



Wedding Menu

Ceremony Locations

All Ceremonies Include:

Rental of Site, Rehearsal Space, Setup of Chairs, Choice of Arch, Water Station, Gift Table, and Sound System & Microphone

BEACH NORTH LAWN

Seating up to 350 Guests

BEACH SOUTH LAWN

Seating up to 120 Guests

BEACH NORTH SAND

Seating up to 250 Guests
(Additional Permit Required)

BEACH SOUTH SAND

Seating up to 250 Guests
(Additional Permit Required)

GARDEN GAZEBO

Seating up to 70 Guests

Reception Venues

KON TIKI BALLROOM

Host up to 350 Guests

AVIARY BALLROOM

Host up to 250 Guests

BOARDROOM

Host up to 100 Guests

Wedding Packages

Each Package Includes:

ONE-HOUR HOSTED BAR FOR COCKTAIL HOUR

Premium Brand Liquor, House Wine, Imported and Domestic Beer, Soft Drinks, and Sparkling Water
One Bartender for Every 100 Guests
(Shots and Multi-Liquor Beverage Not Included)

THREE TRAY-PASSED HORS D'OEUVRES

ONE ARTISANAL DISPLAY

WINE SERVICE WITH MEAL

Choice of Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, or Cabernet Sauvignon
Pour Service – Estimated Two Bottles Per Table

CHAMPAGNE OR SPARKLING CIDER TOAST

CHOICE OF MEAL SERVICE

(Plated, Buffet, or Stations)

Two-Course Plated Meal

Buffet Meal

Three or Four Theme Station Meal

CHIAVARI CHAIRS WITH ACCENT PAD

-OR- CHAIRS WITH ACCENT SASH

TIERED WEDDING CAKE OR CUPCAKES

Choice of Cake or Cupcakes from Preferred Bakeries
-OR- Waived Cake-Cutting Fee
(Should You Choose to Provide Your Own Cake)

MENU TASTING FOR THE WEDDING COUPLE

First and Second Courses Only
(Scheduled by Appointment Only)

ACCOMMODATIONS FOR THE WEDDING NIGHT

HOSTED SELF PARKING

(Not Applicable for Overnight Guests)

DISCOUNTED GUEST ROOM RATES

(15% Discount from the Prevailing Rate; Based upon Availability)

RECEPTION VENUE SET-UP ITEMS TO INCLUDE:

Selection of House Linens (Ivory, White, Black, Celery)

Dance Floor

Tables for Seating

Tables for DJ, Cake, Guest Book, Place Cards, and Gifts

Banquet Captain and Servers for Event

Artisanal Displays

Choice of One Display:

ARTISAN CHEESE DISPLAY

Selection of Gourmet Cheeses, Dried Fruit, Nuts, Seasonal Jams and Chutneys. Served with Rustic Breads and Crackers

SEASONAL FRUIT AND BERRY DISPLAY

Display of Seasonal Sliced Fruits and Ripe Berries

CHARCUTERIE DISPLAY

Selection of Cooked and Dry-cured Meats & Sausages, Crunchy Cornichons and Mustards. Served with Rustic Breads and Crackers

Tray-Passed Hors d'Oeuvres

Select Three of the Following: (3 pieces per person)

COLD HORS D'OEUVRES

- Fingerling Potato with Crème Fraîche and Caviar
- Ricotta, Honey and Fig Jam on Crostini
- Artichoke, Olive, Tomato, Mozzarella Skewer
- Jerk Chicken with Mango Chutney on Polenta
- Pork Tenderloin with Honey-Mustard Canapé
- Gorgonzola Mousse with Spicy Pecan on Endive
- Goat Cheese Mousse with Roasted Red Peppers on Toast
- Lobster Medallion with Black Caviar on Brioche
- Seared Ahi with Wasabi Aioli on Wonton Crisp
- Tomato, Mozzarella and Fresh Basil Crostini
- Sliced Tenderloin of Beef with Horseradish Cream
- Hummus Toast with Fresh Herbs
- Iced Jumbo Shrimp with Cocktail Sauce

HOT HORS D'OEUVRES

- Ham and Cheese Croquette
- Wild Mushroom Phyllo Triangle
- Kalua Pork Lumpia with Chili Sauce
- Mini Chorizo and Potato Empanada
- Chicken Satay with Peanut Sauce
- Coconut-Crusted Shrimp with Orange-Ginger Chutney
- Beef and Asparagus Maki Skewers
- Plantain Spring Rolls with Lime Sauce
- Curry Chicken Samosa with Cilantro-Mint Sauce
- Mini Crab Cakes with Spicy Remoulade
- Pear and Brie Phyllo Purses
- Mini Carnitas Quesadilla
- Mushroom Caps with Spinach and Ricotta

Lunch or Dinner Selections

All Receptions Include:

Choice of Soup, Starter, or Salad with Artisan Bread and Sweet Butter, Entrée, Starch and Seasonal Vegetables, Coffee and Tea Service

SOUPS

Roasted Roma Tomato and Basil Bisque
French Onion Gratin
Butternut Squash Soup en Croute
Lobster Bisque en Croute

APPETIZERS

Chicken Satay Skewers on Thai Noodles
Wild Mushroom Ravioli with Cognac Cream
Lobster Ravioli with Cognac Cream
Crab Cake with Remoulade
Grilled Shrimp with Mango Salsa

SALADS

Mission Bay Salad

Seasonal Greens, Sliced Strawberry, Candied Walnut, Tomato, Julienne Carrot, and Crumbled Goat Cheese with Balsamic Vinaigrette

Citrus Salad

Seasonal Lettuce, Citrus Fruit, Chives, Toasted Almonds and Citrus Vinaigrette

Caprese (Seasonal)

Tomato, Mozzarella, Fresh Basil and Balsamic Vinaigrette

Traditional Caesar

Crisp Romaine, Grated Parmesan, and Garlic Croutons with Caesar Dressing

Resort Greens

Seasonal Lettuce, Mushroom, Julienne Carrot, Tomato, Candied Walnut, and Gorgonzola Cheese with Champagne Vinaigrette

Island Greens

Seasonal Lettuce, Grilled Pineapple, Sliced Mango, and Bay Shrimp with Soy Ginger Vinaigrette

Entrée Selections

Choice of Two Entrées and One Vegetarian/Vegan Entrée. Higher Price is Assessed for All Entrées.

Macadamia Nut-Crusted Chicken Breast
Tropical Fruit Confit and Plum Wine Reduction
with Harvest Rice Pilaf and Grilled Vegetables
LUNCH | DINNER

Herb-Crusted Free Range Chicken
Tarragon Cream Sauce with Roasted Fingerling
Potatoes and Seasonal Vegetables
LUNCH | DINNER

Seared Atlantic Salmon Fillet
Mango Cream and Mango Salsa,
Parslied Red Potatoes, and Seasonal Vegetables
LUNCH | DINNER

Panko-Breaded Sea Bass
Orange Ginger Butter with Coconut Ginger
Whipped Yams and Stir-Fried Vegetables
LUNCH | DINNER

Grilled Halibut
Mango Butter and Mango Salsa with Pecan Wild Rice
and Seasonal Vegetables
LUNCH | DINNER

Certified Black Angus Roasted Prime Rib
Au Jus and Creamed Horseradish with Roasted Garlic
Whipped Potatoes and Seasonal Vegetables
LUNCH | DINNER

Braised Short Ribs
Artisan Polenta with Seasonal Vegetables
LUNCH | DINNER

New York Strip Steak
Crispy Onions and Bordelaise Sauce with Au Gratin Potatoes
and Seasonal Vegetables
LUNCH | DINNER

Filet Mignon 8 oz.
Pinot Noir Reduction with Roasted Garlic Whipped
Potatoes and Seasonal Vegetables
LUNCH | DINNER

VEGETARIAN AND VEGAN OPTIONS

Vegetable Wellington (Vegetarian)
Grilled Vegetable Stack Wrapped in Puff Pastry
with Herb Cream Sauce
LUNCH | DINNER

Portobello Mushroom Napoleon (Vegan)
Layered Portobello Mushroom and Spaghetti Squash
with Grilled Tomato and Vegetable Broth
LUNCH | DINNER

CHILDREN'S MENU PACKAGE (Ages 4-12 Years)
Available at a Discounted Package Price

Duo Entrée Selections

Macadamia Nut-Crusted Chicken and
Seared Atlantic Salmon Fillet

Plum Wine Reduction with Mango Butter and Mango Salsa,
Roasted Fingerling Potatoes and Seasonal Vegetables

LUNCH | DINNER

Herb-Crusted Chicken and
Seared Atlantic Salmon Fillet

Tarragon Cream and Lemon Beurre Blanc with
Roasted Fingerling Potatoes and Seasonal Vegetables

LUNCH | DINNER

Macadamia Nut-Crusted Chicken and
Lump Crab Cake

Plum Wine Reduction, Tropical Fruit Confit and Remoulade
Sauce, Harvest Rice Pilaf and Grilled Vegetables

LUNCH | DINNER

Thyme Roasted Chicken and
Panko-Crusted Sea Bass

Madeira Pan Jus with Mango Butter and Mango Salsa,
Roasted Fingerling Potatoes and Seasonal Vegetables

LUNCH | DINNER

Petite Filet Mignon and
Thyme Roasted Chicken

Mushroom Demi-glace and Madeira Pan Jus with Roasted
Garlic Whipped Potatoes and Seasonal Vegetables

LUNCH | DINNER

Petite Filet Mignon and
Lump Crab Cake

Bordelaise and Remoulade Sauce, Roasted Fingerling Potatoes
and Seasonal Vegetables

LUNCH | DINNER

Petite Filet Mignon and
Grilled Halibut

Merlot Reduction and Mango Butter, Roasted Fingerling
Potatoes and Seasonal Vegetables

LUNCH | DINNER

Petite Filet Mignon and
Macadamia Nut-Crusted Sea Bass

Merlot Reduction and Lemon Herb Sauce with Roasted
Garlic Whipped Potatoes and Seasonal Vegetables

LUNCH | DINNER

Petite Filet Mignon and
Herb-Crusted Sea Bass

Bordelaise with Caramelized Cipollini Onion, Au Gratin
Potatoes and Grilled Vegetables

LUNCH | DINNER

Petite Filet Mignon and
Garlic Prawns

Pinot Noir Reduction and Lemon Herb Beurre Blanc,
Roasted Garlic Whipped Potatoes and Seasonal Vegetables

LUNCH | DINNER

Theme Stations

Choice of Any Three Stations:

OPTION TO ADD ADDITIONAL STATIONS

FLATBREAD PIZZA

Trio of Pizzas:

- Margherita with Mozzarella, Tomato and Fresh Basil
- Grilled Vegetable and Herbs
- Ricotta and Prosciutto

BAJA TACO STAND

Mahi Mahi and Marinated Chicken

Warm Flour Tortillas, Grated Cheese, Lettuce, Cabbage,
Tomatoes, Onions, Cilantro, Guacamole, Sour Cream and Salsa

LUAU SLIDERS

Traditional Kalua Pulled Pork

Island Coleslaw

Hawaiian Rolls

Tater Tots

CHICKEN & WAFFLES

Crispy Breaded Chicken

Warm Miniature Waffles

Vermont Maple Syrup

POTATO BAR

Whipped Potatoes, Crumbled Bacon, Cheddar Cheese,
Bleu Cheese, Sautéed Mushrooms, Onions,
Scallions and Sour Cream

SALAD STATION

Greens: Seasonal Lettuce and Crisp Romaine

Toppings: Red Onion, Tomato, Candied Walnuts, Cucumber,
Bacon, Croutons, Feta and Bleu Cheese

Choice of Two Dressings: Balsamic Vinaigrette, Ranch,
Bleu Cheese, or Champagne Vinaigrette

Theme Stations continued

LITTLE ITALY

Penne Pasta, Sweet Basil Marinara, Pesto Cream, Diced Chicken, Grated Parmesan, Chopped Basil and Red Pepper Flakes. Served with Garlic French Bread

HIBACHI

Choice of Two Items:

- Teriyaki Chicken with Grilled Pineapple
- Mahi Mahi with Mango Salsa
- Marinated Flank Steak with Chimichurri

Grilled Vegetables on a Banana Leaf

Steamed Jasmine Rice

TROPICAL

Make-Your-Own Teriyaki Rice Bowl:

- Orange Chicken
- Teriyaki Vegetables
- Steamed Jasmine Rice
- Scallions, Soy Sauce and Sriracha™
- Vegetable Egg Rolls with Sweet and Sour Sauce

COLD BAR

Jumbo Cocktail Shrimp, Crab and Oysters on a Half Shell Served on a Chilled Ice Display with Cocktail Sauce, Lemon Wedges and Tabasco™

SKEWER STATION

Marinated Teriyaki Beef

Chicken Satay with Peanut Sauce

Teriyaki Mahi Mahi on Sugarcane

EVERYDAY IS SUNDAE!

Vanilla and Chocolate Ice Cream

Chocolate and Caramel Sauces

Sprinkles, Crushed Oreos™, M&M's™, Nuts, Whipped Cream,

Maraschino Cherries and Waffle Cones

JUST DESSERTS

Chocolate Truffles

Miniature French Pastries and Cheesecakes

Chocolate Covered Strawberries

Theme Station menus are also available as Late Night Snack options (to be served by 10 p.m.)

Celebration Buffet

Standard Wedding Package with Buffet Option

Includes Artisan Bread and Sweet Butter as well as Coffee and Tea Service

LUNCH | DINNER

SALADS

Select Three From the Following:

- Market Lettuce with Balsamic Vinaigrette and Ranch Dressing
- Wedge of Iceberg with Bleu Cheese and Chives
- Arugula with Pickled Red Onions, Toasted Hazelnuts and Lemon Vinaigrette
- Caesar Salad with Croutons, Parmesan and Traditional Dressing
- Grilled Romaine with White Anchovy Dressing and Fried Capers
- Spicy Bay Shrimp and Grilled Pineapple Salad
- Curried Chicken Salad with Macadamia Nuts
- Orzo Pasta Salad with Italian Vinaigrette
- Fresh Sliced Seasonal Fruit Display
- Farro and Kale Salad with Smoked Almonds
- Heirloom Tomato Salad with Green Goddess Dressing (Seasonal)

ACCOMPANIMENTS

Select Two From the Following:

- Roasted Garlic Whipped Potatoes
- Roasted Fingerling Potatoes
- Au Gratin Potatoes
- Artisan Polenta
- Harvest Rice Pilaf
- Seasonal Mixed Vegetables
- Grilled Vegetables

ENTRÉES

Select Three From the Following:

- Herb-Crusted Chicken with Tarragon Cream Sauce
- Thyme Roasted Chicken Breast with Madeira Pan Jus
- Macadamia Nut-Crusted Chicken with Plum Wine and Tropical Fruit Confit
- Teriyaki Chicken Breast with Grilled Pineapple and Coconut
- Salmon Fillet with Mango Cream and Mango Salsa
- Seared Salmon Fillet with Dill Beurre Blanc
- Citrus Grilled Salmon with Lemon Sauce
- Coconut-Crusted Mahi Mahi with Mango Butter
- Panko-Breaded Halibut with Ginger Lime Butter
- Macadamia Nut-Crusted Sea Bass with Mango Chutney
- Pan-Seared Sea Bass with Garlic Lime Sauce
- Kalua Pulled Pork
- Roasted Pork Loin with Fennel
- Braised Short Ribs
- Smoked Tri-Tip
- Sliced New York Strip with Cabernet Reduction
- Roasted Prime Rib with Au Jus and Creamed Horseradish
- Spinach Tortellini with Pesto Cream
- Penne Pasta with Grilled Vegetables and Sweet Basil
- French Lentils with Roast Cumin Carrots, Fried Artichoke Hearts and Herbs

Enhanced Wedding Package

Enhanced Package Includes:

LUNCH | DINNER

FOUR-HOUR UNLIMITED PREMIUM BAR PACKAGE

CHOICE OF THREE TRAY-PASSED HORS D'OEUVRES

CHOICE OF ONE ARTISANAL DISPLAY

FOUR-COURSE DINNER

Choice of any Three Courses: Soup, Starter, Salad or Sorbet
Plus Choice of any Duo Entrée and Vegetarian Entrée
Coffee and Tea Service

WINE SERVICE WITH DINNER

Choice of Pinot Grigio, Sauvignon Blanc, Chardonnay,
Pinot Noir, Merlot, or Cabernet Sauvignon
Pour Service – Estimated Four Bottles Per Table

CHAMPAGNE TOAST OR SPARKLING CIDER TOAST

CHIAVARI CHAIRS WITH ACCENT PAD -OR-
CHAIR COVERS WITH ACCENT SASH

TIERED WEDDING CAKE -OR- TOP TIER AND CUPCAKES

Choice of Cake or Cupcakes from Preferred Bakeries
-OR- Waived Cake-Cutting Fee
(Should You Choose to Provide Your Own Cake)

MENU TASTING FOR THE WEDDING COUPLE

(Scheduled by Appointment Only)

SUITE ACCOMMODATIONS
FOR TWO COMPLIMENTARY NIGHTS

COMPLIMENTARY SPA TREATMENT

One 50-Minute Couples Massage at
The Catamaran Spa

HOSTED SELF PARKING AND DISCOUNTED VALET PARKING

(Not Applicable for Overnight Guests)

DISCOUNTED GUEST ROOM RATES

(15% Discount from the Prevailing Rate; Based upon Availability)

ADDITIONAL OPTIONS

Fifth Hour of Premium Bar

Substitute Four-Course Dinner for These Alternate
Meal Options:

- Two-Course Dinner and One Late Night Snack Station
- Four Theme Stations
- Celebration Buffet

Beverage Service

Following the One-Hour Hosted Bar Included in the Standard Wedding Package

CASH BAR: GUEST WILL BE CHARGED FOR ALL BEVERAGES ORDERED FROM THE BAR

HOURLY BAR: ADDITIONAL HOURS AVAILABLE UPON REQUEST

HOSTED PREMIUM BAR | PER HOUR

HOSTED CALL BAR | PER HOUR

HOSTED BEER & WINE BAR | PER HOUR

SET DOLLAR LIMIT

A certain dollar amount may be set aside to cover bar beverages for your guests. Once the dollar amount is reached, you may choose to either continue hosting the bar, extend the hosted bar tab, or elect to convert the bar to a cash bar.

You may also choose to close the bar completely. Once the hosted bar tab is nearing its limit, the Captain will approach the designated main contact of the event for the evening to obtain a decision.

Should the contact choose to continue hosting the bar above the original limit, the Captain will present the main contact with a form to sign authorizing the additional charges to be placed on the master bill.

CORKAGE FEES

Standard 750 ml bottles of specialty champagne or wine may be brought to the event.

The banquet team will chill and serve the beverage for a corkage fee.

BARTENDER FEES

We recommend One Bar per 75 guests for Hosted Bars and One Bar per 100 Guests for Cash Bars.

Enhancements

DRAPING FOR AVIARY (3 Walls)

MARKET LIGHTS

WOOD WALKWAY (For Ceremony In Sand)

POWER DROP (Required for Bands)

LCD PROJECTOR PACKAGE

(Includes Screen, LCD Projector, Power, and Cabling)

FARM TABLES

CHARGER PLATES

LINENS:

Napkins

Runner

Overlay

Floor-length (Shantung, Poly & Satin)

Upgraded Linens

General Banquet Information

WEDDING COORDINATOR

The Catamaran Resort Hotel and Spa requires you to contract the services of a professional Wedding Coordinator to assist with the facilitation of the rehearsal and wedding ceremony. Please speak with your Catering Manager for the specific requirements of the Wedding Coordinator and our recommended list.

DEPOSIT AND BILLING SCHEDULE

Initial deposits are set up by the hotel at its discretion, based on the location, date, and time of your function.

All weddings must have a valid credit card number on file for any overages incurred at the wedding. These overages might be those not accounted for or calculated within the guaranteed estimate, prior to the wedding reception.

General Banquet Information

FOOD AND BEVERAGE ESTIMATES

Package prices from \$100 to \$196 per person for wedding luncheons or dinner receptions. Packages for children 4–12 years old are charged at a discounted package price. Your Catering Manager can specify applicable minimums. All prices are subject to applicable service charge and sales tax. Prices are subject to change.

BANQUET SPACE

All evening functions begin at 6:30 p.m. unless otherwise agreed to on the contract. Music must end prior to 12:00 midnight and the room must be vacated by 12:30 a.m.

CEREMONY REHEARSALS

Use of space for the wedding rehearsal times are based on availability. Rehearsal times may be confirmed within 30 days prior to the wedding date. Location and exact times are subject to availability.

REQUEST FOR MULTIPLE ENTRÉES

It is possible to provide your guests with a choice of entrées in advance. The following applies:

Multiple entrées are restricted to two published entrée choices. If there is a price difference between the two entrée choices, the higher price is charged to all guests. The Resort will also provide a limited amount of vegetarian entrées appropriate to the chosen menu. A form of entrée identification is required at the guest table (i.e., marked place card or colored ticket). An additional \$10.00 per person will be charged for three entrée items.

MENU ARRANGEMENTS

Menu selections are requested a minimum of 4 weeks in advance. Our printed menu selections are recommended suggestions; however, we would be happy to tailor a menu to your specific tastes. With the exception of buffet meals, one menu is required for all guests. If a split menu is required, all entrées will be charged at the higher price of the two entrées. Guests will need to be provided color-coded tickets or place cards indicating entrée choice. When an additional menu is needed for dietary restrictions or allergies, the Chef will customize one menu selection to meet these requests.

GUARANTEE

A final guarantee of your anticipated number of guests is required by 12:00 noon 5 business days prior to your banquet function, and this guarantee may not be reduced. A minimum of 20 guests is required for plated meals and minimum of 40 guests (or financial equivalent) is required when choosing a buffet, unless otherwise noted. The Hotel will prepare food based on the guarantee and seating for 5% over guarantee, not to exceed 20 guests. Charges will be based on the number guaranteed or the number served, whichever is greater.

ADDITIONAL FOOD & BEVERAGE

No food of any kind may be brought into the banquet and catering rooms with the exception of cakes, for which a service fee will be charged. No beverages of any kind may be brought in with the exception of champagne and wine for dinner service only. Corkage fees will apply.

SERVICE CHARGE AND SALES TAX

All food, beverage, and audiovisual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax. This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders, and setup personnel. The service charge and sales tax amounts are subject to change and will be charged at the rate in effect at the time of your event.

ALCOHOLIC BEVERAGE CONSUMPTION WARNING

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.

