

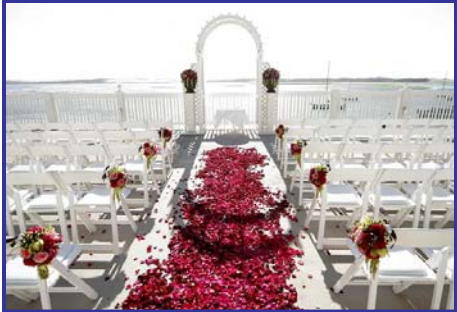
*Your Wedding ...
A Time to Remember*



Inn At Morro Bay 

60 State Park Road . Morro Bay, California 93442 . 805-772-5651
www.innatmorrobay.com

Weddings to Remember...



The Inn at Morro Bay offers a pristine waterfront location for your wedding.

Wedding ceremonies as intimate as 20 or as grand as 120 guests are hosted outdoors offering panoramic views and breathtaking sunsets.

For the more intimate wedding, we offer our partially enclosed Sunset Terrace, while the sun-splashed Bay View Deck is ideal for larger ceremonies.

Receptions to Celebrate...

After the ceremony, you and your guests can continue to enjoy the outdoor coastal ambiance with an Hors d'Oeuvres reception before moving indoors to our beautifully appointed banquet rooms.



For your wedding reception, you may select from the Morro Bay Room, the Cayucos Room or our Alcove.

The Morro Bay Room is a sky-lit 2500 square foot space that opens onto its own tree-shaded garden patio, and is well suited for larger receptions with up to 120 guests.

For smaller receptions of 50 guests or less, the Cayucos Room offers its cozy fireplace and semi-private patio.

For a more intimate reception with up to 30 guests, our Alcove offers a fabulous waterfront location with a fireplace your guests are sure to enjoy.

The memories will last a lifetime!

Ceremony & Reception Packages



Grand Event

*Waterfront Ceremony with Reception in our
Morro Bay Room with Garden Patio
(for up to 120 guests)*

Package Includes:

CEREMONY ~

*Ceremony on our Bay View Deck, a Breathtaking Outdoor Location
White Wedding Arch
White, folding Wooden Chairs
Gift Table and Guest Book Table
One Hour Ceremony Rehearsal Prior to Wedding Day
Two Night Stay in a Guestroom with King Bed*

RECEPTION ~

*Reception Room with outdoor Garden Patio, Private Bar set-up with
Bartender on the Garden Patio (alcohol costs additional)
Dance Floor 12' x 12'
Guest Book Table, Cake Table & Gift Table with Linens
Cake Cutting and Service
Tables, Chairs, Linens (limitations apply) Glassware, China and Flatware
Professional Staff to service the event*

\$2,500

Plus 19% service charge and 8.75% local sales tax-subject to change without notice.

Ceremony & Reception Packages



A Tented Affaire

*Waterfront Ceremony with Reception both on a
breathtaking outdoor location
(for up to 150 guests)*

Package Includes:

CEREMONY ~

*Ceremony on our Bay View Deck, a Breathtaking Outdoor Location
White Wedding Arch
White, folding Wooden Chairs
Gift Table and Guest Book Table
One Hour Ceremony Rehearsal Prior to Wedding Day
Two Night Stay in a Guestroom with King Bed*

RECEPTION ~

*Tented Reception Space on our Bay View Deck, a Breathtaking
Outdoor Location, Private Bar set-up with Bartender (alcohol additional)
Dance Floor 12' x 12'
Guest Book Table, Cake Table & Gift Table with Linens
Cake Cutting and Service
White Chair Covers
Tables, Chairs, Linens (limitations apply) Glassware, China and Flatware
Professional Staff to service the event*

\$2,500

*And 19% service charge and 8.75% local sales tax-subject to change without notice.
Restrictions apply: Buffet meals only. Event time from 12:00pm - 4:00pm. Tent and tent fee not included.*

Ceremony & Reception Packages



Intimate Gathering

*Waterfront Ceremony with Reception in our very private Cayucos Room with fireplace
(for up to 50 guests)*

Package Includes:

CEREMONY ~

*Ceremony on our Sunset Terrace, a Breathtaking, Outdoor Location
White Wedding Arch
White, folding Wooden Chairs
Gift Table and Guest Book Table
One Hour Ceremony Rehearsal Prior to Wedding Day
Two Night Stay in a Guestroom with King Bed*

RECEPTION ~

*Reception Room with a welcoming fireplace
Guest Book Table, Cake Table & Gift Table with Linens
Cake Cutting and Service
White Chair Covers
Tables, Chairs, Linens (limitations apply) Glassware, China and Flatware
Cocktail Server
Professional Staff to service the event*

\$1,800

And 19% service charge and 8.75% local sales tax-subject to change without notice.

Ceremony & Reception Packages



Simple Elegance

*Waterfront ceremony and reception in our beautiful Bay view Alcove Room
(for up to 30 guests)*

Package Includes:

CEREMONY ~

*Ceremony on our Sunset Terrace, a Breathtaking, Outdoor Location
White Wedding Arch
White, folding Wooden Chairs
Gift Table and Guest Book Table
One Hour Ceremony Rehearsal Prior to Wedding Day
Two Night Stay in a Guestroom with King Bed*

RECEPTION ~

*Reception Room with a welcoming fireplace and beautiful Bay view
Guest Book Table, Cake Table & Gift Table with Linens
Cake Cutting and Service
White Chair Covers
Tables, Chairs, Linens (limitations apply) Glassware, China and Flatware
Cocktail Server
Professional Staff to service the event*

\$1,800

And 19% service charge and 8.75% local sales tax-subject to change without notice.

Dinner Packages

Happily Ever After

\$59.95 per Person++

Your choice of one salad and two entrees

Locally Baked Artisan Bread

~

Babe Farms Baby Green Salad

Candied Golden Beets, Candied Pecans, Cherry Tomatoes, Fig-Honey Vinaigrette

Local Baby Spinach Salad

Baby Radish, Candied Walnuts, Gorgonzola, Roasted Shallot Vinaigrette

Caesar Salad

Crisp Romaine, Garlic Crostini, Shaved Parmesan

~

Wild Mushroom Risotto

Local Wild Mushrooms, Parmesan, Pea Tendrils, White Truffle Oil

Wild Alaskan Halibut

Lemon-Fennel Risotto, Petite Pois, Herb Salad, Citrus Oil

Free Range Chicken Breast

Roasted Root Vegetables, Lemon-Thyme Jus

Petite Filet Mignon

Yukon Potato Puree, Wild Mushroom Ragout, Gorgonzola Bordelaise

Dinner Packages

Always & Forever

\$49.95 per Person++
Your choice of a salad and two entrees

Locally Baked Artisan Bread

~

Babe Farms Baby Green Salad

Candied Golden Beets, Candied Pecans, Cherry Tomatoes, Fig-Honey Vinaigrette

Local Baby Spinach Salad

Baby Radish, Candied Walnuts, Gorgonzola, Roasted Shallot Vinaigrette

Caesar Salad

Crisp Romaine, Garlic Crostini, Shaved Parmesan

~

Lemon Gnocchi

Local Baby Spinach, English Peas, Parmesan, Basil, Lemon Béchamel

Crispy Skin Salmon

Lemon-Fennel Risotto, Petite Pois, Herb Salad, Citrus Oil

Herb Stuffed Pork Loin

Fresh Herbs, Lemon Zest, Mashed Potatoes, Haricot Verts, Lemon-Thyme Jus

Angus New York Strip

Mashed Potatoes, Haricot Verts, Red Wine Jus

Dinner Packages

Once Upon A Time

\$39.95 per Person ++
Your choice of a salad and two entrees

Locally Baked Artisan Bread

~

Babe Farms Baby Green Salad

Candied Golden Beets, Candied Pecans, Cherry Tomatoes, Fig-Honey Vinaigrette

Local Baby Spinach Salad

Baby Radish, Candied Walnuts, Gorgonzola, Roasted Shallot Vinaigrette

Caesar Salad

Crisp Romaine, Garlic Crostini, Shaved Parmesan

~

Tagliatelle al Funghi

House Made Pasta, Wild Mushrooms, Wild Arugula, White Truffle Butter

Pan Seared Sea Bass

Lemon-Fennel Risotto, Petite Pois, Herb Salad, Citrus Oil

Potato Crusted Chicken Breast

Mashed Potato, Haricot Verts, Brandy-Mushroom Béchamel

Grilled Angus Sirloin

Mashed Potato, Haricot Verts, Bearnaise

Champagne Wedding Brunch buffet

*11:00am – 4:00pm
3-Course*

Starter ~

Seasonal Fruit and pastries

Entrée ~

*Classic Eggs Benedict, two poached eggs, Canadian bacon hollandaise
French Toast Served with Seasonal Fruit and Whip Cream made to order
Standing Prime Rib au with Chef Carving Station
Yorkshire Pudding
Omelet Station with fixings made to order
Roasted Potatoes*

Dessert ~

Wedding Cake

Beverages ~

*Champagne or Mimosa for One hour
Sparkling Apple Cider
Assorted Fruit Juices and Milk
Regular and Decaffeinated Coffee Hot and Iced tea*

\$40 per person

And 19% service charge and 8.75% local sales tax-subject to change without notice.

Rehearsal Dinner Package

Start your wedding weekend off with a relaxing intimate dinner with your closest friends and family

Starter ~

Please select one for your entire party:

Or

Caesar Salad with Hearts of Romaine, Shaved Parmesan, Garlic Croutons and Caesar Dressing

Entrée ~

Please select one for your entire party:

Romano Crusted Chicken Breast with Cheese Tortellini, Alfredo Sauce, Fresh Tomatoes and Basil

Or

Herb Crusted Seasonal Fish with Citrus Salsa and Rice Pilaf

Dessert: ~

Please select one for your entire party:

Cheesecake

Or

Seasonal Fruit Cobbler

And

Champagne Toast with Seasonal Berry

Freshly Brewed Coffee, Iced Tea and Hot Tea

\$45 per person

And 19% service charge and 8.75% local sales tax-subject to change without notice.

Children's Meals

*Please select one meal for all children 12 years of age and younger.
All children's meals come with a fruit cup and they are able to have unlimited Sparkling
apple cider and appetizers during the champagne reception.*

Selections ~

Chicken Finger and French Fries

Or

Hamburger and French Fries

Or

Spaghetti Marinara

Or

Macaroni and Cheese

Or

Grilled Cheese Sandwiches

\$20 per child

And 19% service charge and 8.75% local sales tax-subject to change without notice.

Banquet Event Bar Selections

(May be non-hosted or hosted*)

HOUSE COCKTAILS ~

*House Vodka, House Gin, House Scotch, House Bourbon, House Rum,
House Tequila, House Brandy*

\$7.00 per glass

CALL COCKTAILS ~

*Absolut Vodka, Bombay Gin, Johnny Walker Red Scotch,
Jack Daniels Bourbon, Captain Morgan Rum,
Cuervo Gold Tequila, Bailey's Irish Cream,
Kahlua Coffee Liqueur*

\$8.00-\$8.50 per glass

PREMIUM COCKTAILS ~

*Grey Goose Vodka, Bombay Sapphire Gin, Johnny Walker Black Scotch,
Crown Royal Bourbon, Sauza Hornitos Tequila*

\$9.00-\$10.00 per glass

MARTINIS, MANHATTANS AND MARGARITAS ~

Made with the selected liquor add \$1.00

HOUSE WINES ~

Chardonnay or Cabernet Sauvignon

Glass \$6.00 Bottle \$22.00

PREMIUM WINES ~

Please see our Banquet Wine list for availability and pricing

DOMESTIC BOTTLED BEER ~

Budweiser, Bud Light, Coors Light, St. Pauli Girl NA

\$5.00 per bottle

PREMIUM BOTTLED BEERS ~

*Corona, Heineken, Firestone Double Barrel Ale, Blue Moon Ale,
Newcastle Brown Ale, Sierra Nevada Pale Ale, IPA Longhammer*

\$5.00 per bottle

**Ask your Catering Manager for details on non-host & host bar tabs*

*Please Note: All hosted tabs are subject to 19% service charge & 8.75% local sales tax
The Inn at Morro Bay will attempt to accommodate special requests for specific Liquor, Wine or Keg
Beer. Pricing on these items will be determined based upon the brand. All alcohol special ordered for an
event must be paid for in the entirety by the contracted person, who must be 21 years of age or older.*

TERMS AND CONDITIONS GROUP EVENTS

CUSTOMER SERVICE

For your convenience, we have a Catering Manager to help detail your ceremony and reception in regards to catering and room set-up. However, we are not an on-site Wedding Coordinator. Our banquet staff is here to assist you in any way possible during your event. However, due to the nature and amount of set-up needed for any function, we are only able to decorate the room with our standard set-up. We would be happy to refer you to local, qualified vendors, who will assist you with everything from invitations to florists and any additional decorating. Our Catering Manager is happy to provide you with our referral list with suggestions for a photographer, wedding coordinator, Officiant, band or DJ, etc. It is highly recommended that you hire a band or DJ. Inn at Morro Bay cannot assume responsibility for personal property brought onto the premises. Items left behind after special events will be discarded after 48 hours unless prior arrangements have been made with management.

FOOD AND BEVERAGE

Inn at Morro Bay is the only licensee authorized to sell, serve or distribute any food and beverage items on property. The hotel requires that all food and beverage must be supplied and prepared by the Hotel during any organized group functions. In accordance with the local county health ordinance, food served to the group and not consumed is restricted from any form of re-use or transportation. Also, please note the hotel is responsible for the administration of the sales and service of all alcoholic beverages.

MENU AND PRICING

Due to the seasonality of our menu content, specific menus and prices will be confirmed sixty (60) days prior to your event. Substitutions may be suggested due to occasional adverse market conditions.

MENU SELECTION

In order to ensure that your menu selection can be made available, please submit your menu choices at least thirty (30) days prior to the event date. All menus are limited to two (2) entrée selections. In the event it is deemed necessary to have a third entrée choice, there will be a \$5.00 surcharge per person. For split menus we charge an additional surcharge of \$5.00 per person for lunch and dinner entrees. Please note the Group must provide their own entrée cards. Any requests for entrée changes the night of the event will be charged over the guarantee. Custom menus should be discussed directly with your Catering Manager.

GUARANTEES

In order to ensure adequate food and beverage preparation, the number of guests attending the event must be submitted five (5) business days prior to the event date. This number will be considered the guaranteed number, not subject to reduction. If the guarantee is not received five (5) business days prior, the Hotel will consider the contracted number of guests to be final guarantee. The Hotel is pleased to prepare 5% over the guarantee for functions, up to a maximum of fifty (50) guests. The group is financially responsible for 100% of their guaranteed numbers or the actual number of attendees, whichever is greater.

MINIMUM ATTENDANCE AND FEES

Food and beverage minimums will apply for all banquet space reserved. If the minimum is not met, a surcharge will apply. Please contact our Sales or Catering Manager for minimum food and beverage requirements. In order for Inn at Morro Bay to uphold its high quality of service, we have set guidelines based on industry standards and years of experience. Minimum orders for items may be required, and Inn at Morro Bay reserves the right to refuse service for events that will reflect poorly on both Inn at Morro Bay and the organizers of the event.

BANQUET TICKETS

The Group contact or authorized representative agrees that by signing the banquet ticket for the services rendered at the end of the function, there is no dispute over such services and the Group is solely responsible for the payment of the total amount due. Any outstanding balance will be charged to the credit card on file unless otherwise stated.

LABOR CHARGES

Additional Bartenders Fee: \$100.00 plus gratuity and tax for the first three hours and \$50.00 for each additional hour. Bartenders are required and charged for unless otherwise stated. One bartender is included with the Grand Event and Tented Affair Wedding Packages. Chefs and carvers are required for some menu items and are charged at \$50.00 per hour. Cake Cutting Fee: See Catering Manager for pricing. Corkage Fee: \$12.00 plus gratuity and tax per bottle with Hotel approval. Additional servers: \$75 plus gratuity and tax per server

SERVICE CHARGE AND TAX

A taxable 19% service charge and the applicable state sales tax of 8.75% will be applied to all food and beverage charges. (California State Board Equalization Regulation Code No. 1603) All prices are subject to change.

FUNCTION ROOMS AND SEATING

Function rooms are assigned based upon anticipated guests, set up requirements, time allotments and logistics in conjunction with other groups confirmed simultaneously. Therefore, should any changes occur, the Hotel reserves the right to re-assign the function to a more appropriate room or to re-evaluate the rental fees. Room rental fees may be applicable or re-assessed if group attendance falls below contracted estimated attendance. Extra charges are applicable for unusual setup requirements, electrical hookups, telecommunications equipment, additional labor, room changes and time extensions. For banquet seating we utilize 72" reception rounds and seat ten (10) guests per table, unless otherwise specified. Due to other functions being held in our banquet facilities, we are not able to provide access for set-up of the room the night prior to your event. Specific approval from your Catering Manager is required for access to the room before your designated time and additional room rental charges will apply. If the hours specified in your contract are exceeded before or after your event additional room rental charges will apply.

OUTDOOR FUNCTIONS

Due to demands of scheduling staff and equipment, the Hotel will decide on the day of the event four hours prior to the event, whether the function will be held inside or outside. If local forecast is 30% chance of rain or higher, the party will automatically be moved to another space deemed appropriate by Inn at Morro Bay to insure the safety of our guests and staff. For any events held outside of the Hotel, a surcharge of \$5.00 per person will apply.

MEETING ROOM RENTAL/TIME ALLOTMENTS

Food and beverage minimums will apply for all banquet space reserved. Rates are determined by menu choice, length of event, estimated attendance, day of the week and season. Day rental is considered 8:00 am to 5:00 pm; Evening 6:00 pm to 11:00 pm. Overtime fees will be assessed at the rate of \$100.00 plus gratuity and tax per additional hour.

SECURITY

If, in the sole judgment of the hotel, security is required in order to maintain order due to the size and nature of your event, the Hotel may require the Group to provide at their expense, uniformed security personnel. Any and all provisions for security must be arranged through the Hotel Sales and Catering office.

SIGNS AND BANNERS

The Hotel reserves the right to approve all signage. Printed signs located outside function rooms should be free standing or on an easel and professionally printed. The hotel will not permit the affixing of anything to walls, floors or ceilings without prior hotel approval. Please notify your Catering Manager to assist with the placement of approved signs and banners.

PROPERTY DAMAGE

The Group is responsible for any damage to any part of the Hotel during the period of time any attendees, employees, independent contractors or other agents under the control of any independent contractor hired by the Group are in the hotel.

DECORATIONS

Flowers and décor enhance any event and provide a lovely atmosphere for a wonderful occasion. We partner with several preferred vendors to assist you in creating an event to fit your specific needs. You or a member of your group is responsible for placement of any favors, name cards, and/or any other decorative items. If you wish to enlist the services of a vendor other than our recommendations, please notify your Catering Manager so we may share our policy and procedure information with them. Please note the Hotel restricts affixing of any nails, tacks, staples, or tape to the walls, floor or ceiling.

MUSIC

For the comfort of all hotel guests, and residential neighbors, all entertainment, amplified music and noise abatement end no later than 11:00 pm. Any group creating excessive noise will be responsible for compensating lost revenue due to disrupting surrounding functions or other guests of the hotel. The Hotel reserves the right to end a function without refund.

PACKAGE HANDLING

Due to limited storage, the Hotel requests that shipment of supplies and materials arrive no sooner than three (3) days prior to the event date. All shipments should be addressed to the attention of the Catering Manager and marked with the name of the group, meeting name, and group contact information.

DAMAGES

The Inn will not assume responsibility for damages to or loss of any merchandise or articles left in the hotel prior to, during or following the event. The Inn will not be responsible for transporting or storing gifts or supplies of any type. Please make arrangements appropriately.

BILLING

A non-refundable deposit is required for all events. Total estimated charges must be prepaid in advance a minimum of thirty (30) business days prior to the event date. Payment received within ten days will be required to pay with cash or cashiers check.

CANCELLATIONS

Cancellations must be made in writing and only with the Sales and Catering office Monday through Friday, between the hours of 8 am and 5 pm. Please check your Banquet Event Contract for cancellation charges. Please note deposits are required and non refundable.