

Porto Vista Hotel

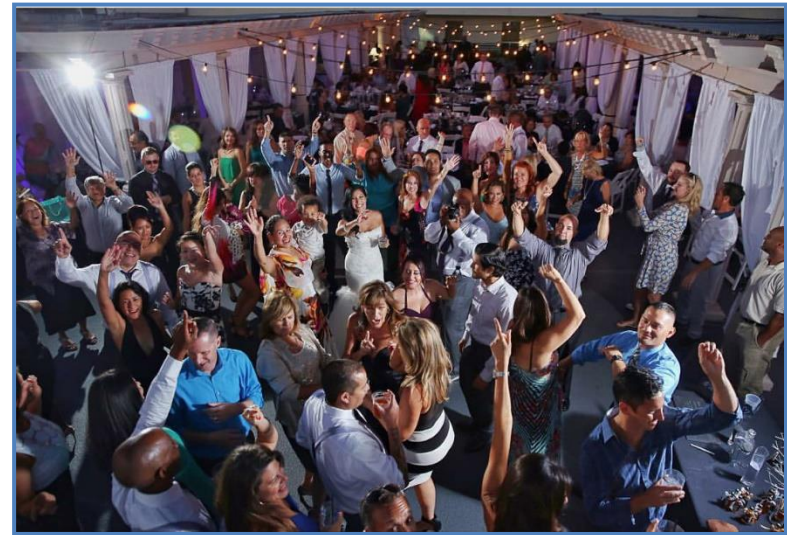
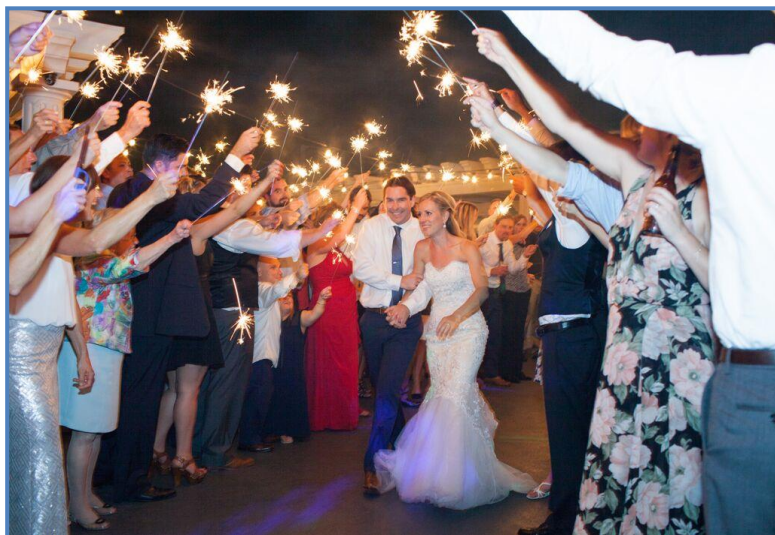
Weddings & Events



We do weddings from beginning to end. Starting with the Rehearsal Dinner, to the bridal party pampering, meals that are sometimes forgotten, to the setup and teardown of the ceremony and reception – to the next day where everyone isn't quite ready for it to be over. Good thing you planned the day after brunch for your guests to enjoy together and reminisce before sending the Mr. and Mrs. off to their honeymoon. All of this can be done inclusively at one place – the Porto Vista Hotel.

At The Porto Vista Hotel, everyone from your catering manager, culinary team and service staff are here for one reason – and that is to create the wedding of your dreams. Let us all help make your dreams become a reality by first providing the best views of Downtown San Diego, and the San Diego Harbor in a beautiful rooftop location that can't be beat. Then by creating a custom menu unique to your style for your big day.

Porto Vista Hotel 1835 Columbia St. San Diego, CA 92101 (619) 544-0164
All menu prices subject to taxable 22% Service Charge & 8% Sales Tax. Prices subject to change.



All Wedding Packages Include:

Cocktail Hour

One hour of Hosted House Brand Cocktails, Mixes,
Local Domestic, House Wine, and Assorted Soft Drinks

Wedding Toast

Chilled Sparkling Wine or Cider Toast

Hors d'oeuvres

Display – Included

Passed – Additional Charges Apply

Wedding Meal

Choose from one of our Four Wedding Packages

House Linen

Additional charge will apply for special colors

Complimentary Cake Cutting

Complimentary Overnight Accommodations

For the Bride and Groom (Upgraded upon availability)

Discounted Valet Parking

For the event



The Reception Stations

Serves up to 50 guests

Sushi Station **Market Price**

California Roll, Philly Roll, Tuna Roll,
Eel & Avocado

Skewer Station **\$275**

Chicken, Beef & Caprese Skewers

Meat & Cheese Station **\$250**

Capicola Ham, Proscuitto, Domestic &
Imported Cheese, Crackers, Garlic Crostini

Fresh Fruit & Vegetable Station **\$225**

Seasonal Vegetable & Fruits

A'la Carte Options

25 pieces per tray - \$150 per tray

Cold

Ahi Tuna Tar Tar / Wonton Chips
Citrus Shrimp / Avocado Relish
Poached Apple / Blue Cheese Tartlet
Caprese Skewers

Cucumber / Smoked Salmon Mousse
Hummus / Kalamata Olive Mousse
Shrimp Ceviche / Cucumber / Tortilla Cup
Bruschetta

Hot

Beef Teriyaki Satay
Chicken Peanut Sauce Satay
Coconut Shrimp
Bacon Wrapped Dates
Spanikopita
Salmon Cakes
Vegetarian Egg Roll

Hot and Spicy Vegetarian Potsticker
Lamb & Sundried Tomato Brochette
Grilled Chicken & Vegetable Empanada
Pork Carnitas / Bean / Cilantro Empanada
Crab Stuffed Mushroom
Assorted Petite Quiche
Grilled Vegetable Stuffed Mushroom

The Big Day Dinner Plated Options

*Warm dinner rolls with butter
Iced Tea and Water Station*

Mediterranean Meal

Displays

*Mediterranean Hummus platter with toasted pita bread &
Artisanal cheese board with assorted crackers*

Salad

*Greek - Mixed Greens, Kalamata Olives, Roma Tomato, Black Olives,
Red Onion, Feta Cheese, Herb Vinaigrette*

Entrée Choice

Includes Herb Roasted Red Potatoes & Market Vegetables

Chicken Breast **\$60/person**

or

Lamb Chops **\$80/person**

South of the Border

Displays

*Tortilla Chips with Pico de Gallo & Salsa
Ceviche*

Salad

*Southwestern – Baby Spinach, Corn, Red Onion, Red Bell Pepper,
Black Beans, Fresco, Tomato, Balsamic Dressing*

Entrée Choice

Includes Spanish Rice Pilaf & Market Vegetables

Chicken Breast **\$60/person**

or

Carne Asada **\$65/person**

or

Pork Carnitas **\$70/person**

Dinner Downtown

Displays

*Seasonal Vegetable Charcuterie Board &
Seasonal Fruit Display*

Salad

*Farm Greens – Mixed Baby Greens, Bleu Cheese, Caramelized Walnuts,
Granny Smith Apple, Maple-Raspberry Vinaigrette*

Entrée Choice

Includes Roasted Garlic Puree & Market Vegetables

Lemon Herb Chicken **\$60/person**

[With Wild Mushroom Perigeux]

or

Salmon **\$70/person**

[With Balsamic Truffle Butter Sauce]

or

Beef Short Ribs **\$75/person**

[With Red Wine Veil Demi]

For the Little Ones

Chicken Tenders with fries or carrot sticks

or

Mac & Cheese **\$12/person**

Vegetarian & GF options available; will be included in package/meal choice

If more than one entrée option is requested, the higher priced option will be assessed for both meals

The Big Day Buffet

*Warm dinner rolls with butter
Iced Tea and Water Station*

Displays

*Artisanal Cheese Board &
Seasonal Vegetable Charcuterie Board*

Salad [Choice of 2]

***Hearts of Romaine Caesar Salad** – House made White Anchovy Emulsion,
Artisan Bread Croutons, Shredded Parmesan Cheese*

***Organic Spinach Salad** – Vintage Balsamic Vinaigrette, Creamy Goat Cheese,
Candied Walnuts, Fresh Pear, Sliced Red Onion*

***Pesto-Cucumber Salad** – Creamy Lemon Pesto Dressing, Organic Baby
Field Greens, Avocado, Cucumber, Tomato*

Entrée

[Choice of 1 @ \$60] [Choice of 2 @ \$70] [Choice of 3 @ \$80]

Includes Market Vegetables

***Herb Crusted Pork Loin** – with Vintage Berry Gastrique*

***Beef Short Ribs** – with Red Wine Veil Demi*

***Grilled Boneless Chicken Breast** – with Rosemary-Herb Jus*

***Pan Seared Filet of Salmon** – with Balsamic-Truffle Butter Cream*

Sides [Choice of 1]

Herb Roasted Red Skin Potatoes

Roasted Garlic Mashed Potatoes

Potato Au Gratin

Herbed White, Brown, or Wild Rice Pilaf

Green Beans Almondine

The Rehearsal Dinner

Minimum of 20 guests [**Under 20 ppl - additional \$5 per person**]

Includes warm dinner rolls with butter

Iced Tea and Water Station

Little Italy Pasta Bar **\$50/person**

Display

Cold Cuts & Cheese Board

[Choice of 2]

Chicken Alfredo, Four Cheese or Carbonara

Choice of Fettucinni, Linguini, Spaghetti or Penne

Build your own Taco Bar **\$45/person**

Display

Tortilla Chips & Salsa

Corn or Flour Tortillas, Lettuce, Cheese, Tomato

[Choice of 1]

Beef, Chicken or Fish

Spanish Rice and Black Beans

Flatbread Bar **\$45/person**

Display

Cold Cuts & Cheese Board

[Choice of 2]

Alfredo Pesto Basil, Italian Meats, Margarita or Hawaiian

Soup & Salad Bar **\$40/person**

Display

Salad Station: Mixed Greens with Croutons, Cucumbers, Carrots, Radish, Tomatoes, Garbanzos, Pine Nuts, Almonds, Ranch & Balsamic Vinaigrette Dressing

Soup: Minestrone, Chicken Vegetables, Beef Vegetables or Cream of Mushrooms

Seasonal Fresh Fruit

Sweet Finale Dessert Bar

\$16 per person

[Please choose 2 from the following options:]

New York Style Cheesecake

Chocolate Mousse

Carrot Cake

Chocolate Covered Strawberries

All About the Bridal Party

Bridal Party Bites

If you've ever been in a wedding then you know that lunch doesn't always happen. We make sure your bridal party is taken care of without having to send someone out in search of a sandwich shop with a list of "no tomato, yes pickle." Catered by our on property restaurant, Glass Door, served right to your bridal suite.

Bridesmaids

Choice of (1) @ \$22 - Choice of (2) @ \$26 per person

Includes fresh fruit, chips and bottled water

Choice of

Chicken Wrap – lettuce, tomato, onion, cheese

Turkey Panini – lettuce, tomato, onion, cheese

Salad – tomato, cucumber, cheese, garlic croutons, choice of dressing

**Get your bridal party ready at our Wash Salon and have your meal catered right to you*

Groomsmen

Choice of (1) @ \$22 - Choice of (2) @ \$26 per person

Includes fresh fruit, chips and bottled water

Choice of

Chicken Wrap – lettuce, tomato, onion, cheese

Turkey Panini – lettuce, tomato, onion, cheese

Cheeseburger – lettuce, tomato, onion, cheddar cheese

Wash Salon Packages

Get your bridal party ready at our Wash Salon and receive half off bridal party bites for the bridesmaids

Packages

Bride + up to 6 (hair OR makeup) \$600 (\$135 savings)

Bride + up to 3 (hair OR makeup) \$425 (\$55 savings)

Hair

Bride \$150 day of, \$75 trial

Bridesmaid \$85

Make up

Bride \$150

Bridesmaid \$85

Vendor List Available Upon Request

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Drink and Be Married

	Cash Bar	Host Bar
Basic Brand	\$8	\$7
Premium Brand	\$10	\$9
Super Premium Brand	\$14	\$12
Liqueur	\$15	\$14
American Beer	\$7	\$6
Imported Beer	\$8	\$7
Basic Wine	\$7	\$6
Premium Wine	\$8	\$7
Mineral Water	\$4	\$3
Soft Drinks	\$4	\$3

Hourly Hosted Bar Package	First Hour	Second Hour	Each Additional Hour
Premium	\$27.00	\$24.00	\$19.00
Super Premium	\$34.00	\$30.00	\$26.00
Beer/Wine	\$18.00	\$16.00	\$13.00

Basic

Nikolai Vodka, Krista Gin, Ron Rio Rum, Rancho Alegre Tequila, Benchmark Bourbon, House of Stuart Scotch Whiskey

Premium

Svedka Vodka, Tanqueray Gin, Bacardi Rum, IL Jimador Silver Tequila, Jim Beam Bourbon, Seagram's 7 Whiskey & JW Black Scotch

Beer/Wine

Please ask your catering manager for the current beer/wine list. Beer Kegs may be purchased based on Market Price

Super Premium

Ketel One, Bombay Sapphire, Captain Morgan Rum, Patron Silver Tequila, Jack Daniels Bourbon, Crown Royal Whiskey & Johnny Walker Red Scotch

Liquor, Wine & Beer list subject to change based on availability

*Corkage Fee – Wine only is currently \$15.00 per bottle

*A Minimum of \$1,000 beverage sales revenue per bartender for 50-100 ppl. If not met, a charge of \$100.00 per hour with a minimum of 4 hours.

Porto Vista Hotel Weddings & Events

[Frequently Asked Questions](#)

Where do my guests park?

We have Valet only and Valet parking is available at \$10.00 per car for the duration of the event.

Do you carry any specialty linens?

Yes, any special colored linen may be rented for \$1.00/person – includes napkins and tablecloths.

Is there breakfast or brunch available?

The Porto Vista has a weekly Sunday brunch. Ask your Catering Manager for pricing on the Private Bridal Brunch Buffet and how you can reserve our Costa Del Sol room at no cost!

Does my Food & Beverage Minimum include the Room Rental?

Your food and beverage minimum will be based on how many guests you expect to attend any meals our Glassdoor restaurant will be catering for your wedding. We will make this a realistic minimum that you are sure to meet. Rental for the Ripassi Rooftop is \$1,500++ and is separate from your food & beverage minimum. *22% Service Charge and applicable taxes included in minimum.

Do you provide a complimentary wedding tasting?

We do provide the Bride and Groom with a complimentary tasting after the wedding contract has been signed. Any additional family, friends, or coordinators will be charged \$35.00 per person. We will schedule and accommodate time for the Bride & Groom.

May I bring my own decorations/displays?

Yes, just make sure your Catering Manager is aware and has approved all decorations and displays prior to your event. The Porto Vista hotel does not allow items to be affixed to the walls, floor, and furniture and or any other hotel property unless the hotel gives approval in advance.

When do you need my guaranteed number of

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attendees?

Your final guaranteed number of attendees is due thirty (30) business days prior to your event. If the Catering Office is not notified of your guarantee, your expected number of attendance will become your guarantee. You will be charged for your guaranteed number of attendees, or the actual number of guests served whichever is greater.

Deposits & Final Payment

A non-refundable and non-transferable 25% deposit will be due with the contract. A second deposit is due 90 days prior to the event and final payment is due 10 days prior to the event. Should there be a remaining balance your credit card will be charged. The hotel accepts cash, credit cards and cashier's checks.

Food & Beverage Service

The hotel, with the exception of your specialty cake, must provide all food and beverage items. Clients are responsible for providing color coded meal tickets or place cards indicating the entrée choice. For multiple entrée selections all entrees are priced at the highest purchased entrée.

Vendor Information

In the event that special catering is needed, liability insurance certificate of \$1,000,000.00 must be provided to the hotel at least 14 days prior to the event. There is no complimentary parking for vendors.

Liability

The hotel does not assume responsibility for any loss or damage to articles left behind in the hotel prior to, during, or following your event. The guest assumes full responsibility for the conduct for all persons in attendance at the event and for any damages done to the hotel or persons as a result of the event.