



COURTYARD®

Marriott®

LIBERTY STATION



“Once in a while,
right in the middle of an ordinary life,
love gives us a fairytale”

~Anonymous



Your Wedding Package Includes

Beautiful Settings for Wedding Photos
Special Honeymoon Suite including Breakfast Buffet for the Newlyweds
Discounted Room Rates for Wedding Guests
Complimentary Parking for all Wedding Guests
Tasting and Menu Consultation with Executive Chef and/or Director of Food and Beverage
Elegantly Appointed Tables for your Reception
Choice of Table Linen and Napkin Color
Three Tiered Vases and Romantic Votive Candles
Polished Oak Dance Floor
Complimentary use of House Sound System
Three Course Gourmet Dinner
Wedding Cake Cutting
Coffee and Tea Service
Waived Set Up Fee for 1 Hour Cocktail Reception on Waterside Terrace

Wedding Packages

"Sail Away with Me"

Imported and Domestic Cheese Display with Seasonal Fruit
Trio of Bruschetta Tray Passed
Champagne and Sparkling Apple Cider Toast
\$65 per person for plated entrees or \$70 for buffet

"Anchored in Love"

Imported and Domestic Cheese Display with Seasonal Fruit
Trio of Bruschetta Tray Passed
Warm Artichoke and Spinach Dip with Toasted Pita Bread or Farmers Market Vegetable Display
Champagne and Sparkling Apple Cider Toast
Wine Service with Dinner
Reception Chair Covers and Elegant Sashes
\$70 per person for plated entrees or \$75 for buffet

"Sea of Dreams"

Imported and Domestic Cheese Display with Seasonal Fruit
Trio of Bruschetta Tray Passed
Warm Artichoke and Spinach Dip with Toasted Pita Bread or Farmers Market Vegetable Display
Champagne and Sparkling Apple Cider Toast
Wine Service with Dinner
One hour Hosted Bar
Upgraded Table Linens, Reception Chair Covers and Elegant Sashes
Tray Passed Late Night Snack or Live Chef Station of your Choice
\$75 per person for plated entrees or \$80 for buffet

Plated Menu

All entrees will come with a starter salad of your choice, one side of your choice, fresh steamed seasonal vegetables, and warm bread rolls with butter

— Starter Salad Selections —

(Choose one)

Garden Fresh
Crisp Lettuce Mix, Shredded Carrots, Cherry Tomatoes, and Herb Croutons with Ranch Dressing

Mixed Greens
Fresh Mixed Field Greens topped with Tear Drop Tomatoes, Cucumbers, with Citrus Herb Dressing

Classic Caesar
Hearts of Romaine with Fresh Shaved Parmesan Cheese, Garlic Herb Croutons, with Creamy Caesar Dressing

Strawberry Spinach
Baby Spoon Spinach Leaves with Fresh Strawberries, Smoked Apple Wood Bacon, Candied Pecans, Crumbled Blue Cheese with Red Wine Vinaigrette

— Entree Selections —

(Choose Two)

Grilled Local Fresh Catch with a Seasonal Tropical Salsa and Citrus Buerre Blanc

Grilled Chicken Breast with Red Bell Pepper Coulis, Sautéed Morel Mushrooms and Shallots

New York Strip with Roasted Shallot Port Wine Reduction

Wild Mushroom Stuffed Ravioli with a Roasted Garlic and Lobster Cream Sauce

Korean Style Lacquered Salmon Pan Seared with Toasted Sesame

Thick Cut Bone in Pork Chop Charbroiled with Rosemary Dijon Brandy

Broiled Filet Mignon with a Gorgonzola Shitake Mushroom Demi-Glace

Sautéed Chicken Breast in White Wine Cream Sauce topped with Spinach, Prosciutto and Parmigiano Reggiano

— Side Selections —

(Choose One)

Creamy Herb Orzo Pasta
Roasted Garlic Mashed Potatoes
Wild Herb Quinoa
Whipped Potatoes with Truffle Oil
Roasted Red Potatoes Seared with Wild Herbs
Roasted Corn and Parmesan Risotto
Seasonal Root Puree
Wild Rice Pilaf

— Plated Menu Enhancements —

Jumbo Tiger Shrimp Sautéed with Garlic and Butter \$4

Pan Seared Crab Cake \$5

Pan Seared Jumbo Diver Scallop \$6

Prosciutto Wrapped Asparagus with Balsamic Glaze \$4

Shredded Crab Meat, Asparagus and Hollandaise \$10

Wild Mushrooms & Goat Cheese Tartlet \$6

Buffet Menu

All buffets will come with two salads of your choice, two entrees of your choice, one side dish of your choice, fresh steamed seasonal vegetables, and warm bread rolls with butter.
Buffet is replenished for one hour.

— Buffet Salad Selections —

(Choose Two)

Garden Fresh

Crisp Lettuce Mix, Shredded Carrots, Cherry Tomatoes, and Herb Croutons with Ranch Dressing

Classic Caesar

Hearts of Romaine with Fresh Shaved Parmesan Cheese, Garlic Herb Croutons, and Creamy Caesar Dressing

Mixed Greens

Fresh Mixed Field Greens topped with Tear Drop Tomatoes, Cucumbers, and Citrus Herb Dressing

Strawberry Spinach

Baby Spoon Spinach Leaves with Fresh Strawberries, Smoked Apple Wood Bacon, Candied Pecans, Crumbled Blue Cheese and Red Wine Vinaigrette

Italian Pasta Salad

Tri Colored Pasta with Marinated Olives, Cured Meats, Roasted Red Bell Peppers, Parmesan and Romano Cheeses with Tangy Italian Dressing

Chilled Seafood Salad

Shredded Crab Meat and Chilled Shrimp Salad tossed with Lemon, Dill and Celery

Caprese Salad Display

Sliced Steak Tomatoes layered with Fresh Buffalo Mozzarella, Basil Leaves and Balsamic Drizzle

Macaroni Salad

Our Chefs Special Chilled Macaroni Salad

— Buffet Entree Selections —

(Choose Two)

Herb Crusted Pork Tenderloin with a Red Wine and Shallot Reduction

Shrimp Scampi over Angel Hair Pasta

Grilled Local Fresh Catch with Tropical Salsa and Beurre Blanc Citrus

Golden Brown Chicken Medallions with Lemon Butter and Capers

Grilled Tri Tip with Cabernet Demi-Glace

Pan Seared Chicken with Spinach, Mushrooms, Blended Italian Cheeses and Marinara

London Broil with Caramelized Onions, Mushrooms and Garlic Beurre Rouge

— Buffet Side Selections —

(Choose One)

Creamy Herb Orzo Pasta

Roasted Garlic Mashed Potatoes

Wild Herb Quinoa

Whipped Potatoes with Truffle Oil

Roasted Red Potatoes Seared with Wild Herbs

Roasted Corn and Parmesan Risotto

Seasonal Root Puree

Wild Rice Pilaf

From the Carver and Live Action Chef Stations

(Chef Attendants are required; \$50 per Chef, replenished for 1 hour, 25 person minimum)

— From the Carver —

Herb Crusted Slow Roasted Prime Rib served with Horseradish and Au Jus \$10

Seared Tenderloin of Filet Mignon with Roasted Shallots and Garlic \$12

Molasses Glazed Bone-in Ham with Pearl Onions and Gilled Pineapples \$8

Roasted New Zealand Leg of Lamb with Garlic, Rosemary and Red Wine \$12

Bourbon and Brown Sugar Marinated Pork Loin with Local Julian Apple Chutney \$9

Butter Herb Roasted Turkey with Sage and Lemon \$8

— Live Action Chef Stations —

Baja Street Taco's with your choice of Carne Asada, Pollo Asado or Carnitas. Served with Corn Tortillas, Cilantro, Diced Onions, Guacamole and Salsa \$10

Custom Built Macaroni Cheese with a Selection of Toppings to include Diced Bacon, Blue Cheese Crumbles, Green Onions, Chopped Broccoli Florets, and Diced Chicken \$8

Trio of Grilled Muenster, Gruyere, and Gouda Cheese Sandwiches Toasted Live \$8

— Late Night Snacks —

Chinese Takeout Boxes with Orange Chicken and Rice \$4

Carne Asada French Fry Bar \$6

Silver Dollar Cheese Burgers \$4

Pepperoni and Cheese Pizza Display \$3

Build your own Nachos \$3

Tray Passed Mini Bean and Cheese Burritos \$3

Warm Goopy Chocolate Chip Cookies or Brownies with Milk Shots \$3

Tray Passed Chicken and Waffle Bites \$5

Hors D'Oeuvres

(Require a 25 person minimum)

— Tray-Passed Hors D'Oeuvres —

All selections \$3

Jumbo Chilled Shrimp with Cocktail Sauce

Trio of Seasonal Bruschettas

Roasted Garlic, Apple and Brie Crostini

Caprese Salad Skewers

Hawaiian Ahi Tuna Poke with Lotus Chips

Parmesan Crusted Artichoke Hearts with Dipping Sauce

Seared Pot Stickers with Ginger Soy Sauce

Coconut Fried Shrimp with Sweet Chili Sauce

Mini Beef Wellington

Vegetable Spring Rolls with Ponzu Dipping Sauce

Fresh Local Ceviche served with Homemade Tortilla Chips

Goat Cheese and Wild Mushrooms on Toasted Crostini

Thai Chicken Salad in Butter Lettuce Cups

— Stationed Hors D'Oeuvre Displays —

\$4

Domestic and Imported Cheese Display with Seasonal Fruit, Crackers and Sliced Breads

Farmers Market Vegetable Display with Creamy Ranch and Hummus Dipping Sauces

Italian Anti Pasta Display with Cured Salami, Mortadella, Pepperoni,
Prosciutto and Marinated Veggies

Assorted Flat Bread Pizza Display

Fresh Ceviche with Local White Fish and Homemade Tortilla Chips

Baked Brie Wrapped in Puff Pastry with Seasonal Fruit, and Toasted Breads

Trio of Hummus with Grilled Pita and Marinated Olives

Chocolate Covered Strawberry Display

Special Request Menus

— Children's Plated Entrees —

(\$14.50 pp includes one drink)

Home Made Chicken Tenders with Macaroni and Cheese with Steamed Vegetables

Cheese Burger with French Fries and Sliced Fruit

Grilled Chicken Breast with Steamed Vegetables and Whipped Potatoes

Breaded Fish and Chips with Homemade Tartar Sauce

Spaghetti with Classic Marinara Sauce and Parmesan Cheese

— Children's Buffet —

(\$14.50 pp with a minimum of 20 ppl)

Romaine Salad with Tomatoes, Cucumber,
Croutons, Ranch and Italian Dressing

Seasonal Mixed Fruit Salad

Boneless Southern Fried Chicken Fingers

Macaroni and Cheese

Tater Tots with Dipping Sauces

Cookies and Brownies

Assorted Juice Boxes

— Vegetarian —

Pan Seared Heirloom Tomatoes and Oven Roasted Brussels Sprouts
served over Wild Herb Quinoa, with a Balsamic Reduction

Mediterranean Style Cous Cous with Sautéed Artichoke Hearts, Kalamata Olives,
Pearl Onions, and a Sun Dried Tomato Basil Pesto

Soba Noodle Stir Fry with Bean Sprouts, Sugar Snap Peas,
Mandarin Oranges and a Roasted Garlic Ginger Glaze

Peruvian Potato Stack with Garlic Crusted Tofu, Roasted Bell Pepper,
with freshly made Chimmichurri

Grilled Marinated Portobello Mushrooms with Grilled Asparagus,

Roasted Red Potatoes in a Marsala Emulsion

— Gluten Free —

Grilled Atlantic Salmon with a Seasonal Tropical Salsa and Buerre Blanc

Pan Seared Seasonal White Fish with a Wild Flower Honey and Roasted Key Lime Sauce

New York Strip with Roasted Shallot and Port Wine Reduction

Broiled Filet Mignon with Gorgonzola Compound Butter

Pan Seared Chicken Breast with Mushroom Shallot Veloute

— Gluten Free Side Selections —

Roasted Garlic Mashed Potatoes

Wild Herb Quinoa

Roasted Red Potatoes

Seasonal Root Vegetable Puree

Roasted Corn and Parmesan Risotto

Banquet Bar Services

— Bartender Charges —

There is a \$500 minimum for each banquet bar, exclusive of tax and gratuity. If you are unable to reach your bar minimum, you will be charged the balance. For events of 150 or more, 2 bartenders will be recommended (therefore raising the bar minimum to \$1000). You have the choice to host full or partial amounts for your bar, or do a cash bar.

Drink Tickets may be pre-purchased for \$8 each, and are redeemable for all bar labels. Hosted Bar Packages are available at \$16 for the first hour, \$14 for the second hour and \$12 for the third hour. All labels will be provided in hosted packages.

— Specialty Mixed Drinks by the 2.5 Gallon —

- Flavored Champagne Punch (Pomegranate, Strawberry, or Orange Passion Guava) \$50
- Traditional or Strawberry Jalapeño Margarita \$60
- Pomegranate Blueberry Flavored Lemonade with Absolut Citron and Sweet Tea Vodkas \$45
- Italian Style Ruby Red Sangria \$50
- Crisp Summer Style White Sangria \$50
- Non-Alcoholic Punch or Flavored Italian Soda \$35

— Banquet Bar Services —

CALL LABELS \$8	SELECT LABELS \$9	PREMIUM LABELS \$10
Skyy	Absolut	Kettle One
Beefeater	Tanqueray	Bombay Sapphire
Captain Morgan	Bacardi	10 Cane
Meyers Dark	Sauza Hornitos	Patron Silver
Olmecca Altos Tequila	Jack Daniels	Makers Mark
Jim Beam	Jameson	Crown Royal
Seagram's 7	Jonny Walker Red	Dewar's White Label
J&B	Fireball	Courvasier
Triple Sec	Baileys	Glenlivet 12 year

— Beer Selections —

Domestic Bottles \$5 Import Bottles \$6 Domestic Keg \$400+ Imported Keg \$450+

— Wine Selections —

Our banquet wines are available in your choice of Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot or Cabernet Sauvignon. The Bliss Family Vineyards is our house wine. Please choose two varietals for your wedding. All weddings will include Wycliffe Champagne and Sparkling Cider for your toast.

You may choose to upgrade your wine selections to the following;

Estancia Vineyards \$2 Coppola Diamond Series \$4

*A full wine list can be provided upon request

*Add a corkage fee of \$15 per bottle

— Build Your Own Drink Bars —

Available in Bloody Mary or Mimosa \$15

Farewell Brunch Buffets

— Farewell Grab Bag —

\$12

Starbucks Frappuchino
Bottle of Fiji Water
Bagel with Cream Cheese or Muffin
Seasonal Fruit Cup

— Baja California Bliss —

\$20

Selection of Chilled Juices
Coffee, Tea, and Hot Chocolate
California Breakfast Burritos
Refried Beans with Melted Cheese and Spanish Rice
Fresh Guacamole and Assorted Homemade Salsa's with Chips
Bottomless Champagne

— Sunrise Sendoff —

\$32

Selection of Chilled Juices
Coffee, Tea, and Hot Chocolate
Freshly Baked Muffins and Pastries
Vanilla Bean Yogurt and Our Signature House Granola
Seasonal Sliced Fruits
Fluffy Egg Scramble with Sausage, Bacon, and Melted Cheeses
Rosemary Roasted Potatoes
Build Your Own Bloody Mary Bar or Bottomless Champagne

— The Royal Treatment —

\$42

Selection of Chilled Juices
Bottomless Champagne
Sliced Seasonal Fruit
House made Granola and Individual Yogurt
Display of Domestic and Imported Cheeses
Smoked Salmon, Capers and Red Onions
Assorted Bagels and Cream Cheese
Scrambled Eggs with Melted Cheese and Wild Herbs
Applewood Smoked Bacon and Sausage
Assorted Breakfast Pastries
Mixed Greens with Balsamic
Oven Roasted Prime Rib with Au Jus and Creamy Horseradish
Pan Seared Local Fresh Catch with Tropical Salsa
Potatoes Au Gratin

****ADD A LIVE CHEF OMELET STATION FOR AN ADDITIONAL \$10**

Preferred Vendors

Photographer

Renee Rounds
619-518-0666
www.reneeroundsphotography.com

Anthony Cassell
619-962-6967
www.anthonycassell.com
www.facebook.com/acassellphoto

R3 Entertainment
619-663-8386
www.r3entertainment.com

Heidi-o-Photo
619-962-2760
www.heidiophoto.com
Heidi@heidiophoto.com

DJ

R3 Entertainment
619-663-8386
www.r3entertainment.com
info@r3entertainment.com

Sound Prodigy
DJ Pat
619-972-6086
www.soundprodigy.com
djpat@soundprodigy.com

Hair/Makeup

Erika- The art of Makeovers
619-957-5656

JoLsalon
619-501-4469

Officiant

Kenneth Day Weddings
619.303.8334
<http://www.kennethdayweddings.com/officiant.html>
Ken@KennethDayWeddings.com

Florist

Buds & Blooms - Cristy Booher
619-838-2842
Info@budsandbloomsdesign.com
www.budsandbloomsdesign.com

Point Loma Village Florist
(619) 222-7646
www.pointlomaflorist.com

Event Planning

Imagine Event Decor
Diana Cuevas
619-781-2838
imagineeventdecor@yahoo.com

Prestigious Productions
Bethanie Black
619-917-2363
bblack@prestigiousproductions.com

Bakery

Jujubee's
760-813-2253
www.jujubees.net

Flour Power
619-697-6575
www.flourpower.com

European Cake Gallery
619-222-3337
www.europeancakegallery.com

Grove Pastry Shop
619-466-3277
www.grovepastryshop.com

Transportation

San Diego Van Service
(858)876-8267
www.sandiegovanservice.com

Policies and Guidelines

Policies and Guidelines Ceremony

Our Waterfront Lawns can be made available for ceremonies for an additional fee of

0-99 guests	\$1,000++
100-150 guests	\$1,500++
151- 200 guests	\$2,000++
201-250 guests	\$2,500++
251-300 guests	\$3000++

This pricing includes our waterfront lawn, a sound system for your officiant, and seating for your guests, a gift table, a guest book table, and a citrus water station.

Deposit and Payment

A non-refundable deposit of \$2,000, a credit card authorization form and a signed contract are required to confirm space. 90 days prior to the event a payment equal to 50% of the Food and Beverage minimum is required. Five days prior to the event a final payment may be made with a credit card or a cashier's check. Any remaining balance due upon the conclusion of the event will be charged to the credit card on file.

Food and Beverage

All food and Beverage must be provided by the hotel. Exceptions to this policy include and are limited to a wedding cake and wine (a corkage fee will be charged). No food may be removed from the premises due to liability reasons. The Food and Beverage Minimum must be achieved prior to service charge and taxes. Any beverages purchased by the host or guests will contribute to this minimum. If this minimum is not reached, the difference will be charged to the credit card on file.

Service Charge

A 20% charge will be applied to all Staffing Fees, Rental Fees, Audio Visual and Food and Beverage Charges

Sales Tax

Sales Tax is currently set at 8%. This will be charged on all Staffing Fees, Rental Fees, Food and Beverage. This rate is subject to change, rates at the time of the event will prevail.

Tasting

A tasting will be scheduled 3-4 months prior to the event. You may select two salads, 3 side dishes, and up to three entrees for your tasting. Unfortunately, we are unable to provide tastings of specific menu items and all hors d' oeuvres.

Final Guarantee

The final guest count is required 5 business days prior to the event. This number cannot be reduced as staffing and food orders will be based on this number. We will prepare additional food for a 5% increase in guest count but cannot guarantee that all guests will receive the entrée if there is a greater number of guests. Charges will be based on the guaranteed number, unless the guest count increases. In this case the greater number will be utilized for final charges.

Vendors

We guarantee a minimum of 30 minutes prior to the event for set-up. When time permits we will gladly make the room available further in advance.

Lost & Found

The hotel is not responsible for any items that are property of vendors, guests or the wedding party. Please assign someone to look after your gifts that can ensure they will be delivered to the appropriate place at the conclusion of the event. We cannot guarantee storage or safe returns of anything left in the hotel upon the conclusion of the event.

Cancellation

If you choose to cancel your event more than 90 days in advance the first deposit of \$2,000 will be forfeited to the hotel. If the event is cancelled less than 90 days in advance the first and second deposits (\$4,000) will be forfeited to the hotel.

Guest Count

Liberty Hall can comfortably accommodate up to 250 guests with a dance floor and a head table. Occasionally guest counts do increase and we will work with you to accommodate up to 350 guests by utilizing Liberty Hall's private foyer and adjusting the ballroom set-up.

Decorations

All decorations need to be approved by our Event Manager one month in advance.

Event Manager

It is highly recommended that you hire a day-of-event coordinator to help coordinate and organize all of your vendors and the timeline of your reception. In the event that a coordinator is not hired, please designate one person to be authorized to make changes to your details and or timeline.

Frequently Asked Questions

When should we schedule our tasting?

We recommend 3-4 months prior to your wedding. The Executive Chef is available for your tasting consultation Tuesday through Saturday from 11am-4pm. You may choose (2) salads, (3) side selections, and (3) entrees to sample. The tasting is served family style, so you are welcome to bring additional guests and share.

When do you need my final headcount?

Your final headcount is due (5) days prior to your event, if you are offering multiple entrees you will also need to provide the specific meal breakdown on this date. These numbers will be considered your final guarantee. Final payment will be processed at this time.

What if more people show up than I invited?

We always anticipate last minute changes! We will prepare 5% more food than your final headcount, if more guests show we will do our best to accommodate. You will be charged for either your final head count or your final guarantee, whichever is greater.

What if people don't show up? Can I take the extra food home?

Unfortunately, certain liabilities do not permit any food or beverage items prepared for a banquet style event to leave the premises.

Will my vendors get a meal?

This is something you will need to discuss with your vendors in advance. Vendor meals are offered at \$25 per plate. These need to be specified in your final headcount. We will package the meals in to-go boxes and serve after all guests have been served. Your vendors are welcome to eat in our restaurant, foyer or where they find most comfortable.

Can I bring my own wine?

Yes, you are welcome to bring is your own wine for a corkage fee of \$15/bottle. Any unopened bottles will be available for pick up the following business day. All outside wine must not be offered on our in-house wine list.

What are the bartender fees?

We require a minimum of \$500 spent on each bar setup. If you do not reach your minimum we will bill you the difference. All bar minimums are waived with the "Sea of Dreams" package.

Can I have guests pay for their own drinks?

Yes, this would be considered a cash bar. If you would like to pay for the bar (or any part of it) this would be a hosted bar. You can choose to host for a certain time period, up to a certain dollar amount or only certain beverages. We have drink tickets for sale at a discounted price of \$8 each if you choose to pre-purchase these for your guests.

How long do I get the ballroom?

Our fees are based off a 6 hour rental. All music and events must end by 12am.

How early can I set up?

We will guarantee a minimum of 2 hours for setup. If the venue is available we are happy to allow an earlier setup time.

Will you set up my tables for me?

We will set all tables, chairs, linens, napkins, dance floor and house centerpieces. Flowers, cakes, party favors and additional decorations will need to be provided and set by the client.

What are your decoration restrictions?

We do not allow: fog machines, bubble machines, Chinese lanterns, confetti of any kind, sparklers or wax candles (unless in glass or on a candle holder). We also may not allow anything to be tacked or nailed into the walls of the ballroom or foyer.

What are the restrictions on outside vendors?

All outside vendors should be licensed and insured. No outside food and beverage vendors are permitted.



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