



"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
- Wedding Shower, Rehearsal Dinner, and Farewell Brunch accommodations
- 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



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 mustard vinaigrette
Caesar salad with romaine, pecorino cheese, garlice croutons, and lemon caesar dressing
Arugula salad with blue cheese, candied walnuts, and red wine vinaigrette
Spinach Salad with Asian pears, goat cheese, pecans, and balsamic vinaigrette

#### SECOND COURSE — ENTRÉE SELECTIONS

#### Beef Short Rib \$115

Red wine braised all natural beef short rib, parsnip puree, roasted asparagus and mushroom demi glace

#### Salmon \$110

Verlasso Salmon, butternut farrrotto, roasted baby carrots, and lemon beurre blanc

#### Jidori Chicken \$105

Pan roasted Jidori chicken, roasted potatoes, crispy brussels sprouts, and Iyonnaise sauce

#### Sea Bass \$110

Seared local sea bass, saffron orzo, haricot verts, and citrus beurre blanc

#### Filet Mignon \$125

Iron skillet filet mignon, wild mushrooms, potatoes, gratin, asparagus, and bordelasie sauce

#### Halibut \$115

Halibut Macadamia,saffron basmatti rice, mandarin segments, broccolini, and mirin-ginger sauce

#### Chicken Florentine \$105

Grilled skinless chicken breast, Yukon gold whipped potatoes, sauteed seasonal vegetables, and a spinch butter sauce

#### New York Steak \$115

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

#### **COMBINATION ENTRÉE SELECTIONS**

#### Filet and Shrimp \$140

Grilled petit filet mignon with peppercorn brandy sauce, sautéed shrimp, crispy fingerling potatoes, and corn and pea succotash

#### Chicken and Sea Bass \$120

Pan Roasted Jidori chicken breast & seared local sea bass, garlic whipped potatoes, broccolini and grilled sweet peppers

#### **VEGAN AND VEGETARIAN SELECTIONS**

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

Butternut squash ravioli with roasted garlic and basil

Artichoke and risotto cakes, sweet corn succotash and Romesco sauce

Wild mushroom risotto, carmelized Cipollini onion marmalade and saba



## Buffet Menu Selections

Minimum of 40 guests, one hour service

#### **TASTE OF HUMPHREYS**

Arugula, goat cheese, cherry tomatoes, smoked almonds and sherry vinaigrette

Choice of the following:

Beef tenderloin, shallot demi and chimmichurri Pan roasted sea bass with citrus herb butter Sliced skirt steak bearnaise Dijon chicken with tarragon sauce Grilled salmon with citrus butter sauce Chicken florentine with spinach butter sauce Penne tosed in extra virgin olive oil

Herb roasted potatoes Wild rice Roasted seasonal vegetables Warm rolls and butter

Two entrees \$115 Three entrees \$130

#### **TASTE OF POLYNESIA**

Hand harvested baby lettuces, carrots, shaved cucumber, Maui onions and mango-ginger vinaigrette

Choice of the following:

Slow cooked all natural kalua pork Roasted shoyu chicken, star anise and soy glaze Chicken or beef teriyaki Mahi Mahi with pineapple salsa Grilled beef Kalbi ribs with guava bbq sauce Grilled sea bass with ginger chutney

Roasted sweet potatoes Coconut basmati rice Wok fried local vegetables, young ginger, scallions and ponzu sauce

Hawaiian sweet rolls

Two entrees \$120 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, House Guacamole, Crema, and Limes

Choice of the following:

Carne or Pollo Asado Chipotle Chicken Carnitas Grilled Sea Bass with pineapple salsa Grilled Salmon with fruit salsa Three Cheese Enchiladas

Spanish Rice Black Beans Corn and Flour Tortillas

Two entrees \$115 Three entrees \$130

#### **TASTE OF ITALY**

Augula 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 Penne baked with marinara, and Italian sausage

Ziti, extra virgin olive oil, chili flakes, charred tomatoes, and parmesan Vegetable Gratin Garlic Bread

Two entrees \$115 Three entrees \$130







## Hunnphreys 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, Apple Wood 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, Ham, peas, bacon, truffle oil, mushroom ragu, feta, smoked cheddar, spinach roasted garlic, 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, onions tomatoes and cilantro, Spicy Black Beans, Tortilla Chips and Salsa

\$25 per person

#### **Asian Fusion**

Chopped Shrimp in a sesame garlic sauce, Lemon-grass Chicken with Thai Basil, Stir-fried Vegetables, Steamed Rice, Crispy Won Ton Strips and Crispy Chow Mein Noodles \$30 per person

#### Risotto Bar

Asparagus Risotto, Wild Mushroom Risotto, chopped herbs, and parmesan \$20 per person

#### **Gourmet Slider Station**

Kobe beef sliders, fish sliders, portobello sliders, and basil compote \$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 \$150 | 25 pieces

#### Sliders

Kobe beef sliders \$250 | 25 pieces

#### Mac & Cheese

Three Cheese truffled pasta, caramelized onion, bread crumbs
\$200 | 25 pieces

#### Soup & Sandwich

Tomato Soup Shooter with Grilled Cheese Wedge \$175 | 25 pieces

#### Milk and Cookie

Chocolate Chip Cookie with 2% Milk \$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 Poke on Belgium Endive \$350
Thai Chicken or Beef Satay \$275
Mini Crab Cakes \$450
Beef Tenderloin Crostini, Horseradish Cream \$325
Vegetable Spring Rolls \$200
Spinach and Goat Cheese stuffed Mushrooms \$300
Grilled Mango Chicken on Polenta \$325
Vegetable Curry Samosas \$250
Caprese with Balsamic and Basil \$225
Brie and Pear in Phyllo \$250
Breaded Mac and Cheese Balls \$250
Chocolate Dipped Strawberries \$325

## Carving Stations

For buffet style service only One order serves 40- 50 guests Each station requires a carving attendant. Attendant fee \$150

Beef Tenderloin Au jus and horseradish cream \$850

Honey Glazed Ham Honey mustard, and spiced pineapple sauce \$800

Roast Breast of Turkey Cranberry mostarda \$800

Slow Roasted Prime Rib of Beef Au jus and horseradish cream \$950

## 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

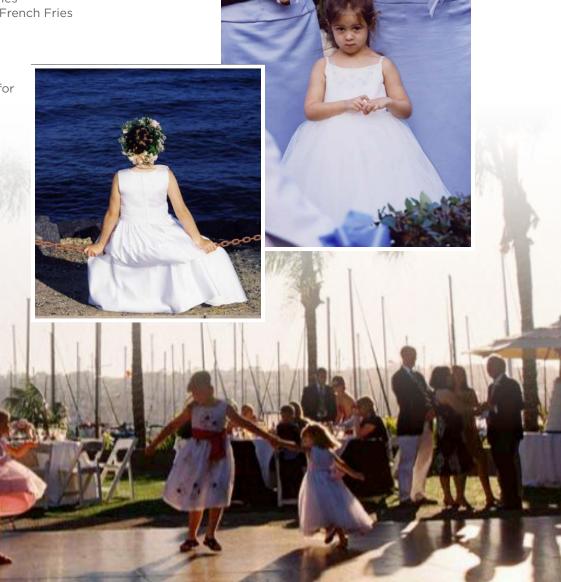
Chicken Ribbons and French Fries Hamburger and French Fries Pasta with Tomato Sauce Fish Sticks and French Fries Cheese Quesadillas with French Fries

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 Tanqueray Gin Bacardi White Rum Milagro Silver Tequila

#### PREMIUM BRANDS

Crown Royal Bourbon Johnny Walker Red Scotch Ketel One Vodka Bombay Sapphire Gin Captain Morgan Rum Casamigos Blanco Tequila

#### **SUPER PREMIUM & CORDIALS**

Woodford Reserve Glenfiddish 12 Grey Goose Vodka Botanist Islay Gin Myers Dark Rum Don Julio Silver Tequila Amaretto Baileys Courvoisier Grand Marnier Kahlua

## INDIVIDUAL DRINK PRICE Hand Crafted Signature Cocktails Available

Select Brands	\$10
Premium Brands	\$12
Super Premium & Cordials	\$14
House Wine	\$9
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 Vista Point Chardonnay Sonoma Cutrer, Chardonnay Ferrari-Carano, Chardonnay Seaglass, Sauvignon Blanc The Seeker, Rose (blush wine) Vista Point, Pinot Grigio S35

Bolini, Pinot Grigio

RED WINE	Bottle
Vista Point, Cabernet Sauvignon	\$35
Spellbound, Cabernet Sauvignon	\$40
Vista Point, Merlot	\$35
Conundrum by Caymus, Red Blend	\$48
Angeline, Pinot Noir + + + + + + + + + + + + + + + + + + +	\$34

CHAMPAGNE & SPARKLING WINE	Bottle
Freixenet, Cordon Negro "Brut"	\$36
Ruffino Prosecco (Italy)	\$38
Chandon, "Brut" $+ + + + + + + + + + + + + + + + + + +$	♦ ₩ \$56
Roederer Estate "Brut"	\$78
Martinelli's Sparkling Cider	\$15

Pricing and availability subject to change

**BEER:** Choice of four beers for banquet bar service

**Domestic:** Bud Light, Coor Light, Michaelob Ultra, White Claw Hard Seltzer, O'Doul's

Imported & Craft: Mother Earth Cali Creamin', Stone IPA, Corona, Pacifico, Sierra Nevada, Yetti Imperial Stout, Societe Coachman Session IPA, Julian Harvest Hard Apple Cider

**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



\$32



## 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 predetermined dollar amount would be estimated and precollected 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 predetermined 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 predetermined 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 attendance 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.







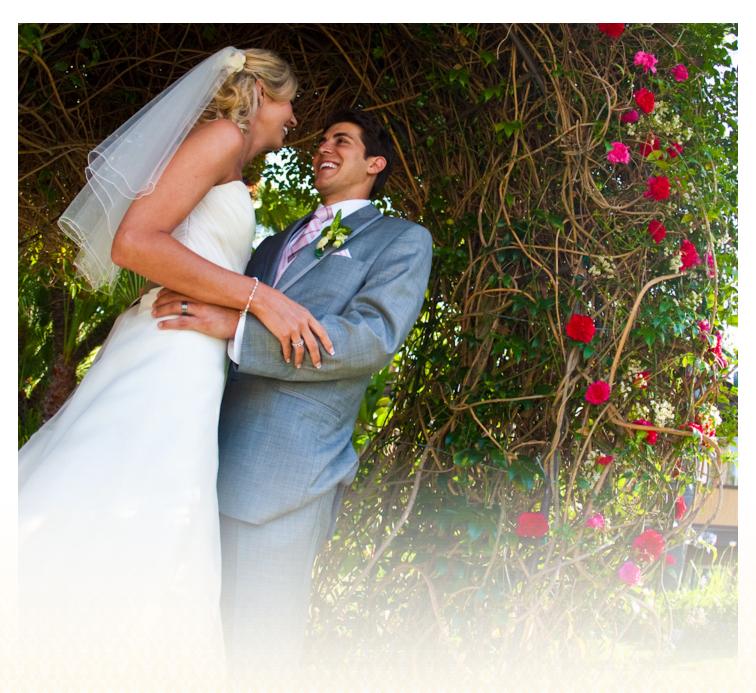
# "We look forward to helping you start the rest of your life together..."













#### WEDDINGS BY THE BAY

2303 Shelter Island Drive San Diego, CA 92106 Hotel 619.224.3411 Catering Office 800.377.1177 halfmooninn.com