

WEDDING MENUS



HOUSE OF BLUES
SAN DIEGO

HOUSE OF BLUES SAN DIEGO

WEDDING RECEPTION PACKAGES

WEDDING RECEPTION PACKAGES INCLUDE:

COCKTAIL RECEPTION WITH TRAY PASSED HORS D'OEUVRES

OPEN CALL BRAND BAR FOR ONE HOUR

CHAMPAGNE TOAST

BUFFET, PLATED DINNER OR CHEF STATIONS

WINE SERVICE DURING DINNER

HOB CERTIFIED SERVERS & BARTENDERS

CHOICE OF BLACK OR IVORY LINEN

WHITE DINNER PLATES & SIGNATURE FLATWARE

USE OF MONITORS TO PLAY ANY "MEMORY DVD'S" & MONTAGE

INDIVIDUAL ATTENTION FROM OUR EVENT SPECIALISTS

ON-SITE EVENT MANAGER DEDICATED TO YOUR EVENT THE DAY OF

*House of Blues is a Full-Service Facility That Can Make Arrangements to Accommodate Any Dietary Restrictions with Advance Notice.
House of Blues is Fully ADA Accessible. Attached Menus are Chef Suggestions. Customized Menus Available.*

*Package Pricing Included in this Document is Only Valid for Wedding Receptions. For Other Events, Please Contact a Sales Manager.
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HOUSE OF BLUES SAN DIEGO

“I WILL ALWAYS LOVE YOU”

RECEPTION - DINNER BUFFET

BEVERAGE SERVICE

(See Attached Menu)

One Hour “House of Blues” Open Bar

Champagne Toast

Wine Service During Dinner

COCKTAIL HOUR

(See Attached Menu)

Selection of Three Tray Passed Hors d’Oeuvres

SALADS

(Select One)

Housemade Caesar Salad

With Crostini

Field Greens

With Parmigiano Reggiano & Red Wine Vinaigrette

Greek Feta Salad

With Lemon Emulsion

Garden Salad

With Romaine, Carrots, Tomato & Cilantro Dressing

ACCOMPANIMENTS

(Select Two)

Garlic Roasted Green Beans

Orange Glazed Baby Carrots

Chef’s Choice of Seasonal Vegetables

Red Rose Mashed Potatoes

Herbed Over Roasted Potatoes

Vegetable Rice Pilaf

BUFFET ENTRÉES

(Select Two)

Citrus Grilled Chicken Breast

With Champagne Vinaigrette

Buttermilk Fried Chicken

With Adobo Spice

Chicken Marsala

With Mushroom Sauce

Sautéed Salmon

In a Lemon Chive Butter

Roast Pork Tenderloin

With Ginger Glaze

Pulled Pork BBQ

Braised Roast Beef

With Au Jus

Sliced BBQ Beef Brisket

Sliced Sirloin

With Gunter Sauce

Creole Jambalaya

With Chicken, Andouille Sausage & Roasted Green Onion

Penne Pasta

With Wild Mushrooms & Smoked Gouda

Farfalle

*With Roasted Vegetables in a Creole Cream Sauce
or Light Marinara*

DESSERTS

Chocolate Covered Strawberries

Petit Fours

**Client May Provide Own Wedding Cake,
Cake Cutting Fee is Waived*

\$90++ PER PERSON**

***All Dinner Buffets are Served with Jalapeño Corn Bread & Maple Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

***Pricing is Based on a Two Hour Buffet Service with a Minimum of 50 Guests.*

Additional Administrative Fees and Applicable State Taxes Apply.

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HOUSE OF BLUES SAN DIEGO

“ENDLESS LOVE”

RECEPTION - PLATED DINNER

BEVERAGE SERVICE

(See Attached Menu)

One Hour “House of Blues” Open Bar

Champagne Toast

Wine Service During Dinner

COCKTAIL HOUR

(See Attached Menu)

Selection of Three Tray Passed Hors d’Oeuvres

SALADS

(Select One)

Housemade Caesar Salad

With Crostini

Field Greens

With Parmigiano Reggiano & Red Wine Vinaigrette

Greek Feta Salad

With Lemon Emulsion

PLATED ENTRÉES

(Select Two)

Pepper Crusted Prime Rib

With Aus Jus & Horseradish Cream

Roast Tenderloin of Beef

With Classic Cabernet and Shallot Sauce

Chicken Marsala

With Mushroom Sauce

Grilled Filet of Atlantic Salmon

With Green Onion Butter

Grilled Chicken & Sliced Tenderloin

With a Duo of Sauces - \$8++ Additional Per Person

Sliced Tenderloin of Beef with Salmon Filet

\$12++ Additional Per Person

DESSERTS

Plate of Assorted Petit Fours Per Table

**Client May Provide Own Wedding Cake,
Cake Cutting Fee is Waived*

\$88++ PER PERSON**

***Some Form of Entrée Indication is Required at the Guest Table to Enable the Most Efficient Service. (ie. a Colored Ticket, Coded Name Tag, etc.)*

***Pricing is Based on a Minimum of 50 Guests. Additional Administrative Fees and Applicable State Taxes Apply.*

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HOUSE OF BLUES SAN DIEGO

“BECAUSE YOU LOVED ME”

RECEPTION - DINNER STATIONS

BEVERAGE SERVICE

(See Attached Menu)

One Hour “House of Blues” Open Bar

Champagne Toast

Wine Service During Dinner

COCKTAIL HOUR

(See Attached Menu)

Selection of 3 Butler Passed Hors d’Oeuvres

DELUXE STATIONS

(Select Three Stations)

SOUTHERN COMFORT STATION

Buttermilk Fried Chicken
With Adobo Spice

Mashed Sweet Potatoes

Sautéed Green Beans

Cheddar Cheese Buttermilk Biscuits

NEW ORLEANS STATION

Creole Jambalaya
With Chicken, Andouille Sausage & Roasted Green Onion

Smoked Pulled Pork
With Mini Rolls

Down Home Broccoli Salad
With Red Onions, Raisins & Crisp Bacon

Jalapeño Corn Bread
With Maple Butter

FARMER’S MARKET STATION

Citrus Grilled Chicken Breast or Sautéed Salmon
In a Lemon Chive Butter

Grilled Asparagus

Vegetarian Cous Cous Salad or Vegetable Rice Pilaf

Field Greens
With Parmigiano Reggiano & Red Wine Vinaigrette

PREMIUM CARVING STATION*

(Select 2 Meats)*

Golden Roasted Breast of Turkey

Sirloin of Beef

Honey Glazed Ham

® Pork Loin

Side of Roasted Salmon

PASTA STATION**

Roasted Chicken & Bowtie Pasta
With Spinach, Pesto & Goat Cheese

Penne Pasta
With Wild Mushrooms & Smoked Gouda

Cheese Tortellini
With Marinara or Pesto Sauce

Farfalle
With Roasted Vegetables in a Creole Cream Sauce or Light Marinara

DESSERT STATION

Coffee & Tea Service

**Client May Provide Own Wedding Cake,
Cake Cutting Fee is Waived*

**Carving Station Includes Appropriate Condiments and Assorted Rolls with Butter. \$125 Chef Attendant Fee Required.*

***Pasta Station Includes Soft Garlic Breadsticks & Housemade Caesar Salad*

\$85++ PER PERSON**

***Pricing is Based on a Two Hour Station Service with a Minimum of 50 Guests. Additional Administrative Fees and Applicable State Taxes Apply.*

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WEDDING COCKTAIL HOUR

TRAY PASSED

(Select Three)

COLD HORS D'OEUVRES

Mini Roasted Vegetable Wraps

Creole Deviled Eggs
With Crispy Pancetta

Bruschetta
On a Grilled Baguette with Goat Cheese

Creole Style Mini Quiche
With Spinach & Artichoke

Fresh Mozzarella Canapés
With Sun-Dried Tomatoes & Pesto

HOT HORS D'OEUVRES

Stuffed Mushrooms
With Spinach & Parmesan Cheese

Crispy Okra & Cheddar Cheese Beignets
With Ranch Dip

Vegetable Spring Rolls
With Teriyaki Dipping Sauce

Coconut Battered Shrimp
With Cajun Marmalade

Spinach & Feta Spanakopita
Basil Pesto Flatbread

HOT HORS D'OEUVRES

Roast Beef Sliders
With Garlic Mayo & Pickle

Mini Island Turkey Burgers
With Chipotle Mayo

Grilled Andouille Sausage
With Honey Mustard Glaze

Roasted Sea Scallops
Wrapped in Bacon

Marinated Chicken & Vegetable Skewers
Beef & Scallion Skewers

BAR SERVICE, FEATURING*:

Titos, New Amsterdam, Buffalo Trace, Jim Beam,
Rich&Rare, Segrans 7, Jack Daniels, Beefeater,
Dewars White Label, 1800, Sauza Blue,
Cruzan Aged Dark, Malibu

**Shots Are Not Included in Beverage Packages, No Exceptions. Only Brands Included in the Hosted Bar Service Will Be Displayed. Higher Level Brands Will Not Be Available on a Cash Sale Basis Unless Requested by Client. Liquor and Wine Brands are Subject to Change. The Brands Listed Above are Current and to be Used as a Guideline for the Level of Product Provided.*

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HOUSE OF BLUES SAN DIEGO

WEDDING RECEPTION ADDITIONAL OPTIONS

EVENT ENHANCEMENTS

- Chocolate Covered Strawberries | \$5++
- Custom Ticketmaster Style Save the Dates | \$75 setup + \$1 each
- Personalized Marquee Message - 6th Avenue | \$650++
- Personalized Marquee Message - 5th Avenue | \$1,000++
- Custom Uplighting in Event Room | \$125

LATE NIGHT BITES

- Mini Certified Angus Beef Sliders | \$6++
- Stadium Style Soft Pretzels | \$5++
- Jalapeño Jack Cheese Stuffed Potato Skins | \$4.25++
- Nashville Hot Chicken Tenders | \$7++
- Mac & Cheese | \$6++
- Trio of Fries (Salted, Sweet Potato & Garlic) | \$6++

CHILDREN'S MEALS

Available for Guests 12 years Old and Under. All Children's Meals are Plated and Served at the Beginning of Dinner Service. Meals Include Soft Drink and a Scoop of Ice Cream. HOB Requires Final Count of Children's Meals 3 Business Days Prior to Reception. (Select One Entrée For All Children)

Cheeseburger
With French Fries

Chicken Fingers
With French Fries

Macaroni & Cheese

Penne Pasta
With Butter or Marinara Sauce

VENDOR MEALS

Vendor Meals Are Available for Photographer, Videographer, Band, DJ, Consultant, and Any Other Personnel Hired by You to Perform Services at Your Reception. Vendor Meals are Served Behind-The-Scenes While Your Vendors Are on Break. Vendors Are Not Allowed Bar Service Unless Approved by Client. HOB requires final count of vendor meals 3 business days prior to reception.

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HOUSE OF BLUES SAN DIEGO

BAR SERVICE

CALL BRAND BAR PACKAGE

Two Hour Package | \$28++

Three Hour Package | \$38++

Each Additional Hour | \$8++

PREMIUM BRAND BAR PACKAGE

Two Hour Package | \$34++

Three Hour Package | \$44++

Each Additional Hour | \$10++

SUPER PREMIUM BRAND BAR PACKAGE

Two Hour Package | \$42++

Three Hour Package | \$52++

Each Additional Hour | \$12++

BEER, WINE & SODA BAR PACKAGE

Two Hour Package | \$22++

Three Hour Package | \$30++

Each Additional Hour | \$6++

SOFT BEVERAGE & WATER PACKAGE

Two Hour Package | \$8++

Three Hour Package | \$12++

Each Additional Hour | \$5++

DRINK TICKETS

Super Premium Brands | \$13++

Premium Brands | \$12++

Call Brands | \$11++

Beer & Wine | \$10++

Soft Drinks | \$5++

**Shots Are Not Included in Beverage Packages, No Exceptions. Beverage Service Pricing Listed Per Person.
Bartender Fee of \$150.00 Per Bartender. One Bartender Per 75 Guests Required.*

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HOUSE OF BLUES SAN DIEGO

GENERAL INFORMATION

CONFIRMING YOUR EVENT:

To confirm your event, an executed contract and deposit as outlined below is required. Once you are ready to book your event, contact your Sales Manager for a contract. House of Blues will not confirm an event without having both deposit and executed contract. Final menu and bar selections are due one month prior to the event.

DEPOSIT/PAYMENTS/CANCELLATIONS:

\$1,000.00 is due upon execution of contract.
25% of Estimated Balance is due three months prior to Event.
50% of Estimated Balance is due one month prior to Event.
Final Balance is due seven business days prior to function.

Initial Deposit, 25% & 50% payments can be made by personal check, cashier's check, certified check, credit card or cash. Final payment must be made by credit card, cashier's check, certified check or cash. We require a credit card on file for any additional charges (bar, valet, coat check, etc). Full payment for overages is due at the end of the Event.

Should an event be cancelled, deposits are non-refundable. If the event is cancelled less than 30 days prior to event date, 100% of estimated balance is due as liquidated damages. All cancellation notices must be made in writing. All deposits are non-refundable.

MINIMUM REVENUE GUARANTEES:

Minimum revenue guarantees vary by room, month, time of day and day of week. Please consult your Sales Manager for information on minimum guarantees and room rental charges.

In addition to the minimum, 22% taxable service charge & 7.75% sales tax applies to all Food & Beverage charges.

FINAL GUEST GUARANTEE:

House of Blues must be notified of the exact number of attendees by 11am seven (7) business days prior to the event. This will be considered the final guarantee. Client will be charged for final guarantee or actual number of attendees, whichever is higher. Such an amount is the revenue guarantee and may not be reduced and is independent of the final guest count or actual guest count. House of Blues cannot be responsible for more than 5% over the guarantee. If you are hosting a plated event, please also see "Requests for Multiple Entrees" below.

ENTERTAINMENT & PRODUCTION:

House of Blues is happy to assist in securing talent for your event and has a full portfolio of band and DJ options to choose from. You may provide your own talent with written permission by House of Blues. You must provide House of Blues a full, complete and correct copy of the agreement between you and the hired talent. Certain restrictions may apply.

Standard production fees are included in package pricing. Standard production service includes use of our stage, house lighting system & house sound system. Package pricing does not cover back line (instruments, amps, etc.), equipment, transportation and catering required for the contracted entertainment. Additional charges will apply based on contracted entertainment's needs.

HOUSE OF BLUES SAN DIEGO

GENERAL INFORMATION

MISCELLANEOUS:

No food of any kind may be brought onto the premises without prior written permission from House of Blues. Due to insurance regulations, House of Blues cannot allow Client to provide their own alcohol. Also, House of Blues cannot allow leftovers to be taken home.

All displays, exhibits and decorations must be pre-approved by House of Blues and are permitted in the private rooms only. Such displays, exhibits and decorations must be free standing without attachments to walls, ceilings or floors.

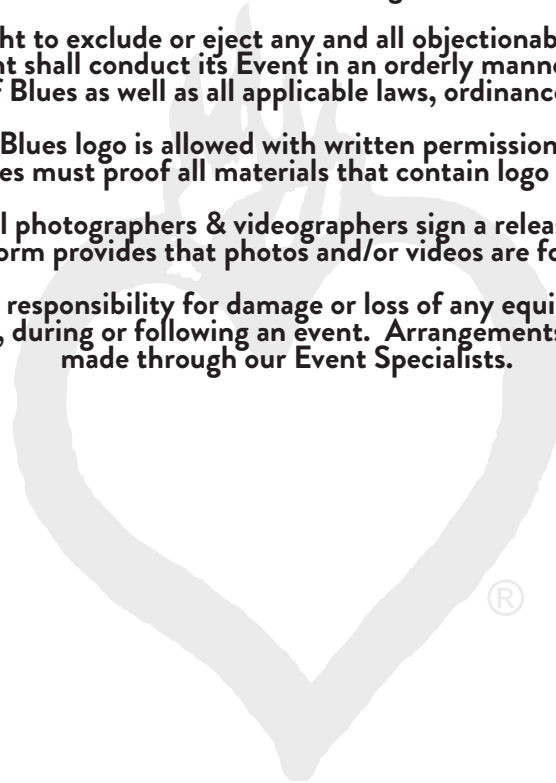
All vendors & purveyors hired by Client are to adhere to parking and delivery policies of House of Blues. All vendors must provide a Certificate of Insurance listing House of Blues as additionally insured.

House of Blues reserves the right to exclude or eject any and all objectionable persons from the Event or the premises without liability. Client shall conduct its Event in an orderly manner and in full compliance with the rules of House of Blues as well as all applicable laws, ordinances and regulations.

The use of House of Blues logo is allowed with written permission from House of Blues. House of Blues must proof all materials that contain logo before release.

House of Blues requires that all photographers & videographers sign a release form to capture images inside House of Blues. Release form provides that photos and/or videos are for express use of the Client.

House of Blues does not assume responsibility for damage or loss of any equipment, materials, merchandise or articles left on premises prior to, during or following an event. Arrangements for security at your event can be made through our Event Specialists.



HOUSE OF BLUES SAN DIEGO

VENUE INFORMATION

OVERVIEW:

House of Blues San Diego is located just north of downtown's historic Gaslamp Quarter. Designed to reflect a unique and stylish ambiance, this 33,000 square foot venue is located in the former Woolworth building and features dedicated special event space with luxurious fireside ambiance, hand painted murals, and original artwork from the House of Blues Folk Art collection.

An extravagant multi-faceted entertainment mecca, House of Blues San Diego is the City's premiere destination for any private event. Whether it's an intimate private event, or a whole house event – music, food, art and Southern hospitality will blend together to offer the most memorable experience for everyone! From stylish buffets to elegant seated dinners to cocktails and hors d'oeuvres, House of Blues executive chef and sales team will help create a menu for any event. House of Blues San Diego will provide unique and endless possibilities for hip hosts.

MUSIC HALL:

This is where the house really rocks! A unique multi-level space, the Music Hall is an asset to any celebration. Whether you're planning a large scale wedding, private concert, reception or corporate meeting, the 800-capacity Music Hall offers flexible event space with revolutionary light and sound capabilities. With open areas for buffet displays and banquet seating the possibilities are endless. Take your wedding center stage and say "I DO!"

DELTA ROOM:

Located adjacent to our Music Hall, this exclusive special event space creates a welcoming opulent environment for your guests. Adorned with original folk art, ornate furnishings, wall to wall Persian carpeting and luxurious plus seating this distinguished space can accommodate 25 to 150 guests, perfect for your wedding ceremony or reception.

VOODOO ROOM:

Located off the Fifth Avenue entrance, this exclusive special event space creates a welcoming opulent environment for your guests. Adorned with original folk art, ornate furnishings, a built in stage, satellite bar and access to our outside Satchmo patio, this distinguished space can accommodate 25 to 150 guests. Fully equipped with state-of-the-art lighting and sounds, the Voodoo Room is the perfect setting for engagement parties, rehearsal dinners, ceremonies and receptions, or a post wedding brunch.

SALVATION ALLEY:

The ornate alleyway that connects Fifth and Sixth Avenue is a great location within our wedding to host your bachelor or bachelorette pre-party happy hour, bridal shower, rehearsal dinner or post wedding brunch. Available for non-exclusive happenings and surrounded by colorful murals and sparkling folk art, the 200 capacity Salvation Alley is ideal for anyone wanting the authentic House of Blues experience! This unique space can be combined with VooDoo Room for a total capacity of 350 guests.

CAPACITIES:

LOCATION	RECEPTION	BANQUET
VOODOO & SATCHMO	150	100
DELTA ROOM	200	80
RESTAURANT & BAR	350	150
MUSIC HALL	900	200
WHOLE HOUSE	1,500	N/A

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