




WATERFRONT WEDDINGS





From intimate destination weddings, to romantic fairytale receptions, to grand-scale affairs, The Dana on Mission Bay offers unlimited options for planning a dazzling Wedding. Nowhere is the natural beauty of Mission Bay more vivid than The Dana's breathtaking outdoor venues. Our Sunset lawn welcomes couples to exchange vows in the embrace of a bay breeze, and our intimate gardens surround you with lush, tropical blooms. We set the stage for romance with beautifully designed, bay view reception rooms elegantly adorned. Our superb cuisine tantalizes the palate, and our elegant service has truly become legendary.

*Your lifetime of happiness starts
at the Dana on Mission Bay*

YOUR CEREMONY

CEREMONY INCLUSIONS

White garden chairs, your choice of bamboo or white lattice arch, spa water station, gift table, sound system with microphone and rehearsal site

TROPICAL COURTYARD | Maximum seating of 120 guests | **\$1,000**



MARINA GARDEN | Maximum seating of 300 guests | **\$1,500**



SUNSET LAWN | Maximum seating of 300 guests | **\$2,000**



YOUR RECEPTION

Choose from two Reception locations: Mission Bay Ballroom or the Marina Garden*

One Hour Cocktail Reception with a Hosted House Brands Bar,
Three Tray-passed Hors d'Oeuvres, and one Food Display

Plated or Buffet Meal
Champagne or Sparkling Cider Toast
Wine Service with the Meal
Coffee and Hot Tea Station
Complimentary Wedding Cake Cutting Service

Polyblend Floorlength Linen available in Variety of Colors,
Napkins in Black, White, Ivory or Ivory Wave,
Chiavari Chairs with Pad or Chair Covers with Accent Sash (for Indoor Receptions only)
Tables, China, Glassware, Silverware, Votive Candles and Mirror Base
Maitre d'hôtel, Servers, and Bartenders
Complimentary Tasting for the Couple 2 - 4 months prior to the Wedding

One Night Stay in a Bay View Suite
Discounted Rates for Overnight Guests Accommodations
Discounted Reserved Wedding Guest Parking at \$5 per Car

**See Decor Enhancement page for Outdoor Marina Garden Reception Package information*





APPETIZERS

TRAY PASSED HORS D'OEUVRES

Please select three options

Dried Pear and Gorgonzola Cheese Canapé
Buttermilk Blini with Smoked Salmon Rosette
Prosciutto Wrapped Fig with Gorgonzola
Beef Wellington
Seared Chicken Satay with Peanut Sauce
Seared Ahi Tuna with Olive Tapenade
Asparagus wrapped in Phyllo with Asiago Cheese
Mushroom Caps stuffed with Fontina and Spinach
Shrimp and Crab Firecracker with Sweet Thai Chili Sauce
Shrimp Ceviche in Cucumber Cup
Crab Mango Salad in Mini Tart Shell

DISPLAY HORS D'OEUVRES

Please select one option

Seasonal Fresh Sliced Fruit Display
Imported and Domestic Cheeses with Assorted Crackers
Vegetable Crudités with Herb Dipping Sauce
Spinach and Artichoke Dip served with Garlic Toasted Baguettes
Hummus Trio with Pita Bread Triangles



MENU SELECTIONS

FIRST COURSE

Choice of one of the following salad selections

Pear and Walnut Salad

Mixed baby lettuce, sweetened dried pears, candied walnuts, shaved Asiago cheese and balsamic vinaigrette

Firefly Garden Salad

Mixed greens, English cucumber, cherry tomatoes, feta cheese and red wine vinaigrette

Traditional Caesar Salad

Chopped romaine, parmesan reggiano, garlic toasted croutons and Caesar dressing

Spinach Salad

Baby spinach, toasted almonds, strawberries, Gorgonzola cheese and strawberry-champagne vinaigrette

Caprese Salad

Fresh mozzarella, tomato, basil, balsamic vinegar, olive oil

ENTREES

*A selection of up to two different entrées can be served**

Chicken Marsala | \$75 L \$85 D

Seared chicken breast, sautéed cremini mushrooms, fresh herbs, garlic, shallots and marsala wine sauce

Herb Roasted Pork Loin | \$75 L \$85 D

Oven roasted pork loin with peppercorn pan jus

Salmon Picatta | \$80 L \$90 D

Salmon topped with white wine sauce, lemon, garlic butter and capers

Lemon Herb Crusted Sea Bass | \$85 L \$95 D

Lemon herb crusted sea bass with porcini mushroom sauce

Herb Crusted Halibut | \$90 L \$100 D

Baked halibut with herbed panko bread crumbed served with whole grain mustard sauce

Braised Short Rib | \$95 L \$105 D

Slow cooked marinated beef short ribs with red wine reduction

Filet Mignon | \$100 L \$110 D

Choice beef tenderloin topped with wild mushroom and pinot noir demi glaze

COMBINATION ENTREES

*One combination entrée can be served**

Halibut & Chicken Marsala | \$100 L \$110 D

Seared chicken breast and halibut, sautéed cremini mushrooms, fresh herbs, garlic, shallots and marsala wine sauce

Braised Boneless Short Rib & Black Peppered Sea Bass | \$105 L \$115 D

Cabernet braised boneless short rib with seared sea bass seasoned with fresh cracked pepper, and a white wine, pancetta and oyster mushroom sauce

Petite Filet Mignon & Chicken | \$95 L \$115 D

Choice beef tenderloin, seared chicken breast topped with pinot noir demi glaze and wild mushrooms

Petite Filet Mignon & Shrimp Scampi | \$110 L \$120 D

Choice beef tenderloin, sautéed jumbo shrimp with a duo of sauces to include pinot noir demi glaze and a white wine and garlic scampi sauce

**Entrée is accompanied with freshly baked bread, seasonal vegetables, coffee and tea, your choice of seasonal marble potatoes, rice pilaf, or garlic mashed potatoes. If you choose to offer your guests a choice between two main entrees, the highest price will be assessed to all guests.*

MENU SELECTIONS CONTINUED

VEGETARIAN SELECTIONS

Please select one option

Portobello Wellington

Portobello mushroom marinated in balsamic vinaigrette, stuffed with onions, roasted garlic, charred red peppers and goat cheese baked in a puff pastry

Penne Primavera

Eggplant, zucchini, onions, green peppers, tomatoes, and garlic in a marinara sauce over penne pasta

Shepherd's Pie

Onion, Celery, carrots, garlic, cremini mushrooms and green lentils topped with mashed potatoes

Ravioli Rossini

Spinach and ricotta cheese ravioli served with a sun dried tomato basil sauce

Garden Medley

Balsamic grilled vegetables with an herbed quinoa



BUFFET SELECTIONS

THE DANA BUFFET | \$110 L \$120 D

Choice of two Salads

Mixed Green Salad with Citrus Vinaigrette or Honey Mustard Dressing

Artichoke and Hearts of Palm Salad

Caesar Salad

Choice of three Entrées

Roast Pork Loin

Oven roasted pork loin served with an apple walnut sauce

Seared Halibut

Pan seared halibut with lemon caper beurre blanc

Rosemary Chicken

Herb marinated chicken breast flavored with fresh rosemary and herbs topped with a garlic herb cream

Top Sirloin

Roasted choice cut of sirloin steak with a peppercorn sauce

Mango Salmon

Grilled salmon with mango pineapple salsa

Creamy Pesto Pasta

Penne pasta tossed with a creamy pesto sauce

Rice Pilaf, Garlic Mashed Potatoes

Chef's Choice of Seasonal Vegetables



BUFFET SELECTIONS

ITALIAN BUFFET | \$85 L \$95 D

Choice of two Salads

Caesar Salad

Antipasto Salad

Caprese Salad

Mixed Green Salad with Citrus Vinaigrette

Choice of two Entrées

Lasagna

Layers of seasoned ground beef, tomatoes, and creamy ricotta cheese

Tortellini

Cheese stuffed tortellini pasta with tomato sauce

Chicken Parmesan

Parmesan breaded chicken breast covered in tomato sauce, mozzarella and parmesan cheese

Scaollopini Veal Parmesan

Parmesan breaded veal covered in tomato sauce, mozzarella and parmesan cheese

Shrimp Scampi

Jumbo shrimp tossed with a garlic butter wine sauce

Eggplant Parmigiana

Lightly breaded eggplant covered in tomato sauce and mozzarella and parmesan cheese

Rosemary Marble Potatoes

Sautéed Zucchini and Yellow Squash

Spaghetti with Olive Oil, Marinara Sauce, and Garlic Bread

POLYNESIAN BUFFET | \$90 L \$100 D

Choice of two Salads

Green Garden Salad with Honey Mustard Dressing and Citrus Vinaigrette Dressing

Hawaiian Coleslaw

Macaroni Salad

Choice of two Entrées

Teriyaki Chicken

Chicken breast charbroiled with teriyaki sauce

Halibut Macadamia

Halibut seared with a macadamia crust, finished with teriyaki glaze and fresh cilantro

Orange Honey Glazed Pork Loin

Oven roasted pork loin marinated with an orange sauce

Mango Chicken

Marinated chicken **breast topped with a mango pineapple glaze**

Ginger Beef

Tender sliced beef sautéed with a ginger sauce

Pineapple Fried Rice

Stir Fry Vegetables

Sweet Hawaiian Bread with Butter

BUFFET SELECTIONS CONT.

MEXICAN BUFFET | \$90 L \$100 D

Tri Colored Tortilla Chips with Guacamole and Salsa

Garden Green Salad with Roasted Corn and Cilantro Vinaigrette or Chipotle Ranch Dressing

Fiesta Salad

Choice of two Entrées

Chipotle Glazed Salmon

Topped with mango salsa

Cheese Enchiladas

Enchilada filled with cheddar and jack cheese, with a red enchilada sauce

Carne Asada

Prime Sirloin marinated with fresh herbs and spices

Tomatillo Chicken

Roasted chicken sautéed with fresh cilantro and tomatillo sauce

Sea Bass

Fresh pan seared sea bass with poblano salsa

Chili Relleno

Roasted fresh poblano chili stuffed with Mexican cheese with a lightly spiced red sauce

Spanish Rice and Pinto Beans

Warm Tortillas, Rolls and Butter



ENHANCEMENT STATIONS

SALAD | \$15

Choice of three Salads

Pasta

Penne pasta, sundried tomatoes, pepperoncini, red onion, feta and Italian herb dressing

Antipasto

Sopressata salami, Kalamata olives, cherry tomatoes, red onions, pepperoncini, provolone cheese and red wine vinaigrette

Caprese

Buffalo mozzarella, cherry tomatoes, basil, olive oil and balsamic reduction

Bacon and chive potato salad

Fruit salad

STARTERS | \$15

Roasted red pepper hummus, baba ganoush, lebni with zhatar and diced tomatoes

Assorted tapenades: olive, sundried tomato and artichoke

Vegetable crudité, Bread and Cie artisan breads and flatbreads

PASTA | \$20

Penne, linguini and cheese tortellini (gluten-free pasta available)

Marinara, pesto, garlic cream sauce

Mushrooms, bell peppers, onions, squash, pepperoncini, red pepper flakes and parmesan

Choice of two

Italian Sausage, shrimp or chicken

STREET TACOS | \$22

Choice of two

Carne asada

Pollo Asada

Carnitas

Adobada

Grilled red snapper

Served with flour or corn tortillas, Mexican rice and pinto beans

Accompanied with guacamole, salsa roja, salsa verde, pico de gallo, cotija cheese, fresh radishes and limes

CARVING | \$25 + \$100 Carver

Choice of two

Roast beef with herb gravy

Roast turkey breast with pan jus

Pork loin with fig port demi

Herb roasted albacore with lemon dill cream sauce

Prime rib with au jus and horseradish cream

Choose one

Mashed potato, roasted potato, rice pilaf or roasted seasonal vegetable medley

Rolls and butter

RAW BAR | \$25

Choice of two

Snow crab legs with lemons, drawn butter and cocktail sauce

Oysters with lemons, cocktail sauce and mignonette

Shrimp cocktail with lemons and cocktail sauce

Ahi poke with wonton chips

Ceviche with tortilla chips

ENHANCEMENT STATIONS CONT.

SUSHI BAR | \$30 + \$300 Sushi Chef

Spicy Tuna, Philadelphia, and California Rolls

Accompanied with cucumber, avocado, daikon, daikon sprouts, ginger, wasabi and soy sauce

ARTISAN DESSERT | \$20

Lemon bars with raspberry coulis

Chocolate covered strawberries - white and dark chocolate

Mini crème brûlée with blackberry coulis

Berry compote, shortbread crust and sugar streusel

Triple chocolate cheesecake



LATE NIGHT SNACKS

SLIDERS | \$60 per dozen

Beef patty, American cheese, tomato and pickle
Garlic or sweet potato fries
Ketchup, mustard and mayonnaise

BALLPARK | \$65 per dozen

Soft pretzels and corn dogs
Melted cheese, ketchup, mustard and relish

PIZZA | \$25 each

Cheese, pepperoni or Margherita

SOUTH OF THE BORDER | \$50 per dozen

Quesadillas, guacamole, sour cream and salsa fresca

GRILLED CHEESE | \$60 per dozen

Grilled cheese triangles
Garlic or sweet potato fries



CHILDREN'S MEAL

Children ages 3–12 years old

PLATED ENTRÉE SELECTIONS | \$25 L \$30 D

One entrée selection to be made for all children

Pasta Primavera with Alfredo Sauce

Grilled Chicken Breast with Vegetables and Mashed Potatoes

Personal Sized Cheese or Pepperoni Pizza

Chicken Fingers and French Fries

Children's meals include a fruit cup and choice of juice or milk

BUFFET | \$25 L \$30 D

Children will enjoy the selected Wedding Guest Buffet



BEVERAGE MENU

HOUSE SELECTION

\$6 Host / \$7 Cash

J&B Whisky
Presidente Brandy
Sobieske Vodka
Seagrams Gin
Sauza Tequila
Don Q Rum
Jim Beam Bourbon Whiskey

CALL SELECTION

\$7 Host / \$8 Cash

Jack Daniels Whisky
Jameson Irish Whisky
Raynal Brandy
Absolut Vodka
Cuervo Gold Tequila
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Rum
Johnny Walker Red Scotch

PREMIUM SELECTION

\$9 Host / \$10 Cash

Crown Royal Whisky
Chivas Regal Scotch
Grey Goose Vodka
Bombay Sapphire Gin
Hendrick's Gin
Don Julio Blanco Tequila
Mount Gay Rum
Hennessy Cognac
Johnny Walker Black Scotch

SPECIALTY BEERS

\$8 Hosted / \$9 Cash

San Diego Craft Beer - IPA
San Diego Craft Beer - Pale Ale
Fat Tire
Corona
Heineken

DOMESTIC BEER

\$6 Hosted / \$7 Cash

Budweiser
Bud Light
Coors Light

HOUSE WINES

\$6 Hosted / \$7 Cash

Vista Point Pinot Grigio
Vista Point Chardonnay
Vista Point Merlot
Vista Point Cabernet
Tobin James Sparkling Wine

NON-ALCOHOLIC

\$4 Hosted / \$5 Cash

Soft Drinks
Mineral Water
Juices

Please note: additional wine, beer and liquor selections are available. Specialty orders are charged per case for wine and beer and per bottle for liquor. If we are unable to order your requested speciality wine, you are welcome to provide it. Our Corkage is \$15 per bottle provided and includes the inventory, handling and service of your wines.

We will return any unused wines. Outside liquor and beer cannot be brought into any banquet or meeting facility.

HOSTED BAR OPTIONS

HOSTED PER PERSON

House/ Beer & Wine

1 Hour / \$23
2 Hours / \$28
3 Hours / \$33
4 Hours / \$38

Call

1 Hour / \$25
2 Hours / \$30
3 Hours / \$35
4 Hours / \$40

Premium

1 Hour / \$30
2 Hours / \$40
3 Hours / \$50
4 Hours / \$60

HOSTED ON CONSUMPTION

You will set a dollar amount or limit on what you would like to host the bar to. Often times this limit is based on an estimated number of drinks per person. Your Banquet Captain will inform you as the limit is approached and will give you the option to extend the hosted amount, turn the Hosted Bar into a Cash Bar, or close the bar.

The Hosted Bar on Consumption can be combined with a Cash Bar. For example, you can choose to host Beer and Wine only, you can have mixed drinks available for cash purchase.

HOSTED SOFT BAR

1 Hour / \$8
2 Hours / \$10
3 Hours / \$12
4 Hours / \$14

CASH (NO HOST)

No drinks will be hosted. Guests will purchase their beverages with cash only.

DECOR ENHANCEMENTS

LINEN*

Pin-Tuck, Satin or Shantung \$20 each
Embroidery \$25 each
Glitz \$35 each
Runner \$15 each
Overlay \$18 each
Napkins \$2 each

**Poly Blend Floor Length Linen and Napkins available in Black, White, Ivory, and Ivory Wave are included in the Wedding Package*

CHAIRS*

Clear Chiavari Chair \$8 each
Ghost Clear Chair \$11 each
Wooden Crossback Chairs in Whitewash or Fruitwood \$9 each
Louis XIV Wood in Fabric or Rattan \$20 each

**Polyblend White, Ivory or Black Chair Covers with Satin Accent Sash (available in a variety of colors) as well as Chiavari Chairs available in Gold, Silver, Black, White, and Fruitwood are included in the Wedding Package*

ADDITIONAL

Acrylic Charger Plates \$3 each
Crystal Charger Plates \$7 each
Chocolate Farm Table \$100 each

LIGHTING

Marina Garden Market Lighting \$800
Uplights \$25 each

RESTROOMS FOR OUTDOOR EVENTS

2-Unit Trailer \$800
4-Unit Trailer \$1,500

MARINA GARDEN OUTDOOR RECEPTION PACKAGE

Sunset Lawn or Tropical Courtyard Ceremony,
Marina Lawn Market Lighting, and a 2-Unit Executive Restrooms
\$3,000

SOUND*

Powered Speaker with AUX Cable \$150
Wireless Handheld Microphone \$150
Wireless Lavalier Microphone \$150

**Ceremony Rental includes a Powered Speaker, AUX Cable and Wireless Lavalier Microphone*

SCREENS & TELEVISIONS

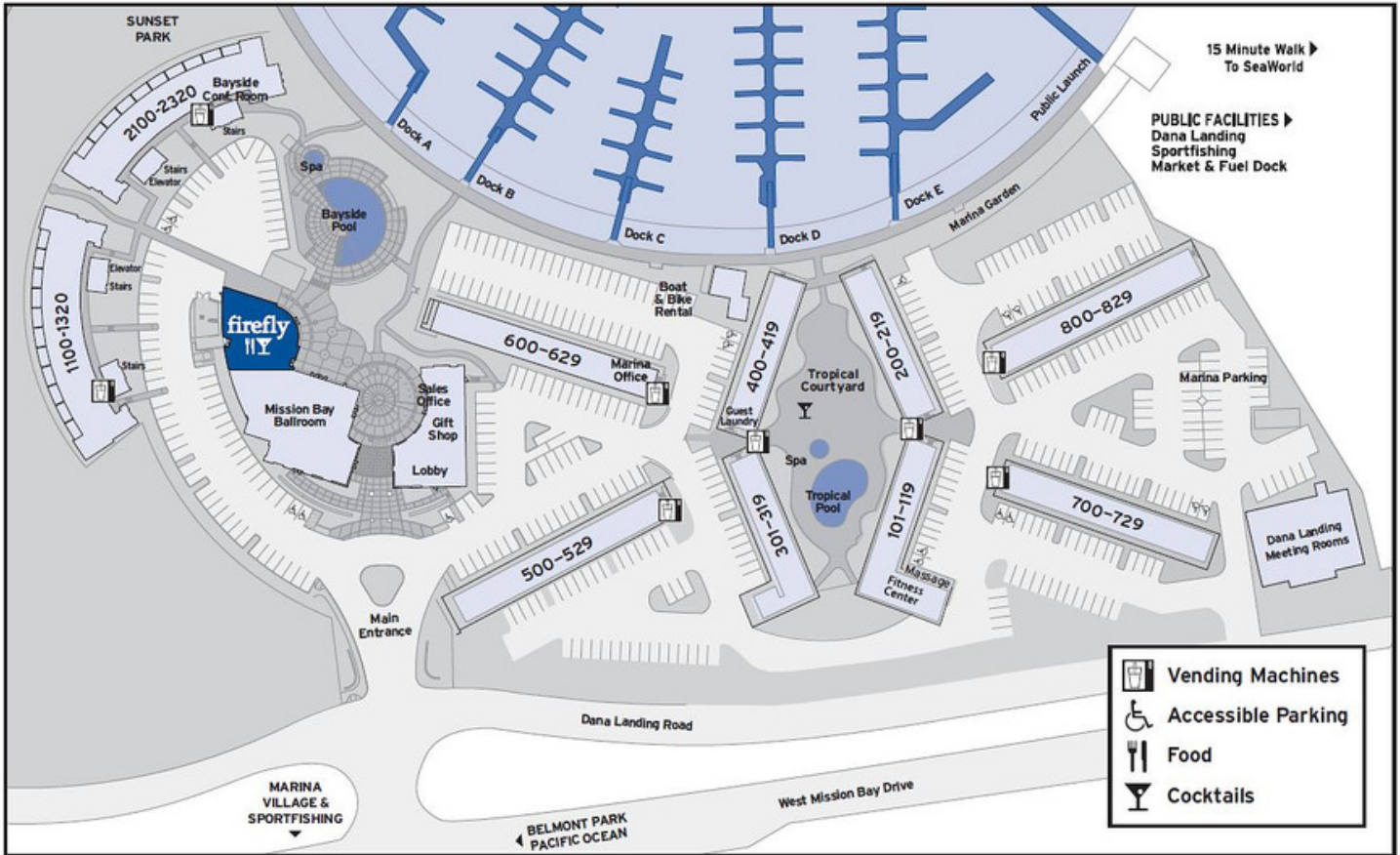
42" Flat Screen Television \$300
6ft Screen \$80
8ft Screen \$100
Projector \$350

Screen & Projector Package \$450

Includes Screen, Projector, AC Cord, Power Strip, VGA or HDMI Cable



HOTEL OVERVIEW



The Mission Bay views can't be beat at Firefly's outdoor patio. Whether it's beginning your day with a leisurely breakfast to an evening at the fire pit, Firefly offers a lively and enjoyable dimension to dining that gets you out of your room into the fresh, open San Diego air.



Open seasonally, the Tropical Pool Bar is located at the Tropical Pool and offers sunbathers a variety of casual drinks and casual dining options poolside.

SWIMMING POOLS

The Dana features two pools conveniently located on property so that you are no more than a few steps away from either option. Our Bayside Pool is located nearest the Water's Edge buildings and across from the Firefly Restaurant. This infinity pool features cabanas and a view of our private marina. The Tropical Pool is nestled between our Marina Cove rooms and features a pool bar and sand pit for children to enjoy.

WATER SPORT RENTALS

Enjoy a variety of rentals from Beach Cruises to Wave Runners to Paddle Boards. Located on our private marina, Adventure Water Sports has the San Diego lifestyle rental you looking for to enhance your experience.



GUEST ROOMS AND SUITES

Please see your Catering Manager for information on discounted rates for your Wedding guests.

STANDARD | VIEW | LANAI ROOM*



300 Square Feet | Two Queens or One King Bed
HD Television, Mini Refrigerator, Coffee Maker, Microwave, Iron, Ironing Board, Hairdryer, Robes and Built-in Wardrobe. *Lanai Rooms have an attached patio that opens out to the Tropical Pool or Courtyard

DELUXE PARK VIEW OR BAY VIEW ROOM



500 Square Feet | Two Queens or One King Bed
HD Television, Mini Refrigerator, Microwave, Wet Bar, In-Room Safe, Coffee Maker, Iron, Ironing Board, Hairdryer, Robes, Pull-Out Twin-Size Sofa Bed, Balcony or Patio overlooking Mission Bay

PARK VIEW OR BAY VIEW SUITE



600 Square Feet | Two Queens or One King Bed
Separate Living Room Space, Two HD Televisions, Mini Refrigerator, Microwave, Wet Bar, In-Room Safe, Coffee Maker, Iron, Ironing Board, Hairdryer, Robes, Pull-Out Queen-Size Sofa Bed, Over-sized Balcony or Patio overlooking Mission Bay

POLICIES AND GUIDELINES

TIMELINES

Wedding Ceremonies are scheduled thirty minutes prior to the beginning of your Reception. The Ceremony Site is available for a maximum of three hours. Daytime Weddings are typically scheduled from 10:30AM-3:00PM and evening Weddings are typically scheduled 5:30PM-11:00PM. The latest a Reception may be held in the ballroom is 1:00AM. The latest an outdoor Reception may be held is 10:00PM in accordance with the San Diego City Noise Ordinance. All Weddings Receptions are blocked for five hours. Times may be extended at an additional charge of \$500.00 per hour, based on availability.

DEPOSIT AND PAYMENT

A non-refundable, non-transferable deposit of 25% of the required Food and Beverage Minimum is due with the signed contract to confirm space. A deposit schedule of 25% increments will be created based on the number of months remaining until the Wedding Day. The estimated remaining balance of charges is due three business days prior to your event. All deposits are applied to the final balance and are non-refundable.

FOOD AND BEVERAGE

All Food and Beverage must be supplied by the Hotel. The exception is your Wedding Cake which must be provided by an outside professional vendor. Food and Beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate Food and Beverage that is brought onto the property in violation of this policy. Meals that are served prior to 2:00PM will be priced as luncheon functions and meals served after 2:00PM will be priced as dinner functions. The Food and Beverage Minimum expenditure does not include cash bar sales. Service charge and sales tax does not contribute to the minimum expenditure and will be added to all charges. If the Food and Beverage Minimum is not met, the difference is charged as room rental.

MENU

Your menu should be determined at least two months prior to your Wedding. Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. If you choose to offer your guests a choice between two main entrees, the highest price will be assessed to all guests. A place card per guest is required to indicate his or her meal selection.

GUARANTEE

The Dana on Mission Bay permits a maximum of 10% variance in the agreed guest count. The final guest count must be specified three business days prior to your function. This number is considered a guarantee and cannot be reduced. Should the final guest count fall below the 10% variance, the difference will be included in your guarantee. Charges will be based on the number of people served or the guarantee, whichever is greater. We are prepared to serve 5% over for unexpected guests.

SERVICE CHARGE AND SALES TAX

All Food, Beverage, Meeting Room Rental and Equipment Rentals are subject to the current service charge and applicable California sales tax. Please note the service charge is taxable.

DECORATIONS AND SEATING

All decorations must be approved by the Catering Department and must meet San Diego Fire Department regulations. The Hotel provides 66" Round Tables, Banquet Chairs, Polyblend Floor-Length Linens in a variety of colors and Napkins in Black, White Ivory, and Ivory Wave, Mirror Base, 3 Votive Candles per Dining Table, Dance Floor, Stage, all Glassware, Silverware and China. Upgraded items are available for rental through the Catering Department. Confetti, glitter, rice, and sand are not allowed in the ballroom or ceremony site. Cleaning fines may apply. Your final floor plan will be based on your final guarantee and will be determined three business days prior to your Wedding.

Wedding Package includes upgraded Chiavari Chairs or Chair Cover with Accent Sash. Upgraded chair options are available for indoor receptions only. Outdoor receptions include our white garden chairs.

REQUIRED WEDDING COORDINATOR

You must hire a Hotel-approved Wedding Coordinator for at least the day of your service. This Wedding Coordinator must provide a Certificate of Insurance naming the Dana on Mission Bay as an "Additional Insured" on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advance of the event.

OUTSIDE VENDORS

Your vendors have access to your Wedding Reception location no earlier than two hours prior to the start of the function. A minimum amount of disturbance will allow our banquet staff to setup the function properly and in a timeline manner. A list of suggested vendors will be provided to you upon confirmation of your Wedding. All vendors providing services at the Hotel must provide a Certificate of Insurance naming the Dana on Mission Bay as an "Additional Insured" on a General Liability policy with a minimum of one million dollars coverage, per occurrence, including endorsements for ongoing and completed operations. Insurance information must be received by the hotel a minimum of two weeks in advance of the event.

PERSONAL ITEMS

The Hotel recommends you assign an attendant to look after your personal items and gifts. The Hotel will not be responsible for any items brought to your Wedding or rented by your outside vendors. It is your responsibility to return any equipment to the vendor after the Wedding. All items must be taken at the conclusion of the event. We cannot guarantee storage or safe return of any item left in the banquet room after your reception.



THE DANA ON MISSION BAY

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