



1380 Harbor Island Drive
San Diego, CA 92101

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- ◆ Available 7 days
- ◆ Private Charters for up to 49 Guests
- ◆ Convenient Parking or Pickup service available
- ◆ Delicious Wine & Catering on Request
- ◆ Once in a Lifetime Experience
- ◆ Relax and Enjoy San Diego Bay and Beyond
- ◆ Team Building Events
- ◆ Beautiful Celebrations
- ◆ Cats are more seaworthy and safer; they just slice through the waves rather than pounding over them. The motion rather rocks you to sleep than feeling queasy; CATs are virtually unsinkable offering a level of offshore safety not available to Monohulls with a ballasted keel
- ◆ You fly over waves rather than dreading choppy water, cushioned by the air trapped between the Hulls Hydrofoiling
- ◆ Narrow hulls have less drag and higher speeds with the same power or same speed with significant reduction in fuel consumption as other boats
- ◆ More control for the captain; easier to maneuver with both engines far apart
- ◆ A monohull has a plus 50% higher chance to roll than a catamaran
- ◆ Your glass of wine (or any other beverage) will stay put on the table
- ◆ You can beach a catamaran (try that with a sailboat)
- ◆ Cats are safer than monohulls because they can't sink, less lack of crew fatigue, etc.
- ◆ Sailboats have one engine, yet Aolani has 2 (safer and easier to maneuver)
- ◆ You want a cat for speed, stability, safety, comfort, and fuel economy, plus very quiet



Luxurious Sailing in Style

A unique and beautiful event awaits you on the impressive Aolani catamaran. Stable and comfortable, the Aolani is available for private day sails, dinner events, or overnight excursions. Aolani's crew is dependable and experienced and dedicated to your safety and enjoyment. With its spacious deck, large indoor salon & staterooms, full kitchen, and two bathrooms, Aolani provides unsurpassed convenience and comfort for you and your guests.

This kind of sailing is very similar to the number one attraction in Maui, Hawaii and Key West, Florida. Experience the thrill of fast sailing with this lightweight and attractive vessel. When you leave this boat we want you to have experienced a great sailing adventure. Aolani is perfect for a family vacation as well. She has four staterooms for guests (two queen and two double), and two staterooms for captain and crew.

Why a Catamaran?

- ◆ Improvements in technology offer stronger and more lightweight boats
- ◆ Catamarans like Aolani are up to 50% faster under power or under sail than sailboats due to its low draft and lightweight making for an exhilarating ride
- ◆ Cats are more stable, especially in rough water; there is no more than a 5% heel
- ◆ Child friendly, kids have lots of fun space to explore



A Catamaran has all of the advantages of a sailboat with the above advantages and all of the advantages of a powerboat with the above advantages.

So why not have the best of both worlds?

What must be a compelling argument is that lots and lots of monohull sailors are converting to multihulls. You hardly hear of anybody going back to monohulls. Once you are hooked on a cat, you never go back. You need a sailboat twice as long as a cat to get the same square footage on the boat since the beam is at least twice as wide as that of a monohull. This is true as compared to powerboats as well.

Charter Options

HARBOR CRUISE

Sail around beautiful San Diego bay, enjoy the sights of Seaport Village, Aircraft carriers at North Island Naval air Station, Submarines at Pt. Loma, the Hotel Del Coronado, and of course, those spectacular Pt. Loma sunsets.

1/2 or DAY SAIL

Cruise around the bay or anchor in Glorietta Bay for lunch with the view of the Hotel Del Coronado. Sail along the coast, it's your choice with this day cruise. Utilize our gourmet catering and bar service or stop at any of San Diego's famous bay side restaurants.

SAILING VACATIONS

"Aolani" has four queen size guest staterooms for your rest and relaxation. Southern California offers a wide variety of sunny destinations including beautiful Catalina Island. After an exciting day on the water, hit the beaches, go sightseeing, shopping, or dine at local restaurants. Your next vacation could be sailing in sunny southern California! Crew has 2 separate cabins.

TEAM BUILDING

Hands on sailing. Our experienced sailing and racing staff will easily have your group sailing Aolani and working as a well-oiled machine while enjoying San Diego's incredible sailing conditions. We offer packages to increase your employees' ability to work, communicate, and coordinate as a team. These programs have proven very successful in many of the top Fortune 500 companies. Team building is available with our six-hour day sail and sailing vacation options.

- ◆ Catering and bar service additional
- ◆ Dates confirmed with a deposit of 50%
- ◆ 7¾% sales tax added to food and beverage

Corporate Events

- ◆ We will be happy to customize the event to meet your unique desires
- ◆ You entertain your associates in style, sailing into the most beautiful sunset in America's finest city-see San Diego's beautiful skyline, aircraft carriers, submarines, etc.
- ◆ We can do this day or night in Southern California's great climate
- ◆ If you are walking around the deck with a drink, no problem! This catamaran is plenty stable so you won't lose it. It is also the most stable Coast Guard approved boat in San Diego Bay...now who can top that??



Business consulting, Team Building, and Bonding. This is an executive's perfect retreat.

Great for sales meetings, or getting to know your competition, seminars, etc.



Your company logo in our sail for advertising during a special event or convention (additional cost)

Weddings at Sea

Many couples prefer this setting for their wedding ceremony. This is very romantic and we can get very creative. Let us know your wishes and desires and we'll do it. A professional photographer can capture the wedding if you so desire. This is very popular in Hawaii and Key West, Florida. Why not in America's finest city with the most beautiful surroundings on San Diego Bay?



Gently swaying palm trees, a beautiful moon swept sea, under a brilliant and star-studded sky in America's finest city. Now that's what we like to call living, without the airfare to Hawaii or the Caribbean. Don't you want to have sailed in San Diego when you leave town? The best yachting experience you'll ever have on scenic daytime or evening cruises in style and comfort. If you like, you can arrange your own entertainment or catering, otherwise we will do it for you.



Whale Watching

- ◆ Get to the ocean at least twice as fast as any other sailboat
- ◆ When you get to the whales we turn off the engines and will only sail so that we don't chase the whales away like powerboats do!
- ◆ Because you are going on a catamaran your rocking and rolling will be minimized by the stable platform and you will feel very safe at all times



Come join us as we go whale watching! It's an exciting adventure, and it is something you will never forget.



Catering Services

Aolani is pleased to join with some of San Diego's most popular restaurants and chefs, offering delicious catering/dining options.

Sandwiches:

- ◆ **Gourmet Sandwiches** **\$10.00**
- ◆ **Box Lunches – Includes a Wrap** **\$18.00**
(See Choices Below) Pasta Salad, Fruit and a Cookie*

Choice of Wrap:

- ◇ **Grilled Chicken Wrap:** *Roasted Pepper Pesto, Goat Cheese, Arugula*
- ◇ **Turkey:** *Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Mayo*
- ◇ **Turkey Philly:** *Brie, Onions, Peppers, Green Pepper Mayo*
- ◇ **Blackened Chicken Caesar:** *Romaine, Caesar Dressing, Asiago, Roasted Peppers*
- ◇ **Grilled Vegetable:** *Eggplant, Zucchini, Roasted Red Pepper Puree, Basil Romaine*
- ◇ **Chicken Cobb:** *Chicken Breast, Applewood Smoked Bacon, Bleu Cheese, Tomato, Avocado*
- ◇ **Roasted Portabella:** *Sweet Curry Basil Rice, Grilled Onions and Peppers*
- ◇ **Chipotle Marinated Skirt Steak:** *Guacamole, Salsa Fresca, Chopped Romaine*

* Usually Our Curried Pasta Salad or Vegetable Pasta Salad.



MENU ITEMS & PRICES SUBJECT TO CHANGE.



Party Platters:

- ◆ **Veggies, Carrots, Broccoli Florettes, Asparagus Spears, Red Peppers, Yellow Peppers, Peppercorn Ranch Dip** **\$34.00**
~Serves 16-18 Guests
- ◆ **Turkey Rollers Turkey and Swiss,** **\$52.00**
Lettuce, Tomato, Cranberry Cream Cheese Wrapped in Pita Bread
~Serves 18-24 Guests
~Approx. 40-48 Pieces
- ◆ **Roast Beef, Ham, Turkey, Cheddar Cheese, Imported Swiss and Provolone Cheese, Dijon Cracked Mustard** **\$56.00**
~Serves 16-18 Guests
- ◆ **Shrimp Cooked, Lemon Wedges, and Red Cocktail Sauce** **\$80.00**
~Serves 18-24 Guests
- ◆ **Caesar Salad** **\$28.00**
~Serves 8-12 Guests
- ◆ **Fruit Salad** **\$20.00**
~Serves 8-12 Guests
- ◆ **Assorted Fresh Fruit and Cheese Platter** **\$7.00 per person**
- ◆ **Smoked Salmon with Onions, Capers & Crackers** **\$12.00 per person**



MENU ITEMS & PRICES SUBJECT TO CHANGE.

Catering Services

Mexican Food *Provided By El Indio*
~ A Favorite of San Diegans Since 1940

- ◆ **Carne Asada, & Carnitas** **\$28.00 per person**
- ◆ **Beef & Chicken Fajitas** **\$28.00 per person**
- ◆ **Shredded Beef & Chicken** **\$28.00 per person**

Each of the 3 above items comes with the following:
Rice & Beans, Flour & Corn Tortillas, Onions, Cilantro,
Salsa Ranchera, Hot Carrots, Cheese, Sour Cream,
Salsa Espesa, Guacamole, El Indio Chips . Minimum of
10 persons on these items.

- ◆ **Mini Burritos, Carne Asada, & Carnitas** **\$5.00 ea**
15 per Tray Minimum
- ◆ **Chiles Rellenos** *Chili Stuffed with* **\$5.00 ea**
Cheddar Cheese and Coated with
a Delicious Batter and Deep Fried
15 per Tray Minimum
- ◆ **Fish Tacos** *Golden Brown Cod Filets* **\$5.00 ea**
with a Fine Sauce, Cabbage, Cilantro,
Diced Tomatoes, Wrapped in a Tortilla
15 per Tray Minimum
- ◆ **Soft Tacos** *with Shredded Beef or* **\$5.00 ea**
Chicken on a 3" Tortilla
with All Trimmings Included
15 per Tray Minimum

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Italian Food *Provided By Il Fornaio Coronado,*
Voted Most Authentic Italian Food
~ A Favorite of San Diegans

Starters:

- ◆ **Calamari Fritti** **\$9.95 per person**
Baby Squid Lightly Floured
Served with Marinara
- ◆ **Polpettine Al Granchio** **\$12.50 per person**
Crab Cakes with Lobster Sauce
Vegetable Mirepoix and Balsamic Reduction
- ◆ **Mozzarella Caprese** **\$8.95 per person**
Fresh Tomatoes, Basil, Mozzarella
and Extra-Virgin Olive Oil
- ◆ **Insalata al Balsamico** **\$6.95 per person**
Mixed Wild Greens; Balsamic Vinaigrette
- ◆ **Insalate Del Fornaio** **\$7.50 per person**
Mixed Greens, Garlic Croutons,
Shaved Parmesan, House Vinaigrette
- ◆ **Insalata della Casa** **\$8.95 per person**
Chopped Salad of Romaine, Radicchio,
Cannellini Beans, Avocado,
Tomato, Cucumber; House Vinaigrette
- ◆ **Insalata di Spinaci** **\$9.95 per person**
Spinach Salad with Aged Ricotta,
Red Onions, Applewood
Smoked Bacon, Champignon Mushrooms
and Toasted Walnuts, Warm Vinaigrette

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Catering Services

Italian Food *Provided By Il Fornaio Coronado,*
Voted Most Authentic Italian Food
~ A Favorite of San Diegans

Served Buffet Style – Priced Per Person

Main Course:

- ◆ **Conchiglie Al Pollo** **\$16.95**
Shell Pasta, Chicken Bread, Broccoli, Sun-Dried Tomatoes, Pecorino, Roasted Garlic, Trebbiano Wine
- ◆ **Lasagna Ferrarese** **\$17.95**
Housemade Spinach Pasta, Meat Ragu, Porcini Mushrooms, Parmesan and Bechamel, Baked in the Wood-Fired Oven
- ◆ **Ravioli alla Lucana** **\$15.75**
Fresh Ravioli Filled with Italian Sausage, Ricotta, Parmesan, Fennel; Fresh Tomato Sauce, with Imported Peperoncino, Pecorino Pepato and Basil
- ◆ **Penne alla Bolognese** **\$14.00**
Penne Pasta, Traditional Meat Ragu
- ◆ **Penne Pomodoro** **\$11.00**
Tomato Sauce Fresh Basil
- ◆ **Penne Alfredo** **\$11.50**
Cream and Parmesan Sauce
- ◆ **Pollo Toscano** **\$17.95**
Wood-Fired Rotisserie Chicken, with Rosemary Seasonal Vegetables and Mashed Potatoes
- ◆ **Petto di Pollo al Peperoncino** **\$19.95**
Mesquite-Grilled Double Chicken Breast Marinated with Sage, Rosemary Thyme, Crushed Red Pepper, White Wine, Dijon Mustard, Served with Sautéed Vegetables and Roasted Potatoes
- ◆ **Scaloppine val Carciofi** **\$21.50**
Thinly Sliced Veal With Baby Artichokes, Lemon Juice, White Wine; Served with Roasted Potatoes and Seasonal Vegetables
- ◆ **Scaloppine Marsala** **\$21.50**
Sautéed Veal Scaloppini with Portobello and Marsala Wine Sauce' Served with Mashed Potatoes and Sautéed Spinach
- ◆ **Salmone alla Griglia** **\$23.00**
Pacific Fresh Salmon Filet Cooked on the Wood-Fired Grill and Finished with Lemon Parsley Vinaigrette Served with Roasted Potatoes and Seasonal Vegetable

Dessert:

Served Buffet Style – Priced Per Person

- ◆ **Tiramisu Cake** **\$8.00**

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Terra - Award Winning Restaurant & Caterer

- ◆ **Box Lunches** **\$18.00 per person**
Includes a Wrap or Sandwich, Curried Pasta Salad, Fruit and a Cookie
Choose Three (3) of the Following:

◆ Sandwiches

- ◆ **Hummus Sandwich** *Homemade Chickpea Spread, Arugula, Tomato, Red Onion*
- ◆ **Grilled Eggplant** *Eggplant, Caramelized Shallots, Roasted Red & Yellow Peppers, Pesto, Goat Cheese*
- ◆ **Grilled Chicken** *Roasted Pepper Pesto, Goat Cheese & Arugula On A Crusty French Baguette*
- ◆ **Roast Sirloin Of Beef** *Caramelized Onions, Horseradish Mayonnaise, Lettuce & Tomato*
- ◆ **Chicken Salad** *Made With Thyme, Mayonnaise, Lemon Juice, Crushed Chipotles, With Mango Salsa & Lettuce*
- ◆ **Salmon BLT** *Grilled Atlantic Salmon, Applewood Smoked Bacon, Lettuce & Tomato*
- ◆ **Barbecue Chicken** *Grilled Red Onion, Lettuce, Tomato, BBQ Sauce, Fontina Cheese*
- ◆ **Honey Mustard Turkey Baguette**
Roasted Turkey On A Crusty French Baguette With Brie Cheese, Honey Mustard, Lettuce And Tomato

◆ Wraps

- ◆ **Blackened Chicken Caesar** *Romaine, Lemon-Anchovy Dressing, Parmesan, Roasted Red Peppers*
- ◆ **Grilled Vegetable** *Eggplant, Zucchini, Roasted Red Pepper Puree, Basil, Romaine*
- ◆ **Chicken Cobb** *Chicken Breast, Applewood Smoked Bacon, Bleu Cheese, Tomato, Avocado, Romaine*
- ◆ **Roasted Portabella**
Sweet Curry Basil Rice, Grilled Onions & Peppers
- ◆ **Roasted Chicken** *Avocado Puree, Cheddar Cheese, Ancho Chile Tomato Sauce, Chopped Romaine*
- ◆ **Teriyaki Salmon** *Napa Slaw, Mango Puree, Basil Rice*
- ◆ **Chipotle Marinated Skirt Steak** *Thinly Sliced Skirt Steak, Grilled Onions, Salsa Fresca, Romaine*
- ◆ **Turkey Pesto** *Basil Pesto Aioli, Sun Dried Tomatoes, Romaine, Peperoncinos*
- ◆ **Texas Chicken** *Slices Of BBQ Chicken, Caramelized Onions, Roasted Red Peppers, Black Beans, Romaine*

- ◆ **Salads** **\$4.00 per person**
Minimum 20 People

- ◆ **Thai Spiced Fruit Salad** *Mint & Sambal Vinaigrette*
- ◆ **Arugula And Frizee** *Radicchio, Gorgonzola, Candied Pecans, Honey Walnut Vinaigrette*
- ◆ **Roasted Vegetable Pasta Salad** *Balsamic Vinaigrette*
- ◆ **Terra's Caesar** *Romaine Hearts, Asiago Cheese*
- ◆ **Mixed Greens** *Choice Of Red Wine Vinaigrette; Herb Shallot Vinaigrette; Creamy Buttermilk*
- ◆ **Curried Pasta Salad** *Tomatoes, Cilantro, Golden Raisins*
- ◆ **Grilled Vegetable Pasta Salad**
Zucchini, Eggplant, Sun-Dried Tomatoes, Basil, Roasted Garlic Oil, Balsamic Vinaigrette
- ◆ **Potato Salad** *Red Onion, Cilantro*
- ◆ **Romaine Salad**
With Tomatoes, Basil Fontina Cheese, Balsamic Vinaigrette

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Catering Services

Terra - Award Winning Restaurant & Caterer

◆ **Appetizers** - Minimum 20 People; 2 Pieces per Person

1 - piece per person

- ◇ \$50.00 per person, Choice of 5 of the following:

Chicken Salad Wonton Cups

with Mango Salsa

Thai Spiced Sesame Chicken Cups

Grilled Hoisin Salmon Skewers

Teriyaki Salmon Tacos

With Micro Cilantro

Lemongrass Chicken Skewers

With Sweet Red Curry Sauce

Peppered Steak Skewers

Vegetable Sushi Rolls

With Ponzu Sauce

Smoked Salmon Pate

Served On Toast With Dill Cream Cheese

Chicken Lollipops

With Peanut Sauce

Crostini

With Tomato Olive Relish

New Zealand Mussels On The Half Shell

Avocado Relish

Prosciutto

Wrapped Shrimp With Basil

Pesto Turkey Roulades

With Balsamic Dressed Greens

Crab Stuffed Cherry Tomatoes

Grilled Shrimp Cocktail

With Traditional Sauce And Lemon

Add \$6.00 per person for the following appetizers

- ◇ Seafood Salad on Endive with Dill Cream
- ◇ Ahi Poke (Asian tuna dish)
- ◇ Tarragon and Citrus Ahi Tostada
- ◇ Herb Seared Ahi
- ◇ Rum and Mango Lamb Chops
- ◇ Rock Shrimp Shooters with Coconut and Cilantro

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Terra - Award Winning Restaurant & Caterer

◆ **Displays** - Minimum 20 People & Minimum 48 Hour Notice

Cheese Display

\$8.00 per person

Gorgonzola, Sonoma Goat Cheese, Pepper Jack, Smoked Gouda, Surrounded by Seedless Red Grapes and Fresh Strawberries, Accompanied by Assorted Crackers

A Taste of the Mediterranean **\$7.00 per person**

Spinach Artichoke Dip, Traditional Hummus, Baba Ganoush, Accompanied by Pita Bread

Fruit Display

\$7.00 per person

Melon, Pineapple, Grapes, Strawberries, Figs, Oranges

Chilled Seafood Display

\$16.00 per person

Grilled Shrimp, Mussels, Lobster Salad, Lemon Wedges, Traditional Cocktail Sauce

◆ **Buffets** - Minimum 20 People & Minimum 48 Hour Notice

◇ **CHEF'S CHOICE BUFFET - \$44.00 PER PERSON**

Garlic Crostini *With Tomato-Olive Relish*

Chicken Satay *Peanut Sauce*

Arugula Salad *Endive, Radicchio, Honey Walnut Vinaigrette, Candied Pecans*

Mini Penne Pasta *Cherry Tomatoes, Basil, Garlic, Baby Zucchini, Pecorino Cheese*

Grilled Chicken Sauté *Tomato-Basil Cream Sauce, Onions, Zucchini, Mushrooms*

Grilled Salmon BBQ *Cream Sauce*

Garlic Potato Mash

Cookies and Brownies

MENU ITEMS & PRICES SUBJECT TO CHANGE.

Catering Services

Terra - Award Winning Restaurant & Caterer

◆ **Buffets - Minimum 20 People & Minimum 48 Hour Notice**

◇ **SOUTH OF THE BORDER BUFFET - \$50.00 PER PERSON**

Potato, Brie & Red Onion Quesadilla
With Chipotle Spiked Honey

Six Layer Torta
With Guacamole, Black Bean, Cheddar, Sour Cream, Scallions and Cilantro

Chipotle Lime Chicken Salad
Black Beans, Sweet White Corn, Jicama, Cilantro and Roasted Red Peppers with Organic Greens

Achiote Grilled Vegetable Fajita
With Tortillas and Mexican Rice

Chipotle Marinated Skirt Steak
With Avocado Black Bean Relish

Tequila Lime Chicken

Chocolate Brownies

◇ **LUAU BUFFET - \$50.00 PER PERSON**

Ahi Poke with Ponzu & Sesame Oil

Udon Noodle Salad Cilantro, Sliced Almonds, Green Onions, Mandarin Orange Vinaigrette

Grilled Mahi Mahi with Papaya Basil Sauce

Kalua Pig
with Basil Jasmine Rice & Mango Coconut Curry

Kalbi Beef Ribs with Hoisin Dipping Sauce

Lemongrass Haupia

◇ **PREMIER BUFFET - \$58.00 PER PERSON**

Proscuitto Wrapped Shrimp *with Basil*

Rum and Mango Lamb Chops

Arugula and Radicchio Salad
Candied Pecans, Honey Walnut Vinaigrette

Macadamia Crusted Sea Bass
Mango Coconut Curry

Filet Kabobs

Individual Flourless Chocolate Cakes
with Fresh Berries

You order directly from the caterer or hotel of your choice or we'll be more than happy to do it for you. If we pick up the food we will have a pick-up/handling charge. The amount depends on location of caterer, and the number of people involved, hot or cold, etc. The containers may have to be returned to caterers, etc. Pricing will be discussed.

If you bring your own food and beverages, we will add \$5.00 per person for set up, linens, plates, forks, clean up, etc.

Beverages:

◆ **Sodas, Juice, Bottled Water, etc.** \$ 1.00 ea

◆ **Coffee/Tea** \$ 2.00 ea

◆ **Can of Beer** \$ 2.00 ea

◆ **Bottle of Beer** \$ 3.00 ea

◆ **Bottle of Premium Red Cabernet Wine** \$25.00 ea

◆ **Bottle of Premium White Chardonnay Wine** \$25.00 ea

◆ **Premium Liquor – Per Glass** \$ 5.00 ea

◆ **Water, Soda, Juice, Beer and Wine**
\$5.00 Per Person Per Hour

◆ **Water, Soda, Juice, Beer, Wine, and Premium Well Drinks**
\$8.00 Per Person Per Hour

The above includes glasses, napkins, ice, etc. Talk to us about special requests, if hosted bar is needed, etc. Upgrades for wine or highest premium liquor available

NOTE:

We have great relationships with other catering companies. Give us your requests and we will do our best to accommodate your tastes as well as your budget. We look forward to hearing from you.

Event Information

Pricing

- ◆ \$600 per hour (2 hour minimum), *plus Food & Beverage, 11% Tax, and Gratuity*
- ◆ \$3,000 for 12 hours, *plus Food & Beverage, 11% Tax, and Gratuity*
- ◆ \$4,000 for 24 hours, *plus Food & Beverage, 11% Tax, and Gratuity*
- ◆ \$20,000 for 1 week, *plus Food & Beverage, 11% Tax, and Gratuity*

Deposits & Cancellations

Once the reservation date and time of your event have been decided, 50% of the total cost is due. One (1) week prior to departure, the remaining 50% is owed. In the event of a cancellation, you may change your event to a different date and apply payments as deposited.

Payment

Payment is accepted in the form of a credit card. Any balance owing that accumulates during the event is due at the end of the evening. Also note that applicable sales taxes and gratuity will be added to the final subtotal of the event.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

** EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

Parking is available at the Parking Lot of the Sheraton Hotel and Marina near the East Tower. The Sheraton Hotel and Marina is directly across from the San Diego International Airport.

Map & Directions



Going NORTH on Interstate 5

- ◆ Proceeding on Interstate 5 North, exit on Hawthorne Street/San Diego Airport.
- ◆ Follow to Harbor Drive and turn right.
- ◆ Follow Harbor Drive, get in left lane, go about (4) traffic lights, make a left @ traffic light onto Harbor Island Drive.
- ◆ The Sheraton Hotel and Marina is on the right hand side.
Note: The hotel is located across the highway from the San Diego Lindbergh Field Airport.

Going SOUTH on Interstate 5

- ◆ Proceeding on Interstate 5 South, exit on Sassafras Street/San Diego Airport.
- ◆ Follow to Laurel Street and turn right.
- ◆ Stay in the right lane, as it will merge into Harbor Drive.
- ◆ Follow Harbor Drive, get in left lane, go about (4) traffic lights, make a left @ traffic light onto Harbor Island Drive.
- ◆ The Sheraton Hotel and Marina is on the right hand side.
Note: The hotel is located across the highway from the San Diego Lindbergh Field Airport.

Going SOUTH on Interstate 15

- ◆ Proceeding on Interstate 15 South merge onto 163 South.
- ◆ Take the I-5 North and almost immediately, exit Hawthorne Street.
- ◆ Take right on North Harbor Drive and follow signs to Harbor Island.
- ◆ Take a left on Harbor Island Drive.
- ◆ The Sheraton Hotel and Marina is on the right hand side.
Note: The hotel is located across the highway from the San Diego Lindbergh Field Airport.

Going WEST on Interstate 8

- ◆ Proceeding on Interstate 8 West to 5 South exit on Sassafras Street/San Diego Airport.
- ◆ Follow to Laurel Street and turn right.
- ◆ Stay in the right lane, as it will merge into Harbor Drive.
- ◆ Follow Harbor Drive, get in left lane, go about (4) traffic lights, make a left @ traffic light onto Harbor Island Drive.
- ◆ The Sheraton Hotel and Marina is on the right hand side.
Note: The hotel is located across the highway from the San Diego Lindbergh Field Airport.

Going WEST on the 94 Freeway

- ◆ Proceeding on Interstate 94 West merge onto Interstate 5 North.
- ◆ Exit on Hawthorne Street/San Diego Airport.
- ◆ Follow to Harbor Drive and turn right.
- ◆ Follow Harbor Drive, get in left lane, go about (4) traffic lights, make a left @ traffic light onto Harbor Island Drive.
- ◆ The Sheraton Hotel and Marina is on the right hand side.
Note: The hotel is located across the highway from the San Diego Lindbergh Field Airport.