

# HOTEL karlan

— SAN DIEGO —  
A DOUBLETREE BY HILTON



## WEDDINGS

14455 Peñasquitos Drive  
San Diego, CA 92129  
(858)485-4176



# CEREMONY LOCATIONS

## **KARLAN LAWN**

Say “I Do” in our beautifully manicured lawn with palm trees, a lake as your backdrop, and new pergola to say your vows under.

Maximum Capacity: 200 Saturday

## **FAIRBANKS RANCH PATIO**

Conveniently located next to the Fairbanks Ranch Banquet Room. Set above the garden and lake offering panoramic views of the property.

Maximum Capacity: 60



# WEDDING PACKAGE INCLUSIONS

## CEREMONY

Rent includes a two hour reservation, setup and removal of white folding chairs, alter table, gift table, sound system and microphone. Rehearsal reservations are confirmed 30 days prior to your event. Based on availability.

## RECEPTION AND DINNER MENU

Select from either our Plated or Buffet Dinner. Includes Freshly Brewed Lavazza Coffee, Regular, Decaffeinated, Assorted Hot Teas, Iced Tea, Bread and Butter, Cake Cutting and Serving.

## RECEPTION SETUP

Setup includes tables, chairs, floor length linen (white or ivory), napkins (white or sandalwood), all glassware, flatware, silverware, china, chargers, votive candles and squared mirrors, dancefloor, cake table, gift table, and place card table.

## COMPLIMENTARY MENU TASTING

Tasting of your dinner choices for up to two guests offered once a signed contract is on file. Tastings are offered Tuesday through Thursday between 1PM and 4PM. Please allow a two week time frame from the time the tasting is requested and the scheduled date.

## ACCOMMDATIONS

Complimentary sleeping room for the newlyweds the night of the wedding with a bottle of sparkling wine and strawberries (\$5000 F&B Minimum). Discounted accommodations available for guests attending your wedding, upon availability.

## COMPLIMENTARY SELF PARKING FOR YOUR EVENT



# WEDDING MENU

## BUFFET ENTRÉE SELECTIONS

### CHOICE OF 2 SALADS

**Traditional Caesar Salad**, Romaine Lettuce, Parmigiano-Reggiano, Croutons, House-made Caesar Dressing

**Seasonal Field Greens**, Cherry Tomatoes, English Cucumber, Red Onions, Carrots, Creamy Buttermilk Ranch, House Vinaigrette

**Spinach and Watercress Salad**, Smoked Bacon, Enoki Mushroom, Roasted Walnuts, Dried Cranberries, Lemon Vinaigrette

**Wedge Crisp**, Iceberg, Diced tomato, Bacon, Blue Cheese, House-made Ranch Dressing

**Grilled Vegetables and Cannellini Salad**, Parmesan, Roasted Garlic, Tomato Pesto Sauce, Tossed Cherry Tomatoes and Mozzarella, Balsamic Lemon Olive Oil Dressing

**Red Oak Lettuce and Baby Arugula**, Sun Dried Tomatoes, Goat Cheese, Berry Balsamic Vinaigrette

### ENTREES

**Shrimp Scampi**, Garlic, Parsley, Butter

**Seared Pacific Salmon**, Leek confit, Smoked Cherry Tomato Salsa

**Grilled Teriyaki glazed Mahi Mahi**, Mango Pineapple Relish

**Braised Pork Osso Bucco Style**

**Sliced Tri Tip**, Cabernet Sauce

**Boneless Braised Short Ribs**, Demi Glace Reduction

**Burgundy Beef Stew**

**Italian Meat Balls**, Freshly Made Marinara

**Chicken Marsala**

**Free Range Chicken**, Rotisserie Style

**Chicken Scaloppini**

**Fried Chicken**

### CHOICE OF STARCH

**Yukon Gold Mashed Potatoes**

**Cheddar Mac and Cheese**

**Au Gratin Scalloped Potatoes**

**Parsley Fingerling Potatoes**

**Buttered Penne**

**Rice Pilaf**

**Saffron Cilantro Rice**

### CHOICE OF VEGETABLE

**Grilled Asparagus**

**Roasted Broccoli**

**Parmesan Roasted Brussels Sprouts**

**Fresh Vegetable Medley**

**Squash and Caramelized Onions**

**Roasted Tomatoes**

**Green Beans Almandine**

### CARVED ITEMS IN LIEU OF ONE ENTRÉE

**Roasted Turkey Breast**, additional per person, attendant fee

**Honey Baked Ham**, additional per person, attendant fee

**Roasted Prime Rib Au Jus**, additional per person, attendant fee

**Roasted Tenderloin**, additional per person, attendant fee



# WEDDING MENU

## PLATED ENTRÉE SELECTIONS

### CHOICE OF SOUP OR SALAD (SELECT 1)

**Traditional Caesar Salad**, Romaine Lettuce, Parmigiano-Reggiano, Croutons, House-made Caesar Dressing

**Seasonal Field Greens**, Cherry Tomatoes, English Cucumber, Red Onions, Carrots, Creamy Buttermilk Ranch, House Vinaigrette

**Spinach and Watercress Salad**, Smoked Bacon, Enoki Mushroom, Roasted Walnuts, Dried Cranberries, Lemon Vinaigrette

**Wedge Crisp**, Iceberg, Diced tomato, Bacon, Blue Cheese, House-made Ranch Dressing

**Red Oak Lettuce and Baby Arugula**, Sun Dried Tomatoes, Goat Cheese, Berry Balsamic Vinaigrette

**Tomato Panzanella**, Heirloom Tomatoes, Fresh Mozzarella, Herb Croutons, Cucumbers, Capers, Black Garlic Slivers, Sea Salt, Olive Oil, Basil, Balsamic Glaze

**Roasted Tomato Basil**

**Cream of Mushroom**

**Tortilla Soup**

**Minestrone**

**Broccoli and Smoked Cheddar Chowder**

### PLATED DINNER SERVICE

**Lasagna**, Meat or Vegetarian

**Chicken Breast Piccata**, Lemon Butter Caper Sauce

**Skin on Roasted Chicken Breast Florentine**, Parmesan Cream Sauce

**Pork Tenderloin Roasted**, Mushroom Marsala Demi Glaze

**Sea Salt Thyme Salmon**, Seared, Tomato Coulis

**Mahi Mahi**

**Flat iron Steak**, Shallots, Cabernet Demi Glaze

**White Fish Veracruz**, Capers, Olives, Peppers, Sautéed in Olive Oil, Tomato Sauce

**Boneless Beef Ribs**, Braised Osso Bucco Style

**Grilled NY Steak**, Spicy Chimichurri

### CHOICE OF STARCH

**Yukon Gold Mashed Potatoes**

**Cheddar Mac and Cheese**

**Au Gratin Scalloped Potatoes**

**Parsley Fingerling Potatoes**

**Buttered Penne**

**Rice Pilaf**

**Saffron Cilantro Rice**

### CHOICE OF VEGETABLE

**Grilled Asparagus**

**Roasted Broccolini**

**Parmesan Roasted Brussels Sprouts**

**Fresh Vegetable Medley**

**Squash and Caramelized Onions**

**Roasted Tomatoes**

**Green Beans Almandine**

### UPGRADE YOUR DINNER

**Seared Beef Tenderloin, (6oz)**, Fresh Thyme, Roasted Garlic, Cabernet Reduction Additional per Person

**Chicken Breast Cacciatore + Shrimp Scampi** Garlic Butter Additional per Person

**Hanger Steak + Crab Cake**, Chimichurri, Aioli Additional per Person

**Beef Tenderloin + Half Maine Lobster**, Béarnaise, Draw n Butter Additional per Person



# WEDDING MENU

## CHILDRENS PLATED ENTRÉE SELECTIONS

*Your Choice of One Entrée for Guests Under 12*

*Fresh Seasonal Fruit Cup*

### SELECTION OF ONE ENTRÉE

Cheese Pizza

Chicken Fingers with French Fries

Macaroni and Cheese with French Fries

Mini Hot Dogs with French Fries

### SELECTION OF ONE BEVERAGE

Milk

Sprite

Coke

Lemonade





# OUTSIDE CATERING

## ETHNIC WEDDINGS

Outside catering is more than welcomed for ethnic food as long as your caterer is able to provide us with a valid certificate of liability insurance. Our outside catering package includes the following:

Banquet Room (For up to 6 hours)  
Complimentary Self Parking

Buffet Style Service  
Professional Staff  
(1 staff member per 40 people)

Banquet Chairs & 60" Round Tables  
White or Ivory Linens and Napkins  
Water Station

Pitchers of Assorted Sodas (A Value of \$6.00++ per person)  
Cake Cutting & Serving

Caterer's Set Up:  
Warming Carts  
Chafing Dishes  
Serving Utensils  
China Plates  
Silverware  
Glassware



# WEDDING RECEPTION

## HORS D' OEUVRES

### **COLD SELECTIONS**

Bruschetta, Tomato, Basil, Asiago Cheese

Caprese Skewers, Tomato Mozzarella, Basil Marinade

Deviled Eggs Asado, Pickled Serrano, Smoke Bacon Jam, Micro Cilantro

Melon Wrapped Prosciutto

Goat Cheese, Sun Dried Tomato, Pecans, Belgium Endives

Norwegian Smoked Salmon and Avocado, Baguette Toast

Ahi Tartar Tostada, aioli

Lobster Salad Crostini

Shrimp Cocktail

### **HOT SELECTIONS**

Chicken Satay

Cocktail Pizza, Choice of Cheese, Meat, Vegetables

Mini Pork Egg Roll, Sweet Chili Sauce

Mushroom Turnovers

Spicy Chicken Skewers

Mini Beef Empanadas

Beef Wellington

Coconut Shrimp

Lollipop Lamb Chops

Prosciutto Ham, Melted Manchego Crostini

Spanish Shrimp Skewers





# WEDDING RECEPTION DISPLAY PRESENTATIONS

## **CHIPS AND DIPS**

Hummus, Olive Tapenade, Salsa, Guacamole, Corn Chips, Pita Chips

## **GRILLED VEGETABLES & CRUDITES**

Fresh from the Market.

Dipping Sauces: Blue Cheese, Ranch, Aioli, Pesto

## **CHEESE DISPLAY**

Imported and Domestic, Sun-dried Fruits, Grapes Crackers, Baguette Slices

## **CHARCUTERIE**

Prosciutto, Assorted Salami, Spanish Chorizo, Cured Meats, Country Paté, Cornichons, Marinated Olives, Old Fashion Mustard.



# VENUE ENHANCEMENTS

## CEREMONY SPACE UPGRADES

Garden Chairs with Cushion\*

Chivari Chairs with Cushion

9' Umbrellas

Welcome Champagne or Sangria as Guests Arrive

## RECEPTION SPACE UPGRADES

Chivari Chairs with Cushion

Specialty Linen: Ask your Catering Manager for a Quote

Colored Polyester Napkins

Additional Event Time

Signature Cocktail: Prices vary

Signature DoubleTree Chocolate Chip & Walnut Cookies

Petit Fours Dessert Display

LCD Projector with Screen

*\*Please note we work with a third party vendor for these services. A delivery fee will apply*

# RECEPTION BARS

<b>Vodka</b>	<b>House Brands</b>	<b>Premium Brands</b>
<b>Gin</b>	Tito's	Grey Goose
<b>Tequila</b>	Beefeater	Bombay Sapphire
<b>Rum</b>	Milagro Silver	Patron Silver
<b>Scotch</b>	Cruzan White	Mount Gay Eclipse
<b>Whiskey</b>	Famous Grouse	Johnny Walker Black
<b>Bourbon</b>	Canadian Club Reserve	Jack Daniel's
<b>Beers</b>	Jim Beam	Maker's Mark
<b>House Wines</b>	Domestic, Craft, Imported Beers	
	Cabernet, Pinot Noir, Chardonnay, Sauvignon Blanc	

## Open Bars

<b>Beer Wine Bar</b>	<b>House Bar</b>	<b>Premium Bar</b>
\$12.00 per Person First Hour	\$20.00 per Person First Hour	\$24.00 per Person First Hour
\$7.00 Each Additional Hour	\$10.00 Each Additional Hour	\$14.00 Each Additional Hour

## Per Drink Bar

	<b>Host Bar</b>	<b>Cash Bar</b>
<b>House Brand</b>	\$8.00 per Drink	\$9.00 per Drink
<b>Premium Brand</b>	\$10.00 per Drink	\$11.00 per Drink
<b>Cordials/ Cognac</b>	\$10.00 per Drink	\$11.00 per Drink
<b>Beers</b>	\$6.00 per Drink	\$7.00 per Drink
<b>Craft Beers</b>	\$8.00 per Drink	\$9.00 per Drink
<b>House Wine</b>	\$7.00 per Drink	\$8.00 per Drink
	\$32.00 per Bottle	
<b>Coca Cola® Sodas</b>	\$4.00 per Drink	\$5.00 per Drink
<b>Evian Bottled Water</b>	\$5.00 per Drink	\$6.00 per Drink
<b>Bar Set-Up Fee</b>	\$150.00 per Bar	
<b>Cocktail Server</b>	\$75.00 per Hour, per Server	
<b>Wine Corkage</b>	\$15.00 per Bottle, with Prior Arrangement	

# PREFERRED VENDORS

- PHOTOGRAPHY

Ashley La Prade Photography | 760.285.2535 | info@ashleylaprade.com  
Heather Anderson Photography | 949.697.9509 | heatherandersonphotography@gmail.com  
Rachael Smith Photography | 760.643.8655 | rachaelsmithphoto@gmail.com

- CINEMATOGRAPHY

Classic Film Works | 760.213.1420 | nan@classicfilmworks.net

- DJ/MUSIC

Vario Weddings | 858.277.4800 | info@varioweddings.com  
Dancing DJ Productions | 858.442.1973 | mitch@dancingdjproductions.com

- FLORAL DESIGN

Finicky Flowers | 951.461.8100 | finickyflowers@verizon.net  
Floral Occasions by Janna Hatch | 760.741.6279 | jannahatch@sbcglobal.net  
Flowers by Coley | 800.488.8114 | kendra@flowersbycoley.com  
Trinity Flowers by Sammy Chiem Events | 858.699.1305 | trinityflowers@gmail.com

- EVENT COORDINATION

Two Sisters Event Co. | 714.272.6314 | hello@twosisterseventsco.com  
MHM Weddings | 858.205.4994 | weddings@malloryheather.com

- EVENT STYLIST

Carmen Navarro Designs | 951.268.4263 | carmennavarrodesigns@hotmail.com  
Empire Design Events | hello@empiredesignevents.com

- CAKE/DESSERT

Cute Cakes | 760.745.5278 | celebrations@cutecakes-sd.com  
Little Hunnys Cakery | 760.593.4540 | littlehunnys@yahoo.com  
Sweet Cheeks Baking Co | 619.269.2253 | info@sweetcheeksbaking.com  
Joy Baked | 858.939.9350 | jazmin@joybaked.com

- RENTALS

Rickety Swank | 661.342.6656 | ricketyswank@gmail.com  
Farm Tables and More | 858.248.3333 | info@farmtablesandmore.com  
Lily Oliver Vintage Rentals | 949.422.2918 | samantha@lilyolivervintage.com  
Chivari Chairs Rentals of San Diego | 619.922.6754 | rita@chiavarichairsrentalsd.com

- STATIONARY

Four Things Paper | 760.566.7804 | hello@fourthingspaper.com  
Papervilla | Erikabeach4@gmail.com

- HAIR AND MAKEUP

Domenica Beauty | 760.310.9627 | info@domenicabeauty.com  
EC Style Bar | 858.997.5008 | info@ecstylebar.com

- BRIDAL ACCESSORIES

Love Tatum | info@lovetatum.com  
Petals and Stones Bridal Accessories | 323.450.7620 | hello@shoppetalsandstones.com



# GUIDELINES & FAQs

- **RESERVING YOUR DATE**

To secure your preferred wedding date, a deposit of 25% of your food and beverage minimum is required with the signed agreement. 50% of the estimated balance is due 90 days before your wedding, with the remaining balance due 10 business days before. All deposits are non-refundable and non-transferable.

- **SERVICE CHARGE AND SALES TAX**

All food and beverage pricing is subject to a taxable 22% service charge and current sales tax.

- **FINAL GUARANTEE**

Confirmation of the total number of guests is due to your Catering Manager 3 business days before your event and cannot be reduced. Should 2 plated entrees be chosen, meal breakdown is due with final guarantee. Place cards including guest's name and entrée choice are required and to be provided by client. The kitchen will prepare for 5% over your final guarantee.

- **OUTSIDE FOOD AND BEVERAGE**

All food and beverages must be provided by Hotel Karlan. Wine can be brought into the hotel; a corkage fee of \$15.00 per bottle will be charged (750ml only).

- **DECORATIONS**

Please consult with your Catering Manager for certain exceptions. Nothing should be nailed, screwed, taped, or otherwise attached to columns, walls, floors or other parts of the Hotel's buildings or furniture. You will be responsible for any damages done to the facilities during your event.

- **WEDDING COORDINATION**

Your Catering Manager will work with you to review and select menus, pricing, set up and detailing the reception and catering functions as it pertains to your wedding. While we do not require a professional wedding planner, it is strongly suggested to assist you in the preparation of your big day as well as day of assistance.

- **REHEARSALS**

Rehearsal date and time is confirmed 60 days before your wedding, based on availability. Rehearsals are scheduled for one hour, as late as 4:30pm (or one hour before sunset).

*Have additional questions? Feel free to give us a call; we are here to assist!*

*858-485-4176*