Your Wedding Day...A Day to

Remember

THE UNIVERSITY CLUB
ATOP SYMPHONY TOWERS

750 B Street, Suite 3400 San Diego CA 92101-8114 • Phone: 619-234-5200

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THE WORLD LEADER IN PRIVATE CLUBS™

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THE UNIVERSITY CLUB
ATOP SYMPHONY TOWERS

CONGRATULATIONS...
"Thank you" for your interest in the Award-winning University Club for your Wedding Day. We certainly share in your excitement and it would be our pleasure to host your Wedding Reception.

Allow us to make your special day everything you imagined...

Our exquisite private dining room set atop Symphony Towers in Downtown San Diego offers incredible panoramic city views, breathtaking sunsets and impeccable cuisine, complimented with outstanding service.

The dining room can accommodate 175 guests for a plated dinner or up to 300 guests for a cocktail reception of heavy hors d'oeuvres and limited seating.

We are happy to host Ceremonies every day of the week and allow the enitre club to be used for your event alone on Sundays.

Our Wedding Packages are attached for your review and If you would like something particular please ask, I am happy to work closely with our Executive Chef and wine Sommelier to create a special menu for your Wedding Day!

Please let us know if you have a particular wedding date in mind and if you have flexibility with the date. Have you considered a Sunday? On Sunday, the club would be exclusively yours!

I would love the opportunity for you and your guests to experience the club.

If you would like a tour, please contact me at your convenience to set up an appointment. At that time, I will walk you through the club and review our packages in detail. Have a GREAT day!

We also specialize in Engagement Parties, Rehearsal dinners and Bridal Showers.

Sincerely,
Brigette Bower,
Private Events Coordinator

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Phone: 619-234-5200

THE UNIVERSITY CLUB
ATOP SYMPHONY TOWERS

The University Club atop Symphony Towers is the business and social center of San Diego's professional elite, with service and amenities that underscore the ultimate commitment to membership. The Club is appointed with luxurious décor and refined touches to subtly indicate a tasteful balance of quiet elegance and the finer things in life. A dramatic panorama of city and ocean views from one of downtown San Diego's tallest buildings is the crowning touch that makes the Club quarters resonate with opulence. Above and beyond the tangible qualities the Club has to offer, membership provides countless advantages to personal and professional enrichment, a face that has earned The University Club atop Symphony Towers national regonition as a premier business Club.

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Wedding Day

COLD HORS D'OEUVRES

Brie & Phyllo
Strawberry Sauce

Roast Beef Canapé
Herbed Goat Cheese

Shrimp & Asparagus Canapé

Horseradish Potato
Smoked Salmon, Caviar

Baby Potatoes
Herbed Sour Cream, Chives

Smoked Salmon Crêpe
Goat Cheese Watercress, Chive, Crème Fraîche

Lobster Medallion Canapé

Jumbo Shrimp Cocktail
Traditional Cocktail Sauce

Wedding Day

HOT HORS D'OEUVRES

Thai Chicken Sate
Spicy Peanut Sauce

Fried Vegetable Wonton
Sweet & Spicy Dipping Sauce

Spinach Stuffed Mushroom Caps
Three Cheeses

Thai Vegetable Springrolls
Spicy Thai BBQ Sauce

Mini Crab Cakes
Chipotle Sauce, Avocado Salsa

Coconut Shrimp
Spicy Marmalade

Mini Beef Wellington

Meatballs
Mushroom Sauce

Wedding Day

APPETIZERS

Salmon Tartar
Potato Crêpes, Crème Fraîche

Goat Cheese Panini
Roasted Beet Salad, Truffle Vinaigrette

Mushroom Tart
Goat Cheese Foam, Madeira Glaze

Duck Confit Cigars
Fruit Chutney, Port Wine Syrup

Scallop Tart
Sea Scallops, Puff Pastry, Caper Vinaigrette

Shrimp Cocktail
Spicy Horseradish Sauce

Crab Napoleon
Jumbo Lump Crab Salad, Phyllo Cracker
Red & Yellow Pepper Coulis

Lobster, Prawn, Crab Salad
Sesame Wonton Basket

Wedding Day

SALADS

Mesclun of Seasonal Greens
Garden Vegetables, Mustard Vinaigrette

Caesar Salad
Hearts of Romaine, Fresh Parmesan Cheese, Traditional Caesar Dressing

Mixed Greens & Pear Tomato
Yellow & Red Pear Tomatoes, Spicy Glazed Pecans, Tangerines, Buttermilk Dressing

Buffalo Mozzarella
Hot house Tomato, Herbs

Baby Spinach
Mandarin Oranges, Shaved Fennel, Candied Pecans
Crumbled Goat Cheese, Citrus Essence

University Club Salad
Endive, Watercress, Granny Smith Apples, Maytag Blue Cheese, Candied Walnuts,Champagne Vinaigrette

Grilled Vegetable
Layered, Marinated, Grilled & Chilled Vegetables, Goat Cheese, Greens, Balsamic Vinaigrette

Wedding Day

DINNER ENTREES

Cornish Game Hen
Wild Rice, Haricot Vert, Cabernet Sauce

Grilled Filet Mignon
Brandy Peppercorn Sauce

Pan Roasted Sea Bass
Macadamia Nut Butter, Lemon Grass
Coconut Curry Emulsion

Almond Crusted Halibut
Roasted Potato, Haricot Verts Salad
Dijon Mustard Sauce

Stuffed chicken Breast
Wild Mushrooms, Madeira Braising Jus

Cedar Plank Salmon
Maple Glaze, Apple Chutney

Crab Stuffed Dover Sole
Lemon Dijon Beurre Blanc

Roast Australian Rack of Lamb
Wild Mushroom Ragout, Red Wine Jus

Wedding Day

ENTREE DUETS

Filet Mignon & Prawns
Cabernet, Garlic Wine Sauce

Filet Mignon & Salmon
Brandy Peppercorn Sauce, Lemon Beurre Blanc, Tomato Caper Salsa

Surf & Turf
6 oz. Filet Mignon, 6 oz. Lobster Tail,
Garlic Beurre Blanc

Lamb & Scallops
Half Rack New Zealand Lamb,
Seared Sea Scallops,
Wild Mushrooms Madeira Wine Sauce

Braised Short Ribs & Sea Bass
Boneless Short Ribs, Pan Roasted Sea Bass,
Red Wine Sauce

Sautéed Chicken Breast & 6oz. Grilled Filet
Airline Breast of Chicken,
6oz Grilled Filet
Roasted Garlic Thyme Sauce

Wedding Day

RECEPTION PACKAGES

Silver Package
cheese & charcuterie display

vegetable crudite / grilled vegetable tapenade / hummus / roasted garlic & spinach dip / roasted red pepper dip / assorted breads & crackers

spanikopitas

shrimp andouille skewers

beef satay

chicken quesadillas

Wedding Day

Elite Package
antipasto display

baked brie / apple chutney

chipotle shrimp canape

rolled flank steak brochettes

bacon wrapped dates / stuffed with chorizo

goat cheese mush room pastry

samosas

chocolate dipped berries

Wedding Day

Gold Package
cheese & charcuterie display

vegetable crudite / grilled vegetable tapenade / humus / roasted garlic & spinach dip / roasted red pepper dip assorted breads and crackers

coconut prawns

beef wellingtons

thai chicken lettuce wrap station

seared tenderloin / garlic blue cheese / crostini

sliders

displayed veggie ravioli

dessert station / assorted mini desserts and tarts

Wedding Day

TRADITIONAL DISPLAYS

International & Domestic Cheese Display
Dried Fruit, Mixed Nuts, Crackers & Breads, Wide Assortment of Cheeses
(50-75 people)

Charcuterie Board
Prosciutto, Nostrano, Saucisson au Poive,Soppresseta, Green peppercorn Pate, Duck Pates, Cornichons, Olives, Dried Fruit, Grapes, Mustards, Breads & Crackers
(50-75 people)

Antipasto Display
Grilled Vegetables, Salads, Assorted Meats, Cheeses, Olives & Breads
(50-100 people)

Garden Vegetable Crudite
Seasonal Vegetables, Two Dipping Sauces, Crackers & Breads

Grilled Vegetables
Marinated, Grilled & Chilled Vegetables, Crackers & Breads

Blue Crab & Artichoke Dip
Warm Crab & Artichoke, Assorted Breads & Crackers

Gourmet Crostinis
Tapenade & Goat Cheese/ Bruschetta/ Prosciutto & Fig/ Feta Cheese, Mint, Basil & Tomato/ Goat Cheese, Garlic & Sundried Tomato
(25 pieces)

Baked Brie En Croute
Puff Pastry Wrapped Brie, Apricot Chutney
(25 people)

Wedding Day

SEAFOOD DISPLAYS

Chilled Jumbo Shrimp
Spicy Cocktail Sauce, Lemons

Oysters on the Half Shell
Mignonette, Lemons

Jumbo King Crab Legs
Spicy Cocktail Sauce, Lemons

Sushi Station
Assorted Sushi Rolls:
California Rolls, Spicy Tuna Rolls
Vegetable Rolls, Salmon Rolls
Seaweed Salad, Wasabi, Soy Sauce

Handcrafted Ice Carvings
Available to accent this station
Requires two weeks notice

Wedding Day

ATTENDED CARVING STATIONS

Whole Roasted Turkey
Dijon Mustard, Cranberry Chutney
(serves 35 people)

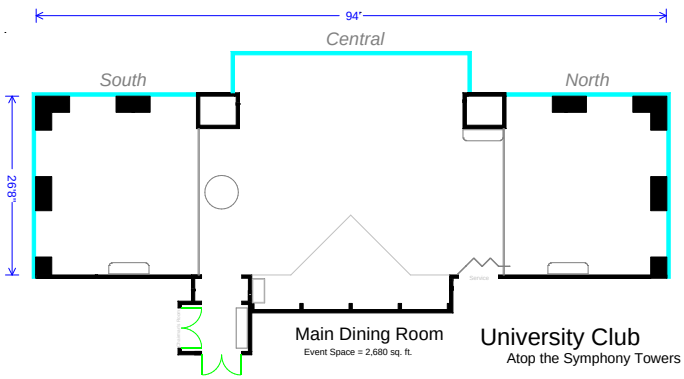
Steamship Round of Beef
Horseradish Sauce, Au Jus
(serves 100 people)

Pepper Crusted Tenderloin of Beef
Tarragon Garlic Aioli
(serves 20 people)

Australian Rack of Lamb
Mint Jelly, Au Jus
(serves 25 people)

Floor Plan

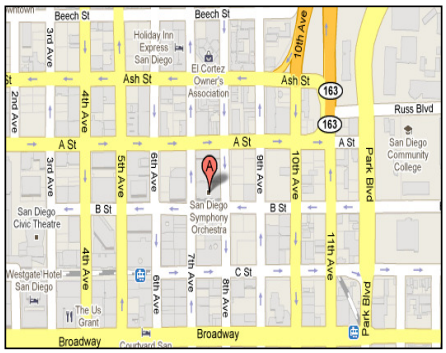
Laureate Ballroom



Room	Description	Seating Capacity	Standing Capacity
Laureate Ballroom	The University Club's Laureate Ballroom is the ideal setting for an elegant reception. Its floor to ceiling windows present a panoramic view of the city skyline, which includes the Coronado Bridge, ocean, harbor and Balboa Park. The Laureate Ballroom will comfortably seat 175 people and up to 300 people for a cocktail and hors d'oeuvres reception.	175	300

Directions

Getting Here...



From the North
Take 5 South, exit 10th Avenue, turn right on B Street

From the South (Coronado Island/Chula Vista)
Take 5 North, exit Pershing/B Street, turn left on B Street

From the East
Take 94 West, it turns into F Street, turn right on 11th Avenue, turn left on B Street

From the Airport
Go South on Harbor Street, turn left on Ash Street, turn right on Kettner Blvd, turn left on A Street, turn right on 8th Street, turn Right on B Street

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Policies

Dress Code

Per the Board of Governors, business casual dress is requested at all times. Evening attire requires that gentlemen wear a jacket in the Main Dining Room. The University Club does not allow tennis shoes at any time.