



## *Oceano Hotel Event Spaces...*

### WEDDING GARDEN

Behind a gated white fence and ornamental bushes is a stone walkway lined with decorative shepherd hooks. On the 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.

### THE GATE HOUSE

Nestled in the garden is The Gate House. This rustic outdoor 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.

### 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 dance floor and glass skylight for dancing under the stars.

## *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	Square Feet	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)

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

\*Price excludes current state sales tax.



*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\*



\*All food & beverage items subject to 22% service charge & current state sales tax.

  
**OCEANO**  
HOTEL & SPA  
HALF MOON BAY HARBOR

*“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\*

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## Beverage Service

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

<u>Beverage Selections:</u>			
Top Shelf Brands/Cordials.....	\$12	Imported/Premium Beer.....	\$7
Premium Brands.....	\$10	Domestic/Non-Ale Beer.....	\$6
House Wines (per glass).....	\$9	Assorted Sodas/ Mineral Water.....	\$5

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## 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\*

OCEANO HOTEL & SPA, HALF MOON BAY HARBOR  
280 Capistrano Road Half Moon Bay, California 94019  
tel.650.726.5400 | fax.650.726.5402  
oceanohalfmoonbay.com