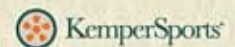


Say I do... with an Ocean View



The Crossings at Carlsbad is located in the beautiful scenic coastal community of Carlsbad California, a quaint beach town that epitomizes the charm and the beauty of Southern California. Named after a 19th Century spa in Europe, Carlsbad, boasts beautiful beaches, delightful coastal breezes and a small town charm. We are one of Southern California's premier wedding venues!

Our charming 28,000 square foot clubhouse, built in 2007, is adorned with elements of wood and stone, enhanced with vaulted ceilings, a beautiful stone fireplace, a custom dance floor, a grand built in bar, a wrap around veranda and heavenly panoramic views of the golf course, along with the surrounding rolling vistas and the Pacific Ocean. Whether you are planning a small intimate event for 20 or a lavish gala for 300, The Crossings at Carlsbad is the perfect backdrop for your special day. Our event space can accommodate up to 250 guests in addition to a tent setting for 300. We also offer a lush event lawn perfect for your wedding ceremony that boasts sweeping ocean views.

Our culinary team boasts award winning cuisine from casual to gourmet. Our team has assembled complete wedding packages to choose from. If you do not find exactly what you have in mind we are happy to design a package that suits you. Our experienced staff offers impeccable service from arrival to departure. From our personalized service to our anticipation of your needs our staff will ensure an experience to remember for you, your family and your friends.

Our goal is your complete satisfaction and enjoyment. Our experienced team of professionals are waiting to assist you in your special day. With over 15 years experience with planning weddings and events our Director of Catering and Special Events will make your experience seamless, stress free, enjoyable and fun.



The Crossings offers complete Wedding Packages for stress free planning.

All of our Wedding Packages include:

Glassware, Flatware & China for up to 250 Guests
2 Hours of Set Up Time
5 Hours of Event Time for Evening Events and 4 Hours for Afternoon Events
Dance Floor
Screen and Projector for Slideshow Presentations
Bartenders
Round Tables & Chairs
Belly Bars
Satellite Bar for Cocktail Hour
Cake Table, Gift Table, Head Table, Place Card Table & Guest Book Table
Food Tasting & Planning Meeting
White or Ivory House Linen and Napkins
Coffee & Hot Tea Bar
Soft Drinks from the Bar throughout Your Event
Wedding Cake
Cake Cutting Service
Champagne or Cider Toast
Escort onto Selected Sites on our Golf Course for Bride and Groom Photos

The Crossings Coordinator will place all of your personal items for the reception, greet and direct your guests as well as work with your vendors to manage your timeline.

We also offer a gorgeous Ocean View Wedding Lawn.

Our Ceremony Package includes:

2 Hours of Set up time
Appropriate time for the Ceremony
Water Station
White Padded Chairs
Arch
6 Shepherds Hooks (outdoor use only)
A Time Dependent Wedding Rehearsal

The Crossings Coordinator will place your personal items for the ceremony, greet and direct your guests as well as orchestrate your wedding rehearsal and wedding ceremony.

Silver Wedding Package

Passed Well Signature Drink during your Cocktail Hour

CHOOSE TWO PASSED HORS D'OEUVRES SELECTIONS:

Pork or Vegetable Potstickers w/ Lemon Ponzu
Caprese Skewers w/ Balsamic Reduction
Goat Cheese Stuffed Prosciutto
Italian Meatball with Tomato Sauce and Micro Basil
Tomato Bruschetta

CHOICE OF ONE FIRST COURSE:

Mixed Green Salad

Sun Dried Cranberries, Goat Cheese,
Pine Nuts and Red Wine Vinaigrette

Canyons Caesar Salad

Sliced Strawberries, Homemade Garlic Croutons
& Parmesan Cheese

CHOICE OF TWO ENTREES AND ONE VEGETARIAN OPTION:

**Choice entrees must be preselected by guests as well as counts given 10 days prior and place cards provided that denote each guests order.*

Red Wine Braised Chicken

Baby Potatoes, Heirloom Carrots,
and Peel Onions with Red Wine Sauce

Grilled English Pub Steak

Baby Squash, Fingerling Potatoes,
Cremini Mushroom and Cognac Sauce

Blackened Tilapia

Sesame Jasmine Rice, Tropical Salsa,
and Ginger Glaze

Gold Wedding Package

ONE HOUR HOSTED SOFT BAR:

House wines and beer

CHOOSE TWO PASSED HORS D'OEUVRES SELECTIONS:

Chicken Skewer w/ Peanut Sauce
Pork or Vegetable Potstickers w/ Lemon Ponzu
Caprese Skewers w/ Balsamic Reduction
Wild Mushroom Crostini w/ Garlic Cream
Goat Cheese Stuffed Prosciutto
Endive with Bleu Cheese, Walnuts, Chives and Truffle Oil
Heirloom Tomato Bruschetta
Mac n 'Cheese Bites with Candied Bacon

CHOICE OF ONE FIRST COURSE:

Mixed Green Salad

Sun Dried Cranberries, Goat Cheese,
Pine Nuts and Red Wine Vinaigrette

Canyons Caesar Salad

Sliced Strawberries, Homemade Garlic Croutons
& Parmesan Cheese

Tomato Soup

Grilled Cheese Crouton

CHOICE OF TWO ENTREES AND ONE VEGETARIAN OPTION:

*Choice entrees must be preselected by guests as well as counts given 10 days prior and place cards provided that denote each guests order.

Herb Roasted Chicken

Garlic Mashed Potatoes, Blue Lakes,
Rosemary Scented Veloute

Red Wine Braised Chicken

Baby Potatoes, Heirloom Carrots,
and Peel Onions with Red Wine Sauce

Grilled English Pub Steak

Baby Squash, Fingerling Potatoes,
Cremini Mushroom and Cognac Sauce

Grilled Yellowtail

Sesame Jasmine Rice, Tropical Salsa,
and Ginger Glaze

Platinum Wedding Package

ONE HOUR HOSTED WELL BAR:

House Wines, Beers and Well Mixed Drinks

CHOOSE THREE PASSED HORS D'OEUVRES SELECTIONS:

Marinated Beef Skewer w/ Mango Relish

Pulled Pork Slider w/ Apple Slaw

Ahi Poke w/ Yuzu Ponzu Sauce

Mini Crabcakes with Basil Dressing

Shrimp Cocktail with Housemade Cocktail Sauce

Smoked Salmon Crostini with Dill Crème Fraiche

Lamb Skewer with zucchini, cherry tomato, and mint pesto

Duck Rillettes w/ Orange and Cognac on a Crostini

CHOICE OF ONE FIRST COURSE:

Mixed Green Salad

Sun Dried Cranberries, Goat Cheese,
Pine Nuts and Red Wine Vinaigrette

Baby Spinach Salad

Blue Cheese, walnuts, granny smith apple,
with lemon vinaigrette

Canyons Caesar Salad

Sliced Strawberries, Homemade Garlic
Croutons & Parmesan Cheese

Butternut Squash Soup

Served with Brown Butter Crème Fraiche

CHOICE OF... * TWO ENTRÉES * ONE DUET PLATE * STATIONS & A VEGETARIAN ENTRÉE*

**Choice entrees must be preselected by guests as well as counts given 10 days prior
and place cards provided that denote order. If you choose the Duet Plate all of your
non-vegetarian guests would be served this one option.*

Red Wine Braised Chicken

Baby Potatoes, Heirloom Carrots,
and Peel Onions with Red Wine Sauce

Grilled Herb Marinated Flat Iron Steak

Roasted Garlic Mashed Potatoes,
Green Beans, Truffle Red Wine Sauce

Center Cut Swordfish

Quinoa, Mango and Papaya Relish

Shrimp and Beef Medallion

****Duet Plate****

Pan Seared Scottish Salmon

Baby Potatoes, Green Asparagus,
Orange Caviar Beurre Blanc

Rosemary Potatoes, Haricots Verts,
Basil Oil, Pesto Cream

Gourmet Coffee & Hot Tea Bar

Chocolate Covered Strawberries or Assorted Sweets Display

Custom Floor Length Linens in Ivory or White for your Guest Tables

Gold Plate Chargers

Desert Sand Chiavari Chairs

Diamond Wedding Package

ONE HOUR HOSTED PREMIUM BAR:

House Wine, Beers, Well Mixed Drinks,
Call Mixed Drinks and Premium Mixed Drinks

CHOOSE FOUR PASSED HORS D'OEUVRES SELECTIONS:

Ginger Glazed Chili Prawns
Baby Beets w/ Goat Cheese, Rosewater, and Basil
Coconut Shrimp w/ Rum Bacon Sauce
Beef Ceviche Spoon with Soy Chili Sauce
Wagyu Beef Skewer w/ Abalone Mushroom and Cabernet Reduction
Lamb Chops w/ Nicoise Tapanade
Fingerling Potato w/ Truffle Caviar and Crème Fraiche
Lobster Cake w/ Lemon Garlic Aioli
Marinated Beef Skewer with Mango Relish

CHOICE OF ONE FIRST COURSE

Mixed Green Salad
Sun Dried Cranberries, Goat Cheese,
Pine Nuts and Red Wine Vinaigrette

Baby Spinach Salad
Blue Cheese, Walnuts, Granny Smith Apple,
with Lemon Vinaigrette

Canyons Caesar Salad
Sliced Strawberries, Homemade Garlic
Croutons & Parmesan Cheese

Bay Shrimp Salad
Butter Lettuce, Cherry Tomatoes,
Mango Ranch Dressing

Lobster Bisque Soup
Served with Brioche

Wine Pour with Dinner- Guests will Have a Choice of our Signature Cabernet or Chardonnay

CHOICE OF * TWO ENTRÉES * ONE DUET PLATE * STATIONS AND CHOICE OF ONE VEGETARIAN ENTRÉE*

**Choice entrees must be preselected by guests as well as counts given 10 days prior
and place cards provided that denote order. If you choose the Duet Plate all of your
non-vegetarian guests would be served this one option.*

Colorado Rack of Lamb
Rosemary Eggplant Puree,
Grilled Vegetables, Olive Lamb Sauce

Vanilla Braised Shortribs
Oyster Mushrooms, Smoked Paprika
Mashed Potatoes, Vegetable Medley

Pan Seared White Seabass
Ratatouille, Thyme Braised White Beans, Meyer
Lemon Beurre Blanc

Petite Filet and Split Lobster
Asparagus, Bacon Chive
Mashed Potatoes, Red Wine Sauce,
Clarified Butter

Grilled Filet of Beef
Haricot Vert, Buerre Rouge,
Garlic Mashed Potatoes,
White Corn Relish

Chocolate Covered Strawberries or Assorted Sweets Display

Gourmet Coffee & Hot Tea Bar

Custom Floor Length Linens and Napkins in a Choice of Colors and Textures

Gold Plate Chargers

Desert Sand Chiavari Chairs

Vegetarian

Wild Mushroom Ravioli

Arugula, Pine nuts, Balsamic Glaze

Cast-iron Mushrooms

French Green Lentils,
Roasted Tomato, Wild Arugula, Micro Herbs

Vegetarian Penne Pasta

Grilled Vegetables, Roasted Peppers,
Tomato Basil Sauce

Butternut Squash Ravioli

Sage Butter Sauce, Goat cheese

Children

CHOOSE ONE OPTION TO OFFER ALL OF YOUR 12 AND UNDER GUESTS

INCLUDES FRESH FRUIT SALAD

Chicken Fritter Strips & French Fries
Grilled Cheese
Penne Pasta & Marinara

Food Stations

OPTION AVAILABLE WITH OUR PLATINUM & DIAMOND PACKAGES

SALADS

(Choice of One)

Mixed Greens Salad

Goat Cheese,
Sun dried Cranberries, Pine
nuts, Red Wine Vinaigrette

Canyon's Caesar Salad

Garlic Croutons,
Parmesan, Strawberries

Spinach Salad

Balsamic Mushrooms, Oven
Dried Tomatoes, Goats
Cheese

Iceberg Wedge

Blue Cheese, Bacon, Grape
Tomato, Thousand Island

SIDE DISHES

(Choice of Two)

Mashed Potatoes

Scallions, Bacon, Pine nuts,
Sour Cream, NY White
Cheddar & Blue Cheese

Seasonal Grilled Vegetables

Jambalaya

Shrimp, Andouille Sausage,
Chicken, Rice, Tomato and
Bell Peppers

Pesto Pasta

Penne Pasta, Basil Pesto,
and Micro Greens,
Fresh Fruit Display

ENTREES

(Choice of Two)

Herb Roasted Chicken

Sautéed Fennel and
Roasted Garlic Cream
Sauce

Roasted Whitefish

Capers and Lemon
Buerre Blanc

Grilled Beef Medallions

Red Wine Demi Glace
and Exotic Mushrooms

ADDITIONAL CARVING ITEMS - \$9.95PP++

(CHOICE OF ONE)

Prime Rib

with Natural Jus, Creamy Horseradish

Roasted Turkey Breast

Cranberry Orange Chutney

Roasted Garlic Crusted Beef Tenderloin

with Natural Jus

Brined Pork Loin

Stuffed with Lemon and Sage

Fennel Dusted Lamb Shoulder

with Rosemary Lamb Jus

Glazed Ham

Dijon Pineapple Sauce

Gold Saturday Afternoon Packages

Available select Saturdays from 10am-3pm

CHOOSE TWO PASSED HORS D'OEUVRES SELECTIONS:

Pork or Vegetable Potstickers w/ Lemon Ponzu
Caprese Skewers w/ Balsamic Reduction
Goat Cheese Stuffed Prosciutto
Italian Meatball with Tomato Sauce and Micro Basil
Tomato Bruschetta

CHOICE OF ONE FIRST COURSE:

Mixed Green Salad

Sun Dried Cranberries, Goat Cheese,
Pine Nuts and Red Wine Vinaigrette

Canyons Caesar Salad

Sliced Strawberries, Homemade Garlic Croutons
& Parmesan Cheese

CHOICE OF TWO ENTREES AND ONE VEGETARIAN OPTION:

**Choice entrees must be preselected by guests as well as counts given
10 days prior and place cards provided that denote each guests order.*

Red Wine Braised Chicken

Baby Potatoes, Heirloom Carrots,
and Peal Onions with Red Wine Sauce

Grilled English Pub Steak

Baby Squash, Fingerling Potatoes,
Cremini Mushroom and Cognac Sauce

Blackened Tilapia

Sesame Jasmine Rice, Tropical Salsa,
and Ginger Glaze

4 Hours of Event Time

Platinum Saturday Afternoon Packages

Saturday 10am-3pm | April-October – when available

Passed Mimosas and Champagne during your Cocktail Hour

CHOOSE TWO PASSED HORS D'OEUVRES SELECTIONS:

Chicken Skewer w/ Peanut Sauce
Pork or Vegetable Potstickers w/ Lemon Ponzu
Caprese Skewers w/ Balsamic Reduction
Wild Mushroom Crostini w/ Garlic Cream
Goat Cheese Stuffed Prosciutto
Italian Meatball with Tomato Sauce and Micro Basil
Heirloom Tomato Bruschetta
Mac n 'Cheese Bites with Candied Bacon

CHOICE OF ONE FIRST COURSE:

Mixed Green Salad

Sun Dried Cranberries, Goat Cheese,
Pine Nuts and Red Wine Vinaigrette

Canyons Caesar Salad

Sliced Strawberries, Homemade Garlic Croutons
& Parmesan Cheese

Tomato Soup

Grilled Cheese Crouton

CHOICE OF TWO ENTREES AND ONE VEGETARIAN OPTION:

**Choice entrees must be preselected by guests as well as counts given 10 days prior
and place cards provided that denote each guests order.*

Herb Roasted Chicken

Garlic Mashed Potatoes, Blue Lakes,
Rosemary Scented Veloute

Red Wine Braised Chicken

Baby Potatoes, Heirloom Carrots,
and Peel Onions with Red Wine Sauce

Grilled Flat Iron

Baby Squash, Fingerling Potatoes,
Cremini Mushroom, and Cognac Sauce

Grilled Mahi-Mahi

Sesame Jasmine Rice, Tropical Salsa,
and Ginger Glaze

Ivory or White Floor Length Linens for your Guest Tables

Gourmet Coffee & Hot Tea Bar

Gold Plate Chargers

Desert Sand Chiavari Chairs

4 Hours of Event Time

Beverage Packages

(Charged Per Guest)

PREMIUM HOSTED BAR:

Premium Liquors, Call Liquors, Well Liquors, House Wines,
Imported & Domestic Beers, House Champagne,
Soft Drinks and Mineral Water

(Shots not included)

One Hour	\$18.00
Two Hours	\$23.00
Three Hours	\$27.00
Four Hours	\$30.00

Upgraded Canyons Private Label Wine: \$3 per person
Chardonnay, Merlot & Cabernet Sauvignon

WELL HOSTED BAR:

Well Liquors, House Wines, Domestic & Draft Beers,
Soft Drinks and Mineral Water

(Shots not included)

One Hour	\$14.00
Two Hours	\$19.00
Three Hours	\$23.00
Four Hours	\$26.00

Upgraded Canyons Private Label Wine: \$3 per person
Chardonnay, Merlot & Cabernet Sauvignon

SOFT HOSTED BAR:

House Wine, Draft Beers, Soft Drinks and Mineral Water

One Hour	\$11.00
Two Hours	\$16.00
Three Hours	\$20.00
Four Hours	\$23.00

Upgraded Canyons Private Label Wine: \$4 per person
Chardonnay, Merlot & Cabernet Sauvignon

Alcohol can only be dispensed by club servers and bartenders. The A.B.C. (Alcoholic Beverage Control) requires employees of The Crossings to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. The Crossings staff also has the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated.

***** The Crossings does not permit outside Liquor or Beer*****

Bar

PREMIUM BAR:

Bombay Sapphire, Grey Goose, Cazadores, Maker's Mark,
Chivas, Crown Royal, Glenlivet Scotch

\$9.00 each

CALL BAR:

Tanqueray, Absolut, Bacardi, Cuervo,
Jack Daniels, Dewars, Seagrams

\$8.00 each

WELL BAR:

Seagram's Gin and Vodka, Castillo Rum, Early Times Bourbon,
Grants Scotch, Sauza, Christian Brother's Brandy

\$7.00 each

Domestic Beer	Imported Beers	House Wine	Soft Drinks
\$6.50	\$7.50	\$8.00	\$2.50

WINES BY THE BOTTLE:

Please see current Wine List to make selections or work with
our Event Staff for special selections.

CORKAGE FEE: \$15++ PER BOTTLE

All wine must be delivered two days prior to event,
750 ML bottles only please.

***** The Crossings does not permit outside Liquor or Beer*****

Additional Services

SPECIALTY LINENS

See Event Coordinator for swatches and pricing

CHOCOLATE DIPPED STRAWBERRIES

Served with each piece of wedding cake
\$3.50++ per person

STRAWBERRIES IN CHAMPAGNE GLASSES

Strawberries or Raspberries floating in your champagne toast
\$2.00++ per person

CANDLE TREATMENT

Ivory or White Candles in Assorted Sizes throughout Event Space
\$300.00 - \$750.00++

CEREMONY SITE BEVERAGE STATION

Water, Iced Tea & Lemonade
\$2.00++ per person

AUDIO VISUAL

Projector and Projection Screen
\$200.00++

CHIAVARI CHAIRS

Assorted Colors
(Certain Packages include Desert Sand Chiavaris)
\$8.50++ per chair

CHAIR COVERS

\$6.00++ per chair

BELLY UPS

\$13.50++ per table, \$39.50++ with custom floor length linen

PLATE CHARGERS

Variety of Gold, Silver and White designs
\$8.00++ per person

ICE CARVINGS

Price dependent on design and size

DESIGNER DANCE FLOOR

Black and White, All Black or All White
Price dependent on size \$1200+-\$2500++

VALET PARKING

Parking is available free of charge. Valet parking can be arranged at an additional fee.
*Pricing dependent on guest count and duration of the event.

CANYONS RESERVE WINE LIST

Upon request we can provide a hand-selected wine list from vineyards around the world.

Corkage Fee is \$15.00 per Bottle for Outside Wine

Policies and Regulations

MENU PLANNING

Current prices are indicated on the enclosed menus. All menu prices are subject to change. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without written permission from the Director of Catering Sales and Events. The Crossings reserves the right to charge for these privileges.

ALCOHOLIC BEVERAGE POLICY

The Crossings does not permit outside Liquor or Beer. Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of The Crossings to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. The Crossings employees also have the right to refuse alcohol service to any person, who in the server's judgment appears intoxicated.

SERVICE CHARGE & SALES TAX

A 21% service charge will be added to the entire cost of the banquet. The 21% service charge is subject to 8.00% (or current state sales tax) in accordance with the California State Board of Equalization Regulation No. 1603.

SEATING

Seating will be at round tables, unless otherwise requested. Special seating diagrams with numbers are available for assigned seating. Arrangements with our catering office are necessary if you require assigned seating. Head, gift, cake and prize tables will be available with arrangements made prior to event.

SECURITY

Private security is not available. In the event The Crossings does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

DEPOSIT & CANCELLATION

A deposit and signed reservation agreement are required at the time of booking your function. All deposits are non-refundable and non-transferable. In the event of a cancellation within 90 days of the scheduled event date the full estimated charges are due upon cancellation.

PAYMENTS & GUARANTEE

A second payment of 50% of the estimated total is due 6 months prior to your event and final payment and a \$500.00 security deposit is due 10 business days prior to your event. The \$500.00 security deposit will be fully refunded the week following your event at the time the event is cleared of any significant damage or outstanding fees/charges. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. Final payment must be paid with cash, cashier's check or credit card.

FOOD & BEVERAGE MINIMUM

Food and Beverage Minimums vary and depend upon event space, date, time, and time of the year. Minimums exclude ceremony fees, tax, service charge and any other item that is not food or beverage.

LIABILITY

The Crossings reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. The Crossings does not assume any liability for personal property brought into the club or any property left at the conclusion of your event. Any items left on property following your event may be disposed of or used, at the discretion of The Crossings.

BANQUET HOURS & BANQUET ROOM RENTAL RATES

Morning/Afternoon times are 10:00 am to 3:00 pm if daylight allows. Evening hours for the banquet room are any time after 5:00 pm, or one and one-half hour prior to sunset during fall and winter months. All events must end by midnight. Hours are to be negotiated between client and Director of Catering Sales and Events. Non-package events or extended wedding package hours are available for \$500.00 per hour.

DECORATIONS

All candle decorations must be approved prior to the event, in accordance with San Diego Fire Code. The Crossings does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. No glitter, confetti or balloons are permitted. Due to the surrounding habitat, only real flower petals are permitted on the Ceremony Lawn. All vendor items and personal items must be removed at the conclusion of your event or will become property of the Crossings.

SPECIAL SERVICES & VENDORS

The Crossings will provide recommendations for all your vendor needs. Vendors may enter the facility for set-up no more than two hours prior to the start of your event unless prior arrangements have been made with the approval of the Director of Catering Sales and Events. All vendor items and personal items must be removed at the conclusion of your event or will become property of the Crossings.

Our Favorite Vendors

DJ'S & ENTERTAINMENT

Michael Tiernan, DJ & Live Music - 858-342-4720 - www.stilllisteningproductions.com
Dale Gottschalk, DJ & Officiant Service - 619-593-8860 - www.sandiegodj.biz
Disc Go Round, DJ, Videographer & Photobooth - 760-721-2427 - www.discgorounddj.com
Rob the DJ, DJ & Jazz Trio - 858-395-9412 - robthedj1@hotmail.com
Wayne Foster Music & Entertainment, Live Music & DJ - 800-746-9326 - www.waynefoster.com
Lea Bennett, Harpist - 760-940-1212

FLORISTS

Suzan M. Floral - 858-586-0423 - www.suzanmflorals.com
Splendid Sentiments - 760-727-0557 - www.mysplendidplace.com
BotanicAllure - 619-358-3648 - www.botanicallure.com
Studio Fiorre - 760-717-0207 - www.studiofioredesigns.com

PHOTOGRAPHERS

Heather Elise Photography - 858-663-7223 - heatherelisephotography.com
Brett Charles Rose Photography - 619-819-5222 - ultimateweddingphotography.com
Meurer Image Photography - 760-634-9782 - www.meurerimage.com
Jared Bauman Photography - 800-214-4730 - www.baumanphotographers.com
Lighthouse Studios - 805-878-2615 - www.lighthousestudios.tv

INVITATIONS, PLACE CARDS & MENUS

Paper, Scissors, Print - 858-692-1088 - www.paperscissorsprint.com

TRANSPORTATION

La Costa Limousine - 888-299-5466 - www.lacostalimo.com
Palomar Limousine & Sedan - 760-720-9400 - www.palomarlimo.com

OFFICIANTS

Rev. Richleigh Powers - 760-929-1001 - www.revpowers.com
Rev. Christopher Tuttle - 760-580-8697 - www.vfthministries.com
Bethal Nathan - 619-302-3035 - www.ceremoniesbybethel.com
Dale Gottschalk - 619-593-8860 - www.sandiegodjs.biz
Dr. Gail Smith - 858-521-0202

SWEETS & TREATS

VG's Bakery, Wedding Cakes, Cupcakes, Cookies, Donuts & Mini Pies*
*760-753-2400 - www.vgbakery.com
Sweet Cheeks Baking Company Cakes, Cupcake and Mini Treats*
*619-285-1220 - www.sweetcheeksbakery.com
Briarmist Cakes, Wedding Cakes, Mini Desserts*
*760-967-4142 - www.briarmist.com
Sensational Treats, Mini Donuts, Ice Cream, Various Treats*
*858-776-4999 - www.sensationaltreats.com
The Cravory, Custom Cookies*
*800-591-2571 - www.410degrees.com

EVENT LIGHTING

San Diego Event Lighting - 619-829-1151 - www.sandiegoeventslighting.com

EVENT DESIGN

Concepts Event Design, Custom Linens, lounge furniture, furniture, dance floors*

*619-829-1151 - www.sandiegoeventslighting.com

BEAUTY

Sweet Fuss, hair & make up - 951-240-0562 - www.sweetfuss.com

blo, Bridal Hair Styling - www.blomedry.com

The Bustle, bridal boutique, hair & make up - 858-532-9254 - www.thebustledelmar.com

TENTS & MISC

Raphael's Party Rental - 858-689-7368 - www.sandiegoeventslighting.com

PHOTO BOOTHS

EPOD - 888-337-3763 - www.sepodphotobooth.com

Memory Box Photo Booth - 619-800-1234 - www.mbphotobooth.com

Starlight Photo Booth - 619-940-5565 - www.starlightphotobooth.com

REHEARSAL DINNER

Bistro West - 760-930-8008 - www.bistrowest.com

Twenty/20 Wine Bar - 760-827-2500 - www.tewenty20grill.com

Karl Strauss - 760-431-2739 - www.karlstrauss.com

Bellefleur - 760-603-1919 - www.bellefleur.com

MISC

Raphael's Party Rentals, tents & rental items - 858-689-7368 - www.raphaels.com

Tom Bwarie, Signature Hand Engraving - 760-730-1456 - www.signaturehandengraving.com

LOCAL HOTELS

Sheraton Resort and Spa - 0.2 miles away - 760-827-2400 - www.carlsbadsheraton.com

West Inn and Suites - 2.5 miles away - 760-448-4503 - www.westinnandsuites.com

Legoland Hotel - 0.5 miles away - 877-534-6526 - www.california.legoland.com

Grand Pacific Palisades - 2 miles away - 800-725-4723 - www.grandpacificpalisades.com

Park Hyatt Aviara - 2.8 miles away - 760-448-1234 - www.parkaviara.hyatt.com

Homewood Suites - 2.4 miles away - 760-431-2266 - www.homewoodsuites.com

Courtyard by Marriot/Residence Inn - 5.9 miles away - 442-999-6592 - www.carlsbadri.com

Hilton Garden Inn - 2.2 miles away - 855-476-0800 - www.hiltongardeninn-carlsbad.com

Hilton Oceanfront - 4.6 miles away - 855-602-0800 - www.oceanfrontcarlsbad.com