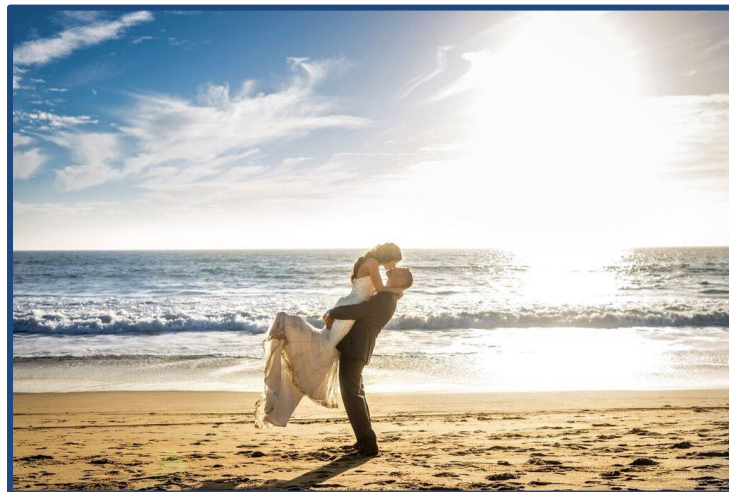




Weddings at Oceano Hotel & Spa

Oceano Hotel & Spa is the perfect seaside destination, located at Pillar Point Harbor in Half Moon Bay. With picturesque views and elegant event spaces, memorable wedding celebrations are created to reflect your unique wedding style.

A variety of indoor and outdoor ceremony and receptions sites set the stage for a grand Oceano wedding. The on-site planners are available every step of the way, from selecting the perfect gourmet menu to coordinating the events, making certain that you leave with the fondest of memories. The culinary team will offer a customized menu for your special day using only the freshest, locally-sourced ingredients.



The possibilities of events at Oceano Hotel & Spa, before and after your wedding day, are endless. Event space can be tailored to meet your needs for bridal showers, rehearsal dinners, and farewell breakfasts.

Additionally, the Oceano Coastal Spa can customize spa treatments for unique bridal spa parties. Enhancing your wedding event are the accommodations that include ninety-five, luxuriously-appointed guest suites overlooking scenic views.

Come visit Oceano Hotel & Spa in Half Moon Bay & discover how your wedding celebrations will be remembered always!

OCEANO HOTEL & SPA, HALF MOON BAY HARBOR
280 Capistrano Road Half Moon Bay, California 94019
tel.650.726.5400 | fax.650.726.5402
oceanohalfmoonbay.com

Creating your Wedding Experience, Oceano Hotel Event Spaces...

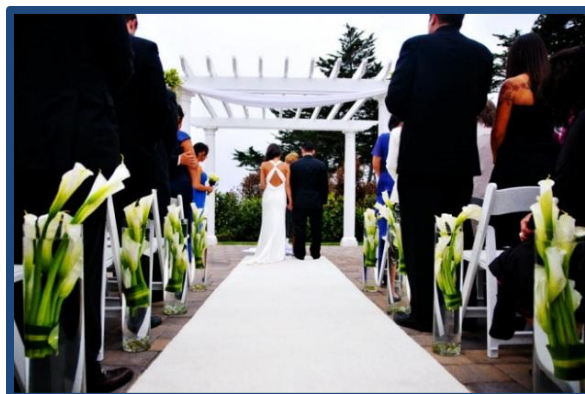
WEDDING GARDEN

Behind a gated white fence and ornamental bushes is a stone walkway lined with decorative shepherd hooks. On the patio and lawn sits white wedding chairs overlooking scenic harbor views. The ceremony patio is landscaped with Italian Cypress and an arbor provides the perfect framework for floral arrangements.



THE GATE HOUSE

Nestled in the garden is The Gate House. This rustic outdoor event space is reminiscent of a coastal barn with dark wooden beams, wrought-iron chandeliers, and hardwood floor. Glass French doors open onto a picturesque white patio and a stone fireplace is the perfect accent for a reception in the garden.



OCEANO GRAND BALLROOM & ATRIUM

The Oceano Grand Ballroom & Atrium are an impressive 4,400 square feet. Custom floor-length curtains divide the event spaces. For cocktail hour, guests are welcomed to drinks and hors d'oeuvres in the Atrium. During dinner, the Grand Ballroom sets the stage for a romantic wedding celebration. The soft chandelier and candle lighting create the perfect ambiance. And as the sun sets, the Atrium offers a dance floor and glass skylight for dancing under the stars.



MONTARA ROOM & MIRADA ROOM

These private event spaces are perfect for intimate gatherings. Each event space offers unique features which can be custom tailored for events such as rehearsal dinners and farewell breakfasts.



Ceremony & Reception Sites



Our ceremony site fee includes white wedding chairs, rehearsal, coordination, and honeymoon suite. All reception site fees include set-up, tables, Chiavari chairs, dance floor, custom floor-length white or brown linen, house candle centerpieces, white china, flatware, stemware, and coordination.

Indoor Space	Square Feet	Capacity	Rental Fee
Grand Ballroom/Atrium	4,400	250	\$5,000 (Saturdays*) \$3,000 (Fridays or Sundays*)
The Gate House	3,000	250	\$5,000 (Saturdays*) \$3,000 (Fridays or Sundays*)

Outdoor Space	Square Feet	Capacity	Rental Fee
Wedding Garden	-	250	\$5,000

***Saturday Minimum of 100 Guests**

***Friday/Sunday Minimum of 50 Guests**



*Creating your Wedding Experience,
From Farm to Table...*

*“Something Blue” Wedding Package
(Sample Menu)*



~ One Hour Cocktail Reception ~

California Sparkling Wines
Assorted Beers
House White and Red Wines
Assorted Soft Drinks and Mineral Waters

~ Butler-Passed Hors d'oeuvres ~

CAPRESE SKEWER
Skewered Cherry Tomato, Mozzarella and Fresh Basil
BACON WRAPPED SCALLOPS
Sea Scallops wrapped in crispy smoked bacon
ARANCINI
Italian Rice Balls, breaded and fried, served with a Marinara Sauce
BEEF & CHEESE EMPANADAS
Ground beef & Mozzarella served with Argentinean Dipping Oil

~ Dinner Buffet ~

FRESHLY BAKED DINNER ROLLS & BUTTER
LOCALLY-GROWN VEGETABLE MEDLEY
Steamed Vegetables tossed in California Olive Oil & Sea Salt
AU GRATIN POTATOES
Thinly-sliced Potatoes baked in a rich and creamy Asiago Cheese Sauce
MIXED GREEN SALAD
Organic, local greens tossed in Balsamic Vinaigrette & Garnished with Cucumber, Sweet Red Onion, & Tomato
CLASSIC CAESAR SALAD
Crisp Romaine Lettuce in Creamy Caesar Dressing, Focaccia Croutons, & Parmesan Cheese

With Choice of Three Entrees:

GRILLED BLACK ANGUS TRI-TIP
Red Wine Au Jus & Pink Peppercorns
LOCAL LINE-CAUGHT HALIBUT
Tuscan Artichoke & Tomato Salsa
SPINACH & RICOTTA RAVIOLI
Heirloom Tomato Marinara topped with Micro greens
ROSEMARY DIJON CHICKEN
Organic, Air-chilled Chicken Breast with Rosemary Dijon Jus

~ Wine with Dinner ~

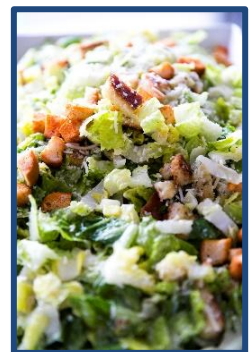
Two Bottles House Wine per Table

~ Toast ~

California Sparkling Wine & Sparkling Cider

~ Cake Cutting and Coffee Tea Service Included ~

\$140 per person*



*All food & beverage items subject to service charge & current state sales tax (subject to change).



“Something Borrowed” Wedding Package (Sample Menu)



~ One Hour Cocktail Reception ~

California Sparkling Wines
Assorted Beers
House White and Red Wines
Assorted Soft Drinks and Mineral Waters

~ Butler-Passed Hors d'oeuvres ~

BEEF WELLINGTON
Puff Pastry with Marinated Beef Tenderloin & Mushroom Gravy
TUNA TARTAR
Honey-Hoisin Tuna served in a Crispy Cup with Scallions and Wasabi Aioli
CRAB CAKES
Local Dungeness Crab with Roasted Pepper Remoulade
SAMOSAS
Savory pastry triangles filled with potato & sweet pea, served with Mango Chutney



~ Plated Dinner ~

FRESHLY BAKED DINNER ROLLS AND BUTTER

With Choice of Salad

SPINACH SALAD
Baby Spinach tossed in Balsamic Vinaigrette & Garnished with Feta Cheese & Toasted Pecans
GREEK SALAD
Iceberg Lettuce with Crumbled Feta, Kalamata Olives, Cherry Tomatoes & Sweet Red Onion tossed in Greek-style Vinaigrette

With Choice of Three Entrees:

SEARED SALMON
Tuscan Artichoke & Tomato Salsa, Basmati Rice Pilaf & Garden Vegetables
ROSEMARY DIJON CHICKEN
Organic, Air-chilled Chicken Breast with Rosemary Dijon Jus & Baby Carrots, Whipped Yukon Gold Potatoes
GRILLED BLACK ANGUS FILET MIGNON
Port Wine Demi-Glace, Grilled Asparagus, Au Gratin Asiago Cheese Potatoes
SPINACH & RICOTTA RAVIOLI
Heirloom Tomato Marinara topped with Micro Greens



~ Wine with Dinner ~

Two Bottles House Wine per Table

~ Toast ~

California Sparkling Wine & Sparkling Cider

~ Cake Cutting and Coffee Tea Service Included ~



\$160 per person*

*All food & beverage items subject to service charge & current state sales tax (subject to change).



“Something New” Wedding Package (Sample Menu)

~ One Hour Cocktail Reception ~

Signature House Wines
Assorted Beers
Well Liquor
Assorted Soft Drinks and Mineral Waters



~ Butler-Passed Hors d'oeuvres ~

BACON WRAPPED SCALLOPS
Sweet Scallops wrapped in Applewood Smoked Bacon
POACHED PEAR & BRIE TOAST
Sourdough baguette with slice of Brie, anise Poached Pear, drizzled with Wildflower Honey & Cracked Black Pepper
BABY LAMB CHOPS
Baby Lamb Chops marinated, grilled and served with a Red Wine Jus
BEEF WELLINGTON
Puff Pastry with Marinated Beef Tenderloin & Mushroom Gravy
CROSTINI WITH SALSA CRUDA
Toasted Sourdough Baguette with Tomato, Artichoke Hearts, Basil, Olive, Garlic & Lemon with Extra Virgin Olive Oil



~ Plated Dinner ~

FRESHLY BAKED DINNER ROLLS & BUTTER

With Choice of Salad:

CAPRESE SALAD
Sweet Vine-ripened Tomatoes, Buffalo Mozzarella, & Basil Leaves in an Herb & Olive Oil Vinaigrette
SPINACH SALAD
Baby Spinach tossed in Balsamic Vinaigrette & Garnished with Feta Cheese & Toasted Pecans
CLASSIC CAESAR SALAD
Crisp Romaine Hearts, Imported Shaved Parmesan Cheese, Focaccia Croutons & Caesar Dressing

With Choice of Three Entrees:

GRILLED FILET MIGNON & SALMON “SURF AND TURF”
Yukon Gold Potato Puree & Local Half Moon Bay Vegetables
ROSEMARY DIJON CHICKEN
Organic, Air-chilled Chicken Breast with Rosemary Dijon Jus & Baby Carrots, Red Bliss Potatoes
EGGPLANT PARMESAN
Layers of thinly-sliced Eggplant with Mozzarella & Heirloom Tomato Sauce
SLOW COOKED BEEF SHORT RIBS
Zinfandel Braised Short Ribs & Roasted Mushrooms, Soft Polenta



~ Late Night Snack ~

~ Wine & Toast with Dinner ~

Two Bottles House Wine per Table & Sparkling Wine Toast

~ Cake Cutting and Coffee Tea Service Included ~



\$180 per person*

*All food & beverage items subject to service charge & current state sales tax (subject to change).



Beverage Service

All Packages can be enhanced with a Hosted or Cash bar...



Beverage Selections:

Top Shelf Brands/Cordials.....\$16 ea.

Premium Brands.....\$14 ea.

House Wines.....\$12 ea.

Imported/Premium Beer.....\$10 ea.

Domestic/Non-Ale Beer.....\$10 ea.

Assorted Sodas/Mineral Water.....\$5 ea.



Wedding Package Upgrades

*Treat guests to a **Late Night Snack** at the end of your special day...*



Displayed Hors D'oeuvres priced per person include:
(Please Select One Item)

Pulled Pork Sliders

Grilled Cheese with French Fries

Mini Taco Bar

Chicken & Cheese Quesadillas

Mini Angus Beef Sliders with French Fries

Churro Bar

\$18 per person*

*All food & beverage items subject to service charge & current state sales tax (subject to change).



Rehearsal Dinner Buffet

For groups with a minimum of 10 people. All Dinner Buffets include Coffee and Tea Service.

ITALIAN BUFFET

Caesar Salad with romaine lettuce, parmesan cheese, croutons, & traditional Caesar dressing
Tomato & Cucumber Salad with fresh basil, mozzarella, & extra virgin olive oil
Focaccia Garlic Bread
Tiramisu with fresh berries

Choose 2 of the following Entrees:

Meat & Cheese Lasagna
Three Cheese Ravioli in pesto cream sauce
Penne Vodka Pasta
Chicken Parmesan with tomato basil sauce
Chicken Milanese ~ Arugula, lemon, tomatoes, & shaved parmesan

\$75 per person*



Farewell Breakfast Buffet

For groups with a minimum of 10 people. All Breakfast Buffets includes Coffee and Tea Service.

WEDDING SUNRISE

Freshly Baked Muffins and Scones
Fresh Fruit Display
Assorted Yogurts & Granola
Herbed Scrambled Eggs
Smoked Bacon and Apple Pork Sausage
Golden Yukon Home Fries
Chilled Fruit Juices

\$50 per person*

*All food & beverage items subject to service charge & current state sales tax (subject to change).