

# Weddings at Oceano Hotel & Spa

Oceano Hotel & Spa is the perfect seaside destination, located at Pillar Point Harbor in Half Moon Bay. With picturesque views and elegant event space, memorable wedding celebrations are created to reflect your unique wedding style.

A variety of indoor and outdoor ceremony and receptions sites set the stage for a grand Oceano wedding. The on-site planners are available every step of the way, from selecting the perfect gourmet menu to coordinating the events, making certain that you leave with the fondest of memories. The culinary team will offer a customized menu for your special day using only the freshest, locally-sourced ingredients.



The possibilities of events at Oceano Hotel & Spa, before and after your wedding day, are endless. Event space can be tailored to meet your needs for bridal showers, rehearsal dinners, and farewell breakfasts. Additionally, Oceano Coastal Spa can customize spa treatments for unique bridal spa parties. Enhancing your wedding event are the accommodations that include ninety five luxuriously- appointed guest suites overlooking scenic views.

> Come visit Oceano Hotel & Spa in Half Moon Bay & discover how your wedding celebrations will be remembered always!

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# Creating your Wedding Experience, Oceano Hotel Event Space...

## WEDDING GARDEN

Behind a gated white fence and ornamental bushes is a stone walkway lined with decorative shepherd hooks. On the stone patio and lawn sits white wedding chairs overlooking scenic harbor views. The ceremony patio is landscaped with Italian Cypress and an arbor provides the perfect framework for floral arrangements.



## OCEANO GRAND BALLROOM & ATRIUM

The Oceano Grand Ballroom & Atrium are an impressive 4,400 square feet. Custom floor-length curtains divide the event spaces. For cocktail hour, guests are welcomed to drinks and hors d'oeuvres in the Atrium. During dinner, the Grand Ballroom sets the stage for a romantic wedding celebration. The soft chandelier and candle lighting create the perfect ambiance. And as the sun sets, the Atrium offers a built-in dance floor and glass ceiling for dancing under the stars.



### THE GATE HOUSE

Nestled in the garden is our outdoor event space, The Gate House. This rustic event space is reminiscent of a coastal barn with dark wooden beams, wrought-iron chandeliers, and hardwood floor. Glass French doors open onto a picturesque white patio and a stone fireplace is the perfect accent for a reception in the garden.



### MONTARA ROOM & MIRADA ROOM

The Montara Room and Mirada Room are perfect spaces for intimate gatherings such as rehearsal dinners and farewell breakfasts. Sliding glass doors open to a balcony overlooking scenic harbor views.



### THE SAND BAR

The Sand Bar is located adjacent to Oceano in The Shoppes at Harbor Village. This event space is perfect for intimate rehearsal dinners. The dark wood flooring and soft lighting provide just the right ambiance. A wooden bar is the focal point of The Sand Bar and provides the backdrop for cocktails before dinner.





# Ceremony & Reception Sites



Our ceremony site fee includes white wedding chairs, rehearsal, coordination, and honeymoon suite. All reception site fees include set-up, tables, Chiavari chairs, dance floor, custom floor-length white or brown linen, house candle centerpieces, white china, flatware, stemware, and coordination.

Indoor Space	<b>Square Feet</b>	Capacity	Rental Fee
Grand Ballroom/Atrium	4,400	250	\$3,500 (Saturdays) \$2,500 (Fridays or Sundays)
The Gate House	3,000	200	\$3,500 (Saturdays) \$2,500 (Fridays or Sundays)
Montara Room	2,000	100	\$1,500
Mirada Room	1,000	50	\$1,500
The Sand Bar	1,400	40	\$750

Outdoor Space	Square Feet	Capacity	Rental Fee
Wedding Garden	-	250	\$3,000



# Creating your Wedding Experience, From Farm to Table...

"Something Blue" Wedding Package Minimum of 50 Guests



~ One Hour Cocktail Reception ~ California Sparkling Wines Assorted Beers House White and Red Wines Assorted Soft Drinks and Mineral Waters

~ Butler-Passed Hors d'oeuvres ~

SPANAKOPITA Feta Cheese & Spinach wrapped in warm Phyllo Dough CROSTINI Vine-Ripened Tomato, Mozzarella, & Basil Pesto CRAB CAKES Local Dungeness Crab with Roasted Pepper Remoulade

~ Dinner Buffet ~

MIXED GREENS SALAD Organic, local greens tossed in Balsamic Vinaigrette & Garnished with Cucumber, Sweet Red Onion, & Tomato CLASSIC CAESAR SALAD Crisp Romaine Lettuce in Creamy Caesar Dressing, Focaccia Croutons, & Parmesan Cheese WILD MUSHROOM RISOTTO Tender Arborio Rice, Porcini Mushrooms, & Dried Herbs With Choice of Two Entrees:

### GRILLED BLACK ANGUS TRI-TIP

Red Wine Au Jus & Pink Peppercorns LOCAL LINE-CAUGHT HALIBUT Tuscan Artichoke & Tomato Salsa ROSEMARY DIJON CHICKEN Organic, Air-chilled Chicken Breast with Rosemary Dijon Jus

Steamed Locally-grown Half Moon Bay Vegetables Au Gratin Asiago Cheese Potatoes Freshly Baked Bread

> ~ *Wine with Dinner* ~ Two Bottles House Wine per Table

~ *Toast* ~ California Sparkling Wine & Sparkling Cider

~ Cake Cutting and Coffee Tea Service Included ~

\$115 per person\*





## "Something Borrowed" Wedding Package Minimum of 50 Guests



~ One Hour Cocktail Reception ~ California Sparkling Wines Assorted Beers House White and Red Wines Assorted Soft Drinks and Mineral Waters

#### ~ Butler-Passed Hors d'oeuvres ~

SPANAKOPITA Feta Cheese & Spinach wrapped in warm Phyllo Dough CROSTINI Vine-Ripened Tomato, Mozzarella, & Basil Pesto CRAB CAKES Local Dungeness Crab with Roasted Pepper Remoulade CRISPY PORK WONTONS Pork & Sautéed Vegetable in a Crispy Shell with Sweet Thai Chili Sauce

#### ~ Plated Dinner ~ With Choice of Salad:

SPINACH SALAD

Baby Spinach tossed in Balsamic Vinaigrette & Garnished with Feta Cheese & Toasted Pecans GREEK SALAD Local Greens with Crumbled Feta, Kalamata Olives, Sweet Red Onion & House Dressing topped with fresh ground Sea Salt

### With Choice of Two Entrees:

SEARED SALMON Tuscan Artichoke & Tomato Salsa, Basmati Rice Pilaf & Garden Vegetables ROSEMARY DIJON CHICKEN Organic, Air-chilled Chicken Breast with Rosemary Dijon Jus & Baby Carrots, Whipped Yukon Gold Potatoes GRILLED BLACK ANGUS FILET MIGNON Port Wine Demi-Glace, Grilled Asparagus, Au Gratin Asiago Cheese Potatoes SLOW COOKED BEEF SHORT RIBS Zinfandel Braised Short Ribs & Roasted Mushrooms, Soft Polenta ARTICHOKE RAVIOLI Delicate Pasta with Artichoke and Heirloom Tomatoes

> Accompaniments: Freshly Baked Bread

~ Wine with Dinner ~ Two Bottles House Wine per Table

~ *Toast* ~ California Sparkling Wine & Sparkling Cider

~ Cake Cutting and Coffee Tea Service Included ~



\$130 per person\*



# "Something New" Wedding Package Minimum of 50 Guests

~ One Hour Cocktail Reception ~

Signature House Wines Assorted Beers Well Liquor Assorted Soft Drinks and Mineral Waters

#### ~ Butler-Passed Hors d'oeuvres ~

BACON WRAPPED SCALLOPS Sweet Scallops wrapped in Applewood Smoked Bacon VEGETABLE CROSTINI Roasted Vegetable Tapenade on Golden Toast Rounds BEEF WELLINGTON Puff Pastry with Marinated Beef Tenderloin & Mushroom Gravy HIBACHI BEEF SKEWERS Marinated Beef & Grilled Garden Vegetables

#### ~ Plated Dinner ~

#### With Choice of Salad:

CAPRESE SALAD Sweet Vine-ripened Tomatoes, Buffalo Mozzarella, & Basil Leaves in an Herb & Olive Oil Vinaigrette SPINACH SALAD Baby Spinach tossed in Balsamic Vinaigrette & Garnished with Feta Cheese & Toasted Pecans Accompaniments: Freshly Baked Bread

#### With Choice of Two Entrees:

GRILLED FILET MIGNON & SALMON "SURF AND TURF" Yukon Gold Potato Puree & Local Half Moon Bay Vegetables ROSEMARY DIJON CHICKEN Organic, Air-chilled Chicken Breast with Rosemary Dijon Jus & Baby Carrots, Red Bliss Potatoes VEGETABLE TIAN Layers of thinly-sliced Zucchini, Squash, & Eggplant with Heirloom Tomato Sauce

#### ~ Late Night Snack ~

~ *Wine & Toast with Dinner* ~ Two Bottles House Wine per Table & Sparkling Wine Toast

~ Cake Cutting and Coffee Tea Service Included ~

\$150 per person\*







# "Something First...Brunch" Wedding Package Minimum of 50 Guests ~ Excludes Saturdays



~ One Hour Cocktail Reception ~ Mimosa Bar Iced Tea and Lemonade Assorted Soft Drinks and Mineral Waters

~ Butler-Passed Hors d'oeuvres ~ SPANAKOPITA

Feta Cheese & Spinach wrapped in warm Phyllo Dough CROSTINI Vine-Ripened Tomato, Mozzarella, & Basil Pesto CRAB CAKES Local Dungeness Crab with Roasted Pepper Remoulade SPRING ROLLS Vegetable & Chicken Spring Rolls with Soy Ginger Glaze

#### ~ Brunch Buffet (Sample Menu) ~

SPINACH SALAD Crumbled Blue Cheese, Poached Pear, and Candied Walnuts KALE CAESAR SALAD Hard Boiled Eggs, Bacon, Focaccia Croutons, and Parmesan Cheese

SOUTHERN FRIED CHICKEN MAPLE GLAZED HAM FRENCH TOAST With Warm Maple Syrup FRITTATA Chicken Sausage, Radicchio, Spring Onion & Parmesan ROASTED CARROTS Garlic, Honey & Thyme

Assorted Fresh Fruit Assorted Breads Rolls, Croissants, Muffins & Jam

~ *Toast* ~ California Sparkling Wine & Sparkling Cider

~ Cake Cutting and Coffee Tea Service Included ~

\$85 per person\*





# Beverage Service

All Packages can be enhanced with a Hosted or Cash bar...



# Beverage Selections:

Гор Shelf
Brands/Cordials\$12
Premium
Brands\$10
House Wines
(per glass)\$9
Imported/Premium
Beer\$7
Domestic/Non-Ale
8eer\$6
Assorted Sodas/
Mineral Water\$5



# Wedding Package Upgrades

Treat guests to a *Late Night Snack* at the end of your special day...



Displayed Hors D'oeuvres priced per person include: (Please Select One Item)

Pulled Pork Sliders

Grilled Cheese with French Fries

Mini Taco Bar

Chicken & Cheese Quesadillas

Mini Angus Beef Sliders with French Fries

Churro Bar

\$15 per person\*



# Rehearsal Dinner Buffet

For groups with a minimum of 10 people. All Dinner Buffets include Coffee and Tea Service.

### **ITALIAN BUFFET**

Caesar Salad with romaine lettuce, parmesan cheese, croutons, & traditional Caesar dressing Tomato & Cucumber Salad with fresh basil, mozzarella, & extra virgin olive oil Focaccia Garlic Bread Tiramisu with fresh berries

> <u>Choose 2 of the following Entrees:</u> Meat & Cheese Lasagna Three Cheese Ravioli in pesto cream sauce Penne Vodka Pasta Chicken Parmesan with tomato basil sauce Chicken Milanese ~ Arugula, lemon, tomatoes, & shaved parmesan

## \$50 per person\*



*Farewell Breakfast Buffet* For groups with a minimum of 10 people. All Breakfast Buffets includes Coffee and Tea Service.

#### WEDDING SUNRISE

Freshly Baked Muffins and Scones Fresh Fruit Display Assorted Yogurts & Granola Herbed Scrambled Eggs Smoked Bacon and Apple Pork Sausage Golden Yukon Home Fries Chilled Fruit Juices

\$30 per person\*