

Your wedding in historical elegance

The Abbey Wedding Guide



Capture the romance at San Diego's treasured landmark

Make your special day truly magical under the gorgeous cathedral domes and massive stained glass of The Abbey on Fifth Avenue. Located in the quaint Balboa Park District, this beautiful former church was built in a Classical Revival style in 1910 and is now on the National Register of Historic Places.

Your dedicated wedding team will help design your ideal celebration, from our executive chef's delectable menus to your perfect beverage package, flowers, live entertainment, and more. You can trust City Experiences' years of expertise and impeccable service to make your wedding flawless.

With customized packages for up to 475 guests, there's plenty of room for dining and dancing under the 50-foot cathedral ceilings, amid the incredible historic beauty of The Abbey on Fifth Avenue.





Ceremony Package

Elegant Ceremony

Simple, yet breathtaking — this package covers all the essentials.

- Ceremony time up to one hour
- One-hour ceremony rehearsal
- Ceremony seating
- Room for dressing
- White aisle runner
- Table and linen for unity candle

\$1,000





Reception Packages



Silver Reception

- Two-hour lunch reception
- Three-hour dinner reception
- Champagne toast
- Cash cocktail bar
- Choice of: Plated or Buffet Silver menu
- Wedding cake
- Background music
- China, linens, glassware
- Service staff & bartenders
- Complimentary cake cutting
- Coordination services
- Complimentary one-year anniversary dinner



\$75 Lunch*

\$88 Dinner*



*Lunch receptions end by 4pm
*100 person minimum
*Package not available in December



California Classic Silver Menu

SALADS (CHOICE OF ONE - ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER)

CAESAR SALAD (v)
Romain Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons |
Traditional Caesar Dressing

FIELD GREEN SALAD (v)
Tomatoes | Cucumbers | Carrots | Ranch Dressing | Balsamic Dressing

QUINOA SALAD (G*) (vG) (v)
Quinoa | Red Peppers | Cucumbers | Carrots | Spinach | Honey Lime
Vinaigrette

MAIN (BUFFET PRE-SELECTED CHOICE OF TWO/ SPLIT ENTREE FOR PLATED)

OVEN ROASTED CHICKEN BREAST WITH ROSEMARY & THYME
Creamy Mushroom Sauce

BRAISED BEEF SHORT RIBS (G*)
Cabernet Sauvignon Sauce, Baby carrots

CORIANDER CRUSTED SALMON (G*)
Lemon Herb Beurre Blanc

OVEN-ROASTED FLOUNDER (G*)
Spicy Tomato & White Bean Ragu

PASTA AL FORNO (v)
Alfredo Sauce | Panko Parmesan Crust

ROASTED VEGETABLE FARFALLE
Seasonal Squash and Peppers | Arugula | Marinara | Parmesan Cheese

ROOT VEGETABLE FRICASSE (v) (vG)
Idaho Potatoes | Broccoli | Grape Tomatoes | Gremolata | Cauliflower Coconut Cream Sauce

COMPLEMENTS (FARM-FRESH SEASONAL VEGETABLES PLUS CHOICE OF ONE)

Garlic Mashed Potatoes | Roasted Red Skins | Wild Rice Pilaf | Roasted Broccoli | White Bean Ragout

DESSERT

Wedding Cake

ENHANCEMENTS (AVAILABLE FOR AN ADDITIONAL PRICE)

CHEF'S CARVING STATION
Cedar Planked Salmon Display (\$15 per person) | Hand-Carved Prime Rib (\$17 per person) Herb-Crusted Beef Tenderloin (\$20 per person)

(N) Contains Nuts

(vG) Vegan

(v) Vegetarian

(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.



Reception Packages

Gold Reception

- Three-hour dinner reception
- Champagne toast
- Cash cocktail bar
- Open soda & juice bar
- Client selected passed hors d'oeuvres
- Choice of: Plated or Buffet Gold menu
- Wedding cake
- DJ entertainment
- China, linens, glassware
- Service staff & bartenders
- Complimentary cake cutting
- Coordination services
- Complimentary one-year anniversary dinner

\$119 Dinner*



California Classic Gold Menu



HORS D'OEUVRES (PRE-SELECTED CHOICE OF THREE PASSED APPETIZERS, FOUR PIECES PER PERSON)

- | | |
|----------------------|--------------------------|
| BEEF CROSTINI | BRUSCHETTA |
| COCKTAIL MEATBALLS | SPINACH & ARTICHOKE BITE |
| SPANAKOPITA | KOREAN BARBEQUE BEEF |
| MOZZARELLA CAPRESE | SKEWER SPRING ROLL (v) |
| SKEWER CRUIDITE SHOT | MOROCCAN CHICKEN SKEWER |
| MINI QUICHE | |

SALADS (CHOICE OF ONE - ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER)

- | | |
|---|--|
| CAESAR SALAD(v)
Romain Lettuce Aged Reggiano Parmesan Cheese Herb Croutons Traditional Caesar Dressing | QUINOA SALAD(G*) (VG) (V)
Quinoa Red Peppers Cucumbers Carrots Spinach Honey Lime Vinaigrette |
| FIELD GREENSALAD(v)
Tomatoes Cucumbers Carrots Ranch Dressing Balsamic Dressing | CAPRESE SALAD (v)
Vine Ripe Tomatoes Fresh Mozerella Cheese Basil Balsamic Glaze |

MAIN (PRE-SELECTED CHOICE OF THREE/SPLIT ENTREE FOR PLATED)

- | | |
|--|--|
| OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME
Creamy Mushroom Sauce | BRAISED BEEF SHORT RIBS
Cabernet Sauvignon Sauce, Baby carrots |
| CORIANDER CRUSTED SALMON (G*)
Lemon Herb Buerre Blanc | ROASTED VEGETABLE FARFALLE
Seasonal Squash and Vegetables |
| Oven Roasted Flounder
Spicy Tomato & White Bean Ragù | ROOT VEGETABLE FRICASSEE (G*) (VG) (V)
Butternut Squash Cauliflower Zucchini Grape Tomatoes Gremolata Cauliflower Coconut Cream Sauce |
| PASTA AL FORNO (v)
Alfredo Sauce Panko Parmesan Crust | SEARED FLAT IRON STEAK (G*)(Plated meal only)
Caramelized Onions, Gorgonzola Butter |

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES PLUS PRE-SELECTED CHOICE OF ONE)

Red Potato Salad with Scallions | Lemon Orzo | Garlic Mashed Potatoes | Charred Broccolini and Carrots | Truffle Mashed Potatoes | Roasted Red Skin Potatoes | Wild Rice Pilaf

DESSERT

Wedding Cake

MAIN COURSE ENHANCEMENT OPTIONS (AVAILABLE FOR AN ADDITIONAL PRICE)

PACIFIC HALIBUT (G*) - Lemon Orzo, Chimichurri | \$8 per guest
6 OZ USDA CHOICE PETIT FILET MIGNON & PRAWNS (G*) - Garlic Mashed Potatoes, Broccoli, Port Wine Reduction, Herb Butter | \$15 per guest
PORTABELLA RAVIOLA (VG) (V) - Caramelized Shallots, Wilted Arugula, Garlic White Wine Sauce | \$3 per guest

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(VG) Vegan

(v) Vegetarian

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Reception Packages



Platinum Reception

- Four-hour dinner reception
- Champagne toast
- Top shelf bar package
- Client selected passed hors d'oeuvres
- Choice of: Plated or Buffet Platinum menu
- Wedding cake
- DJ entertainment
- China, linens, glassware
- Service staff & bartenders
- Complimentary cake cutting
- Coordination services
- Complimentary one-year anniversary dinner

\$175 Dinner*



*100 person minimum
*Package not available in December



California Classic Platinum Menu

HORS D'OEUVRES (PRE-SELECTED CHOICE OF THREE PASSED APPETIZERS, FIVE PIECES PER PERSON)

BEEF CROSTINI	BRUSCHETTA	CAJUN SALMON BITES
COCKTAIL MEATBALLS	SPINACH & ARTICHOKE BITE	COCONUT SHRIMP
SPANAKOPITA	KOREAN BARBEQUE BEEF	MAUI SHRIMP SPRING ROLLS
MOZZARELLA CAPRESE	SKEWER SPRING ROLL (v)	CRAB CAKES
SKEWER CRUIDITE SHOT	MOROCCAN CHICKEN SKEWER	BEEF WELLINGTON
MINI QUICHE	SESAME CHICKEN SKEWER	BACON WRAPPED SCALLOPS
SHRIMP COCKTAIL		

DISPLAYED

CRUDITE DISPLAY (v) (G*)

Broccoli, Cauliflower, Carrots, Celery, Assorted Pepper and Hummus with Ranch Dressing

SALADS (CHOICE OF TWO - ALL SALADS ACCOMPANIED BY FRESH BREAD AND BUTTER)

CAESAR SALAD(v)

Romain Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

STRAWBERRY SPINACH SALAD (v)

Strawberries | Sliced Almonds | Feta Cheese | Balsamic Dressing

KALE QUINOA SALAD(G*) (vG) (v)

Quinoa | Roasted Red Peppers | Spinach | Lemon Oregano Vinaigrette

CAPRESE SALAD (v)

Vine Ripe Tomatoes | Fresh Mozzarella Cheese | Basil | Balsamic Glaze

MAIN (PRE-SELECTED CHOICE OF TWO/SPLIT ENTREE FOR PLATED)

OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME

Creamy Mushroom Sauce

CORIANDER CRUSTED SALMON (G*)

Lemon Herb Buerre Blanc

Oven Roasted Flounder

Spicy Tomato & White Bean Ragu

PASTA AL FORNO (v)

Alfredo Sauce | Panko Parmesan Crust

HONEY SESAME CHICKEN

Scallions | Fresno Chilies

ROASTED VEGETABLE FARFALLE

Seasonal Squash and Vegetables

ROOT VEGETABLE FRICASSEE (G*) (vG) (v)

Butternut Squash | Cauliflower | Zucchini | Grape Tomatoes | Gremolata | Cauliflower Coconut Cream Sauce

MAIN (PRE-SELECTED CHOICE OF ONE)

BRAISED BEEF SHORT RIBS

Baby Carrots | Cabernet Sauvignon Sauce

Hand Carved Strip Loin, USDA Choice (Buffet Only)

Signature Spice Rub | Horseradish Creme | Au Jus

6oz USDA Choice Petit Filet Mignon & Pawns (Plated Only)

Port Wine Reduction | Herb Butter

COMPLEMENTS (FARM FRESH SEASONAL VEGETABLES PLUS PRE-SELECTED CHOICE OF ONE)

Truffle Mashed Potatoes | Charred Broccoli and Carrots | Truffle Mashed Potatoes | Roasted Red Skin Potatoes | Wild Rice Pilaf | Balsamic Glazed Haricot Verts

DESSERT

Wedding Cake

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