



Weddings

AT CAPE REY™



WEDDING PACKAGES

Ceremonies & Receptions

Happily Ever After
Starts Here on the
Coast.





Your Unforgettable, Coastal Wedding Awaits.

From our breathtaking coastal views, to our warm and inviting staff, Cape Rey Carlsbad Beach will take care of every detail to ensure your wedding day is truly unforgettable.

CONTACT US:

CAPE REY CARLSBAD BEACH, A HILTON RESORT AND SPA

1 PONTO ROAD CARLSBAD, CALIFORNIA 92011

WEDDINGS@CAPEREY.COM | 760.683.5427

Ceremony Package

INCLUSIONS

Private Lawn with Ocean Views

Lush, Tropical Garden Setting

Garden Trellis in White or Natural Wood

Classic White Wood Garden Chairs

Wooden Gift & Guest Book Tables

Fruit-infused Water Station Display

Sound System with Speakers & Microphone

Reception Package

INCLUSIONS

Wooden dance floor

Staging and risers

White floor-length linens

Silver Chiavari chairs

Banquet Tables

Standard Glassware, flatware, and china

Terrace market lighting

Outdoor furniture with firepit

One private dressing room

WEDDING PACKAGES

Carlsbad Destination

\$120 per
person

1 Hour Hosted Surfbird
Bar

Choice of 3 Tray Passed
Hors d'oeuvres

Sparkling Wine Toast

Two-Course Plated Dinner

*Choice of one soup, salad, or
appetizer*

*Choice of two entrees (one
protein entrée & one
vegetarian entrée)*

Bread & Butter Service

Wedding cake cutting
service

Coffee & tea station

Ponto Beach Coastal

\$145 per
person

1 Hour Hosted Surfbird
Bar

Choice of 3 Tray Passed
Hors d'oeuvres

Sparkling Wine Toast

Three-Course Plated
Dinner

*Choice of one soup or salad
Choice of one appetizer
Choice of three entrees (two
protein entrées & one
vegetarian entrée)*

Bread & Butter Service

Hosted Select Wine
Service

Wedding cake cutting
service

Coffee & tea station

Ocean View Dream

\$175 per
person

1 Hour Hosted Pelican
Bar

Choice of 3 Tray Passed
Hors d'oeuvres

Sparkling Wine Toast

Four-Course Plated
Dinner

*Choice of one soup
Choice of one salad
Choice of one appetizer
Choice of three entrees (two
protein entrées & one
vegetarian entrée)*

Bread & Butter Service

Hosted Select Wine
Service

Wedding cake cutting
service

Coffee & tea station

*Upgrades and additions available, please inquire with your sales manager
Menu and pricing subject to change without notice*



Bon Appétit!



TRAY PASSED HORS D'OEUVRES

CHILLED

TOMATO GAZPACHO SHOOTER | V/GF

Cucumber Relish

CHILLED GREEN PEA SOUP SHOOTER | V/GF

Crab Relish

WATERMELON BITE | V/GF

Aged Balsamic, Feta Snow

CANDIED BLACK FIG | V/GF

Cashew-Cardamom Cream, Micro Thyme

WALDORF STYLE SALAD CUPS | V/GF

Cucumber, Grapes, Apple Aioli, Walnut

SAVORY SHORTBREAD COOKIES | V/GF

Mascarpone, Seasonal Fruit Relish

POACHED PERUVIAN POTATO | V/GF

Caviar, Crème Fraîche, Chive (+\$5pp)

GOAT CHEESE TART | V

Roasted Apricots, Basil

RICOTTA TOAST | V

Strawberries, Basil, Wild Honey

EDAMAME HUMMUS | V

Crostini, Crispy Garlic, Shaved Parmesan

HERB CRUSTED GOAT CHEESE CROSTINI | V

Garlic Chip, EVOO

DEVILED EGG | GF

Pork Belly, Fine Herbs, Pickled Onion

WILD ISLE SALMON CRUDO | GF

Black Garlic, Cucumber Relish, Berber Spice

THAI CHICKEN RICE PAPER ROLL | GF

Mango, Asian Vegetables, Spiced Sweet Hoisin

PINK PACIFIC SHRIMP CEVICHE | GF

Endive, Lime, Avocado

SMOKED SALMON, CRISP POTATO LATKE

Crème Fraîche, Dill

TUNA OR YELLOWTAIL TARO ROOT TOSTADA

Cilantro, Kimchi Aioli (+\$10pp)

ASIAN TUNA TARTARE SPOON BITE

Yuzu-Wasabi Tobiko Cream (+\$10pp)

MINI POKE BITE

Sesame Scallions, Yellow Fin Tuna, Seaweed, Spicy Mayo (+\$5pp)

BLACK SESAME SEARED AHI TUNA | GF

Prawn Cracker, Mango-Chili Sauce (+\$5pp)

BEEF CARPACCIO

Parmesan, Truffle Crème, Herb Focaccia Crunch (+\$5pp)

TRAY PASSED HORS D'OEUVRES

WARM

SUNBURST SQUASH CUPS | V/GF

Red Quinoa, Cashew Crema, Romesco Sauce

PEAR AND BRIE QUESADILLA | V/GF

Coriander Salsa Verde

MAC N' CHEESE CUBES | V

Horseradish-White Cheddar Sauce

CRISP VEGETABLE SPRING ROLL | V

Plum Sauce

VEGAN MOROCCAN LAMB KOFTA | V

Sesame-Tahini Dip

TWICE BAKED FINGERLING POTATO | GF

Bacon, Chive, Cheddar, Crème Fraîche

VEGETABLE POT STICKERS

Sweet Soy Sauce

SMOKED CHICKEN QUESADILLA | GF

*Lipstick Pepper, Cilantro, Heirloom Tomato
Salsa Roja*

BACON WRAPPED MEDJOOL DATE | GF

Point Reyes Blue Cheese, Chipotle Maple Glaze

FRIED BUTTERMILK CHICKEN OPEN-FACED SLIDER

Cabbage-Fresno Slaw, Garlic Aioli

SMOKED CHICKEN TURNOVER

Gouda, Wilted Greens, Wild Mushrooms

LEMONGRASS CHICKEN INDONESIAN SATAY

Mild Spiced Peanut Sauce, Red Onion Cucumber Relish

SHRIMP POT STICKER

Ponzu Sauce (+\$5pp)

COCONUT SHRIMP

Mango-Sweet Chili Dip

TEQUILA SHRIMP | GF

Crispy Polenta, Ancho Aioli, Green Melon

ROASTED SCALLOP | GF

Pancetta, Chive, Beurre Blanc

MINI LOBSTER ROLL

Brioche, Tarragon Celery Crème Fraîche (+\$5pp)

LOBSTER & SHRIMP | GF

Scallion, Goat Cheese, Blue Corn Tostada Chip(+\$5pp)

PETIT BÁNH MÌ RICE BUN

*Hoisin Honey Glazed Pork Belly, Ninja Radish Slaw,
Sambal Chili Aioli Roasted Baby Lamb Chops, Herb
Crust, Mint Chimichurri*

BEEF TENDERLOIN

Red Onion Jam, Horseradish Crostini, Chive (+\$10pp)





PLATED DINNERS

Soups

Chilled Tomato Gazpacho | V/GF
Cucumber-Watermelon Pico de Gallo

Chilled Golden Beet Gazpacho | V/GF
Edible Flowers

Roasted Dasi Farm Tomato Soup | V/GF
Basil Pesto

Local Hen of the Woods Mushroom Soup | V/GF
Truffle Cream

Roasted Butternut Squash Soup | V
Togarashi Spiced Caramel Popcorn

Leek and Potato Soup | V
Crispy Onions

Maine Lobster & Shrimp Chowder | GF
Roasted Corn

Lobster Bisque
Crème Fraîche, Tarragon, Smoked Salmon Fritter

PLATED DINNERS

Salads

Young Spicy Greens Salad | V/GF

*Strawberry, Blackberry, Cucumber, Tomato, Hemp Seed, Cabernet Grape
Vinaigrette*

Farmers Market Fruit | V/GF

Burrata, Pistachio Pesto, Arugula

Watermelon | V/GF

*Grilled Halloumi, Mint Leaf, Frilly Greens, Castelvetrano Olive
Vinaigrette*

Boston Bibb Lettuce | V/GF

*Enoki Mushrooms, Shaved Watermelon Radish, Edible Flowers, Yogurt
Green Goddess*

Tuscan Kale & Romaine | V/GF

Dark Berries, Pistachio, Pumpkin Seed, White Balsamic Agave Vinaigrette

Candy Stripe Beets | V/GF

*Watermelon Radish, Goat Cheese Crumbles, Pickled Red Onion, Candied
Walnuts, Lemon-Verbena Vinaigrette*

Heirloom Tomato | V/GF

Shaved Fennel, Burrata, Baby Wild Arugula, Minted Balsamic Vinaigrette

Baby Iceberg Wedge | GF

*Heirloom Cherry Tomato, Applewood Smoked Bacon, Hot House
Cucumber, Bleu Cheese*

Andy Boy Hearts of Romaine Caesar

Baby Kale, Parmigiano Reggiano, Truffle Crumbs



V - VEGETARIAN | VG - VEGAN

GF - GLUTEN FREE | DF - DAIRY FREE

PLATED DINNERS

Appetizers

Vegan Ravioli of the Season | V/GF
Corn Purée, Warm Tomato Vinaigrette

Truffled Cauliflower Risotto | V/GF
Black Truffle, Fontina Cream, Roasted Fuji Apples

Roasted Beets & Gnocchi | V/GF
Herbed Ricotta, Hazelnut Gremolata

Porcini Mushroom and Goat Cheese Ravioli | V
Spinach Heirloom Tomato Ragout

Buffalo Mozzarella Baked Phyllo Parcel | V
Parmesan Roasted Tomato Fondue, Snow Pea Salad (+\$7pp)

Caviar Topped Diver Scallop | GF
Yukon Potato-Parsley Purée, Lemon Beurre Blanc

Seared Ahi Tuna Tatake | GF
Sticky Rice, Snow Peas, Furikake Sesame Dust, Taro Root Crisp

Local Bluefin Tuna Poke | GF
Coconut Broth, Ninja Radish, Wakame Seaweed Salad

Grilled Octopus Carpaccio | GF
Beets & Potato Gnocchi, Tiny Olive, Sesame Chili Jus

Maine Lobster Risotto | GF
Meyer Lemon, Asparagus Coulis (+\$6pp)

Lump Crab Cake
Charred Fennel & Corn Relish, Caper Mustard Rémoulade Smoked Salmon Tartare, Focaccia Crisp, Watercress, Avocado Crema

Duck and Fig Tart
Tat Soi Greens, Duck "Prosciutto," Garlic Almonds





PLATED DINNER

Entrées

Soft Polenta Root Vegetables | V/GF*

Hominy Corn, Cherry Tomato Vinaigrette, Rainbow Swiss Chard

Hodu Tofu Picatta | V/GF*

Grilled Zucchini Red Quinoa Stuffed, Paquillo Peppers, Warm Parsley Lime Caper Vinaigrette

Red Lentil Cake | V*

Thai Red Curry Sauce, Baby Boch Choy, Tiny Peppers, Basil, Pea Shoots

Wild Mushroom Ravioli | V*

Heirloom Tomato Garlic Confit, Caramelized Artichoke, Shaved Parmesan

Vegetable Wellington | V

Caramelized Maitake Mushrooms, Vegan Puff Pastry, Piquillo Purée, Frisée (+\$5pp)

Honey-Rosemary Jidori Chicken Chop | GF

Butternut-Potato Purée, Glazed Carrots, Carrot Jus, Grilled Scallion

Dijon Chicken Breast | GF

Saffron Paella Rice, Grilled Fennel, Broccolini, Tiny Beans, Chicken Jus

Chicken Parmesan

Crispy Smashed Yukon Potatoes, Braised Arugula & Spinach, Roasted Tomato, Parmesan Lemon Crème

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*Select items can be prepared Vegan upon request

PLATED DINNERS

Entrées

Roasted Mary's Chicken Quarter | GF

Cheddar Mac, Heirloom Carrots, Smoked Kalua Portobello Mushroom Jus

Garlic Fried Chicken Thighs

Green Chili Corn Bread Polenta, Roots, Chicken Jus

Salmon | GF

Basil-Potato Purée, Roasted Chioggia Beets & Carrots, Heirloom Cherry Tomato Vinaigrette, Shallot Pea Shoots

Halibut | GF

Smashed Garnet Yams, Shallot Braised Mustard Greens, Grilled Asparagus, Almond Gremolata

Striped Bass | GF

Black Rice Risotto, Blistered Beans, Broccolini, Roasted Tomato, Coconut Basil Jus

Barramundi | GF

Yellow Coconut Jasmine Rice, Papaya Pineapple Salsa, Napa Cabbage, Macadamia Nuts, Micro Cilantro

Roasted Local Rock Snapper | GF

Cilantro-Lime Rice, Baby Zucchini-Tomatillo Stew

Local Petrale Sole Anglaise | GF

Roasted Shiitake Mushroom & Baby Red Rose Potato, Mint Brown Butter Creme, Lemon

Herb Charred Corvina Bass | GF

Grilled Eggplant Ratatouille, Zucchini Purée, Roasted Lemon

PLATED DINNERS

Entrées

Garlic Herb Grilled Flat Iron Steak | GF

Portobello Mushroom Risotto, Acorn Squash

Parmesan Crusted Prime Flat Iron | GF

Garlic Steak Fries, Spaghetti Squash, Umami Caper Shallot Steak Sauce

Braised Short Rib

Cheddar Mac, Roasted Roots, Grilled Onion, Vegetable Barbeque Sauce

Pork Loin Parmesan, Chive gnocchi, Braised Red Cabbage, Citrus Beurre

Blanc, Roasted Lemon Prime Bistro Filets, Leek Potato Cheddar Gratin,

Jumbo Asparagus, Bordelaise Sauce

Pesto Panko Crusted Lamb Rack

Goat Cheese Potato Gratin, Haricot Verts, Grilled Gold Zucchini, Black

Olive Lamb Jus (+\$5pp)

New York Strip | GF

Hominy Corn Grits, Tri-color Cauliflower, Salsa Verde, Shaved Celery,

Whiskey Demi (+\$15pp)

Herb Crusted Filet of Beef | GF

Fingerling Potatoes, Maitake Mushrooms, Roasted Japanese Turnips, Red

Wine Demi (+\$10pp)

Lemon Thyme Pan Roasted Rib Eye Steak

Marble Potato, Garlic cremini Mushrooms, Port Wine Balsamic Gravy

(+\$15pp)

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CHILDREN'S MEALS

Appetizer

Carrot and celery sticks with ranch dressing

Entrées

Please select one

Hamburger & French Fries

Chicken Tenders & French Fries

Macaroni & Cheese

\$30 per child

Available for children 10 years of age or younger

VENDOR MEALS

Plated Vendor Meal

Chef's choice meal

\$45 per meal





LATE NIGHT SNACKS

Based on 60 minutes for service. All pricing is per person based on final guaranteed count

Chips, Guacamole, Salsa Roja
\$10 per person

**Butter Lettuce Cups, Thai BBQ Mushrooms, Almonds,
Coriander Chili Sauce**
\$15 per person

**Macadamia Nut Crusted Calamari, Cucumber Sticks, Pineapple
Chutney**
\$18 per person

**Kobe Beef Sliders, Tillamook Cheddar, Chipotle Aioli, Brioche
Bun**
\$18 per person

BBQ Chicken Sliders, Broccoli Slaw, Hawaiian Bun
\$18 per person

Corn Crusted Chicken Fingers, Carrot Sticks, Ranch, Hot Sauce
\$18 per person

**Bourbon BBQ Chicken Wings, Celery Sticks, Blue Cheese
Dressing, Ranch**
\$15 per person

**Di Stephani Burrata Flatbread, Heirloom Tomatoes, Mozzarella,
Fresh Basil**
\$12 per person

**Fennel Sausage Flatbread, Red Sauce, Roasted Lipstick
Peppers, Smoked Mozzarella**
\$13 per person

DESSERTS

Additional course, plated trio of mini-desserts can be added for \$10 per person. Choose three for the plated trio.

Mini-Lemon Tart

Brown Sugar Meringue, Fresh Berries

Mini-Cheesecake

Lemon & Raspberry Coulis

Mini-Chocolate Hazelnut Crunch Cake

Crème Anglaise Mini-Fruit Tart, Lemon Gastrique

Mini-Crème Brulee Tart

Vanilla Custard, Crisp Cane Sugar Topping

Mini-Vanilla or Chocolate Panna Cota

Seasonal Fruit Compote Mini-Mojito Trifle, Mint Mousse, Sponge Cake, Lime

Mini-Dark Belgian Chocolate Mousse

Mini-Chocolate Chip Cookie, Whipped Cream Mini-Tiramisu, Mascarpone Crème, Coffee-Soaked Lady Fingers, Cinnamon

Mini-French Macaroons





Cheers!



HOSTED BAR PACKAGES

Beverage Service - Price applies per drink. A bartender fee of \$250.00, plus tax and service will be applied if the Bar revenue does not reach \$500.00. Cape Rey staffs 1 bartender and 1 bar per 75 guests. Additional bars and bartenders are subject to the bartender fee of \$250.00, plus tax. All Bars include the house selection of beers, assorted soft drinks, juices, and bottled still & sparkling water.

Surfbird Bar

SPIRITS \$12
<i>Wheatly Vodka</i>
<i>New Amsterdam Gin</i>
<i>Famous Grouse Scotch</i>
<i>Benchmark Bourbon</i>
<i>Exotico Blanco Tequila</i>
<i>Club Kokomo White Rum</i>

SELECT WINE \$12

<i>Wycliff Sparkling Wine</i>
<i>Decoy Rose</i>
<i>Proverb Chardonnay</i>
<i>Proverb Sauvignon Blanc</i>
<i>Proverb Pinot Noir</i>
<i>Proverb Cabernet Sauvignon</i>

Pelican Bar

SPIRITS \$14
<i>Tito's Vodka</i>
<i>Tanqueray Gin</i>
<i>Dewar's White Scotch</i>
<i>Four Roses Bourbon</i>
<i>Casa Amigos Blanco Tequila</i>
<i>Myers Platinum Rum</i>

PREMIUM WINE \$14

<i>Benvolio Prosecco</i>
<i>Chateaux de Berne Romance Rose</i>
<i>Geisen Sauvignon Blanc</i>
<i>Imagery Chardonnay</i>
<i>Hang Time Pinot Noir</i>
<i>Liberty School Cabernet Sauvignon</i>

Osprey Bar

SPIRITS \$16
<i>Grey Goose</i>
<i>Bombay Sapphire Gin</i>
<i>Johnny Walker Black Blended Scotch</i>
<i>Maker's Mark Bourbon</i>
<i>El Tesoro Blanco Tequila</i>
<i>Bacardi Rum</i>

PLATINUM WINE \$16

<i>La Marca Prosecco</i>
<i>AIX Rose</i>
<i>Matanzas Creek, Sauvignon Blanc</i>
<i>Hess Collection, "Allomi", Chardonnay</i>
<i>Banshee, Pinot Noir</i>
<i>Sebastiani, Cabernet Sauvignon</i>

HOSTED BAR PACKAGES

BOTTLED BEER

All Bars include the below selection of bottled beers. Substitutions available upon request but require pre-purchase regardless of consumption.

DOMESTIC \$9

*Coors Light
Blue Moon*

IMPORTED \$10

*Modelo Especial
Heineken
Heineken o.o (Non-alcoholic)*

MICROBREW \$10

*Stone IPA
Firestone 805*

SODA, JUICE, & WATER \$6

All Bars include the following selection of mixers and non-alcoholic beverages

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda

*Fresh Orange Juice, Fresh Grapefruit Juice, Fresh Lime Juice, Fresh Lemon Juice, Cranberry Juice,
& Pineapple Juice,*

Pure Source Still Water & Sparkling Water



HOSTED BAR PACKAGES

& CASH BARS

HOURLY BAR PACKAGES

Please choose between the Surfbird Bar, Pelican Bar, or Osprey Bar selections found on the previous page for desired liquor/spirits offerings.

SURFBIRD BAR:

*1 hour - \$27pp
2 hours - \$37pp
3 hours - \$47pp
4 hours - \$57pp
5 hours - \$67pp*

PELICAN BAR:

*1 hour - \$32pp
2 hours - \$43pp
3 hours - \$54pp
4 hours - \$65pp
5 hours - \$76pp*

OSPREY BAR:

*1 hour - \$37pp
2 hours - \$49pp
3 hours - \$61pp
4 hours - \$73pp
5 hours - \$86pp*

SELECT WINE & BEER BAR:

*1 hour - \$20pp
2 hours - \$30pp
3 hours - \$40pp
4 hours - \$49pp
5 hours - \$58pp*

PREMIUM WINE & BEER BAR:

*1 hour - \$23pp
2 hours - \$34pp
3 hours - \$45pp
4 hours - \$55pp
5 hours - \$65pp*

PLATINUM WINE & BEER BAR:

*1 hour - \$26pp
2 hours - \$38pp
3 hours - \$50pp
4 hours - \$61pp
5 hours - \$72pp*

CASH BARS

Please choose between the Surfbird Bar, Pelican Bar, or Osprey Bar selections found on the previous page for desired liquor/spirits offerings. Additionally, choose between the Select, Premium, and Platinum wine offerings (also found on previous page) to complete the full bar offerings. Pricing for ALL cash bars is \$1 higher than the listed "Hosted Bar" pricing on the previous page as the sales tax is included in the pricing.

Beverage Service - Price applies per drink. A bartender fee of \$250.00, plus tax and service will be applied if the Bar revenue does not reach \$500.00. Cape Rey staffs 1 bartender and 1 bar per 75 guests. Additional bars and bartenders are subject to the bartender fee of \$250.00, plus tax. All Bars include the house selection of beers, assorted soft drinks, juices, and bottled still & sparkling water.



ENHANCED BAR SELECTIONS

SPECIALTY COCKTAILS

Specialty Cocktails are available upon request on all bars. A maximum of 2 Specialty Cocktails can be selected per event. Specialty Cocktails are priced based on your bar selection, plus an additional \$2.00 on consumption. For all "Bar Packages", an additional \$1 per person will be charged per hour.

Moscow Mule

Vodka, Ginger Beer, Lime Juice

Rey of Sunshine

*Vodka, Elderflower Liquor, Lemon
Juice, Simple Syrup, Mint*

Le Orange 75

*Gin, Orange Juice, Simple Syrup,
topped with Sparkling Wine*

Elderflower Collins

*Gin, Elderflower Liquor, Lemon
Juice, Simple Syrup*

Butterfly Margarita

*Butterfly Pea Flower Infused
Tequila, Triple Sec, Lime Juice*

Mojito

Rum, Lime Juice, Mint, Soda

Spicy Cucumber Skinny

Margarita

*Tequila, Agave Nectar, Lime
Juice, Cucumber, Jalapeno*

Dark & Stormy

*Dark Rum, Ginger Beer, Lime
Juice*

Seasonal Bourbon Smash

*Bourbon, Seasonal Fruit,
Lemon, Mint*

Brown Sugar Old Fashioned

*Bourbon, Bubbas Brown Sugar
Liquor, Bitter, Orange,
Maraschino Cherry*

Penicillin

*Blended Scotch, Honey-Ginger
Syrup, Lemon Juice*

ENHANCED BAR SELECTIONS

EXTENDED WINE LIST

Charged per bottle

Sparkling

Gruet, Sparkling Wine, Albuquerque, New Mexico \$55

Lucien Albricht, Brut Rose \$60

Chandon, Brut, California \$70

Veuve Clicquot, 'Yellow Label', Champagne, France

\$150

Chardonnay

Chalk Hill, Russian River Valley, California \$50

Bravium, Anderson Valley, California \$60

Rombauer, Carneros, California \$88

Sauvignon Blanc

Details, by Senegal, Sonoma County, California \$56

Domaine Gerard Millet, Sancere, Loire Valley, France

\$75

Whitehall Lane, Rutherford, Napa Valley, California

\$80

Other Whites

Tinto Rey, Verdejo, Dunnigan Hills, California \$35

Acrobat, Pinot Gris, Oregon \$48

Trefethen, Dry Riesling, Napa, California \$50

Scarpetta, Pinot Grigio, Friuli-Venezia Giulia, Italy

\$52

Rose

Daou, Paso Robles, California \$48

Gehrcke, Los Carneros, Sonoma, California \$60

Pinot Noir

Inscription, Willamette Valley, Oregon \$56

Goldeneye, Anderson Valley, Napa, California \$60

Belle Glos, 'Las Alturas', Santa Lucia

Highlands, California \$84

Merlot

Gainey, Santa Barbara County, California \$56

Grgich Hills Estate, Napa Valley, California \$68

Cabernet Sauvignon

Juggernaut, California \$52

Chateau Ste. Michelle, Columbia Valley, Washington

\$62

Beuhler, Napa Valley, California \$75

Other Reds

Llama, Malbec, Mendoza, Argentina \$45

Cecchi, Chianti Classico, Tuscany, Italy \$53

Decoy, Zinfandel, Sonoma, California \$50



Preferred Vendors

WEDDING PLANNERS

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Preferred Vendors

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DANCING DJS PRODUCTIONS

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760.209.5518

www.ridemagicshuttle.com

Frequently Asked Questions

DO YOU REQUIRE A WEDDING PLANNER?

To ensure a flawless event, a professional wedding planner is required at Cape Rey weddings. The wedding planner will assist with the rehearsal, ceremony, reception and overall planning. Your planner will work with our team as well as outside vendors.

DO YOU HAVE A FOOD & BEVERAGE MINIMUM?

A food and beverage minimum will apply to secure the contracted space and date.

WHAT IS THE CURRENT SERVICE CHARGE & SALES TAX

All food, beverages and room rental prices are subject to a 26% service charge and current state sales and tourism tax is 7.85%. The service charge is taxable based on California State Regulation 1603(g). Sales tax and service charge is subject to change without notice.

WHAT IS YOUR DEPOSIT & PAYMENT SCHEDULE?

A 25% deposit of your food and beverage minimum and rental fee will be required at the time of contract signing. A second 25% deposit is due 90 days thereafter, with the final payment due ten days prior to your special day. We accept these credit cards:

MasterCard, Visa, Discover, American Express, Diner's Club.

DO YOU OFFER A GUEST ROOM BLOCK?

We would be pleased to have your guests stay with us. Our Reservations Team will provide a courtesy block of 10 rooms for your wedding. Please contact your sales manager for more information

HOW MUCH TIME IS PROVIDED FOR EVENT SET-UP?

As a hotel standard, we provide a 3-hour window for set-up. Additional hours can be purchased.

DO YOU OFFER MENU TASTINGS?

Yes, we are happy to invite our couple to a complimentary menu tasting for two (2) guests.

Frequently Asked Questions

CAN WE BRING IN OUR OWN FOOD OR ALCOHOL ?

Food and beverage, must be purchased and served through Cape Rey Carlsbad. We offer a corkage fee of \$25/bottle of wine that is brought it. Exceptions may be made for religious or cultural reasons.

CAN ADDITIONAL EVENT TIME BE PURCHASED?

We include 5 hours of event time for your ceremony and reception. Additional time can be purchased at a rate of \$500 per hour and is based on space availability

DO YOU OFFER BUFFETS OR STATIONS?

Yes, we do. Please inquire with your sales manager for more details

DO YOU OFFER FAREWELL BRUNCHES OR WELCOME EVENTS?

Yes, we do. Please inquire with your sales manager for more details

CAN I ADD ON AN ADDITIONAL GETTING READY ROOM?

Yes, pending availability, we can offer a secondary space for getting ready, vendors, or storage. This is an additional \$500 for a rental

WHEN ARE FINAL COUNTS DUE?

All final numbers and details are due 14 days prior to the wedding date. These details include meal selections, seating charts, guaranteed guest count and vendor count, dietary restrictions, and layout requirements





Weddings

AT CAPE REY™