

LA JOLLA  
SHORES HOTEL AND RESTAURANT



# WEDDINGS

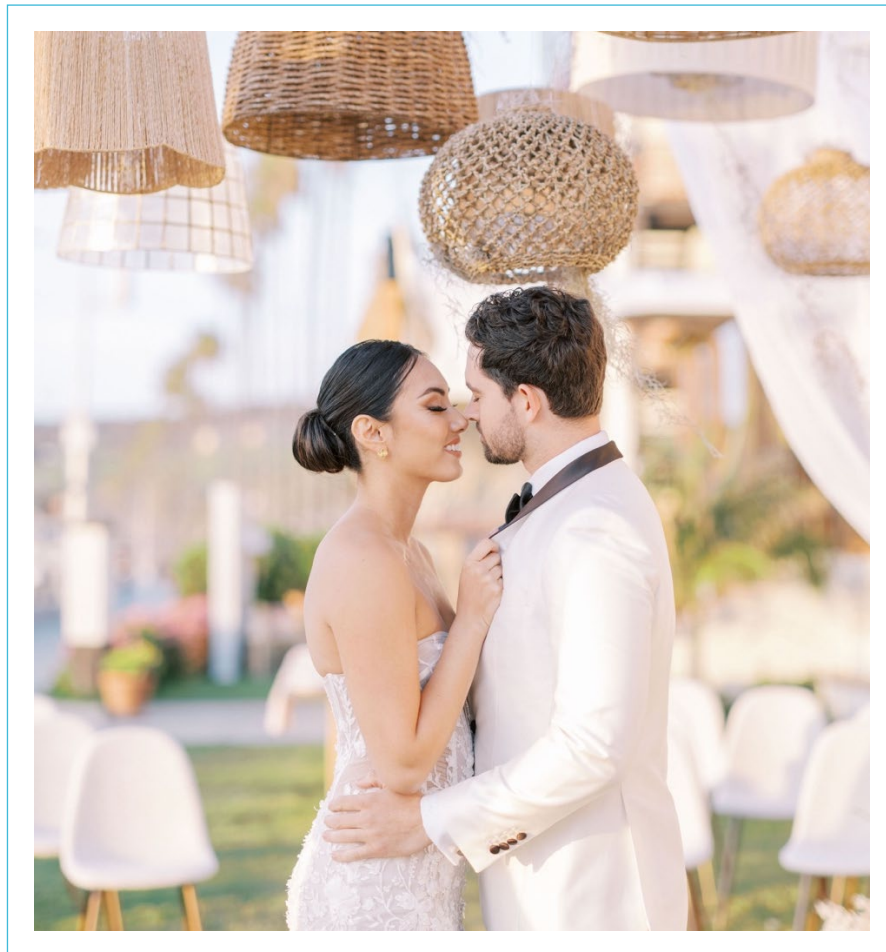


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## HAND IN HAND, TOES IN THE SAND

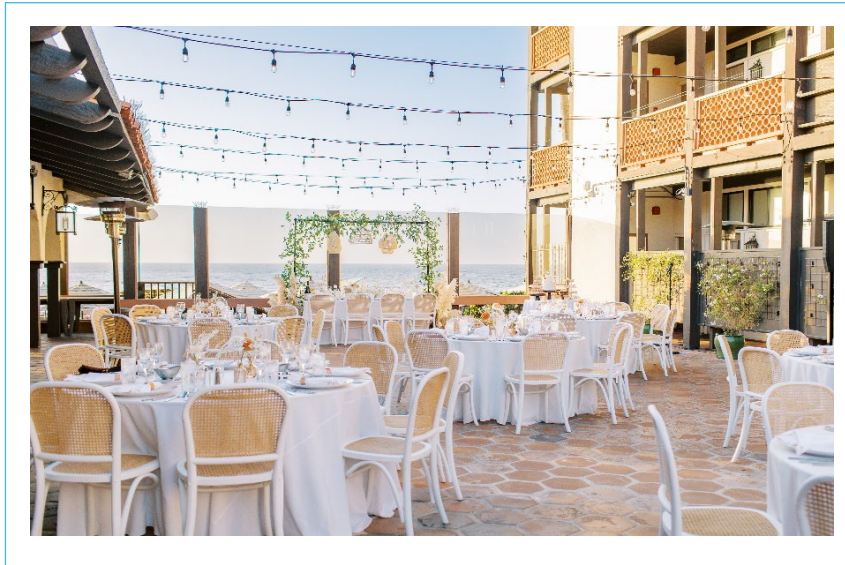
Celebrate your special day amidst the breathtaking beauty of the California coast. Picture yourself walking down the aisle on our golden beach, with the Pacific Ocean and stunning sunsets as your backdrop. Infuse your La Jolla beach wedding with a blend of laid-back coastal charm and elegant touches. Our experienced catering team will manage every detail, from menu creation to decor, ensuring gourmet cuisine, stunning venues, and impeccable service for your perfect day.

Whether you envision a barefoot beach ceremony or a sophisticated reception, La Jolla Shores Hotel offers exquisite venues and an ideal setting for an oceanfront wedding. From rehearsal dinners with panoramic ocean views to captivating ceremonies and farewell brunches on our Garden Patio, your celebration will be a true reflection of you. Let us create a flawless event with venues that boast sweeping views of the Pacific.



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## VENUE OPTIONS



### *SHORES PATIO*

Step into a tropical paradise on our outdoor ocean view patio. Perfect for larger events of up to 180 guests.

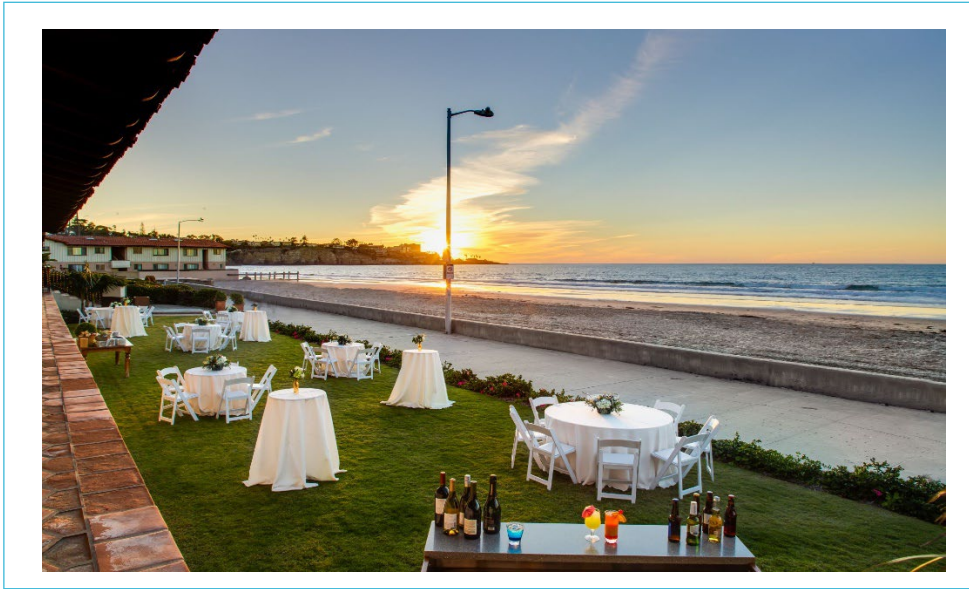


### *ACAPULCO ROOM / DECK*

Experience seamless indoor and outdoor convenience in this venue, featuring breathtaking ocean vistas from the interior through expansive windows, and an adjacent, tri-level terrace that offers stunning views of La Jolla Cove and Scripps Pier. The space comfortably accommodates up to 120 guests.

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## VENUE OPTIONS



### *THE LAWN*

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

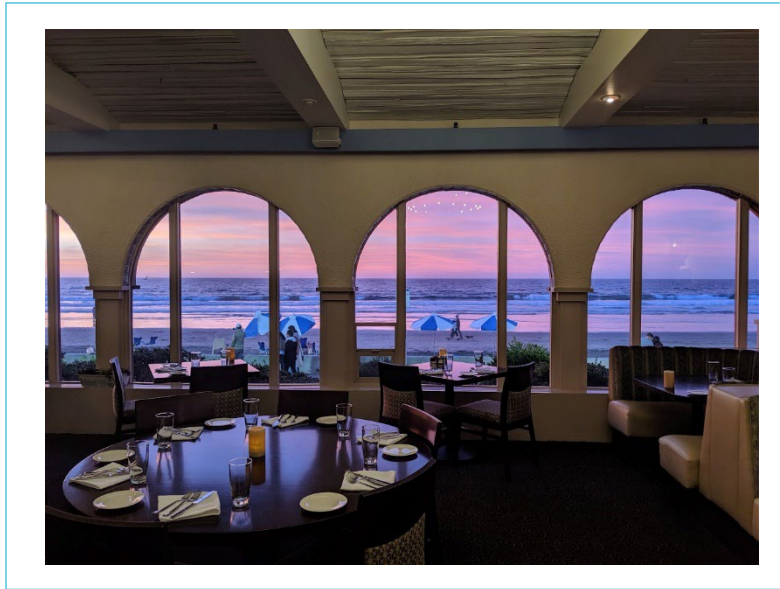


### *LA JOLLA ROOM & PATIO*

Vaulted ceilings, three walls of windows, chandeliers and an open-air patio make this our most elegant event space. A first-floor location ideal for up to 60 guests.

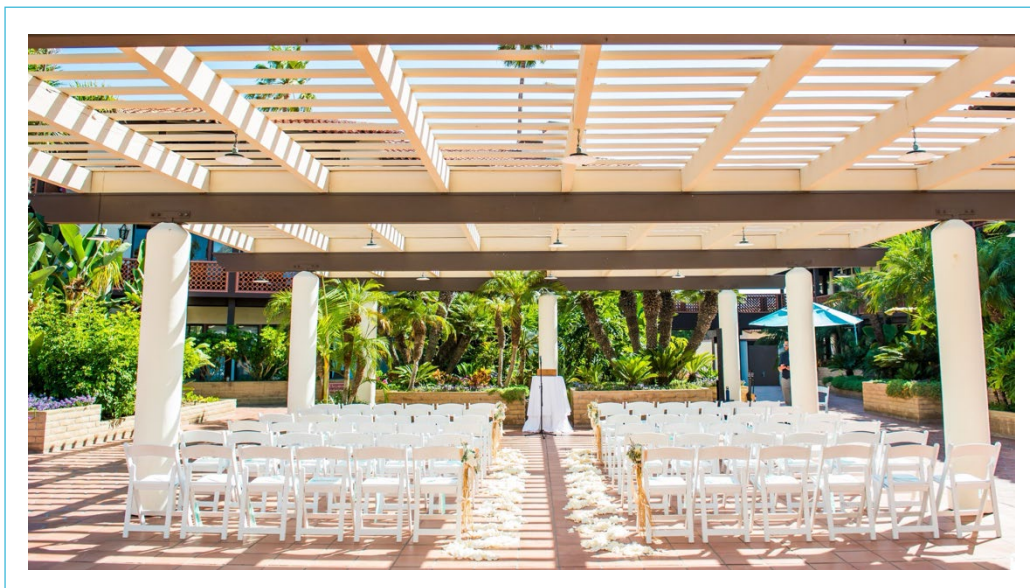
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## VENUE OPTIONS



### *THE SHORES RESTAURANT*

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



### *GARDEN PATIO*

This 3,500 sq. foot space is surrounded by lush foliage, Spanish Saltillo tiles and fountains that lend a relaxing ambiance. Just steps from the beach, this secret garden delivers privacy and space for up to 225 guests.

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## VENUE OPTIONS



### *BEACH*

Host your event on the beach. Our beautiful 10,000-square-foot beach can accommodate up to 200 guests and is perfect for wedding ceremonies. This venue is not available in the months of July and August.

# PACKAGES INCLUDE THE FOLLOWING:

*\$135 PER PERSON*

## 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 a two-course plated dinner service or a 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.

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# STARTERS

## *TRAY-PASSED HORS D'OEUVRES*

Select three hors d'oeuvres served 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

#### **ELOTE CRISPY CUP**

Charred Corn, Cotija, Lime, Cilantro

#### **BRUSCHETTA**

Tomato, Garlic, Sea Salt, Balsamic

#### **SPANISH KISS**

Prosciutto Wrapped Date, Manchego, Balsamic Glaze

#### **CEVICHE**

Citrus Cured Fish, Onions, Cilantro, Jalapeno, Lime

### HOT SELECTIONS

#### **COCONUT SHRIMP**

Fine Cracker Sauce (Gochujang, Sweet Chili, Sesame)

#### **BACON WRAPPED SEA SCALLOP**

Balsamic Drizzle

#### **SPANAKOPITA**

Sauteed Spinach, Phyllo

#### **CHICKEN POTSTICKER**

Firecracker Sauce

#### **BRIE RASPBERRY PURSE**

Puff Pastry

#### **EMPANADA**

South-Western Black Bean, Corn, Peppers

#### **MINI MARYLAND BLUE CRAB CAKES**

Whole Grain Mustard, Old Bay Aioli



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## STARTERS

### *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**

Mango, Flora Nelles, Macadamia, Passion Fruit Dressing

#### **ICEBERG WEDGE**

Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing

#### **SHORES CAESAR**

Romaine, Anchovy, Parmesan Croutons

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## PLATED MAIN COURSE

Choose up to two preselected entrées from any tier, plus one vegetarian option for your entire party. The highest price among the selected options will apply for all selections. Entrée selections are priced at \$135 per person unless otherwise specified. Guests must submit their entrée selection a minimum of 14 days prior the wedding.

### *ENTRÉE SELECTIONS*

#### **JIDORI CHICKEN BREAST**

Creamy Polenta, Broccolini, Mushroom Chicken Jus

#### **ALMOND BUTTERFISH**

Roasted Gem Potatoes, Broccolini, Beurre Blanc

#### **PORK TENDERLOIN**

Parsnip Puree, Onion Ring, Swiss Chard, Orange Ginger Sauce, \$145 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, Lime-Cilantro Butter

#### **ANGUS TOP SIRLOIN**

Bandage Cheddar Mash, Haricot Vert, Glazed Carrots, Port Wine Sauce

#### **+ \$25 PER PERSON**

#### **ANGUS FILET MIGNON**

Truffle Mash Potato, Asparagus, Smoked Onion Compote, Chimichurri

#### **+\$35 PER PERSON**

#### **LOCAL SWORDFISH**

Roasted Tomato, Fennel, Couscous, Lemon Caper Butter

#### **MAINE LOBSTER TAIL**

Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter

#### **+\$35 PER PERSON**

#### **SKIRT STEAK**

Cilantro Pesto, Tomato Avocado Salad, Roasted Parmesan Potatoes, \$175 per person

#### **+ \$30 PER PERSON**

#### **ANGUS FILET MIGNON & MAINE LOBSTER TAIL**

Twice Baked Potato, Wilted Greens, Baby Carrots, Citrus Butter, Port Wine Sauce

#### **+\$45 PER PERSON**

### *VEGETARIAN OPTIONS*

Vegetarian options can be added to any plated reception menu at no additional charge.

#### **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

#### **COUSCOUS PASTA PEARLS**

Corn, Fava Beans, Savory Herb Oil

#### **FARMERS MARKET VEGETABLES**

Parsley Butter

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## DINNER BUFFETS

### *BAJA*

#### **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

#### **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*

+\$10 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 Orecchiette, Garlic Herb Crumb

#### **ROASTED SEASONAL VEGETABLES**

Lemon Olive Oil

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## *FARM TO TABLE*

+\$20 PER PERSON

### **ARTISAN CHEESE BOARD**

Imported & Domestic Cheeses, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, 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

### **FARMERS MARKET VEGETABLES**

Parsley Butter

### **COUSCOUS PASTA PEARLS**

Corn, Fava Beans, Savory Herb Oil

### **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

## *CHILDREN'S MENU*

\$35 per child, for children 10 and under. Please select one entree and one side for all children.

### **ENTRÉE OPTIONS**

Golden Fried Chicken Fingers, Kid's Hamburger, Macaroni & Cheese

### **SIDE OPTIONS**

French Fries or Seasonal Fresh Fruit

## *ICE CREAM SUNDAE STATION*

\$18 per person, minimum of 25 guests, Chef attendant required at \$175 per every 75 guests.

### **SELECTED ASSORTMENT OF ICE CREAM AND BROWNIES**

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

## *PETIT FOURS*

\$60 per dozen, 3 dozen minimum per selection.

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

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## HOSTED BAR

### HOUSE LIQUORS

\$15 each – Titos Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

### PREMIUM LIQUORS

\$17 each – Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

### LIQUERS & CORDIALS

\$13-18 each – Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier Vs, Remy Martin Vsop

### DOMESTIC BOTTLED BEER

\$7 each – Budweiser, BUD LIGHT, COORS LIGHT, MILLER

### IMPORTED BOTTLED BEER

\$8 each – Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

### CRAFT BOTTLED BEER

\$10 each – Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

### NON-ALCOHOLIC

\$5-7 each – Individually Bottled Juices, Soft Drinks, Bottled Still And Sparkling Water

## BAR PACKAGES

All beverage packages include soft drinks, juice, sparkling & still water.

### *PREMIUM*

\$40 first hour per person / \$22 each additional hour per person

#### LIQUERS & CORDIALS

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker'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

#### BEER

Budweiser, Heineken, Amstel Light, Fat Tire

### *STANDARD*

\$35 first hour per person / \$20 each additional hour per person

#### LIQUERS & CORDIALS

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

### *BEER & WINE*

\$30 first hour per person / \$18 each additional hour per person

#### BEER

Bud Light, Corona, Stella, Fat Tire, Mission Brewery, Blonde Ale, San Diego, CA, Green Flash Brewing Company West Coast IPA, San Diego, CA

#### FERRARI-CARANO

Sauvignon Blanc, Sonoma, CA

#### CHARDONNAY AND CABERNET SAUVIGNON

Estancia, Central Coast, CA

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## WINE CELLAR

### *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

### *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

### *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

### *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  
RIOGA, SPAIN \$79

# MAKE YOUR SPECIAL DAY A WEEKEND TO REMEMBER

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Thank you for choosing the La Jolla Shores Hotel  
to host your guests on your special day!

As you plan your event, we encourage you to make the most of our exceptional location and full-service catering department to enhance your experience with 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 Ocean View Deck

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## *FOOD & BEVERAGE*

Our full-service catering team, led by Executive Chef Michael Vaughn, is dedicated to crafting the ideal menu for your event. In compliance with state and local regulations, all food and beverages must be consumed on the premises and purchased exclusively through La Jolla Shores Hotel. Outside food and beverages are not permitted. A 25% taxable service charge will be applied to all food, beverage, and labor charges, and California State sales tax will be calculated on the total of applicable charges.

\*Please note that La Jolla Shores Hotel adheres to all Federal and California State laws regarding the legal drinking age and reserves the right to withhold alcohol service based on levels of consumption. We recommend that guests under the age of 35 carry a valid form of identification to ensure they can be served alcohol at events.

## *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 are required to hire an approved professional wedding coordinator to assist with planning. While our Catering Managers will help coordinate the overall details of your wedding celebration, the wedding coordinator will focus on the finer aspects, including photography, flowers, musical entertainment, transportation, and more. They will also provide support during the rehearsal, ceremony, and reception. On the day of your wedding, your coordinator will ensure that all details are seamlessly executed, bringing your vision to life. A list of approved professional wedding coordinators will be provided upon signing the contract.

## *MENU SELECTION*

Menu selections must be submitted to the catering office three weeks before the event. For plated dinner service, you may choose up to two entrées. If there is a price difference between the entrée selections, the highest price will be applied to all choices.

## *ADDITIONAL MEALS*

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



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## *MENU PREVIEWS*

We invite you to enjoy a preview tasting of your wedding dinner menu selections. For weddings of 75 guests or more, we offer a complimentary tasting for two, available Wednesday or Thursday at 3:30pm. If you wish to include additional guests in your tasting, each meal will be charged at the menu price. You may preview up to two selections for each course that will be served at your wedding, excluding hors d'oeuvres and wine. Please note that tastings are limited to plated dinner selections only. Submit your menu choices at least three weeks before the tasting date. For assistance with your selections, contact your Catering Coordinator.

## *FINAL GUARANTEE*

Please notify the La Jolla Shores Hotel Catering Office of your exact attendance count 5 business days before your wedding. This number will serve as a guarantee, and you will be charged for either the number of meals served or the guaranteed number, whichever is greater. Additionally, an alphabetized guest list must be submitted to the catering office 72 hours in advance.

## *BILLING & PAYMENT*

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

- 50% upon signing of the contract
- 25% 90 days prior to the event
- 25% 30 days prior to the event
- Estimated Balance 10 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.

## *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. 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*

A minimum of ten rooms is required to reserve a room block at La Jolla Shores Hotel. Our team is available to assist you in coordinating accommodations for you and your guests.

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## *PARKING*

Contracted valet parking is required for events with 50 or more guests, depending on the season and hotel occupancy on your event date. For events with fewer than 50 guests, parking is subject to availability and is not guaranteed at La Jolla Shores Hotel. Applicable fees apply. If parking is unavailable, your guests will be directed to park off-property on public streets or at the Kellogg Park parking lot.