

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
Tableside 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
Tableside 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.