



HARD ROCK WEDDING PACKAGES

CEREMONY

PACKAGES MENUS



SAN DIEGO

IT ALL STARTS WITH A LITTLE...ROCK! HARD ROCK HOTEL SAN DIEGO WEDDING

ONE STOP SHOP BRIDE

You've searched all your life for the perfect match; now look no further for the perfect place to celebrate your love. The Hard Rock Hotel San Diego will take care of each important detail, from the planning of your menu to the farewell breakfast.

From indoor and outdoor spaces perfectly suited for weddings as spectacular as 500 or as intimately sublime as 50, Hard Rock Hotel San Diego provides a setting that easily combines lace and petals with a cool contemporary backdrop that allows you to take center stage. Combined with impeccable service delivery, an incomparable culinary team and an event planning staff bursting with fresh new ways to add glamour to your wedding, Hard Rock brings new meaning to celebrating your Love, Love, Love.

We truly cannot wait to Rock your World!



CEREMONY

WOODSTOCK TERRACE

8,700 square feet of premium outdoor ceremony space located on the fourth floor is the ideal place to exchange your wedding vows. With the Historical Gaslamp District as your backdrop and the San Diego sun glistening down on your ceremony...it will feel like the perfect day.

CEREMONY SITE INCLUDES

Custom Seating Set Up

Sound System of Lavalier Microphone and Two Speakers

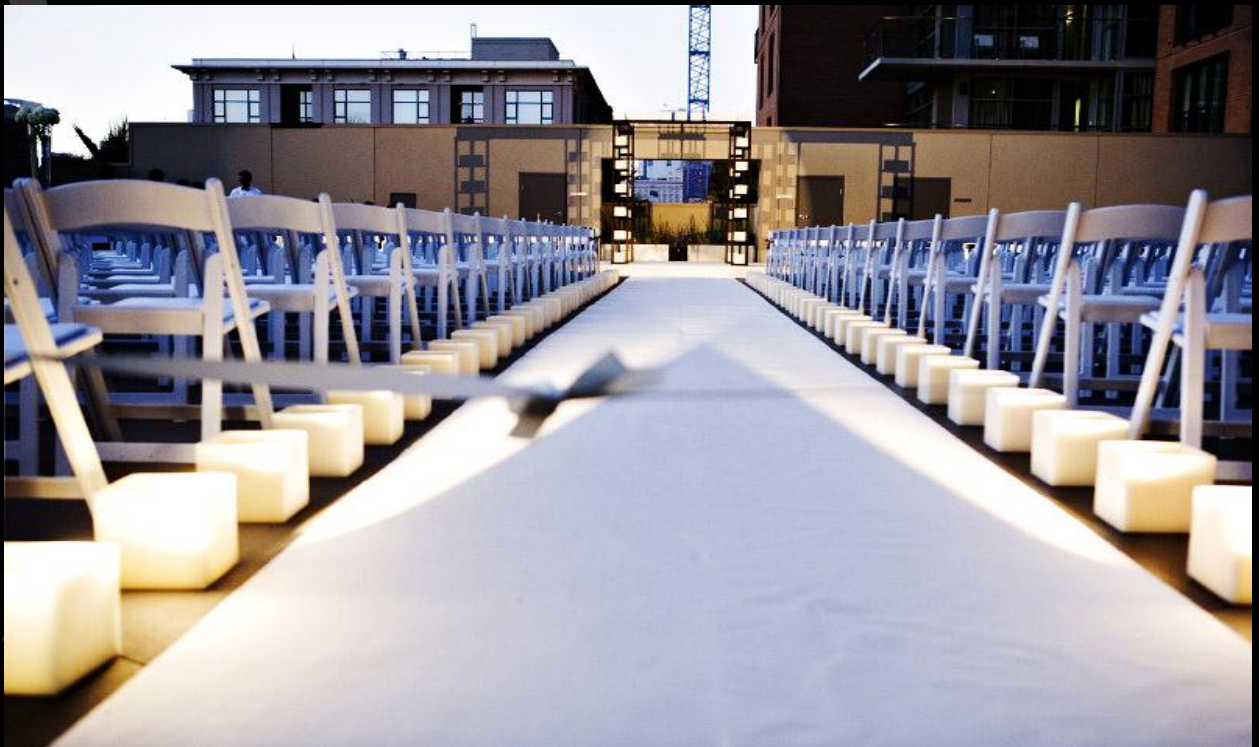
Stage and Riser

Gift, Guestbook and Ceremony Table

Water Station

Market Umbrellas (based on availability)

\$2,500



PACKAGES

HARD ROCK WEDDING PACKAGES INCLUDE

One Hour Hosted Silver Bar
A Delicious Assortment of Tray Passed Hors D' Oeuvres
Champagne Toast
Gourmet Plated Dinner
Cake Cutting Fee
Choice of 72" Round Tables or 60" Square Tables
Selection of House Linens, 8 points
Upgraded Contemporary China
Chic Glass Square Charger Plates
Votive Candles
Cake, Escort Card, Guestbook and DJ Table
Dance Floor
Staging and Risers (as needed)
Complimentary Wedding Night Hard Rock Suite
Preferred Room Rates for Your Guests (based on availability)
VIP Green Room check-in experience for Bride & Groom
(Have a backstage pass into our private check-in room reserved for celebrities and VIPs. Sip a glass of champagne, relax, and get ready for your special day.)

*\$150 Bartender Fee Not Included
(1) Bar Per 100 Guests



< HOME >

CEREMONY

PACKAGES

MENUS

PACKAGES

ENDLESS LOVE

(Cool Additions)

A dynamic photo montage or custom monogram to greet your guests- displayed on our exclusive 9' x 12' lobby multimedia wall
\$500 for 2 hours

Customized photo or slide show display on Ballroom LCD screens

Private after-party (in 207, Float, private room or guest suite)

Full High-Tech Audio Visual Company Available to Create Custom Lighting, Sound and Special Effects

Discounts on Rehearsal Dinners and Farewell Brunches
Getaway to Rock Spa with 15% off treatments



[< HOME >](#)

[CEREMONY](#)

[PACKAGES](#)

[MENUS](#)

MENUS

[THE PLATED MENU](#)

[THE STATIONED MENU](#)

[ROCKING ADDITIONS](#)

[BEVERAGE](#)



MENUS

THE PLATED MENU

THE COCKTAIL PARTY

Hors D' Oeuvres Selections (Please Select Three)

Vegetable Spring Roll, Citrus Hoisin
Caramelized Pear & Brie Purse
Tomato, Basil, Parmigiano-Reggiano Crostini
Chicken Sate, Spicy Thai Peanut Sauce
Carnitas Quesadilla, Spicy Jack Cheese, Roasted Red Pepper Sauce
Hibachi Beef Skewers, Teriyaki Glaze
Ginger Duck Pot stickers, Ponzu
Coconut Encrusted Shrimp, California Citrus-Mango Chutney
Maryland Crab cake, Citrus Aioli

Hosted One Hour Silver Bar

DINNER

Soup and Salad Selections (Choice of Either Soup or Salad)

Soup

Lobster Bisque, Vanilla-Bean Crème Fraîche
Roasted Butternut Squash, Sage Croutons
Roasted Root Vegetable, Ginger Scented

Salads

Caesar Salad, Shaved Parmigiano-Reggiano, Focaccia Crouton
Roasted Asparagus, Arugula, Shaved Fennel, Sherry Vinaigrette, Balsamic Port Syrup

Entrees (Please Select One)

Oven Roasted Chicken Breast, Cipollini, Crimini, Red Wine Reduction, Yukon Potato Hash
Asiago and Fresh Herb Crusted Chicken Breast, Roasted Garlic Demi-Glace
Sea-Salt Roasted Salmon, Braised Swiss Chard, Pork Belly Lardoons,
Wild Mushroom Risotto Cake
Sesame-Ginger Crusted Halibut, Aged Soy Buerre Blanc, Jasmine Rice
Braised Short Ribs Bordelaise, Fresh Horseradish Gremolada Served with
Smashed Potatoes, Fall Vegetable Ragout & Roasted Baby Beets

Coffee

All Selections Starbucks Coffee, Decaffeinated Coffee and Tazo Tea

Price available upon request.

Prices are per person. A customary 23% taxable service charge and sales tax will be added to price

MENUS

THE STATIONED MENU

DINNER BUFFET

SALADS (Dinner Buffet Comes With All Three Salads)

Caprese Salad, Basil Pesto Drizzle

Organic Baby Spinach Salad, Brie, Black Walnuts, Strawberries, Honey Mustard Vinaigrette

Marinated Artichoke Hearts, Asparagus Tomato

ENTREES

Chicken

Pesto Marinated Chicken Breast, Cannellini Bean Sun-dried Tomato Ragout

Chile Dusted Chicken Breast, Roasted Tomatillo

Lemongrass Sake & Ginger Infused Chicken

Fish

Traditional Shrimp Scampi

Grilled Mahi Mahi, Chile Verde

Seared Scallops, Crispy Leeks, Mandarin Orange Buerre Blanc

Halibut, Roasted Fennel-Tomato Fricassee

Hibachi Style Hawaiian Butterfish, Kabayaki Yuzu Buerre Blanc

Assorted Sushi & Sashimi, Wasabi, Soy Sauce, Chopsticks (3 pieces per person)

Beef

Grilled Pork Chops, Braised Cabbage, Apple Cider Glaze

Chipotle-Lime Rubbed New York Strip

New York Strip, Onion-Mushroom Braise

Japanese Katsu Style Pork Tenderloin, Hard Rock Char Sui Sauce

Veal Scaloppini Marsala, Local Grown Mushrooms

Vegetarian

Eggplant Caponada

Mexican Lasagna

Fresh Seasonal Vegetables

Chef's Compliment of Starch

Authentic Miniature Desserts to Match your Entrée's

Local Artisan Breads, Creamery Butter

Starbucks® Coffee, Decaffeinated Coffee, Tazo® Teas

Price available upon request.

Prices are per person. A customary 23% taxable service charge and sales tax will be added to price

MENUS

ROCKING ADDITIONS

“TURNING JAPANESE” \$30 per person

Assorted Sashimi, Nigiri, Sushi Rolls

(5 pieces total per person)

Wasabi, Soy Sauce, Pickled Ginger, Chopsticks

**Rolled to Order by a Uniformed Chef at \$250 per hour – 2 Hour Minimum

SAKE-TINI BAR \$10 each

Asian Bull: Red Bull, Sake

The Happy Sumo: Sake, Lemonade

Lychee Lovedrop: Sake, Lychee Juice, Lemon

Scarlet Begonia: Sake, Apple Cranberry Juice, Lime

MOJITO BAR \$10 each

Bacardi Rum, Fresh Mint, Sugar & Lime Juice

Traditional & Pomegranate Mojitos

Tray Passed Signature Cocktail \$10-\$12 each

DESSERT STATION

...THAT SOUNDS YUMMY! \$29 per person

Assorted Sweet Cheeks Cupcakes

Simple Scoop Sundae (tray passed)

Late Night Snacks

Sliders Angus Beef, Crispy Pancetta, Emmental Cheese, Locally Grown

Sweet Tomatoes

\$8 each

Gourmet Grilled Cheese Sandwiches

\$7 each

Waffle French Fries with Ranch

\$6 each

Warm Goopy Chocolate Chip Cookies with Ice Cold Shots of Milk

\$7 per person

Prices are per person. A customary 23% taxable service charge and sales tax will be added to price

BEVERAGE

BAR

	<u>CASH</u>	<u>HOSTED</u>
Silver	\$10	\$9
Gold	\$11	\$10
Platinum	\$13	\$12
Cordials/Cognacs	\$11	\$10
Domestic Beer	\$7	\$6
Imported Beer	\$8	\$7
House Wines	\$10	\$9
Soft Drinks	\$5	\$4
Voss Water	\$5	\$4
Fruit Juices	\$5	\$4
Red Bull	\$6	\$5

SILVER

Ketel One
 Tanqueray
 Cuervo Gold
 Captain Morgan
 Maker's Mark
 Canadian Club
 JW Red

GOLD

Grey Goose
 Tanqueray 10
 Sauza Tres Generaciones
 Bacardi 8yr
 Knob Creek
 Crown Royal
 Chivas

PLATINUM

Chopin
 Bombay Sapphire
 Patron Silver
 Pyrat XO Reserve
 Jack Daniels
 Crown Reserve
 JW Black

CORDIALS / COGNACS

Remy Martin RSOP, Amaretto di Serrano, Balleys, Grand Marnier, Kahlua

DOMESTIC BEER

Samuel Adams Dark, Budweiser, Coors Light

IMPORTED BEER

Heineken, Heineken Light, Corona, Pacifico

Each Bar Requires a Bartender at \$150
 We recommend (1) Bartender per 100 Guests

Prices are per person. A customary 23% taxable service charge and sales tax will be added to price

BEVERAGE

BAR STATIONS

“It’s 5 o’clock somewhere...”

SAKE-TINI BAR \$10 each

Asian Bull: Red Bull, Sake

The Happy Sumo: Sake, Lemonade

Lychee Lovedrop: Sake, Lychee Juice, Lemon

Scarlet Begonia: Sake, Apple Cranberry Juice, Lime

VIRGIN BLOODY MARY BAR.....NOT!!! \$11 each

Absolut & Absolut Peppar Vodka

Freshies’ Original & Hot Mary Habanero

Stuffed Almond & Bleu Cheese Olives, Cucumber Wedges

(No celery sticks in this drink!!!)

MOJITO BAR \$11 each

Malibu Rum, Fresh Mint, Sugar & Lime Juice

Traditional, Pomegranate & Passion Fruit Mojitos

F-ING MARTINI BAR \$12 each

You get all of the Effen Martinis you want!! (And a little Tanqueray Gin, too.)

Grapefruit-Basil Drop

“New York State of Mind” Cosmo

Cher-ry “Beat Goes On” Martini

Christina’s “Dirty” Martini

MARGARITA-VILLE BAR \$13 each

Shake it up with Patron Silver & Reposado Tequilas

Strawberry, Mango, Traditional...blended & on the rocks!

Each Bar Requires a Bartender at \$150
We recommend (1) Bartender per 75 Guests

Prices are per person. A customary 23% taxable service charge and sales tax will be added to price

BEVERAGE

WINE LIST

CHAMPAGNE & SPARKLING

J Vineyards, Russian River	\$70
Iron Horse, Brut, Sonoma	\$72
Schramsberg Blanc De Blancs, Napa	\$82
Taittinger Prestige Rose, France	\$135

HOUSE WINES

Sparkling, Domaine Ste Michelle Brut, Washington	\$30
Chardonnay, Summerland, Monterey	\$34
Merlot, Summerland, Monterey	\$36
Cabernet Sauvignon, Summerland, Paso Robles	\$36
Pinot Noir, Summerland, Monterey	\$38

RED

Cabernet Sauvignon, Beringer, Knights Valley	\$40
Pinot Noir, Chalone, Napa	\$44
Pinot Noir, Gloria Ferreer, Sonoma	\$47
Syrah, Qupe "Bien Nacido," Santa Barbara	\$53
Merlot, Miner Family "Stagecoach," Napa	\$67
Merlot, Jessup Cellars, Napa	\$68
Cabernet Sauvignon, Sterling, Napa	\$68
Pinot Noir, Whitcraft, Bien Nacido	\$70
Cabernet Sauvignon, Kenwood Jack London, Sonoma	\$73
Cabernet Sauvignon, Titus, Napa	\$80
Pinot Noir Summerland Fiddlestix, Santa Barbara	\$98
Cabernet Sauvignon, BV Tapestry, Napa	\$110
Cabernet Sauvignon, Chimney Rock, Napa	\$132

Prices are per person. A customary 23% taxable service charge and sales tax will be added to price

BEVERAGE

WINE LIST

WHITE

Sauvignon Blanc, Joel Gott, California	\$30
Sauvignon Blanc, Rodney Strong	\$32
Riesling, Loosen "Dr. L" Mosel	\$35
Chardonnay Coppola, Napa	\$36
Pinot Grigio, Alois Lageder, Trentino	\$37
Chardonnay, Ferrari-Carano, Alexander Valley	\$45
Chardonnay, Acacia, Carneros	\$50
Chardonnay, Ramey, Russian River	\$75
Chardonnay Jordan, Alexander Valley	\$78
Chardonnay, Kistler "Les Noisetiers" Russian River	\$110



Prices are per person. A customary 23% taxable service charge and sales tax will be added to price