



# Wedding Package

2000 VISALIA ROW, CORONADO, CA 92118





# Venue Options

BAYSIDE VISTA

CLUBHOUSE ROOM

CLUBHOUSE PATIO

CLUBHOUSE ROOM & PATIO

FAREWAY ROOM

FAREWAY PATIO

FAREWAY ROOM & PATIO

FAREWAY ROOM & PATIO +  
CLUBHOUSE ROOM\*

*Venue rental includes 6 hours for ceremony & reception  
or 5 hours for reception only*

*A professional wedding coordinator is required starting 45 days out & on the day of the event*

*Food & Beverage minimum will be calculated based on date and time of the event*

*\*Entire site buyouts available pending City of Coronado approval*

Please contact our events team for all potential site buyout pricing at:  
[events@feastandfarewaycoronado.com](mailto:events@feastandfarewaycoronado.com)

All food, beverage & room rentals space subject to service charge and current state tax





# Ceremony Sites

## **CLUBHOUSE PATIO**

Includes Wood Arch  
Seats up to 50 guests  
**\$500**

## **FAREWAY PATIO**

Includes Wood Arch  
Seats up to 120 guests  
**\$1500**

## **BAYSIDE VISTA\***

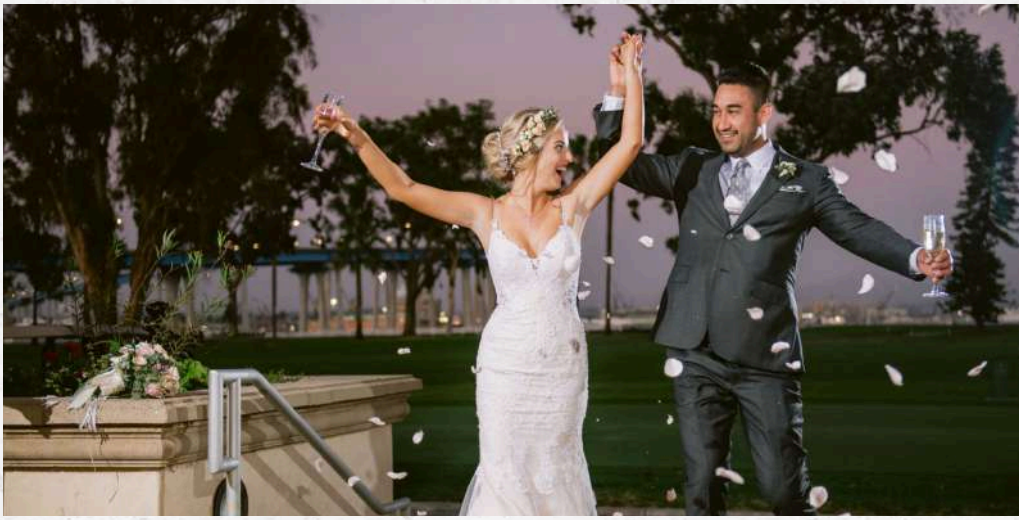
Includes Wood Arch,  
Permit, Two Golf Carts, & Security  
Seats up to 250 guests  
**\$3000**

*\*Bayside Vista available pending City of Coronado approval*

*\*\*Additional fees for cocktail hour*







# Reception Sites

## **FAREWAY PATIO**

Seats up to 100 guests with dance area

## **FAREWAY ROOM:**

Seats up to 100 guests with dance area

## **FAREWAY ROOM & FAREWAY PATIO:**

Seats up to 200 guests with dance area

## **CLUBHOUSE ROOM + FAREWAY ROOM & PATIO\*:**

Seats up to 250 guests with dance area

*\*Entire site buyouts available pending City of Coronado approval*

## *ALL WEDDING/RECEPTION PACKAGES INCLUDE THE FOLLOWING:*

*6 Hours of Event Time with a Ceremony,  
5 Hours Without*

*Use of Bridal Suite  
(Starting at setup time)*

*Choice of Plated or Buffet Style Dinner  
Service*

*House Glassware & Flatware*

*House Tables, Linens & Napkins*

*Crossback Chairs*

*Cake Cutting Service*



# Silver Buffet Package

\$65 PER GUEST

## TRAY PASS HORS D' OEUUVRES

- choose three -

### COLD

Seasonal Bruschetta  
Cucumber & Shrimp Bites  
Caprese Skewers  
Prosciutto Wrapped Asparagus  
Mini Ceviche Tostada  
Honey, Lavender & Goat Cheese Crostini  
Cured Meat & Cheese Skewers  
Bloody Mary Shrimp Cocktail Shooters

### HOT

Chicken Satay  
Crispy Ravioli  
Beef & Caramelized Onion Sliders Teriyaki  
Glazed Meatballs  
Arancini Risotto Bites  
Coconut Shrimp

## SALADS

- choose one -

### Greek

tomato, onion, cucumber, bell pepper, feta,  
olives, & herb vinaigrette

### Caesar

romaine, parmesan, croutons, & caesar dressing

### Arugula

fennel, peach, cherry tomato, goat cheese, &  
lemon vinaigrette

### Wedge

iceberg lettuce, bacon, cherry tomato, shallots,  
blue cheese crumbles & dressing

## ENTREES

- choose two -

### Airline Chicken Breast

with lemon-caper sauce

### Spiced Rubbed Pork Tenderloin

with white moments wine reduction

### Gruyere & White Cheddar Mac

with parmesan panko

### Roasted Salmon

with herb butter

### Braised Beef Short Rib

with red *Moments Wine* reduction

## ACCOMPANIMENTS

- choose two -

Mashed Potatoes  
Roasted Fingerling Potatoes  
Wild Rice Pilaf  
Creamy Polenta  
Herbed Quinoa

## VEGETABLES

- choose one -

Roasted Broccolini  
Grilled Asparagus  
Stir Fried Seasonal Veggies  
Roasted Brussels Sprouts

All food, beverage & room rentals space subject to service charge and current state tax

All buffet packages can be transformed into stations for an additional \$10 per person



# Gold Buffet Package

\$75 PER GUEST

## TRAY PASS HORS D' OEUUVRES

- choose three -

### COLD

Seasonal Bruschetta  
Cucumber & Shrimp Bites  
Caprese Skewers  
Prosciutto Wrapped Asparagus  
Yellowtail & Avocado Tostada  
Honey, Lavender & Goat Cheese Crostini  
Cured Meat & Cheese Skewers  
Bloody Mary Shrimp Cocktail Shooters  
Deviled Eggs  
Poke Tacos  
Chicken Pate Crostini with Balsamic Onions  
Smoked Salmon & Caviar Blini

### HOT

Petite Crab Cakes  
Chicken Satay  
Crispy Ravioli  
Beef & Caramelized Onion Sliders  
Chicken Karaage  
Teriyaki Glazed Meatballs  
Arancini Risotto Bites  
Coconut Shrimp  
Shrimp & Grits Shooters  
Lobster & Truffle Mac & Cheese Bites

## SALADS

- choose two -

### Greek

tomato, onion, cucumber, bell pepper, feta,  
olives, & herb vinaigrette

### Caesar

romaine, parmesan, croutons, & caesar dressing

### Arugula

fennel, peach, cherry tomato, goat cheese, &  
lemon vinaigrette

### Wedge

iceberg lettuce, bacon, cherry tomato, shallots,  
blue cheese crumbles & dressing

## ENTREES

- choose two -

### Airline Chicken Breast

with lemon-caper sauce

### Chicken Milanese

with arugula, shaved parmesan, & slow roasted tomato

### Spiced Rubbed Pork Tenderloin

with white *Moments Wine* reduction

### Gruyere & White Cheddar Mac

with parmesan panko

### Roasted Salmon

with herb butter

### Braised Beef Short Rib

with red *Moments Wine* reduction

### Miso Marinated Seasonal White Fish

with banana leaves

### Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs, &  
shaved parmesan

## ACCOMPANIMENTS

- choose two -

Mashed Potatoes  
Roasted Fingerling Potatoes  
Wild Rice Pilaf  
Creamy Polenta  
Herbed Quinoa

## VEGETABLES

- choose two -

Roasted Broccolini  
Grilled Asparagus  
Stir Fried Seasonal Veggies  
Roasted Brussels Sprouts  
Stir Fried Baby Bok Choy

All food, beverage & room rentals space subject to service charge and current state tax  
All buffet packages can be transformed into stations for an additional \$10 per person



# Platinum Buffet Package

\$85 PER GUEST

## TRAY PASS HORS D' OEUVRES

- choose three -

### COLD

Assorted Seasonal Nigiri/Sushi  
Seasonal Bruschetta  
Cucumber & Shrimp Bites  
Caprese Skewer  
Prosciutto Wrapped Asparagus  
Yellowtail & Avocado Tostada  
Honey, Lavender & Goat Cheese Crostini  
Cured Meat & Cheese Skewers

Bloody Mary Shrimp Cocktail Shooters  
Deviled Eggs  
Poke Tacos  
Chicken Pate Crostini with Balsamic Onions  
Smoked Salmon & Caviar Blini  
Mini Lobster Rolls  
Filet Tartar

### HOT

Petite Crab Cakes  
Chicken Satay  
Crispy Ravioli  
Beef & Caramelized Onion Sliders  
Coconut Shrimp

Chicken Karaage  
Teriyaki Glazed Meatballs  
Arancini Risotto Bites  
Shrimp & Grits Shooters  
Lobster & Truffle Mac & Cheese Bites

## SALADS

- choose two -

### Greek

tomato, onion, cucumber, bell pepper, feta,  
olives, & herb vinaigrette

### Caesar

romaine, parmesan, croutons, & caesar dressing

### Arugula

fennel, peach, cherry tomato, goat cheese, &  
lemon vinaigrette

### Wedge

iceberg lettuce, bacon, cherry tomato, shallots,  
blue cheese crumbles & dressing

## ENTREES

- choose two -

### Airline Chicken Breast

with lemon-caper sauce

### Chicken Milanese

with arugula, shaved parmesan, & slow roasted tomato

### Spiced Rubbed Pork Tenderloin

with white *Moments Wine* reduction

### Gruyere & White Cheddar Mac

with parmesan panko

### Roasted Salmon

with herb butter

### Braised Beef Short Rib

with red *Moments Wine* reduction

### Miso Marinated Seasonal White Fish

with banana leaves

### Filet Mignon

with peppercorn & cognac sauce

### Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs, &  
shaved parmesan

## ACCOMPANIMENTS

- choose two -

Mashed Potatoes  
Roasted Fingerling Potatoes  
Wild Rice Pilaf  
Creamy Polenta  
Herbed Quinoa

## VEGETABLES

- choose two -

Roasted Broccolini  
Grilled Asparagus  
Stir Fried Seasonal Veggies  
Roasted Brussels Sprouts

All food, beverage & room rentals space subject to service charge and current state tax  
All buffet packages can be transformed into stations for an additional \$10 per person



# Silver Plated Package

\$75 PER GUEST

## TRAY PASS HORS D' OEUVRES

- choose three -

### COLD

Seasonal Bruschetta  
Cucumber & Shrimp Bites  
Caprese Skewers  
Prosciutto Wrapped Asparagus  
Mini Ceviche Tostadas  
Honey, Lavender & Goat Cheese Crostini  
Cured Meat & Cheese Skewers  
Bloody Mary Shrimp Cocktail Shooters

### HOT

Chicken Satay  
Crispy Ravioli  
Beef & Caramelized Onion Sliders  
Teriyaki Glazed Meatballs  
Arancini Risotto Bites  
Coconut Shrimp

## SALADS

- choose one -

### Arugula

fennel, peach, cherry tomato, goat cheese, &  
lemon vinaigrette

### Caesar

romaine, parmesan, croutons, & caesar dressing

### Wedge

iceberg lettuce, bacon, cherry tomato, shallots,  
blue cheese crumbles & dressing

### Roasted Beets

golden and red beets, fennel, pistachio, basil,  
burrata & lemon vinaigrette

## ENTREES

- choose two -

### Airline Chicken Breast

with red wine demi, maitake mushrooms,  
& potato mash

### Braised Beef Short Rib

with red *Moments Wine* reduction, seasonal  
vegetables, & white cheddar mashed potatoes

### Pan Seared Pork Chop

with white *Moments Wine* reduction,  
braised swiss chard, & polenta

### Salmon

with citrus beurre blanc, grilled asparagus,  
and sweet potato puree

### Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs,  
& shaved parmesan



# Gold Plated Package

\$85 PER GUEST

## TRAY PASS HORS D' OEUVRES

- choose three -

### COLD

Seasonal Bruschetta  
Cucumber & Shrimp Bites  
Caprese Skewers  
Prosciutto Wrapped Asparagus  
Yellowtail & Avocado Tostada  
Honey, Lavender & Goat Cheese Crostini  
Cured Meat & Cheese Skewers  
Bloody Mary Shrimp Cocktail Shooters  
Deviled Eggs  
Poke Tacos  
Chicken Pate Crostini with Balsamic Onions  
Smoked Salmon & Caviar Blini

### HOT

Petite Crab Cakes  
Chicken Satay  
Crispy Ravioli  
Beef & Caramelized Onion Sliders  
Coconut Shrimp  
Chicken Karaage  
Teriyaki Glazed Meatballs  
Arancini Risotto Bites  
Shrimp & Grits Shooters  
Lobster & Truffle Mac & Cheese Bites

## SALADS

- choose one -

### Arugula

fennel, peach, cherry tomato, goat cheese, &  
lemon vinaigrette

### Caesar

romaine, parmesan, croutons, & caesar dressing

### Wedge

iceberg lettuce, bacon, cherry tomato, shallots,  
blue cheese crumbles & dressing

### Roasted Beets

golden and red beets, fennel, pistachio, basil,  
burrata & lemon vinaigrette

## ENTREES

- choose two -

### Airline Chicken Breast

with red *Moments Wine* demi, maitake mushrooms,  
& potato mash

### Pan Seared Pork Chop

with white *Moments Wine* reduction,  
braised swiss chard, & polenta

### Braised Beef Short Rib

with *Moments Wine* reduction, seasonal vegetables,  
& white cheddar mashed potatoes

### Mushroom Ravioli

micro basil, parmesan, & toasted pistachios

### Filet Mignon

with peppercorn & cognac sauce, caramelized  
vegetables, & roasted garlic whipped potatoes

### Salmon

with citrus beurre blanc, grilled asparagus, and  
sweet potato puree

### Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs,  
& shaved parmesan

### Miso Marinated White Fish

with stir fry baby bok choy & wasabi mashed  
potatoes





# Platinum Plated Package

\$95 PER GUEST

## TRAY PASS HORS D' OEUVRES

- choose three -

### COLD

Assorted Seasonal Nigiri/Sushi	Honey, Lavender & Goat Cheese Crostini
Seasonal Bruschetta	Cured Meat & Cheese Skewers
Cucumber & Shrimp Bites	Bloody Mary Shrimp Cocktail Shooters
Caprese Skewers	Deviled Eggs
Prosciutto Wrapped Asparagus	Poke Tacos
Yellowtail & Avocado Tostada	Chicken Pate Crostini with Balsamic Onions
Fillet Tartar	Smoked Salmon & Caviar Blini
Mini Lobster Rolls	

### HOT

Petite Crab Cakes	Chicken Karaage
Chicken Satay	Teriyaki Glazed Meatballs
Crispy Ravioli	Arancini Risotto Bites
Beef & Caramelized Onion Sliders	Shrimp & Grits Shooters
Coconut Shrimp	Lobster & Truffle Mac & Cheese Bites

## SALADS

- choose one -

### Arugula

fennel, peach, cherry tomato, goat cheese, & lemon vinaigrette

### Caesar

romaine, parmesan, croutons, & caesar dressing

### Wedge

iceberg lettuce, bacon, cherry tomato, shallots, blue cheese crumbles & dressing

### Roasted Beets

golden and red beets, fennel, pistachio, basil, burrata & lemon vinaigrette

## ENTREES

- choose two -

### Airline Chicken Breast

with red *Moments Wine* demi, maitake mushrooms, & potato mash

### Pan Seared Pork Chop

with white *Moments Wine* reduction, braised swiss chard, & polenta

### Braised Beef Short Rib

with *Moments Wine* reduction, seasonal vegetables, & white cheddar mashed potatoes

### Filet Mignon

with peppercorn & cognac sauce, caramelized vegetables, & roasted garlic whipped potatoes

### Salmon

with citrus beurre blanc, grilled asparagus, and sweet potato puree

### Miso Marinated Seasonal White Fish

with stir fry baby bok choy & wasabi mashed potatoes

### Basil Pesto Gnocchi

roasted cherry tomatoes, brioche crumbs, & shaved parmesan

### Black Truffle Risotto

with roasted maitake mushrooms, english peas, & shaved parmesan

### Lobster & Truffle Agnolotti

with browned butter, lemon zest, roasted cherry tomato, herb brioche crumbs & parmesan

### Pan Seared Scallops

with white truffle risotto, english peas, pancetta, & shaved pecorino

### Chicken Roulade

with chicken jus za'atar, sunchoke puree, & roasted sunchoke

### Mushroom Ravioli

mirco basil, parmesan, & toasted pistachios



# Hosted Bar Package

## Beer & Wine

Fallbrook Winery Chardonnay, Cabernet Sauvignon, Sauvignon Blanc & Rose, Domestic, Craft & Imported Beer, Sodas, Juices

**\$40 per guest**

## Call Bar

Tito's Vodka, Tanqueray Gin, Bombay Gin, Milagro Tequila, Captain Morgan Rum, Bacardi Rum, Jameson Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

**\$60 per guest**

## Standard Bar

Seagram's Vodka, Seagram's Gin, El Jimador Tequila, Cane Rum, Evan Williams Bourbon, Famous Grouse Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

**\$55 per guest**

## Premium Bar

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Casamigos Tequila, Myers Rum, Makers Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

**\$65 per guest**

*All bar packages include service during Cocktail Hour & Reception*

## Sparkling Welcome Wall or Wedding Toast

**Cava:** \$8 per guest

**Prosecco:** \$12 per guest

**Venue Cliquot:** \$25 per guest

**Welcome Wall Setup & Specialty Glasses**  
\$150

## Tablesides Moments Wine Service

*1 hour of service during dinner*

\$15 per guest

All food, beverage & room rentals space subject to service charge and current state tax





# Packet Enhancements

## Display Platters

### **SEASONAL VEGETABLE CRUDITE \$180**

assorted seasonal veggies with housemade ranch & green goddess

### **MEDITERRANEAN \$200**

marinated grilled seasonal vegetables, pita, hummus, & tapenade

### **SOUTH OF THE BORDER \$300**

corn tortilla chips, guacamole, salsa, pico de gallo, & housemade queso

### **INTERNATIONAL CHEESE BOARD \$300**

imported and domestic cheese, pickled mustard seed, assorted dried fruit, figs, & berry compote

### **BUTCHER BLOCK \$450**

imported and domestic cured meats, olives, whole grain mustard, & pickled veggies

### **MEAT & CHEESE \$500**

imported and domestic meats & cheeses, olives, whole grain mustard, pickled veggies, assorted dried fruit, figs, & berry compote

### **SUSHI, NIGIRI & SASHIMI \$600**

seasonal local fish accompanied by wasabi, ginger, & soy sauce

### **RAW SEAFOOD BAR \$800**

live uni, oysters, shrimp, crab, mussels, assorted sashimi & nigiri

*\*Platters serve up to 50 guests*

## Late Night Snack Stations

### **STREET TACO STAND \$9 per person**

carne asada, grilled pollo, flour & corn tortillas, guacamole, & salsa

### **SLIDER STATION \$10 per person**

beef patties, pulled pork, slider buns, cheddar cheese, coleslaw, bbq sauce, garlic aioli, ketchup, mayo, & mustard

*\*\$150 Chef Attendant Fee*

*\*Minimum of 25 Guests*

All food, beverage & room rentals space subject to service charge and current state tax

