



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 banquet fee 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% as a gratuity/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 (F & B min.) + 20% as a gratuity/banquet fee, & tax*

*Friday & Sunday Evenings: *\$9,000.00 (F&B) + 20% & tax (Add * \$1000.00 for May 3 – Sept. 3)*

*Saturday Evenings: * \$10,000.00 + 20% & tax (Add * \$2000.00 for May 3 – Sept. 3)*

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, (\$285 - \$425) additional delivery fees possible 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

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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 20% (banquet fee/gratuity) and applicable sales tax is in addition to all food and beverage prices quoted. Private events have Food and Beverage Minimums (plus rentals, 20% grat./banquet fee, and tax). 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**)*
(NO permits issued on HOLIDAY WEEKENDS)

Waterfront Location on Adjacent Lawn

White Garden Chairs

White Stanchions with Chains

White Wooden Arch (optional)

White Aisle Runner (optional)

Standing Microphone with Speaker

Clothed Guest Book Table

One Hour Event Time

\$15/person plus tax
(60 guest minimum)

With White Canopy
\$42/person plus tax
(60 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

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



Package Menu Selections
Hors D'Oeuvres, Soups & Salads

Butler-passed Hors D'Oeuvres

(select three)

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 entrée or pre-selections required for a choice of THREE entrees)

*Sesame Crusted Salmon with Szechwan vegetables
Hawaiian Ahi, warm soy ginger butter and wasabi cream
Mahi Mahi Mai'a, bananas, macadamia nuts and Frangelico
Coconut Crunchy Shrimp, Thai chili sauce
Prime Rib of Beef, au jus, creamy horseradish sauce
Slow Roasted Chicken, fennel and thyme brine, mushroom merlot sauce*

*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 –
+ \$15.00/person, per hour (House wine & domestic beer)
+ \$17.00/person, per hour (Cocktails, domestic beer, and house wine)*

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.



Package Menu Selections – Luncheon Entrées

Luncheon events conclude no later than 4:00 p.m. (3:30 pm Sundays)

Entrées

Select ONE entrée for all,

OR Select THREE entrees and provide place cards indicating guests entrée choice i.e. colored stickers, stamps

Sesame Crusted Salmon with Szechwan vegetables

Mahi Mahi Mai'a, bananas, macadamia nuts and Frangelico

Coconut Crunchy Shrimp, Thai chili sauce

Prime Rib of Beef, au jus sauce

Slow Roasted Chicken, fennel and thyme brine, mushroom merlot sauce

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 –

+ \$15.00/person, per hour (House wine & domestic beer)

+ \$17.00/person, per hour (Cocktails, domestic beer, and house wine)

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.



Buffet Menu Selections
Hors D'Oeuvres, Soups & Salads

Butler-passed Hors D'Oeuvres

(select three)

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 requires minimum 50 guests*



Buffet Menu Selections –Tier 1
Dinner Entrées and Side Dishes

Entrée Items

(select three)

Standing Rib of Beef – carving station
Sesame Crusted Salmon with Szechwan vegetables
Hawaiian Ahi, warm soy ginger butter and wasabi cream
Mahi Mahi Mai'a, bananas, macadamia nuts and Frangelico
Coconut Crunchy Shrimp, Thai chili sauce
Slow Roasted Chicken

(Add \$8 per guest for a 4th entrée choice)

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 –
+ \$15.00/person per hour (House wine and domestic beer)
+ \$17.00/person per hour (Cocktails, domestic beer, and house wine)

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

**Buffet requires minimum 50 guests*



Buffet Menu Selections – Tier 1
Lunch Entrées and Side Dishes

Luncheon events conclude no later than 4:00 p.m. (3:30 pm Sundays)

Entrée Items

(SELECT THREE ENTRÉES)

Standing Rib of Beef – carving station
Sesame Crusted Salmon with Szechwan vegetables
Mahi Mahi Mai'a, bananas, macadamia nuts and Frangelico
Coconut Crunchy Shrimp, Thai chili sauce
Slow Roasted Chicken, mushroom merlot sauce

(Add \$6 per guest for a 4th entrée choice)

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 –
+ \$15.00/person, per hour (House wine & domestic beer)
+ \$17.00/person, per hour (Cocktails, domestic beer, and house wine)*

Prices do not include banquet fee, applicable sales tax or a discretionary gratuity for your service staff.

**Buffet requires minimum 50 guests*