

MEETING & EVENT *Packages*

WEDGEWOOD
WEDDINGS & EVENTS

The Headquarters

Wedgewood Weddings at The Headquarters
789 West Harbor Drive, Suite 148, San Diego, CA 92101

866.966.3009 | Events@WedgewoodWeddings.com



EVENT OPTIONS

Let our talented and experienced team take care of all your event details. Clients choose us for the stunning choice of venues, stress-free planning process, and expert advice that will help you create extraordinary events quickly!

Milestone Celebrations

You want a spectacular event, and we want to help! Our venues are suitable for all ages and every type of fiesta! We can cater everything from formal dances to a sweet sixteen or quinceañera, retirement parties to anniversaries. We believe everyone deserves a special moment! With a choice of beautiful patios and courtyards or stunning halls and breakout spaces, we make every size and style of celebration feel spectacular. Commemorate your, or your loved one's, latest milestone in style.



Meetings & Entertaining

Start the day with a keynote session, move to breakout groups, reconvene for speeches, and then let your hair down with dinner and dancing. Our facilities are available for multi-day, single-day, and one-off session bookings. All our venues have great transport links and our team are seasoned professionals who can support your every event need. Families, social groups, and companies love the convenience of an all-in-one event facility. Whatever your needs, share your event vision and our team will do all they can to make it happen on schedule and within budget.



And So Much More...

Our team is dedicated to creating flawless, fuss-free events. Check out our options for:

- Conferences
- Corporate Events
- Galas & Fundraisers
- Special Occasions
- Birthdays
- Anniversaries
- Weddings & Vow Renewals
- Photo & Video Shoots
- Meetings & Seminars



RENTAL DETAILS

2026	DEC - FEB	MAR - AUG, NOV	SEP, OCT
MONDAY - THURSDAY	\$4,495	\$4,995	\$5,495
FRIDAY & SUNDAY	\$8,495	\$8,995	\$9,995
SATURDAY	\$12,495	\$12,995	\$13,995

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

MEETING PACKAGES

SERVICES	HALF-DAY MEETING	FULL-DAY MEETING
Event Time	Five-Hour Event	Eight-Hour Event
Break-Time Bites	Choice of One	Choice of Two
Meal Service	Continental Breakfast OR Lunch	Continental Breakfast AND Lunch
Beverage Stations	Coffee, Iced Tea, Water	Coffee, Iced Tea, Water
PRICE (Per Person)	\$62.98	\$94.98

WE PROVIDE ALL THE ESSENTIALS

- Exceptional Venue
- Dedicated Planning
- Expert, Caring Team
- Terrific, Trusted Vendors
- Dedicated, On-the-Day Event Concierge
- Standard Chairs, Tables, and Linens
- China, Silverware and Glassware
- Notebook & Roller-Ball Pens
- Complimentary Breath Mints
- Liability Insurance
- Standard AV Equipment
- Complete Set-Up and Clean Up



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MORNING FARE

LIGHT BREAKFASTS

CONTINENTAL BREAKFAST

Fresh fruit, breakfast breads & pastries, yogurt & granola
Served with juice, coffee, & tea

HALF/FULL DAY
PACKAGES

Included

A LA
CARTE

\$32.98

ASSORTED BAGEL & TOAST STATION

Build your own: assortment of fresh bagels with selection of whole grain & sourdough breads, avocado spread, assortment of cream cheeses, butter, chopped bacon, chopped onion, tomatoes, cucumber, and everything bagel seasoning

Gluten free bread available upon request.

ADD-ON
\$9.98

\$9.98

BREAKFAST STAPLES

TRADITIONAL BREAKFAST BUFFET

Array of sliced fresh fruit. Assortment of baked goods. Choice of scrambled eggs or vegetable frittata. Potato hash, crisp bacon & chicken sausage

Vegan sausage upgrade: \$3 per person

HALF/FULL DAY
PACKAGES

UPGRADE
\$9.98

A LA
CARTE

\$42.98

SWEET & SAVORY BREAKFAST BOWLS

Build your own protein packed bowls. Load up on savory scrambled eggs, black beans, fried potatoes, grated cheese, diced tomatoes, green onions, soy chorizo, chopped pork sausage, chopped bacon, tofu, and hot sauce. Or satisfy your sweet tooth with refreshing yogurt, mixed berries, crunchy nuts, and a honey or syrup drizzle. Served with a fresh fruit platter

UPGRADE
\$14.98

\$47.98

EPIC BRUNCH BUFFET

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée and one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with decadent array of toppings

UPGRADE
\$19.98

\$57.98

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MORNING EXTRAS

HEARTY FAVORITES

HALF/FULL DAY
PACKAGES

A LA
CARTE

BURRITO BAR

Sliced fresh fruit arrangement and fresh bakery selection

Choose two burrito options:

- Carne Asada • Bacon • Carnitas • Vegetarian

All burritos are wrapped in a fresh flour tortilla with cage-free eggs, roasted potatoes, fresh herbs, and hints of sautéed onions and garlic.

Available upgrades: Vegan chorizo & egg substitute: \$3 per person 

Gluten free: \$5 per person 

UPGRADE
\$9.98

\$37.98

BREAKFAST SANDWICH BAR

Two types of English muffin sandwiches with scrambled egg, chef's choice cheese, and a caramelized onion & rosemary aioli. Served with an array of sliced fresh fruit, scones, & a potato hash

Choose two options:

- Chicken Sausage • Ham • Bacon • Vegan Patty

Available upgrades: Vegan patty, extra \$3 per person | Gluten free, extra \$5 per person

UPGRADE
\$9.98

\$37.98

BREAKFAST PLATTERS

PER PLATTER
EACH PLATTER SERVES 12

BREAKFAST SANDWICHES

Choose one per platter: Bacon, ham, or toasted fennel seed sausage patty. Served on brioche bread with cage-free farm egg, cheese, and herb aioli

Vegan patty upgrade: \$3 per person 

\$159.98

BREAKFAST BURRITOS

Choose one per platter:

- Carne Asada • Bacon • Carnitas • Vegan Chorizo 

\$149.98

PACIFIC SALMON PLATTER

Cured pacific salmon, served with fresh lemon and dill

\$149.98

OVERNIGHT OATS

Oats with oat milk, agave syrup, & vanilla bean, served in mason jars

\$84.98

ASSORTMENT OF INDIVIDUAL YOGURT CUPS

\$36.98

DONUT STATION

Locally sourced selection of fan favorites. Minimum four platters

\$26.98



Gluten-Free



Vegan



Vegetarian



Favorite

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BREAK-TIME BITES

BREAK OPTIONS

HALF/FULL DAY
PACKAGES

A LA
CARTE

HALF-TIME SNACK ☆

Fresh house-made potato chips, popcorn, and soft pretzels. All served with condiments, granola bars, & trail mix. Contains nuts

Included

\$9.98

HAPPY HUMMUS

Hummus trio (pesto, roasted red pepper, & cilantro lime) served with fresh pita points. Accompanied by assorted olives and vegetables.

Included

\$9.98

SWEET REWARDS

Assortment of freshly baked cookies, brownies, blondies, & baked bars. Vegan option available upon request

Included

\$9.98

PARFAIT BAR

Greek yogurt with build-your-own toppings including dried raw nuts, farm fresh berries, and an assortment of dried fruit.

Included

\$9.98

SOCIAL GRAZER

Imported cheeses and a local charcuterie assortment. Served with assorted nuts, berries, olives, and other temptations on a grazing board.

UPGRADE
\$4.98

\$20.98

DRINK OPTIONS

HALF/FULL DAY
PACKAGES

BEVERAGE STATION

Self-serve regular & decaffeinated coffee served with cream and sugar options

Assortment of teas and ice water

Included

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MIDDAY & EVENING

LIGHTER FARE

HALF/FULL DAY
PACKAGES

A LA
CARTE

BUFFET LUNCH

Your choice of one entrée served with six assorted salads, seasonal vegetables, and one side

Included

\$43.98

PLATED LUNCH

A first course of our signature vinaigrette salad, followed by your selection of chicken entrée from our plated meal menu. Served with potatoes or rice & seasonal vegetables

Included

\$48.98

MIX & MATCH

A combination of four salad and sandwich options. Served with chips & whole fruit

Included

\$43.98

CLASSIC MEALS

HALF/FULL DAY
PACKAGES

A LA
CARTE

SIGNATURE BUFFET

Your choice of two entrées or one entrée & one carving station served with eight assorted salads, freshly baked bread & butter, potatoes or rice, & seasonal vegetables

UPGRADE
\$4.98

\$53.98

PLATED DUET MEAL

A first course of your choice of salad served with followed by your selection of two entrées. Served with potatoes or rice, and seasonal vegetables

UPGRADE
\$9.98

\$57.98

SPECIALTY BUFFET

Looking for something a little different? Choose one of our specialty buffets: Fiesta, Summer Grill, BBQ, or Island Luau

UPGRADE
\$14.98

\$59.98

ALL-OUT OCCASION

A LA
CARTE

PARTY MENU

Select six items from our appetizer menu to be served for an hour before meal service. Your choice of Signature Buffet or Plated Duet Meal

\$62.98

APPETIZER PARTY

With a dozen options for your guests, this package replaces a complete meal and includes:

- | | |
|---|------------------------------|
| ☆ Domestic and imported cheeses with crackers | ☆ Choice of eight appetizers |
| ☆ Rainbow veggie platter with pesto hummus | ☆ Choice of one snack |
| ☆ Fresh sliced fruit with honey yogurt dip | ☆ Choice of carving station |

\$70.98

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UNWIND

SNACKS

A LA
CARTE

APPETIZER DUO

Includes a rainbow vegetable platter with pesto hummus and a variety of domestic & imported cheese served with wafers

\$7

CHOICE OF SIX APPETIZERS

Select six assorted appetizers from our menu

\$10

SNACK BAR

Choice of one savory snack bar from the following options:

- Nacho Bar
- Pretzel Bar 
- Tater Tot Bar 
- Street Taco Bar
- Mac & Cheese Bar 

\$12

APPETIZER RECEPTION

Includes two hours of event time

A LA
CARTE

LIGHT APPETIZER PARTY

Your choice of six items from our appetizer menu served at display stations & hand passed
Option to add a cash or open bar

\$32.98

DESSERTS

A LA
CARTE

COOKIES & BARS

A scrumptious display of cookies, brownies, blondies, lemon & berry bars

\$5

CLASSIC PLATED DESSERTS

Your choice of rustic raspberry tart, chocolate layer cake, assorted cheesecakes, or carrot cake

\$5

SIGNATURE DESSERT STATION

Enjoy assorted cookies & bars with your choice of two specialty desserts from our Treats menu:

- Rustic Raspberry Tart 
- Cream Puffs & Eclairs 
- Chocolate Layer Cake 
- Assorted Cheesecakes 
- Italian Cream Stuffed Cannolis 

\$9

FUN DESSERT STATIONS

Sweeten up your event with a specialty s'mores, donut, or churro station

\$6



Gluten-Free



Vegan



Vegetarian



Favorite

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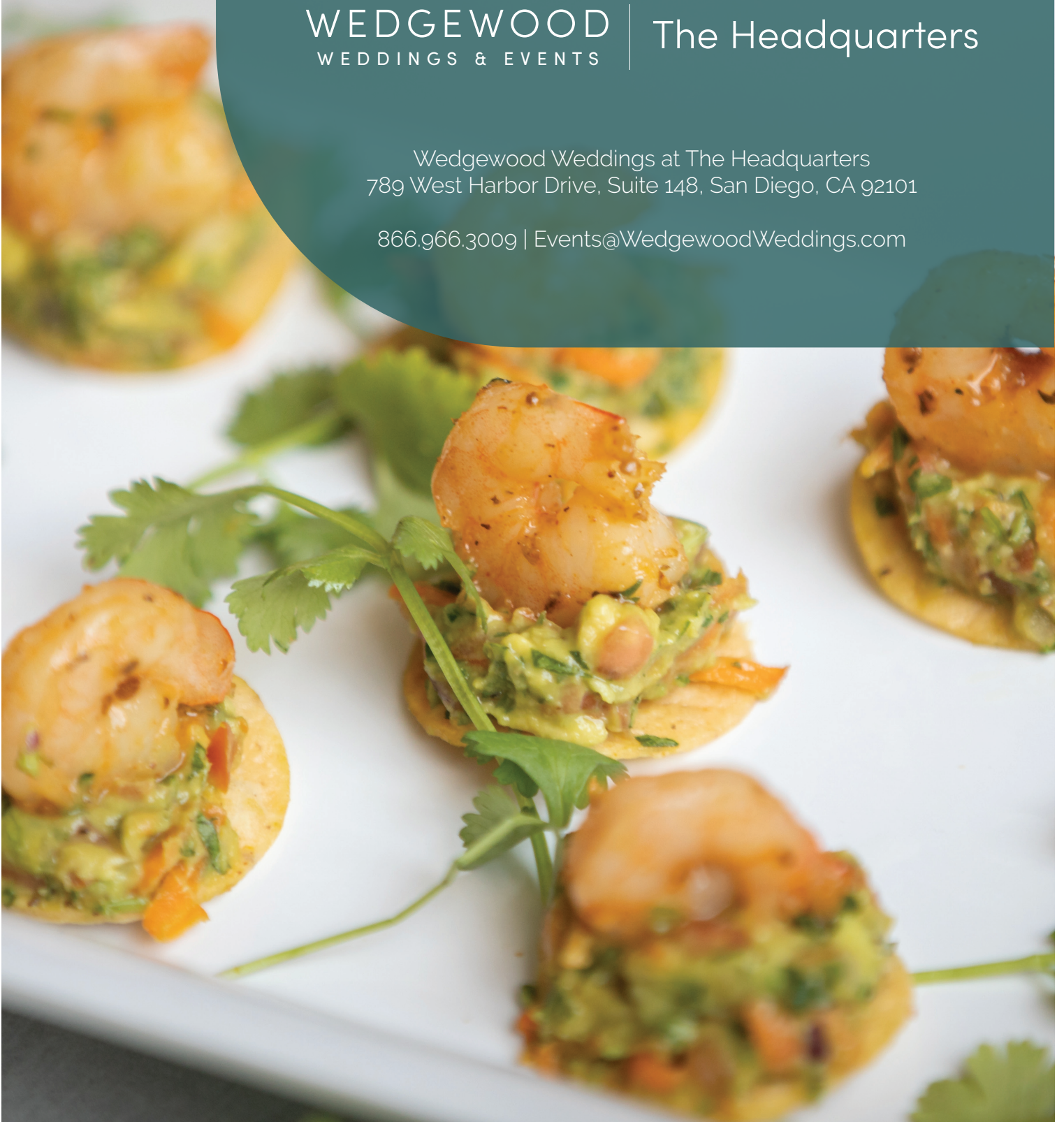
Menu Options

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SAVORY STARTERS




CHILLED APPETIZERS

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips		<input type="radio"/>
Variety of Domestic & Imported Cheese with Crackers		<input type="radio"/>
Rainbow Vegetable Platter with Pesto Hummus Dip	 	<input type="radio"/>
Fresh Mozzarella & Grape Tomato Caprese Skewers	 	<input type="radio"/>
Ahi Tuna Sashimi Wontons with Wasabi Cream*		<input type="radio"/>
Array of Fresh Sliced Fruit with Honey Yogurt	 	<input type="radio"/>
Roma Tomato & Fresh Basil Bruschetta		<input type="radio"/>
Balsamic & Strawberry Crostini		<input type="radio"/>
Smoked Salmon Canapés		<input type="radio"/>
Mini Shrimp Tostadas		<input type="radio"/>
Shrimp Cocktail Shooters		UPGRADE \$4.98

HOT APPETIZERS

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce		<input type="radio"/>
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		<input type="radio"/>
Pulled Pork Canapés with Pineapple Salsa		<input type="radio"/>
Mini Crab Cakes with Spicy Remoulade		<input type="radio"/>
Chicken & Waffles with Bourbon Syrup		<input type="radio"/>
Spicy Jamaican Jerk Chicken Skewers		<input type="radio"/>
Mac & Cheese Panko Croquettes	 	<input type="radio"/>
Sweet & Tangy BBQ Meatballs		<input type="radio"/>
Bacon Wrapped Wild Scallops	 	<input type="radio"/>
Brie & Apple Phyllo Kisses		<input type="radio"/>
Pork Belly BLT Crostini		<input type="radio"/>
Beef or Pulled Pork Sliders		UPGRADE \$4.98
Beef & Cilantro Mini Empanadas		UPGRADE \$4.98

SALADS

	PLATED	BUFFET
Signature Vinaigrette		<input type="radio"/>
Classic Caesar		<input type="radio"/>
Raspberry Walnut	 	<input type="radio"/>
Six Assorted Salads		<input type="radio"/>



Gluten-Free



Vegan



Vegetarian
















Favorite

WEDGEWOOD
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ENTRÉES & BEYOND

ENTRÉES

	PLATED	BUFFET
Harvest Grain Stuffed Bell Pepper  	<input type="radio"/>	<input type="radio"/>
Five-Cheese Tortellini Pesto Parmesan 	<input type="radio"/>	<input type="radio"/>
Alaskan Cod with Grape Tomato Vinaigrette 	<input type="radio"/>	<input type="radio"/>
Oven-Roasted Salmon with Tarragon Butter Sauce  	<input type="radio"/>	<input type="radio"/>
Rosemary Garlic Herb Chicken 	<input type="radio"/>	<input type="radio"/>
Charred Lemon Chicken Piccata	<input type="radio"/>	<input type="radio"/>
Cremini Mushroom Chicken Marsala 	<input type="radio"/>	<input type="radio"/>
Chicken Cordon Bleu with Chardonnay Sauce	<input type="radio"/>	<input type="radio"/>
Panko Parmesan Crusted Chicken with Sherry Cream 	<input type="radio"/>	<input type="radio"/>
Center Cut Sirloin with Demi-Glace  	<input type="radio"/>	
Braised Beef Short Rib  	<input type="radio"/>	

CARVING STATION











ADD-ON

Pit Ham with Pineapple Glaze 	Included
Oven-Roasted Turkey with Gravy	Included
Roast Beef Au Jus with Creamed Horseradish	Included
Slow Roasted Prime Rib Au Jus with Creamed Horseradish	\$7.98
Herb-Crusted Beef Tenderloin Au Jus	\$9.98

SIDES

PLATED








BUFFET

Roasted Seasonal Vegetables  	<input type="radio"/>	<input type="radio"/>
Long Grain & Wild Rice Pilaf  	<input type="radio"/>	<input type="radio"/>
Garlic Mashed Potatoes  	<input type="radio"/>	<input type="radio"/>
Herb Roasted Red Potatoes  	<input type="radio"/>	<input type="radio"/>
Three-Cheese Scalloped Potatoes  	<input type="radio"/>	<input type="radio"/>

TREATS

PLATED

STATIONED

Rustic Raspberry Tart 	<input type="radio"/>	<input type="radio"/>
Cream Puffs & Eclairs 	<input type="radio"/>	<input type="radio"/>
Chocolate Layer Cake 	<input type="radio"/>	<input type="radio"/>
Assorted Cheesecakes 	<input type="radio"/>	<input type="radio"/>
Italian Cream Stuffed Cannolis 	<input type="radio"/>	<input type="radio"/>
Assorted Local Donuts 		<input type="radio"/>
Carrot Cake 	<input type="radio"/>	<input type="radio"/>



Gluten-Free



Vegan



Vegetarian



Favorite

WEDGEWOOD
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MIX & MATCH

MIX & MATCH

HALF/FULL DAY
PACKAGES

A LA
CARTE

MIX & MATCH

A combination of four salad and sandwich options
Served with chips & whole fruit

Included

\$34.98

PREASSEMBLED BOXED LUNCH

Upgrade with compostable utensils

\$8.98

\$48.98

SANDWICHES

CHEDDAR ROAST BEEF

Roast beef & cheddar cheese with spicy aioli on a tasty sesame seed bun

MUFFALETTA

Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll

CALI GRILLED CHICKEN ☆

Grilled chicken breast, avocado, and pepper jack on a toasted brioche bun with spicy aioli
Gluten-free available upon request

PEPPERED TURKEY

Thin-sliced peppered turkey, provolone cheese, iceberg lettuce, sliced tomatoes, and cucumbers on toasted sourdough bread

ARTICHOKE VEGGIE WRAP 🌱

Fire-roasted artichokes, romaine lettuce, red pepper hummus, napa cabbage, and slivered red onion in a spinach wrap

CAPRESE SANDWICH 🌱

Fresh mozzarella, tomatoes, and sweet basil, seasoned with salt and olive oil, served on ciabatta. Available May-October only

SALADS

CAESAR SALAD ☆

Prepared in the classic style with chopped romaine, croutons, and Parmesan cheese, tossed in a creamy Caesar dressing

BUTTERMILK BLEU AFINÉE WEDGE SALAD

Salami, ham, provolone, pepperoncini, red pepper, olive spread, red onions, tomatoes, lettuce, and mustard on a hoagie roll

ASIAN QUINOA SALAD 🌱

Ginger & sesame quinoa with napa cabbage, snap peas, matchstick carrots with sesame seeds, and ginger soy vinaigrette

ARUGULA & WATERMELON SALAD 🌱

Watermelon stacks with arugula, feta cheese, blueberries with lemon vinaigrette & balsamic glaze

ITALIAN CHOP SALAD 🌱

Iceberg, spinach, mixed greens, provolone, pepperoncini, red peppers, chickpeas, salami, boiled eggs, red onions, and red wine vinaigrette

UPGRADE YOUR SALAD

• Marinated grilled chicken, \$4.98 per person • Adobe-rubbed grilled steak, \$8.98 per person



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Vegan



Vegetarian



Favorite

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