IT’S YOUR STORY
make it a fairytale
At a resort unlike any in the world.
Where Love Stories Become Legend

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 131 years this romantic hotel has welcomed couples from around the world to celebrate their love. Write your story on our legendary sands.

ALL PACKAGES INCLUDE:
Six Tray Passed Hors d’oeuvres
Four Hours of Hosted Premium Bar
A Champagne Toast
Wine Service During Dinner (Two Glasses per Guest)

ALL WEDDING CEREMONY VENUES INCLUDE:
A Ceremony Sound System and Microphone for Officiate
Bridal Dressing Room & Groom’s Finishing Room
Fruit Infused Water Station
White Outdoor Chairs
Inclement Weather Back Up

ALL RECEPTION VENUES INCLUDE:
Belly Bar & Cocktail Rounds with House Linens
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.
hors d’oeuvres
AND bar
Bar and tray passed

HOSTED BAR SERVICE
Hosted Bar (up to four hours) 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 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

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.
wedded bliss PLATED

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

windsor breeze

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

love affair

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

crown jewel

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

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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**
tinkerbell 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

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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:

<table>
<thead>
<tr>
<th>Planner Name</th>
<th>Phone Number</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bliss Events</td>
<td>619.252.1058</td>
<td>blissevents.com</td>
</tr>
<tr>
<td>Couture Events</td>
<td>619.206.2905</td>
<td>coutureeventsca.com</td>
</tr>
<tr>
<td>Creative Affairs</td>
<td>619.993.0710</td>
<td>creativeaffairsinc.com</td>
</tr>
<tr>
<td>Crown Weddings</td>
<td>619.571.6515</td>
<td>crownweddings.com</td>
</tr>
<tr>
<td>Details Details</td>
<td>858.880.9389</td>
<td>aboutdetailsdetailed.com</td>
</tr>
<tr>
<td>Gisele Chalhoub</td>
<td>858.531.3181</td>
<td>eventsbygisele.com</td>
</tr>
<tr>
<td>Lavish Weddings</td>
<td>858.740.4833</td>
<td>lavishweddings.com</td>
</tr>
<tr>
<td>Luxe Events</td>
<td>858.232.8987</td>
<td>luxespecialweddings.com</td>
</tr>
<tr>
<td>Monarch Weddings</td>
<td>858.480.9332</td>
<td>monarchweddings.com</td>
</tr>
<tr>
<td>Thomas Bui Lifestyle</td>
<td>858.663.8516</td>
<td>thomasbuilifestyle.com</td>
</tr>
</tbody>
</table>

# BRIDAL COUTURE

<table>
<thead>
<tr>
<th>Boutique Name</th>
<th>Phone Number</th>
<th>Website</th>
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</thead>
<tbody>
<tr>
<td>The Bustle Bridal Boutique</td>
<td>858.523.9254</td>
<td>thebustledelmar.com</td>
</tr>
<tr>
<td>Friar Tux</td>
<td>714.932.1106</td>
<td>friartux.com</td>
</tr>
<tr>
<td>Here Comes the Bride</td>
<td>619.688.9201</td>
<td>hctb.net</td>
</tr>
<tr>
<td>The White Flower Bridal Boutique</td>
<td>619.501.1700</td>
<td>thewhiteflower.com</td>
</tr>
</tbody>
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# DÉCOR RENTALS

<table>
<thead>
<tr>
<th>Rental Name</th>
<th>Phone Number</th>
<th>Website</th>
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</thead>
<tbody>
<tr>
<td>AFR</td>
<td>619.534.1942</td>
<td>rentfurniture.com</td>
</tr>
<tr>
<td>Adorations</td>
<td>619.225.1915</td>
<td>adorations.com</td>
</tr>
<tr>
<td>Archive Rentals</td>
<td>888.459.6598</td>
<td>archiverentals.com</td>
</tr>
<tr>
<td>The Chiavari Guys</td>
<td>858.247.2877</td>
<td>theelegantweddings.com</td>
</tr>
<tr>
<td>Concepts Event Designs</td>
<td>619.336.0202</td>
<td>conceptseventdesign.com</td>
</tr>
<tr>
<td>Folklore</td>
<td>760.814.2696</td>
<td>adorefolklore.com</td>
</tr>
<tr>
<td>Hire Elegance</td>
<td>858.227.4963</td>
<td>hire-elegance.com</td>
</tr>
<tr>
<td>Platinum Pro</td>
<td>888.419.1961</td>
<td>platinumpro.com</td>
</tr>
<tr>
<td>To Be Designed</td>
<td>609.458.1672</td>
<td>tbdsandiego.com</td>
</tr>
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# SPECIALTY LINEN

<table>
<thead>
<tr>
<th>Linen Name</th>
<th>Phone Number</th>
<th>Website</th>
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</thead>
<tbody>
<tr>
<td>BBJ Linen</td>
<td>310.204.0363</td>
<td>bbjlinen.com</td>
</tr>
<tr>
<td>La Tavola</td>
<td>949.548.1333</td>
<td>latavolalinen.com</td>
</tr>
<tr>
<td>Luxe Linen</td>
<td>949.253.3400</td>
<td>luxelinen.org</td>
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# DJ’S

<table>
<thead>
<tr>
<th>DJ Name</th>
<th>Phone Number</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blake Miller</td>
<td>619.840.3572</td>
<td>djblakemiller.com</td>
</tr>
<tr>
<td>David Cutler</td>
<td>866.480.4487</td>
<td>sandiegoeventdj.com</td>
</tr>
<tr>
<td>DJ Hevrock</td>
<td>858.270.2195</td>
<td>sgmevents.com/artists/hevrock</td>
</tr>
<tr>
<td>GE Productions</td>
<td>760.562.2429</td>
<td>geproductions.com</td>
</tr>
<tr>
<td>Jerry Beck</td>
<td>619.246.2325</td>
<td>becksentertainment.com</td>
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# FLORALS

<table>
<thead>
<tr>
<th>Florist Name</th>
<th>Phone Number</th>
<th>Website</th>
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</thead>
<tbody>
<tr>
<td>Allen’s Flowers</td>
<td>619.460.3192</td>
<td>allensflowers.com</td>
</tr>
<tr>
<td>Blush Botanicals</td>
<td>858.342.0480</td>
<td>blushbotanicals.com</td>
</tr>
<tr>
<td>Camellia</td>
<td>619.795.0611</td>
<td>camelliaflowerwedding.com</td>
</tr>
<tr>
<td>Jennifer Cole</td>
<td>760.815.8719</td>
<td>jennifercoleflorals.com</td>
</tr>
<tr>
<td>Organic Elements</td>
<td>858.610.8881</td>
<td>organicflowers.com</td>
</tr>
<tr>
<td>MR Floral &amp; Events</td>
<td>619.920.9227</td>
<td>mrfloralandevents.com</td>
</tr>
<tr>
<td>Parker and Posies</td>
<td>858.248.2007</td>
<td>parkerandposies.com</td>
</tr>
<tr>
<td>Root 75</td>
<td>619.438.6060</td>
<td>root75.com</td>
</tr>
<tr>
<td>Splendid Sentiments</td>
<td>760.518.8996</td>
<td>mysplendidflorals.com</td>
</tr>
</tbody>
</table>
**LIGHTING DESIGN**
PSAV  619.365.9397  psav.com

**ORCHESTRAS & LIVE MUSIC**
Anthony Garcia  858.8827152  agarcia@bass.com
Bonnie Foster Productions  858.967.0167  bonniefosterproductions.com
Collective Music  858.775.9636  collective.music.group
Lucky Devils  760.210.9501  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  sgm.events.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**
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  truerphotographyweddings.com
The Youngrens  858.356.9586  theyounggrens.com

**PHOTOBOOTHS**
CEG Interactive  800.987.0290  ceginteractive.com
Flash Collective  760.292.3341  theflashcollective.com
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
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 Terrace
Midnight - Crown, Ballroom, Coronet, Carousel, Grande Hall, The Cabanas

OUTDOOR VENUES
No confetti, birdseed, rice or floating lanterns allowed; Flower petals with prior approval from Manager. All rigging must go through PSAV.

BEACH EVENTS
No glass is allowed on the beach per a City ordinance. This applies to décor, votives, centerpieces, and drinking vessels. The hotel does not provide staging, dance floor or arch on the beach. All music must face the beach and conclude by 10 pm.

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 (2) desserts. Tastings are available Tuesday - Friday. Appointments must be scheduled one month in advance and are based on availability.

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 $55 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

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Prices and selection subject to change.
SPECIAL EVENT PARKING
A special event rate of $25 per car for valet or self 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.

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