



Wedding Menu

Ceremony Locations

All Ceremonies Include:

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

BEACH NORTH LAWN

\$2,000 – Seating up to 350 Guests

BEACH SOUTH LAWN

\$2,000 – Seating up to 120 Guests

BEACH NORTH SAND

\$2,250 – Seating up to 250 Guests
(Additional Permit Required)

BEACH SOUTH SAND

\$2,250 – Seating up to 250 Guests
(Additional Permit Required)

GARDEN GAZEBO

\$800 – 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)

FOUR TRAY-PASSED HORS D'OEUVRES

IMPORTED AND DOMESTIC CHEESE DISPLAY
Grape Clusters, French Bread, and Assorted Crackers

CHAMPAGNE OR SPARKLING CIDER TOAST

BUFFET OR PLATED MEAL SERVICE

Selection of House Linens, Dance Floor,
Maitre d' for the Event, Servers; Tables for Cake,
Guest Book, Place Cards, and Gifts

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

WINE SERVICE WITH MEAL

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

TIERED WEDDING CAKE

Traditional Design with Choice of Flavor
-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

Champagne and Strawberries

HOSTED SELF PARKING

(Not Applicable for Overnight Guests)

DISCOUNTED GUEST ROOM RATES

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

Tray-Passed Hors d'Oeuvres

Select Four of the Following:

- Seared Ahi with Wasabi Aioli on Wonton Crisp
- California Roll
- Tomato, Mozzarella, and Fresh Basil Crostini
- Smoked Salmon with Cream Cheese and Dill Rondelles
- Prosciutto Wrapped Melon
- Assorted Petite Quiche
- Swedish Meatballs
- Coconut Shrimp with Orange Ginger Relish
- Breaded Artichoke Hearts with Boursin Cheese
- Mini Crab Cakes with Spicy Remoulade
- Mushroom Caps with Spinach and Ricotta
- Chicken Satay with Spicy Peanut Sauce
- Beef Teriyaki Skewers
- Spinach Spanakopita
- Portobello Mushroom in Triangle Puffed Pastry
- Pear and Brie Phyllo Purses
- Vegetable Spring Rolls with Plum Sauce
- Sliced Tenderloin of Beef with Horseradish Cream

Lunch or Dinner Selections

All Receptions Include:

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

SOUPS

Roasted Roma Tomato and Basil Bisque
Mushroom Bisque en Croute
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
Crab Cake on Oriental Slaw with Remoulade

SALADS

Caprese

Tomato and Mozzarella with Fresh Basil Vinaigrette

Traditional Caesar

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

Resort Greens

Shaved Carrot, Mushroom, Plum Tomato, Candied Walnuts, and Gorgonzola Cheese with Champagne Vinaigrette

Spinach Salad

Sliced Mushroom, Chopped Egg, Crumbled Bacon, and Red Onion with Dijon Mustard Vinaigrette

Island Greens

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

Mission Bay Salad

Baby Greens, Sliced Strawberries, Candied Walnuts, Plum Tomato, Shaved Carrot, and Crumbled Goat Cheese with Raspberry Vinaigrette

Entrée Selections

Herb-Crusted Free Range Chicken
Tarragon Cream Sauce with Roasted Fingerling
Potatoes and Seasonal Vegetables
LUNCH \$100 | DINNER \$136

Macadamia Nut-Crusted Chicken Breast
Tropical Fruit Confit and Plum Wine Reduction
with Harvest Rice Pilaf and Grilled Vegetables
LUNCH \$100 | DINNER \$136

Seared Atlantic Salmon Fillet
Dill Beurre Blanc with Parslied Red Potatoes,
Sautéed Baby Artichoke, and Seasonal Vegetables
LUNCH \$102 | DINNER \$142

Panko-Breaded Sea Bass
Orange Ginger Butter with Coconut Ginger
Whipped Yams and Stir-Fried Vegetables
LUNCH \$104 | DINNER \$148

Grilled Halibut
Mango Butter and Mango Salsa with Pecan Wild Rice
and Seasonal Vegetables
LUNCH \$106 | DINNER \$150

New York Steak
Three Peppercorn Sauce, Sautéed Shallots, and
Wild Mushrooms with Swiss au Gratin Potatoes
and Seasonal Vegetables
LUNCH \$118 | DINNER \$154

Certified Black Angus Roasted Prime Rib
Au Jus and Creamed Horseradish with Double-Stuffed
Baked Potato and Seasonal Vegetables
LUNCH \$124 | DINNER \$156

Filet Mignon 8 oz.
Pinot Noir Reduction with Roasted Garlic Whipped
Potatoes and Seasonal Vegetables
LUNCH \$132 | DINNER \$164

Vegetarian Options Available

CHOICE OF TWO ENTRÉES

Higher Price Is Assessed for Both Entrées

CHILDREN'S MENU PACKAGE (Ages 4–12 Years)

Available at a Discounted Package Price

Duo Entrée Selections

Herb-Crusted Chicken and
Seared Atlantic Salmon Fillet
Tarragon Cream and Lemon Beurre Blanc with
Roasted Fingerling Potatoes and Seasonal Vegetables
LUNCH \$108 | DINNER \$148

Grilled Petite Filet Mignon and
Thyme Roasted Chicken
Mushroom Demi-glace and Madeira Pan Jus with Roasted
Garlic Whipped Potatoes and Seasonal Vegetables
LUNCH \$116 | DINNER \$154

Grilled Petite Filet Mignon and
Macadamia Nut-Crusted Sea Bass
Merlot and Thai Chili Sauces with Roasted Garlic
Whipped Potatoes and Seasonal Vegetables
LUNCH \$126 | DINNER \$162

Dessert Selections

Petite French Pastry Trio
Mini Crème Brûlée Cheesecake, Mini Fruit Tart,
and Chocolate Pyramid

Romance White Heart Truffle
White Chocolate, Vanilla Ice Cream, Raspberry Sorbet,
Fresh Berries, and Chantilly on a Berry Coulis
Heart-Painted Plate

Grand Marnier Crème Brûlée
Fresh Berries

Traditional New York Cheesecake
Passion Fruit Coulis and Chantilly

Chocolate Covered Strawberries

Celebration Buffet

Standard Wedding Package with Buffet Option

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

LUNCH \$136 | DINNER \$170

SALADS

Mixed Greens with Choice of two Dressings

Spicy Bay Shrimp Salad

Orzo Pasta Salad

Asian Chicken Salad with Soy Ginger Dressing

Tropical Fruit Display with Seasonal Berries

Heirloom Tomato Salad with

Green Goddess Dressing *(Seasonal)*

ACCOMPANIMENTS

Roasted Garlic Whipped Potatoes

Harvest Rice Pilaf

Seasonal Mixed Vegetables

DESSERTS

Chef's Selection of Miniature French Pastries,

Mini Cheesecakes, and Tartlets

ENTRÉES

Select Three from the Following:

Herb-Crusted Chicken with Tarragon Cream Sauce

Teriyaki Chicken Breast with Grilled Pineapple and Coconut

Coconut-Crusted Mahi Mahi with Mango Butter

Seared Atlantic Salmon Fillet with Dill Beurre Blanc

Macadamia Nut-Crusted Halibut with Mango Chutney

Sliced New York Strip* with Cabernet Reduction

Black Angus Roasted Prime Rib* with au Jus and Creamed Horseradish

Roasted Whole Tom Turkey* with Natural Gravy and Sage and Onion Dressing

Spinach Tortellini with Pesto Cream

Penne Pasta Primavera with Grilled Vegetables and Sweet Basil Marinara

*CARVER REQUIRED AT \$150.00 PER CARVER

Enhanced Wedding Package

LUNCH \$150 | DINNER \$180

Enhanced Package Includes:

FOUR-HOUR UNLIMITED PREMIUM BAR PACKAGE

FOUR TRAY-PASSED HORS D'OEUVRES

IMPORTED AND DOMESTIC CHEESE DISPLAY

Grape Clusters, French Bread, and Assorted Crackers

CHAMPAGNE TOAST OR SPARKLING CIDER TOAST

FIVE-COURSE DINNER

Choice of Soup and Salad or Appetizer Starter,
Mango Sorbet Aperitif, Choice of Duo Entrée,
Romance White Heart Truffle Dessert,
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

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

TRADITIONAL TIERED WEDDING CAKE

MENU TASTING FOR THE WEDDING COUPLE

SUITE ACCOMMODATIONS FOR THE WEDDING NIGHT

Champagne and Chocolate Covered Strawberries

COMPLIMENTARY SPA TREATMENT

Choose Either Hair and Makeup or a Couples Massage

HOSTED VALET AND SELF PARKING

(Not Applicable for Overnight Guests)

DISCOUNTED GUEST ROOM RATES

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

Enhancements

CHARGER PLATES – Starting at \$1.50

LCD PROJECTOR PACKAGE \$350
(Includes Screen, LCD Projector, Power, and Cabling)

LED UPLIGHTS \$50 each

DRAPING \$150 (For Kon Tiki Ballroom)

CAKE STAND \$50

LINEN UPGRADES:

NAPKINS – Starting at \$1.25

RUNNER – Starting at \$12.00

OVERLAY – Starting at \$14.00

FLOOR-LENGTH – Starting at \$18.00 (Poly, Pintuck & Satin)

CAKE OR SWEETHEART LINEN – Starting at \$25.00

POWER DROP \$200 (Required for Bands)

MARKET LIGHTS – Starting at \$500

Beverage Service

Following the One-Hour Hosted Bar Included in the Standard Wedding Package, the Following Options are Available:

CASH BAR

Guests Will Be Charged for All Beverages
Ordered from the Bar

HOSTED CALL BAR

SECOND HOUR – \$20 per person
THIRD HOUR – \$16 per person
FOURTH HOUR – \$12 per person

HOSTED PREMIUM BAR

SECOND HOUR – \$22 per person
THIRD HOUR – \$18 per person
FOURTH HOUR – \$14 per person

SELECTIVE BEVERAGE CHOICE

OPTION 1 – Beer, Wine, Soft Drinks, and Mineral Water
OPTION 2 – Soft Drinks and Mineral Waters Only

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 of \$15.00 Per bottle.

BARTENDER FEES

We recommend One Bar per 75 guests for Hosted Bars and One Bar per 100 Guests for Cash Bars. There will be a Bartender Fee of \$150.00 per Bar that will be waived if the minimum of \$500.00 per Bartender is met.

General Banquet Information

FOOD AND BEVERAGE ESTIMATES

Package prices from \$100 to \$180 per person for wedding luncheons or dinner receptions.

Wedding Package pricing is applicable to weddings with a minimum of 40 people, not including vendors. Weddings under 40 guests will incur an additional \$10 per person.

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.

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. Deposit schedule is as follows:

DATE DEPOSIT IS DUE	% OF TOTAL EVENT NEEDED
Returned Contract	25%
Minimum of 90 Days Prior to Event	75%
30 Days Prior to Event	95%
5 Days Prior to Event	100%

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.

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.

BANQUET SPACE

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

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.

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.

General Banquet Information

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 40 guests (or financial equivalent) is required when choosing a buffet, unless otherwise noted. A minimum of 40 guests is required for plated meals. 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.

LABOR FEES

There will be a bartender fee of \$150.00 that will be waived if the minimum of \$500.00 per bartender is met. For outdoor functions, additional charges may apply (i.e., labor, equipment rental, etc.).

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.

