



THE GUILD  
HOTEL



WEDDING  
PACKAGES






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**GRACE BALLROOM &  
POPPY COURTYARD**

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The Guild Hotel's historic Grace Ballroom and Poppy Courtyard combine for the perfect indoor / outdoor wedding venue. Nestled in the heart of Downtown San Diego, just blocks from the San Diego Bay, and a short walk to bustling Little Italy and Gaslamp neighborhoods, The Guild is the perfect hotel for your wedding weekend.

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**INCLUDED**

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- Grace Ballroom & Poppy Courtyard
- 12 Hour Venue Rental
- Round or Rectangle Tables
- White or Grey Linens
- Black or White Napkins
- Plateware, Flatware & Glassware
- Banquet Captain & Servers
- 200 Guest Capacity

**GRACE & POPPY  
VENUE FEES**

Mon. - Wed.	\$5,000
Thursday	\$5,500
Friday	\$7,000
Saturday	\$8,500
Sunday	\$6,000

*All Venue, Food and Beverage Pricing is Valid for up to 30 Days from the Date of Receipt.  
Taxes and Service Charges will be Added to the Final Bill.*



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## LUCA COURTYARD

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For an intimate ceremony with 100 seated guests or less, The Guild Hotel's LUCA Courtyard offers a beautiful European-style escape. *Ceremony site fee \$2,000*

The LUCA Courtyard is also a perfect venue for a rehearsal dinner, or day-after wedding brunch. There is no site fee for either dining event.





## SILVER PACKAGE

\$128 PER GUEST

*Hors d'oeuvres and a delicious 2 course meal including bread service and a 5 hour full bar*

### HORS D'OEUVRS

*(Select 3 tray passed hors d'oeuvres)*

#### MINI MARGHERITA PIZZAS

**COCONUT PRAWN**  
Sweet thai chili

**MOROCCAN MEATBALLS**  
Couscous | carrot

**ARANCINI BALLS**  
Pesto | three formaggi | pepperoncini aioli

**FIG & BRIE**  
Brie cheese fig marmalade | walnut bread

**CAPRESE SKEWERS**  
Cherry tomato | fresh mozzarella | Italian basil

### FIRST COURSE

*(Select 1 salad or 1 bisque)*

**CLASSIC CAESAR**  
Romaine | croutons | shaved parmesan | house Caesar dressing

**SIMPLE GREENS**  
Cherry tomato | cucumber | shaved carrot | feta cheese | balsamic vinaigrette

**TOMATO BASIL BISQUE**  
Goat cheese creme

### ENTRÉE COURSE

*(Select 2 meat options & 1 veggie for your guests to choose from)*

**ROASTED CHICKEN BREAST**  
8oz, potato puree | grilled asparagus | lemon caper sauce

**HANGER STEAK**  
8oz, potato puree | seasonal mushrooms | crispy onions | red wine demi

**ATLANTIC SALMON**  
Tri color quinoa | pomegranate | macadamia nut | beurre blanc sauce

**GRILLED CAULIFLOWER STEAK**  
Chili tahini dressing | pine nuts | honey glazed carrots | quinoa

**WILD MUSHROOM RISOTTO**  
White onion | seasonal mushroom | vegetable stock | garlic | vegan parmesan cheese & butter






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## GOLD PACKAGE

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\$148 PER GUEST

*Hors d'oeuvres and an elevated 2 course meal including bread service and a 5 hour full bar*

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### HORS D'OEUVRS

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*(Select 3 tray passed hors d'oeuvres)*

**MINI CRAB CAKES**  
Lemon aioli

**STUFFED MUSHROOMS**  
Boursin cheese

**BACON WRAPPED NDUJA DATES**  
Blue cheese

**GOUGERE PARMESAN BALLS**  
Sherry vinegar mascarpone

**VEGETABLE SUMMER ROLL**  
Peanut sauce

**DEVILED EGG**  
Bacon bits | chives

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### FIRST COURSE

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*(Select 1 salad or 1 bisque)*

**CLASSIC CAESAR**  
Romaine | croutons | shaved parmesan | house caesar dressing

**GARDEN HARVEST**  
Spinach | green apple | candied walnuts | feta cheese | balsamic vinaigrette

**TOMATO BASIL BISQUE**  
Goat cheese creme

**GINGER CARROT BISQUE**  
Lemon confit | cilantro

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### ENTRÉE COURSE

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*(Select 2 meat options & 1 veggie for your guests to choose from)*

**ROASTED AIRLINE CHICKEN**  
Potato puree | broccolini | red wine demi

**FILET MIGNON**  
8oz | parsnip puree | seasonal mushrooms | crispy onions | red wine demi

**ATLANTIC SALMON**  
Tri color quinoa | pomegranate | macadamia nut | beurre blanc sauce

**GRILLED CAULIFLOWER STEAK**  
Chili tahini dressing | pine nuts | honey glazed carrots | quinoa

**WILD MUSHROOM RISOTTO**  
White onion | seasonal mushroom | vegetable stock | garlic | vegan parmesan cheese & butter



**PLATINUM PACKAGE**

\$168 PER GUEST

*Hors d'oeuvres and our finest 2 course meal including bread service and a 5 hour full bar*

**HORS D'OEUVRS**

*(Select 3 tray passed hors d'oeuvres)*

**MINI CRAB CAKES**  
Lemon aioli

**STUFFED MUSHROOMS**  
Boursin cheese

**BACON WRAPPED NDUJA DATES**  
Blue cheese

**GOUGERE PARMESAN BALLS**  
Sherry vinegar mascarpone

**VEGETABLE SUMMER ROLL**  
Peanut sauce

**DEVILED EGG**  
Bacon bits | chives

**FIRST COURSE**

*(Select 1 salad or 1 bisque)*

**CLASSIC CAESAR**  
Romaine | croutons | shaved parmesan | house Caesar dressing

**GARDEN HARVEST**  
Spinach | green apple | candied walnuts | feta cheese | balsamic vinaigrette

**TOMATO BASIL BISQUE**  
Goat cheese creme

**GINGER CARROT BISQUE**  
Lemon confit, cilantro

**ENTRÉE COURSE**

*(Select 2 duo options & 1 veggie for your guests to choose from)*

**FILET & CHICKEN**  
Airline chicken breast | filet mignon | potato puree | broccolini | red wine demi

**FILET & PRAWNS**  
Grilled prawns | filet mignon | parsnip puree | grilled asparagus | red wine demi | creamy garlic sauce

**FILET & FISH**  
Pan seared salmon | filet mignon | parsnip puree | grilled asparagus | red wine demi | beurre blanc sauce

**GRILLED CAULIFLOWER STEAK**  
Chili tahini dressing | pine nuts | honey glazed carrots | quinoa

**WILD MUSHROOM RISOTTO**  
White onion | seasonal mushroom | vegetable stock | garlic | vegan parmesan cheese & butter



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## PENTHOUSE SUITE

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Enjoy The Guild's penthouse suite during your wedding weekend. Champagne on the outdoor rooftop balcony, hair & make up with your bridesmaids, and of course your wedding night retreat!  
*\$999 per night (rate subject to change)*





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