



Wedding

PACKAGES

KONA KAI
SAN DIEGO

Ceremony Package

Ceremony site fee will be determined by day of the week and time of year. Will apply regardless if the event must be removed inside due to inclement weather. Ceremonies will only be booked for couples holding their reception at the hotel. Skyline Park is available with permit only. Permits are not available on holiday weekends and are based on the Port of San Diego availability. Kona Kai Resort will handle all permit applications and fees.

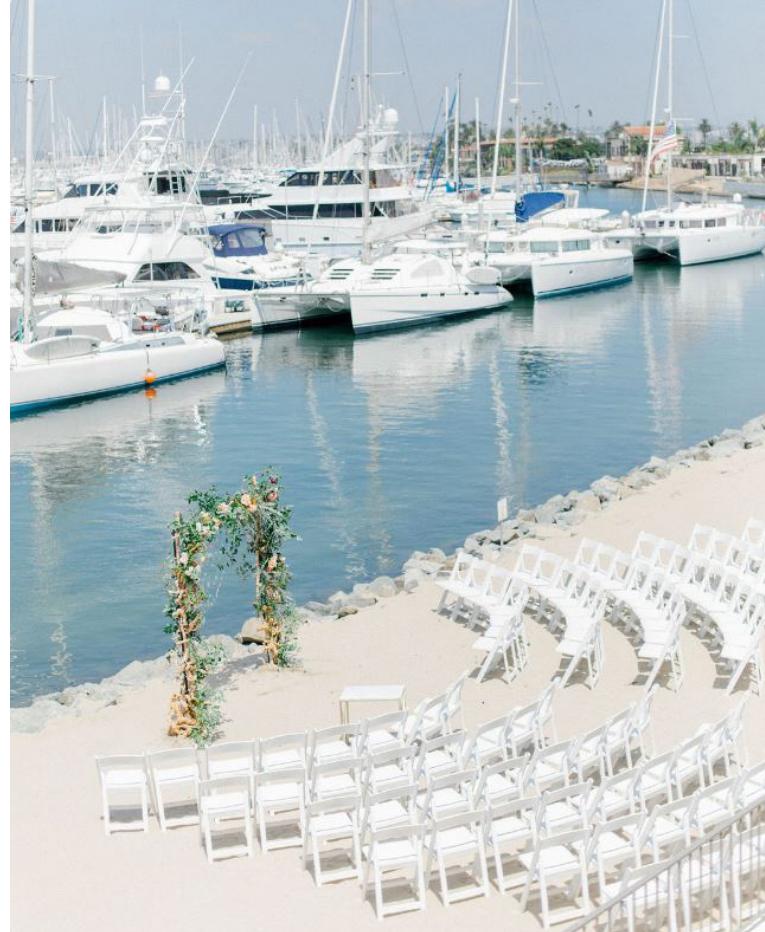
- Ceremony rehearsal prior to the wedding
- Customized directional signage
- White folding chairs
- Gift and ceremony tables
- White linens
- Audio visual package
- Fruit infused water station

Ceremony Locations

POINT LOMA CIRCLE PATIO



PRIVATE BEACH



MARINA LAWN VIEW



CABO GARDEN & COURTYARD



SKYLINE PARK





Bay Package

\$177 / PERSON

BUFFET MENU IS AVAILABLE AT AN ADDITION PRICE OF \$12 PER PERSON

Kona Kai is pleased to offer the following items in our wedding package, while still leaving room for customization and your own personal touch:

ONE HOUR OF HOSTED BAR

Call brand liquor, wine, beer, soft drinks and mineral waters

HORS D'OEUVRES

Your choice of three butler passed hors d'oeuvres

TWO-COURSE PLATED DINNER

WEDDING CAKE

Flavor and design custom made to your specifications by flour power

Please contact flour power directly for details about customization, upgrades and cake tastings

SPARKLING TOAST

One glass of sparkling wine or sparkling cider per guest

TABLE LINENS

Choice of polyester napkins and floor length linen

COMPLIMENTARY MENU TASTING

ACCOMMODATIONS

Complimentary water-facing guest room for the couple on the wedding night with amenity

SPECIAL COMMEMORATIVE GIFT FROM THE KONA KAI RESORT & SPA

DISCOUNTED EVENT PARKING

(Not applicable for overnight guests)

A taxable banquet fee of 25% and a state tax of 7.75% will apply to all food and beverage. Prices and selections subject to change. Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. SPECIAL DIETARY REQUIREMENTS: Please advise your Catering Manager in advance of any special dietary requirements and allergies. Consumer Advisory: *This item may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. **This item contains nuts or nut products.

Hors D'Oeuvres

SELECT THREE

COLD

AVOCADO & BLACK BEAN CROSTINI

BALSAMIC ROAST BEET & GOAT CHEESE TART

HEIRLOOM BRUSCHETTA

basil, garlic, focaccia crostini

SUN-DRIED TOMATO & OLIVE TAPENADE

garlic crostini

MINI BURRATA CAPRESE

heirloom tomato, basil, balsamic

HOT

CRISPY GINGER CHICKEN DUMPLING

WILD MUSHROOM VOL-AU-VENT

PARMESAN ARANCINI

ITALIAN SAUSAGE TART

fresh mozzarella, roasted peppers

COCONUT SHRIMP**

sweet chili lime sauce



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Two-Course Plated Dinner

FINAL COUNT FOR MENU SELECTION IS DUE THREE WORKING DAYS PRIOR TO THE EVENT.
ALL PLATED DINNERS INCLUDE FRESH ROLLS & BUTTER, ICED TEA, FRESH BREWED ZOKA COFFEES AND MIGHTY LEAF HOT TEAS.

FIRST COURSE

CHOICE OF ONE

CLASSIC CAESAR

sourdough crouton, shaved parmesan, baby heirloom tomato

PEPPERY GREEN SALAD

radish, cucumber, gorgonzola, rosemary lemon vinaigrette

LITTLE GEM SALAD*

cucumber, tomato, radish, pickled onion, tarragon breadcrumbs, creamy garlic herb dressing

ARUGULA SALAD

roasted heirloom squash, spiced pepitas, goat cheese, balsamic cherry vinaigrette

ROASTED STRIPED BEET HARVEST SALAD

yams, cranberries, quinoa, raspberry vinaigrette

SECOND COURSE

SELECT THREE

entrées

ANCHO BRAISED AIRLINE CHICKEN BREAST

jicama & orange relish, orzo, chickpeas, petite heirloom carrots, lemon oil

CUMIN-CORIANDER CRUSTED SALMON*

roasted tomato farro risotto

CHICKEN SALTIMBOCCA

prosciutto oregano, fresh mozzarella, sherry piccata sauce

BRAISED SHORT RIB

radicchio, italian beans, tomato, rosemary

vegetarian entrées

RICOTTA TORTELLINI

olive, tomato sugo, calabrian chili, parmesan

WILD MUSHROOM FETTUCCINE

english peas, pecorino, balsamic brown butter



Island Package

\$228 PER PERSON

BUFFET MENU IS AVAILABLE AT AN ADDITIONAL PRICE OF \$6 PER PERSON

Kona Kai is pleased to offer the following items in our wedding package, while still leaving room for customization and your own personal touch:

FOUR HOURS OF HOSTED BAR

call brand liquor, wine, beer, soft drinks and mineral waters

HORS D'OEUVRES

your choice of three butler passed hors d'oeuvres

TWO-COURSE PLATED DINNER

WEDDING CAKE

flavor and design custom made to your specifications by
flour power

please contact flour power directly for details about
customization, upgrades and cake tastings

SPARKLING TOAST

one glass of sparkling wine or sparkling cider per guest

COMPLIMENTARY SPA TREATMENT

one 50-minute Noble Couple's Massage

TABLE LINENS

choice of polyester napkins and floor length linen

COMPLIMENTARY MENU TASTING

ACCOMMODATIONS

complimentary water-facing guest room for the couple on the
wedding night with amenity

SPECIAL COMMEMORATIVE GIFT FROM THE KONA KAI RESORT & SPA

DISCOUNTED EVENT PARKING

(not applicable for overnight guests)

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Hors D'Oeuvres

SELECT THREE

COLD

SPICY AHI TACO*

guacamole, wakame, chili aioli, togarashi

MINI BABY MOZZARELLA CAPRESE SKEWER

heirloom tomato, basil, balsamic

PROSCIUTTO & ASIAGO TARTLET*

white truffle honey drizzle

HONEY GOAT CHEESE MOUSSE &

WATERMELON SKEWER**

balsamic glaze, pistachio dust

SEASONAL FRUIT & GORGONZOLA LEAF**

walnut, cilantro, endive

HOT

CRAB RANGOON

cream cheese, lemon zest

PORK BELLY BITE & PICKLED ONION SKEWER

COCONUT SHRIMP**

sweet chili lime sauce

LOBSTER ARANCINI

lemon basil aioli

PORK SOUP DUMPLINGS

shoyu ponzu sauce



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Two-Course Plated Dinner

FINAL COUNT FOR MENU SELECTION IS DUE THREE WORKING DAYS PRIOR TO THE EVENT.
ALL PLATED DINNERS INCLUDE FRESH ROLLS & BUTTER, ICED TEA, FRESH BREWED ZOKA COFFEES AND MIGHTY LEAF HOT TEAS.

FIRST COURSE

SELECT ONE

CLASSIC CAESAR

sourdough crouton, shaved parmesan, baby heirloom tomato

LITTLE GEM SALAD*

cucumber, tomato, radish, pickled onion, tarragon breadcrumbs, creamy garlic herb dressing

CHOPPED SALAD*

smoked cheddar, garbanzo, tomato, soppressata, oregano chili vinaigrette

ARUGULA SALAD

roasted heirloom squash, spiced pepitas, goat cheese, balsamic cherry vinaigrette

ROASTED STRIPED BEET HARVEST SALAD

roasted yams, cranberries, quinoa, raspberry vinaigrette

SECOND COURSE

SELECT THREE

entrées

WINE BRAISED CHICKEN

oranges, olives, orzo, chickpeas

NEW YORK STRIP

roasted brussel sprouts, port wine demi glaze

BRASIED SHORT RIB

radicchio, italian beans, tomato, rosemary

GRILLED SEABASS*

charred asparagus, roasted red pepper, spicy yellow rice, cilantro-mint chimichurri sauce

vegetarian entrées

EGGPLANT PARMESAN

fresh mozzarella, tomato sugo, shiitake mushrooms, saffron truffle drizzle

CAULIFLOWER STEAK**

marinated tomato, hazelnut, parsley oil



Pacific Package

\$250 PER PERSON

Kona Kai is pleased to offer the following items in our wedding package, while still leaving room for customization and your own personal touch:

FIVE AND A HALF HOURS OF HOSTED BAR

call brand liquor, wine, beer, soft drinks and mineral waters

HORS D'OEUVRES

your choice of three butler passed hors d'oeuvres

TWO-COURSE PLATED DINNER

WEDDING CAKE

flavor and design custom made to your specifications by flour power

please contact flour power directly for details about customization, upgrades and cake tastings

SPARKLING TOAST

One glass of sparkling wine or sparkling cider per guest

COMPLIMENTARY SPA TREATMENT

One 50-minute Noble Couple's Massage

TABLESIDE WINE SERVICE

Wine offered to guests tableside during dinner

TABLE LINENS

Choice of polyester napkins and floor length linen

COMPLIMENTARY MENU TASTING

ACCOMMODATIONS

Complimentary water-facing guest room for the couple on the wedding night with amenity

SPECIAL COMMEMORATIVE GIFT FROM THE KONA KAI RESORT & SPA

DISCOUNTED EVENT PARKING

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Hors D'Oeuvres

SELECT THREE

COLD

SPICY AHI TACO*

guacamole, wakame, chili aioli, togarashi

PROSCIUTTO & ASIAGO TARTLET*

white truffle honey drizzle

LANGOUSTINE CEVICHE*

blue corn tostada, chipotle crema

YELLOWTAIL SASHIMI*

pickled tomato, white soy

PORT WINE PEAR CROSTINI

lemon goat cheese mousse, fig jam reduction

HOT

CRAB RANGOON

cream cheese, lemon zest

LOBSTER ARANCINI

lemon basil aioli

COCONUT SHRIMP*

sweet chili lime sauce

LOLLIPOP LAMB CHOPS*

ras el hanout, lime crema

CRUNCHY CRAB CAKE BITE*

old bay salt & vinegar chip, creamy mustard, pickled fresno



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Two-Course Plated Dinner

FINAL COUNT FOR MENU SELECTION IS DUE THREE WORKING DAYS PRIOR TO THE EVENT.
ALL PLATED DINNERS INCLUDE FRESH ROLLS & BUTTER, ICED TEA, FRESH BREWED ZOKA COFFEES AND MIGHTY LEAF HOT TEAS.

FIRST COURSE

SELECT ONE

CLASSIC CAESAR

sourdough crouton, shaved parmesan, baby heirloom tomato

CRAB & AVOCADO SALAD

endive, blood orange-habanero citronette

CHOPPED SALAD*

smoked cheddar, garbanzo, tomato, soppressata, oregano chili vinaigrette

ARUGULA SALAD

roasted heirloom squash, spiced pepitas, goat cheese, balsamic cherry vinaigrette

ROASTED STRIPED BEET HARVEST SALAD

roasted yams, cranberries, quinoa, raspberry vinaigrette

SECOND COURSE

SELECT THREE

single entrées

WINE-BRAISED CHICKEN

orange, olives, orzo, chickpeas

CHILEAN SEA BASS*

charred asparagus, roasted red peppers, spicy yellow rice, cilantro-mint chimichurri

HARISSA-RUBBED LAMB RACK*

fingerling potato, braised cherry tomato, feta

GRILLED FILET MIGNON*

peppercorn demi, garlic mashed potatoes, brussel sprouts

vegetarian entrées

EGGPLANT PARMESAN

fresh mozzarella, tomato sugo, shiitake mushrooms, saffron truffle drizzle

MEDITERRANEAN-STYLE LENTIL & BEAN

STUFFED PORTOBELLO



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Buffet Dinner

ALL BUFFETS REQUIRE A MINIMUM OF 25 GUESTS, AND ARE DISPLAYED FOR A MAXIMUM OF 1.5 HOURS.
ALL DINNER BUFFETS INCLUDE CHOICE OF ONE SOUP, FRESH ROLLS AND BUTTER, FRESH BREWED ZOKA COFFEES
AND MIGHTY LEAF HOT TEAS.

THE ISLAND

CHEF'S SEASONAL VEGETABLE SOUP

CREAMY TOMATO BISQUE

marzano tomatoes, croutons

LITTLE GEM SALAD*

cucumber, tomato, radish, pickled onion,
tarragon breadcrumbs, creamy garlic herb dressing

MIXED CHICKORY SALAD**

candied walnut, point reyes blue cheese dressing,
balsamic roasted apple, moscato vinaigrette

ROSEMARY CHICKEN

creamy dijon

HERB ROASTED SALMON*

chorizo, beurre blanc

RICOTTA TORTELLINI

olive, tomato, sugo, calabrian chili, parmesan

MASHED POTATOES

thyme, pecorino

ROASTED BRUSSELS SPROUTS

caper, bacon

THE HARBOR

CHEF'S SEASONAL VEGETABLE SOUP

CREAMY TOMATO BISQUE

marzano tomatoes, croutons

FIELD GREENS SALAD**

pear, manchego, walnut, sherry truffle vinaigrette

FARRO SALAD**

snap peas, pistachio, bacon, red onion,
chili oregano vinaigrette

SHRIMP PAELLA

shishito pepper, tomato, cilantro

BRAISED SHORT RIB

sherry reduction

CREAMY PASTA POMODORO

sautéed spinach, heirloom tomatoes, seasonal vegetables

ROASTED BUTTER & HERB FINGERLING POTATO

paccheri cheese

CHARRED HEIRLOOM CARROTS**

curried pistachios, black pepper yogurt



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Late Night Bites

ALL SPECIALTY FOOD STATIONS REQUIRE A MINIMUM OF 25 GUESTS

baja street tacos / \$35

POLLO
CARNE
CARNITAS
CHIPS
SALSA BAR

charcuterie & cheese board* / \$35

CHEFS SELECTION OF MEATS & CHEESES
JACKIE'S JAMS LOCAL FRUIT PRESERVES
DRIED FRUIT
ALMONDS**
PICKLED VEGETABLES
HONEYCOMB

pizza bar / \$31

(SELECT TWO)

MARGHERITA
san marzano tomato, parmesan, mozzarella, basil
DATES & ARUGULA**
bacon, goat cheese, smoked almonds
SAUSAGE & PEPPERONI
peppadew peppers, fresh mozzarella
STEAK & BLUE CHEESE* **
onion, pesto

potato bar / \$32

MASHED POTATOES, SWEET POTATOES,
TATER TOTS
CHEDDAR & GORGONZOLA CHEESE
CHOPPED BACON
FRIED BRUSSELS LEAVES
CRISPY GARLIC
SOUR CREAM
CAVIAR CREMA*

pub station / \$35

CHICKEN WINGS
JALAPEÑO POPPERS
CHICKEN EMPANADAS
GRUYERE GRILLED CHEESE
SPICY MIXED BAR NUTS**

slider station* / \$37

ADOBO-SPICED PULLED PORK
pickled cabbage, cilantro crema
MARYLAND-STYLE CRAB CAKE
old bay kettle chips, mustard cream
PRIME RIB
pepperjack cheese, horseradish cream

Beverage Service

Hourly packages are offered for continuous service times only. All bars are subject to a bartender labor charge of \$200 per 100 guests if beverage minimum of \$500 has not been met. All beverages must be purchased from the hotel. California Liquor Law does not allow self-serve alcoholic beverage stations or bars.

BAR PRICING

ADD \$1 FOR CASH BAR PRICING

SUPER PREMIUM BRANDS *\$18 per drink*

PREMIUM BRANDS *\$17 per drink*

CALL BRANDS *\$16 per drink*

DRINK CORDIALS *\$16 per drink*

LOCAL CRAFT BEER *\$11 per drink*

IMPORTED BEER *\$10 per drink*

DOMESTIC & NON-ALCOHOLIC BEER *\$9 per drink*

PREMIUM WINES *\$17 per glass*

HOUSE-SELECT WINES *\$15 per glass*

SOFT DRINKS & MINERAL WATERS *\$8 per drink*

PREMIUM BRANDS, CORDIALS, LOCAL CRAFT,
DOMESTIC & IMPORTED BEER, WINE, SOFT DRINKS
& MINERAL WATERS

1 HOURS *\$20 per person*

2 HOURS *\$40 per person*

3 HOURS *\$53 per person*

4 HOURS *\$65 per person*

CALL BRANDS, LOCAL CRAFT, DOMESTIC &
IMPORTED BEER, WINE, SOFT DRINKS &
MINERAL WATERS

1 HOURS *\$19 per person*

2 HOURS *\$36 per person*

3 HOURS *\$49 per person*

4 HOURS *\$60 per person*

LOCAL CRAFT, DOMESTIC BEER & IMPORTED BEER,
WINE, SOFT DRINK & MINERAL WATERS

1 HOURS *\$12 per person*

2 HOURS *\$24 per person*

3 HOURS *\$36 per person*

4 HOURS *\$48 per person*

SOFT DRINKS & MINERAL WATERS

1 HOURS *\$7 per person*

2 HOURS *\$14 per person*

3 HOURS *\$22 per person*

4 HOURS *\$29 per person*

SUPER PREMIUM

BELVEDERE VODKA
AVIATION AMERICAN GIN
BULLEIT BOURBON
JOHNNIE WALKER "BLACK" LABEL SCOTCH
APPLETON ESTATE SIGNATURE JAMAICA RUM
VOLCAN DE MI TIERRA BLANCO TEQUILA
HENNESSY VSOP PRIVILEGE COGNAC
CROWN ROYAL BLENDED WHISKY

PREMIUM

KETEL ONE VODKA
TANQUERAY LONDON DRY GIN
ELIJAH CRAIG SMALL BATCH BOURBON
DEWAR'S "WHITE LABEL" SCOTCH
BACARDI "SUPERIOR" RUM
TEREMANA BLANCO SMALL BATCH TEQUILA
COUVOISIER VS COGNAC
TEELING SMALL BATCH IRISH WHISKEY

CALL

SKYY VODKA
BOMBAY LONDON DRY GIN
EVAN WILLIAMS BLACK LABEL BOURBON
JOHNNIE WALKER "RED" SCOTCH
CAPTAIN MORGAN WHITE RUM
LUNAZUL BLANCO TEQUILA
HENNESSY VS COGNAC
CANADIAN CLUB BLENDED WHISKY



Banquet Bar Package Wines

SELECT THREE VARIETALS FROM YOUR BEVERAGE PACKAGE TIER.
ADDITIONAL OFFERINGS \$5 PER PERSON PER SELECTION.

SUPER PREMIUM WINES

CHALK HILL RUSSIAN RIVER CHARDONNAY
SILVERADO "MILLER RANCH" SAUVIGNON BLANC
CHATEAU STE. MICHELLE "INDIAN WELLS" MERLOT
NEWTON "SKYSIDE" CABERNET SAUVIGNON
GÉRARD BERTRAND "COTE DE ROSES" ROSÉ
CHANDON BRUT SPARKLING

PREMIUM WINES

DRUMHELLER CHARDONNAY
GUENOC SAUVIGNON BLANC
DRUMHELLER MERLOT
DRUMHELLER CABERNET SAUVIGNON
DECOY ROSÉ
MIONETTO PROSECCO

CALL WINES

TWO VINES CHARDONNAY
TWO VINES RIESLING
TWO VINES MERLOT
TWO VINES CABERNET SAUVIGNON
WOODBRIDGE WHITE ZINFANDEL
BARTON & GUSTIER SPARKLING BLANC DE BLANCS

Beer

DOMESTIC

BUDWEISER
BUD LIGHT
MICHELOB ULTRA

IMPORTED

PACIFICO
STELLA ARTOIS

NON-ALCOHOLIC

ATHLETIC BREWING “FREE WAVE” HAZY IPA
ATHLETIC BREWING “UPSIDE DOWN” GOLDEN ALE
ATHLETIC BREWING “RUN WILD” IPA

LOCAL CRAFT

BELCHING BEAVER “MUST BE THE HONEY!”
HONEY BLONDE ALE
CORONADO “SALTY CREW” BLONDE ALE
EMBOLDEN “HIDDEN PARADISE” HAZY IPA
KNOTTY “KANGAROO COWBOY” AMBER ALE
KONA KAI “LAZY LEI” PILSNER BY EPPIG
MAMMOTH “YOSEMITE” PALE ALE
PROTECTOR “CITRA” DOUBLE IPA
RESIDENT “WATERFRONT” WHEAT
SECOND CHANCE “BUDDY” LAGER
THORN “RELAY” WEST COAST IPA

Seltzers, Ciders & More.

ASSORTED SEASONAL FLAVORS

SELTZER

PLANT BOTANICAL VODKA SELTZERS

CIDER

BIVOUAC CIDER

MORE

JUNESHINE HARD KOMBUCHAS
LOVERBOY SPARKLING WINE SPRITZES
NEW MOTION HARD SPARKLING TEAS

Wine

PRICE PER BOTTLE

BUBBLES

- NICOLAS FEUILLATTE BRUT CHAMPAGNE \$96
VEUVE-CLICQUOT "YELLOW"
BRUT CHAMPAGNE \$200
MIONETTO PROSECCO \$53
CHANDON SPARKLING BRUT \$72
CHANDON SPARKLING BRUT ROSÉ \$72

WHITE

- TWO VINES CHARDONNAY \$60
CHALK HILL RUSSIAN RIVER CHARDONNAY \$65
DRUMHELLER CHARDONNAY \$65
MEIOMI CHARDONNAY \$58
STAG'S LEAP WINE CELLARS
"HANDS OF TIME" CHARDONNAY \$68
ALTO VENTO PINOT GRIGIO \$55
FIRESTONE REISLING \$50
KIM CRAWFORD SAUVIGNON BLANC \$58
SILVERADO "MILLER RANCH"
SAUVIGNON BLANC \$66

PINK

- CHATEAU D'ESCLANS
"WHISPERING ANGEL" ROSÉ \$69
DECoy ROSÉ \$56
GERARD BERTRAND "COTE DE ROSE" ROSÉ \$56

RED

- TWO VINES CABERNET SAUVIGNON \$60
DRUMHELLER CABERNET SAUVIGNON \$65
JUSTIN CABERNET SAUVIGNON \$71
NEWTON "SKYSIDE" CABERNET SAUVIGNON \$71
PRISONER "UNSHACKLED"
CABERNET SAUVIGNON \$74
TERRAZAS "ALTOS DEL PLATA" MALBEC \$50
CHATEAU STE. MICHELLE
"INDIAN WELLS" MERLOT \$60
DRUMHELLER MERLOT \$65
BELLE GLOS "BALADE" PINOT NOIR \$130
ELOUAN PINOT NOIR \$59
MEIOMI PINOT NOIR \$55
PATZ & HALL PINOT NOIR \$99
PRISONER "THE PRISONER" RED BLEND \$115
TWO HANDS "GNARLY DUDES" RED BLEND \$115
CLINE SYRAH \$55
THE FEDERALIST \$58

Wedding Guidelines

To help you prepare for your perfect day, want you to be aware of the Kona Kai San Diego event guidelines.

Wedding Coordinator (Required)

To ensure a flawless event, Kona Kai requires a professional wedding coordinator approved by the catering department. Please refer to our Partners and Planners Vendor List for referrals. A professional wedding coordinator will assist with countless details on your special day, and will be responsible for the following:

Coordinate wedding rehearsal, provide hotel with day-of timeline (no later than 7 days prior to event), coordinate/manage wedding ceremony (if held at the resort), placement of all décor and items, coordinate/manage wedding reception, communication with all wedding vendors.

Ceremony Rehearsals

Rehearsal times may be booked 30 days prior to your event and will be limited to one hour. Location and times are subject to space availability.

Food & Beverage

Due to health regulations, liquor ordinance and liability insurance, it is required that all food & beverage be purchased through the Kona Kai. A final confirmation “guarantee” of your anticipated number of guests is required by 11:00am (4) business days prior to your event. Once set, this guarantee may not be reduced. The resort will prepare 3% over the final guarantee.

Children's Meals

Available for children ages 3 to 12 years old at \$50 per person++. Price includes fruit cup, chicken tenders, french fries and juice or soda.

Vendor Meals

Available at \$50.00++ per person, chef's choice of entrée.

Request for Multiple Entrees (Plated)

Multiple entrée selections are permitted with proper notice. A group may choose up to two proteins and one vegetarian. A preliminary count of each entrée is due 14 business hours prior to the event. The client is responsible for providing color or symbol coded place cards denoting each guest's entrée choice. If the final number and guarantees are not provided, menu cost will increase by \$10.00 per person.

Wedding Tasting

Tastings are scheduled 3-4 months prior to wedding date and date included three (3) hors d'oeuvres, two (2) starters, and three (3) entrees. Tastings are offered Monday-Thursday between 1pm - 3pm (depending on chef's availability). Tastings must be scheduled at least 2 weeks in advance.

Guest Room Accommodations

Complimentary bride and groom accommodations will be provided on the night of the wedding with a minimum spend of \$10,000++. Based on availability, prevailing room rates and minimum-night stay requirements may apply for guests who wish to stay at the resort for the event. Contracted wedding room blocks with a minimum of (10) rooms on one night, are available upon request.

Venue Curfews

To keep in accordance with the noise ordinance and respect of hotel guests, the following time curfews apply:

Cabo Garden/Courtyard 10:00pm

Coronado Room 10:00pm

Point Loma Ballroom 12:00am

Private Beach 10:00pm

Audio-Visual

Arrangements for audio-visual can be made directly through our in-house preferred vendor, Innovative Presentations, by calling 619-221-8000 ext.4446. A full-service audio-visual brochure is also available upon request. The hotel's prevailing banquet fee and California sales tax is added to all audio-visual services.

Payments & Deposits

A deposit of 50% is required at signing of contract. An additional deposit of 25% is due 6 months prior to the event. The final payment is due 4 working days prior to event date. Any add-on charges on day of event must be paid for that day.

Banquet Fee & Tax

All food, beverage are subject to a 25% banquet fee plus the applicable California sales tax. Please note that the banquet fee is taxable.

Outdoor Events

No open flames, confetti, birdseed, rice, floating or sky lanterns. Drones are strictly prohibited.

Indoor Events

No open flames, smoke/fog machines, glitter or confetti.

Beach Events

No glass on beach; applies to décor, centerpieces and drinking vessels. For evening events there will be a \$3,000 fee, which includes market lighting, cabana lighting, and power drop.

Special Event Parking

A special event rate for valet parking or self-parking is offered for the evening of your event.