

Waterfront Weddings



Congratulations on your engagement!

Imagine your wedding at our beautiful hotel and marina on San Diego's Mission Bay. Our dramatic grand entrance, ballroom and elegant waterfront guest rooms and suites, coupled with our reputation for legendary service, provide an unforgettable location for your family and friends to share in your special day.

The Dana offers:

- Spectacular Waterfront Ceremony Sites
- Special Lunch and Dinner Packages
- Custom Designed Menus
- Garden and Waterfront Settings for your Photos
- Courtesy Rates Available for Guests
- Special Accommodation Package for the Bride and Groom

Your reception set up includes:

- Complimentary Linen and Napkins in a variety of colors
- Upgraded floor length linen and specialty chair covers available for a nominal rental fee
- Guest Book Table, Name Card Table, Gift Table
- Easel for Engagement Photo
- Cocktail Tables, Belly Bars, Banquet Chairs and Tables
- Head Table or Sweetheart Table, Cake Table, Riser, Dance Floor
- Votive Candles and Mirrors

And we top it off with:

- Recommendation of Preferred Vendors
- Friendly and Professional staff

Please give us a call to schedule an appointment to see how our beautiful facilities will make your dream wedding come true. We look forward to hearing from you!

Best Wishes,

The Catering Staff at The Dana on Mission Bay

Ceremony Site

THE GARDENS

*Seating for up to 100 people
Tropical surroundings with marina views*

Ceremony fee \$1,000.00

SUNSET LAWN

*Seating for up to 300 people
Panoramic views of Mission Bay*

Ceremony fee \$1,500.00

The Dana will provide the set up of white chairs, carpet runner, and archway, microphone for your officiant with a public address sound system, and complimentary rehearsal site.

Prices are subject to 18% service charge and applicable sales tax.

Reception Site

MISSION BAY BALLROOM

*Accommodates up to 300 people
Ceilings soar to 18 feet, with expansive windows offering views
of the bay, marina, and luscious landscaping*

Food and Beverage Minimums

Food and beverage minimums beginning at \$6000.00

*Food and beverage minimums
inclusive of service charge and sales tax.*

Minimums subject to change based on availability.

Your Wedding Package Includes

COCKTAIL RECEPTION

Hosted bar for one hour that includes House Brands, Domestic and Imported Beer,
Robert Mondavi Woodbridge Wines,
Assorted Soft Drinks and Bottled Water
Premium Brands available for an extra \$5.00 per person

HORS D'OEUVRES

One hour Hors d'oeuvres Reception includes:
Seasonal Fresh Fruit Display,
Imported and Domestic Cheeses with Assorted Crackers

Choice of Two of the following

Tray Pass Hors d'oeuvres

Dried pear and gorgonzola cheese canapé
Buttermilk blini with smoked salmon rosette
Caramelized figs with brie on toast
Beef Wellington
Seared chicken satay
Seared ahi tuna with olive tapenade
Asparagus wrapped in phyllo with asiago cheese
Mushroom caps stuffed with fontina and spinach
Shrimp and crab firecracker

Additional Selections Available

LUNCH OR DINNER

Deduct \$10.00 from listed price
for luncheons served prior to 2:00pm

WINE SERVICE WITH MEAL

Featuring Woodbridge by Robert Mondavi

Choice of

Chardonnay or Sauvignon Blanc and Cabernet Sauvignon or Merlot

CHAMPAGNE OR CIDER TOAST

Featuring Freixenet Brut or Martinelli's sparkling cider

COMPLIMENTARY CAKE CUTTING AND SERVICE

Recommendations on bakeries provided

Menu Selections

The two course meal includes choice of Salad and Entrée Selection. Each entrée is served with a medley of fresh Asparagus and Baby Carrots and comes with a choice of Herb Wild Rice, Garlic Mashed Potato, or Roasted Red Potatoes. Provided with your meal are Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.

FIRST COURSE:

Choice of one of the following salad selections:

Pear and Walnut Salad

Mixed baby lettuces, sweetened dried pears, candied walnuts, shaved asiago cheese and balsamic vinaigrette

Mixed Greens Salad

Mixed greens, English cucumber, shaved carrots, cherry tomatoes, feta cheese and tomato vinaigrette

Caesar Salad

Chopped romaine, parmesan reggiano, garlic toasted croutons and caesar dressing

Spinach Salad

Baby spinach, toasted almonds, strawberries, gorgonzola cheese and strawberry-champagne vinaigrette

ENTREES:

A selection of up to 2 different entrees can be served*

Chicken Marsala

\$76

Seared chicken breast, sautéed cremini mushrooms, fresh herbs, garlic, shallots and marsala wine sauce

Chicken Florentine

\$78

Seared airline chicken breast stuffed with spinach, basil, pine nuts, fontina cheese and a roasted red pepper sauce

Herb Roasted Pork Loin

\$80

Oven roasted pork loin with peppercorn pan jus

Salmon Piccata

\$82

Salmon topped with a sauce of white wine, lemon and garlic butter, sprinkled with capers

Black Peppered Sea Bass

\$84

Seared sea bass lightly seasoned with fresh cracked pepper, and a white wine, pancetta and oyster mushroom sauce

Herbed Crusted Halibut

\$86

Baked halibut with herbed panko bread crumbs served with a whole grain mustard sauce

Braised Short Rib

\$88

Slow cooked marinated beef short ribs with a red wine reduction

Filet Mignon

\$90

Choice beef tenderloin, topped with wild mushrooms and a pinot noir demi glaze

*When selections of two entrees are served at the same function the price of the higher entrée will apply to all meals. Prices are subject to 18% service charge and applicable sales tax.

COMBINATION MEALS:

Halibut & Chicken Marsala

\$90

Seared chicken breast and halibut, sautéed cremini mushrooms, fresh herbs, garlic, shallots and marsala wine sauce

Braised Boneless Short Rib & Black Peppered Sea Bass

\$95

Cabernet braised boneless short rib with seared sea bass seasoned with fresh cracked pepper, and a white wine, pancetta and oyster mushroom sauce

Petite Filet Mignon & Chicken

\$95

Choice beef tenderloin, seared chicken breast topped with pinot noir demi glaze and wild mushrooms

Petite Filet Mignon & Shrimp Scampi

\$100

Choice beef tenderloin, sautéed jumbo shrimp with a duo of sauces to include pinot noir demi glaze and a white wine and garlic scampi sauce

VEGETARIAN SELECTIONS:

Portobello Wellington

\$78

Portobello mushroom marinated in balsamic vinaigrette, stuffed with onions, roasted garlic, charred red peppers and goat cheese baked in a puff pastry

Penne Primavera

\$76

Eggplant, zucchini, onions, green peppers, tomatoes, and garlic in a marinara sauce over penne pasta

Ravioli Rossini

\$76

Spinach and ricotta cheese ravioli served with a sun dried tomato basil sauce

Prices are subject to 18% service charge and applicable sales tax.

Buffet Selections

The Dana requires a minimum of 40 people to offer our buffet selection. The items on the buffet are replenished for one hour and include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.

The Dana Buffet \$90

Choice of Two

- Green Garden Salad with Ranch and Balsamic Vinaigrette Dressing
- Classic Caesar Salad
- Tomato and Feta Salad

Choice of Two Entrées

Roast Pork Loin

Oven roasted pork loin served with an orange honey glaze

Herb Crusted Halibut

Baked halibut lightly crusted with herbed panko bread crumbs served with a whole grain mustard sauce

Chicken Florentine

Seared chicken breast with roasted red pepper sauce

Top Sirloin

Roasted choice cut of sirloin steak with a peppercorn sauce

Black Peppered Sea Bass

Seared sea bass seasoned with fresh cracked pepper, and a white wine, pancetta, and oyster mushroom sauce

Chicken Marsala

Seared chicken breast, sautéed cremini mushrooms, fresh herbs, garlic, shallots and Marsala wine sauce

- Herb Wild Rice, Garlic Mashed Potatoes
- Young Carrots and Asparagus
- Specialty Dinner Rolls with Butter

Selected buffet items offered with Carver at \$95.00

Prices are subject to 18% service charge and applicable sales tax.

THEMED BUFFETS

Italian Buffet

\$82

Choice of Two

- Green Garden Salad with Italian Dressing
- Antipasto Salad
- Tomato and Mozzarella Salad

Choice of Two Entrées

Lasagna

Layers of seasoned ground beef and tomatoes, pasta, ricotta cheese, béchamel and marinara

Chicken & Prosciutto Roulade

Chicken breast rolled around prosciutto ham and topped with a lemon tomato sauce

Salmon Livornese

Salmon sautéed with black olives, capers, fresh chopped tomatoes, garlic and white wine

Vegetable Ratatouille

Eggplant, zucchini, onions, green peppers, tomatoes, and garlic in a light tomato sauce over penne pasta

Chicken Parmesan

Breast of chicken breaded, baked and served with a marinara sauce

- Rosemary Red Potatoes
- Sautéed Zucchini and Yellow Squash
- Garlic Bread

Polynesian Buffet

\$88

- Fresh Bay Shrimp Salad
- Green Garden Salad with Honey Mustard Dressing

Choice of Two Entrées

Teriyaki Chicken

Seared chicken breast with teriyaki sauce

Mahi Mahi Macadamia

Roasted Mahi Mahi crusted with macadamia nuts and served with a pineapple beurre blanc

Orange Honey Glazed Pork Loin

Oven roasted pork loin topped with an orange honey glaze

Sesame Chicken

Chicken breast marinated in soy sauce and sesame oil topped with sesame seeds

Garlic Ginger Beef

Marinated beef strips sautéed with ginger and garlic

- Stir Fry Vegetables
- Sesame Fried Rice
- Sweet Hawaiian Bread with Butter

Selected buffet items offered with Carver at \$95.00

Mexican Buffet

\$80

- Tri Colored Tortilla Chips with Guacamole and Salsa
- Caesar Salad
- Corn and Shrimp Salad

Choice of Two Entrées

Shrimp Diablo

Sautéed shrimp cooked in a white wine chipotle sauce

Cheese Enchiladas

Enchilada filled with cheddar and jack cheese, with a red enchilada sauce

Carne Asada

Thin slices of marinated top sirloin seared and topped with green chilies and onions

Pollo Asada

Seared boneless breast of chicken marinated in a mild achiote sauce

Snapper Vera Cruz

Red snapper sautéed with onions, tomatoes, capers, olives and mushrooms

- Spanish Rice and Black Beans
- Grilled Red and Green Peppers with Onions
- Warm Tortillas, Rolls and Butter

Prices are subject to 18% service charge and applicable sales tax.

Policies and Guidelines

TIMELINES

Wedding ceremonies are scheduled one half hour prior to the beginning of your reception. The ceremony site is available for a maximum of three hours. Luncheon receptions are typically scheduled from 10:30 A.M. to 4:00 P.M. and dinner receptions from 6:30 P.M. to 12:00 A.M. For receptions on the bay view lawn, times will be determined based on availability. All wedding receptions are blocked for five hours. Times may be extended at an additional charge of \$300.00 per hour, based on availability.

DEPOSIT AND PAYMENT

Weddings can be confirmed one year in advance. A non-refundable, nontransferable deposit of \$2500.00 and a signed contract is required to confirm space. 50% of the food and beverage minimum is due 3 to 6 months prior to the event. The estimated remaining balance of charges is due three working days prior to your event. All deposits are applied to final balance and are nonrefundable. Additional payment schedule may apply based on the size of the event.

BOOKING POLICY

The Dana on Mission Bay can confirm social events 1 year in advance based on availability. All events must meet Food and Beverage minimums as outlined in the wedding package. We confirm events on a first come first serve basis. There is no wait list – the first person to call will receive a contract. Calls are accepted during business hours 10:00 A.M. to 4:00 P.M. on Tuesdays the week of your event date the following year. A \$2500.00 deposit is due at this time. Please have your credit card ready for over the phone processing.

FOOD AND BEVERAGE

All food and beverage must be supplied by the hotel. The exception is your wedding cake which must be provided by an outside vendor. Food and beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate food or beverage that is brought onto the property in violation of this policy. Your menu should be determined at least two months prior to your wedding. When selecting more than one entree, the higher price will be charged for all selections. 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. Meals that are served prior to 2:00 P.M. will be priced as luncheon functions. Meals served after 2:00 P.M. will be priced as dinner functions. Certain food and beverage minimums apply based on the size of your group. The food and beverage minimum expenditure does not include cash bar sales. Service charge and sales tax does 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.

SERVICE CHARGE AND SALES TAX

All food, beverage and equipment rentals are subject to service charge and applicable California sales tax. Please note the service charge is taxable.

GUARANTEE

The Dana on Mission Bay permits a maximum of 10% variance in the agreed guest count. The final guest count must be specified three working 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.

DECORATIONS AND SEATING

All decorations must be approved by the Catering Department and must meet San Diego Fire Department regulations. The hotel provides tables, chairs, white/ivory linens, white/ivory napkins, complimentary mirror and votive candles for each table, the dance floor, all the glassware, silverware and china. Upgraded items are available for rental through the catering department. Confetti, glitter and rice are not allowed in the ballroom or at the ceremony site. If you have any questions, please ask. Cleaning fines can apply. We provide 66" banquet rounds which accommodate ten people. Your head table can be a long traditional head table, "sweethearts" table for you and your groom, or a reserved banquet round set for up to ten people. Additional tables can be reserved near your head table for your attendants, family or close friends. Your final floor plan will be based on your final guarantee and will be determined at your final appointment with the Catering Department three days prior to your wedding.

OUTSIDE VENDORS

Your vendors have access to your wedding location no earlier than one and a half hours prior to the start of the function. A minimal amount of disturbance will allow our banquet staff to set up the function properly and in a timely manner. A list of suggested vendors will be provided to you upon confirmation of your wedding here at The Dana on Mission Bay.

PERSONAL ITEMS

The hotel recommends you assign an attendant to set and 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 the client's 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 the safe return of any item left in the banquet room after your reception.