The Cafayette Hotel



Eustom Weddings

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2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 – 2101 www.lafayettehotelsd.com

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WEDDING PACKAGE INCLUDES

For you and your guests

- Complimentary Bridal Suite for the evening of the Wedding
- Discounted Room Rates
- The Famed Weissmuller Olympic Pool
- The Red Fox Steak House & Piano Bar
- Hope 46 Classic American Cuisine
- Poolside Food & Beverage Service

The Ceremony

- White Padded Gold Chiavari Chairs
- Tables for Unity Ceremony, DJ, & Gifts
- Infused Water Station
- Use of our Conservatory or Veranda for Cocktail Reception

The Reception

- White Floor-length Linen Underlays
- Choice of Color Overlays
- Choice of Color Napkins
- White Padded Gold Chiavari Chairs
- Votive Candles
- Guestbook, Giff, Water Station, Escort Card, Cake, & DJ Tables with Choice of Color Linens
- Complimentary Menu Tasting
- Complimentary Champagne Toast
- Complimentary Cake Cutting

Coordination Services

• Discounted Wedding Coordinator Services







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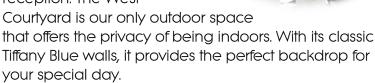
WEDDINGS AT THE LAFAYETTE

Our Special Event Spaces

THE WEST COURTYARD



The West Courtyard is the ideal location for an intimate wedding cocktail reception. The West



THE CONSERVATORY



The Conservatory is a beautiful choice for your wedding reception or ceremony. It is a truly unique space conveniently located adjacent to our fabulous pool. With high ceilings, natural lighting and a whimsical, gardenlike ambiance there is no way anyone could call you boring. The



playful, flexible décor and seating adds a healthy dose of fun to your special day. The space is the ultimate for a casual, intimate wedding ceremony, or reception.

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THE LOUISIANA BALLROOM



The Louisiana Room is a versatile space and can accommodate up to 100 of your guests with a dance floor. If you choose the Louisiana Room you have the option of holding your cocktail reception in our chic East Courtyard.

THE MISSISSIPPI BALLROOM



The Mississippi Ballroom is our grand ballroom. The ballroom has played host to some of the most legendary San Diego parties. It is also where a certain maverick Top Gun pilot sang "You've Lost

yes, that IS a giant one of a kind clam shell behind the stage. A great backdrop for bands, toasts, or speakers, this unique event space adds a touch of glam to your wedding day! It can accommodate up to 300 seated guests with a dance floor.

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COORDINATION SERVICES - \$600

We are pleased to include Day-Of Coordinator services with our 2017 Wedding Package. Coordination services help to make planning and detailing your wedding less stressful. Our day-of coordinator will give vendor recommendations, brainstorm with you, and give you any other feedback you need. Your service would also include the following:

- Initial meeting- here's where we get to know each other and discuss your concept
- One venue meeting
- Two Organizational meetings- to discuss logistics, vendor information, schedule
- Vendor research and recommendations (if needed)
- Unlimited phone calls, emails, texts
- Itinerary- created to be distributed to vendors, bridal party, etc.
- Vendor management touch base with all vendors before wedding and make sure they have the correct information (if needed)
- Rehearsal management- coordinate and run rehearsal
- Ceremony and Reception Site set up- ensure the site is set up according to previously determined plans, and the staff is ready
- Photo Assistance- assist with day of photos as needed (tying ties, straightening hems and accessories, etc.)
- Cueing- cue music for pre-ceremony, ceremony, cocktail hour, and reception
- Wrangling-line up wedding party in correct order and direct down aisle
- Decor Misc.- set out additional decor items (guestbook, favors, place cards, etc.)
- Photographer Wrangling- notify photographer before starting any key moments (first dance, cake cutting, etc.)
- Distribute gratuities and/or final payments to vendors on your behalf
- Assist wedding party with any questions or concerns
- Ensure end of event arrangements are made for items such as gifts or guest book.
- Emergency Kit- I will bring a kit stocked for every wedding party emergency.
- Anything else that will make your special day more fun and less stressful!



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COCKTAIL HOUR

A (1) Hour Hosted Bar is included in our Wedding Package. You have the option of upgrading the bar to have higher level liquors available. The chart below will reflect which liquors are available at each tier with the upgrade cost.

STANDARD (1) HOUR HOSTED BAR

Liquor

Seagrams Vodka

Taaka Gin

Zavano Tequila

Heaven Hill Whiskey

100 Pipers Blended Scotch

Ron Rio Rum

Liqueurs

Triple Sec, Amaretto, Peach

Schnapps, Melon

Bottled/Canned Beer

Selection of local, craft and

imported beers

Wine

Pacific Bay Chardonnay

Pacific Bay Merlot

Pacific Bay Cabernet Sauvignon

PREMIUM UPGRADE (\$3 PER PERSON UPGRADE FEE)

Liquor

3 Olives Vodka

New Amsterdam Gin

El Jimador Silver Tequila

Jameson Irish Whiskey

Jim Beam Bourbon

Cutty Sark/Dewars Scotch

Bacardi Silver Rum

Sailor Jerry Spiced Rum

Liqueurs

Triple Sec, Amaretto, Peach

Schnapps, Melon

Bottled/Canned Beer

Selection of local, craft and

imported beers

Wine

Gnarly Head Chardonnay

Gnarly Head Merlot

Pacific Bay Cabernet Sauvignon

ULTRA-PREMIUM UPGRADE (\$6 PER PERSON UPGRADE FEE)

Liquor

Grey Goose Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Maker's Mark Bourbon

Glenlivet 12 year Scotch

Zaya 12 Year Rum

Liqueurs

Triple Sec, Amaretto, Peach

Schnapps, Melon

Bottled/Canned Beer

Selection of local, craft and

imported beers

Wine

Ferrari Carano Fume Blanc

Franciscan Chardonnay

St. Francis Merlot

Michael David Freak Show

Cabernet

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THE CUSTOM MENU

At the Lafayette Hotel we want to make everything about your wedding special taking away as much of the stress of planning as we can. We decided the best option for our clients was to simplify our menus in order for you to quickly and easily make your selections. The all new simplified menu includes a choice of plated, buffet, or reception style meals at \$85 per person.

How to build your Menu:	(select	your preferred presentation*)
Plated (Page 5)	Reception (Page 7)	Buffet (Page 10)
(2) Tray Passed HorsD'oevures(1) Starter(2) Plated Entrée Options	(2) Tray Passed HorsD'oevures(2) Appetizer Displays(2) Food or ActionStations	(2) Buffet Salads (2) Buffet Entrees (2) Sides

^{* (} $_{\odot}$) Marked items are vegetarian. Vegan options are available upon request.

After you've made your choices we'll schedule your complimentary tasting so you can experience for yourself the delectable meal planned for your big day!

Meal selections are accompanied by freshly brewed coffee, decaf, teas, an infused water station, and a complimentary champagne toast.

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PLATED DINNERS

TRAY PASSED HORS D'OEVURES (Pick 2)

Sausage Stuffed Mushrooms

Mushrooms stuffed with mild

Italian sausage, parmesan

cheese and marinara sauce

Mediterranean Bruschetta ®
A toasted parmesan crostini
topped with Roma tomatoes,
fresh basil, garlic, black
pepper and olive oil

Chicken Breast Sate
Grilled ginger-soy marinated
chicken skewers served with a
Thai peanut dipping sauce

California Crostini ®
Toasted baguette topped
with walnut, Sonoma goat
cheese, fresh basil and fig
compote

Smoked Chicken Quesadilla Cornucopias

Shredded chicken seasoned with southwestern spices well blended with cheddar and jack cheeses served with a side of ancho ranch dressing

Bacon Wrapped Scallops
Tender sea scallops wrapped
in hickory smoked bacon

Mini Artichoke Crab Cakes ®
Oven toasted in seasoned
breadcrumbs with roasted
red pepper aioli

Mini Baked Brie en Croute ®
Puff pastry filled with brie and
apricot marmalade topped
with toasted almonds

Spanakopita

Phyllo triangles filled with feta cheese and sautéed spinach served with a cucumber raita dipping sauce

Prosciutto Wrapped Melon
Seasonal melon wrapped in
thinly sliced prosciutto drizzled
with fresh basil infused olive oil

Veggie Potstickers ©
Tender gyoza dumplings filled
with vegetables. Served with
Thai sweet chili, soy, hoisin,
and Siracha sauces

Belgian Endive Canape ®
Endive leaves filled with
gorgonzola cheese,
carmelized walnuts, dried
pear, olive oil, and balsamic
glaze

Coconut Prawns

Crispy fried with ginger-plum
dipping sauce

Antipasti Brochettes ©
Marinated artichoke hearts,
sundried tomato, Kalamata
olives, fresh mozerella and
balsamic glaze

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STARTER

A local young green salad with fig-balsamic vinaigrette or herbed buttermilk dressing served with freshly baked rolls and butter.

PLATED ENTREES (Pick 2)

Grilled Free-Range Chicken Breast

Served with garlic-herb marinade, artichoke hearts, North Park Pepperonata, Sonoma goat cheese risotto

Grilled Pacific Salmon Filet

Sustainably farmed, Arrogant Bastard BBQ sauce, sweet potatoes, pickled red onions, poblano corn broth

Portobello Mushroom Polenta ®

Served with baby spinach, fresh oregano, roasted tomato broth, shaved manshego

Burgundy Marinated Tri-tip

Marinated tri-tip, baby spinach & roasted sweet potatoes

Braised Free-Range Chicken Olivetto

Served with garlic- herb marinade, Kalamata olives, roasted tomatoes, capers, roasted sweet peppers, fresh basil and rustic tomato sauce with North County Wild Mushroom Risotto

Roasted All-Natural Beef Sirloin

Served with fresh oregano, garlic, grilled onions, roasted tomatoes and sangiovese reduction sauce over creamy polenta

Cheese Tortellini in Zesty Pesto Sauce ®

Served with parmesan cheese and red pepper flakes

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RECEPTION DINNERS

TRAY PASSED HORS D'OEVURES (Pick 2)

Sausage Stuffed Mushrooms

Mushrooms stuffed with mild

Italian sausage, parmesan

cheese and marinara sauce

Mediterranean Bruschetta ®
A toasted parmesan crostini
topped with Roma tomatoes,
fresh basil, garlic, black
pepper and olive oil

Chicken Breast Sate
Grilled ginger-soy marinated
chicken skewers served with a
Thai peanut dipping sauce

California Crostini ®
Toasted baguette topped
with walnut, Sonoma goat
cheese, fresh basil and fig
compote

Smoked Chicken Quesadilla Cornucopias

Shredded chicken seasoned with southwestern spices well blended with cheddar and jack cheeses served with a side of ancho ranch dressing

Bacon Wrapped Scallops
Tender sea scallops wrapped
in hickory smoked bacon

Mini Artichoke Crab Cakes ®
Oven toasted in seasoned
breadcrumbs with roasted
red pepper aioli

Mini Baked Brie en Croute ®
Puff pastry filled with brie and
apricot marmalade topped
with toasted almonds

Spanakopita

Phyllo triangles filled with feta cheese and sautéed spinach served with a cucumber raita dipping sauce

Prosciutto Wrapped Melon
Seasonal melon wrapped in
thinly sliced prosciutto drizzled
with fresh basil infused olive oil

Veggie Potstickers ©
Tender gyoza dumplings filled
with vegetables. Served with
Thai sweet chili, soy, hoisin,
and Siracha sauces

Belgian Endive Canape ®
Endive leaves filled with
gorgonzola cheese,
carmelized walnuts, dried
pear, olive oil, and balsamic
glaze

Coconut Prawns

Crispy fried with ginger-plum
dipping sauce

Antipasti Brochettes ©
Marinated artichoke hearts,
sundried tomato, Kalamata
olives, fresh mozerella and
balsamic glaze

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APPETIZER DISPLAYS (Pick 2)

Baked Brie en Croute ©

Creamy brie cheese with
toasted walnuts, dried
apricots, and mission figs in a
flakey puff pastry served with
warm baguette

California Vegetable Crudités ®
Jicama, bell peppers, baby
carrots, broccoli, cauliflower,
mushrooms, Italian squash,
and baby tomatoes served
with ancho ranch dressing

Hummus, Dips & Spreads ®
White Bean, Roasted Garlic,
Red Pepper, or Spinach
Hummus – Artichoke heart
with Sonoma goat cheese,
lemon, and oregano – Sweet
Pepperonata with pickled red
onion, fried capers and basil
leaves. All served with rustic
breads and pita

Prosciutto Wrapped Shrimp
Grilled jumbo shrimp
wrapped in thin strips of
prosciutto served with a pesto
dipping sauce

Market Fresh Seasonal Fruit Platter ®
Ripe melon, pineapple,
grapes, local seasonal
berries, and fresh oranges
served with honey-lemon
yogurt dip

Little Italy Layer Dip ®
Sundried tomatos, garlic
cream cheese, pesto sauce,
and black olives served with
assorted crackers and
flatbreads

Market Fresh Seasonal Fruit Platter ®
Ripe melon, pineapple,
grapes, local seasonal berries,
and fresh oranges served with
a honey-lemon yogurt dip

California Antipasti

Artichokes, cured meats, marinated olives, feta cheese with grape tomatoes, rosemary, marinated Portobello mushrooms, asparagus spears, fig compote, Humboldt Fog and Point Reyes blue cheeses served with sliced baguette and flatbreads

Beet Carpaccio ®
Thinly sliced beets topped
with pickled red onion, feta
cheese, wild arugula, white
radish, sunflower sprouts

Smoked Chicken Flautas
Smoked chicken with
cheddar cheese and queso
cotija wrapped in flour tortillas
and pan-fried served with
sour cream, pico de gallo,
and guacamole

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FOOD & ACTION STATIONS* (Pick 2)

Turkey Breast Carved to Order*

Oven roasted turkey with citrus,
herbs & honey served with freshly
baked rolls and Julian hard
apple cider chutney

All-Natural Beef Tenderloin Carved to Order*

Black pepper-herb marinated bread served with beef tenderloin served with balsamic vinegar freshly baked rolls, port wine demi-glace and Point Reyes blue Classic Caesar Salad Bar cheese Hearts of romaine.

Mashed Potato Bar

Mashed redskin potatoes served with bacon crumbles, sour cream, green onions, cheddar cheese, blue cheese, truffle oil, and Portobello mushroom gravy

Mac-n-Cheese Bar

Elbow noodles in a creamy sauce served with bacon crumbles, green onions, sour cream, and cheddar cheese

Slider Station & Condiment Stop (Choice of)

- All-natural beef sliders on soft rolls with cheddar cheese and sun dried tomato aioli or
- 2) BBQ pulled pork sliders on soft rolls with red ale barbecue sauce.

Garnish your creation with bread and butter pickles, pepperoncinis, barbecue sauce, ketchup, mustard, mayonnaise, and pickled red onion Lamb Meatballs

Lamb meatballs and baba ganoush served with warm pita bread, fresh mint, and tzatziki sauce

Herbed Focaccia & Fresh Garlic Bread @ Herbed Focaccia and fresh garlic bread served with olive oil and balsamic vinegar

Classic Caesar Salad Bar
Hearts of romaine, shaved
parmesan cheese, garlic
croutons and classic Caesar
dressing

Stir Fry Station ®

Tender ramen noodles or fried rice with Asian vegetables. With your choice of Tofu or Chicken, or Beef with Thai peanut sauce, sweet & sour sauce and spicy Szechuan sauce

Portobello Steak Station ®
Grilled and marinated Portobello
mushrooms with garlic and fresh
herbs drizzled with tomato and
red pepper coulis

Pasta Bar ®

Cheese tortellini and bowtie pasta with your choice of (2) sauces:

- 1) San Marcos mushroomgorgonzola sauce
- 2) Pesto sauce
- 3) Tomato-basil cream sauce Served with parmesan cheese and red pepper flakes

^{*}Action Stations Subject to \$150.00 Chef Attendant Fee per 100 Guests

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BUFFET DINNERS

BUFFET SALADS (Served with freshly baked dinner rolls and butter)

Baby Spinach Salad

Crumbled bacon, San Marcos mushrooms, spice roasted pecans, and smoked gouda with a sherry vinaigrette

Seafood Pasta Salad

Scallops, shrimp, crab, tomato, baby spinach, celery, cucumber with a buttermilktarragon dressing

Greek Salad

Cucumber, roma tomatoes, red onions, feta cheese, Kalamata olives, sweet peppers and basil leaves tossed in olive oil

Green Goddess Salad

Hearts of romaine tossed in Green Goddess dressing with shaved parmesan cheese and herbed croutons

Baby Spinach & Wild Arugula Salad Marinated and grilled Italian squash, eggplant, and bell peppers with roasted red pepper vinaigrette

Panzanella Salad

Toasted bread with tomato, sweet peppers, cucumbers, red onion, wild arugula, cracked black pepper in a white balsamic vinaigrette

SIDES

Market Fresh Seasonal Vegetables

Roasted Asparagus

Truffle Potato Mash

Idaho russets mashed with white truffle oil and parmesan cheese

Catalan Style Saffron Rice

Saffron rice with sweet peppers, onions, roasted eggplant, tomatoes, green olives, and fresh oregano

Oven Roasted Heirloom Potatoes

Heirloom potatoes oven roasted with garlic, onion, fresh herbs and olive oil

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BUFFET ENTREES

Roasted All-Natural Beef Sirloin
Roasted all-natural beef sirloin
topped with fresh oregano,
garlic, grilled onions, roasted
tomatoes, and a sangiovese
reduction sauce

All-Natural Beef Tenderloin
All-natural beef tenderloin in a
black pepper-herb marinade
carved to order and served
with freshly baked rolls, port
win demi-glace and Point
Reyes blue cheese

North Pacific Halibut Filet
Pan-seared halibut with fresh
tarragon, shaved fennel,
heirloom tomatoes and a
lemon chardonnay sauce

Free-Range Chicken Breast Cassoulet

Oven roasted chicken with fresh rosemary and olive oil served with a mild white bean stew and crisp prosciutto

Baja White Jumbo Prawns & Fresh Sea Scallops

Pan seared baja white jumbo prawns and fresh sea scallops on bamboo skewers with Falbrook chardonnay buerre blanc, local citrus gremolata and wilted rainbow chard

Grilled Pacific Salmon Filet
Grilled sustainably farmed
salmon in a local herb
marinade served with sweet
potatoes, pickled red onions,
and a poblano corn broth

Braised Free-Range Chicken Olivetto
Braised garlic-herb marinated
chicken topped with
kalamato olives, roasted
tomatoes, capers, roasted
sweet peppers, fresh basil
and a rustic tomato sauce

All-Natural Free-Range Airline Chicken Breast Served with brussels sprouts, seared pork belly, fresh rosemary, organic dates, Green Flash Brandywine pan jus

Penne Pasta Frutti di Mare
Penne pasta with shrimp,
scallops, fish and crab, Italian
squash and rustic tomato
sauce with fresh oregano

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CHILDREN'S MEALS

We offer discounted pricing of \$30 per child for children under the age of 13. Children can be served from your selected custom menu, or you can choose one of the following plated options to be served to your younger guests:

(Select One)

Finger Lickin' Good

Chicken Fingers
Mashed Potatoes
Carrot & Celery Sticks with Ranch
Fresh Fruit Salad

All American Favorite

Hamburger/Cheeseburger French Fries Fresh Fruit Salad

Italian Classic

Spaghetti with (2) meatballs
Choice of meat sauce, tomato sauce or
marinara sauce
Garlic bread
Steamed Broccoli

Pizza Party

Choice of Cheese or Pepperoni Pizza Breadsticks with marinara sauces Fresh Fruit Salad

Mac 'n Cheese

Pasta Shells in a creamy cheese sauce Steamed Broccoli Fresh Fruit Salad

South of the Border

Choice of Cheese or Chicken Quesadillas Tortilla Chips and Salsa Baby Carrots with Ranch Dressing Fresh Fruit Salad

VENDOR MEALS

Planning and executing the perfect wedding takes the right team of people working hard to complete. After a long day of preparing, you'll want to make sure your vendors are well taken care of as well. You can provide your vendors with dinner from your selected custom menu at an additional cost of \$40 per person. For buffet and reception style menus, a plate will be prepared and served separately from your guest food stations.

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BAR PACKAGES

HOSTED BARS

Standard Brand Bar

First Hour: \$14 per person Each Additional Hour: \$8 per person

Premium Brand Bar

First Hour: \$17 per person

Each Additional Hour: \$10 per person

Standard Beer and Wine Bar

First Hour: \$11 per person Each Additional Hour: \$7 per person

Ultra-Premium Brand Bar

First Hour: \$20 per person Each Additional Hour: \$13 per person

CASH RAR

Standard Brand Spirits - \$7
Premium Brand Spirits - \$9
Ultra-Premium Brand Spirits - \$11
Domestic Beer - \$6

Draft Beer - \$7 Imported Beer - \$7 House Wine - Red & White - \$7 Soft Drinks & Juices - \$3

TARI FSIDE WINE SERVICE

By the Glass \$7

Pacific Bay Cabernet, Merlot & Chardonnay

RED WINE (Priced per bottle)

Liberty School Pinot Noir | \$26 Hess Select Pinot Noir | \$32 Hess Collection Cabernet Sauvignon | \$36 Paso Creek Zinfandel | \$36 Artesa Pinot Noir | \$40 Dona Paula Malbec | \$40 St. Francis Merlot | \$40 Freakshow Cabernet | \$40 WHITE WINE (Priced per bottle)

Wine Corkage Fee \$18 per bottle

750 mL Bottles of wine or

Liberty School Chardonnay | \$30

champagne only

Twisted Pinot Grigio | \$32

Chateau Ste Michelle Riesling | \$32

Bogle Sauvignon Blanc | \$32 Toasted Head Chardonnay | \$32 Hess Collection Chardonnay | \$34 Ferrari Carano Fume Blanc | \$36

Benziger Chardonnay I \$36

Sparkling Wine (Priced per bottle)

Opera Prima Brut | \$24

Petite Petit | \$40

Prosecco Ruffino | \$29

KEGS OF BEER

Keg Corkage Fee \$350 per Keg

Maximum of Two (2) Kegs

By the Keg \$480 - \$1,200

Please inquire with the Catering Team for specific brands and pricing

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WEDDING EVENT GUIDELINES

TARI F DÉCOR

For your special event, the hotel will provide floor length white underlay table linens and your choice of (2) colored overlay table linens. Should you choose a florist who will be providing candles and center pieces, it is a safety standard that all candles be placed in an enclosure. Your Catering Manager would also be happy to assist you with selecting ϑ renting specialty linens, stemware or silverware. The hotel does not allow any fog, glitter, confetti or rice in any event space

FUNCTION SPACE

Established times on banquet event orders are followed per the contract. The client is responsible for abiding by these schedules as the hotel may have commitments of function space either prior to or following the contracted event.

Overtime fee(s) of \$500 per hour will be applied to any event exceeding the scheduled end time as reflected on event orders.

Private rooms and contractual prices are assigned based on the number of anticipated attendees at the time the function is booked. The hotel reserves the right to renegotiate these prices and/or change assigned function space in the event of a decrease or increase in the number of attendees.

WEDDING CAKES

The Lafayette Hotel is pleased to recommend several local bakeries to create your wedding cake. We suggest that delivery of the cake should be scheduled no earlier than two hours prior to your event start time. Should you require floral or additional design, please make arrangements for your florist or bakery to accommodate this.

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GUEST ROOMS

Our hotel will provide a discounted room rate for your guests for the night of your wedding. Guests will be extended a special discount off of the Best Available Rate for the dates of stay. This rate is based on availability at the time of booking and may vary.

Please inquire to request a contract for a block of 10 or more rooms.

MENU SELECTIONS

Menu selections must be submitted to your catering manager no later than (3) weeks prior to the event date to ensure product availability. Executive Chef Ryan Gilbert would be pleased to create a customized menu to coordinate perfectly with your special event.

EVENT GUARANTEES

The guaranteed number of guests attending is required at least five (5) business days prior to the event date along with the wrap-up appointment. After this time, the guaranteed number of guests may not be reduced. If no guarantee is received at the appropriate time, the hotel will use the contracted expected guest count as the guarantee, and charges will be made accordingly.

SERVICE CHARGE & CALIFORNIA SALES TAX

A twenty-two percent (22%) taxable service charge will be added by trhe hotel to all food and beverage charges. The applicable California Sales Tax of seven and three-quarters percent (8%) will be added to the banquet check. Per state law, California Sales Tax is added to the total cost of the function, including service charge.

FOOD & REVERAGE

The Lafayette Hotel complies with all local, state, and federal laws regarding sale of alcohol. We reserve the right to refuse service to anyone who may be, in the hotel's view, impaired or under the legal drinking age. In compliance with the California Alcoholic Beverage Commission, all alcoholic beverages, including wine, must be provided by The Lafayette Hotel Swim Club & Bungalows, and consumed in the function area utilized. Guests may not bring in or take beverages out for any reason.

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DAMAGES & CLEAN UP

The client agrees to be responsible for any damages to the premises caused by the group attendees or any vendors contracted by the group. Appropriate labor charges will apply if more than standard cleanup is required at the conclusion of the event.

SIGNAGE & DISPLAYS

The hotel does not permit the affixing of any items to walls, floors or ceilings of any rooms without prior approval and through a licensed vendor. Please consult with your Catering Manager for any assistance required.

ALIDIN & VISUAL

A complete line of state of the art visual equipment is available to be provided by the hotel. We will be pleased to secure the equipment required for your event needs and specifications.

Due to liability and insurance requirements, all productions which require the hanging of any item from the ceiling must be approved and coordinated with the hotel staff.

The hotel must be notified, in advance, of any outside company or producer on site for an event or production. Any damage attributed to an outside company or producer will be the responsibility of the contracted engager. Unfortunately, we cannot allow any fog machines or smoke machines to be used in any function space.

COORDINATION

Upon signing of contract, The Lafayette Hotel will provide you with a list of preferred professional photographers, bakeries, florists, & additional resources to help you make your dream wedding into a reality. While there are no current vendor restrictions, the hotel reserves the right to refuse access to certain vendors whose performance standards are not in keeping with those of the hotel. To avoid any complications in this regard, please submit all vendors to your Catering Manager prior to contracting with your outside service providers.

Any outside vendors contracted by the client may be asked to provide a certificate of liability insurance naming The Lafayette Hotel Swim Club & Bungalows as an additional insured on a policy of at least \$1 million.

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WEDDING COORDINATOR SERVICES

The Lafayette Hotel is pleased to offer Wedding Coordinator services in our 2017 Wedding Packages. The catering team will connect you with our exclusive coordinator who will assist in putting together the day's schedule.

ELECTRICAL REQUIREMENTS

The hotel requires all electrical service needs to be submitted to your Catering Manager no later than fifteen (15) days prior to the function. The hotel does not assume responsibility for additional power needs not previously arranged by the client or outside contractor.

SECURITY

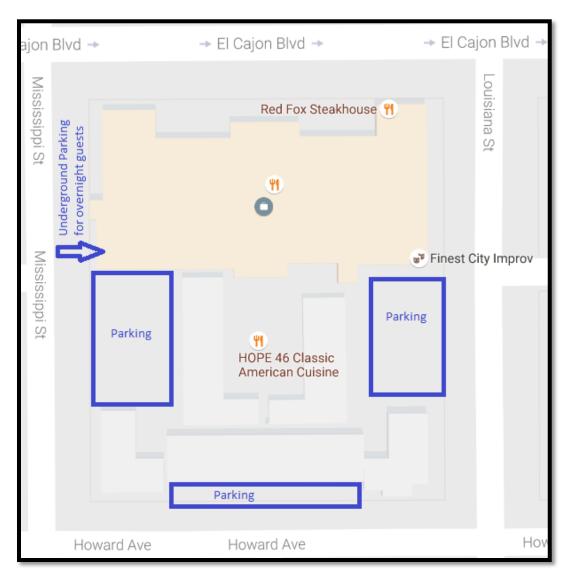
The hotel assumes no responsibility for any damages or losses due to any merchandise or articles left or sent into the hotel prior to, during or following your banquet event. Dedicated security is not provided for your event unless you otherwise secure the service. Private security officers may be arranged through your Catering Manager at a cost of \$33 per guard / hour.

SHIPMENTS & DELIVERIES

We are unable to guarantee prompt delivery of improperly labeled packages; therefore, materials being shipped should contain your name and the name of your event with the event date and space clearly listed.

Due to limited space, any storage needs must be arranged with the Catering Department in advance. In order for the hotel to receive, manage, and to store materials there is a handling fee per box. Please contact your Catering Manager for details. The hotel offers complimentary storage of (2) boxes up to 40 pounds (3) days prior to the event function. Additional Boxes and days are charged at a rate of \$5 per box, per day.

2223 El Cajon Boulevard | San Diego, California 92104 | (619) 296 - 2101



PARKING

The Lafayette Hotel offers complimentary event parking for all of our weddings. Overnight Guests of the hotel have access to additional parking and is offered for an additional fee. We are happy to provide discounted overnight parking for your guests with a rooming agreement. Should you want to provide complimentary parking for your guests, we are able to post the parking charges directly to your Master Account.