



Catering

Conference Services





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Our Venues

Admiral Baker Clubhouse

This beautiful clubhouse is open to the public and offers panoramic views in an early California-style architecture, complimented by its Mission Gorge location. It allows for easy access for non-military guests. The Presidio Ballroom's chandeliers, soft arches and dark wood beams will surround your event in rich style. The dining room opens to the Presidio Patio overlooking two lush green 18-hole golf courses. Admiral Baker Clubhouse accommodates groups up to 300.

619-487-0016 or 619-487-0026

Presidio Ballroom

Capacity 100 - 200

Patio

Capacity up to 150

Patio Ceremony with Chairs

Golf Conference Room

Capacity 36 (seated)

Admiral Baker Catering Facility and services are open to the public.

Anchors Catering & Conference Center

Anchors Catering & Conference Center is conveniently located at Naval Base San Diego just outside the Main Street gate. It allows for easy access for non-military guests. The full-service catering and conference facility is available for command events, Hail and Farewells, luncheons, dinners, wedding receptions, birthdays and anniversaries. Rooms are available for groups up to 400 guests with two large banquet rooms and break-out rooms. Each room is equipped with state-of-the-art audio/visual systems. The ballroom has a stage, hardwood dance floor and a bridal changing room. **619-556-7788**

Grand Pacific Ballroom

Capacity 150-400

Atlantic Room

Capacity 50-150

Mediterranean Room

Capacity 25-85

Pacific Room

Capacity 75-165

Hall of Fame

Capacity 50-100

Atlantic & Mediterranean Rooms

Capacity 135-235

Arctic Room

Capacity 25-60

Island Club Catering & Conference Center

The Navy's foremost oceanfront location perched on a bluff overlooking the waves of Breakers Beach, on board Naval Air Station North Island, is the newly renovated Island Club. This historic catering and conference facility has the feel and setting of a tropical resort. The Island Club has four banquet rooms, a new conference area and a large patio with a wide ocean view. The Island Club accommodates groups up to 450. **619-545-9199**

Atlantis Room

Capacity 180-450

Trident Room

Capacity 100-180

Neptune Room

Capacity 50-90

Sky Room

Capacity 35-50

Cascade Executive Board Room (A or B)

Capacity 40

Bridal Dressing Room

Ceremony with Chairs

Capacity 100-350

World Famous "I" Bar Lobby & Courtyard

The many officers from around the world who have frequently visited the I-Bar on Naval Air Station North Island have fond memories of good times with great friends. The adjacent patio can be combined with the lobby to host your special event. This is an intimate, private site for your wedding or reception. Perfect for Wetting Downs, Change of Commands, and Retirements and is a nice place to spend time with friends. **619-545-9199**

Lobby & Courtyard

Capacity 75-150

19th Hole Restaurant & Lounge

The 19th Hole Restaurant & Lounge is nestled against the lush green background of the Sea 'N Air Golf Course on board Naval Air Station North Island. The Spanish-style building is the perfect location for a small, private ceremony, party or reception. The facility has a large main room and a patio to accommodate up to 150 guests. **619-545-9199**

Main Room with Patio

Capacity 75-150

Breakers Beach Deck

Located on the white sands of Breakers Beach, this outdoor venue overlooks a wide sweeping beach, the Pacific Ocean and the historic Hotel del Coronado in the distance. Naval Air Station North Island gem features a large deck. Imagine your wedding on the deck with the sound of the waves accenting your vows. Receptions and photo sessions often overflow to the shoreline for magnificent sunsets. For an event to remember, reserve this special outdoors location for your dream beach wedding or other special event. **619-545-9199**

Outdoor deck area with chairs

Capacity 75-180

Toes in the Sand Ceremony

Our Venues (continued)

Admiral Kidd Catering & Conference Center

The Navy's premier waterfront location surrounded by the splendor of the San Diego Bay and downtown skyline. The Admiral Kidd Catering and Conference Center, on board Naval Base Point Loma at the Harbor Drive Annex, boasts a view available only to the city's most exclusive hotels and restaurants. Choose from three indoor catering spaces, three conference spaces, along with a lovely lawn setting and a balcony overlooking the bay. This premier location accommodates up to 500 guests.

619-524-6287 or 619-524-1996

Skyline Room

Capacity 200-425

Harbor Lounge & Patio

Capacity 100-200

San Diego Room

Capacity 50-75

Pt. Loma Conference Room

Capacity 45-125

Bayview Executive Boardroom

Capacity 10-18

Nimitz Conference Room

Capacity 10-45

Lawn Ceremony with Chairs

Bridal Dressing Room

Gazebo

Admiral Kidd Catering & Conference Center is open to the public.

Oceanview Catering

Located at the tip of Naval Base Point Loma, Oceanview's beautiful interior is complimented by its magnificent view of the Pacific. Its large wooden deck features a gazebo overlooking the water. Imagine the rhythmic lull of waves splashing against the rocks below as your party enjoys a mouth-watering menu on the deck or the elegant dining area. The dining room and deck accommodates groups up to 350. **619-524-6287 or 619-524-1996**

Lawn Ceremony with Chairs

Ballroom & Deck

Catered Out

Let us come to you! We can facilitate a multitude of events on all naval bases throughout San Diego. Special pricing is offered for Command Events and Military Events. Ask your catering manager for details.



Important Information

Information

Policies

A copy of the Navy Region Southwest Dining Services Policies will be provided prior to completion of your catering agreement. The event sponsor is responsible for policy compliance by all event vendors and guests.

Ceremonies

Navy Region Southwest San Diego Catering facilities provide settings for elegant weddings and ceremonies. Beautiful outdoor areas are available at Admiral Baker Clubhouse, Admiral Kidd Catering & Conference Center, Oceanview Catering, Island Club Catering & Conference Center, Breakers Beach Deck, 19th Hole Restaurant & Lounge and World Famous "I" Bar Courtyard. Our sites are available for 1-hour patio or lawn ceremonies with contracted reception. Prices listed on pages 2-4 for specific venues include ceremony chairs.

Receptions

Reception sites are available for 4-hour intervals. Site rental fees include table and chair set up, and linens (with catering purchase). Personalized catering to meet your needs and budget is available for an additional fee through the venue. Outside catering or food and beverage is not allowed.

Clean-Up

Fees will be applied for excessive clean-up for items such as, but not limited to, glitter, confetti, food or debris left from an event.

Prices

The following pages detail a variety of menu options and prices. Room fees are applied to all events unless specified. Minimum revenue requirement must be met. Ask your Catering Manager for specifics. A service charge will be applied to all food and beverage prices for events. Sales tax does not apply. Published prices are subject to change.

Allergies

Our facilities use nuts, soy, dairy, gluten, shellfish and other allergens. We cannot guarantee any item to be completely allergen free.

Outside Food and Beverage

Per CNICINST 1710.3 and Naval Preventative Medicine, outside food and beverages may not be brought into an MWR facility.

Sunrise Menus

Minimum 50 guests. Priced per person • Available Monday-Friday

Continental

- Assorted Pastries
- Assorted Chilled Juices
- Freshly Brewed Coffee and Tea

Deluxe

- Assorted Pastries
- Fresh Seasonal Fruit
- Assorted Chilled Juices
- Freshly Brewed Coffee and Tea

Captain

- Fluffy Scrambled Eggs
- Crispy Bacon and Sausage
- Home Fried Potatoes
- Warm Buttery Biscuits with Country Gravy
- Assorted Pastries
- Assorted Chilled Juices
- Freshly Brewed Coffee and Tea

Menu Enhancements

- Omelet Station
Diced Ham, Cheddar Cheese, Onions, Green Peppers, Tomatoes, Mushrooms and Spinach (Select 4)
- Oatmeal with Brown Sugar
- Yogurt and Granola Parfait
- Sliced Fresh Seasonal Fruit

Champagne Brunch

Minimum of 100 guests • Available Saturday and Sunday

Our Menus

Includes

- DJ Hook Up
- White Table Linens, Accent Color Napkins, China, Silverware, Glassware
- Tables Beautifully Skirted: Registration, Sweetheart, Guest Book, Gift, Cake, Carving Stations and Buffet
- Beverage Services
 - Non-Alcoholic Punch
 - Assorted Chilled Juices, Coffee and Tea
- Champagne and Sparkling Cider for the Toast

Starters

- Garden Greens with Choice of Dressings
- Fresh Seasonal Fruit Display
- Poached Salmon Display with all the Trimmings

Buffet

- Crispy Bacon and Sausage
- Home Fried Potatoes
- Fluffy Scrambled Eggs
- French Toast or Waffles *(Select 1)*

Carving Station *(Select 1)*

Served with Chef's Choice Rice and Vegetables with Fresh Rolls and Butter

- Seasoned Top Round of Beef with Au Jus
- Roasted Turkey Breast with Turkey Gravy
- Glazed Bone-in Ham

Omelet Station

Eggs, Diced Ham, Cheddar Cheese, Onions, Green Peppers, Tomatoes, Mushrooms and Spinach

Luncheon Buffets

Minimum of 50 guests • Served Monday-Friday until 1 pm
Includes Fresh Rolls, Coffee and Tea

Salads³ (Select 1)

- Garden Green
Mixed Greens, Tomatoes, Red Onions, Cucumbers, and Herbed Croutons with Choice of Dressing
- Caesar
Crisp Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons with Caesar Dressing
- Tri-Colored Rotini Pasta
Prepared with Black Olives, Tomatoes, Sliced Red Onions, Tri-colored Bell Peppers and Garlic Parmesan Vinaigrette

Entrées¹ (Select 2)

- Lemon Rosemary Chicken Breast
- Buttermilk Fried Chicken
- Roasted Turkey Breast with Gravy²
- BBQ or Braised Tri-Tip²
- Seasoned Top Round of Beef with Au Jus²
- Chef's Choice Seasonal Fish
- Mushroom Ravioli with choice of Garlic Cream or Pesto Sauce

Accompaniments and Vegetables³ (Select 2)

- Fresh Garden Vegetables
- Haricot Vert and Mini Potatoes
- Roasted Brussel Sprouts with a Balsamic Glaze
- Cauliflower Rice
- Cilantro Lime Rice
- Wild Rice Medley
- Creamy Three Cheese Macaroni
- Potatoes Au Gratin
- Herb Roasted Red Potatoes
- Garlic Mashed Potatoes

Children's Menus (½ price) available for ages 4-10 years old

All prices subject to a service charge. All prices are subject to change.

Full-Service Luncheons

Minimum of 50 guests. Priced per person.

Served Monday-Friday until 1 pm

Includes Coffee and Tea

Sandwiches, Salads and Wraps

Sandwiches and Wraps are served with Fresh Seasonal Fruit and Gourmet Pasta Salad.

- **Roasted Turkey Breast and Swiss Cheese Sandwich**
With Lettuce and Tomatoes on Whole Wheat
- **Roasted Turkey Cobb Sandwich**
Sliced Turkey Breast with Sundried Tomatoes, Gorgonzola Cheese and Lettuce on Artisan Multigrain
- **C.B.R.**
Brioche Bun, Fire Grilled Chicken Breast, Bacon, Ranch, Lettuce, Tomato and Onion
- **California Wrap**
Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato, Avocado, Mayonnaise, and Mustard Wrapped in a Spinach Tortilla
- **Mediterranean Chicken Salad**
Chilled Chopped Chicken, Spring Mix, Romaine, Cucumbers, Kalamata Olives, Tomatoes, Red Onions, Fresh Mint, Parsley and Feta Cheese with Balsamic Vinaigrette
- **Cobb Salad**
Chopped Turkey Breast on Mixed Greens topped with Avocado, Bacon, Bleu Cheese Crumbles, Tomatoes, Hard Boiled Eggs and Choice of Dressing
- **Asian Salad**
Grilled Chicken Breast, Mixed Greens, Mandarin Oranges, Sliced Almonds, Red Cabbage, Chopped Cilantro and Wonton Strips with Ginger Sesame Dressing

Luncheon Entrées

Entrées are served with Garden Salad with Choice of Dressings, Choice of Rice or Potatoes and Vegetables with Fresh Rolls.

- **Broiled Salmon**
Broiled with Lemon Butter Sauce
- **Tortilla Crusted Tilapia**
With Fresh Vegetables and Steamed Rice
- **Pasta Primavera**
Al Dente Farfalle with Fresh Vegetables and Alfredo Sauce
- **Parmesan Crusted Chicken**
Boneless Chicken Breast encrusted in Parmesan, topped with Spinach and Red Peppers with a Parmesan Cream Sauce
- **Braised Tri-Tip**
Tender Tri-Tip flame broiled and served with a Mushroom Sauce

Dinner Buffets

Minimum of 50 guests
Includes Fresh Rolls, Coffee and Tea

Salads³ (Select 1)

- Garden
Mixed Greens, Tomatoes, Red Onions, Cucumbers, and Herbed Croutons with Choice of Dressing
- Caesar
Crisp Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons with Caesar Dressing
- Caprese
Vine-ripe Yellow and Red Tomatoes, Bocconcini Mozzarella Cheese, Fresh Basil, Balsamic Reduction and Extra Virgin Olive Oil
- Mediterranean
Spring Mix, Romaine, Cucumbers, Couscous, Tomatoes, Red Onions, Parsley, Feta Cheese with Balsamic Vinaigrette

Entrées¹ (Select 2)

- | | |
|--|---|
| • Chef's Choice Seasonal Fish | • Honey Glazed Brisket Ham ² |
| • Fish ala Veracruz | • Stuffed Pork Loin Wrapped in Bacon ² |
| • Parmesan Crusted Chicken | • Top Round of Beef with Au Jus ² |
| • Tuscany Chicken | • Roasted Prime Rib of Beef Carving Station |
| • Chicken Fettuccini Alfredo | |
| • Roasted Turkey Breast with Turkey Gravy ² | |

Accompaniments and Vegetables³ (Select 2)

- | | |
|---|--------------------------------|
| • Fresh Vegetable Medley | • Wild Rice Medley |
| • Haricot Vert and Mini Potatoes | • Creamy Three Cheese Macaroni |
| • Roasted Brussel Sprouts with a Balsamic Glaze | • Potatoes Au Gratin |
| • Cauliflower Rice | • Herb Roasted Red Potatoes |
| • Cilantro Lime Rice | • Garlic Mashed Potatoes |

Themed Dinner Buffets

Select one • Minimum of 100 guests
Includes Coffee and Tea

Fiesta Buffet

Served with Confetti Corn, Refried Beans, Spanish Rice, Cheddar Cheese, Guacamole, Sour Cream, Fresh Red Salsa and Roasted Tomatillo Salsa with Warm Corn and Flour Tortillas

Entrées¹ (Select 2)

- Braised Tender Shredded Pork Carnitas
- Sautéed Marinated Chicken Fajitas
- Marinated Beef Fajitas
- Cheese Chile Relleno

Salad

Romaine Lettuce garnished with Sweet Corn, Tomatoes, Black Beans, Red Onions, Cheese, and Tri-color Corn Tortilla Strips

Pacific Rim

Served with Steamed Jasmine Rice, Stir Fry Vegetables, Sweet Hawaiian Rolls and Butter

Entrées¹ (Select 2)

- Grilled Teriyaki Chicken
- Beef Stir Fry
- Baby Back Pork Ribs
- Vegetable Chow Mein

Salad

Asian Salad with Crispy Wontons and Ginger Dressing

Southern

Served with Macaroni and Cheese, Collard Greens and Buttermilk Corn Bread

Entrées¹ (Select 2)

- Buttermilk Fried Chicken
- Chicken Fried Steak
- Pot Roast
- Jambalaya

Salad

Coleslaw or Potato Salad

Full-Service Dinners

Minimum of 50 guests. Priced per person.

All Entrées include Salad, Accompaniments, Fresh Rolls, Coffee and Tea

Chicken Piccata

Classic flavors from Italy to include Lemon Capers, Elegance of White Wine and Garden Fresh Parsley

Tuscany Chicken

Boneless Chicken Breast topped with, Mushrooms, Spinach, Sundried Tomatoes and finished with a White Wine Supreme Sauce

Tri-Color Tortellini with Cream Pesto Sauce

Tri-color Cheese Tortellini with a Creamy Pesto Sauce, Roasted Vegetables and Freshly Grated Parmesan Cheese

**add chicken*

Parmesan-Crusted Chicken

Boneless Chicken Breast encrusted with Parmesan, topped with Spinach and Red Peppers with a Parmesan Cream Sauce

Grilled New York Steak

New York Sirloin with Caramelized Onions and a Rich Bordelaise Sauce

Herbed Salmon Fillet

Baked Salmon Fillet with Fresh Herbs and a Lemon Butter Sauce

Stuffed Pork Loin Wrapped in Bacon

Pork Loin wrapped in Bacon filled with a Mango Stuffing

Garlic and Rosemary Prime Rib of Beef

Savory Prime Rib of Beef Served with Au Jus and Creamy Horseradish

Filet Mignon

Bacon Wrapped Petite Filet served with a Port Wine Sauce

Combination Entrées (Select 2)

- Petite Filet
- Lemon Garlic Shrimp Scampi
- Tuscany Chicken Breast
- Herbed Salmon Fillet

Children's Menus (½ price) available for ages 4-10 years old

All prices subject to a service charge. All prices are subject to change.

Hors d'Oeuvres

Chips & Dips

Recommend 2 orders per 50 guests.

- Salsa Fresca and Southwest Queso Dip with Tortilla Chips
- Hummus with Pita Chips
- Fresh Guacamole with Tortilla Chips
- Spinach Artichoke Dip with Pita Chips or Baguettes
- French Onion and Ranch Dip with Chips
- Chipotle Black Bean Dip with Blue Corn Tortilla Chips

Hors d'Oeuvres Platters

100 pieces per selection.

Chilled Hors d'Oeuvres

- Fresh Roasted Tomato Bruschetta
- Crab or Chicken Salad on Cucumber Rounds
- Prosciutto Melon Skewers
- Southwest Turkey Pinwheel Mozzarella with Roasted Tomato
- Tortellini Skewers
- Caprese Salad Skewer
- Strawberry Brie Crostini
- Pear Chutney Bruschetta
- Dollar Sandwiches
- Mediterranean Antipasto Skewers
- Smoked Salmon and Cucumber Roulade
- Figs with Ricotta, Pistachios, and Honey
- Iced Shrimp Bowl
- Asparagus Spears with Asiago in Phyllo

Hot Hors d'Oeuvres

- Spicy or Glazed Chicken Drumettes
- Southwestern Chicken Bites
- Swedish or Barbecue Meatballs
- Fried Pot Stickers (Chicken, Pork or Vegetable)
- Vegetable Spring Rolls
- Jalapeño Poppers
- Spicy or Glazed Boneless Chicken Wings
- Creamy Smoked Gouda Macaroni 'N Cheese Bites
- Sweet Corn Batter Nuggets
- Thai Chicken Satay Skewers with Peanut Sauce
- Spinach and Feta Spanakopita
- Crab Cheddar Jalapeño Poppers
- Bacon Wrapped Dates
- Coconut Shrimp with Sweet Chili Sauce
- Mojito Lime Shrimp Skewers
- Buffalo Chicken Empanadas
- Raspberry Brie en Croute with Almonds
- Teriyaki Beef Satay Skewers
- Mini Beef Wellington
- Bacon Wrapped Scallops

Stations & More

Minimum of 50 guests. Priced per person.
Service is for 1.5 hours.

Mashed Potato Station

Red Bliss Potatoes, Sweet Potatoes, Caramelized Onions, Shredded Cheddar Cheese, Bacon Bits, Chopped Chives, Butter, Sour Cream and Brown Gravy

Baja Street Taco Station (choice of two meats)

Carnitas, Diced Chicken, Carne Asada, Shrimp, Diced Onions, Chopped Cilantro, Sour Cream, Salsa, Limes, Guacamole and Shredded Cheese Served with Soft Corn and Flour Tortillas

Pasta Station

Pasta Bar including a Variety of Pastas, Grilled Chicken, Shrimp, Sausage, Meatballs, Variety of Sauces and Assorted Toppings

Deli Cold Collection

Honey Glazed Ham, Pan-Roasted Turkey Breast and Tender Roast Beef accompanied with Sliced Domestic Cheeses, Fresh Rolls and Assorted Condiments

Platter Selections

Serves approximately 50 guests

- Fresh Garden Crudité with Dipping Sauce
- Fresh Seasonal Fruit Display
- Assorted Gourmet Cheese and Crackers
- Antipasti Display
Salami, Pepperoni, Prosciutto, Artichokes, Fresh Mozzarella, Pepperoncinis, Olives and Slow Roasted Tomatoes
- Whole Poached Salmon
Accompanied by Chopped Eggs, Diced Onions, Capers, Caviar, Aioli and Assorted Gourmet Crackers
Serves approximately 60 guests.

Chef's Carving Station

Complimented with Fresh Rolls and Condiments. Serves approximately 70 guests

- Roasted Turkey Breast
- Honey Glazed Ham
- Seasoned Top Round of Beef with Au Jus
- Roasted Pork or Beef Steamship

Farmers' Market Table

A Beautiful Cascading Decoration of Fruit, Vegetables, and Cheeses Served with Crackers and Dips

- Small 48" table (serves 100 guests)
- Large 60" table (serves 200 guests)

Available when minimum is met.

All prices subject to a service charge. All prices are subject to change.

Late Night Snacks

Served 1-2 hours prior to event ending. Priced per person.

Beef Sliders

Franks in a Blanket

Buffalo Wings

Mini Churros

Donut Holes

Desserts

Dessert Stations

Priced per person. (Choice of one item)

- S'mores
- Ice Cream
- Assorted Mini Desserts

Dessert Selections

Priced per serving. (Choice of one item)

- Tiramisu
- Big Carrot Cake
- Chocolate Thunder Cake
- Cheesecake



All prices subject to a service charge. All prices are subject to change.

Beverage Service Menu

Availability varies per venue.

Ask the Catering Manager for available selections.

Punch Bowls *(2.5 gallons serve approximately 50)*

- Lemonade or Orange-Guava Punch *(non-alcoholic)*
- Champagne
- Sangria *(white or red)*
- Margarita

Wine Menu *(by the 750 ml bottle)*

- House Wine - Canyon Road
Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot
- Premium Wines
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio
- House Champagne
- Premium Champagne
- Sparkling Cider *(non-alcoholic)*

Beer Service

A Full Keg serves approximately 120 cups, a Pony Keg serves approximately 60 cups.

- Domestic
- Premium
- Micro-Brew

No-Host Bar

Bars are stocked with Call and Premium Liquors: Bourbon, Scotch, Vodka, Gin, Rum, Tequila, Brandy, Beer, Wine and Soft Drinks. Priced per drink. Beverage server fee applies.

- Call Brands
- Premium Brands
- Domestic Beer
- Premium Beer
- House Wine by the Glass
- Premium Wine by the Glass
- Juice, Soft Drinks, Bottled Water

Beverage Service Menu (continued)

Hosted Bar

Minimum 2 hours. Beverage server fee applies.

Call Liquors

Premium Liquors

Beverage Server Fees

Recommend one Bartender per 75 Guests

- Each Bartender (*per hour, minimum 2 hours*)

Wine Handling (*Outside products*)

- 750 ml bottle
- 1.5 liter bottle

Portable Bars

- Set-up on site
- Set-up off site

Conference Packages

Packages are available Monday-Thursday, 7 am-4 pm and Friday 7 am-Noon.

Minimum of 25 attendees. Prices are per person unless noted otherwise.

Maximum of 9 hours per day, for additional hours see your Sales Manager. Break out room prices vary by venue. All arrangements must be made in advance.

Military Conference

Exclusively for official Military meetings. Service charge and water service included.

Room will be set to the specific needs of your group, including podium, microphone, screen, and projector.

Conference Package

Room will be set to the specific needs of your group, including white linen, podium, microphone, screen, projector, and water service. Three hours of fresh Brewed Coffee and Tea.

Break Packages

All-Day Break Package

- Morning: Chilled fruit juices, fresh fruit, coffee, tea and breakfast pastries
- Mid Morning: Refresh coffee
- Mid Afternoon: Refresh coffee, assorted soft drinks and cookies

Half-Day Break Package

Morning: Chilled fruit juices, coffee, tea and breakfast pastries

- Mid Morning: Refresh coffee

Afternoon Pick-Me-Up

An assortment of oven-fresh cookies, bite size chocolate snack and assorted soft drinks

Coffee Break Package

Regular and decaffeinated coffee and tea. Serves 25.

Additional Options - Price Per Person

- Oatmeal with Brown Sugar
- Yogurt and Granola Parfait
- Sliced Fresh Seasonal Fruit
- Breakfast Pastries
- Oven-Fresh Cookies



Diamond Wedding Reception

All Wedding Packages include:

- Four-hour reception including room rental, set-up, cake cutting, bartender for 3.5 consecutive hours of no-host bar service, and DJ hook up
- A full-service plated menu served with fresh rolls, coffee, tea and non-alcoholic punch
- Elegant table settings complete with China, silverware, glassware, white table linens and accent color napkins
- Beautifully skirted registration, sweetheart, guest book, gift, cake and hors d'oeuvres tables

Cocktail Hour

- One-hour Hosted Premium Wine, Premium Champagne and Call Brand Cocktails – one hour maximum
- One Keg of Premium Beer
- Unlimited Fruit Infused Water, Non-alcoholic Punch, Soft Drinks, Coffee and Tea throughout Event

Farmers' Market Table

A Beautiful Cascading Decoration of Fruit, Vegetables, and Cheeses Served with Crackers and Dips

Hors d'Oeuvres Tray Service

Five Appetizer Choices from the following:

Choose Two:

- Fresh Roasted Tomato Bruschetta
- Crab or Chicken Salad on Cucumber Rounds
- Caprese Salad Skewers
- Prosciutto Melon Skewers
- Asparagus Spears with Asiago in Phyllo
- Mediterranean Antipasto Skewers
- Smoked Salmon Mousse Canape

Choose Three:

- Raspberry Brie en Croute with Almonds
- Teriyaki Beef Satay Skewers
- Mini Beef Wellington
- Buffalo Chicken Empanadas
- Bacon Wrapped Scallops
- Parmesan Stuffed Artichokes
- Coconut Shrimp with Sweet Chile Sauce

Reception Dinner

Includes:

- One glass of Premium Wine per person served with dinner
- Premium Champagne and Sparkling Cider for the Toast

Salads (Select 1)

- **Garden** - Mixed Greens, Tomatoes, Red Onions, Cucumbers, and Herbed Croutons with Choice of Dressing
- **Caesar** - Crisp Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons with Caesar Dressing
- **Caprese** - Vine-ripe Yellow and Red Tomatoes, Bocconcini Mozzarella Cheese, Fresh Basil, Balsamic Reduction and Extra Virgin Olive Oil
- **Cranberry Walnut** - Spring Mix with Candied Walnuts, Feta Cheese, Cranberries and Red Onion served with a Raspberry Vinaigrette

Accompaniments & Vegetables (select 2)

- Baby Carrots
- Grilled Asparagus
- Roasted Brussel Sprouts with a Balsamic Glaze
- Baked Potato
- Roasted Tri-Color Baby Potatoes
- Wild Rice Medley
- Fancy Sautéed Vegetables
- Garlic Red Skin Mashed Potatoes

Combination Entrees (Select 2)

- Grilled Petite Filet Wrapped in Bacon
- Lemon Garlic Shrimp Scampi
- Tuscany Chicken Breast
- Herbed Salmon Fillet

Celebration Finale Station (Select 1)

- S'mores
- Ice Cream
- Mini Desserts

Children's Menus (½ price) available for ages 4-10 years old.

All prices subject to service charge. All prices are subject to change.

Platinum Wedding Reception

Wedding Receptions

All Wedding Packages include:

- Four-hour reception including room rental, set-up, cake cutting, bartender for 3.5 consecutive hours of no-host bar service, and DJ hook up
- A full-service plated menu served with fresh rolls, coffee, tea and non-alcoholic punch
- Elegant table settings complete with China, silverware, glassware, white table linens and accent color napkins
- Beautifully skirted registration, sweetheart, guest book, gift, cake and hors d'oeuvres tables

Cocktail Hour

- Wine Service for First-Hour and One Keg Premium Beer

Farmers' Market Table

A Beautiful Cascading Decoration of Fruit, Vegetables, and Cheeses Served with Crackers and Dips

Hors d'Oeuvres Tray Service - *Four Appetizer Choices from the following:*

Choose Two:

- Fresh Roasted Tomato Bruschetta
- Crab or Chicken Salad on Cucumber Rounds
- Caprese Salad Skewers
- Prosciutto Melon Skewers
- Asparagus Spears with Asiago in Phyllo
- Mediterranean Antipasto Skewers
- Smoked Salmon & Cucumber Roulade

Choose Two:

- Raspberry Brie en Croute with Almonds
- Teriyaki Beef Satay Skewers
- Mini Beef Wellington
- Buffalo Chicken Empanadas
- Bacon Wrapped Scallops
- Parmesan Stuffed Artichokes
- Coconut Shrimp with Sweet Chile Sauce
- Mojito Lime Shrimp Skewers

Reception Dinner

Includes:

- One glass of Premium Wine per person served with dinner
- Premium Champagne and Sparkling Cider for the Toast

Salads (Select 1)

- **Garden** - Mixed Greens, Tomatoes, Red Onions, Cucumbers, and Herbed Croutons with Choice of Dressing
- **Caesar** - Crisp Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons with Caesar Dressing
- **Caprese** - Vine-ripe Yellow and Red Tomatoes, Bocconcini Mozzarella Cheese, Fresh Basil, Balsamic Reduction and Extra Virgin Olive Oil
- **Cranberry Walnut** - Spring Mix with Candied Walnuts, Feta Cheese, Cranberries and Red Onion served with a Raspberry Vinaigrette

Accompaniments & Vegetables (Select 2)

- Fancy Sautéed Vegetables
- Tuscany Blend Vegetables
- Green Beans with Toasted Almonds
- Rice Pilaf
- Wild Rice Medley
- Roasted Red Bliss Potatoes
- Garlic Red Skin Mashed Potatoes
- Haricot Vert and Mini Potatoes

Entrées (Select 2)

Combination plates available at an additional charge.

- Garlic and Rosemary Prime Rib of Beef with Au Jus and Creamy Horseradish
- Grilled New York Steak with Caramelized Onions and a Rich Bordelaise Sauce
- Chicken Marsala, Breast of Chicken Simmered in Rosemary Marsala Wine Sauce
- Ricotta Ravioli with Cream Pesto Sauce
- Salmon Fillet with Fresh Herbs and a Lemon Butter Sauce
- Roasted Pork Loin Served with a Plum Sauce
- Shrimp Scampi Sautéed in Shallots, Butter, and Garlic Finished with White Wine and Served over Pasta or Rice

Gold Wedding Reception

All Wedding Packages include:

- Four-hour reception including room rental, set-up, cake cutting, bartender for 3.5 consecutive hours of no-host bar service, and DJ hook up
- A buffet menu served with fresh rolls, coffee, tea and non-alcoholic punch
- Elegant table settings complete with China, silverware, glassware, white table linens and accent color napkins
- Beautifully skirted registration, sweetheart, guest book, gift, cake and hors d'oeuvres tables

Cocktail Hour

- Wine service for first hour of reception
- One Pony Keg of Domestic Beer

Assorted Cheese, Crackers, Fruit and Relish Tray

Hors d'Oeuvres - Three Appetizer Choices from the following:

Choose Two:

- Fresh Roasted Tomato Bruschetta
- Crab or Chicken Salad on Cucumber Rounds
- Caprese Salad Skewers
- Asparagus Spears with Asiago in Phyllo
- Mediterranean Antipasto Skewers
- Iced Shrimp Bowl

Choose One:

- Raspberry Brie En Croute with Almonds
- Crab Cheddar and Jalapeño Poppers
- Chicken, Pork or Vegetable Pot Stickers
- Teriyaki Beef Satay Skewers
- Swedish or BBQ Meatballs
- Spicy or Glazed Boneless Chicken Wings
- Creamy Smoked Gouda Mac 'N Cheese Bites
- Coconut Shrimp with Sweet Chile Sauce

Reception Dinner

Includes:

- Champagne and Sparkling Cider for the Toast

Salads (Select 1)

- **Garden** - Mixed Greens, Tomatoes, Red Onions, Cucumbers, and Herbed Croutons with Choice of Dressing
- **Caesar** - Crisp Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons with Caesar Dressing

Mediterranean – Spring Mix, Romaine Couscous, Cucumbers, Tomatoes, Red Onions, Fresh Mint, Parsley and Feta Cheese with Balsamic Vinaigrette

Accompaniments & Vegetables (Select 2)

- Mixed Vegetable Medley
- Tuscany Blend Vegetables
- Green Beans with Toasted Almonds
- Creamy Three Cheese Macaroni
- Rice Pilaf
- Cilantro Lime Rice
- Roasted Red Bliss Potatoes
- Scalloped Potatoes
- Garlic Red Skin Mashed Potatoes

Entrées (Select 2)

An additional entrée option results in an additional charge per person.

- Seasoned Top Round of Beef with Au Jus
- Braised Tri-Tip. Tender Tri-Tip Flame Broiled and Served with a Mushroom Sauce
- Chicken Madeira. Shallots, Button Mushrooms, Sweet Madeira Wine, Melted Swiss Cheese
- Chicken Fettuccini Alfredo
- Spinach and Ricotta Lasagna Rolls
- Baked Salmon with a Teriyaki Ginger Glaze
- Garlic and Rosemary Prime Rib with Carving Station

Children's Menus (½ price) available for ages 4-10 years old.

All prices subject to service charge. All prices are subject to change.



Military Dining In and Dining Out Package

Minimum of 50 guests

- Room Set-up & Breakdown
- White Table Linen and Choice of Accent Color Napkins

Appetizer Course

- Shrimp Cocktail

Soup Course

- Beef Consommé Au Parmesan

Salad Course

- Wedge Salad

- China, Silverware, Glassware
- One Bartender for 3.5 hours

Main Course (Select 1)

Served with Chef's Choice of Potatoes or Rice and Vegetables with Fresh Rolls and Butter

- Prime Rib of Beef with Au Jus
- Atlantic Herbed Salmon
- Chicken Cordon Bleu
- Tri-Color Cheese Tortellini with Garlic Cream Sauce

Dessert Course

- New York Style Cheesecake with Fresh Strawberries
- Served with Port Wine*



Additional Services

All pricing and availability is based upon venue.

Vendor Fees

- Cake Cutting/Cupcakes/Ceremonial Desserts
- (from an outside vendor)

Chocolate Fountain Table and Clean-up

- Candy Table (with linen/skirting)
- Photo Booth Area
- DJ Hook up
- Band Hook up

Audio/Visual Equipment

- Podium with Microphone
- Wireless Microphone and Speakers

Extra Event Hours

- *Event length time extension with two-week notice*
- *Event length time extension with less than two-week notice*
- *Early Set-up*

Event Amenities

- *Tray passing*
- *Portable Bar Set-up*
- *Double Table Linens*
- *Ceremony Chairs*

Price & Availability of the following varies by venue:

- Portable Dance Floor
- Bridal Room
- Catered Out Venue Fee
- Outdoor Portable Heaters
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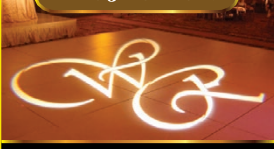
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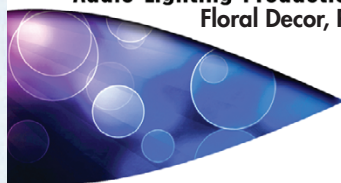
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