



Weddings & Receptions

You said yes, now let us help you with the rest: tasteful, breathtaking venues at their BEST!

Thank you for your interest in Pacifica Del Mar! With a backdrop of the Pacific Ocean and five distinct event spaces, our fine dining atmosphere can accommodate groups ranging in size from 10-250 guests. Whether you're looking to plan a Wedding or the Reception we have everything you need to design the perfect day.

The following is our Wedding and Reception offerings with pricing information. Please visit www.pacificadelmar.com for additional information and pictures of our event spaces. We look forward to working with you on creating a truly memorable experience.

Warm Regards,

Group Sales Department

1555 Camino Del Mar suite 321, Del Mar, Ca 92014

P (858) 792-0476

F (858)792-0848

E carys@pacificadelmar.com

Wedding Reception

All-inclusive pricing – call for pricing
(Five-hour event time)

Cocktail Hour

(PLEASE CHOOSE (3) THREE)
(1HR UPON ARRIVAL)

CROSTINI:

BRIE & PROSCIUTTO - FIG JAM
STRAWBERRY & BLUE CHEESE -SHERRY SYRUP
SEARED TENDERLOIN - ONION CONFIT, AIOLI

FLATBREAD:

ZUCCHINI & MUSHROOM - TOMATO, PROVOLONE
PROSCIUTTO & GORGANZOLA - FIG JAM

QUINOA CRACKER - RED PEPPER HUMMUS
RISSOTO ARANCINI- PROVOLONE, PARM, TOMATO SAUCE
CURRIED CHICKEN SATAYS
MORROCAN SPICED LAMB POPS

Bar Package

** HOSTED BAR FOR FOUR HOURS**

BEER

COORS LIGHT
BUDWEISER
STELLA
PACIFICO
BALLAST POINT SCULPIN

PLEASE SELECT 2
WINES FROM LIST

WINE

**PACIFICA LABEL
WINES:**

PINOT GRIGIO
CHARDONNAY
MERLOT
CABERNET



**ADDITIONAL HOURS / PACKAGES MAY BE PURCHASED

On-site Ceremony

(\$500 SET UP FEE)

BREEZE CAFÉ
INCLUDES CHAIRS
ONE-HOUR PRIOR SET UP
STAFFING

Plated Dinner

OCEAN VIEW MENU

FIRST COURSE

BLUE LUMP CRAB CAKE
MUSTARD BUTTER, PEA SPROUTS

SECOND COURSE

(CHOICE OF)

ORGANIC MIXED GREENS
CIDER-MUSTARD VINAIGRETTE, DRIED CRANBERRIES
CARAMELIZED WALNUTS, BLUE CHEESE

DEL MAR CAESAR SALAD

CHOPPED ROMAINE HEARTS AND GRATED PARMESAN

THIRD COURSE

(PLEASE CHOOSE (2) TWO)

ALASKAN HALIBUT

SOY GLAZE, STICKY RICE, BOK CHOY
GREEN CURRY-COCONUT SAUCE

PAN ROASTED FREE-RANGE CHICKEN BREAST

FINGERLING POTATOES, WILTED SPINACH
ROASTED TOMATO PEPPER SAUCE

SUGAR-SPICED SALMON

CHINESE BEANS, MUSTARD SAUCE
GARLIC MASHED POTATOES

GRILLED FILET MIGNON

GARLIC MASHED POTATOES, BROCCOLINI
ZINFANDEL SAUCE

****SURF AND TURF OPTIONS****

(2) TIGER PRAWNS ADD \$8
LOBSTER TAIL ADD \$25

**SERVED WITH FRESH OLIVE SOURDOUGH
BREAD AND BUTTER**