



**porto**  
**vista**<sup>HOTEL</sup>  
wedinstyle

# WEDDING PACKAGES

Contact Director of Catering & Events for Inquires:  
Denise Wade | 619-717-0378 | [DWade@PortoVistaSD.com](mailto:DWade@PortoVistaSD.com)

# Wedding Packages

Destination 'I Do"! The Porto Vista Hotel is the only venue in Little Italy offering a rooftop with stunning sunsets and harbor views, setting the enchanting stage for a romantic outdoor wedding ceremony and reception. Let our expert team help you create a bespoke wedding that speaks to your personalities, visions and sensibilities, that reflects the two of you as a couple and celebrate your joyous union.

## Ceremony Packages

### I DO!

60-minute use of venue space  
 Seating for up to 100 guests  
 White resin padded chairs  
 Draped table for guest book  
 Fruit infused water station

**\$700**

(\$100 per additional 50 chairs)

### JUST SAY YES!

60-minute use of venue space  
 Seating for up to 100 guests  
 White resin padded chairs  
 Draped table for guest book  
 Fruit infused water station  
 Wood Arbor for ceremony  
 Champagne or sparkling cider toast

**\$900**

(\$100 per additional 50 chairs)

# Wedding Packages

## Reception Packages

Complimentary stay for the couple on their wedding night includes one-night valet parking, preferred guest room rate for hotel guests, 60" round tables with white resin padded chairs, house 90" square table linens w/linen napkins in white or black (*Upgraded linens available at additional charge/price based on request*), china, silverware and glassware, and clothed tables for cake and gifts.

### Leonardo DiVinci

\$54 per person  
(Includes One Entrée\*)

Chicken Piccata  
Capers, Garlic, Lemon

Flat Iron Steak  
Green Peppercorn Sauce

Cajun Chicken Penne Alfredo  
Mild Cajun spiced chicken breast, cream

Baked Cod  
Chardonnay Dill Sauce

Chicken Marsala  
Mushrooms, Marsala Wine, Thyme

Farmer's Market Veggie Lasagna  
Garden Fresh Season Vegetables

### Michelangelo

\$64 per person  
(Includes One Entrée\*)

Greek Chicken Breast  
Stuffed w/Spinach, Red Pepper & Feta

Short Rib Ragu Pappardelle

Chipotle Grilled Chicken  
Mango Salsa & Fresh Cilantro

Filet Steak  
Perigueux-Madeira Truffle Sauce

Crispy Skin Scottish Salmon  
Beurre Blanc Sauce

Fresh Mahi-Mahi  
Lemon & Capers

Braised Short Ribs  
Red Wine

### Salads (Select two)

Spring Mix, Shredded Carrots, Tomatoes, & Cucumbers  
Choice of House Dressings: Ranch, Oregano Vinaigrette or Blue Cheese

Greek Salad, Feta, Tomatoes, Red Onion, Kalamata Olives with Oregano Vinaigrette

Orzo Pasta Salad with Grilled Market Vegetables

Traditional Caesar Salad

Spinach Salad, Gorgonzola Cheese, Candied Walnuts  
Raspberry Vinaigrette

Tuscan Bean and Artichoke Salad, Roasted Capers, Sundried Tomatoes  
Arugula, Frisee, Golden Red Beets, Orange-Curry Vinaigrette

### Sides (Select two)

Garlic Roasted Rosemary Red Potatoes

Herbed House Mashed Potatoes

Salted Sweet Potatoes

Roasted Fingerling Potatoes

Mac-n-Cheese

Mediterranean Couscous

Wild Rice

Green Bean Casserole

Seasonal Market Vegetables  
Steamed, Roasted or Sautéed

Buffets are served with rolls & butter and accompanied with two salads, two salads, freshly brewed coffee and a selection of herbal teas.

*\*Additional entrées available at \$11 per person per item*

# Wedding Packages

## Taste of Little Italy

Traditional Caesar Salad- Romaine, Shaved Parmesan, Garlic Crouton

### Pastas (Select Two)

- Farfalle- Italian Sausage in a Vodka Cream Sauce
- Three Cheese Ravioli- Fresh Vegetables in a House Marinara
- Penne Primavera- Julienne Vegetables in Herbed White Sauce
- Spaghetti Bolognese
- Hearty Sausage Lasagna
- Cheese Tortellini with House Marinara
- Fettuccine Alfredo with Grilled Chicken Breast
- Orecchiette with Grilled Chicken, Artichokes, Sun Dried Tomatoes in a Pesto Cream Sauce

Warm Garlic Bread

\$49 per person

## Off the Grill BBQ

Mixed Greens Salad-Cucumber, Tomatoes, Red Onions, Carrots, Goat Cheese, Oregano Vinaigrette  
Creamy Cole Slaw

BBQ St. Louis Ribs

Chicken Leg Quarter with Spiced Dry Rub

Honey Baked Beans

Macaroni & Cheese Crisped with Panko Breadcrumbs

Green Bean Casserole OR Fresh Sautéed Green Beans

Jalapeno Cheese Cornbread

\$67 per person

## South of the Border

House Salad with Tomatoes, Cucumber, Queso Fresco, Carrots with Spiced House Dressing

### Taco Types (Select Two)

- Grilled Chicken, Sweet Peppers, and Onions
- Marinated Carne Asada
- Braised Pork Carnitas
- Cod Fish (Beer-Battered or Lemon Grilled)
- Soy Chorizo- Peppers and Onions

Flour and Corn Tortillas

Pico de Gallo, House Salsa, Onions, Cilantro, Shredded

Cheese, Sour Cream

Refried Beans

Mexican Rice

\$55 per person

Add Guacamole \$3 per person

# Hors d'oeuvres

## Trays & Bowls

	Small (serves 25)	Medium (serves 50)	Large (serves 100)
California Vegetable Crudité w/House Dip.....	\$150	\$300	\$450
Sliced Fresh Fruit .....	\$175	\$325	\$475
Imported & Domestic Cheese Display .....	\$200	\$350	\$500
<i>Chef's selection of Cheeses, Mixed Nuts and Grapes</i>			
Antipasto platter .....	\$250	\$400	\$550
<i>Italian Meats and Cheeses, Marinated Mushrooms, Artichokes, Olives, Peperoncini, Grape Tomatoes</i>			
Warm Tri-Colored Tortilla Chips .....	\$100	\$200	\$350
<i>With House Salsa</i>			
Mediterranean Dips w/Pita Chips and Lavosh Crackers .....	\$170	\$325	\$475
<i>Hummus, Tzatziki, Tabbouleh</i>			
Warm Spinach and Artichoke Dip .....	\$170	\$325	\$475
<i>With Garlic Crostini</i>			

## Skewers

**Priced Per Piece**  
All Skewers served 50 pieces

Mini Caprese .....	\$150
<i>Mozzarella, Grape Tomatoes &amp; Fresh basil, drizzled with Balsamic Glaze</i>	
Mini Fruit Kabobs .....	\$175
<i>Strawberries, Melons, &amp; Grapes, drizzled with Raspberry Glaze and Fresh Mint</i>	
Teriyaki Beef .....	\$300
<i>Teriyaki Sauce and topped with Sesame Seeds</i>	
Asian Chicken .....	\$300
<i>Peanut Sauce and topped with Sesame Seeds</i>	
Garlic Shrimp .....	\$400
<i>Lemon Butter</i>	
Italian Sausage .....	\$250
<i>Peppers and Onions</i>	

## Additional Services

Fruit infused water.....	\$2.00 per person
Cake cutting .....	\$4.00 per person
Discounted valet parking.....	\$15 event guest parking / \$25 overnight guest parking
Security service.....	\$40 per hour / per guard

# Hors d'oeuvres

All Trays served 50 pieces

## Cold Hors d'oeuvres

Bruschetta – Vine-Ripe Tomatoes, Fresh Basil and Roasted Garlic .....	\$200
Shrimp Spring Rolls – Rice Noodles, Thai Basil, Carrot, Cucumber, Served with Thai Sauce.....	\$250
Ceviche Tostada with Avocado Relish .....	\$300
Salmon Mousse on Crostini, Fried Capers and Dill .....	\$200
Avocado Deviled Eggs w/ Fresh Jalapeño .....	\$175
Bacon Wrapped Dates with Balsamic Vinaigrette .....	\$300
Tea Sandwiches: Cucumber, Egg-Salad, Ham, Salmon-Salad.....	\$200
Seared Oregon Albacore Tataki.....	\$300
Prosciutto Wrapped Asparagus Spears .....	\$300

All Trays served 50 pieces

## Hot Hors d'oeuvres

Bacon Wrapped Fried Pickles w/Chipotle Ranch Dip.....	\$225
Crab Stuffed Mushroom Caps.....	\$250
Coconut Shrimp w/Orange Sesame Sauce.....	\$250
Vegetable Pot Stickers w/Ginger Soy.....	\$175
Spring Egg Rolls w/Sweet Chili Sauce .....	\$175
Potato Skins w/Smoked Bacon, Cheddar Cheese, Green Onions, Sour Cream.....	\$200
Spicy Kung Pao Chicken Wings w/Pickled Fresno Chilis .....	\$200
Chicken Wings: Lemon Pepper, Buffalo, BBQ or Teriyaki.....	\$200
Sliders: BBQ Pork w/Pickled Red Cabbage .....	\$225
Sliders: Angus Beef w/Cheddar Cheese and Grilled Onions.....	\$250
Kansas City BBQ House Meatballs .....	\$200
Fried Cheese Ravioli w. Marinara Dipping Sauce .....	\$175

*Bite-sized, displayed, or tray passed Hors d'oeuvres are the perfect way to provide your reception guests with nourishment while socializing: Server Fee \$30/m per server for Tray Pass Option*

*30 minutes of service – select 4-5 pieces per guest*

*45 minutes of service – select 6-8 pieces per guest*

*60 minutes of service – select 8-10 pieces per guest*

# Reception Menus

## Stazione

(Stations)

### Baked Potato or Tater Tot Bar (select six toppings)

Shredded Cheeses-Cheddar, Jack, Parmesan  
Sour Cream, Fresh Chives, Diced Scallions  
Homemade Bean Chili, Broccoli Florets  
Hickory Smoked Bacon Crumbles  
Fresh Sliced Jalapenos, Sautéed Peppers & Onions  
Spicy Nacho Cheese, Ranch Dressing  
Alfredo Sauce, Buffalo Sauce

\$24.00 per person

### Little Mercado Salad Bar

Romaine Lettuce and Spinach Leaf  
Grilled Chicken Breast, Hard-boiled Eggs  
Red Onion, Cherry Tomatoes, Cucumbers, Garbanzo Beans  
Shaved Carrots, Crumbled Feta, Kalamata Olives, Croutons, Tri-  
Colored Bell Peppers, Shredded Cheddar

Sliced Carrot Cake

\$17.00 per person

### Taco Station (select one taco style)

*Served with: Petite Flour or Corn Tortillas, Pico de Gallo, House Salsa, Onions, Cilantro, Shredded Cheese, Sour Cream*

Grilled Chicken Fajita w/Sweet Peppers and Onions

Grilled Marinated Carne Asada

Cod-Fish (Beer-Batter Fried or Lemon Grilled)

Braised Pork Carnitas

\$24.00 per person

### Dessert Station (select three)

Fudge Brownies, Carrot Cake, Triple Chocolate Cake, Assorted Cupcakes

Chocolate-Chip Cookies, Mini Fruit Tarts,

Cheesecake Slices w/Fresh Strawberries,

Chocolate Dipped Strawberries, Chocolate Mousse

\$14.00 per person

**\*Specialty Stations Must Be Ordered in Complement with other Hors d'oeuvres Selections to Meet Minimum Revenue Requirements**

### Carving Station (\*\*minimum 30 guests)

Service for 30 people

Prime Rib of Beef served with Au Jus and Horseradish Cream .....\$450 ea.

Roasted Turkey Breast with Cranberry Chutney and Honey Mustard .....\$325 ea.

Honey-Bourbon Glazed Ham with Assorted Mustards.....\$300 ea.

Roasted Pork Loin with Apple Chutney .....\$350 ea.

Tri-Tip Beef with Garlic Rosemary Rub.....\$400 ea.

*\*All carving stations served with Silver Dollar Dinner Rolls*

**Each Carving Stations will be attended by a Chef at \$125 per chef for 60 minutes.**

# Beverage Service

## Reception Beverage Packages

Cash Bar	<i>Per Drink</i>	Hosted Bar	<i>Per Drink</i>
Call Brands.....	\$10.00	Call Brands.....	\$9.50
Premium Brands.....	\$12.00	Premium Brands .....	\$11.50
Wine (House) .....	\$10.00	Wine (House) .....	\$9.50
Domestic Beer.....	\$7.00	Domestic Beer.....	\$6.50
Imported Beer.....	\$8.00	Imported Beer .....	\$7.50
Non-Alcoholic Beers.....	\$7.00	Non-Alcoholic Beers.....	\$6.50
Assorted Soft Drinks.....	\$3.00	Assorted Soft Drinks.....	\$2.75
Assorted Fruit Juice.....	\$4.00	Assorted Fruit Juice.....	\$3.75
Mineral Water .....	\$4.00	Mineral Water.....	\$3.75
Bottled Water.....	\$3.00	Bottled Water .....	\$2.50

*Call Brands: Absolute, Absolute Citron, Beefeater, Bacardi, Malibu, Myer's, Jose Cuervo, Sauza, Jim Beam, Seagram's, Southern Comfort, Johnny Walker Red, J&B*  
*Premium Brands: Grey Goose, Ketel One, Tanqueray, Bombay Sapphire, Captain Morgan, Bacardi 151, Patron Silver, Patron Anejo, Jack Daniel's, Maker's Mark, Crown Royal, Johnny Walker Black, Dewar's White*

Bar Packages	First Hour	Second Hour	Each Additional Hour
Hourly Hosted Bar Packages	<i>Per Person</i>	<i>Per Person</i>	<i>Per Person</i>
Beer and Wine	\$20.00	\$12.00	\$8.00
Call Spirits	\$25.00	\$18.00	\$12.00
Premium Spirits	\$35.00	\$22.00	\$17.00

### Bottle Service

House Wine – Vista Point Chardonnay, Pinot Grigio, Cabernet Sauvignon.....	\$30.00 per bottle
House Champagne .....	\$35.00 per bottle
Corkage Fee – 750ml.....	\$20.00 per bottle

### Beer Kegs

Domestic Keg Beer .....	\$400
Domestic Premium Keg Beer.....	\$450
Imported Keg Beer .....	\$475 & up

*Bar revenue minimum of \$500 per bar is required or a \$150 bartender fee will apply (one bartender per 75-100 guests). Additional Bartenders available at \$150 per hour. Cocktail Servers available at \$50 per hour.*



# Add Ons

## Wedding checklist

WooHoo! You're engaged! Let the planning fun begin. And yes, it can be fun, if you stay organized and utilize your family and friends' creative juices and talent.

- Venue = **Porto Vista Hotel, San Diego**
- Set the Date
- Plan your budget
- Select an Officiant, Florist, DJ and Photographer
- Choose your stationery: announcements, save the dates, invitation and don't forget Thank You notes!
- Guestroom rates at the **Porto Vista Hotel, San Diego**
- Say YES! to the dress
- Consider a theme? Hmmm . . . Little Italy, harbor views, sunshine, rooftop . . . now you're thinking!
- Dessert = tiered cake vs cupcakes vs cake bombs vs candy station vs chocolate fountain OH MY!
- Feeling stressed: schedule a spa treatment
- Book your bachelorette party overnight stay at **Porto Vista Hotel, San Diego**
- Rehearsal Dinner at the **Porto Vista Hotel, San Diego**

## Preferred vendor list

DJ	Sleeping Giant Music <a href="http://www.sleepinggiantmusic.com">www.sleepinggiantmusic.com</a>	858-270-2195
Photographer	Kaori Devine <a href="http://www.kaoridevinephotography">www.kaoridevinephotography</a>	619-322-9996
Florist	San Diego Wholesale Flowers <a href="http://www.wholeflowersandsupplies.com">www.wholeflowersandsupplies.com</a>	619-295-3444
Cake	Cupcakes Squared <a href="http://www.cupcakessquared.com">www.cupcakessquared.com</a>	619-226-3485
Equipment Rental	San Diego Premier Party Rentals <a href="http://www.sandiegoppr.com">www.sandiegoppr.com</a>	619-616-1212
	San Diego Linen <a href="http://www.sandiegolinen.com">www.sandiegolinen.com</a>	619-396-6072
Transportation	San Diego Trolley Tours <a href="http://www.trolleytours.com">www.trolleytours.com</a>	619-298-8687 ext. 4
	San Diego Luxury Limo & Party Bus <a href="http://www.limorentalsd.com">www.limorentalsd.com</a>	619-733-7206
Hair Salon/Stylist	Wash (located on-site) <a href="http://www.washsd.com">www.washsd.com</a>	619-564-3757