



Hello and thank you for inquiring about wedding receptions at Peohe's Waterfront Restaurant.

Peohe's IS the perfect setting for a waterfront reception. With such spectacular views of the skyline and bay, there is not a more romantic or beautiful spot for such a memorable occasion.

Our Beautiful Glass Enclosed Patio is our private area for receptions (A food & beverage minimum applies, plus service charge and tax). It seats up to 90 with a small dance floor, and up to 120 without a dance floor. Or we often set a few tables on the dance floor and remove them after the dinner service, to our adjacent courtyard for large receptions that want a dance floor. Buffets accommodate fewer guests as they would take up space and tables inside the room.

Weather pending, we can additionally set tables for seating or buffets on our al fresco dock area where up to 50 additional guests can be seated. If the weather does not cooperate, we seat these guests in an area reserved for them, with a view, but not necessarily adjacent to the patio. These guests then come in to the private room after the dinner service. We remove a few tables inside the room to give them space.

Wedding Packages include a champagne or cider toast, butler passed hors d'oeuvres, soup or salad, entree, coffee, tea and soda and the liquor portion, depending on which package you select.

The Food and Beverage Minimums for our private Glass Enclosed Patio are as follows:

- For a 4 hour event starting by 12 noon and ending by 4 p.m. - \$5000.00 +20% banquet fee & sales tax*
- Evenings: (4 hour events start any time after 5 p.m., but must end by 11 p.m.)*

Monday - Thursday evenings: \$7,000.00 + banquet fee and tax

Friday or Sunday Evenings: \$9,000.00 + banquet fee and tax (Add \$1000.00 for May 1 – Sept. 7)

Saturday Evenings: (Sept. 8 – April 30): \$10,000.00 + banquet fee & sales tax

(May 1 – Sept 7) \$12,000.00 + banquet fee and sales tax

HOLIDAY RATES DIFFER, - PLEASE INQUIRE IF BOOKING ON A HOLIDAY

*Additional fees are: **PORT PERMIT AND PORT DEPOSIT REQUIRED FOR CEREMONIES***

The cost of renting a dance floor of your desired size, (\$250-\$350 plus delivery fee)

and a private bartender fee of \$100.00.

Please review the packages and call me to discuss options and a tour appointment of Peohe's wedding facilities.

Best Regards,

Alisa Atkins, Group Sales Manager

Peohe's Restaurant

(619) 437-4474 Phone

(619) 437-8471 Fax

aatkins@ldry.com

www.peohes.com



Beautiful Weddings - Unforgettable Receptions

Congratulations! We are delighted to be under consideration to host what will be one of the most important days of your life. Peohe's on beautiful Coronado Island has been helping couples create lifetime memories for the past sixteen years. Coronado's most popular destination restaurant, Peohe's is an "island oasis".

Perched on the San Diego Bay, Peohe's offers breathtaking views of the water and of the downtown San Diego skyline. Our dramatic tropical interior transcends the ordinary with a cascading waterfall and lush foliage throughout. Our Pacific Rim theme menu features fresh seafood and classic dishes such as succulent prime rib and steaks – many influenced by island-style cooking techniques.

On the following pages you will find information about the special wedding ceremony and reception packages Peohe's has available for groups of 50-500. Larger groups can be accommodated for tented events, and we are delighted to welcome your rehearsal dinners and smaller dinner-only celebrations. Events which do not require extended services or time commitments may select from our regular group menu offerings. Peohe's REGULAR group menu pricing is based on a two hour event time. Space rental fees may be quoted for groups wishing to extend the two-hour event time.

Our group policies agreement is also included for your advanced reference. Please pay particular attention to the following: A deposit amount based on your estimated event cost is required at the time of your reservation. The balance of your event cost will be presented on one guest check, and payment made at the immediate conclusion of the event. A banquet fee of 20% and applicable sales tax is in addition to all food and beverages prices quoted. Private events have Food and Beverage Minimums (plus banquet fee, tax and rentals). Alcoholic beverages – including wine – may not be brought into the restaurant. Additionally, specific seating requests are honored whenever possible, but may not be guaranteed for non-private events.

Peohe's specializes in designing and choreographing unique affairs. Peohe's will surpass your expectations with its incomparable view, exceptional food and impeccable service. We look forward to working closely with you to insure your event is not only beautiful, but unforgettable.

Sincerely,

*Alisa Atkins
Group Sales Manager*

The Ceremony

(Subject to space availability **REQUIRES PORT PERMIT AND PORT DEPOSIT***)*

Waterfront Location on Lush Grassed Area

White Wooden Garden Chairs

White Stanchions with Chains

White Wooden Arch

White Aisle Runner

Standing Microphone with Speaker

Clothed Guest Book Table

One Hour Event Time

*\$12/person plus tax
(50 guest minimum)*

*With White Canopy
\$32/person plus tax
(50 guest minimum)*

*Ceremonies available to guests having their **PRIVATE RECEPTION** at Peohe's*

The Reception

One Hour Bar
Butler-passed Hors D'Oeuvres
Two-course Plated or Buffet Dinner and Luncheon Selections*
Champagne or Non-Alcoholic Toast
Clothed Cake Table and Service
White Table Linens
Clothed Guest Book Table
Clothed Gift Table
Four-Hour Event Time
Dance Floor on Space Available Basis – Additional Cost

Seating requests are honored whenever possible. Private events are available for Peohe's glass enclosed patio and for the entire restaurant on a space-available "Buy-Out" basis.

**Buffet requires minimum 50 guests*

Package Menu Selections
Hors D'Oeuvres, Soups & Salads

Butler-passed Hors D'Oeuvres

(select three)

Assorted Marinated Vegetables with Prosciutto

Smoked Salmon Canapés

Coconut Crunchy Shrimp with Dipping Sauces

Thai Chicken Skewers with Peanut Dipping

Crab Stuffed Mushroom Caps

Mini Shrimp Brochette

Beef Brochette

Vegetable Spring Rolls with Dipping Sauces

Soups & Salads

(select one)

Peohe's Famous Lobster Bisque, garnished with fresh lobster

Peohe's Salad, field greens, mandarin oranges and candied walnuts

Caesar Salad, romaine lettuce, Parmesan cheese and croutons

Garden Salad, mixed greens and assorted garden vegetables

Package Menu Selections – Dinner Entrées

Entrées

(select one)

Sesame Crusted Salmon with Szechwan vegetables
Hawaiian Ahi, warm soy ginger butter and wasabi cream
*Halibut Mai'a, bananas, macadamia nuts and Frangelico (*fresh fish subs seasonally)*
Coconut Crunchy Shrimp, house dipping sauces
Prime Rib of Beef, au jus sauce
Grilled Rack of Lamb, Hunan Style
Caribbean Jerk Chicken

All dinner entrées are served with wild rice blend
Sourdough Rolls and Butter, Coffee, Tea and Soda

\$66.00/person (Includes one hour domestic beer and house wine)

\$69.00/person (Includes one hour well brands, domestic beer and house wine)

\$71.00/person (Includes one hour call brands, domestic beer and house wine)

Comprehensive wine list available for your consideration, as well as premium brand cocktails and cordials.
Still and Sparkling Mineral Water available in litre and half litre sizes. Extended Cocktail Package Service –
+ \$8.00/person, per hour (House wine & domestic beer)
+ \$10.00/person, per hour (Cocktails, domestic beer, and house wine)

All prices are subject to 20% banquet fee and 8.75% sales tax

Package Menu Selections – Luncheon Entrées

(Luncheon events conclude no later than 4:00 p.m.)

Entrées

(select one)

Sesame Crusted Salmon with Szechwan vegetables
*Halibut Mai'a, bananas, macadamia nuts and Frangelico (*fresh fish subs seasonally)*
Coconut Crunchy Shrimp, house dipping sauces
Prime Rib of Beef, au jus sauce
Caribbean Jerk Chicken

*All luncheon entrées are served with Wild Rice Blend and Fresh Vegetable
Sourdough Rolls and Butter, Coffee, Tea and Soda*

\$56.00/person (Includes one hour domestic beer and house wine)

\$59.00/person (Includes one hour well brands, domestic beer and house wine)

\$61.00/person (Includes one hour call brands, domestic beer and house wine)

*Comprehensive wine list available for your consideration, as well as premium brand cocktails and cordials.
Still and Sparkling Mineral Water available in litre and half litre sizes. Extended Cocktail Package Service –
+ \$8.00/person, per hour (House wine & domestic beer)
+ \$10.00/person, per hour (Cocktails, domestic beer, and house wine)*

All prices are subject to 20% banquet fee and 8.75% sales tax

Buffet Menu Selections
Hors D'Oeuvres, Soups & Salads

Butler-passed Hors D'Oeuvres

(select three)

Assorted Marinated Vegetables with Proscuitto
Smoked Salmon Canapés
Coconut Crunchy Shrimp with Dipping Sauces
Thai Chicken Skewers with Peanut Dipping Sauce
Crab Stuffed Mushroom Caps
Mini Shrimp Brochette
Beef Brochette
Vegetable Spring Rolls with Dipping Sauces

Salads

(select two)

Peohe's Salad, field greens, mandarin oranges and candied walnuts
Caesar Salad, romaine lettuce, Parmesan cheese and croutons
Garden Salad, mixed greens and assorted garden vegetables
Spinach Salad, mushrooms, onions, chopped egg and bacon

Buffet Menu Selections – Tier 1
Dinner Entrées and Side Dishes

Entrée Items

(select three)

Standing Rib of Beef – carving station

Grilled Rack Of Lamb, Hunan Style

Sesame Crusted Salmon with Szechwan vegetables

Hawaiian Ahi, warm soy ginger butter and wasabi cream

*Halibut Mai'a, bananas, macadamia nuts and Frangelico (*fresh fish subs seasonally)*

Coconut Crunchy Shrimp, house dipping sauces

Caribbean Jerk Chicken

Side Dishes

Wild Rice Blend

Fresh Vegetable of the Day

Includes Sourdough Rolls and Butter, Coffee, Tea and Soda

\$74.00/person (Includes one hour domestic beer and house wine)

\$77.00/person (Includes one hour well brands, domestic beer and house wine)

\$79.00/person (Includes one hour call brands, domestic beer and house wine)

*Comprehensive wine list available for your consideration, as well as premium brand cocktails and cordials.
Still and Sparkling Mineral Water available in litre and half litre sizes. Extended Cocktail Package Service –*

+ \$8.00/person per hour (House wine and domestic beer)

+ \$10.00/person per hour (Cocktails, domestic beer, and house wine)

All prices are subject to 20% banquet fee and 8.75% sales tax

Buffet Menu Selections – Tier 1
Lunch Entrées and Side Dishes
(Luncheon events conclude no later than 4:00 p.m.)

Entrée Items

(select three)

Standing Rib of Beef – carving station
Sesame Crusted Salmon with Szechwan vegetables
*Halibut Mai'a, bananas, macadamia nuts and Frangelico (*fresh fish subs seasonally)*
Coconut Crunchy Shrimp, house dipping sauces
Caribbean Jerk Chicken

Side Dishes

Wild Rice Blend
Fresh Vegetable of the Day
Includes Sourdough Rolls and Butter, Coffee, Tea and Soda

\$64.00/person (Includes one hour domestic beer and house wine)

\$67.00/person (Includes one hour well brands, domestic beer and house wine)

\$69.00/person (Includes one hour call brands, domestic beer and house wine)

Comprehensive wine list available for your consideration, as well as premium brand cocktails and cordials.
Still and Sparkling Mineral Water available in litre and half litre sizes. Extended Cocktail Package Service –
+ \$8.00/person, per hour (House wine & domestic beer)
+ \$10.00/person, per hour (Cocktails, domestic beer, and house wine)

All prices are subject to 20% banquet fee and 8.75% sales tax

Buffet Menu Selections – Tier II
Dinner Entrées and Side Dishes

Entrée Items

(select four)

Standing Rib of Beef – carving station
Grilled Rack of Lamb, Hunan Style
Sesame Crusted Salmon with Szechwan vegetables
Hawaiian Ahi, warm soy ginger butter and wasabi cream
*Halibut Mai'a, bananas, macadamia nuts and Frangelico (*fresh fish subs seasonally)*
Coconut Crunchy Shrimp, house dipping sauces
Caribbean Jerk Chicken

Side Dishes

Wild Rice Blend

Fresh Vegetable of the Day

Includes Sourdough Rolls and Butter, Coffee, Tea and Soda

\$79.00/person (Includes one hour beer and house wine)

\$82.00/person (Includes one hour well brands, beer and house wine)

\$84.00/person (Includes one hour call brands, beer and house wine)

Comprehensive wine list available for your consideration, as well as premium brand cocktails and cordials.
Still and Sparkling Mineral Water available in litre and half litre sizes. Extended Cocktail Package Service –
+ \$8.00/person, per hour (House wine & domestic beer)
+ \$10.00/person, per hour (Cocktails, domestic beer, and house wine)

All prices are subject to 20% banquet fee and 8.75% sales tax

Buffet Menu Selections – Tier II

Lunch Entrées and Side Dishes

(Luncheon events conclude no later than 4:00 p.m.)

Entrée Items

(select four)

Standing Rib of Beef – carving station

Sesame Crusted Salmon with Szechwan vegetables

*Halibut Mai'a, bananas, macadamia nuts and Frangelico (*fresh fish sub seasonally)*

Coconut Crunchy Shrimp, house dipping sauces

Caribbean Jerk Chicken

Side Dishes

Wild Rice Blend

Fresh Vegetable of the Day

Includes Sourdough Rolls and Butter, Coffee, Tea and Soda

\$69.00/person (Includes one hour domestic beer and house wine)

\$72.00/person (Includes one hour well brands, domestic beer and house wine)

\$74.00/person (Includes one hour call brands, domestic beer and house wine)

*Comprehensive wine list available for your consideration, as well as premium brand cocktails and cordials.
Still and Sparkling Mineral Water available in litre and half litre sizes. Extended Cocktail Package Service –*

+ \$8.00/person, per hour (House wine & domestic beer)

+ \$10.00/person, per hour (Cocktails, domestic beer, and house wine)

All prices are subject to 20% banquet fee and 8.75% sales tax



1201 First Street, Coronado, CA 92118

(619) 437-4474 Phone (619) 437-8471 Fax

GROUP NAME _____

EVENT DATE: _____

PEOHE'S GROUP POLICIES AGREEMENT - WEDDINGS

1. **Pricing** – All menu items listed are market-priced. Pricing will be guaranteed 30 days in advance of the event. All food and beverage charges are subject to a four percent (4%) banquet fee, for the administrative and setup costs incurred by the restaurant to host your event. These parties agree that a sixteen (16%) gratuity (on all food and beverage charges) is a reasonable gratuity for the wait staff. These amounts and any applicable sales taxes will be added to the final bill. A food & beverage minimum (plus 20% banquet fee and sales tax) is set for private events.
2. **Deposits/Cancellation** – An advanced 1st deposit of 50% OF THE TOTAL EVENT COST is required upon signing of this event policies agreement.* In the event of cancellation within 60 days of the original event date, the deposit shall be non-refundable. Deposits for bookings cancelled more than 60 days in advance of the original event date may be applied to an alternative date (same event parameters) within one year of the event date. Peohe's reserves the right to request full payment within one week of the event.
3. **Guest Guarantee/Attrition Clause** – Guaranteed guest counts are due 7 BUSINESS DAYS in advance of the event date. If no guarantee is received, client will be charged for the most updated guest count given, or for the number of guests in attendance, whichever is greater. Should the actual number of guests fall below the guarantee, client will be charged for the difference. Guarantees are charged based on the estimated cost per person, with the following minimums - \$40/person for dinner events; and \$20/person for lunch events. (If a cocktail package is pre-ordered, this amount will be added to the guarantee.) Due to room specifications, Peohe's will not be obligated to serve or set up for more than 5% above the guaranteed number.
4. **Payment** - ALL CHARGES, less the advanced deposit, will be presented on one guest check and are payable at the immediate conclusion of the event. Payment is accepted in the form of cash, credit card, certified check or money order. CEREMONIES REQUIRE PORT PERMIT & DEPOSIT.
5. **Food and Beverage** – Due to health, safety, and liquor laws of each state, all food (except Wedding Cakes) and beverage must be supplied by Peohe's. ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO THE RESTAURANT FROM OUTSIDE SOURCE. Peohe's strictly adheres to all state and federal laws pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.
6. **Contracted Services** – Any outside services contracted for by Peohe's (floral, audio-visual, bakery) must be paid for in full, in advance. Payment is non-refundable if contracted services cannot be canceled.
7. **Deliveries** – With prior arrangements, Peohe's will accept packages sent no earlier than 3 business days in advance of the event date. Any shipments received prior to said date, or deemed excessive in size or volume, may be subject to a storage fee.
8. **Display and Decorations** – All displays and/or decorations proposed by client will be subject to prior approval by a Peohe's representative for each event date. Any damage caused to the premises will be the responsibility of the client.
9. **Security** - Peohe's reserves the right to inspect and control all events, and may, at the discretion of the management, require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility. Peohe's will not assume any liability for theft or damage to personal property occurring prior to, during, or after the event.
10. **Excused Non-Performance** – Peohe's shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed, or hindered by an act of God, fire, flood or explosion, strikes, labor disputes; inability to procure labor, equipment materials or surplus, or any other causes beyond reasonable control. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the price agreed upon.
11. **Reservation Time** – In an effort to honor all contracted event times, Peohe's is unable to hold tables more than 15 minutes beyond the reservation time. Additionally, Peohe's requires that events conclude at the contracted end time. A \$200.00 charge for every 15 minutes guests remain in the room, after the contracted event end time will be added to your event total bill, on the day of the event.

A signature below indicates that you have read and agree to the terms of this agreement as outlined above.

 X
Signature to authorize EVENT

Date

*CREDIT CARD DEPOSITS: I authorize Peohe's to charge a deposit in the amount of (\$_____) to my account number listed below.

CC# _____

Expiration Date - _____

 X
Client/Credit Card Owner Authorized Signature

Date