIAN BUTTERCREAM & CHOCOLATE ICING** · Rough or Smooth texture

## PRICING

Size	1"x2" Portions		2"x 2" Portions	
	Servings	Price	Servings	Price
6" Round	10 people	45	8 people	56
8" Round	28 people	126	14 people	98
10" Round	42 people	189	21 people	147
12" Round	56 people	252	28 people	196
14" Round	82 people	369	41 people	287
16" Round	100 people	450	50 people	350
1/4 Sheet	54 people	243	24 people	168
1/2 Sheet	108 people	486	54 people	378
Full Sheet	192 people	864	96 people	672

## MINI SWEETS

*Served No later than 10pm*

**FRESH FRUIT TARTS**

**CRUNCHY SALTED CARAMEL BARS**

**MINI COOKIES: CHOCOLATE CHIP, SNICKERDOODLE, OR PEANUT BUTTER**

**CHOCOLATE POT DE CRÈME**

**FRANGELICO CRÈME BRÛLÉE**

**DOUBLE CHOCOLATE TRIANGLE BROWNIES**

**LEMON TARTS**

4++ per piece



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# MENU

## Late Night Nibbles

### A LA CARTE & DISPLAYED

4.50 per piece

Kobe Beef Sliders with Carmelized Onions on Brioche Buns  
Housemade Pizza Squares: Pepperoni OR Hawaiian with Truffled Herb Ranch  
Beef Empanadas with Haas Avocado Guacamole  
Garlic Fries with Housemade Ketchup  
Mini Corndogs and Pretzel Bites with Stone Ground Mustard Aioli

### DISPLAYED

#### PONTO HAPPY HOUR

34 per person

Smoked Chicken Drumettes, Honey Buffalo Sauce, Maytag Bleu Cheese Dressing  
Three Cheese Quesadilla, Fire Roasted Salsa, Guacamole, Sour Cream  
Garlic Steak Fries: House Made Ketchup, Buttermilk Ranch  
Pulled Pork Slider: Dill Pickle, Red Cabbage Slaw, Hawaiian Roll

#### STREET TACOS STATION

34 per person

Choice of 2: Grilled Mahi Mahi, Grilled Flank Steak or Smoked Pulled Pork Carnitas  
Red Cabbage Chipotle Slaw, Jalapeño, Cotija Cheese, Fire Roasted Salsa, Guacamole, Lime  
Warmed Yellow Corn & Flour Tortillas

#### SLIDER BAR *(Minimum of 12 guests)*

50 per person

Romaine & Spinach Salad: Sliced Mushroom, Tomato, Candied Bacon, Cucumber, Garlic Crouton  
Dressings: Buttermilk Ranch, Balsamic Vinaigrette  
Sliders on a Housemade Sesame Bun:  
Kobe Beef: Caramelized Shallot, Aged Cheddar, Pickled Pub Sauce, Iceberg  
BLT: Candied Applewood Smoked Bacon, Heirloom Tomato, Local Greens, Torpedo Onion Aioli  
Crab Roll: Young Celery, Boston Bibb Lettuce, Lemon Basil Aioli  
Grilled Cheese: American, White Cheddar, Caramelized Onions, Heirloom Tomato  
Gourmet Kettle Potato Chips  
Soft Baked Cookies



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# MENU

## Rehearsal Dinner

### **MEDITERRANEAN FEAST** *(Minimum of 25 guests)*

59 per person

Greek Style Salad with Local Mixed Greens, Feta, Kalamata Olive, Pepperoncini, Cucumber & Chickpea  
Orzo with Fire Roasted Pepper, Grilled Eggplant & Heirloom Tomato, Oregano Vinaigrette  
Olive Bar: Marinated Mushroom, Olives and Artichokes  
Grilled Chicken Breast, Roasted Tomato, Pepper & Mushroom  
Cumin Crusted Roast Beef Gyro, Red Onion, Cucumber Slaw, Dill Yogurt, Feta, Tapenade Aioli with  
Side of: Cucumber Yogurt & House Hot Sauce  
Greek Yogurt Cheesecake with Pistachio, Petite Limoncello Tart  
Freshly Brewed Regular & Decaffeinated Coffee, Iced & Hot Tea

### **BAJA CALIFORNIA** *(Minimum of 25 guests)*

61 per person

Tortilla Soup with Avocado, Sour Cream, Cilantro, Lime, Crispy Tortillas  
Homemade Guacamole with Yellow Corn Tortilla Chips  
Romaine Hearts, Charred Corn, Jicama, Cucumber, Tomato, Chili Roasted Pepita, Cilantro Ranch Dressing  
Charred Corn and Black Bean Salad  
Local Fish Taco with Cilantro Slaw, Chipotle Aioli, Sour Cream, Guacamole, Lime  
Choice of 1: Chicken, Carne Asada, OR Portobello Mushroom Fajitas with Bell Pepper, Onion, Cilantro  
Cheese Enchiladas with Ranchero Sauce  
Spanish Rice, Mexican Beans  
Cinnamon Sugar Rolled Churros, Crème Caramel  
Freshly Brewed Regular & Decaffeinated Coffee, Iced & Hot Tea

### **WHEN IN ROME** *(Minimum of 25 guests)*

64 per person

Gem Romaine, Shaved Parmesan, Garlic Crouton, Cracked Peppercorn Caesar Dressing  
Heirloom Tomato Salad, Burrata Cheese, Cold Pressed Olive Oil, Aged Balsamic, Basil  
Artisan Cheese & Charcuterie: Chef Selected Salami & Cheese, Fig Mustarda, Seasonal Fruit  
White Pizza: Roasted Garlic, Lemon Ricotta, Mozzarella, Spinach  
Orecchiette Pasta, Asparagus, Bella Mushroom, Fried Pancetta, Blistered Tomato, Garden Pesto  
Grilled Chicken Breast Parmesan  
Seasonal Ratatouille with San Marzano Tomato  
Whole Grain Roll, Sweet Butter  
Mini-Tiramisu, Panna Cotta, Cannoli, Chocolate Caramel Sundae  
Freshly Brewed Regular & Decaffeinated Coffee, Iced & Hot Tea

*Please note: Rehearsal dinner pricing is applicable for weddings held at Cape Rey.*



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# THE BIG DAY

WITH YOUR BRIDESMAIDS & GROOMSMEN

Say thank you to your Bridal party! Select a boxed lunch or buffet to enjoy with your entourage while you get ready for the big day.

## SANDWICHES & WRAPS

38 per lunch

*(Select one. Each boxed lunch includes choice of sandwich and side served with a bag of chips, whole fruit, freshly baked cookie or brownie, & appropriate condiments)*

**HONEY SMOKED TURKEY** · White Cheddar, Butter Lettuce, Pickle, Sprouts, Sun Dried Tomato Aioli, Brioche Bun

**BLACK FOREST HAM** · Alpine Swiss, Honey Dijon, Grilled Apple, Arugula, Brioche Bun

**SHAVED ROAST BEEF** · Smoked Cheddar Cheese, Caramelized Onion Jam, Arugula, Pickled Pub Sauce, Brioche Bun

**GRILLED CHICKEN SANDWICH** Hooks 10 year Cheddar, Asparagus, Prosciutto, Arugula, Focaccia

**ALBACORE TUNA SALAD** · Young Celery, Shaved Carrot, Dill, Citrus Aioli, Avocado, Brioche Bun

**BUFFALO MOZZARELLA CAPRESE** · Fresh Mozzarella, Heirloom Tomato, Cucumber, Basil Pesto, Brioche Bun

**CHICKEN CAESAR WRAP** · Grilled Chicken Breast, Shaved Parmesan, Chopped Romaine, Caesar Dressing, Sun Dried Tomato Tortilla

## LUNCH BUFFETS

**LIVE LIKE A LOCAL** *(Minimum of 12 guests)*

48 per person

White Bean Hummus, Crudité, Pita, Blue Corn Chips

Local Field Greens, Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds

Dressings: Stone Ground Mustard Vinaigrette, Avocado Buttermilk Dressing

Grilled Asparagus with Tomato, Avocado, Marcona Almond, Meyer Lemon Vinaigrette

Quinoa & Bay Shrimp Salad

Grilled Chicken Focaccia Sandwich with Hooks 10 year Cheddar, Asparagus, Prosciutto, Arugula

Choice of 1: Market Selection of Seasonal Fruit or Soft Baked Cookies

Freshly Brewed Regular & Decaffeinated Coffee, Iced & Hot Tea

**IT'S A WRAP!** *(Minimum of 12 guests)*

50 per person

Farmer's Market Inspired Vegetable Display, Cucumber Yogurt

Petite Gem Cobb Salad, Crouton, Shaved Parmesan, Blue Cheese

Shelton Farms Chicken Salad, Spinach, Grape, Pistachio, Green Goddess Dressing

Turkey & Avocado Wraps, Bacon, Romaine Heart, Artisan Cheese, Whole Grain Tortilla, Basil Aioli

Grilled Portobella Mushroom Wrap with Red Pepper, Hummus, Feta, Arugula, Tomato

Gourmet Kettle Potato Chips

Whoopie Pies, Cookies, Brownies

Freshly Brewed Regular & Decaffeinated Coffee, Iced & Hot Tea



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# FAREWELL BRUNCH

## **SURFBIRD CONTINENTAL BREAKFAST**

34 per person

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Pineapple Orange Juice  
Market Selection of Seasonal Fruits & Berries  
Gourmet Greek Yogurts, Local Honey  
Housemade Gluten Free Granola with Dried Blueberries & Coconut  
Assorted Breakfast Pastry Basket, Homemade Jam, Sweet Butter  
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

## **BAJA BREAKFAST BUFFET** *(Minimum of 25 guests)*

41 per person

*Additional charge of \$75 will apply for groups of 12-24 guests.*

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Cucumber Lime Juice  
Market Selection of Seasonal Fruits  
Gourmet Greek Yogurts, Local Honey  
Farm Fresh Soft Scrambled Eggs with Chorizo  
Ranchero Salsa, Sour Cream, Pepper Jack Cheese, Jalapeños, Yellow Corn Tortilla  
Yukon Potato with Piquillo Pepper and Caramelized Onion  
Dulce de Leche Cinnamon Rolls, Sweet Mexican Pastry  
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

## **JUST LIKE HOME BREAKFAST BUFFET** *(Minimum of 25 guests)*

43 per person

*Additional charge of \$75 will apply for groups of 12-24 guests.*

Choice of 3 Juices: Fresh Orange, Fresh Grapefruit, Cranberry, Apple, Tomato or Cucumber Lime Juice  
Market Selection of Seasonal Fruits & Nuts  
Chia Seed Yogurt Parfait with Mixed Berries & Coconut  
Choice of 1: Seasonal Vegetable Frittata or  
Cinnamon Challah French Toast, Sea Salted Butter & Maple Syrup or  
Farm Fresh Soft Scrambled Eggs with Blistered Tomato & Sea Salt  
Choice of 2 Breakfast Charcuterie: Applewood Smoked Bacon, Natural Pork Sausage or Chicken Apple Sausage  
Assorted Breakfast Pastry Basket, Homemade Jam, Sweet Butter  
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

## **BRUNCH ENHANCEMENTS**

Champagne Mimosas	9 per person
Ice Cold Micheladas	9 per person
Bloody Mary's	12 per person



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# MENU

## Hosted Bar Selections

### HOSTED BAR

Select Brands	10
Premium Brands	11
Platinum Brands	13
House Wine	10
Premium Wine	12
Domestic Bottled Beer	8
Imported and Micro-Brewed Bottled Beer	9
Cocktails, Martini and other Mixed Drinks	13
Cordials	11
Assorted Soft Drinks and Juices	5.5

### CASH BAR

Select Brands	12
Premium Brands	13
House Wine	12
Premium Wine	14
Domestic Bottled Beer	9
Imported and Micro-Brewed Bottled Beer	10
Cocktails, Martini and other Mixed Drinks	15
Cordials	13
Assorted Soft Drinks and Juices	5.5

### HOSTED BAR PACKAGES

<b>Select Brands</b>	22 per person for the first hour, 14 per person for each additional hour
<b>Premium Brands</b>	26 per person for the first hour, 16 per person for each additional hour
<b>Platinum Brands</b>	32 per person for the first hour, 19 per person for each additional hour
<b>Hosted Wine and Beer Packages</b>	20 per person for the first hour, 12 per person for each additional hour 2 White Wines, 2 Red Wines, 2 Domestic Beers, 2 Imported or Micro-Brewed Beers and Soft Drinks



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# MENU

## Banquet Bar Selections

### SELECT BRANDS

New Amsterdam Vodka  
 Seagram's Gin  
 Ballantine's Scotch  
 Jim Beam Bourbon  
 Cruzan White Rum  
 Luna Azul Blanco  
 E&J Brandy

### PREMIUM BRANDS

Ketel One Vodka  
 Bombay Gin  
 Dewar's Scotch  
 Bulleit Rye Bourbon  
 Jack Daniel's Whiskey  
 Bacardi Silver Rum  
 Captain Morgan Rum  
 E&J Brandy  
 Sauza Hornitos  
 Reposado Tequila

### PLATINUM BRANDS

Grey Goose Vodka  
 Bombay Sapphire Gin  
 Johnny Walker Black  
 Maker's Mark Bourbon  
 Sailor Jerry Rum  
 Patron Silver Tequila  
 Hennessy V.S

### BEER

Bud Light  
 Budweiser  
 Stella Artoise  
 Corona  
 Stone IPA  
 Ballast Point California Amber  
 Saint Archer Blonde Ale

### MICROBREWS

*Available Upon Request*  
 Ballast Point Big Eye IPA  
 Karl Strauss Red Trolley Ale  
 Saint Archer White Ale  
 Saint Archer Pale Ale

### HOUSE WINES

Canyon Road Chardonnay  
 Canyon Road  
 Cabernet Sauvignon  
 Benvolio Prosecco

### PREMIUM WINES

Cline Chardonnay  
 Liberty School  
 Cabernet Sauvignon

### SOFT DRINKS

Coke  
 Diet Coke  
 Sprite  
 Cranberry Juice  
 Orange Juice  
 Grapefruit Juice

### EXTENDED WINE LIST

#### CABERNET

Liberated, North Coast	2014	48
True Myth, Paso Robles	2014	56
Buehler Vineyards, Napa Valley	2014	64

#### PINOT NOIR

O.P.P., Willamette Valley	2015	56
Cambria, "Clone 4", Santa Maria Valley	2014	60

#### MERLOT

Grgich Hills, Napa Valley	2013	64
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#### RED BLEND

La Lomita, Tinto de la Hacienda Valle de Guadalupea	2014	60
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#### CHARDONNAY

Cambria, Santa Maria Valley	2015	54
Frank Family, Carneros	2015	60
Robert Oatley Margaret River, Australia	2015	40

#### SAUVIGNON BLANC

Giesen, New Zealand	2016	44
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#### ZINFANDEL

Decoy, Sonoma	2015	40
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#### SPARKLING WINE & CHAMPAGNE

Benvolio, Prosecco, Friuli -Venezia Giulia, Italy	Nv	42
Taittinger, "La Française," Brut Champagne, Reims	Nv	95

#### ASSORTED BEVERAGES

Cocktails, Martinis, & Mixed Drinks	13 each
Cordials	11 each
Assorted Soft Drinks & Juices	5.5 each



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# VENDOR LIST

## WEDDING COORDINATION

**Nahid Faroud:** *Wedding Elegance by Nahid*  
619.920.2976 | weddingelegancesd.com

**Melissa Reinke:** *Sweet Blossom Weddings*  
858.668.8263 | sweetblossomweddings.com

**Stefanie Muse:** *Creative Affairs*  
619.857.8197 | creativeaffairsinc.com

**Korie Norton:** *Bliss Events*  
858.775.5674 | blissevent.com

**Lisa Friesen:** *Weddings by Lisa Nicole*  
760-585-5333 | lisanfriesen@gmail.com

**Merilee Hennings:** *Ever After Events*  
619.787.0978 | everafterevents.biz

**Rebecca Podmenik:** *Holly Kalkin Weddings*  
619.300.0724 | hollykalkinweddings.com

**Christine Ong:** *Lavish Weddings*  
858.740.4833 | lavishweddings.com

**Suzanne Duffy:** *Crown Weddings*  
619.571.6515 | crownweddings.com

**Thomas Bui Lifestyle, LLC:** *Luxury Weddings & Events*  
858.663.8516

**Jaclyn Labovitch:** *Events by Jaclyn*  
818.292.3180 | eventsbyjaclyn@gmail.com

## SPECIALTY SERVICES

**EuroBar Espresso**  
619.295.2511 | eurobarespresso.com

## OFFICIANTS

**Rev. Richleigh Powers**  
760.929.1001 | revpowers.com

**MUZZI Events:** *Eric Shawn Raftery*  
760.707.4504 | ericshawnraftery.com

**Beatrice Friedman**  
978.337.9025 | bfriedman506@gmail.com

## FLORALS

**Moments in Bloom:** *Dede Barnes*  
760.809.0235 | momentsinbloom.com

**Flowers by Annette Gomez**  
760.931.1878 | flowersannettegomez.com

**Jennifer Cole Florals**  
760.815.8719 | jennifercolegorals.com

**Societe Fine Flowers**  
858.259.0705 | societeflowers.com

## MAKE-UP & HAIR STYLISTS

**Sandra Michelle Artistry**  
310.200.0192 | sandramichelleartistry.com

**Lipstick and Luster**  
209.404.3637 | lipstickandluster.com

**Design Visage**  
714.595.9528 | designvisage.com

**Kiss & Makeup Now:** *Libbey Lazarus*  
858.775.4780 | kissandmakeupnow.com



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# VENDOR LIST

## PHOTOGRAPHY

### True Photography Weddings

619.795.9545 | truephotographyweddings.com

### Michael Svoboda Elite Photography

619.309.6316 | michaelsvobodaweddings.com

### ABM Wedding Photography

858.271.8029 | abmfoto.com

### Poghosyan Studio

818.599.8161 | poghosyanstudio.com

### Petula Pea Photography

760.815.0109 | petulapea.com

### Bryan N. Miller

619.300.8373 | bmillierweddings.net

### Sara France

619.795.7700 | francephotographers.com

### The Foto Box

619.215.3104 | thefotobox.com

### Shutterbooth

619.870.1302 | shutterbooth.com/san-diego

### So Cal Photo Booth

760.310.3777 | social-photobooth.com

## VIDEOGRAPHY

### Bob Hoffman Video & Photography

760.846.0418 | bobhoffmanvideo.com

### Taylor Films

760.846.0418 | taylorfilms.com

### Michael Peters

760.617.3990 | mjpgcreativefilms.com

## LINENS & PARTY RENTALS

### La Tavola

707.257.3358 | linens.latavolalinen.com

### JD Events: Jackie Sy

858.859.2165 | jdeventspro.com

### Lounge Appeal

888.229.9990 | loungeappeal.com

### AFR

619.534.1942 | afrevents.com

### Classic Party Rentals

858.496.9700 | sandiego.classicpartyrentals.com

### Farm Tables and More

858.248.3333 | farmtablesandmore.com

## BAKERY

### Edelweiss Bakery

858.487.4338 | edelweissbakerysandiego.com

### Flour Power Cakery

619.697.6575 | flourpower-hub.com

### It's A Piece A Cake

858.484.1699 | itsapieceacake.com

### Sweet Cheeks Baking

619.285.1220 | sweetcheeksbaking.com

### Cute Cakes

760.745.5278 | cutecakes-sd.com

### VG Donut & Bakery

760.753.2400 | vgbakery.com



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# VENDOR LIST

## DJ

**MUZZI Events:** Eric Shawn Raftery  
760.707.4504 | ericshawnraftery.com

**Music As You Like It**  
619.223.5732 | musicasyoulikeit.com

**Entertainment at Large**  
858.565.8600 | djmikehogan.com

**Vario Weddings**  
858.800.4997 | varioweddings.com

**Blake Miller**  
619.840.3572 | promotionentertainment.com

**Will Chitwood**  
619.698.8338 | dancingdjproductions.com

**Injoy Entertainment**  
760.473.9800 | injoyent.com

**Dave Cutler**  
860.480.4487 | sandiegoeventdj.com

**Danny Aon**  
818.277.7642 | dannyaon@aonevents.net

**Bryan Thrane Pacific Entertainment**  
866.955.6387 | pacificentertainment.org

## LIVE ENTERTAINMENT

**Bonnie Foster Productions**  
858.967.0157 | bonniefosterproductions.com

**Encore Event Entertainment**  
888.864.3626 | encmusic.com

**NRG Music & Productions**  
888.849.6417 | nrgmusicandproductions.com

**Mariachi Juvenil**  
619.507.8218 | mariachijuvenilandesandiego.com

## INSTRUMENTAL

**Michael Tiernan**  
858.342.4720 | tiernantunes.com

**Caprice Strings**  
619.460.9265 | capricestrings.com

**Naomi Alter: Harpist**  
760.519.7925 | harpsandiego.com

## TRANSPORTATION

**Cli Worldwide Transportation**  
877.581.7531 | cli-worldwide.net

**La Costa Limo**  
760.438.4455 | lacostalimo.com

**Cali Party Bus & Charter**  
858.345.5275 | calipartybus.com



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# WEDDINGS

## DETAILED INFORMATION

### FOOD & BEVERAGE MINIMUM

A food and beverage minimum will apply to the contracted space and date, and cannot be transferred to other areas.

### SERVICE CHARGE & TAX

All food and beverage and room rental prices are subject to **24% service charge** and current state tax. Service charge is taxable based on California State Regulation 1603 (g).

### DEPOSIT & PAYMENT

A deposit of 25% of your food and beverage minimum will be required at the time your contract is signed. A second 25% deposit is due 90 days thereafter, with the final payment due ten days prior. We accept the following credit cards: MasterCard, Visa, Discover, American Express and Diner's Club.

We require a credit card authorization on file.

### GUESTROOM BLOCK

We would be pleased to have your guests stay with us at Cape Rey Carlsbad. Our Leisure Reservations Team will provide a courtesy block of rooms for your wedding - please contact [RES@caperey.com](mailto:RES@caperey.com) or call 760.683.5421.

Check-in time is 4:00pm, early check-in can be requested, however it is not guaranteed. Check out time is 12:00 noon.

Should you desire to get ready in a guest room, please reserve your stay for two nights including the night before your wedding day.



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# WEDDINGS

## DETAILED INFORMATION

### MENU CREATION

Our wedding menus are the product of the talent and imagination of the renowned Executive Chef, Teri McIlwain. Each item has been masterfully selected to provide a unique culinary experience, however, should you choose to customize your menu, our Chef will be happy to meet your health and dietary needs!

### MENU TASTING

We are happy to invite the bridal couple for a complimentary meal tasting for a wedding of 50 guests or more. You may choose two salads, three entrees and two cake flavors to sample. Tray-passed hors d'oeuvres are not included in the food tasting. Should you choose to add any additional entrées to your tasting, an additional fee may apply. The Chef will prepare one of each selection, to be shared amongst those attending the tasting, not to exceed four guests.

Tastings are scheduled Tuesday through Friday, between the hours of 2:00pm and 4:00pm.

### MEAL GUARANTEE

Your meal guarantee is due ten (10) business days prior to your wedding. This number is considered your final guarantee and is not subject to reduction. You may, however, increase your meal guarantee up to three (3) business days prior.

We will prepare an additional 5% based on your final guarantee.

### CHILDREN & YOUNG ADULT MEALS

Children's meals are offered at \$35.00 per child, plus service charge and tax. Available for children ages 3 through 10. You may choose one children's meal to offer.

### VENDOR MEALS

Vendor meals are offered at \$45.00 per vendor.

### BANQUET STAFF

Your Wedding Manager will be available throughout the planning process. Along with guidance from the Wedding Department, your event will be directed by our Banquet Manager, Banquet Captain and team of highly-trained service staff.

### DISC JOCKEY & BAND

Should your DJ need a table, we will be happy to provide them with a 6' A/V table. Should your band need a "green room," we will be happy to provide an additional room at an additional cost of \$500.00 plus tax and service charge. No music is allowed outside after 9:45 p.m.

### EVENT SET-UP TIME

As a hotel standard, we allot at least a two-hour window for set-up. If the hotel does not book an event prior to your wedding, we are happy to confirm an earlier set-up time within 2 weeks of your event.



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# WEDDINGS

## DETAILED INFORMATION

### FLORALS

You are welcome to provide floral decorations from a floral company of your choice. Please reference our vendor list for names of florists.

### LINENS

Cape Rey will provide white floor-length table linens and white napkins. If you are providing specialty linen, please have your linen company drop off the rented linen by 10 a.m. the day before the event. Your wedding coordinator or appointed person will be responsible for counting your rented linens at the end of the night and returning them to the rental company.

### SEATING

If you select more than one entrée, the hotel requires place cards indicating meal choice. An Excel spreadsheet of your guest list and your MEAL CODE must be submitted to your Wedding Manager no later than three business days prior to your event.

Assign guests according to the seating diagram that will be provided.

Create a spreadsheet with the following columns: Guest Name, Table Number, Entrée.

Save and email these items to your Wedding Manager.

Each place card must contain the following: Guest Name, Table Number, Entrée Indicator.

The entrée selection may be in the form of a text, symbol, color (i.e. pink place card for chicken or green place card for fish) sticker, etc...

Arrange place cards alphabetically (according to last name).

### DECORATIONS

If you provide decorations for the ballroom, they must be self-standing as we do not allow tape, nails or tacks of any kind on the walls in our banquet rooms. Any exceptions to this require written consent from the Wedding Manager.

### VOTIVES

We will provide three glass votive candles and the inner tea light for each table. Should you like to have more than three per table, you are welcome to provide your own.

### CANDLELIGHT

All candlelight in any banquet area must enclose the candle flame. No open or unprotected flames will be allowed to be lit in any area of the resort. Should you provide candlelight, our banquet staff will be happy to light your candles for you prior to your event.

### SPARKLERS

Sparklers are NOT allowed on or around our property.



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