



Congratulations on your Engagement

Thank you for considering the
Hilton San Diego Airport/Harbor Island
as a possible venue to begin your new life together. We realize this will be
the most important time of your journey and we would be honored to share
in the celebration with your family and friends.

From the first bridal shower into the rehearsal dinner and then your dream
wedding, the Hilton San Diego Airport on Harbor Island will provide the
perfect details to create a celebration that reflects your style and
personality. Our impeccable staff is as committed
to your special day as you are.

Over 10,000 square feet of flexible event space, accommodating your special
day for up to 180 people includes:

The Marina Ballroom: Featuring stunning views of the San Diego harbor,
Point Loma and perched over the 500 boat Harbor Island Marina.

The Spinnaker Room & Terrace: The marina front location is perfect for your
indoor or outdoor ceremony or even your pre-dinner reception.

The Skyline & Lindbergh Rooms: beautifully located on the top floor with
incredible views of the harbor and the downtown skyline.
The best word to describe the view, Spectacular.

Plus **four additional rooms**, located on the lobby-level for smaller events.

From our Award Winning Executive Chef, and the incredible staff, allow the
Hilton San Diego Airport/Harbor Island
to provide...*the Wedding of Your Dreams.*




Hilton
San Diego Airport/Harbor Island

www.sandiegoairport.hilton.com

1960 Harbor Island Drive San Diego, California 92101
619-291-6700

Charles Wolford- Catering Sales Manger
Direct 619-542-5108 Charles.Wolford@hilton.com

Ceremony Sites

Spinnaker Patio

Imagine walking down the aisle with a fabulous Marina view and dazzling sunset
The perfect location for a wedding ceremony in beautiful San Diego
(Seats up to 100 guests)

Skyline/Lindbergh Room

Offering spectacular views of the Harbor and downtown skyline from the top floor
(Seats up to 130 guests)

Ceremony Packages

Ceremony Packages include site fee, wedding arch
And white wooden deluxe padded chairs.
\$850.00
(Arch does not include flowers)

Harbor Island Park

Park side ceremonies require a permit issued by the San Diego Port Authority. The engager is responsible for obtaining the permit. Please call: 619-686-6200 or visit www.portofsandiego.org under recreation, parks to request a permit. Our hotel does not provide ceremony packages for park ceremonies, however we will be happy to assist with vendor referrals.

Wedding Package Options

Room set up to include:

- Rounds of 10, Sweetheart or Head table, White or Cream Linen & Napkins, Mirror & Votive Candles, Dance Floor

Plus:

- Imported & Domestic Cheese Tray with fresh berries, Baguette & Crackers
- Plated or Buffet-Style Menu Options
- Coffee & Tea Station (available all evening)
- Champagne or Sparkling Cider Toast (one glass per guest)
- Special Wedding Cake Cutting fee waived
- Vegetable Crudit  with Dip & Tomato Bruschetta on Crostini (during cocktail hour)
- Your personalized Wedding Cake from Sweet Cheeks Bakery
- Floor-Length White or Ivory Linens & Coordinating Chair Covers
- Full Bar Service during Cocktail Hour (limit 60 minutes)
- 2 additional Hot Appetizers per person
- 2 Bottles of Wine per table of 10pp (One bottle of Red & One Bottle of White Wine)

	Silver Package	Golden Package	Diamond Package
Room set up to include:	●	●	●
Plus:			
Imported & Domestic Cheese Tray with fresh berries, Baguette & Crackers	●	●	●
Plated or Buffet-Style Menu Options	●	●	●
Coffee & Tea Station (available all evening)	●	●	●
Champagne or Sparkling Cider Toast (one glass per guest)	●	●	●
Special Wedding Cake Cutting fee waived	●	●	●
Vegetable Crudit� with Dip & Tomato Bruschetta on Crostini (during cocktail hour)		●	●
Your personalized Wedding Cake from Sweet Cheeks Bakery		●	●
Floor-Length White or Ivory Linens & Coordinating Chair Covers		●	●
Full Bar Service during Cocktail Hour (limit 60 minutes)			●
2 additional Hot Appetizers per person			●
2 Bottles of Wine per table of 10pp (One bottle of Red & One Bottle of White Wine)			●

Hilton San Diego Airport/Harbor Island

PACIFIC SEASIDE MENU

Station of Gourmet Freshly Brewed Regular, Decaf Coffee & Hot Teas

~Salad ~

Please select one of the following:

Mixed Field Greens, Candied Walnuts, Cherry Tomatoes, Gorgonzola Cheese
With Ranch & Balsamic Vinaigrette Dressings

Hearts of Romaine with Caesar Dressings, Garlic Croutons, Shaved Parmesan Cheese

Japanese Spinach with Mandarin Oranges, Pine Nuts, Goat Cheese and Balsamic Vinaigrette Dressing

~Entrée ~

Maximum of two selections

All Entrees include Market Fresh Seasonal Vegetables & Chef's Choice of Accompaniments
Fresh Rolls & Butter

Breast of Chicken

With choice of:

Pesto Crème, Whole Grain Mustard, or Papaya Chile Sauce

Grilled Salmon with Lemon Champagne Crème

Oven Roasted Double Cut Pork Loin with Caramelized Apple Compote

Stuffed Chicken Breast; Feta Cheese, Roasted Red Peppers, Asparagus
& Pine Nuts with Red Pepper Coulis

Grilled Filet of Beef Tenderloin with Tri-Colored Peppercorn Sauce

Silver Package
\$69.00

Golden Package
\$79.00

Diamond Package
\$89.00



*All prices are subject to a 20% service charge & applicable sales tax. Selection and prices are subject to change.
1960 Harbor Island Dr. San Diego, California, 92101 Tel: 619-291-6700 sandiegoairport.hilton.com*

SUNSET MENU

Station of Gourmet Freshly Brewed Regular, Decaf Coffee & Hot Teas

~Salad~

Please select one of the following:

Mixed Field Greens, Candied Walnuts, Cherry Tomatoes, Gorgonzola Cheese
With Ranch & Balsamic Vinaigrette Dressings

Hearts of Romaine with Caesar Dressings, Garlic Croutons, Shaved Parmesan Cheese

Japanese Spinach with Mandarin Oranges, Pine Nuts, Goat Cheese and Balsamic Vinaigrette Dressing

~ Duet Entrées ~

Please select one of the following:

All Entrees are served with Market Fresh Seasonal Vegetables & Chef's Choice of Accompaniments
Fresh Rolls & Butter

Breast of Chicken Lemon Caper Crème Sauce
& Jumbo Shrimp

Tender Petite Filet Mignon
& Grilled Chicken Breast with Wild Mushroom Sauce

Roasted Lamb Chops with Mint Au Jus
& Grilled Chicken Breast

Petit Filet of Beef with Cabernet Demi Glace'
& Jumbo Shrimp Scampi

Silver Package
\$79.00

Golden Package
\$89.00

Diamond Package
\$99.00



HARBORSIDE BUFFET MENU

(Minimum of 50 guests for Buffets)

Station of Gourmet Freshly Brewed Regular, Decaf Coffee & Hot Teas

~Salads~

Please select three of the following:

- | | |
|---|---|
| Traditional Caesar Salad | Tequila Three Bean Salad |
| Seasonal Greens with Asparagus Tips, Roma Tomatoes & Balsamic Vinaigrette | Marinated Grilled Vegetable Salad with Fresh Rosemary |
| Tortellini Pasta Salad with Artichoke Hearts | Lemon Cucumber Salad with Pear Tomatoes |
| Tropical Fruit Salad | Oriental Vegetable Salad |
| | Seafood Salad |

~Accompaniments~

Served with Fresh Seasonal Vegetables, Assorted Fresh Rolls & Butter,

Please select two of the following:

- | | |
|---|--------------------------|
| Rice Pilaf | Orzo with Dried Currants |
| Herbed Cous Cous with Pine Nuts | Potatoes Au Gratin |
| Roasted Red Potatoes | |
| Mashed Potatoes; Rosemary, Garlic, White Cheddar, Cracked Pepper, Wasabi or Horseradish | |

~Entrées~

Please select three of the following:

- | | |
|---|--|
| Grilled Chicken with Lemon Caper Crème | Cinnamon Honey Glazed Pork Loin |
| Sesame Ginger Chicken | London Broil with Tri-color Peppercorn Sauce |
| Teriyaki & Apricot Glazed Salmon | Tenderloin of Beef with Wild Mushroom Demi-Glace |
| Mahi-mahi with Chardonnay Butter | Grilled Japanese Eggplant with Spicy Thai Ginger Sauce |
| Penne Pasta with Pesto Parmesan Cream Sauce | |

Silver Package
\$89.00

Golden Package
\$99.00

Diamond Package
\$109.00



Hilton San Diego Airport/Harbor Island

THE ESSENTIALS WEDDING PACKAGE

Room set up to include:

- Rounds of 10, Sweetheart or Head table, White or Cream House Linen & Napkins, Mirror & Votive Candles, Dance Floor

Plus:

- 2-Course Plated Menu Options
 - Coffee & Tea Station (available all evening)
- Champagne or Sparkling Cider Toast (one glass per guest)
 - Special Wedding Cake Cutting fee waived

~Salad~

Please select one of the following:

Mixed Field Greens, Sliced Cucumbers, Cherry Tomatoes, Gorgonzola Cheese With Ranch & Balsamic Vinaigrette Dressings

Hearts of Romaine with Caesar Dressings, Garlic Croutons, Shaved Parmesan Cheese

Japanese Spinach with Mandarin Oranges, Pine Nuts, Goat Cheese and Balsamic Vinaigrette Dressing

~Entrée~

Maximum of two selections

All Entrees include Market Fresh Seasonal Vegetables & Chef's Choice of Accompaniments
Fresh Rolls & Butter

Wild Mushroom Ravioli with Roasted Garlic Crème Sauce

Breast of Chicken with a Mustard Crème Sauce

Grilled Salmon with Lemon Dill Sauce

Oven Roasted Double Cut Pork Loin with Caramelized Apple Compote

Tri-Tip Steak with a Peppercorn Sauce

The Essentials Package

\$47.00 per guest

(\$61.34 inclusive)



Enhancements:

Appetizers or Canapés:

Starting at \$3 per piece

Vegetable Garden Crudités & Cheese Display:

\$8 per guest

Plated Specialty Appetizers (starter course):

\$8.50 per guest

House & Specialty Wine:

Starting at \$28 per bottle

Chocolate Dipped Strawberries:

\$ 3 per Strawberry

Floor length Table Cloths & Chair Covers:

Starting at \$43 per table of 8 guests

*All prices are subject to a 20% service charge & applicable sales tax. Selection and prices are subject to change.
1960 Harbor Island Dr. San Diego, California, 92101 Tel: 619-291-6700 www.sandiegoairport.hilton.com*

WEDDING GUIDELINES & POLICIES

Rehearsals

Rehearsal times may be booked thirty days prior to your event.
Location and times are subject to space and availability.

Guarantee

We require your final guarantee no later than 12:00pm seven days prior to your event date. You will be charged for the final guarantee or the number of guests attending the event; whichever number is greater.

Deposits/Payments

Deposits are required to confirm all catered events. Acceptable payment methods are cash, cashiers check and credit cards. Personal checks will not be accepted. A 25% non-refundable deposit is due at the time the contract is signed. 50% of the estimated balance is then due 30 days in advance of the event. Your final estimated balance is due 1 week prior to your event. A credit card is required as back up for any incidentals on day of event.

Liability

The Hotel will not be liable for the loss or damage to articles in the Hotel prior to, during, or following the event. The Engager assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the Hotel or persons as a result of the event.

Scheduled Events

Events are for a 5 hour time period. Events extending over 5 hours will be charged a rate of \$300.00 per hour. Daytime events are 11:00-4:00 pm. No daytime event may extend past 4:00 pm. Evening event start time is 6:00 pm or thereafter.

Food and Beverage

No food or beverage of any kind may be brought into, or removed, from the Banquet rooms by the Engager or any of the Engager's guests with the exception of wedding cakes.

Plated Dinners

A form of meal identification must be provided by engager for each guest; e.g. Placecards with meal indicators, colored tickets or coded nametags.

Buffets

Buffets are for 90 minutes of service. Coffee stations remain all evening.

Liquor Laws

All guests are required to have a valid picture ID with proof of 21 years of age to be served alcoholic beverages. Should we deem it necessary, we reserve the right to refuse alcohol service to any guest.

Hilton San Diego Airport/Harbor Island

BANQUET BAR MENU SERVICE

For each Bartender servicing your event;
 a \$350.00 Minimum Guarantee is required for under 50pp
 or a \$500.00 Minimum Guarantee for over 50pp

If your event fails to meet the minimum you will be charged the difference. Prices are set for a maximum of 5 hours of service

	House Brands:	Premium Brands:	Ultra Premium Brands:
Vodka	Seagrams's	Absolut	Grey Goose
Gin	Seagrams's	Bombay	Bombay Sapphire
Rum	Castillo	Bacardi	Meyers
Tequila	La Paz Gold	Cuervo Gold	Patron Silver
Bourbon	Early Times	Jack Daniels	Maker's Mark
Scotch	Clan McGregor	Dewars	Glenlivet

Beer:

Domestic: Budweiser, Bud Light
 Import: Amstel Light, Corona, Heineken
 Non-Alcoholic: Sharp's

House Wine:

Chardonnay: Sycamore Lane
 Cabernet: Sycamore Lane

Celebration Punch:

Non-Alcoholic Fruit Punch \$45.00
 Champagne Punch \$75.00
 Mai Tai or Margarita Punch \$80.00
 Sangria \$100.00

Hosted Bar:

Liquor

House: \$7.00++
 Premium: \$8.00++
 Ultra Premium: \$9.50++
 Cordials: \$9.00++

Beer

Domestic: \$4.75++
 Import: \$5.75++
 Non-Alcoholic: \$4.75++

House Wine

By the Glass: \$6.50++

Non-Alcoholic

Sodas: \$3.75++
 Bottled Water: \$3.75++
 Fruit Juice: \$3.75++

Cash Bar:

Liquor

House: \$7.50 incl.
 Premium: \$8.50 incl.
 Ultra Premium: \$10.00 incl.
 Cordials: \$9.00 incl.

Beer

Domestic: \$5.00 incl.
 Import: \$6.00 incl.
 Non-Alcoholic: \$6.00 incl.

House Wine

By the Glass: \$7.00 incl.

Non-Alcoholic

Sodas: \$4.00 incl.
 Bottled Water: \$4.00 incl.
 Fruit Juice: \$4.00 incl.

Hosted House Bar by the Hour:

\$14.00++ per person – first hour
 \$8.00++ per person – each additional hour

Hosted Premium Bar by the Hour:

\$15.00++ per person – first hour
 \$9.00++ per person – each additional hour

Beverage Tickets:

\$7.00++ good for all items except Ultra Premium Drinks & Cordials

All Hosted Bar prices are subject to a 20% gratuity & applicable sales tax. Selection & prices are subject to change.

Hilton San Diego Airport/Harbor Island

BAR OPTIONS

BAR MINIMUM

The bar minimum is \$350.00 for under 50pp or \$500.00 for over 50pp is required. Bar minimums are based on one bartender. If the bar minimum is not met, the difference will be charged as a service charge. Additional bartenders are available for an additional fee.

The following guidelines are offered to assist you in your planning.

FULL HOSTED BAR

Hosted bar prices would apply. You can host the bar for the entire function or for a specified amount of time (i.e. the first hour only) and then the bar becomes a cash bar and cash bar prices would be charged to your guests. The bar is fully stocked with house and premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

CERTAIN ITEMS HOSTED

You host certain items behind the bar; for example, bottled beer, wine and soft drinks only, and your guests would pay for everything else.

HOSTED BAR TO A CERTAIN DOLLAR AMOUNT

You decide on the dollar amount you want to host the bar to, and then if the bar reaches that amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

HOST SPONSORED HOURLY BAR

Charged “per person” per hour. The bar is fully stocked with house and/or house and/or premium brand liquor, domestic and imported beer, wine, soft drinks, juices and mineral water.

FULL CASH BAR (NO HOST BAR)

The bar is fully stocked with house and premium brands and your guests pay cash for their drinks.

NON-ALCOHOLIC BAR

The bar is only stocked with non-alcoholic wine, non-alcoholic beer, assorted fruit juices and soft drinks, mineral water, fruit punch and sparkling cider. This non-alcoholic bar is offered as an alternative to an alcoholic bar.

COCKTAIL SERVER

If you feel you cannot reach the bar minimum that applies to have a bar in your banquet room, you can arrange for a “dedicated” cocktail server for a fee of \$50.00. Service can be hosted by you, or on a cash basis where your guests pay for their own drinks.

HOSPITALITY BAR SET UP SERVICE

A set-up fee of \$100.00 will apply. Available for clients hosting small receptions of 10 –25 people in guest room suites. The set up includes mixers (priced on consumption: Pepsi, Diet Pepsi, Sierra Mist, tonic water, club soda), condiment caddy, napkins, straws, cups and ice. Daily refresh service can be provided for \$50.00. Additional items can be added for an additional charge.

Hilton San Diego Airport/Harbor Island

BANQUET WINE MENU

Champagne & Sparkling Wines

			Bottle
Grand Imperial	NV - Sparkling	France	27
Schramsberg Mirabelle Brut	Blanc de Blanc	Napa	60
Moet et Chandon White Star	Champagne	Epernay	95
Charles Heidsieck Brut Reserve	Champagne	France	110
Taittinger Comtes de Champagne	Champagne	France	275

White Wines: Listed from light and refreshing to more full-bodied in style.

Loredona	Riesling	Monterey	25
Bollini	Pinot Grigio	Trentino	40
Kenwood	Sauvignon Blanc	Sonoma	30
Castle Rock	Sauvignon Blanc	Russian River	27
*Sycamore Lane	Chardonnay	Napa Valley	28
Hess Select	Chardonnay	Monterey	32
Girard	Chardonnay	Russian River	56
Sonoma Cutrer	Chardonnay	Sonoma	45
Cakebread	Chardonnay	Napa Valley	84

*House Chardonnay

As a guideline to pairing wines with our menu we recommend:

Lighter style whites with spicy dishes or salads with vinaigrettes.

The full-bodied whites pair well with seafood and poultry dishes.

Red Wines: Listed from fruit-forward and light to more full-bodied and rich.

Five Rivers	Pinot Noir	Central Coast	30
Hayman & Hill	Pinot Noir	Monterey	36
McDowell	Syrah	McDowell Valley	38
Valley of the Moon	Syrah	Sonoma County	32
Artesia	Merlot	Napa	36
Kenwood, Jack London	Merlot	Sonoma Valley	56
St Francis	Merlot	Sonoma County	42
Lake Sonoma, Dry Creek	Zinfandel	Sonoma	36
*Sycamore Lane	Cabernet Sauvignon	Napa Valley	28
Liberty School	Cabernet Sauvignon	Central Coast	35
Hess Select	Cabernet Sauvignon	Napa County	45
Castle Rock Reserve	Cabernet Sauvignon	Napa Valley	38
Valley of the Moon	Reserve Meritage	Sonoma County	57

As a guideline to pairing wines with our menu we recommend:

Bold Cabernet Sauvignons works well with richer sauces and meat dishes

Pinot Noir and Merlot works best with dishes of lighter preparation and subtlety of flavor.

Syrah and Zinfandel do well with spicier seasonings.

*House Cabernet Sauvignon