



Catering

NAVY REGION SOUTHWEST
SAN DIEGO METRO

*“We were
together.
I forget
the rest.”*

– WALT WHITMAN





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*“Life isn't
a matter of
milestones,
but of
moments.”*

— ROSE KENNEDY

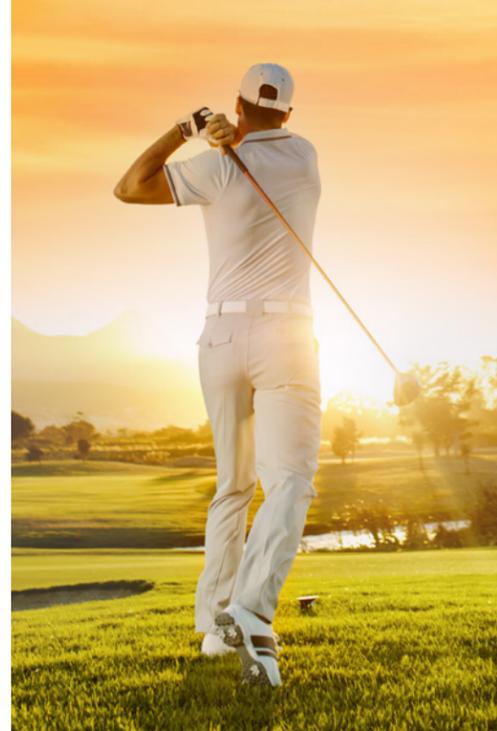


venues



Naval Base San Diego

Naval Base San Diego, located near downtown San Diego, the Gaslamp District, and the world-famous San Diego Zoo, provides event space and catering services close to the city's heartbeat. Our event spaces feature charming indoor and outdoor spaces ideal for ceremonies, receptions, and brunches. With premium amenities such as one-of-a-kind fine-dining experiences and exceptional business services, any impression you make at one of our Catering locations is sure to last.



Admiral Baker Clubhouse

This beautiful clubhouse offers panoramic views in an early California style architecture, complimented by its Mission Gorge location

The Presidio Ballroom features soft arches, sparkling chandeliers, and dark wood beams that will surround your event in rich style. The dining room opens to the Presidio Patio that overlooks the sprawling lush greens of our two

18-hole golf courses. Groups up to 300 can be accommodated at Admiral Baker Clubhouse. The location is easily accessible for non-military guests. Start planning your special day by calling us at 619-487-0016 or 619-487-0026

Presidio Ballroom

Capacity 100 - 200

Patio

Capacity up to 120

Additional Amenities

Patio Ceremony with Chairs

Golf Conference Room

Capacity 25 (seated)



Admiral Baker Clubhouse's facility and services are open to the public

Anchors Catering and Conference Center

Anchors Catering & Conference Center is located at Naval Base San Diego just outside the Main Street gate, allowing for easy access for non-military guests

This full-service facility is perfect for command events, Hail and Farewells, luncheons, dinners, holiday celebrations, birthdays, anniversaries, and wedding receptions. Rooms are available

for groups up to 400 guests. There are two large banquet rooms and break-out rooms. The ballroom has a stage, hardwood dance floor and a bridal changing room. Contact us at 619-556-7788

Grand Pacific Ballroom

Capacity 100-400

Atlantic Room

Capacity 50-130

Mediterranean Room

Capacity 25-50

Pacific Room

Capacity 75-160

Arctic Room

Capacity 25-60

Open to Authorized Patrons





Naval Base Point Loma

Providing vast views of the Pacific Ocean, easy access to the beach, and a convenient location near downtown San Diego, Naval Base Point Loma is home to two of the city's top event facilities, which are appropriate for even the most elegant milestone celebration. Naval Base Point Loma is more than just a venue for events; it also offers oceanfront hotels and family-friendly accommodations for your next Southern California excursion or vacation.



Admiral Kidd Catering & Conference Center

The Navy's premier waterfront location is surrounded by the splendor of the San Diego Bay and downtown skyline

Located on board Naval Base Point Loma at the Harbor Drive Annex, this location boasts a view available only to the city's most exclusive hotels and restaurants. This bay front property is also

conveniently located adjacent to NGIS (Navy hotel). This premier location accommodates up to 400 guests. Start planning your special day by calling us at 619-524-6287 or 619-524-1996



Skyline Room

Capacity 200-400

Additional Amenities

- Lawn Ceremony with Chairs
- Bridal Dressing Room
- Gazebo

Admiral Kidd Catering & Conference Center's facility and services are open to the public



Oceanview Catering & Conference Center

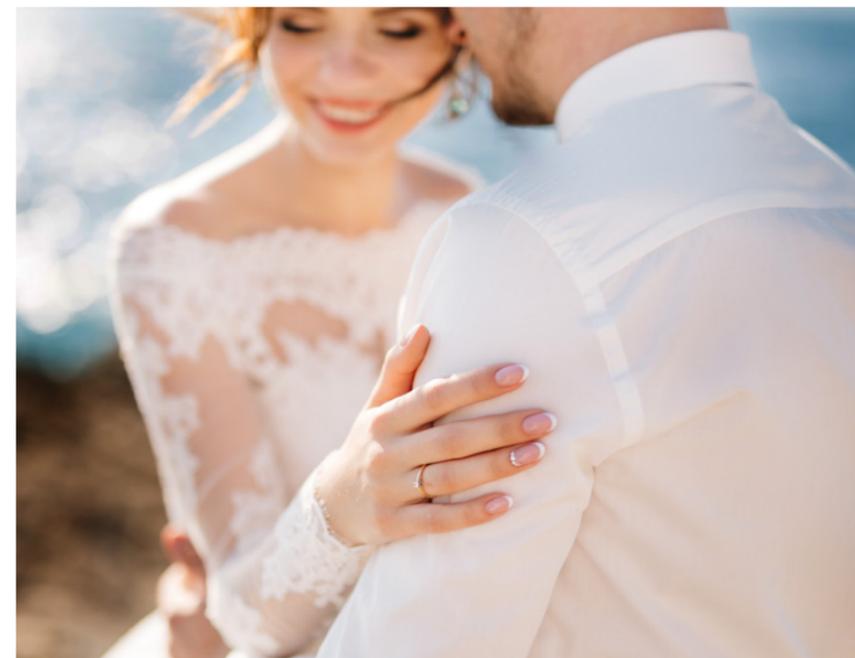
Located at the tip of Naval Base Point Loma, Oceanview's beautiful interior is complimented by its magnificent view of the Pacific

Its large wooden deck features a gazebo overlooking the water. Imagine the rhythmic lull of waves splashing against the rocks below as your family and friends enjoy a mouth-watering menu on the deck

or the elegant dining area. The dining room and deck is able to accommodate groups up to 300. Start planning your special day by contacting us at 619-524-6287 or 619-524-1996



Oceanview Catering & Conference Center's facility and services are open to the public





Naval Air Station North Island

Naval Air Station North Island, a top destination steps away from sandy beaches, cafe-lined walkways, and spectacular ocean vistas, offers an attractive mix of waterfront settings, modern amenities, and vast views of the Pacific Ocean. Your next gathering will become a memory that will last a lifetime, thanks to the magnificent ballrooms and various outdoor venues — a standout choice for your next milestone event.

Island Club Catering & Conference Center

The newly renovated Island Club is the Navy's foremost oceanfront location, perched on a bluff overlooking the stunning waves of Breakers Beach

This ideal location for once-in-a-lifetime occasions is in beautiful Coronado, on board Naval Air Station North Island, and has the

feel of a tropical resort. The Island Club is capable of accommodating groups up to 300. Start planning by calling us at 619-545-9199

Atlantis Room

Capacity 140-300

Trident Room

Capacity 90-140

Neptune Room

Capacity 50-80

Sky Room

Capacity 35-50

Cascade Executive Board Room (A or B)

Capacity 25

Breakers Beach Deck

Capacity 75-150

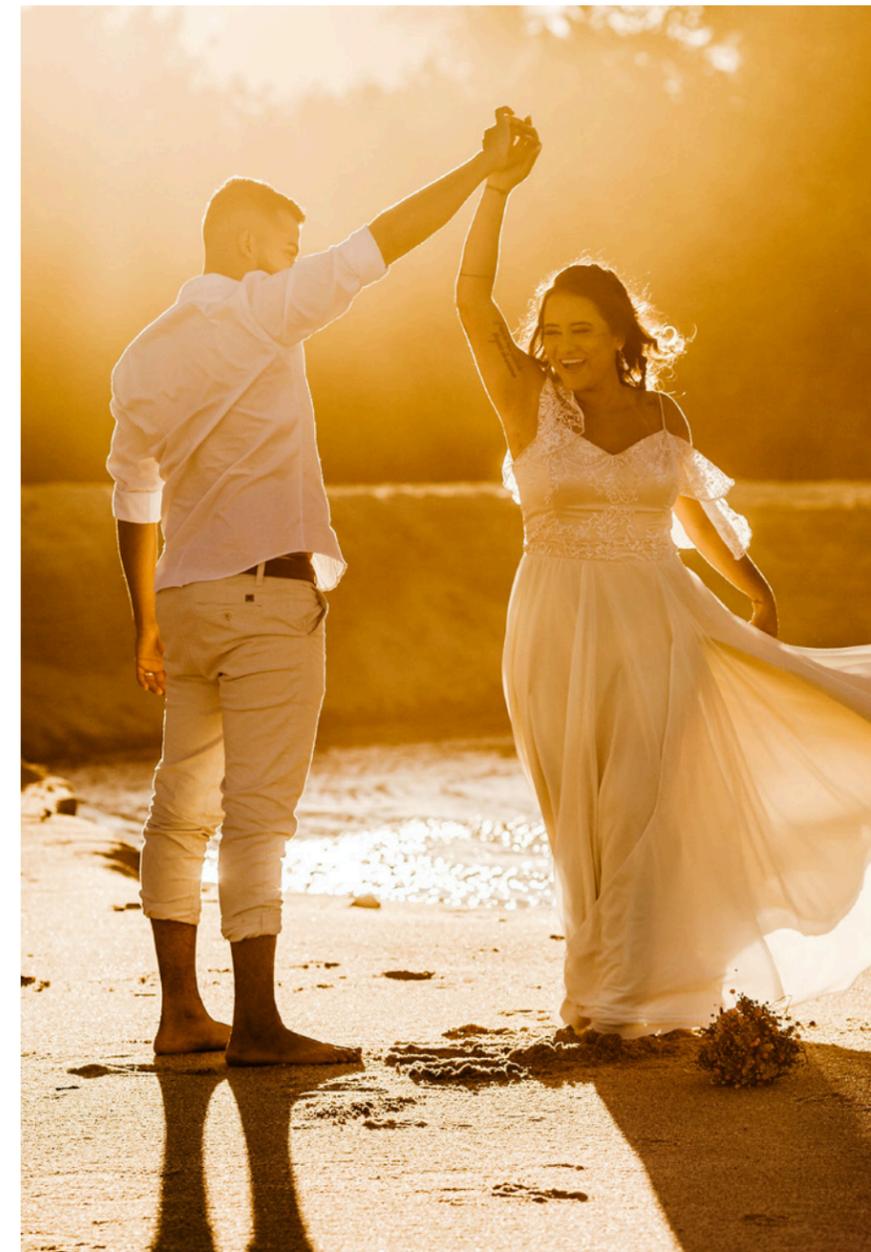
I Bar

Capacity 75-120

Additional Amenities

Ceremony Site and Chairs

Bridal Dressing Room





packages

The Knot Wedding Reception Package



Includes Four-hour Reception, Room Rental, Set-up, Cake Cutting, Bartender for 3.5 Consecutive Hours of No-host Bar Service, and DJ Hook Up

A Full-service Plated Menu Served with Rolls, Butter, Non-alcoholic Punch, and Coffee, Tea

Formal Table Settings Complete with China, Silverware, Glassware, White Table Linens and Accent Color Napkins

Complete with Formal Registration Table, Gift Station, Cake and Hors D'oeuvres Tables

Children's Menus for 1/2 Price are Available for the Ages 4-10 Years Old

COCKTAIL HOUR

One Hour Maximum Hosted Premium Wine, Premium Champagne, Call Brand Cocktails, One Keg Premium Beer, Unlimited Infused Water, Non-alcoholic Punch, Soft Drinks, Coffee and Tea

FARMERS' MARKET TABLE

A Cascading Display of Fruit, Vegetables, and Cheeses Served with Crackers and Dips

HORS D'OEUVRES TRAY SERVICE

Choice of Five:

Fresh Roasted Tomato Bruschetta

Asparagus Spears with Asiago in Phyllo

Prosciutto Melon Skewers

Buffalo Chicken Empanadas

Mediterranean Antipasto Skewers

Coconut Shrimp with Sweet Chile Sauce

Raspberry Brie en Croute with Almonds

Bacon Wrapped Scallops

Teriyaki Beef Satay Skewers

Crab or Chicken Salad Cucumber Rounds

Mini Beef Wellington

RECEPTION DINNER

One Glass of Premium Wine Per Person

Premium Champagne and Sparkling Cider for Toasting

SALADS

Choice of One:

Garden

Mixed Greens, Tomatoes, Red Onions, Cucumbers, Herbed Croutons, Choice of Dressing

Caesar

Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing

Cranberry Walnut

Spring Mix, Candied Walnuts, Feta Cheese, Cranberries, Red Onion, Raspberry Vinaigrette

COMBINATION ENTREES

Choice of Two:

Grilled Petite Filet Wrapped in Bacon

Lemon Garlic Shrimp Scampi

Tuscany Chicken Breast

Herbed Salmon Fillet

ACCOMPANIMENTS & VEGETABLES

Choice of Two:

Baby Carrots

Grilled Asparagus

Roasted Brussel Sprouts with Balsamic Glaze

Roasted Baby Potatoes

Wild Rice Medley

Sautéed Vegetables

Garlic Red Skin Mashed Potatoes

The Anchored Wedding Reception Package



Four-hour Reception Includes Room Rental, Set-up, Cake Cutting, Bartender for 3.5 Consecutive Hours of No-host Bar Service, and DJ Hook Up

A Full-service Plated Menu Served with Rolls, Butter, Non-alcoholic Punch, and Coffee, Tea

Formal Table Settings Complete with China, Silverware, Glassware, White Table Linens and Accent Color Napkins

Complete with Formal Registration Table, Gift Station, Cake and Hors D'oeuvres Tables

Children's Menus for 1/2 Price are Available for the Ages 4-10 Years Old

COCKTAIL HOUR

Wine Service for First-Hour and One Keg Premium Beer

FARMERS' MARKET TABLE

A Cascading Display of Fruit, Vegetables, and Cheeses Served with Crackers and Dips

HORS D'OEUVRES TRAY SERVICE

Choice of Four:

Prosciutto Melon Skewers

Buffalo Chicken Empanadas

Asparagus Spears with Asiago in Phyllo

Coconut Shrimp with Sweet Chile Sauce

Mediterranean Antipasto Skewers

Mojito Lime Shrimp Skewers

Raspberry Brie en Croute with Almonds

Bacon Wrapped Scallops

Teriyaki Beef Satay Skewers

Crab or Chicken Salad on Cucumber Rounds

Mini Beef Wellington

RECEPTION DINNER

One Glass of Premium Wine Per Person

Premium Champagne and Sparkling Cider for Toasting

SALADS

Choice of One:

Garden

Mixed Greens, Tomatoes, Red Onions, Cucumbers, Herbed Croutons, Choice of Dressing

Caesar

Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing

Cranberry Walnut

Spring Mix, Candied Walnuts, Feta Cheese, Cranberries, Red Onion, Raspberry Vinaigrette

ENTREES

Combination Plates and Split Entrees Available At An Additional Charge.

Choice of One:

Garlic and Rosemary Prime Rib of Beef

Au Jus and Creamy Horseradish

New York Steak

Caramelized Onions and a Bordelaise Sauce

Chicken Marsala

Chicken Breast and Rosemary Marsala Wine Sauce

Ricotta Ravioli

Cream Pesto Sauce

Salmon Fillet

Fresh Herbs and a Lemon Butter Sauce

Roasted Pork Loin

Served with a Plum Sauce

Shrimp Scampi

Sautéed in Shallots, Butter, and Garlic with White Wine and Served over Pasta or Rice

ACCOMPANIMENTS & VEGETABLES

Choice of Two:

Sautéed Vegetables

Wild Rice Medley

Tuscany Blend Vegetables

Roasted Red Bliss Potatoes

Green Beans with Toasted Almonds

Garlic Red Skin Mashed Potatoes

Rice Pilaf

The Nautical Wedding Reception Package



Four-hour Reception Includes Room Rental, Set-up, Cake Cutting, Bartender for 3.5 Consecutive Hours of No-host Bar Service, and DJ Hook Up

A Self-service Buffet Menu Served with Rolls, Butter, Non-alcoholic Punch, and Coffee, Tea

Formal Table Settings Complete with China, Silverware, Glassware, White Table Linens and Accent Color Napkins

Complete with Formal Registration Table, Gift Station, Cake and Hors D'oeuvres Tables

Children's Menus for 1/2 Price are Available for the Ages 4-10 Years Old

COCKTAIL HOUR

Wine Service for First-Hour, One Pony of Domestic Beer, and Hors D'oeuvres Tray Service, with a Choice of Three:

Raspberry Brie En Croute with Almonds
 Chicken, Pork or Vegetable Pot Stickers
 Teriyaki Beef Satay Skewers
 Swedish or BBQ Meatballs
 Spicy or Glazed Boneless Chicken Wings
 Smoked Gouda Mac 'N Cheese Bites
 Coconut Shrimp with Sweet Chile Sauce

Crab Cheddar and Jalapeno Poppers
 Fresh Roasted Tomato Bruschetta
 Asparagus Spears with Asiago in Phyllo
 Mediterranean Antipasto Skewers
 Iced Shrimp Bowl
 Crab or Chicken Salad on Cucumber Rounds

RECEPTION DINNER

Champagne and Sparkling Cider for toasting

SALADS

Choice of One:

Garden
Mixed Greens, Tomatoes, Red Onions, Cucumbers, Herbed Croutons, Choice of Dressing

Caesar
Romaine Lettuce, Parmesan Cheese, Herbed Croutons, Caesar Dressing

Mediterranean
Spring Mix, Romaine, Couscous, Cucumbers, Tomatoes, Red Onions, Fresh Mint, Parsley and Feta Cheese, Balsamic Vinaigrette

ENTREES

Choice of Two:

Top Round of Beef with Au Jus

Braised Tri-Tip
Tender Tri-Tip Flame Broiled and Served with a Mushroom Sauce

Chicken Madeira
Shallots, Button Mushrooms, Sweet Madeira Wine, Melted Swiss Cheese

Chicken Fettuccini Alfredo

Spinach and Ricotta Lasagna Rolls

Baked Salmon
Teriyaki Ginger Glaze

Garlic and Rosemary Prime Rib with Carving Station (Upgrade)

ACCOMPANIMENTS & VEGETABLES

Choice of Two:

Mixed Vegetable Medley

Tuscany Blend Vegetables

Green Beans with Toasted Almonds

Three Cheese Macaroni

Rice Pilaf

Cilantro Lime Rice

Roasted Red Bliss Potatoes

Scalloped Potatoes

Garlic Red Skin Mashed Potatoes

Conference Packages

Basic Conference Packages Feature A Room Set-up Tailored To Your Group's Individual Needs, Including White Linen, A Podium, A Microphone, A Screen, A Projector, and Water Service. Three Hours of Fresh Brewed Coffee and Tea.

ALL-DAY BREAK PACKAGE

MORNING: Chilled Fruit Juices, Fresh Fruit, Coffee, Tea and Breakfast Pastries

MID MORNING: Refresh Coffee

MID AFTERNOON: Refresh Coffee, Assorted Soft Drinks and Cookies

HALF-DAY BREAK PACKAGE

MORNING: Chilled Fruit Juices, Coffee, Tea and Breakfast Pastries

MID MORNING: Refresh Coffee

AFTERNOON PICK-ME-UP

An Assortment of Cookies and Soft Drinks

COFFEE BREAK PACKAGE

Regular and Decaffeinated Coffee and Tea. Serves 25

Additional Options - Price Per Person

Availability: Packages are Available Monday Through Thursday, 8 am-4 pm and Friday 8 am-Noon

Lunch Boxes: Available Upon Request.

Minimums: Minimum of 25 Attendees. Priced Per Person Unless Noted Otherwise. Maximum of 8 Hours Per Day, for Additional Hours See Your Sales Manager. Breakout Room Prices Vary By Venue. All Arrangements Must Be Made in Advance.

Military Dining Packages

Minimum of 50 Guests

APPETIZER COURSE

Shrimp Cocktail

SOUP COURSE

Beef Consommé Au Parmesan

SALAD COURSE

Caesar Salad

MAIN COURSE

Served with Chef's Choice of Potatoes or Rice and Vegetables with Rolls and Butter. Split Entrees Available at an Additional Fee.

Choice of One:

Prime Rib of Beef with Au Jus

Atlantic Herbed Salmon

Chicken Cordon Bleu

Tri-Color Cheese Tortellini with Garlic Cream Sauce

DESSERT COURSE

New York Style Cheesecake

Served with Fresh Strawberries and Port Wine



menus

SUNRISE BREAKFAST

*Available Monday Through Friday
Minimum of 50 Guests*

CAPTAIN

Scrambled Eggs
Breakfast Potatoes
Sausage
Bacon
Biscuits with Country Gravy
Assortment of Pastries
Assortment of Juices
Coffee and Tea

ADMIRAL

Eggs Frittata
Crispy Bacon and Sausage
Home Fried Potatoes
Biscuits with Country Gravy
Assorted Pastries
Sliced Seasonal Fruit Display
Honey Glazed Ham
Assorted Chilled Juices
Freshly Brewed Coffee and Tea

CHAMPAGNE BRUNCH

*Available Saturday and Sunday
Minimum of 100 Guests*

*Includes Beverage Services, Non-alcoholic Punch, Champagne, Sparkling Cider,
Assortment of Juices, Coffee and Tea*

STARTERS

Garden Greens with Choice of Dressing
Seasonal Fruit Display

SELF-SERVICE ENTREES

Scrambled Eggs
French Toast or Waffles
Bacon and Sausage
Breakfast Potatoes

CARVING STATION

Served with Chef's Choice Rice and Vegetables with Rolls and Butter
Top Round of Beef with Au Jus
Roasted Turkey Breast with Gravy
Glazed Bone-in Ham

ROOM RESERVATIONS

Includes White Table Linens, Cloth Napkins, China Dinnerware, Glassware
and a DJ Hook Up

Children's Menus (1/2 price) are Available for Ages 4-10 Years Old.

BEVERAGE SERVICE

Availability Varies Per Venue. Ask the Catering Manager for Available Selections

PUNCH BOWLS

2.5 Gallons Serve Approximately 50

Champagne, Sangria (White or Red), or Margarita

Non-alcoholic Lemonade or Orange-Guava Punch

WINE MENU

Served By the 750 ml Bottle

House Wine, Canyon Road: Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Premium Wines: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio

House Champagne or Premium Champagne

Non-alcoholic Sparkling Cider

BEER SERVICE

Full Keg (Approximately 120 Cups), A Pony Keg (Approximately 60 Cups)

Domestic, Premium, or Micro-Brew

NO-HOST BAR

Bars are Stocked with Call and Premium Liquors. Priced Per Drink. Beverage Server Fee Applies. Bourbon, Scotch, Vodka, Gin, Rum, Tequila, Brandy, Call Brands, Premium Brands, Domestic Beer, Premium Beer, House Wine By the Glass, Premium Wine By the Glass, Juice, Soft Drinks, Bottled Water

HOSTED BAR

Minimum 2 Hours. Beverage Server Fee Applies. Recommend One Bartender Per 75 Guests. Each Bartender (per hour, minimum 2 hours). Call Liquors, Premium Liquors

WINE HANDLING

Outside Products 750 ml bottle, 1.5 Liter Bottle

PORTABLE BARS

Set-up On Site, Set-up Off Site

FULL-SERVICE LUNCHEONS

Available Monday Through Friday until 1 PM
Minimum of 50 Guests

Includes Rolls, Coffee and Tea

SANDWICHES, SALADS AND WRAPS

Sandwiches and Wraps are Served with Seasonal Fruit and Pasta Salad

Roasted Turkey Breast
Served with Swiss Cheese, Lettuce,
Tomatoes on Whole Wheat

Roasted Turkey Cobb
Turkey Breast, Sun-dried Tomatoes,
Gorgonzola Cheese, Lettuce on Artisan
Multigrain

C.B.R.
Grilled Chicken Breast, Bacon, Ranch,
Lettuce, Tomato, Onion on a Brioche Bun

California Wrap
Roasted Turkey Breast, Swiss Cheese,
Lettuce, Tomato, Avocado Wrapped in a
Spinach Tortilla

Mediterranean Chicken Salad
Chilled Chopped Chicken, Spring Mix,
Romaine, Cucumbers, Kalamata Olives,
Tomatoes, Red Onions, Mint, Parsley and
Feta Cheese with Balsamic Vinaigrette

Cobb Salad
Chopped Turkey Breast, Mixed Greens,
Avocado, Bacon, Bleu Cheese Crumbles,
Tomatoes, Hard-Boiled Eggs and Choice
of Dressing

Asian Salad
Grilled Chicken Breast, Mixed Greens,
Mandarin Oranges, Sliced Almonds, Red
Cabbage, Chopped Cilantro and Wonton
Strips with Ginger Sesame Dressing

LUNCHEON ENTREES

Entrees are Served with Garden Salad and Choice of Dressing, Rice or Potatoes,
Rolls and Butter

Salmon
Broiled with Lemon Butter Sauce

Parmesan Crusted Chicken
Boneless Chicken Breast Encrusted in
Parmesan, Topped with Spinach, Red
Peppers with a Parmesan Cream Sauce

Pasta Primavera
Farfalle with Fresh Vegetables and
Alfredo Sauce

Braised Tri-Tip
Flame Broiled and Served with a
Mushroom Sauce

Split Entrees Available at an Additional Fee.

Children's Menus (1/2 price) are Available for Ages 4-10 Years Old.

TWO ENTREE SELF-SERVICE LUNCHEONS

*Available Monday Through Friday until 1 PM
Minimum of 50 Guests
Includes Rolls, Coffee and Tea*

SALADS

Choice of One:

Garden Green

Mixed Greens, Tomatoes, Red Onions, Cucumbers, and Herbed Croutons with Choice of Dressing

Caesar

Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons with Caesar Dressing

ENTREES

Choice of Two:

Lemon Rosemary Chicken Breast

Buttermilk Fried Chicken

Roasted Turkey Breast with Gravy or Ham

BBQ or Braised Tri-Tip

Top Round of Beef with Au Jus

Chef's Choice Seasonal Fish

Ricotta Ravioli with choice of Garlic Cream or Pesto Sauce

ACCOMPANIMENTS AND VEGETABLES

Choice of Two:

Garden Vegetables

Roasted Brussel Sprouts with Balsamic Glaze

Cauliflower Rice

Potatoes Au Gratin

Cilantro Lime Rice

Herb Roasted Red Potatoes

Wild Rice Medley

Garlic Mashed Potatoes

Three Cheese Macaroni

Additional Entrees and Accompaniments Available at an Additional Fee.

Children's Menus (1/2 price) are Available for Ages 4-10 Years Old.

HORS D'OEUVRES

CHIPS & DIPS

Salsa Fresca and Southwest Queso Dip served with Tortilla Chips

Hummus served with Pita Chips

Guacamole served with Tortilla Chips

Spinach Artichoke Dip Served with Pita Chips or Baguettes

French Onion and Ranch Dip Served with Chips

CHILLED HORS D'OEUVRES

Roasted Tomato Bruschetta

Asparagus Spears and Asiago in Phyllo

Prosciutto Melon Skewers

Iced Shrimp Bowl

Tortellini Skewers

Crab or Chicken Salad on Cucumber Rounds

Dollar Sandwiches

Southwest Turkey Pinwheel Mozzarella with Roasted Tomato

Mediterranean Antipasto Skewers

HOT HORS D'OEUVRES

Southwestern Chicken Bites

Mini Beef Wellington

Spicy or Glazed Chicken Drumettes

Crab Cheddar Jalapeño Poppers

Swedish or Barbecue Meatballs

Coconut Shrimp with Sweet Chili Sauce

Vegetable Egg Rolls

Mojito Lime Shrimp Skewers

Jalapeño Poppers

Bacon Wrapped Scallops

Creamy Smoked Gouda

Beef and Pork Lumpia

Macaroni 'N Cheese Bites

Pot Stickers (Chicken, Pork or Vegetable)

Sweet Corn Batter Nuggets

Thai Chicken Satay Skewers, Peanut Sauce

Buffalo Chicken Empanadas

Spicy or Glazed Boneless Chicken Wings

Spinach and Feta Spanakopita

Raspberry Brie en Croute with Almonds

Teriyaki Beef Satay Skewers

TWO ENTREE SELF-SERVICE DINNERS

*Minimum of 50 Guests
Includes Rolls, Coffee and Tea*

SALADS

Choice of One:

Garden

Mixed Greens, Tomatoes, Red Onions, Cucumbers, and Herbed Croutons with Choice of Dressing

Caesar

Romaine Lettuce, Fresh Parmesan Cheese, Herbed Croutons with Caesar Dressing

Mediterranean

Spring Mix, Romaine, Cucumbers, Couscous, Tomatoes, Red Onions, Parsley, Feta Cheese, Balsamic Vinaigrette

ENTREES

Choice of Two:

Chef's Choice Seasonal Fish

Roasted Turkey Breast with Gravy

Parmesan Crusted Chicken

Honey Glazed Brisket Ham

Tuscany Chicken

Top Round of Beef with Au Jus

Chicken Fettuccini Alfredo

Roasted Prime Rib (Upgrade)

ACCOMPANIMENTS AND VEGETABLES

Choice of Two:

Cauliflower Rice

Roasted Brussel Sprouts with Balsamic Glaze

Cilantro Lime Rice

Fresh Vegetable Medley

Wild Rice Medley

Three Cheese Macaroni

Garlic Mashed Potatoes

Potatoes Au Gratin

Herb Roasted Red Potatoes

Additional Entrees and Accompaniments Available at an Additional Fee.

Children's Menus (1/2 price) are Available for Ages 4-10 Years Old.

FULL SERVICE DINNERS

*Minimum of 50 Guests
All Entrees Include Salad, Accompaniment, Vegetable, Rolls, Coffee and Tea*

Chicken Piccata

Lemon Capers, White Wine and Parsley

Tuscany Chicken

Boneless Chicken Breast, Mushrooms, Spinach, Sun-dried Tomatoes, White Wine Supreme Sauce

Tri-Color Tortellini

Creamy Pesto Sauce, Roasted Vegetables and Freshly Grated Parmesan Cheese.

**Add Chicken or Salmon at Additional Charge*

Parmesan-Crusted Chicken

Boneless Chicken Breast Encrusted with Parmesan, Topped with Spinach, Red Peppers, and a Parmesan Cream Sauce

Grilled New York Steak

New York Sirloin with Caramelized Onions and a Rich Bordelaise Sauce

Herbed Salmon Fillet

Baked Salmon Fillet with Fresh Herbs and a Lemon Butter Sauce

Garlic and Rosemary Prime Rib of Beef

Savory Prime Rib of Beef Served with Au Jus and Creamy Horseradish

Filet Mignon

Bacon Wrapped Petite Filet Served with a Port Wine Sauce

COMBINATION ENTREES

Petite Filet

Lemon Garlic Shrimp Scampi

Tuscany Chicken Breast

Herbed Salmon Fillet

Additional Entrees and Accompaniments Available at an Additional Fee.

Children's Menus (1/2 price) are Available for Ages 4-10 Years Old.

TWO ENTREE THEMED SELF SERVICE DINNERS

*Minimum of 100 Guests
Includes Coffee and Tea*

THE FIESTA

Served with Confetti Corn, Refried Beans, Spanish Rice, Cheddar Cheese, Guacamole, Sour Cream, Red Salsa, Roasted Tomatillo Salsa, Corn and Flour Tortillas

FIESTA ENTREES

Pork Carnitas
Chicken Fajitas
Shrimp Fajitas
Carne Asada

FIESTA SALAD

Romaine Lettuce, Sweet Corn, Tomatoes, Black Beans, Red Onions, Cheese, and Tri-color Corn Tortilla Strips

PACIFIC RIM

Served with Steamed Jasmine Rice, Stir Fry Vegetables, Sweet Hawaiian Rolls and Butter

PACIFIC RIM ENTREES

Grilled Teriyaki Chicken
Beef Stir Fry
Baby Back Pork Ribs
Vegetable Chow Mein

PACIFIC RIM SALAD

Asian Salad with Wontons and Ginger Dressing

SOUTHERN

Served with Macaroni and Cheese, Collard Greens and Buttermilk Corn Bread

SOUTHERN ENTREES

Buttermilk Fried Chicken
Chicken Fried Steak
Pot Roast
Jambalaya

SOUTHERN SALAD

Coleslaw or Potato Salad

Children's Menus (1/2 price) are Available for Ages 4-10 Years Old.

SPECIALTY MENU STATIONS & MORE

Minimum of 50 Guests, Service is for 1.5 Hours

PASTA STATION

Pasta Bar Including a Variety of Pastas, Grilled Chicken, Shrimp, Sausage, Meatballs, Variety of Sauces and Assorted Toppings

DELI COLD COLLECTION

Honey Glazed Ham, Pan-Roasted Turkey Breast and Tender Roast Beef Accompanied with Sliced Domestic Cheeses, Fresh Rolls and Assorted Condiments

PLATTER SELECTIONS

Fresh Garden Crudite with Dipping Sauce
Fresh Seasonal Fruit Display
Assorted Gourmet Cheese and Crackers

CHEF'S CARVING STATION

Serves Approximately 70 Guests and Includes Rolls and Condiments

Roasted Turkey Breast

Honey Glazed Ham

Seasoned Top Round of Beef with Au Jus

FARMERS' MARKET TABLE

A Beautiful Cascading Decoration of Fruit, Vegetables, and Cheeses Served with Crackers and Dips

Small 48" Table (Serves 100 Guests) | Large 60" Table (Serves 200 Guests)

DESSERTS

DESSERT STATIONS

S'mores

Ice Cream

Assortment of Mini Desserts

DESSERT SELECTIONS

Tiramisu

Big Carrot Cake

Chocolate Thunder Cake

Cheesecake



PROGRAM *policies*

CEREMONIES

Our Sites are Available for 1-hour Patio or Lawn Ceremonies with Contracted Reception. Prices Include Ceremony Chairs. Beautiful Outdoor Areas are Available at

ADMIRAL BAKER CLUBHOUSE

ADMIRAL KIDD CATERING & CONFERENCE CENTER

OCEANVIEW CATERING

ISLAND CLUB CATERING & CONFERENCE CENTER

BREAKERS BEACH DECK

WORLD FAMOUS "I" BAR COURTYARD

RECEPTIONS

Reception Sites are Available for 4-hour Intervals. Site Rental Fees include Table and Chair Set Up, and Linens (with Catering Purchase).

PRICES

Room Fees are Applied to All Events Unless Specified. Minimum Revenue Requirement Must Be Met. Ask Your Catering Manager for Specifics. A Service Charge Will Be Applied to All Food and Beverage Prices for Events. Sales Tax Does Not Apply.

CLEAN-UP

Fees Will Be Applied for Excessive Clean-up For Items Such As, But Not Limited To, Glitter, Confetti, Food or Debris Left From An Event.

ALLERGIES

Our Facilities Use Nuts, Soy, Dairy, Gluten, Shellfish and Other Allergens. We Cannot Guarantee Any Item To Be Completely Allergen Free.

OUTSIDE FOOD AND BEVERAGE

Per CNICINST 1710.3 and Naval Preventative Medicine, Outside Food and Beverages May Not Be Brought Into An MWR Facility.

POLICIES

A Copy Of the Navy Region Southwest Dining Services Policies Will Be Provided Prior To Completion Of Your Catering Contract. The Event Sponsor is Responsible for Policy Compliance By All Event Vendors and Guests.

ADDITIONAL *services*

ADDITIONAL SERVICES

All Pricing and Availability is Based Upon Venue.

VENDOR FEES

Cake Cutting/Cupcakes/Ceremonial Desserts (From An Outside Vendor)

Chocolate Fountain Table and Clean-up

Candy Table (with Linen/Skirting)

Photo Booth Area

DJ Hook up

Band Hook up

AUDIO/VISUAL EQUIPMENT

Podium with Microphone

LCD Projector

Wireless Microphone and Speakers

EXTRA EVENT HOURS

Event Length Time Extension with Two-week Notice

Event Length Time Extension with Less Than Two-week Notice

Early Set-up

EVENT AMENITIES

Tray Passing

Portable Bar Set-up

Double Table Linens

Ceremony Chairs

PRICE & AVAILABILITY OF THE FOLLOWING VARIES BY VENUE

Portable Dance Floor

Bridal Room

Catered Out Venue Fee

Outdoor Portable Heaters

Furniture Removal Fees



CONCIERGE
services



memories that last a lifetime

More than your favorite dress, beautiful flowers, and delicious food, your special day is a moment in your history that will be remembered and cherished for a lifetime.

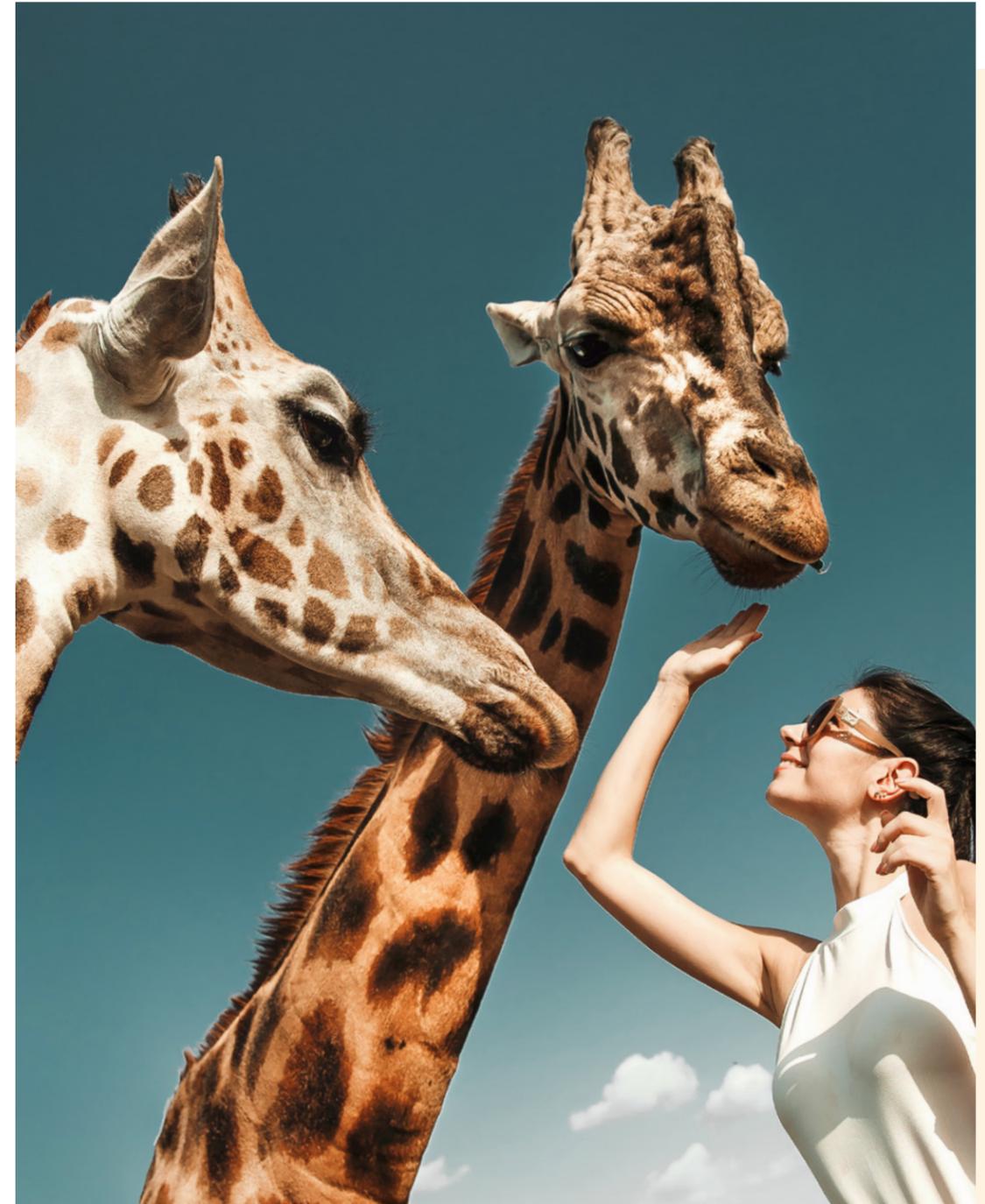
Make it memorable with MWR.

You can count on our experts to turn your ideas into reality, offering our comprehensive Concierge services to help you with every aspect of planning your event.

No matter what the occasion, our team is available to assist with Weddings, Hail and Farewells, Baby Showers, Holiday Celebrations, or Intimate dinners.

navylifesw.com

**CALL TODAY TO SET UP YOUR INITIAL CONSULTATION,
YOUR MOMENT AWAITS**



adventure awaits

MWR Tickets and Travel Program, available at five locations across San Diego, offers discounted tickets and vacations including harbor cruises, wine tours, adventure activities, theme parks, and so much more



time to *par-tee*

PLAN YOUR NEXT
MILESTONE EVENT
AT ANY OF OUR
FIVE PRESTIGIOUS
GOLF COURSES

Stay and Play
Packages

Golf Training

Demo Clubs
From PGA
Professionals

Clubhouse and
Restaurant



a good day

Enjoy the sunshine with equipment rentals from the Outdoor Adventure Center. The possibilities for a good time are endless with OAC's bikes, surfboards, kayaks, sports equipment, giant-sized family games, and so much more





set sail

**GET SOME SEA
AND WIND IN
YOUR HAIR AND
SPEND THE DAY!**

Marinas in the heart of San Diego are the ideal location for unique wedding farewells, vow renewal ceremonies or bridal party shenanigans

happy days

RESERVE YOUR PRIVATE GETAWAY AT ONE OF OUR LUXURIOUS LOCATIONS TODAY!

Spectacular views of the ocean at unbeatable rates. MWR is here to help you plan your getaway! Reserve a room or beach cottage at 1-855-YOUR MWR.





let's brunch, *baby*

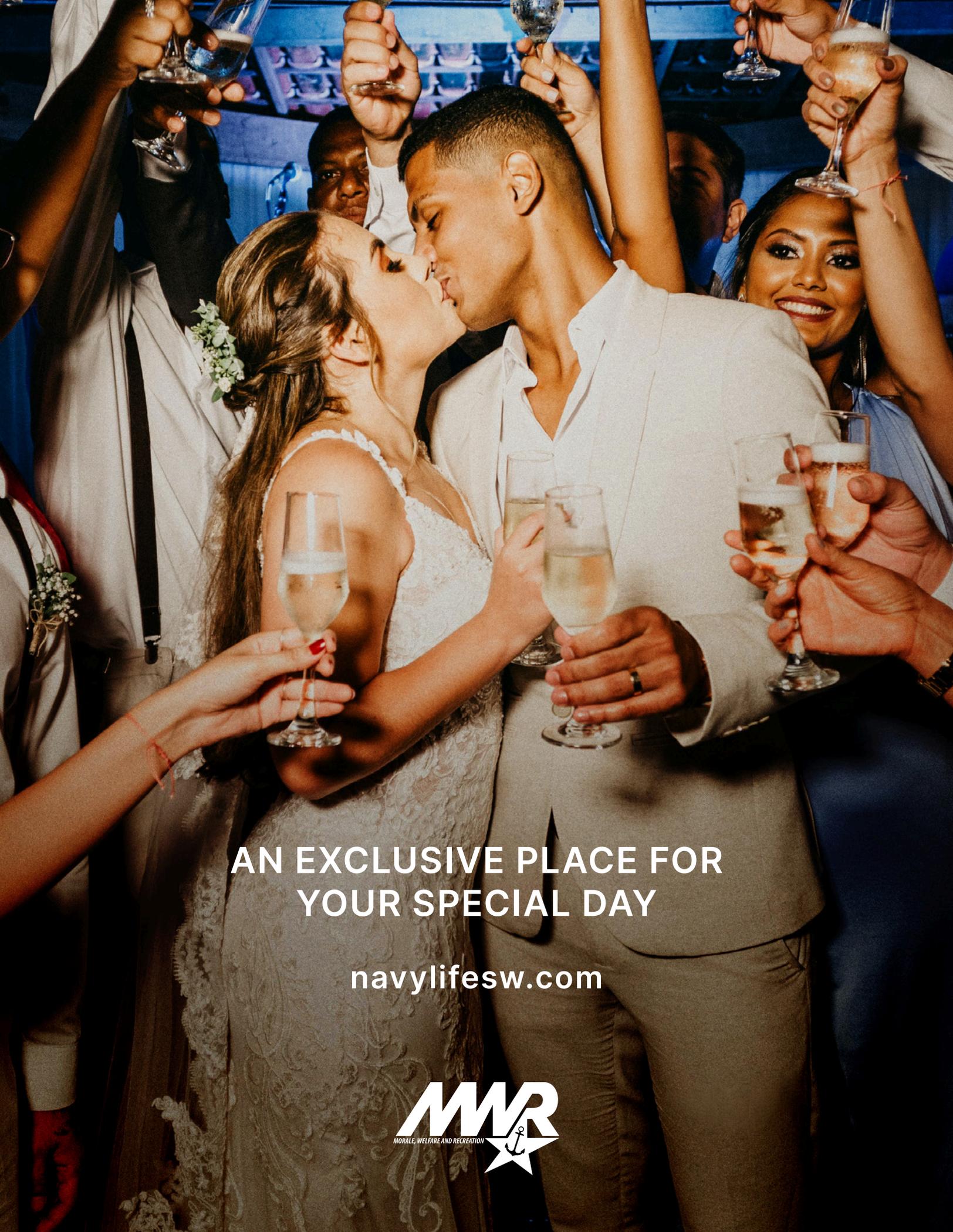
MWR's unique catered brunch is the perfect way to honor the mother-to-be.

When you call MWR Catering to schedule your consultation, our Concierge services team will work with you to create a one-of-a-kind experience



*“There are far,
far better
things ahead
than any we
left behind.”*

— C.S. LEWIS



AN EXCLUSIVE PLACE FOR
YOUR SPECIAL DAY

navylifesw.com

