



THE
COSMOPOLITAN
HOTEL
AND
RESTAURANT

WEDDING ~ PLATED

Mains

Choose 3

Brined chicken breast stuffed w/ fontina & prosciutto topped w/ chanterelle mushroom burgundy sauce. Served w/ creamy goat cheese mashed potatoes & asparagus 39

Pineapple-glazed pork belly & shrimp skewers + asparagus & tropical salsa over a bed of Cosmo rice pilaf 40

Peppered peach-glazed salmon on a bed of cherry potato hash + sautéed broccolini 40

Balsamic mushroom vegetable stack w/ roasted beets, roasted tomato, grilled red onion, fresh spinach, & rosemary sprigs 35

Herb-crusted rack of lamb w/ bacon bourbon demi glaze, & mustard purée smear. Served w/ garlic potatoes & chef's vegetables Market price

Braised lamb shank + apple lime salsa, garlic mash, & fire-roasted crispy Brussels sprouts Market price

Rosemary Parmesan-crusted beef tenderloin + pancetta roasted tomatoes, spinach, & creamed garlic polenta Market price

Soup & Salads

Choose 1

Chef's Whim Soup

Tuscan kale Caesar salad w/ crispy garlic parmesan croutons

Roasted baby portabella mushroom, tomato, & feta salad w/ balsamic reduction

Grilled peach & strawberry salad w/ crispy goat cheese & raspberry vinaigrette

Mixed green salad w/ candied walnuts, goat cheese, prosciutto, & fig balsamic vinaigrette

Duet "Paired" Mains

Short rib & scallops + seasonal garlic veggies & grilled potatoes 43

Roasted chicken breast + garlic shrimp, sautéed spinach, onion, goat cheese mash, & roasted tomato 41

Braised beef cheeks & citrus lobster served over Cosmo rice pilaf & seasonal veggies Market price

All buffet and plated banquets include coffee, iced tea, and lemonade



WEDDING ~ BUFFET \$36

Choose 1 from Ranch or Ocean and choose 1 from Farm

Add 3rd entrée for \$7.50 pp

Ranch

Grilled tequila lime chicken breast + caramelized shallots

Pork tenderloin + spinach & dried fruit stuffing

Lamb meatball gnocchi tossed in chimmichurri sauce

Duck confit over truffle kale w/ orange zest + \$3 pp

Smoked bone-in chicken + roasted tomatoes & artichokes

Bourbon-glazed skirt steak

Ocean

Porcini-dusted fresh catch w/ truffle cream + \$3 pp

Salmon & scallops w/ yellow pepper coulis & pesto + \$2 pp

Grilled tiger prawns w/ sundried tomato pesto

Citrus-glazed swordfish

Herb-roasted fresh catch w/ creamy tomatillo sauce

Champagne garlic shrimp

Farm

Spring vegetable lasagna w/ eggplant, spinach, roasted tomato, & garlic

Parmesan panko-crusted stuffed zucchini

Smoked veggies & wild rice w/ roasted yellow pepper cream sauce

Quinoa and garlic veggie-stuffed tomato

Artichoke risotto w/ tarragon & roasted tomato

Sides

Choose 2

Fire-roasted zucchini w/ grated Parmesan cheese

Cosmo rosemary rice pilaf

Truffled fingerling potatoes

Goat cheese mashed potatoes

Creamy polenta w/ roasted cherry tomatoes

Green beans w/ garlic, almonds, & orange zest

Greens

Choose 1

Mixed greens w/ fig-balsamic vinaigrette

Lo-la rossa & wild baby arugula w/ toasted almond, goat cheese, & raspberry vinaigrette

Panzanella salad w/ onions, cucumber, sundried tomato, & EVOO

Field greens, oven-roasted beets, & wild mushrooms w/ citrus vinaigrette

Add 3rd side or green - \$3 pp

All buffet and plated banquets include coffee, iced tea, and lemonade
Please ask about our custom vegan, vegetarian, and gluten free options.

— HISTORIC COSMOPOLITAN HOTEL —

Discounts for booking all 10 rooms with your event:

1 night - 10% • 2 nights - 15%



NIBBLES AND BITES

Market priced from \$2.50 ea.

Kung pao calamari mini lettuce cups

Panko coconut-crusted crab
fritter lollipops

Garlic lamb & veggie spring rolls

Ahi poke crispy wontons

Chicken satay w/ peanut drizzle

Parmesan & herb-dusted crispy
ravioli w/ marinara

Antipasta boat w/ mozzarella, roasted red
pepper, & fresh basil baked in "salami cups"

Grilled shrimp & Andouille sausage skewers
w/ spicy peach sauce

Shrimp risotto & mushroom fritters

Prosciutto-wrapped scallops

Olive tapenade + goat cheese savory crisps

Caprese skewers

Bruschettas

~ Strawberry, spinach, balsamic, &
toasted almonds

~ Cosmopolitan signature ~ garlic infused
baby heirloom tomatoes, goat cheese,
& homemade chimichurri

~ Smoked salmon & herbed goat cheese

~ Thinly sliced roast beef, roasted
tomatoes, caramelized onions,
chimichurri drizzle

Bacon-wrapped dates

Artichoke/spinach baguette bites

Marinated beef & pineapple skewers

One-bite crab cakes w/ cucumber aoli

Baked brie bites (pastry baked w/ brie),
caramelized apples, chopped pecans,
& honey

Mini potatoes + dill crème freche
dotted w/ house-made smoked salmon

Pork belly pigs in a blanket

Bacon-wrapped filet bites w/ balsamic
glaze

Salmon & shrimp escabeche on
endive leaves

Duck meatball lollipops drizzled w/
chimmichurri

Two-bite carnitas sopes

Two-bite veggie sopes

Chicken mole wraps

Mini black bean & corn empanadas



BARLEY, WINE, & SPIRITS

Barley & Wine

\$11 pp first hour, \$8 pp/hr after
Local Craft beers +\$2 pp/hr

Well, Barley, & Wine

\$13 pp first hour, \$10 pp/hr after
Local Craft beers +\$2 pp/hr

Premium Spirits, Barley, & Wine

\$16 pp first hour, \$12 pp/hr after

2 hour minimum/5 hour maximum on all bar packages

Special Splurges

Welcome Signature Cocktail: \$6 pp

~Uncle Toby's Punch

~Blueberry & Cucumber Mojito

~Classic Cosmopolitan

~Pineapple Mint Julep

~Bacon-infused Manhattan

~Strawberry Jalapeno Margarita

~Traditional Red or White Brandied Sangria

~Local Craft Beers

~Custom Crafted Spirit

Cheers!

Champagne or Sparkling Cider toast

Opera Prima \$3/toast

Kenwood Yulupa \$3.50/toast

Piper Sonoma \$4.50/toast

Toast of your choice - Mkt

Corkage fee

\$15 per bottle

\$25 per magnum

*Tequila Tasting

\$6 pp (1 hr max)

Blanco, Reposado, Añejo

*Craft Beer Tasting

Flights of four beers

\$5 pp (1 hr max)

*Can only be combined with
bar package

All alcoholic beverage services provided by the Cosmopolitan



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Events: events@sdcosmo.com

