

Location
IS EVERYTHING...





Hand in Hand. TOES IN THE SAND.

Celebrate your special day surrounded by the incredible beauty of the California coast. Walk down the aisle on our golden beach with gorgeous sunsets over the Pacific Ocean. Infuse your La Jolla beach wedding with a laid-back coastal charm and elegant touches. Our experienced catering department will handle everything, from menu creation to decor. Gourmet cuisine, stunning venues, and impeccable service create your perfect day.

CONTACT INFORMATION

CATERING TEAM
LJSHCATERING@LJSHORESHOTEL.COM
858-551-4666

8110 CAMINO DEL ORO, LA JOLLA, CA 92037
LJSHORESHOTEL.COM

VENUE OPTIONS



LIKE *Love*, THE VIEW GOES ON FOREVER.

Whether you dream of a barefoot beach ceremony or an elegant reception, La Jolla Shores Hotel offers beautiful venues and a perfect destination for an oceanfront wedding experience. From rehearsal dinners with stunning ocean views to ceremonies that take your breath away to farewell brunches on our Garden Patio, your celebration is a reflection of you. Let us set the stage for a flawless affair with venues for any occasion, set apart by sweeping views of the Pacific.

VENUES



1 – THE BEACH

Say I do against a backdrop of the sparkling ocean. Enjoy gentle breezes and idyllic beauty with a ceremony or reception on one of the most beautiful beaches in all of California.



2 – SHORES LAWN

A spacious 2,000 square foot lawn that can accommodate up to 200 guests just steps from the sand. The perfect space to have a one-of-a-kind oceanfront event.



3 – ACAPULCO ROOM AND DECK

Our largest indoor space, this dividable room is beautifully situated with an ocean view deck just outside the doors.



4 – SHORES PATIO

Step into a tropical paradise on our outdoor oceanview patio. Perfect for larger events of up to 180 guests, this versatile space also offers the option of an indoor/outdoor venue.



5 – SHORES RESTAURANT

Enjoy oceanfront dining. This space is ideal for larger events up to 120.



6 – LA JOLLA ROOM & PATIO

Vaulted ceilings, three walls of windows, chandeliers and an open-air patio make this our most elegant event space. A firstfloor location and 2,010 sq. feet are ideal for up to 150 guests.



7 – GARDEN PATIO

This 3,500 sq. foot space is surrounded by lush foliage, Spanish Saltillo tiling and fountains that lend a relaxing ambiance. Just steps from the beach, this secret garden delivers privacy and space for up to 200 guests.



Perfectly Planned WEDDING RECEPTIONS

Wedding reception menu packages start at \$135 per person and include the following:

HORS D'OEUVRES

Choice of three hors d'oeuvres selections tray-passed to your guests during your cocktail reception.

PLATED OR BUFFET DINNER

Choice of two-course plated dinner service or stationed dinner buffet.

WINE SERVICE

One glass of white or red wine per person.

SPARKLING TOAST

One glass of sparkling wine or non-alcoholic sparkling cider per person.

COFFEE SERVICE

Freshly brewed coffee and tea following dinner service.

*Packages are based on a minimum of 25 guests. Service charges and applicable sales tax apply.





TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served to your guests during the cocktail portion for either plated or buffet-style receptions.

COOL SELECTIONS

- FURIKAKE AHI TUNA POKE** Wasabi, Radish, Sprouts
- PROSCIUTTO TOMATO & MOZZARELLA SKEWER** Basil Pesto
- DEVEILED EGG** Candied Bacon, Mustard, Lemon Cream
- BRUSCHETTA** Tomato, Garlic, Sea Salt, Balsamic
- SAVORY HERB BOURSIN** Crispy Cup, Fig Paste, Candied Pecan
- CEVICHE** Shot Glass Sustainable Fish, Onions, Cilantro, Jalapeno, Lime

HOT SELECTIONS

- COCONUT SHRIMP** Plum Sauce
- BACON WRAPPED SEA SCALLOP** Balsamic Drizzle
- SPANAKOPITA** Sauteed Spinach, Phyllo
- CHICKEN POTSTICKER** Firecracker Sauce
- BRIE RASPBERRY PURSE** Puff Pastry
- EMPANADA** Pineapple, Raisin, Coconut, Tahini
- MINI MARYLAND BLUE CRAB CAKES** Whole Grain Mustard, Old Bay Aioli

PLATED DINNER STARTERS

Choice of one salad or one soup for your entire party for plated-style receptions.

SALADS & SOUPS

- BUTTERNUT SQUASH** Sun Dried Cranberries, Pepitas, Nutmeg Cream
- CLAM CHOWDER** Bacon, Potato, Oyster Crackers, Paprika Oil
- WILD MUSHROOM BISQUE** Goat Cheese, Crouton, Truffle Oil
- CHICKEN TORTILLA SOUP** Roasted Tomatoes, Avocado, Cilantro, Jalapeno, Tortilla Strips
- BABY KALE** Arugula, Tart Cherries, Feta, Pepitas, Lemon Vincotto
- ARTISAN LETTUCE** Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing
- ICEBERG WEDGE** Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing
- SHORES CAESAR** Romaine, Anchovy, Parmesan Croutons



PLATED MAIN COURSE

Select up to two entrees from any tier and one vegetarian option for your entire party.
The highest price will prevail for all selections.

ENTRÉE SELECTIONS

JIDORI CHICKEN BREAST Brown Rice, Blum Chutney, Broccoli Robe, Black Muscat
ALMOND BUTTERFISH Roasted Gem Potatoes, Broccolini, Lobster Cream
PORK TENDERLOIN Parsnip Puree, Onion Ring, Swiss Chard, Orange Ginger Sauce
\$135 per person

BRAISED BEEF SHORT RIBS Bandage Cheddar Mash, Glazed Carrots, Celery Root, Mushroom Jus
HERB SEARED SEA BASS Fingerlings, Wilted Greens, Saffron Corn Sauce
LEMON PEPPER SALMON Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter
ANGUS TOP SIRLOIN Bandage Cheddar Mash, Haricot Vert, Glazed Carrots, Port Wine Sauce
\$150 per person

ANGUS FILET MIGNON Truffle Mash Potato, Asparagus, Smoked Onion Compote, Chimichurri
LOCAL SWORDFISH Roasted Tomato, Fennel, Couscous, Lemon Caper Butter
MAINE LOBSTER TAIL Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter
SKIRT STEAK Cilantro Pesto, Tomato Avocado Salad, Roasted Parmesan Potatoes
\$160 per person

SHORES SURF & TURF

ANGUS FILET MIGNON & MAINE LOBSTER TAIL
 Twice Baked Potato, Wilted Greens, Baby Carrots, Citrus Butter, Port Wine Sauce
\$175 per person

VEGETARIAN OPTIONS

BUTTERNUT SQUASH RAVIOLI Sage, Rainbow Chard, Burrata, Brown Butter Sauce
CAULIFLOWER BOWL Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic Ginger Tamari
COCONUT GREEN CURRY Kabocha, Shiitake, Green Peas, Eggplant, Bell Peppers, Thai Basil
 *Vegetarian options can be added to any plated reception menu at no additional charge



DINNER BUFFETS

BAJA

\$135 per person

TORTILLA CHIPS Salsa Fresca, Guacamole

BAJA TORTILLA SOUP Smoked Chicken, Crispy Tortilla, Avocado

SOUTHWESTERN CAESAR SALAD Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

CHARRED CORN SALAD Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

CLASSIC CEVICHE White Sea Bass, Tomato, Cilantro, Lime, Pepitas

CHIPOTLE BRAISED CHICKEN SOPES Shredded Lettuce, Queso Fresco, Avocado Purée

BAJA FISH TACOS Cabbage, Corn Tortillas, Salsa Fresca

CHILI-LIME CURED SKIRT STEAK FAJITAS Salsa Roja, Flour Tortillas, Cilantro Lime Crema

REFRIED BLACK BEANS, SPANISH RICE

THE SHORES

\$150 per person

ARTISAN LETTUCE Bacon, Apple, Pecan, Blue Cheese, Buttermilk Dressing

JUMBO CRAB LOUIE Seasonal Greens, Meyer Lemon Tarragon Dressing

WILD MUSHROOM BISQUE Goat Cheese, Crouton, Truffle Oil

LOBSTER RAVIOLI Wilted Greens, Sun Dried Tomato, Pancetta Cream

HERB ROASTED CHICKEN BREAST Rapini Risotto, Pearl Onion, Garlic Jus

ALMOND BUTTERFISH Pee Wee Potatoes, Aged Balsamic, Lobster Cream

PEACH BBQ PORK TENDERLOIN Wilted Kale, Marsala Sauce

SMOKED GOUDA MAC & CHEESE Gratin Orzo, Garlic Herb Crumb

ROASTED SEASONAL VEGETABLES Lemon Olive Oil

FARM TO TABLE

\$160 per person

ARTISAN CHEESE BOARD Imported & Domestic Cheeses, Walnuts, Sun Dried Fruits, Grapes, Honey Comb, Crackers and Crusty Bread

ORGANIC BEET SALAD Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

SEAFOOD FARFALLE PASTA SALAD Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing

BABY SPOON SPINACH SALAD Spicy-Sweet Pecans, Tiny Croutons, Banyuls Vinaigrette

APPLE CIDER GLAZED ORGANIC CHICKEN BREAST Cider Glazed Pearl Onion, Gremolata

LEMON PEPPER SALMON Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter

GRILLED ANGUS TOP SIRLOIN Chive Mashed Potatoes, Kale, Shallot Red Wine Sauce

COUSCOUS PASTA PEARLS Corn, Fava Beans, Savory Herb Oil

FARMERS MARKET VEGETABLES Parsley Butter



DESSERT ENHANCEMENTS

ACTION STATIONS

There is a minimum of 25 guests for each station.

ICE CREAM SUNDAE

SELECTED ASSORTMENT OF ICE CREAM AND BROWNIES

Chocolate, Caramel and Strawberry Sauces
Chopped Nuts, Sprinkles, Cherries, Whipped Cream

\$18 per person

Chef attendant required at \$175 per every 75 guests.

PETIT FOURS

**MACARONS, RED BERRY OPERA CAKE, LEMON BARS,
DULCE DE LECHE SQUARES, NEW YORK CHEESECAKE,
TIRAMISU, S'MORES BAR**

\$60 per dozen, 3 dozen minimum per selection



CHILDREN'S MENU CHOICES

For children 10 and under. Please select one entree and one side for all children.

- ENTRÉE
OPTIONS

TWO-CHEESE QUESADILLA

GOLDEN FRIED CHICKEN FINGERS

KID'S HAMBURGER

INDIVIDUAL CHEESE PIZZA

MACARONI & CHEESE

- SIDE
OPTIONS

FRENCH FRIES

SEASONAL FRESH FRUIT

MASHED POTATOES

STEAMED VEGETABLES

SLICED APPLES

\$35 per child





HOSTED BAR

Individual pricing based on consumption.

PREMIUM LIQUORS

KETEL ONE VODKA, TANQUERAY GIN, CAPTAIN MORGAN SPICED RUM, HERRADURA TEQUILA, MAKER'S MARK BOURBON, JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY
\$17 each

HOUSE LIQUORS

TITOS VODKA, BEEFEATER'S GIN, BACARDI RUM, PUEBLO VIEJO BLANCO TEQUILA, CUTTY SARK WHISKY, OLD FORESTER BOURBON
\$15 each

LIQUERS & CORDIALS

FRANGELICO, AMARETTO DISARONNO, KAHLUA, BAILEY'S IRISH CREAM, GRAND MARNIER, COURVOISIER VS, REMY MARTIN VSOP
\$13 - \$18 each

DOMESTIC BOTTLED BEER

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER
\$7 each

IMPORTED BOTTLED BEER

CORONA, HEINEKEN, AMSTEL LIGHT, PACIFICO, GUINNESS, STELLA ARTOIS
\$8 each

CRAFT BOTTLED BEER

MISSION BREWERY BLONDE ALE, FAT TIRE, BALLAST POINT SCULPIN, GREEN FLASH BREWING WEST COAST IPA
\$10 each

NON-ALCOHOLIC

INDIVIDUALLY BOTTLED JUICES *\$7 each*
SOFT DRINKS *\$5 each*
BOTTLED STILL AND SPARKLING WATER *\$7 each*



BAR PACKAGES

All beverage packages include bottled juices, still and sparkling water.

PREMIUM

KETEL ONE VODKA, TANQUERAY GIN, CAPTAIN MORGAN SPICED RUM, HERRADURA TEQUILA, MAKER'S MARK BOURBON, JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY, KAHLUA BAILEY'S IRISH CREAM

CAMBRIA CHARDONNAY, "KATHERINE'S VINEYARD", Santa Maria Valley, California

CABERNET SAUVIGNON, FRANCISCAN, Oakville Estate, Napa, CA

BUDWEISER, HEINEKEN, AMSTEL LIGHT, FAT TIRE

\$28 first hour per person / \$17 each additional hour per person

STANDARD

TITOS VODKA, BEEFEATER'S GIN, BACARDI RUM, PUEBLO VIEJO BLANCO TEQUILA, CUTTY SARK WHISKY, OLD FORESTER BOURBON

CHARDONNAY AND CABERNET SAUVIGNON, ESTANCIA, Central Coast, CA

\$23 first hour per person / \$15 each additional hour per person

BEER & WINE

BUD LIGHT, CORONA, STELLA, FAT TIRE,

GREEN FLASH BREWING COMPANY WEST COAST IPA, San Diego, CA

MISSION BREWERY, BLONDE ALE, San Diego, CA

FERRARI-CARANO, SAUVIGNON BLANC, Sonoma, CA

CHARDONNAY AND CABERNET SAUVIGNON, ESTANCIA, Central Coast, CA

\$20 first hour per person / \$12 each additional hour per person

THE WINE CELLAR

Vinages and pricing are subject to change based on availability.

SPARKLING WINE

AVISSI, PROSECCO, Italy \$45
MUMM'S, Napa, California \$56
DOMAINE CARNEROS, BRUT, Napa, California \$60
ROEDERER ESTATE, BRUT, Anderson Valley, California \$70

CHAMPAGNE

NICOLAS FEUILLATTE, BRUT, Epernay, France \$78
TIATTINGER, LA FRANCAISE, BRUT, Epernay, France \$95
VEUVE CLICQUOT PONSARDIN, BRUT, Reims, France \$120
DOM PERIGNON, MOET & CHANDON, BRUT, Epernay, France \$295

SAUVIGNON BLANC

FERRARI-CARANO, Sonoma County, California \$50
MATANZAS CREEK, Sonoma, California \$48
DAOU, Paso Robles, California \$48
GRGICH HILLS, Napa, California \$56
MALK, RUSSIAN RIVER, Sonoma, California \$68

PINOT GRIS/PINOT GRIGIO

PINOT GRIS, "J", California \$46
PINOT GRIGIO, SCARPETTA, Friuli-Venezia Giulia, Italy \$48

CHARDONNAY

ESTANCIA, Central Coast, California \$40
LA CREMA, Monterey, California \$50
CAMBRIA, "KATHERINE'S VINEYARD," Santa Maria Valley, California \$52
SONOMA CUTRER, Russian River, Sonoma, California \$58
GRGICH HILLS, Napa, California \$85

PINOT NOIR

SEAN MINOR, CARNEROS, Sonoma, California \$50
CAMBRIA, JULIA'S VINEYARD, Santa Maria Valley, California \$64
ANNE AMIE, Willamette, Oregon \$62
EN ROUTE, Russian River, California \$75
MERRY EDWARDS, Sonoma Coast, California \$80

CABERNET SAUVIGNON

ESTANCIA, Paso Robles, California \$40
ARROWOOD, Sonoma, California \$54
DAOU, Paso Robles, California \$58
FRANCISCAN, OAKVILLE ESTATE, Napa, California \$60
DECOY, Sonoma, California \$56
POST & BEAM, Napa, California \$78
SILVER OAK, Alexander Valley, California \$125

OTHER REDS

TAPIZ, MALBEC, Mendoza, Argentina \$48
MATANZAS CREEK MERLOT, Bennet Valley, Sonoma, California \$55
HILL FAMILY ESTATE MERLOT, Napa, California \$62
MUGA, RESERVA, TEMPRANILLO SPAIN, Rioja, Spain \$79



MAKE YOUR *Special Day* A WEEKEND TO REMEMBER.

Thank you for choosing the La Jolla Shores Hotel to host your guests on your special day! While you're in the planning stages, we invite you to take advantage of our incredible location and full-service catering department to add some special pre and post-event extras! Our private event spaces and open-air patios are ideal locations for hosting groups of 20 to 200.

OPTIONS INCLUDE

- Welcome receptions on the patio
- Rehearsal dinners
- Post-wedding brunch buffets
- Farewell parties on the oceanview deck

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WEDDING GUIDELINES

FOOD & BEVERAGE

Our full-service catering staff is under the direction of our Executive Chef Mike Minor. Our culinary team will create the perfect menu to suit your event. Due to state and local ordinances, all food & beverage must be consumed on the premises and purchased solely through the La Jolla Shores Hotel. No outside food & beverage is permitted. An 24% taxable service charge is added to all food, beverage & labor charges. The California State sales tax is calculated on the total of applicable charges.

*Please note that La Jolla Shores Hotel follows all Federal and California State laws regarding the legal drinking age and does reserve the right to withhold service of alcohol based upon levels of consumption. It is recommended that you inform all guests who are under the age of 35 years to ensure they have a legal form of identification on them at all events in which they would like to consume alcohol.

ADDITIONAL CHARGES

Cake Cutting and Service Fee: \$5 per person
Bartender (one required per 75 guests) \$150 each
Valet parking is required for all events over 50 guests. Pricing starts at \$1,200
Globe Lantern Lights (15 Total Lanterns) \$500
Patio/Patio Wall Installation \$150 labor fee

WEDDING COORDINATION

When you book your wedding at La Jolla Shores Hotel, you will be required to hire an approved professional wedding coordinator to assist you in planning your wedding. While our Catering Managers work with you in planning the details of your wedding celebration, a wedding coordinator will assist you with all your wedding's fine points, such as photography, flowers, musical entertainment, transportation, etc. as well as providing support during the rehearsal, wedding ceremony and reception. The day of your wedding, your wedding coordinator will bring together all the individual details to ensure your wedding vision becomes a reality. La Jolla Shores Hotel will provide you with a list of approved, professional wedding coordinators upon signing of contract.

MENU SELECTION

Menu selections must be submitted to the catering office three weeks prior to the event. Up to two entrées may be selected for plated dinner service. If there is a price difference between entrée selections, the highest price will be charged for all selections.

ADDITIONAL MEALS

Children's menus and special dietary requests can be accommodated for your guests. Special meals may be provided for all wedding vendors on property if arranged. Please inquire with your Catering contact for menu options and pricing.

MENU PREVIEWS

We invite you to enjoy a preview tasting of the menu selections for your wedding dinner. We offer complimentary tasting for two, Tuesday through Thursday, from 11:00am to 4:00pm for weddings of 75 guests or larger. If you would like to include extra people in your tasting, each meal will be charged to you at menu price. You may preview two selections for each course that you plan to serve at your wedding, excluding hors d'oeuvres and wine. We can only accommodate a tasting of plated dinner selections. Please submit your menu selections at least three weeks prior to the tasting date. Contact your Catering Coordinator for assistance with your menu selections.

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WEDDING GUIDELINES *Continued*

FINAL GUARANTEE

The La Jolla Shores Hotel Catering Office must be notified 5 business days prior to your wedding with exact attendance. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. Please note that an alphabetized guest list of attendees is required 72 hours in advance to the catering office.

BILLING & PAYMENT

All deposits are non-refundable. Upon the signing of your Catering Contract a deposit schedule will be implemented as follows:

- 20% upon signing of the contract
- 50% 90 days prior to the event
- 30% 30 days prior to the event

A final bill will be presented within 10 days of the event. All events require a credit card on file for any additional charges incurred during the event.

USAGE RIGHTS (PHOTOGRAPHY/VIDEOS)

Client hereby grants LJBTC, Inc. and any affiliated companies or businesses, the absolute right and permission to use in its promotional materials (including but not limited to website, advertisements and other media for the purposes of marketing LJBTC, Inc. services or properties), any images of Client including photograph(s) and/or video(s) taken at LJBTC, Inc., in its sole discretion and without further notice to or approval from Client. Client releases LJBTC, Inc., the photographer, their offices, employees, agents, and designees from liability for the use of Client's image(s), including but not limited to any violation of any personal or proprietary right Client may have in connections with such use.

ENTERTAINMENT, FLORAL & DÉCOR

All entertainment, floral & decor must be approved through the Catering Department. All vendors must sign our vendor guidelines and provide proof of liability insurance information. A list of approved vendors can be provided to you upon request. All music must stop by 10 p.m. Set up times must be confirmed two weeks prior to the event and will be based on banquet space availability on the event date.

POWER & LIGHTING

There may be additional charges for power based on the needs of your vendors for bands and lighting. Please have all vendors coordinate with your Catering Coordinator. Additional lighting may be necessary depending on the time and location of your event.

ACCOMMODATIONS

There is a minimum of ten rooms to reserve a room block at the La Jolla Shores Hotel. Our Sales Team can assist you in coordinating accommodations for you and your guests.

PARKING

Contracted valet parking is required for events of 50 or more guests. This is also based on the season and hotel occupancy for the date of your event. For events with less than 50 guests, parking is based on availability and is not guaranteed at the La Jolla Shores Hotel. Applicable fees apply. In the event there is no parking available, your guests will be directed to park off-property on public streets or at the parking lot for Kellogg Park.