



Wedding Package

2000 VISALIA ROW, CORONADO, CA 92118



Venue Options

BAYSIDE VISTA

CLUBHOUSE ROOM

CLUBHOUSE PATIO

CLUBHOUSE ROOM & PATIO

FAREWAY ROOM

FAREWAY PATIO

FAREWAY ROOM & PATIO

FAREWAY ROOM & PATIO +
CLUBHOUSE ROOM*

*Venue rental includes 6 hours for ceremony & reception
or 5 hours for reception only*

A professional wedding coordinator is required starting 45 days out & on the day of the event

Food & Beverage minimum will be calculated based on date and time of the event

**Entire site buyouts available pending City of Coronado approval*

Please contact our events team for all potential site buyout pricing at:
events@feastandfarewaycoronado.com

All food, beverage & room rentals space subject to service charge and current state tax



Ceremony Sites

CLUBHOUSE PATIO

Includes Wood Arch
Seats up to 50 guests
\$500

FAREWAY PATIO

Includes Wood Arch
Seats up to 120 guests
\$1500

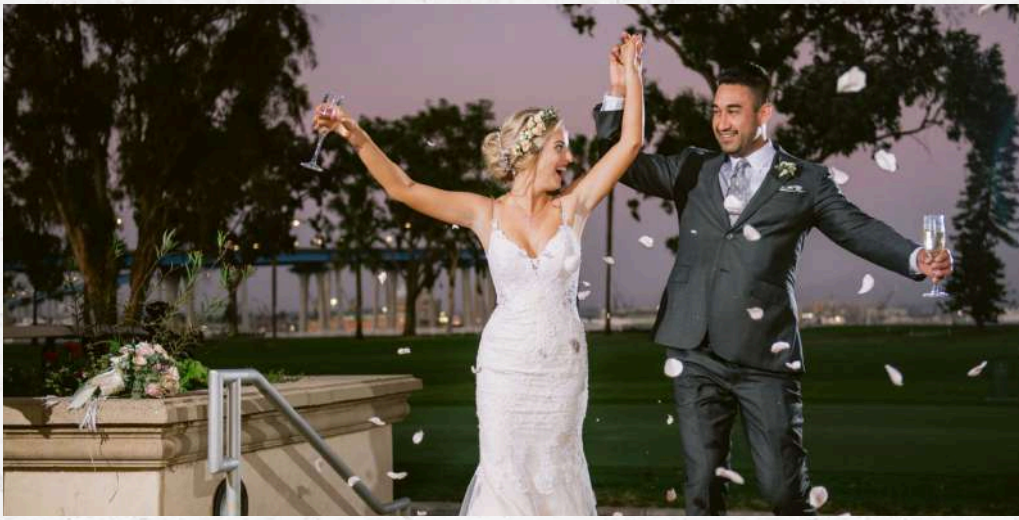
BAYSIDE VISTA*

Includes Wood Arch,
Permit, Two Golf Carts, & Security
Seats up to 250 guests
\$3000

**Bayside Vista available pending City of Coronado approval*

***Additional fees for cocktail hour*





Reception Sites

FAREWAY PATIO

Seats up to 100 guests with dance area

FAREWAY ROOM:

Seats up to 100 guests with dance area

FAREWAY ROOM & FAREWAY PATIO:

Seats up to 200 guests with dance area

CLUBHOUSE ROOM + FAREWAY ROOM & PATIO*:

Seats up to 250 guests with dance area

**Entire site buyouts available pending City of Coronado approval*

ALL WEDDING/RECEPTION PACKAGES INCLUDE THE FOLLOWING:

*6 Hours of Event Time with a Ceremony,
5 Hours Without*

*Use of Bridal Suite
(Starting at setup time)*

*Choice of Plated or Buffet Style Dinner
Service*

House Glassware & Flatware

House Tables, Linens & Napkins

Crossback Chairs

Cake Cutting Service

Silver Buffet Package

\$65 PER GUEST

TRAY PASS HORS D' OEUVRES

- choose three -

COLD

Seasonal Bruschetta
Cucumber & Shrimp Bites
Caprese Skewers
Prosciutto Wrapped Asparagus
Mini Ceviche Tostada
Honey, Lavender & Goat Cheese Crostini
Cured Meat & Cheese Skewers
Bloody Mary Shrimp Cocktail Shooters

HOT

Chicken Satay
Crispy Ravioli
Beef & Caramelized Onion Sliders Teriyaki
Glazed Meatballs
Arancini Risotto Bites
Coconut Shrimp

SALADS

- choose one -

Greek

tomato, onion, cucumber, bell pepper, feta,
olives, & herb vinaigrette

Caesar

romaine, parmesan, croutons, & caesar dressing

Arugula

fennel, peach, cherry tomato, goat cheese, &
lemon vinaigrette

Wedge

iceberg lettuce, bacon, cherry tomato, shallots,
blue cheese crumbles & dressing

ENTREES

- choose two -

Airline Chicken Breast

with lemon-caper sauce

Spiced Rubbed Pork Tenderloin

with white moments wine reduction

Gruyere & White Cheddar Mac

with parmesan panko

Roasted Salmon

with herb butter

Braised Beef Short Rib

with red *Moments Wine* reduction

ACCOMPANIMENTS

- choose two -

Mashed Potatoes
Roasted Fingerling Potatoes
Wild Rice Pilaf
Creamy Polenta
Herbed Quinoa

VEGETABLES

- choose one -

Roasted Broccolini
Grilled Asparagus
Stir Fried Seasonal Veggies
Roasted Brussels Sprouts

All food, beverage & room rentals space subject to service charge and current state tax

All buffet packages can be transformed into stations for an additional \$10 per person

Gold Buffet Package

\$75 PER GUEST

TRAY PASS HORS D' OEUUVRES

- choose three -

COLD

Seasonal Bruschetta
Cucumber & Shrimp Bites
Caprese Skewers
Prosciutto Wrapped Asparagus
Yellowtail & Avocado Tostada
Honey, Lavender & Goat Cheese Crostini
Cured Meat & Cheese Skewers
Bloody Mary Shrimp Cocktail Shooters
Deviled Eggs
Poke Tacos
Chicken Pate Crostini with Balsamic Onions
Smoked Salmon & Caviar Blini

HOT

Petite Crab Cakes
Chicken Satay
Crispy Ravioli
Beef & Caramelized Onion Sliders
Chicken Karaage
Teriyaki Glazed Meatballs
Arancini Risotto Bites
Coconut Shrimp
Shrimp & Grits Shooters
Lobster & Truffle Mac & Cheese Bites

SALADS

- choose two -

Greek

tomato, onion, cucumber, bell pepper, feta,
olives, & herb vinaigrette

Caesar

romaine, parmesan, croutons, & caesar dressing

Arugula

fennel, peach, cherry tomato, goat cheese, &
lemon vinaigrette

Wedge

iceberg lettuce, bacon, cherry tomato, shallots,
blue cheese crumbles & dressing

ENTREES

- choose two -

Airline Chicken Breast

with lemon-caper sauce

Chicken Milanese

with arugula, shaved parmesan, & slow roasted tomato

Spiced Rubbed Pork Tenderloin

with white *Moments Wine* reduction

Gruyere & White Cheddar Mac

with parmesan panko

Roasted Salmon

with herb butter

Braised Beef Short Rib

with red *Moments Wine* reduction

Miso Marinated Seasonal White Fish

with banana leaves

Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs, &
shaved parmesan

ACCOMPANIMENTS

- choose two -

Mashed Potatoes
Roasted Fingerling Potatoes
Wild Rice Pilaf
Creamy Polenta
Herbed Quinoa

VEGETABLES

- choose two -

Roasted Broccolini
Grilled Asparagus
Stir Fried Seasonal Veggies
Roasted Brussels Sprouts
Stir Fried Baby Bok Choy

All food, beverage & room rentals space subject to service charge and current state tax
All buffet packages can be transformed into stations for an additional \$10 per person

Platinum Buffet Package

\$85 PER GUEST

TRAY PASS HORS D' OEUVRES

- choose three -

COLD

Assorted Seasonal Nigiri/Sushi
Seasonal Bruschetta
Cucumber & Shrimp Bites
Caprese Skewer
Prosciutto Wrapped Asparagus
Yellowtail & Avocado Tostada
Honey, Lavender & Goat Cheese Crostini
Cured Meat & Cheese Skewers

Bloody Mary Shrimp Cocktail Shooters
Deviled Eggs
Poke Tacos
Chicken Pate Crostini with Balsamic Onions
Smoked Salmon & Caviar Blini
Mini Lobster Rolls
Filet Tartar

HOT

Petite Crab Cakes
Chicken Satay
Crispy Ravioli
Beef & Caramelized Onion Sliders
Coconut Shrimp

Chicken Karaage
Teriyaki Glazed Meatballs
Arancini Risotto Bites
Shrimp & Grits Shooters
Lobster & Truffle Mac & Cheese Bites

SALADS

- choose two -

Greek

tomato, onion, cucumber, bell pepper, feta,
olives, & herb vinaigrette

Caesar

romaine, parmesan, croutons, & caesar dressing

Arugula

fennel, peach, cherry tomato, goat cheese, &
lemon vinaigrette

Wedge

iceberg lettuce, bacon, cherry tomato, shallots,
blue cheese crumbles & dressing

ENTREES

- choose two -

Airline Chicken Breast

with lemon-caper sauce

Chicken Milanese

with arugula, shaved parmesan, & slow roasted tomato

Spiced Rubbed Pork Tenderloin

with white *Moments Wine* reduction

Gruyere & White Cheddar Mac

with parmesan panko

Roasted Salmon

with herb butter

Braised Beef Short Rib

with red *Moments Wine* reduction

Miso Marinated Seasonal White Fish

with banana leaves

Filet Mignon

with peppercorn & cognac sauce

Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs, &
shaved parmesan

ACCOMPANIMENTS

- choose two -

Mashed Potatoes
Roasted Fingerling Potatoes
Wild Rice Pilaf
Creamy Polenta
Herbed Quinoa

VEGETABLES

- choose two -

Roasted Broccolini
Grilled Asparagus
Stir Fried Seasonal Veggies
Roasted Brussels Sprouts

All food, beverage & room rentals space subject to service charge and current state tax
All buffet packages can be transformed into stations for an additional \$10 per person

Silver Plated Package

\$75 PER GUEST

TRAY PASS HORS D' OEUVRES

- choose three -

COLD

Seasonal Bruschetta
Cucumber & Shrimp Bites
Caprese Skewers
Prosciutto Wrapped Asparagus
Mini Ceviche Tostadas
Honey, Lavender & Goat Cheese Crostini
Cured Meat & Cheese Skewers
Bloody Mary Shrimp Cocktail Shooters

HOT

Chicken Satay
Crispy Ravioli
Beef & Caramelized Onion Sliders
Teriyaki Glazed Meatballs
Arancini Risotto Bites
Coconut Shrimp

SALADS

- choose one -

Arugula

fennel, peach, cherry tomato, goat cheese, &
lemon vinaigrette

Caesar

romaine, parmesan, croutons, & caesar dressing

Wedge

iceberg lettuce, bacon, cherry tomato, shallots,
blue cheese crumbles & dressing

Roasted Beets

golden and red beets, fennel, pistachio, basil,
burrata & lemon vinaigrette

ENTREES

- choose two -

Airline Chicken Breast

with red wine demi, maitake mushrooms,
& potato mash

Braised Beef Short Rib

with red *Moments Wine* reduction, seasonal
vegetables, & white cheddar mashed potatoes

Pan Seared Pork Chop

with white *Moments Wine* reduction,
braised swiss chard, & polenta

Salmon

with citrus beurre blanc, grilled asparagus,
and sweet potato puree

Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs,
& shaved parmesan

Gold Plated Package

\$85 PER GUEST

TRAY PASS HORS D' OEUVRES

- choose three -

COLD

Seasonal Bruschetta
Cucumber & Shrimp Bites
Caprese Skewers
Prosciutto Wrapped Asparagus
Yellowtail & Avocado Tostada
Honey, Lavender & Goat Cheese Crostini
Cured Meat & Cheese Skewers
Bloody Mary Shrimp Cocktail Shooters
Deviled Eggs
Poke Tacos
Chicken Pate Crostini with Balsamic Onions
Smoked Salmon & Caviar Blini

HOT

Petite Crab Cakes
Chicken Satay
Crispy Ravioli
Beef & Caramelized Onion Sliders
Coconut Shrimp
Chicken Karaage
Teriyaki Glazed Meatballs
Arancini Risotto Bites
Shrimp & Grits Shooters
Lobster & Truffle Mac & Cheese Bites

SALADS

- choose one -

Arugula

fennel, peach, cherry tomato, goat cheese, &
lemon vinaigrette

Caesar

romaine, parmesan, croutons, & caesar dressing

Wedge

iceberg lettuce, bacon, cherry tomato, shallots,
blue cheese crumbles & dressing

Roasted Beets

golden and red beets, fennel, pistachio, basil,
burrata & lemon vinaigrette

ENTREES

- choose two -

Airline Chicken Breast

with red *Moments Wine* demi, maitake mushrooms,
& potato mash

Pan Seared Pork Chop

with white *Moments Wine* reduction,
braised swiss chard, & polenta

Braised Beef Short Rib

with *Moments Wine* reduction, seasonal vegetables,
& white cheddar mashed potatoes

Mushroom Ravioli

micro basil, parmesan, & toasted pistachios

Filet Mignon

with peppercorn & cognac sauce, caramelized
vegetables, & roasted garlic whipped potatoes

Salmon

with citrus beurre blanc, grilled asparagus, and
sweet potato puree

Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs,
& shaved parmesan

Miso Marinated White Fish

with stir fry baby bok choy & wasabi mashed
potatoes



Platinum Plated Package

\$95 PER GUEST

TRAY PASS HORS D' OEUVRES

- choose three -

COLD

Assorted Seasonal Nigiri/Sushi	Honey, Lavender & Goat Cheese Crostini
Seasonal Bruschetta	Cured Meat & Cheese Skewers
Cucumber & Shrimp Bites	Bloody Mary Shrimp Cocktail Shooters
Caprese Skewers	Deviled Eggs
Prosciutto Wrapped Asparagus	Poke Tacos
Yellowtail & Avocado Tostada	Chicken Pate Crostini with Balsamic Onions
Fillet Tartar	Smoked Salmon & Caviar Blini
Mini Lobster Rolls	

HOT

Petite Crab Cakes	Chicken Karaage
Chicken Satay	Teriyaki Glazed Meatballs
Crispy Ravioli	Arancini Risotto Bites
Beef & Caramelized Onion Sliders	Shrimp & Grits Shooters
Coconut Shrimp	Lobster & Truffle Mac & Cheese Bites

SALADS

- choose one -

Arugula

fennel, peach, cherry tomato, goat cheese, & lemon vinaigrette

Caesar

romaine, parmesan, croutons, & caesar dressing

Wedge

iceberg lettuce, bacon, cherry tomato, shallots, blue cheese crumbles & dressing

Roasted Beets

golden and red beets, fennel, pistachio, basil, burrata & lemon vinaigrette

ENTREES

- choose two -

Airline Chicken Breast

with red *Moments Wine* demi, maitake mushrooms, & potato mash

Pan Seared Pork Chop

with white *Moments Wine* reduction, braised swiss chard, & polenta

Braised Beef Short Rib

with *Moments Wine* reduction, seasonal vegetables, & white cheddar mashed potatoes

Filet Mignon

with peppercorn & cognac sauce, caramelized vegetables, & roasted garlic whipped potatoes

Salmon

with citrus beurre blanc, grilled asparagus, and sweet potato puree

Miso Marinated Seasonal White Fish

with stir fry baby bok choy & wasabi mashed potatoes

Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs, & shaved parmesan

Black Truffle Risotto

with roasted maitake mushrooms, english peas, & shaved parmesan

Lobster & Truffle Agnolotti

with browned butter, lemon zest, roasted cherry tomato, herb brioche crumbs & parmesan

Pan Seared Scallops

with white truffle risotto, english peas, pancetta, & shaved pecorino

Chicken Roulade

with chicken jus za'atar, sunchoke puree, & roasted sunchoke

Mushroom Ravioli

mirco basil, parmesan, & toasted pistachios

Hosted Bar Package

Beer & Wine

Fallbrook Winery Chardonnay, Cabernet Sauvignon, Sauvignon Blanc & Rose, Domestic, Craft & Imported Beer, Sodas, Juices

\$40 per guest

Call Bar

Tito's Vodka, Tanqueray Gin, Bombay Gin, Milagro Tequila, Captain Morgan Rum, Bacardi Rum, Jameson Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

\$60 per guest

Standard Bar

Seagram's Vodka, Seagram's Gin, El Jimador Tequila, Cane Rum, Evan Williams Bourbon, Famous Grouse Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

\$55 per guest

Premium Bar

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Casamigos Tequila, Myers Rum, Makers Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

\$65 per guest

All bar packages include service during Cocktail Hour & Reception

Sparkling Welcome Wall or Wedding Toast

Cava: \$8 per guest

Prosecco: \$12 per guest

Venue Cliquot: \$25 per guest

Welcome Wall Setup & Specialty Glasses
\$150

Tablesides Moments Wine Service

1 hour of service during dinner

\$15 per guest

All food, beverage & room rentals space subject to service charge and current state tax



Packet Enhancements

Display Platters

SEASONAL VEGETABLE CRUDITE \$180

assorted seasonal veggies with housemade ranch & green goddess

MEDITERRANEAN \$200

marinated grilled seasonal vegetables, pita, hummus, & tapenade

SOUTH OF THE BORDER \$300

corn tortilla chips, guacamole, salsa, pico de gallo, & housemade queso

INTERNATIONAL CHEESE BOARD \$300

imported and domestic cheese, pickled mustard seed, assorted dried fruit, figs, & berry compote

BUTCHER BLOCK \$450

imported and domestic cured meats, olives, whole grain mustard, & pickled veggies

MEAT & CHEESE \$500

imported and domestic meats & cheeses, olives, whole grain mustard, pickled veggies, assorted dried fruit, figs, & berry compote

SUSHI, NIGIRI & SASHIMI \$600

seasonal local fish accompanied by wasabi, ginger, & soy sauce

RAW SEAFOOD BAR \$800

live uni, oysters, shrimp, crab, mussels, assorted sashimi & nigiri

**Platters serve up to 50 guests*

Late Night Snack Stations

STREET TACO STAND \$9 per person

carne asada, grilled pollo, flour & corn tortillas, guacamole, & salsa

SLIDER STATION \$10 per person

beef patties, pulled pork, slider buns, cheddar cheese, coleslaw, bbq sauce, garlic aioli, ketchup, mayo, & mustard

**\$150 Chef Attendant Fee*

**Minimum of 25 Guests*

All food, beverage & room rentals space subject to service charge and current state tax

