



HUMPHREYS
HALF MOON INN
SHELTER ISLAND - SAN DIEGO
WEDDINGS BY THE BAY



“When you realize you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible.”



Set amidst tropical palms and the sparkling waters of San Diego bay

Humphreys Half Moon Inn is located on beautiful Shelter Island. Stunning views of the yacht marina and of the downtown skyline provide an unforgettable backdrop for you to begin your new life together.

Our intimate garden ceremony site is surrounded by majestic palms and flowing waterfalls. Waterfront indoor banquet rooms and our outdoor concert lawn provide a unique setting unlike any other in San Diego.

Beautifully appointed guest rooms will make your out of town wedding guests feel right at home. Our award winning restaurant is the perfect setting for your rehearsal dinner and post wedding brunch. Live entertainment and dancing is offered in our Backstage Live Music Club for guests who want to keep the party going!

Our wedding package is designed to make planning your special day effortless and forever memorable. Humphreys friendly and professional staff will make certain that your wedding dreams come true, offering the best and most comprehensive wedding services to ensure a perfect experience.

YOUR SPECIAL DAY AT HUMPHREYS INCLUDES:

- Our intimate outdoor garden ceremony site with flowing waterfalls
- Beautifully appointed indoor ballrooms with outdoor balconies to enjoy spectacular marina views
- Outdoor reception lawn overlooking the sparkling bay
- Full service lunch and dinner packages
- Custom designed lunch and dinner packages
- Special children's menus
- Award winning cuisine
- Humphreys Signature Service
- Variety of tablecloth and napkin selections
- Silver and gold charger plates
- Silver and gold napkin rings
- Table mirrors and tea lights for each table
- Oak Dance Floor
- Special guest room rates for out of town guests
- Special honeymoon suite for the wedding couple
- Wedding vendor referrals
- Full service restaurant overlooking the yacht marina
- Backstage Live Music Club offering live entertainment and dancing nightly
- Tropical, garden, and waterfront locations for breathtaking photos





Event Sites



THE GREEN

Our intimate tropical garden setting is surrounded by lush landscaping and flowing waterfalls. Choice of a wooden arbor or ornamental iron archway enhanced with climbing vines. The Green can accommodate up to 220 guests.

1 to 70 guests	\$1,300.00
71 to 139 guests	\$1,500.00
140 to 220 guests	\$1,800.00



HARBORVIEW ROOM

Located adjacent to Humphreys restaurant, the Harborview room is 1280 square feet and can accommodate up to 70 guests. Large windows overlook the hills of Point Loma and the beautiful view of the yacht marina. An intimate outdoor balcony offer guests the opportunity to enjoy the view in an outdoor setting.

Rental and Food/Beverage minimums apply.



MARINA BALLROOM

Our largest ballroom is 2028 square feet and can accommodate up to 130 guests. The ballroom offers expansive windows along two walls of the room lending an incredible view of the marina and the hills of Point Loma. The outdoor balcony is a favorite spot for guests to enjoy the magnificent bay views.

Rental and Food/Beverage minimums apply.



OUTDOOR CONCERT LAWN

This unique setting is unlike any other in San Diego. Overlooking our beautiful yacht marina, the outdoor concert lawn can host up to 350 guests seated banquet style or up to 500 guests reception style. Our permanent stage offers a unique opportunity for your band or DJ.

Rental and Food/Beverage minimums apply.



Wedding Package

Wedding package price is listed next to each entrée and buffet selection

COCKTAIL RECEPTION

Hosted bar for one hour that includes our select brands, domestic and imported beer, house Chardonnay and Cabernet Sauvignon, assorted soft drinks and mineral water. Premium brands available for an additional \$5.00 per person.

HORS D'OEUVRES

One hour displayed hors d'oeuvres reception includes:

Artisan cheese and charcuterie board with organic honeycomb, mustards and country style breads, and crudité cups with roasted red pepper hummus.

Additional reception enhancements available

LUNCH AND DINNER SELECTIONS

Choice of plated or buffet style

Deduct \$15 from listed price for luncheon events

Concert lawn events are served buffet style

Plated service on the concert lawn available for an additional \$8.00 per person

WINE SERVICE WITH MEAL (ADD \$5.00 PER PERSON)

(based on two bottles per table of 10)

Featuring Vista Point House Wine

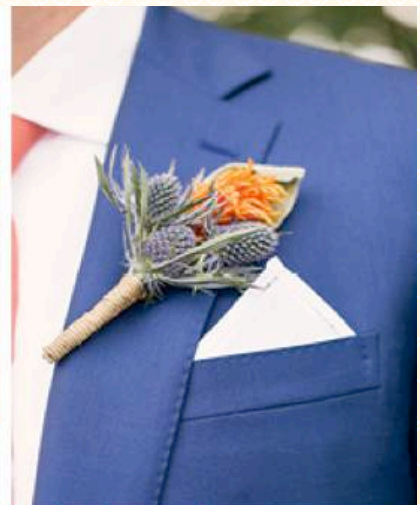
Chardonnay and Cabernet Sauvignon

CHAMPAGNE TOAST

House Champagne and Martinelli's sparkling cider

CAKE CUTTING AND SERVICE

Bakery recommendations provided





Plated Menu Selections

Include rolls and butter, coffee and tea service

A maximum of three entrée selections, either two single entrees including a vegan/vegetarian option, or one combination entrée including a vegan/vegetarian option, may be offered as entrée options to your guests. The highest price entrée will prevail as the menu price for all guests. The entrée count for each selection is due three business days prior to the event date.

FIRST COURSE

(Preselect one of the following)

- Mixed green salad of local lettuces, cucumbers, carrots, cherry tomatoes and herb Ranch dressing
- Caesar salad with romaine, pecorino cheese, garlic croutons, and lemon caesar dressing
- Arugula salad with goat cheese, candied pecans, shaved fennel and Lilikoi dressing
- Spinach salad with Black Mission figs, blue cheese, roasted walnuts, and sherry vinaigrette

SECOND COURSE — ENTRÉE SELECTIONS

Beef Short Rib [GF] \$120

Red wine braised all natural beef short rib, black truffle mashed potatoes, roasted asparagus and natural au jus

Salmon [GF] \$115

Wild Isle salmon, pesto wild rice, haricot verts, and citrus beurre blanc

Grilled Chicken [GF] \$110

Grilled chicken breast, roasted potatoes, crispy Brussels sprouts, and Lyonnaise sauce

Sea Bass [GF] \$115

Seared local sea bass, wild mushroom risotto, balsamic glaze, micro basil and pecorino romano

Filet Mignon \$125

Iron skillet filet mignon, fingerling potatoes confit, asparagus, and cabernet demi reduction

Halibut \$120

Halibut macadamia, saffron basmati rice, mandarin segments, broccolini, and mirin-ginger sauce

Chicken Florentine [GF] \$110

Grilled skinless chicken breast, yukon gold whipped potatoes, sauteed seasonal vegetables, and a spinach butter sauce

New York Steak \$115

Grilled New York strip steak, white cheddar pomme puree, roasted baby carrots, shallot marmalade, and horseradish bearnaise

COMBINATION ENTRÉE SELECTIONS

Filet and Shrimp [GF] \$150

Petit filet mignon, shallot bourbon reduction, sautéed shrimp, meyer lemon beurre blanc, sour cream mash, and vegetable medley

Chicken and Sea Bass [GF] \$130

Pan roasted chicken breast and seared local sea bass, herb roasted potatoes, haricot verts, baby zucchini, chimichurri and hollandaise

VEGAN AND VEGETARIAN SELECTIONS

Chef's local vegetable curry, panang style with coconut milk and spiced basmati rice [V, GF]

Artichoke ravioli with sundried tomatoes, basil, and lemon butter sauce [Veg]

Wild mushroom risotto with ricotta, truffle essence, and chives [Veg, GF]

Teriyaki glazed tofu with scallion basmati rice, baby bok choy, and ponzu [V]



Buffet Menu Selections

Minimum of 40 guests, one hour service

TASTE OF HUMPHREYS

Arugula, goat cheese, candied pecans, shaved fennel and Lilikoi dressing

Choice of the following:

Beef tenderloin, shallot demi and chimichurri
Pan roasted sea bass with balsamic glaze
Sliced skirt steak bearnaise
Dijon chicken with tarragon sauce
Grilled salmon with citrus beurre blanc
Chicken florentine with spinach butter sauce
Penne tossed in extra virgin olive oil, parmesan

Herb roasted potatoes

Wild rice

Roasted seasonal vegetables

Warm rolls and butter

Two entrees \$125

Three entrees \$135

TASTE OF POLYNESIA

Mixed greens, carrots, cucumbers, Maui onions, macadamia nuts, and orange sesame dressing

Choice of the following:

Slow cooked all natural kalua pork
Roasted shoyu chicken with shiitake mushroom sauce
Chicken or Beef teriyaki
Mahi Mahi with herb macadamia dust and togarashi butter
Grilled beef Kalbi ribs with guava bbq sauce
Grilled sea bass with mango-ginger chutney, and Kabayaki cream

Roasted sweet potatoes

Coconut basmati rice

Wok fried local vegetables with "Firecracker Sauce"

Hawaiian sweet rolls and butter

Two entrees \$125

Three entrees \$135





Buffet Menu Selections

Minimum of 40 guests, one hour service

TASTE OF MEXICO

Caesar salad with romaine, croutons, cotija cheese, and creamy caesar dressing

Tortilla chips, queso fresco, pico de gallo, salsa verde, salsa roja, crema, and limes

Choice of the following:

Carne asada or Pollo asado

Chipotle chicken tinga

Carnitas

Grilled sea bass with cilantro lime butter

Grilled salmon with mango pepper relish

Three cheese enchiladas

Spanish rice

Black beans

Corn and flour tortillas

Two entrees \$120

Three entrees \$130

TASTE OF ITALY

Arugula salad, Marcona almonds, heirloom tomatoes, grana padano and lemon olive oil vinaigrette

Choice of the following:

Tuscan chicken with garlic cream

Sliced flank steak with red wine sauce

Halibut with pesto sauce

Chicken or Eggplant parmesan

Seared salmon with piccata sauce

Ziti, extra virgin olive oil, chili flakes, broccoli rabe, charred tomatoes, and parmesan

Vegetable gratin

Herb focaccia

Two entrees \$120

Three entrees \$130





Humphreys Station Buffet

\$50 per person plus the price of each station | Created Exclusively for Concert Lawn Receptions
Minimum of three stations | Includes Iced Tea and Coffee

Italian Pasta Bar

Penne Pasta and Cheese Tortellini
Alfredo & Marinara Sauce, Parmesan Cheese
Garlic Bread
\$25 per person

Potato Bar

Garlic Mashed Potatoes, Sweet Potatoes, Tater
Tots, Applewood Smoked Bacon, Sweet Butter,
Cheddar Cheese, Chives, Wild Mushroom Demi-
glaze, and Shrimp Diablo
\$26 per person

Mac and Cheese Bar

Creamy White Cheddar and Macaroni, Chicken
and Sundried Tomato Mac and Cheese
Toppings: Ham, Bacon, Truffle Oil, Spinach and
Bread Crumbs
\$27 per person

Meatball Mania

Beef Bolognese, Turkey Pesto, and Lamb Meatballs
San Marzano Tomato, Basil Cream & Tzatziki
\$25 per person

Baja Taco Station

Chicken and Carne Asada with Corn Tortillas,
Cotija Cheese, Lettuce, Pico de Gallo, Spicy Black
Beans, Tortilla Chips and Salsa
\$25 per person

Pacific Rim

Soy Ginger Beef, Lemon-grass Chicken with Thai
Basil, Stir-fried Vegetables, Steamed Rice, Crispy
Wonton Strips and Crispy Chow Mein Noodles
\$30 per person

Gourmet Slider Station

Kobe Beef Sliders, Pulled Pork Sliders, and
Portobello Sliders
\$30 per person

Add green garden or Caesar salad to any station
for \$10 per person

Late Night Menu

Select one of the stations above or one of the following

Street Tacos

Carnitas, Cotija, Onions, Cilantro, Pico de Gallo,
and Salsa Verde
\$175 | 25 pieces

Sliders

Kobe Beef Sliders
\$250 | 25 pieces

Grilled Cheese Sandwiches

Mini Pepper Jack Grilled Cheese, Tomato Jam,
Wild Arugula
\$175 | 25 pieces

Pizza Party (6 slices per pizza)

Cheese, Pepperoni, or Mushroom, Bell Peppers
and Onion
\$26 each



Reception Enhancements

50 pieces per order

Chilled Shrimp Display \$400
Ahi Tuna on Wonton Crisp \$425
Thai Chicken or Beef Satay \$375
Mini Crab Cakes \$450
Beef Tenderloin Crostini, Horseradish Cream \$350
Vegetable Spring Rolls \$300
Breaded Boursin stuffed Mushrooms \$325
Chicken Curry Samosas \$375
Caprese with Balsamic and Basil \$300
Mini Shrimp Tostadas \$325
Breaded Mac and Cheese Balls \$300
Chocolate Dipped Strawberries \$350

Carving Stations

For buffet style service only
Each station requires a carving attendant.
Attendant fee \$150

Beef Tenderloin
Mushroom Ragu, Maui Onion Demi Reduction,
Dinner Rolls
\$30 per person

Honey Glazed Ham
Assorted Mustards, Peach Chutney, Potato Rolls
\$25 per person

Roast Breast of Turkey
Cranberry Chutney, Giblet Gravy, Potato Rolls
\$25 per person

Slow Roasted Prime Rib of Beef
Au Jus and Horseradish Cream, Dinner Rolls
\$32 per person

Dessert Table

For plated or buffet style service

Chocolate Dipped Strawberries
Mini Vanilla Crème Brulee
Assorted Petit Fours
\$25 per person





Children's Menu

12 years of age and younger

Wedding Package includes:

Non-alcoholic beverages at the bar for the first hour
Hors d'oeuvres from the one hour reception
Children's entrée or adult buffet selection served with milk
Non-alcoholic sparkling cider for the toast
Cake cutting service

PLATED ENTRÉE SELECTIONS:

One entrée selection for all children

Chicken Ribbons and French Fries
Hamburger and French Fries
Pasta with Tomato Sauce
Cheese Quesadillas with French Fries

Lunch \$25 per child

Dinner \$35 per child

BUFFET MENU

Same buffet as selected for the adults

Lunch \$35 per child

Dinner \$45 per child





Beverage Information

SELECT BRANDS

Jack Daniels Bourbon
Dewars Scotch
Tito's Vodka
Bombay Gin
Bacardi White Rum
Cutwater Silver Tequila

PREMIUM BRANDS

Makers Mark Bourbon
Johnnie Walker Red Scotch
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Herradura Blanco Tequila

SUPER PREMIUM & CORDIALS

Woodford Reserve Bourbon
Glenlivet Scotch
Grey Goose Vodka
Hendricks Gin
Flor de Cana 7 Year Rum
Don Julio Silver Tequila
Amaretto
Baileys
Courvoisier
Grand Marnier
Kahlua

INDIVIDUAL DRINK PRICE

Hand Crafted Signature Cocktails Available

Select Brands	\$12
Premium Brands	\$14
Super Premium & Cordials	\$16
House Wine	\$10
Domestic Beer	\$8
Imported & Craft Beer	\$10
14oz. Draft Beer (Concert Lawn events)	\$12
20oz. Draft Beer (Concert Lawn events)	\$15
Soft Drinks & La Croix	\$5
Bottled Water — Still and Sparkling	\$5
Juice	\$5

WHITE WINE

Bottle

Vista Point Chardonnay	\$40
Sonoma Cutrer, Chardonnay	\$60
Ferrari-Carano, Chardonnay	\$48
The Champion, Sauvignon Blanc	\$40
Maddelens, Pinot Grigio	\$48

RED WINE

Bottle

Vista Point, Cabernet Sauvignon	\$40
Justin Paso Robles, Cabernet Sauvignon	\$68
Duckhorn Decoy, Merlot	\$56
Highlands 41 Black Granite, Red Blend	\$45
Tribute, Pinot Noir	\$48

CHAMPAGNE & SPARKLING WINE

Bottle

Freixenet, Cordon Negro "Brut"	\$43
La Marca Prosecco (Italy)	\$38
Chandon, "Brut"	\$72
Roederer Estate "Brut"	\$74
Martinelli's Sparkling Cider	\$20

BEER: Choice of four beers for banquet bar service

Domestic: Bud Light, Coors Light, Michelob Ultra, White Claw Hard Seltzer

Imported & Craft: Elysian Space Dust IPA, Stone IPA, Corona, Pacifico, Alesmith .394, Stella Artois, Heineken 0.0

Draft Beer served for concert lawn events
Selections vary

HOST SPONSORED HOURLY BAR PACKAGE

Select brands, domestic and imported beer, house wine and soft drinks

One hour \$25.00 per person

Two hours \$35.00 per person

Three hours \$45.00 per person

Four hours \$50.00 per person



Pricing and availability subject to change



Banquet Bar Options

The following guidelines are offered to assist you in your planning

FULL HOSTED BAR

You host the bar for the entire function. The bar is fully stocked with select brands or premium and super premium brand liquor, domestic beer and imported beer, house wine, champagne splits, soft drinks, juices and mineral water. A pre-determined dollar amount would be estimated and pre-collected prior to your event. If the pre-estimated dollar amount is not reached by the end of your event, the difference would be refunded. If you reach the pre-estimated dollar amount before the end of your event, you would be notified by the banquet manager and you would determine if you want to continue to host the bar.

CERTAIN ITEMS HOSTED

You host certain items behind the bar, for example bottled beer, wine and soft drinks only, all other beverages would be paid for by your guests. A pre-determined dollar amount would be estimated and pre-collected. You would be notified if you reached the pre-collected dollar amount before the end of your event.

FULL HOSTED BAR FOR A SPECIFIED AMOUNT OF TIME

You decide how long you want to host the bar, ie. one hour, two hours, etc. and then the bar becomes a cash bar where your guests would pay for their own drinks. A pre-determined dollar amount would be estimated based on the amount of time you want to host the bar and pre-collected prior to your event. You would be notified if you reach the pre-collected dollar amount prior to the designated time you have decided on.

FULL HOSTED BAR TO A CERTAIN DOLLAR AMOUNT

You decide on the dollar amount you want to host at the bar. When and if the bar reaches that dollar amount you can decide to stop hosting the bar or continue to host the bar to a higher limit. The banquet manager will let you know when you get close to reaching the designated amount.

FULL CASH BAR (NO HOST BAR)

The bar is fully stocked with "select", "premium", and "super premium" and cordial brands and your guests pay cash for their own drinks.

- One bartender provided for up to 150 guests
- An additional bartender is available at a fee of \$150.00 for one hour, \$250.00 for two hours, \$350.00 for three hours
- Client may select four bottled beer brands for the banquet bar
- Concert lawn events will have a variety of draft beer at the bar
- Complete wine list available upon request, availability and prices subject to change
- Corkage Fee \$25.00 per 750ml for wines not available through Humphreys. Magnums not allowed.
- All food and beverages are subject to service charge and appropriate sales tax
- California State law prohibits service of alcoholic beverages to all persons under 21 years of age
- All persons appearing to be under the age of 30 will be required to show valid identification
- Consumption of alcoholic beverages by minors will cause service for the event to cease
- All alcoholic beverages must be consumed in the banquet room
- Guests may order no more than two drinks at a time
- Humphreys promotes responsible alcohol beverage service



Policies and Guidelines

TIMELINES

Wedding ceremonies are scheduled one-half hour prior to the beginning of your reception. The ceremony site is available for a maximum of three hours. Luncheon receptions are typically scheduled from 11:00 a.m. to 4:00 p.m. and dinner receptions from 7:00 p.m. to 12:00 a.m. For receptions on the concert lawn, times will be determined based on availability. The curfew for functions on the concert lawn is 10:30 p.m. All wedding receptions are blocked for five hours. Times may be extended within curfew at an additional charge of \$500.00 per hour, based on availability.

DEPOSIT AND PAYMENT

A non-refundable, non-transferable deposit and a signed contract is required to confirm space. A second deposit is required three months after the initial deposit. The estimated balance of charges is due the Friday one week prior to your event. A credit card or cashier's check is accepted for final payment.

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 vendor. Food and beverage is not allowed to be removed from the property due to certain liabilities. We reserve the right to confiscate food or beverage that is brought onto the property in violation of this policy. Your menu should be determined at least two months prior to your wedding. Children's menus are available for children 5-12 years old. A discount will be offered for vendor meals. When selecting more

than one entree, the higher price will be charged for all selections. Concert Lawn events are typically buffet style service. Plated service is available at an additional cost. 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 banquet event order. Meals that are served prior to 2:00 p.m. will be priced as luncheon functions. Meals served after 2:00 p.m. will be priced as dinner functions. Minimum guest guarantees and food and beverage minimums apply for each reception location. Please inquire. The food and beverage minimum expenditure does not include cash bar sales. Service charge and sales tax does contribute to the minimum expenditure required, and will be added to all charges. If the minimum guest guarantee and or food and beverage minimum is not met, the difference is charged as room rental.

SERVICE CHARGE AND SALES TAX

All food, beverage, and rental fees are subject to service charge and applicable California state sales tax. Please note the service charge is taxable, based on California state regulation 1603(f).

GUARANTEE

Your guaranteed guest count must be specified to the Catering Office by 12:00pm, three working days prior to your function. This number will be considered a guarantee and cannot be reduced. Charges will be based on the number of people served or the guarantee, whichever is greater. We prepare five percent over for unexpected guests.





Policies and Guidelines

DECORATIONS AND SEATING

All decorations must be approved by the Catering Department and must meet San Diego Fire Department regulations. The hotel provides tables, chairs, white linens, white napkins, complimentary mirror and tea light candles for each table, the dance floor, all the glassware, silverware and china. Upgraded items are available for rental through the catering department. We provide 60" banquet rounds which accommodate ten people. Your head table can be a long traditional head table, "sweethearts" table for the bride and groom, or a reserved banquet round set for up to ten people. Additional tables can be reserved near your head table for your attendants, family or close friends. Your final floor plan will be based on your final guarantee and will be determined at your final appointment with the Catering Department three days prior to your wedding.

OUTSIDE VENDORS

Your vendors have access to your wedding location no earlier than one and a half hours prior to the start of the function. A minimal amount of disturbance will allow our banquet staff to set up the function properly and in a timely manner. A list of suggested vendors will be provided to you upon confirmation of your wedding here at Humphreys Half Moon Inn.

PERSONAL ITEMS

The hotel recommends you assign an attendant to set and 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 the client's 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 the safe return of any item left in the banquet room after your reception.

CANCELLATION

In the event you should cancel your event, a cancellation fee will be charged as follows:
Harborview Room Cancellation fee \$2,000.00
Marina Ballroom Cancellation Fee \$4,000.00
Concert Lawn Cancellation Fee \$6,000.00

DEPOSITS

The deposit schedule is as follows:

Harborview Room \$1,000.00
Marina Ballroom \$2,000.00
Concert Lawn \$3,000.00

An additional deposit equal to the amount of the initial deposit is due two months after confirmation of your event.





“We look forward to helping you start
the rest of your life together...”





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SHELTER ISLAND - SAN DIEGO

WEDDINGS BY THE BAY

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