PACIFIC VIEWS EVENT CENTER

PLANNER'S GUIDE

Where seamless planning meets unforgettable events

PACIFIC VIEWS
EVENT CENTER

Elevating Every Event Worth Celebrating

Pacific Views Event Center (PVEC) has proudly provided venue spaces aboard Camp Pendleton since 1974, earning a reputation for excellence.

PVEC offers versatile meeting and banquet spaces for everything from intimate gatherings to elegant receptions, all set atop a hill overlooking the Pacific Ocean.

We are committed to exceptional quality, presentation, and attentive service because your event is our priority.

Pacific Views Event Center
202850 San Jacinto Road
Camp Pendleton, CA 92058

Phone: (760) 725-2231

Offerings & Amenities

Event Space Options
Over 28,000 square feet of a one-of-a-kind, versatile event venue

Grand Ballroom
- Includes the Del Mar, Las Flores, and Crawford (A&B) Rooms

Del Mar Room (6,396 Sq. Ft.)
- 1,400 sq. ft. dance floor
- 659 sq. ft. stage
- 3 projection screens and 3 projectors
- Integrated sound system throughout the room

Las Flores Room (4,837 Sq. Ft.)
- 1 projection screen and 1 projector
- Integrated sound system throughout the room

Crawford Room A/B (3,700 Sq. Ft.)
- 2 projection screens and 2 projectors
- Integrated sound system throughout the room
- Can be divided into two separate rooms

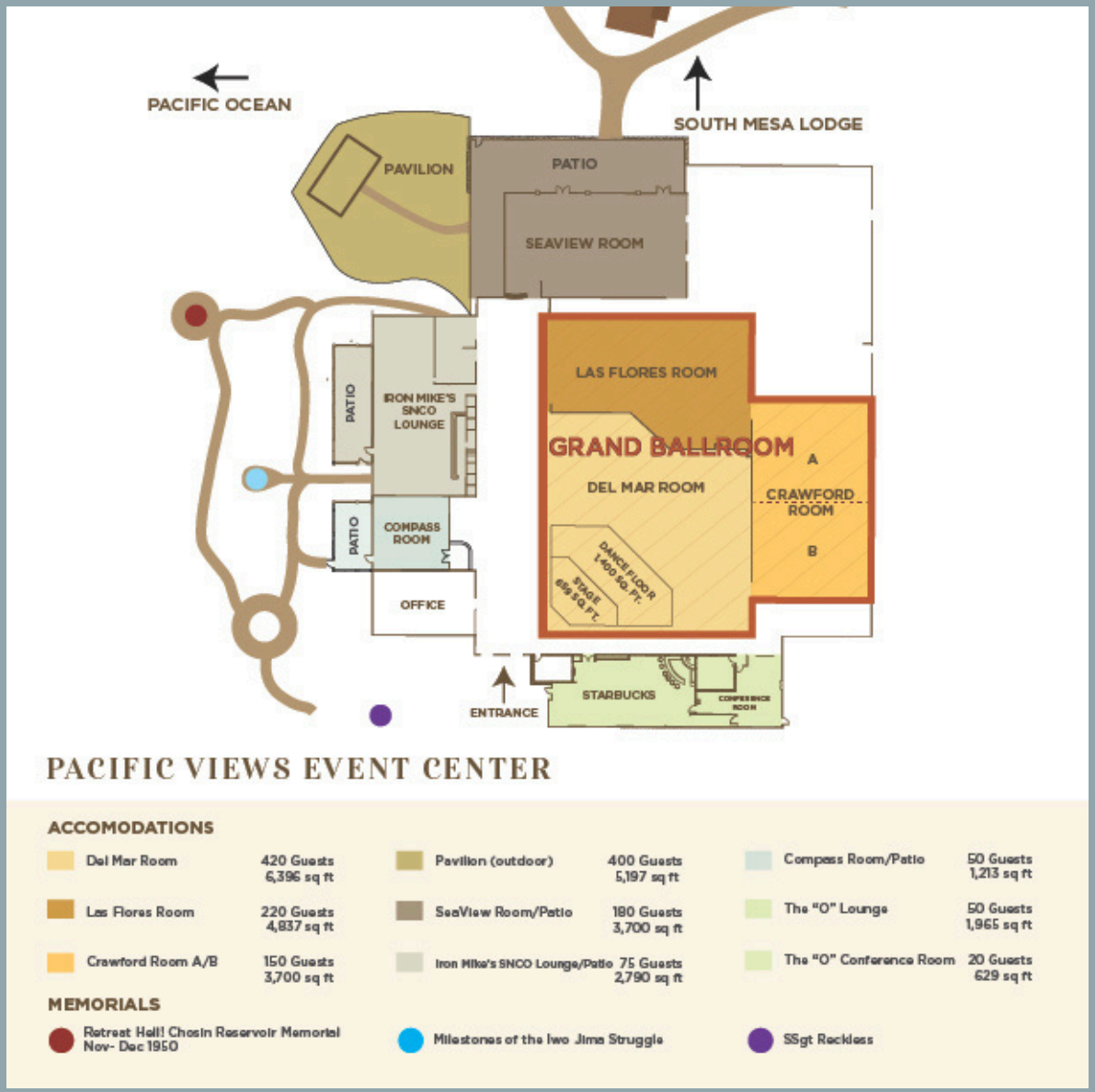
Pavilion – Outdoor (5,197 Sq. Ft.)
- Artificial lawn
- Audio outlet availability

Seaview Room With Patio (3,700 Sq. Ft.)
- 1 projection screen and 1 projector
- Integrated sound system throughout the room

Iron Mike's Lounge with Patio (2,790 Sq. Ft.)
- 6 large-screen televisions positioned throughout the room
- Integrated sound system throughout the room
- 1 projection screen and 1 projector

O' Conference Room (629 Sq. Ft.)
- Large-screen television for presentations
- Integrated sound system throughout the room

Compass Room With Patio (1,213 Sq. Ft.)
- Large-screen television for presentations
- Integrated sound system throughout the room



Authorized Vendors

Authorized Catering Vendors

Our Authorized Catering Vendor list is a carefully curated collection of trusted, high-quality professionals who bring extensive experience working in venues of all types and sizes

Full Service (Catering & Bar)

- Bekker's Catering | info@bekkerscatering.com | (619) 287-9027
- Spinning Meats | spinningmeats@gmail.com | (858) 581-6404
- Harvest Kitchen | www.harvestkitchen.com | (760) 688-6038
- Urban Kitchen | order.urbankitchen@gmail.com | (831) 583-7307

Catering Service

- Bekker's Catering | info@bekkerscatering.com | (619) 287-9027
- Harvest Kitchen | www.harvestkitchen.com | (760) 688-6038
- La La Tacos | www.quote.lalatacos.com | (951) 325-0011
- Spinning Meats | spinningmeats@gmail.com | (858) 581-6404
- Felix's BBQ with Soul | felixsbbq@gmail.com | (760) 918-0822
- Barlandos | corbinsq.catering@gmail.com | (619) 516-7009
- Urban Kitchen | order.urbankitchen@gmail.com | (831) 583-7307

Bar Services

- Tap Truck USA | taptruckusa@gmail.com | (619) 516-7009

Preferred Entertainment Vendors

Our Preferred Entertainment Vendor list includes trusted professionals we confidently recommend based on their consistent quality, reliability, and event experience

Coming soon - keep an eye out for our curated list of recommended entertainment vendors

Reservation Process

Venue Hold: Complimentary two-week room hold placed for requested date
Contract & Deposit: Signed Contract and deposit submitted to PVEC
Final Payment: Final payment is due to the PVEC two weeks prior to the start of your event
Base Access List: Base Access list is due to the PVEC 20 days prior to the start of your event

Event Booking Process

1

Client contacts PVEC.

PVEC collects Event details.

PVEC places Venue on hold

2

PVEC provides Client with the Authorized Vendor List.

3

Client contacts the vendor(s) they wish to work with for their Event.

4

PVEC collects final revenue payment two weeks prior to Event date.

5

Day of Event: PVEC will support staffing for Venue

Indirect Caterer will manage and support food and beverage requirements

Directions

Gate Procedures

All guests without military identification must be submitted for base access approval. Required information (First Name, Last Name, Date of Birth, Driver's License Number, and issuing State) must be provided on the designated spreadsheet and submitted to the PVEC Team no later than 20 business days prior to the event. Failure to meet this deadline may result in guests or vendors being denied entry. The base access spreadsheet must include all attendees except Active Military, DoD personnel, Retired Military, and minors without a driver's license.
The PVEC Team will confirm acceptable forms of identification for base access.

Directions

Main Gate (located off Highway Interstate 5)

North on I-5

Take exit 54B toward Camp Pendleton
Drive to the Main Gate and enter the Base
After passing through the Main Gate, merge right to Wire Mountain Road, stay in the left lane
At the traffic light, turn left onto Wire Mountain Road
At the stop sign, turn left onto San Jacinto Road
PVEC is on the left side of the roundabout

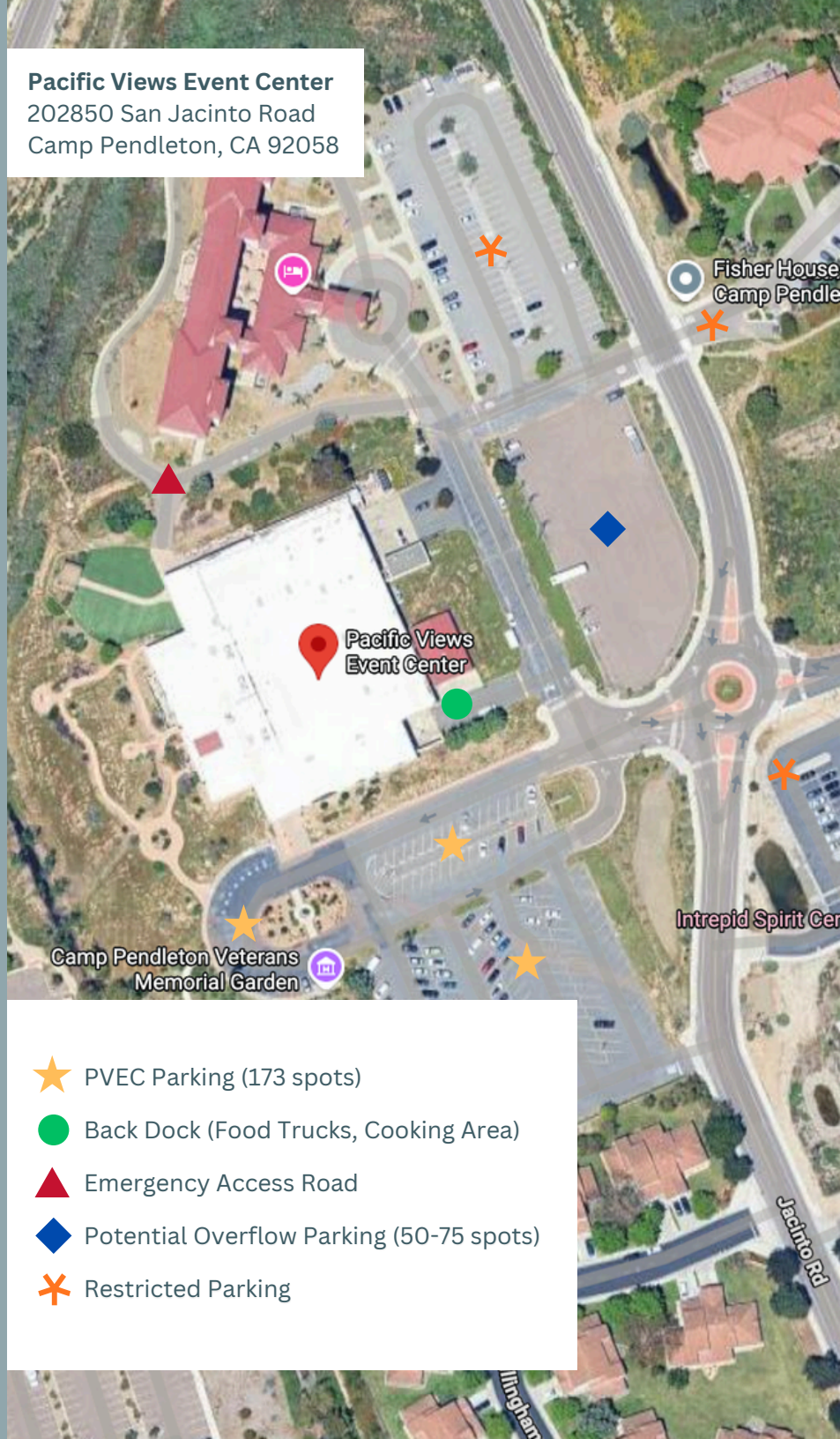
South on I-5

Take exit 54C onto Harbor Drive
At the light, turn left onto Harbor Drive
Drive to the Main Gate and enter the Base
After passing through the Main Gate, merge right to Wire Mountain Road, stay in the left lane
At the traffic light, turn left onto Wire Mountain Road
At the stop sign, turn left onto San Jacinto Road
PVEC is on the left side of the roundabout

Parking

Parking areas are shown on the map, with additional information

**Do not utilize Google Maps for directions*



Room Fees

Room fees apply to social events such as birthdays, anniversaries, weddings, and retirement/promotion parties

Extra party equipment fees will apply

See Rental Item List for linens & napkins

Room	Max Capacity	60" Rounds (Seats 8)	1-Hour Rental Fee
Grand Ballroom	624	78 Tables	$500
Del Mar	280	35 Tables	$250
Las Flores	136	17 Tables	$150
Crawford A & B	120	15 Tables	$100
Pavilion (Outside)	450	-	$100
Seaview	152	-	$250
Iron Mike's	76	-	$50
O' Conference	20	-	$25
Compass	56	7 Tables	$50

*Pricing is subject to change

Rental Items *Clients & Vendors*

Classic Plain White China Collection

Elegant, timeless white china suitable for weddings, corporate events, and formal gatherings

Tableware (Per Guest)

Item	Size	Price
Bread and Butter Plate	6.5"	$1
Salad Plate	7.75"	$1
Dinner Plate	10.25"	$1
Soup Bowl	Standard	$1.25

Serveware (Per Piece)

Rectangular Platter	5" x 11"	$2.50
Rectangular Platter	15" x 17"	$7
Oval Platter	18" x 13"	$11
Round Serving Bowl	16"	$11.50

Linens

Ask PVEC for color options

Cloth Napkin	Standard	$1
Table Linen	Standard	$4

Regency Flatware & Serving Pieces

Classic, polished flatware designed to complement formal and upscale dining experiences

Serveware (Per Piece)

Dinner Fork	Standard	$1
Steak Knife	Standard	$1
Dinner Knife	Standard	$1
Soup Spoon	Standard	$1

Serveware (Per Piece)

Serving Spoon - Silver	13"	$5
Serving Fork - Stainless Steel	13"	$3
Cake Knife - Silver	Standard	$4
Cake Server - Silver	Standard	$4

Drinkware Collection

Elegant glassware and classic china designed to complement both formal and casual events

Glass (Per Guest)

Item	Description	Price
Water Glass	Clear Glass	$1
Juice Glass	Clear Glass	$1
Highball Glass	11 oz Clear Glass	$1
Iced Tea Glass	12 oz Clear Glass	$1
Shot Glass	1 oz Clear Glass	$.50

Coffee (Per Guest)

Coffee Cup	Plain White China	$1
Saucer	6.25" Plain White China	$1

Wine (Per Guest)

Wine Glass	15.5 oz	$2.50
Champagne Flute	7o z	$2.50

Rental Items Continued *Clients & Vendors*

Catering Equipment & Service Rentals
Professional-grade stainless steel and service equipment for buffet, plated, and beverage service

Food Service Equipment (Per Piece)

Item	Size	Material	Price
Food Pan	4 Qt	Stainless Steel	$7.50
Food Pan	8 Qt	Stainless Steel	$7.50
Water Pan	8 Qt	Stainless Steel	$7.50
Chafing Dish	8 Qt	Stainless Steel	$50
Round Chafing Dish	8 Qt	Stainless Steel	$50
Serving Utensils (Per Piece)			
Serving Spoon	-	Stainless Steel	$2.50
Serving Spoon (Slotted)	-	Stainless Steel	$2.50
Ice Tongs	-	Silver	$4
Tongs	11"	Stainless Steel	$3.50
Tongs	16"	Stainless Steel	$4.50
Serving Trays	-	Tray Service	$1
Platter	16x9	Cast-Iron	$4
Plate Cover	-	Plastic	$.50
Plate Cover	-	Metal	$.50
Risers	-	-	$1
Coffee Urn	25 Cups	Silver	$20
Coffee Urn	100 Cups	Stainless Steel	$40
Coffee Carafe	Standard	Plastic	$5.50
Thermovat	5 Gallon	Plastic	$20
Cooler	5 Gallon	Plastic	$14
Cooler	10 Gallon	Plastic	$19
Beverage Dispenser	3 Gallon	Clear Arylic	$25
Spouted Pitcher	-	Plastic	$1
Spouted Pitcher	-	Glass	$2
Punch Bowl	2 Gallon	Glass	$20
Punch Bowl	3 Gallon	Stainless Steel	$25

Additional Services

Service	Description	Price
Ice	On-site Ice Supply	$2
Cleaning Fee	Based on room size / event size	See PVEC Manager
Podiums and Microphones	Based on quantity	$80 Podium & Mic $40 Podium Only
AV System	Based on room size	See PVEC Manager
Portable Space Heater	Outdoor Heater	$75
Easel	Display Easel	$2
Raffle Drum	Gold Metal	$5
Furniture	**Description**	**Price**
White Folding Chair	White Wood	$2
Chiavari Chair	Wood	$2
Round Table	72" Banquet	$8
Round Table	60" Banquet	$8
Round Table	48" Banquet	$5
Rectangle Table	6' Banquet	$5
Rectangle Table	8' Banquet	$8
Belly Bar	Cocktail Table	$8
Dance Floor	Portable	$150

Frequently Asked Questions

1. Can I bring in my own food?
No, due to Naval Preventative Medicine order P-5010 and Marine Corps Order P1700.30, the PVEC does not allow any food to be brought in except for Ceremonial Cake, Cupcakes, or Candy Bars. However, PVEC has an Authorized Catering Vendor list that you can chose from for your event.

2. When do I need to end my event?
All events must end at midnight.

3. Can I bring Candles?
Yes, they must be enclosed in a glass vase or votive.

4. What are the capabilities of the Audiovisual System?
Please see the PVEC Catering Department for further information.

5. Do the rooms have dance floors?
PVEC has two portable dance floors for rent, and the Del Mar room has a built-in dance floor.

6. What is the deadline for payment and final guest count?
a 50% deposit of your room fee agreement and signed contract are due within two (2) weeks of reserving the date and space.
Full payment and guest count are due seven (7) days prior to your event.

7. What décor do you not allow?
Please do not bring confetti, glitter, bubbles, fake flower petals, paper lanterns, and anything that is affixed to walls, floors, ceilings, chairs, tables, and chandeliers either with glue or tape. The Client and/or Sponsor is held responsible for all damages and replacement of damaged item or piece.

8. Can I store my wedding/ceremonial cake in your refrigerator?
Unfortunately, due to health codes, we are unable to store your cake.

9. Do you have wireless internet in the rooms?
All Rooms have access; however, Clients and/or Vendors should plan to bring their own hot spot.

10. How do my guests get on base?
All guests without military identification must be submitted for base access approval. Required information (First Name, Last Name, Date of Birth, Driver's License Number, and issuing State) must be provided on the designated spreadsheet and submitted to the PVEC Team no later than 15 business days prior to the event.