

## Wedding Menus 2022-2023

*When creating the pillars for our kitchen we looked beyond our four walls to craft our vision.*

*JR Organics, Valdivia Farms, Central Milling California Grain, Rodney Kawano Farms, Chuao Chocolatier, Urban WTR Company, Bagby Beer Company, SUJA Juice, The Steeping Giant Coffee – these are just a few of the local friends we've made along the way.*

*The Seabird and Mission Pacific event menus showcase flavors and celebrate moments from our restaurants - as well as the abundance we find in our Oceanside backyard.*

*Local growers and distillers, fresh market catches, the authentic California Farm to Table expression that Oceanside provides – these are the experiences that will define us. These are the experiences that will continue to evolve.*

*Bon Appetit*

## Wedding Packages

### The Coast

Four Hour Hosted Bar  
One Displayed Hors D'oeuvres  
Station Two Passed Hors D'oeuvres  
Sparkling Toast  
Three Course Plated Dinner  
Service of Wedding Cake, Coffee, Tea  
\$195 per person

### The Destination

Five Hour Hosted Bar  
One Displayed Hors D'oeuvres  
Station Three Passed Hors D'oeuvres  
Sparkling Toast  
Three Course Plated Dinner  
Tablesides House Wine Service with Dinner  
Service of Wedding Cake, Coffee, Tea  
\$210 per person

### The Dream

Five Hour Premium Hosted Bar  
Two Displayed Hors D'oeuvres  
Station  
Four Passed Hors D'oeuvres  
Sparkling Toast  
Four Course Plated Dinner  
Tablesides House Wine Service with Dinner  
Service of Wedding Cake, Coffee, Tea  
After Party Station  
\$245 per person

#### Package Inclusions

Complimentary suite for couple on wedding night  
Complimentary menu tasting for up to 4 guests  
Use of Hotel dance floor, linens, and furnishings

#### Ceremony Inclusions

Indoor and outdoor locations available, fees ranging from \$3,500 - \$7,500  
Seating (with riser if requested)  
Officiant microphone and house sound system

*Minimum attendance for all package amenities and pricing is 75 adult guests at package price  
We would be delighted to customize wedding packages on request*

## Reception

### Hors D'oeuvres

*Tray passed or displayed*

*With your wedding package you may select from the following:*

### **Cold and Ambient**

BLT Bite, Heirloom Tomato, Spinach, Thick Cut Bacon

Beef, Asparagus, and Boursin Cheese on a Crostini

Rosemarie Lamb Loin, Whole Grain Mustard on Brioche

Smoked Duck, Cranberry Mouse, Mandarin Orange, on a Crostini

Garlic Bread, Burrata, Dried Herb Spice

Seared Scallop, Saffron Aioli, Caviar on Red Pepper Polenta

Quinoa Tabbouleh, Marinated Mushroom, Sesame Aioli

Roasted Vegetable, Pistachio Dukkha, Yogurt

French Onion Tart, Crispy Gruyere Cheese

Smoked Salmon Pinwheel on Cucumber Round

Spicy Salami, Olive, Arugula

Lobster Salad on Crostini

Portobello Mushroom, Truffle Oil in a Phyllo Cup

Avocado Mousse on Crostini

Lobster Medallion, Waldorf Salad in Mini Tartlet

Beef Tartare, Caesar Aioli, Parmesan, Watercress

Tuna Poke, Seaweed Crisp, Calamansi Ponzu

Smoked Fish, Cream Cheese, Everything Spice, Caper Relish

**Warm and Hot**

Ratatouille Stuffed Mushroom  
Medjool Date, Blue Cheese, Bacon Crumble, Sherry Gastrique  
Gouda, Pancetta, and Onion Fondue, Pretzel Bite  
Spanish Chorizo Jam, Crisp Bread, Manchego Fondue  
Herb Marinated Chicken Skewer, Mustard Aioli  
California Cheese, Arancini, Charred Tomato  
Heritage Pork Sate, Thai Herb Sauce  
Braised Short Rib, BBQ Glaze, Popcorn Polenta  
Coconut Shrimp with Peanut Sauce  
Mini Crab Cake with Spicy Remoulade  
Grilled Prawn, BBQ Sauce, Cabbage Slaw

**Reception Displays**

*With your wedding package you may select from the following:*

**California Cheeses**

Selection of Artisanal California Cheese, Dried Fruit and Nuts, Local honey, Fruit Preserves, Grilled Breads

**Charcuterie and Cheese**

Assorted Chef Selections of Cured Meats, Hand Crafted Cheeses, Giardiniera Vegetables, Olives, Mustards, Fruits, Crostini, Crispbreads

**Spreads and Breads**

Roasted Garlic Hummus, Heirloom Tomato Basil Relish, Raw Vegetables, Blanched and Sautéed Vegetables, Pickled Vegetables, Pimento Cheese Dip, Green Olive Tapenade, Crab Dip, Spinach Artichoke Dip, Tri-Color Tortilla Chips, Toasted Pita, Artisan Breads

**SoCal Seafood**

Oysters, Jumbo Shrimp, Crab Claws, Pickled Vegetables, Lemons, Mignonette, Cocktail Sauce, Assorted Piper Hot Sauces

## Dinner

### Plated Dinner

*Plated Dinner served with Chef's Selection Sides, Artisanal Breads, Cultured Butter, Café Moto Regular and Decaffeinated Coffees, Smith Teamaker Teas*

*Returning from the Chef's weekly visits to Oceanside Farmer's Market, Seasonal Offering from JR Organics, Valdivia Farms, and Rodney Kawano Farms*

*If offering choice menu, limit one salad or soup, one appetizer, three entrees, and one dessert*

*Pre-selected entrée guarantees must be provided 3 business days prior to event date*

*Planner to provide place cards or seating assignments designating entrée selections*

*\$50 surcharge per person will be applied if ordering a la carte with no guarantees provided*

*With your wedding package you may select from the following:*

#### **Salad**

Hearts of Romaine, Radicchio, Smoked Almond, California Dry Jack, Herb Vinaigrette  
Contemporary Caesar, Garlic Croutons, Shaved Parmesan, Capers, Caesar Dressing  
Field Greens, Bacon, Heirloom Tomato, Parmesan Garlic Croutons, Buttermilk Dressing  
Baby Spinach, Purple Kale, Shaved Market Vegetables, Red Onion, Citrus Dijon Vinaigrette

#### **Soup**

Lobster Bisque, Celery, Lemon Chive Crème Fraiche  
Charred Leek and Potato, Parmesan Crouton  
Roasted Tomato, Basil Oil, Savory Biscotti  
Caramelized Carrot with Mint Salsa Verde

#### **Appetizer**

Seared Scallop, Parsnip-Cauliflower Puree, Fennel-Arugula Salad  
La Quercia Prosciutto, Asparagus, Burrata, Blis Sherry Gastrique  
White Soy Cured Salmon, Avocado, Cucumber, Lime Coconut Yogurt  
Seared Tuna, Gooseberry Relish, Watercress, Crispy Grains

#### **Entrée**

Herb Basted Organic Chicken Breast, Tomato Butter, Olive Caper Relish  
Porcini Crusted Filet Mignon, Demi Glace  
Roasted Lamb Chops Lamb Jus  
Pacific Sea Bass, Chowder Sauce  
Salmon, Chimichurri  
Seared Duck Breast, Carrot Puree, Petite Root Vegetables, Golden Raisin Mostarda  
Braised Beef Short Rib, Natural Jus  
Piper Restaurant Locally Sourced California Grain Pasta  
Chef's Vegetarian Entrée, From the Farm  
Duet of Filet Mignon and Herb Marinated Grilled Prawn, Lemon Caper Sauce + \$16

**Wedding Cake**

Complimentary service of your wedding cake included in all wedding packages

Client to provide cake from licensed vendor

Hotel to provide cake table, serving utensils, china, and silver

Banquet staff to slice and serve cake at reception

## Enhancements

### **Reception Stations**

*Pricing based on 2 hours of consecutive service*

*Each station selected must be guaranteed for full attendance*

*Chef attended stations require a dedicated Chef Attendant at \$200 per 50 guests*

### **Piper Pasta**

Central Milling Stone Milled Heritage Grain California Pastas and Noodles from the Piper Kitchen

Best in Season Vegetables

Bolognese, Garlic Crema, Chimichurri

Baked Crostini, Crispbreads

\$37 per person

### **SoCal Seafood**

Raw Bar Display with Local Jumbo White Shrimp, West Coast Oysters, Crab Claws, Pickled Vegetables, Cocktail Sauce, Mignonette, Assorted Piper Hot Sauces, Lemons

\$market price

### **Farmer's Market Salads**

Local Greens from the Chef's weekly visits to Oceanside Farmer's Market with Seasonal Offerings from JR Organics, Valdivia Farms, and Rodney Kawano Farms

Hearts of Romaine, Field Greens, Baby Spinach, Purple Kale, Radicchio

Bacon, Heirloom Tomatoes, Shaved Market Vegetables, Red Onion, California Dry Jack, Midnight Moon Goat, Crumbled Blue Cheese

Smoked Almond, Dried Cranberries, Parmesan Garlic Croutons

Herb Vinaigrette, Buttermilk Dressing, Citrus Dijon Vinaigrette

\$32 per person

### **Cheesy Breads**

Mozzarella and Garlic Focaccia

Heirloom Tomato, Preserved Mushroom, Watercress, Green Onion, Blistered Peppers, Smoked Bacon

Caesar Aioli, Caper Relish, Honey Mustard

\$34 per person

**Potato Potato**

Yukon Gold Mash, Roasted Fingerling, Fried Skins

Sour Cream, Chives, Crumbled Bacon, Cheese Sauce, Diced Onion, Three-Bean Chili

Comeback Sauce, Truffle Aioli, Chermoula

\$24 per person

**Sushi and Sashimi**

*Four pieces per person*

Maki Sushi

Nigiri Sushi

Salmon, Tuna, and Hamachi Sashimi

Wasabi, Pickled Ginger, Soy

\$60 per person

**Sweets Table**

Nutella Cream Brownie Bite

Brown Butter Financier, Coffee Diplomat Cream

Chocolate, Pretzel, Peanut Butter Nougat and Salted Caramel Pie

Petite Almond Cake Plaques, Dried Butterscotch

Carrot Cake Bite, Graham Crumble

\$24 per person



**Carving Stations****Prime Rib**

Horseradish Cream, Jus, Truffle Celery Aioli  
Rustic Bread, Roasted Garlic Butter  
\$470 serves 30

**Slow Roasted Leg of Lamb**

Mint Chimichurri, Chermoula, Raita  
Toasted Naan, Seasonal Hummus  
\$375 serves 20

**Whole Roasted Turkey**

Best in Season Fruit Compote, Honey Mustard, Pan Jus  
Corn Bread, Honey Butter  
\$325 serves 25

**Whole Side of Salmon**

Ginger Soy, Mustard Scallion Crème Fraiche, Cilantro Chimichurri  
Pretzel Rolls, Herb Butter  
\$375 serves 25

**Late Night**

After Party Wings and Chicken Tenders Gochujang BBQ, Honey Mustard, Buffalo, Blue, Ranch	\$60.00/dozen
Sliders: Choice of Beef, Pulled Pork with Slaw, Fried Chicken with Chow Chow, Beyond Beef	\$72.00/dozen
Warm Pretzels Local Beer Cheese Dip, Gourmet Mustards	\$108.00/dozen
French Fry Cones Kennebec & Sweet Potato Fries, Cheese Fondue, Bacon, Truffle Ketchup	\$72.00/dozen
Parlor Doughnuts Oceanside's Small Batch Sweet Staple	\$72.00/dozen
The Steeping Giant Cold Brew Coffee Station Micro-Roasted Artisan Cold Brew, Certified Organic from San Diego Cold Brewed Coffees Gargantua Nitro Coffee Arabica Coffee Dedicated Attendant at \$200 required	\$9.00/drink

**Post-Wedding Brunch****Brunch Buffet**

*Minimum attendance 25 guests*

*Pricing based on two hours of consecutive service*

\$110

**Coffee and Juice**

Café Moto Regular and Decaffeinated Coffees, Smith Teamaker Teas

Green Juice, Orange Juice, Cranberry Juice

**Breakfast**

Yogurt Bar with Greek Yogurt, Acai and Coconut Yogurts, Seabird Granola, Seasonal Fruit Compote, Local Honey, Dried Fruits, Toasted Nuts, Seeds

White Soy Gravlax, Assorted Bagels, Plain and Herb Cream Cheeses, Sliced Tomato, Capers, Red Onion

Egg White Frittata, California Cheeses, Farmer's Market Vegetables

Buttermilk Pancakes, Warm Maple Syrup, Whipped Cultured Butter

Breakfast Meats: Bacon, Chicken-Apple Sausage

Breakfast Potatoes, Garden Herbs

BYO Avocado Toast: Toasted Artisan Bread, Smashed Avocado, Pickled

Cucumber, Micro Greens

Biscuits and Gravy

Seabird Benedict: Toasted Rosemary-Sage Bread, Grilled Asparagus,

Prosciutto, Poached Egg, Calabrian Chili Hollandaise

**Sweets**

Best in Season Fruit Upside-Down Cake

Brown Butter and Toffee Chocolate Chip Cookies

Berry and Ricotta Cake

## Notes and Such

### Wedding Coordination and Event Management

Your Hotel Sales and Event management team will provide comprehensive service for all aspects of the wedding as it pertains to the Hotel. These duties include but are not limited to: site visits, proposal, contract, management of guest room block, menu tasting and selection, diagrams, event orders, coordination of all hotel services and amenities, billing estimate, oversight of the event with introduction to your dedicated Banquet Captain, and accurate settlement of the final accounting folio.

Your Wedding Coordinator has different responsibilities; you and your coordinator will determine the level of professional services engaged that will frame your day perfectly. Some of these duties may include: wedding protocol; creation of your timeline; design; coordination of vendors; management of the rehearsal; day-of services such as placement of place cards, supervision of photography, and escorting family; and professional behind-the-scenes trouble shooting ensuring a stress-free, flawless event.

The Seabird and Mission Pacific require all wedding clients to engage a professional wedding coordinator. We are happy to provide referrals on request.

### Guest Rooms

We would be delighted to welcome your friends and family to the Hotel for this special occasion! Contracted guest room blocks begin with a minimum commitment of 10 rooms per night, guaranteeing rate and availability as well as full service from our event services team. The Hotel does not offer non-contractual courtesy agreements for guest rooms.

### Deposit Schedule

A deposit is required to confirm the event, due at contract signing. A deposit schedule securing full pre-payment of all contracted and estimated charges prior to the event date will be detailed in your contract. The Hotel requires a credit card on file to secure any additional charges incurred.

### Menu Tasting and Selection

The Hotel will offer a complimentary menu tasting to aid in menu selection for contracted events. Tastings are scheduled Monday – Friday, early afternoon (when the Chef can give you full attention), with at least 14 days advance notice. Complimentary tastings are limited to four guests and are offered for events with a minimum spend of \$12,000.00 Food and Beverage. Tastings must be completed at least 30 days prior to the event.

Note that not every menu item (such as hors d'oeuvre, carving stations, et al.) can be replicated at the tasting. Please see "Plated Dinner" section of this menu for additional information and requirements regarding menu selection.

**Ceremony**

Ceremony Fees are categorized as “room rental” or “venue rental” on your folio with the Hotel. Ceremony Fees are subject to 26% service charge and applicable tax, currently 8.25% in Oceanside. The Hotel does not offer ceremonies without the corresponding hosted reception.

**Vendors**

Your Event Services Manager may require proof of insurance listing the Hotel as an Additional Insured from any vendor engaged at your event. The Hotel maintains the right of final approval of all vendors working at the event.