

*the plaza*  
AT CABRILLO MARINA

WEDDINGS

*Two hearts become one together on the waterfront.*

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# THE WATERFRONT PREMIUM COLLECTION

Start your new life on the beautiful waterfront lawn area with panoramic ocean views or inside the spacious hall. Anything is possible when designing the ceremony and reception area of your dreams at this location.

**MENU OPTIONS START AT \$53.00 PER PERSON AND INCLUDE:**

## **FOR THE DURATION OF THE EVENT:**

Month of Wedding Coordinator (Please see attached for details)  
Invitation for Two to Taste of Gold Star Menu  
Iced Tea, Water, and Lemonade Station  
White Wood, padded, folding chairs for ceremony and reception  
Guest Book Table, Gift Table, Drink Table, Cake Table, and Sweetheart Table with  
Floor Length Linens in Your Choice of Color  
Bartenders, Bars, and Ice

## **FOR THE CEREMONY:**

1 Bridal Bouquet  
5 Bridesmaids Bouquets  
1 Grooms Boutonniere  
5 Groomsmen Boutonnieres

## **FOR THE COCKTAIL HOUR:**

Cocktail Tables with Floor Length Linens in Your Choice of Color  
Choice of 6 Tray Passed or Stationary Appetizers

## **FOR THE RECEPTION:**

Bread and Butter for the Table  
Choice of Garden, Caesar, or Mixed Green Salad

Plated or Buffet Gourmet Style Dinner  
Choice of 1 Starch and 1 Vegetable Side  
Dining Tables with Floor Length Linens in Your Choice of Color  
Cake Cutting Service  
Champagne Pour (Champagne must be provided by client)  
China, Glassware, and Flatware  
Cloth Napkins in Your Choice of Color  
Decorated Wedding Cake  
Centerpieces (upgrades available for an additional charge)  
Clean Up of the venue back into the original state it was left in

### **PRODUCTION FEE**

A charge of 15% will be added to your event total. This fee covers the cost of producing your event - setup, clean up, and staffing. This is neither a service fee nor a gratuity - gratuities are never requested or expected.

### **SALES TAX**

Computed at the prevailing rate and added to your event total in accordance with the California State Board of Equalization, regulation 1603, production fees must be taxed at the same rate.

# CUISINE AND BEVERAGE

Our event designers will help you create the perfect culinary experience for your event. Options can be customized to your taste, however, a current menu will be provided for your consideration. Comprehensive menus start at **\$53.00 per person**. Beverage options include a BYOB hosted bar, or non-alcoholic event. Alcohol can only be consumed by those 21 years of age or older. Bartenders are provided at \$200 each. This includes 6 hours of service, set up, and take down time. Additional hours can be purchased for \$25 per bartender per hour. 2 bartenders are recommended for any party up to 100 guests. 3 bartenders are recommended for any party up to 200 guests.

## EACH DINNER WILL BE SERVED WITH:

Choice of 6 different Stationary or Passed Appetizers  
 Bread and Butter  
 Choice of 1 Starch Side and 1 Vegetable Side  
 Choice of Salad

Hot Appetizer Options	Cold Appetizer Options
<ul style="list-style-type: none"> <li>*Bacon Wrapped Dates</li> <li>*Stuffed Mushroom Caps</li> <li>*Asian Meatballs with Hoisin Glaze</li> <li>*Traditional Swedish Meatballs</li> <li>*Sweet and Spicy Chicken Meatballs</li> <li>*Chicken "Lollipops"</li> <li>*Breaded Artichoke Hearts</li> <li>*Loaded Baked Potato Skin Bites</li> </ul>	<ul style="list-style-type: none"> <li>*Deli Meat and Cheese Platter with Assorted Crackers</li> <li>*Fresh Fruit Platter</li> <li>*Grilled Vegetable Platter</li> <li>*Crudite "Shots" with Ranch and Sun Dried Tomato Dips</li> <li>*Roma Tomato and Basil Bruschetta on Crostini</li> <li>*Goat Cheese, Fig Jam, Caramelized Onions and Bacon Bits on Crostini</li> <li>*Roasted Red Pepper Hummus with Pita Chips and/or Crudite "Shots"</li> <li>*Caprese Skewers</li> <li>*Prosciutto and Melon or Mango Skewers</li> </ul>
<p><b>Platinum or Diamond Options Also Include:</b></p> <ul style="list-style-type: none"> <li>*Pineapple Soy Glazed Short Rib Bites</li> <li>*Pan Seared Scallops</li> </ul>	<p><b>Platinum or Diamond Options Also Include:</b></p> <p>Shrimp Cocktail "Shots"          Smoked Salmon, Cream Cheese, and Cucumber Skewers</p>

<b>Salad Options</b>
<p>*Garden Salad with grape tomatoes, shredded carrots and croutons            *Classic Caesar            *Baby Mixed Greens with pickled red onion, grape tomatoes, candied walnuts, and shaved Parmesan</p>

<b>Starch Side Options</b>	<b>Vegetable Side Options</b>
<p>*Roasted Garlic and Chive Mashed Potatoes            *Potatoes Dauphinoise: Scalloped Potatoes with Caramelized Onions            *Rice Pilaf            *Cilantro Lime Rice</p>	<p>*Steamed Vegetable Medley            *Roasted Asparagus            *Roasted Tomatoes with Aged Balsamic Reduction            *Honey Glazed Carrots            *Roasted Green Beans with Red Bell Peppers and Slivered Almonds</p>

**ENTREE OPTIONS**

**BRIDE ON A BUDGET PACKAGE:** Appetizers, Starch, and Vegetable Sides Not Included. Tasting can be arranged for an additional charge upon request.

- 3 Types of Meat Served “Taco Man Style”
- Tortillas
- Rice and Beans
- Garnishes

**BRONZE BUFFET PACKAGES WITH STATIONARY APPS:** Starch and Vegetable Sides Not Included in These Selections

**Choice of:**

Taco Bar with 2 Types of Meat (Carne Asada, Beef Barbacoa, Pollo Asado, Pollo Adobo or Pork Carnitas) with Spanish Rice & Beans

**Or**

Pasta Trio Bar (Marinara, Pesto, Alfredo, A La Vodka, Bolognese, Lasagna, Primavera, Chicken & Artichoke) with Steamed Vegetables and Garlic Bread

**SILVER BUFFET DINNER WITH STATIONARY APPS OR PLATED DINNER WITH TRAY PASSED APPS:**

**Choice of 2 Proteins:**

Chicken Dishes: Picatta, Marsala, Parmesan, Mediterranean, Grilled with Pineapple or Mango Salsa

Baked Mahi Mahi: Grilled with Pineapple or Mango Salsa

Roast Beef : With Brown Gravy or Au Jus

Pork Loin: Cider-Brined

**GOLD BUFFET DINNER WITH STATIONARY APPS OR PLATED DINNER WITH TRAY PASSED APPS:**

**Choice of 2 Proteins:**

Baked Stuffed Chicken Breast With:

Spinach, Sun Dried Tomatoes and Mozzarella

Caprese

Prosciutto, Provolone and Basil with Mushroom Gravy

Baked Salmon Filet With:

Teriyaki

Lemon and Herb

White Wine Sauce

Beef Short Rib Rigatoni with Fresh Arugula and Shaved Parmesan Cheese

**PLATINUM BUFFET DINNER WITH STATIONARY APPS OR PLATED DINNER WITH TRAY PASSED APPS:**

**Choice of 2 Proteins:**

Cabernet Braised Beef Short Ribs

Beef Tenderloin with Bordelaise Sauce

Baked Alaskan Halibut With:

Lemon-Butter Sauce

Tomato-Caper Sauce

Garlic-Ginger Cilantro Sauce

Pineapple Salsa

Mango Salsa

**DIAMOND PLATED DINNER WITH TRAY PASSED APPS:**

**Surf and Turf**

4 Ounce Filet Mignon or Tenderloin Medallions and 4 Ounce Lobster Tail or Giant Prawns

# CAKE AND DESSERT

ALL CAKES HAVE 4 LAYERS OF CAKE AND 3 LAYERS OF FILLING. DEPENDING ON FILLING, EACH CAKE RANGES FROM 6-9 INCHES IN HEIGHT. FRESH FRUIT FILLING IS AN ADDITIONAL COST FOR ANY CAKE ABOVE 3 TIERS.

**Up to 60 People: 2 Tier Wedding Cake**

**61 to 120 People: 3 Tier Wedding Cake**

**121 to 200 People: 4 Tier Wedding Cake**

Guest counts over 200 people may purchase an additional sheet cake: \$75 for half sheet - \$150 for full sheet

<b>Cake Flavors</b>	<b>Flavors and Fillings</b>	<b>Buttercream Fillings</b>
*Chocolate *Vanilla *Banana *Lemon *Rose *Orange *Champagne *Almond *Marble *Strawberries & Cream *Red Velvet	*Fruit Jams *Lemon Curd *Chocolate Sauce *Sea Salt *Mini Chocolate Chips *Luxardo Cherries *Pistachios *Homemade Marshmallow Fluff *Cream Brûlée *Cream Cheese Filling *German Chocolate Filling	*Nutella *Espresso *Peanut Butter *Mint Chocolate Chip *Amaretto *Cookies and Cream *Butterscotch *Rose

## DESSERT BAR: CUSTOM QUOTE

## PLEASE INQUIRE FOR

A small bites dessert bar can either be added on or substituted in for the wedding cake. When substituted for the traditional wedding cake, a 6 inch "Cutting Cake" will be provided. All trays and stands will be included. Additional charges may apply.

<b>Bronze</b>	<b>Silver</b>	<b>Gold</b>	<b>Platinum</b>	<b>Diamond</b>
*Mini Cupcakes (Various Flavors) *Cookies (Various Flavors) *Brownie Bites *Blondie Bites	*Mini Lemon Bars *Mini Pecan Bars *Mini Baked Donuts *Chocolate Truffles (Milk and Dark Chocolate)	*Macarons (Various Flavors) *Cake Pops (Various Flavors) *Full Size Cupcakes	*Mini Cheesecakes with Berries *Mini Eclairs *Mini Pies - Seasonal Fruit Flavors *Mini Tarts (Various Flavors)	*Mini Fruit Tarts *Mini Bread Pudding *Mini Creme Brûlée with Berries *Mini Mousse/Parfait/Cake Cups (Various Flavors)

# MONTH OF WEDDING COORDINATION

## **OVERALL SERVICE INCLUDES:**

1 Initial Complimentary Consultation  
6 Hours of Coverage the Day of the Wedding  
1 Hour of Rehearsal Time  
Creative Director and One Assistant Coordinator

## **PRIOR TO WEDDING DAY (TIME PERMITTING - AT LEAST 1 MONTH):**

Review of All Vendor Contracts and Agreements  
Review Detailed Discussion Regarding Vendor Arrangements and/or Requests  
Final venue walk-thru  
Preliminary Timeline development consultation  
Final Timeline preparation  
Distribution of the Final Approved Timeline to All Other Necessary Vendors  
Provide basic traditional etiquette advice (Seating Arrangements, Walking Down Aisle, Etc.)

## **REHEARSAL COORDINATION:**

Rehearsal Direction and/or Assistance With Wedding Officiant  
Assist In Special Direction Including Any Special Requests  
Choreograph Processional and Recessional  
Review of Musical Selections  
Review Seating Arrangements and Coordination of Special Traditions

## **WEDDING DAY:**

Assist Bride & Groom as Needed Throughout the Wedding Day (will not include additional travel or pick up of items)  
Provide Wedding Emergency Kit for Bridal Party Use  
Communicate Last Minute and Final Detailing to Bridal Party  
Ensure Transportation Arrives Timely  
Handle Serious Last Minute Needs and Emergencies  
Ensure Photographer/Videographer Arrive According to Contract Time

## **PRE-CEREMONY FOR THE BRIDE:**

Oversee Pickup and Delivery of Snacks and Beverages  
Ensure Make-Up and Hair Artists Arrive On Time and Assist In Time Management  
Organize and Distribute All Personal Flowers

## **PRE-CEREMONY FOR THE GROOM:**

Oversee Pickup and Delivery of Snacks and Beverages  
Ensure Boutonnieres are Delivered to Grooms Location  
Assist In Pinning Boutonnieres On the Bridal Party

## **CEREMONY:**

Ensure Special Items are at Ceremony Location  
Make Sure Ceremony Flowers are Delivered and Set Up According to Contracted Services  
Ensure Ushers are Familiar With Any Special Seating Arrangements, In Appropriate Places,  
Available To Pass Out Programs and Escort Guests  
Make Sure Ceremony Musicians Arrive Timely  
Ensure Correct Processional Line Up  
Fix All Dresses and Tuxes Prior to Walking Down the Aisle  
Cue Ceremony Musicians, Photographers, and Videographers When Bridal Party Is In Place  
to Walk Down the Aisle  
Ensure Extra Copies of Readings Are Available  
Assist Photo/Video Arrangements at the End of the Ceremony

## **COCKTAIL HOUR:**

Oversee Cocktail Hour Deliveries  
Ensure Arrival and Appropriate Set Up of Cocktail Decor and/or Rental Items  
Ensure Arrival and Set Up of Ceremony Entertainment and/or Musicians  
Welcome, Greet and Usher Guests Into the Reception Area  
Assist Guests in Locating Their Seating Arrangements

## **RECEPTION:**

Oversee All Confirmed Wedding Day Deliveries  
Ensure the Design of the Venue Appears as Anticipated, Including, but not limited to:  
    Setting Up of Wedding Stationary  
    Set Up of Favors and Special Gifts  
    Special Item Placement: Pictures, Sign in Booth, Other Signage Set up of Small Item  
Decor  
    Set Up of Amenity Baskets and or Arrangements  
    Ensure Guest Tables, Head Table and Sweetheart Table are Set Up Accordingly  
    Ensure Flowers and Centerpieces are Set Up According to Contract  
Transport Special Decorative Items (items must be available at rehearsal not weigh more than 50  
pounds)  
Coordinate Events and Announcements Throughout the Reception in Coordination with  
DJ and Emcee  
Organize the Bridal Party and Guests for the Grand Entrance and Exit  
Ensure Reception Events Progress in a Timely Manner  
Cue Emcee/DJ of Special Moments  
Cue Photographer and Videographer of Special Moments that Occur  
Ensure Special Arranged Music Requests are Appropriately Played at Specific Times  
Final Vendor Confirmations and Detailed Direction for Set Up, Breakdown, and Pick Up



Act as Liaison and Point of Contact to Bridal Party, Parents, and Contracted Vendors for Reception and Venue Collect Gifts and Personal Items and Ensure They Reach Designated Individual

Distribute Final Payments/Tips to Vendors

Coordinate Reception Departure/Send Off

# ADD ON'S

## TENTING OPTIONS:

### FULL COVERED TENT:

PLEASE INQUIRE FOR A QUOTE

ADD	WHITE SIDING
ADD	CLEAR SIDING
ADD	PARTIAL DRAPE
ADD	FULL DRAPE
ADD	POLE DRAPE

### TOP TENT/NO SIDING:

PLEASE INQUIRE FOR A QUOTE

### CUSTOM TENTING/DRAPING: PLEASE INQUIRE FOR QUOTE

You have the vision, we can make it happen! Please inquire for any custom draping or tenting of the space.

## VENDOR ADD ONS:

### DJ AND OFFICIANT (PAIRED TOGETHER): \$1550

Includes 6 Hours of DJ Service: Ceremony, Cocktail Hour, and Reception  
Ceremony PA System With Wireless Handheld Mic and Stand  
Cocktail Playlist and Speaker  
2 Speaker Reception System  
Dinner and Dance Playlist  
Officiant for Ceremony

### DJ: \$1200

Includes 6 Hours of DJ Service: Ceremony, Cocktail Hour, and Reception  
Ceremony PA System With Wireless Handheld Mic and Stand  
Cocktail Playlist and Speaker  
2 Speaker Reception System  
Dinner and Dance Playlist  
Dance Floor Lighting

### OFFICIANT: \$400

## **CATERING UPGRADES:**

**EXTRA CATERING TASTING:**

**\$50 PER PERSON**

**SOUP COURSE:**

**ADDITIONAL \$5 PER PERSON -**

**PLATED ONLY**

**Choice Of:**

Roasted Cauliflower

Asparagus

Roasted Tomato Bisque

French Onion

Italian Wedding

**COFFEE STATION:**

**\$3 PER PERSON**

Iced Tea and Lemonade will be removed from station and a serve yourself coffee station will be set out. Includes coffee mugs, regular coffee, decaf coffee, sugar, sweeteners, and cream.

**S'MORE STATION:**

**\$4 PER PERSON**

Includes personalized individually packaged s'more kits with graham crackers, marshmallows, and chocolate bars. Fire pit and seating area to be set up immediately after dinner service if space allows.

## **RENTAL UPGRADES:**

Gold or Silver Charger \$1.50 each

Black and/or Natural Wood Folding Chair with Padded Seat \$1.00 each

White, Silver, Black, or Gold Chivari Chairs \$4.00 each

Upgraded Linens \$Please inquire for custom quote

Dance Floor: Teakwood, White, or Black \$Please inquire for custom quote

Additional Tables \$10 each

Additional Linens \$15 each

Upgraded Serpentine Sweetheart Table With Linen \$20 each

Natural Bar Stools \$8 each

Chair Bows \$4 each

Lace Overlays \$16 each

Silver or Gold Trimmed China \$.50 each

Wireless Lapel Mic \$50 each

Subs for Reception Area \$200

Dance Floor Effect Lights \$100

Uplighting \$250

Monogram Gobo \$150

Don't see it listed? Not to worry! Please inquire on any of your desired rental needs.