



THE US GRANT
A LUXURY COLLECTION HOTEL

San Diego

This is your day...

Focus on creating memories to last a lifetime, and allow us to take care of the rest.

From the moment you begin planning, delight in knowing you have chosen an unrivaled partner to share in your special day.

The enchanting ballrooms and distinctive event space are just the beginning. Our high level of service paired with the attention to every last detail serves to set THE US GRANT a world apart.

Vintage Package

Designed to offer couples everything you need to plan an exceptional celebration in one complete package!

- √ *Iconic Venue*
- √ *Enhanced Décor (incl. satin linens & chiavari chairs)*
- √ *Specialty Beverages*
- √ *Hors d'oeuvres & Dinner*
- √ *Preferred Room Rates*



THE US GRANT ~ 326 Broadway, San Diego, California 92101
619.232.3121 telephone ~ 619.239.9517 facsimile ~ www.theusgrantsandiego.com

VENUE

FOUR BALLROOMS

Unlock storied romance when you host your wedding at a National Landmark with four unique ballrooms that each rival Hollywood's grandest sets.

Built by the son of President Ulysses S. Grant, THE US GRANT Hotel crowns Downtown San Diego with legendary style, having hosted the city's most impressive events since opening in 1910.



DÉCOR

TABLES, CHIAVARI CHAIRS, SATIN LINENS, CHARGER PLATES & MENU CARDS

The Vintage Package includes THE US GRANT's dance floor and guest tables as well as enhanced reception décor with 5 color options for chiavari chairs (with your choice of white, ivory or black chair pads) in addition to floor length satin linens with coordinating napkins (over 20 color options each).

Set atop your choice of linens, THE US GRANT charger plate and personalized menu card will dress your tables in timeless elegance.

SPECIALTY BEVERAGES

SIGNATURE COCKTAIL & PROSECCO TOAST

Personalize your wedding day beverage and bar offerings with our Signature Cocktail Program designed by internationally celebrated Mixologist, Sommelier and Cicerone, Jeff Josenhans, and Chef de Bar, Cory Alberto.



The Vintage Package includes one signature cocktail in addition to a prosecco toast. Hosted bar packages and on consumption (hosted and cash bar) options are also available to enhance the Vintage Package's beverage offerings.

DINNER

- CHOICE OF 3 TRAY PASSED HORS D'OEUVRES
- FRESHLY BAKED BREAD WITH BUTTER
- 2-COURSE PLATED DINNER: SOUP OR SALAD & CHOICE OF 2 ENTREES
- FONTE COFFEE & MIGHTY LEAF TEA SERVICE
- COMPLIMENTARY MENU TASTING



Cold Hors d'oeuvres – Butler Passed

- *Gorgonzola, Prosciutto and Fig Jam on a Focaccia Crouton with 25 Year Old Balsamic Vinegar*
- *Herb Goat Cheese Croustade with Oven Dried Tomatoes and Garlic Chip*
- *Vegetable Sushi Rolls with Soy Wasabi Dipping Sauce*
- *Jumbo Shrimp with Spicy Rémoûlade*
- *Assorted Bruschetta on Parmesan Crostinis*
- *Beef Carpaccio and Red Pepper Mustard, Micro Greens on Parmesan Bread*
- *Shredded Hoisin Chicken Wrapped in Rice Paper*

Hot Hors d'oeuvres – Butler Passed

- *Wild Mushroom Pot Stickers with Sweet Thai Sauce*
- *Vegetable Spring Rolls, Chili Dipping Sauce*
- *Portobello Mushroom Wellington with Port Wine Butter and Blue Cheese*
- *Tenderloin of Beef Lollipops*
- *Miniature Beef Wellington with Truffle Demi Glace*
- *Tomato Confit and Goat Cheese Tartlet*
- *Wild Mushroom Chopsticks with Truffle Sauce*
- *Curry Chicken and Lentil Strudel*
- *Crispy Peking Duck with Mango Coriander Relish, Scallion Pancake*
- *Savoy Spinach, House Oven Dried Tomato and Goat Cheese Phyllo Crunch*
- *Salmon Croquette with Dill Aioli*
- *Corn Fritter with Red Curry Lemon Grass Barbeque Sauce*
- *Fried Chicken Skewer, Smoked Tomato Whole Grain Mustard Sauce*

First Course (Choice of one)

- *Wild Mushroom and Truffle Bisque*
- *Charred Tomato Basil Soup with Goat Cheese Crouton & Balsamic Syrup*
- *Native California Roasted White Corn Soup & Toasted Coriander Seed Oil*
- *Young Romaine Hearts, Nashi Pears, Candied Walnuts and Gorgonzola Cheese Dressing*
- *Bloomdale Spinach with Red and White Endive, Crispy Pancetta, White Balsamic Vinaigrette*
- *Vine Ripened Tomato and Mozzarella Salad with Micro Greens, Balsamic Syrup and Basil Oil*
- *Young Field Greens, Roasted Golden Beets, Peas Sprouts, Tear Drop Tomatoes and Champagne Vinaigrette*

Second Course (Choice of two)

All entrees are accompanied with our Chef's selection of starch and seasonal vegetables.

- *Seared Pacific Swordfish with Citrus Coriander Rub and Citrus Beurre Blanc*
- *Oregano Seared Sea Bass, Kalamata Crushed New Potatoes, Garlic Tomato Ragout*
- *Breast of Chicken, Artichoke Hearts, Prosciutto, Sage and Fresh Mozzarella*
- *Oven Dried Tomato & Assorted Wild Mushroom Stuffed Chicken Breast, Natural Jus*
- *Prime Beef Short Ribs with Shiitake Mushroom Sauce*
- *Roasted New York Striploin Steak with Bordelaise Sauce*
- *Vegetable Potato Terrine, Braised Fennel with Sautéed Seasonal Vegetables*



GUEST ROOMS AND SUITES

1 COMPLIMENTARY DELUXE ACCOMMODATION & PREFERRED RATES

We invite you and your guests to stay just an elevator ride away from the revelry with one complimentary enhanced accommodation on the night of the wedding, in addition to preferred rates in THE US GRANT for your guests.

CUSTOMIZE YOUR DAY

Additional package options, food and beverage menu enhancements and the opportunity to customize your own wedding experience is available.

At THE US GRANT, we take pride in creating the perfect package to match your individual style, budget and epicurean desires. This is your day... nothing but perfection will do, and together, we will create a truly unforgettable affair.

Contact THE US GRANT Catering Sales Team to begin planning the exceptional

Vintage Package

Total per person package price: \$105 plus applicable tax and service charge