

LA JOLLA
BEACH & TENNIS CLUB



LA JOLLA
SHORES HOTEL AND
RESTAURANT



EXPERIENCE
LA JOLLA

CATERING MENU AND PACKAGES

LJBTC.COM | LJSHORESHOTEL.COM

TABLE OF

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Breakfast



Breakfast Buffets

Minimum of twenty (20) guests required

Inclusive of orange juice, freshly brewed coffee, and tea

SHORES CONTINENTAL

\$60 per person

A light and refined coastal start

Seasonal Fresh Fruit

chef's selection of ripe, peak-season fruit

Overnight Oats

toasted almonds, mixed berries

Assorted Breads & Pastries

whipped butter and seasonal preserves

Yogurt Parfait

Greek yogurt layered with local honey and house-made granola

POWER START

\$65 per person

A wellness-forward selection

Seasonal Fresh Fruit

chef's selection of ripe, peak-season fruit

Overnight Oats

toasted almonds, mixed berries

House-Made Granola

honey, toasted rolled oats, nuts, and dried fruit

Individual Yogurts

assorted flavors and styles

Vegetable Scramble

bell pepper, onion, spinach, and mushroom

Select Protein

choice of breakfast sausage, chicken apple sausage, or applewood smoked bacon

ALL AMERICAN

\$65 per person

A hearty and comforting classic

Assorted Breads, Bagels, & Pastries

whipped butter, cream cheese, and seasonal preserves

Classic Scrambled Eggs

fresh chives

Crushed Breakfast Potatoes

crispy, golden potatoes with herbs

Select Proteins

choice of two: breakfast sausage, chicken apple sausage, or applewood smoked bacon

BAJA

\$65 per person

A vibrant, coastal-inspired breakfast with bold regional flavors

Seasonal Fresh Fruit Platter

with Tajin and fresh lime

Cinnamon Sugar French Toast

lightly sweet, topped with cinnamon crema and fresh seasonal berries

Chile Verde Skillet

braised chicken thighs, tomatillo salsa, seasoned potatoes, black beans, queso fresco

Breakfast Burrito

chorizo, scrambled eggs, Monterey Jack cheese, seasoned potatoes

Brunch Buffets

Minimum of twenty (20) guests required

Inclusive of orange juice, freshly brewed coffee, and tea

THE SHORELINE BRUNCH

\$90 per person

Coastal, elevated, relaxed but refined —
perfect for oceanside gatherings or celebratory
brunches

Seasonal Fresh Fruit

chef's selection of ripe, peak-season fruit

Yogurt Parfait

local wild honey and granola

Petite Pastry Basket

fresh-baked croissants, seasonal scones, and
citrus-glazed tea cakes

Select Proteins

breakfast sausage, chicken apple sausage, and
applewood smoked bacon

Crushed Breakfast Potatoes

crispy, golden potatoes with herbs

Cinnamon Sugar French Toast

lightly sweet, topped with cinnamon crema
and fresh seasonal berries

Market Greens Salad

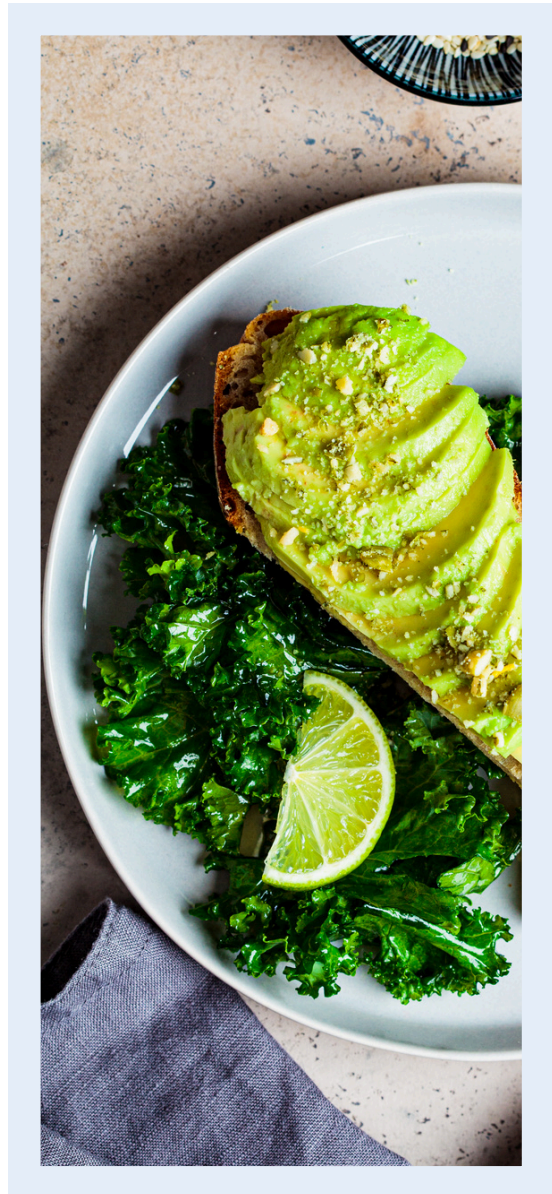
cherry tomato, Persian cucumber, French
radish, champagne vinaigrette

Pasture-Raised Roasted Half Chicken

calabrian chimichurri

Smoked Salmon Board

house-cured salmon, mini bagels, dill crème
fraîche, capers, heirloom tomatoes, Persian
cucumbers, pickled onions



Enhancements

BREAKFAST & BRUNCH ENHANCEMENTS

Add-on to any buffet selection

Buttermilk Pancakes

\$12 per person

served with whipped butter, maple syrup

Avocado Toast

\$15 per person

rustic multigrain, smashed avocado, sea salt, cherry tomato, fresh radish

Smoked Salmon

\$17 per person

tomato, cucumber, bagels, capers, cream cheese

Custom Omelet Station

\$32 per person

Chef attendant required – \$200 per 75 guests

organic cage-free eggs and egg whites

selection of: Black Forest ham, shredded cheese, mushrooms, bell peppers, onions, spinach, and tomatoes



Breaks



Meeting Breaks

Minimum of twelve (12) guests required

All break packages are priced per person and include up to 1-hour of continuous service.

BYO TRAIL MIX

\$22 per person

Interactive, nutrient-rich, and for any time of day

Craisins

Raisins

Almonds

Sunflower Seeds

Banana Chips

Shredded Coconut

Dark Chocolate Chips

SWEET & SALTY

\$30 per person

A classic crowd-pleaser to fuel your afternoon

Assorted Freshly Baked Cookies

Assorted Freshly Baked Fudge Brownies

Assorted Chip Variety

KIND Nut Bars

Whole Fresh Fruit

FARMER'S MARKET

\$35 per person

Wholesome and vibrant, perfect for a wellness-forward group

Artisan Cheese

chef's choice curated assortment

Farmer's Market Vegetable Display

with house-made hummus, green goddess, and classic ranch dressing

Seasonal Fresh Fruit

with a honey yogurt dip

COASTAL CRAVINGS

\$55 per person

A bold, flavor-packed afternoon pick-me-up

Chips & Guac

with homemade salsa

Chicken Quesadillas

with cilantro-lime crema

Classic Churros

served warm, dusted with cinnamon sugar

A LA CARTE BREAKS

A la carte menu pricing will be charged per person

Artisan Cheeses | \$18

Assorted Chips | \$5

Assorted Granola Bars | \$5

Baked Sweets | \$24

Baked Sweets – Gluten Free | \$24

Chicken Quesadillas | \$18

Classic Churros | \$12

Chips & Guac | \$16

Farmer's Market Vegetables | \$16

Seasonal Fresh Fruit | \$12

Seasonal Fresh Fruit & Dip | \$16

Seasonal Whole Fruit | \$5

Trail Mix Variety | \$22

Lunch



Lunch Buffets

Minimum of twenty (20) guests | All lunch buffets are priced per person

Lunch buffet menus are not available for “Toes in the Sand” events at La Jolla Beach & Tennis Club

CALIFORNIAN

\$70 per person

Caesar Salad

hearts of romaine, shaved parmesan, brioche croutons, Caesar dressing

Grilled Seasonal Vegetable Wrap

hummus, spinach tortilla

Roasted Turkey Club

bacon, tomato, provolone, sourdough

Italian Sub

salami, capicola, provolone, dijonaise, Italian dressing

Assorted Potato Chips

Seasonal Market Whole Fruit

Chocolate Brownies

LOCAL GREENS & GRAINS

\$75 per person | Gluten-Free

Chef's Daily Vegetarian Soup

Caprese Salad

vine-ripened tomatoes, burrata, fresh basil

Spring Garden Salad

local baby greens, shaved root vegetables
dressings: buttermilk ranch and balsamic vinaigrette

Ancient Grains Salad

grilled peppers, heirloom tomato, asparagus, marinated artichokes

Gluten-Free Chocolate Brownies

SABORES DE OLD TOWN

\$85 per person

SoCal Market Salad

baby greens, avocado, sweet corn, heirloom tomatoes, Persian cucumber, radish, queso fresco, toasted pepitas, cilantro-lime vinaigrette

Grilled Corn & Zucchini

olive oil, toasted pepitas

Guajillo Chicken Tinga

red chile braised chicken thighs

Achiote-Marinaded Fish

cabbage slaw, salsa fresca

Citrus Carne Asada

with blistered peppers

Salsa Molcajete

cilantro lime crema

Traditional Mexican Sides

refried black beans, Spanish rice, flour & corn tortillas, house-fried tortilla chips

Tres Leches Cake

classic sponge cake soaked in three milks, topped with whipped cream and fresh fruit

Boxed Lunches

Minimum of twenty (20) guests | Select up to three (3) options for the entire group.
Includes a bag of kettle potato chips, whole fruit, a house-baked cookie, and bottled water.

SANDWICHES AND WRAPS

\$48 per person

Roast Beef Sandwich

aged Vermont cheddar, arugula, horseradish cream on artisan roll

Turkey Breast Sandwich

lettuce, tomato, pesto aioli, alfalfa sprouts on multigrain

Italiano Sandwich

salami, capicola, provolone, arugula, dijonnaise, ciabatta bread

Black Forest Ham Sandwich

Swiss cheese, dill pickle, mojo mustard, pretzel bun

Chicken Salad Wrap

roasted pulled chicken, herbed aioli, grapes, hearts of romaine

Turkey Club Wrap

applewood smoked bacon, provolone, tomato, butter lettuce

Mediterranean Vegetable Wrap

hummus, cucumber, tomato, feta, chickpea salad, sprouts



Plated Lunch

Final entrée counts and meal indicators are required five (5) business days in advance.
The highest-priced entrée selected will apply to all guests.

STARTER COURSE

Select one soup or salad

SOUP

Lobster Bisque

rich shellfish broth finished with cream

Butternut Squash

Chantilly, pepitas, chili oil

Chicken Tortilla

shredded chicken, cilantro-lime crema, tortilla strips

SALAD

Vine-Ripened Tomato

burrata, basil, olive oil, crostini

Iceberg Wedge

applewood smoked bacon, cherry tomatoes, pickled red onions, buttermilk blue cheese dressing

Mediterranean Salad

baby gem, olives, tomatoes, cucumbers, feta, pita crumble, herb vinaigrette

Baby Spinach Salad

strawberries, goat cheese, candied walnuts, white balsamic vinaigrette

Caesar Salad

romaine hearts, parmesan, brioche croutons, preserved lemon, caesar dressing

Pacific Blue Crab Cake

pepper cress, frisee, sauce gribiche

ENTREE

Select up to three

Roasted Cauliflower Steak VG | \$62

cauliflower purée, pepita & raisin gremolata

Artichoke Ravioli | \$65

lemon cream sauce, basil, blistered tomatoes, garlic crumble

Icelandic Salmon | \$68

roasted seasonal vegetables, caper citrus beurre blanc

Roasted Halibut | \$74

orzo pasta, grilled summer squash, sauce vierge

Pasture-Raised Chicken Breast | \$82

smashed white rose potatoes, braised spinach, Calabrian chimichurri

Grilled Hanger Steak | \$84

achiote rub, corn succotash, salsa verde

DESSERTS

Select one | All desserts are gluten-free

Chocolate Espresso Tart

chocolate shortbread, coffee gateau, espresso cream, chocolate ganache

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, turbinado crumble

Lemon Meringue Tart

shortbread crust, vanilla genoise, lemon curd, torched meringue

Red Velvet Cake

cheesecake mousse, chocolate glaze

Chocolate Marquise

rich chocolate terrine, silky and flourless

Reception



Hors D'Oeuvres

May be displayed or tray passed

\$12-\$14 per piece | 30 piece minimum per selection

CHILLED

Select up to three

Bruschetta (VG) | \$12

vine-ripened tomato, basil, parmesan,
garlic crostini

Gazpacho Shooter (VG) | \$12

yellow pepper coulis, cucumber, basil tips

West Coast Oyster | \$14

ponzu, jalapeño

Cali Shrimp Cocktail | \$12

citrus zest, cocktail sauce

Beef Tartare | \$14

capers, mustard, potato chips

Melon & Prosciutto | \$14

compressed melon, fresh mint

WARM

Select up to three

Vegetable Spring Roll | \$12

sweet chili sauce

Tomato Arancini | \$12

fontina cheese, basil pesto

Lump Crab Cake | \$14

served with spicy aioli

Coconut Shrimp Skewer | \$14

sriracha mayo

Tandoori Chicken Satay | \$12

coriander yogurt

Lamb Lollipop | \$14

mint & rosemary crust, charred tomato relish

Signature Displays

Minimum of twenty (20) guests where indicated

Priced per person unless otherwise noted

Garden Graze

\$28 per person

assorted farmers market vegetables, hummus, herbed labneh, roasted red pepper feta dip, pita, lavash, and root chips

Fresh Market

\$30 per person

asparagus, carrots, zucchini, bell peppers, cherry tomatoes, cucumbers, marinated mushrooms, olives, and green goddess dip

Baja Bites

\$30 per person

guacamole, queso fundido, pico de gallo, salsa roja, yellow corn tortilla chips

Artisanal Cheese & Charcuterie

\$45 per person

chef's choice curated assortment, served with assorted crackers

The Poke Bar

\$45 per person | minimum of 20 guests

Pacific ahi tuna, salmon, and tofu poke accompanied by seaweed salad, pickled ginger and vegetables, radish sprouts, scallions, white rice, and taro chips.

Sauces include: soy sauce and spicy sriracha mayo.

Pacific Crudo

\$65 per person | minimum of 20 guests

sashimi-grade salmon, yellowtail, and diver scallops

served with citrus ponzu, pickled shallots, cilantro sprouts, trout roe, wasabi, and ginger

Tide to Table

Priced per dozen | Minimum of 20 guests

Pacific Oysters on the Half Shell | \$96 per dozen

Baja Jumbo Shrimp Cocktail | \$78 per dozen
served with lemon and house-made cocktail sauce

Cocktail Crab Claws | Market price per dozen

Interactive Stations

Minimum of three (3) stations is required unless the selection is being added to a plated or buffet
Minimum of twenty (20) guests | Priced per person

LA TAVOLA DI PASTA

\$45 per person

A customizable pasta bar featuring your choice of pastas, sauces, and gourmet toppings

Choose two pastas

orecchiette, rigatoni, cheese tortellini, or penne

Choose two sauces

smoked tomato marinara, kale basil pesto, pink peppercorn mornay, or vodka sauce

Toppings

oven-dried tomato, roasted baby peppers, char-roasted broccolini, roasted cipollini onions, aged parmesan, ricotta salata

Enhance your station

add herb-roasted chicken, spicy seared shrimp, or fennel sausage — \$12 per person

LA TAQUERÍA

\$70 per person

Build-your-own tacos with house-made condiments and toppings

La Taqueria Proteins

choice of two

carne asada, pollo asada, grilled fish, ancho-glazed shrimp, and vegetable medley

La Taqueria Sides

corn and flour tortillas, butter garlic rice, frijoles de la olla, queso fresco, guacamole, pico de gallo, red salsa, green salsa, diced onion, cilantro

MINI BUT MIGHTY SLIDERS

\$55 per person

A flavorful trio of handcrafted sliders

Select three

Wagyu Beef Slider

aged white cheddar, pickle, special sauce, brioche bun

Fried Chicken Slider

buttermilk fried chicken, spicy honey drizzle, cabbage slaw

BBQ Pulled Pork Slider

smoked pork shoulder, apple slaw, Carolina BBQ sauce

Portobello Mushroom Slider (V)

grilled portobello, garlic aioli, arugula, roasted red pepper

Crab Cake Slider

old bay remoulade, micro greens, lemon brioche

Accompaniments

truffle potato chips and house-made pickles

ACTION CARVING STATIONS

Chef attendant required – \$175 per station (up to 75 guests)

Mojo Pork Loin | \$35 per person

braised cabbage, roasted fingerlings, mojo mustard sauce

Diestel Turkey Breast | \$40 per person

savory bread pudding, fried brussels sprouts braised in local blond ale & caraway, seasonal relish

Rosemary Crusted Prime Rib | \$55 per person

mashed potatoes, chargrilled asparagus, creamed horseradish, cabernet reduction, brioche

Dinner



Dinner Buffets

Minimum of twenty (20) guests | Priced per person

COASTAL BAJA

\$115 per person

A vibrant celebration of Baja-inspired flavors

Tortilla Chips

salsa fresca and guacamole

Baja Tortilla Soup

smoked chicken, crispy tortilla, avocado

Southwest Salad

local greens, black beans, grilled chayote, cherry tomato, tortilla strips, cotija, avocado lime dressing

Roasted Corn Esquites

epazote, cotija cheese, chile lime crema

Melon and Tropical Fruits

cucumber, fresh lime, tajin

Pescado Vera Cruz

seabass with stewed tomato sauce, green olives, roasted peppers, fried capers

Chicken Enchiladas

guajillo chile sauce, Monterey Jack cheese, cilantro crema, cilantro onions

Carne Asada

citrus-marinated flank steak

Traditional Mexican Sides

refried black beans, Spanish rice, flour & corn tortillas, house-fried tortilla chips

Caramel Flan

creamy custard topped with a smooth, golden caramel sauce.

Tres Leches Cake

slivered almonds and shaved chocolate

Classic Churros

served warm, dusted with cinnamon sugar

ALL AMERICAN COMFORT

\$115 per person

A hearty, elevated spin on American classics

Tomato Bisque

with cheddar cheese croutons

Watermelon Panzanella Salad

cucumber, red onion, cherry tomato, arugula, feta cheese, fresh mint, lime vinaigrette

White Rose Potato Salad

hard-boiled eggs, gherkin pickles, capers, sherry vinegar, fresh herbs

Grilled Chicken Thighs

honey chipotle marinade, cilantro gremolata

Barbeque Brisket

peppercorn crusted, bbq sauce, pickled piparras

Creole Shrimp

dirty rice, andouille sausage, holy trinity, basmati rice

Grilled Seasonal Vegetables

a medley of market-fresh vegetables, fire-grilled and lightly seasoned

Mac and Cheese

cavatappi pasta, aged cheddar, gouda, garlic parmesan crust

Fresh-Baked Parker House Rolls

salted honey butter

Apple Crumble Bars

buttery shortbread crust layered with spiced apples and a golden crumble topping

S'mores Squares

graham cracker crust, rich chocolate filling, and toasted marshmallow topping

Salted Caramel Brownies

fudgy chocolate brownies swirled with house-made salted caramel and a hint of sea salt

Dinner Buffets

Minimum of twenty (20) guests | Priced per person

LA JOLLAN

\$125 per person

A vibrant celebration of Baja-inspired flavors

Artisan Cheese Board

chef's choice curated assortment

Clubhouse Salad

mesclun greens, poached pears, Persian cucumbers, grape tomatoes, shaved carrots, seasonal vinaigrette

Heirloom Beet Salad

petite mustard greens, feta, pistachio vinaigrette

Super Green Grain Salad

kale, chopped broccoli, wheat berries, amaranth, dates, walnuts, green goddess dressing

Seared Icelandic Salmon

Italian salsa verde, blistered tomatoes

Pan Seared Chicken Piccata

grilled artichokes, lemon caper sauce

Beef Tenderloin Tips

mushroom sauce

Rice Pilaf

glazed pecans & garden herbs

Grilled Seasonal Vegetables

a medley of market-fresh vegetables, fire-grilled and lightly seasoned

Flourless Chocolate Cake

dark chocolate, dusted cocoa

Strawberry Cheesecake

topped with macerated strawberries and a buttery graham cracker crust

Stone Berry Opera Cake

almond sponge, berry compote, and berry-infused buttercream with a smooth chocolate glaze

ITALIAN TABLE

\$125 per person

A rustic feast featuring house-made specialties

Artisan Cheese Board

chef's choice curated assortment

Farmers Market Minestrone

seasonal vegetables, stewed tomato, kidney beans, croutons

Wild Arugula Salad

shaved fennel, parmesan cheese, sourdough crumble, lemon sumac vinaigrette

Caprese Salad

vine-ripened tomatoes, burrata, fresh basil

Pesca Puttanesca

cherry tomatoes, olives, capers, anchovy

Tuscan Braised Short Ribs

pearl onions, mushrooms, chianti reduction, creamy polenta

Chicken a la Vodka

tomato cream sauce with calabrian chili, blistered tomatoes, fresh basil

Rigatoni with Ricotta-Basil Pesto

toasted pine nuts

Grilled Seasonal Vegetables

a medley of market-fresh vegetables, fire-grilled and lightly seasoned

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, turbinado crumble

Pistachio Cheesecake Bars

creamy cheesecake infused with pistachio over a crisp cookie crust, finished with chopped nuts

Lemon Meringue Bars

tangy lemon curd on a buttery shortbread base, topped with toasted meringue

Plated Dinner

Meal Indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

THREE-COURSE PLATED DINNER

Pre-Select one starter, up to three entrée selections, including vegetarian, and one dessert option

STARTERS

Select one soup or salad

SOUP

Vine-Ripened Tomato Soup

olive oil, basil, crostini

Clam Chowder

bacon, potatoes, white clams, oyster crackers

Lobster Bisque

rich shellfish broth finished with cream

Butternut Squash

chantilly, pepitas, chili oil

SALAD

Baby Spinach Salad

strawberries, goat cheese, candied walnuts,
white balsamic vinaigrette

Wild Arugula Salad

shaved fennel, parmesan cheese, sourdough
crumble, lemon sumac vinaigrette

Mesclun Greens Salad

shaved vegetables, carrots, radish, beets, citrus
vinaigrette

Caesar Salad

romaine hearts, parmesan, brioche croutons,
preserved lemon, Caesar dressing

Iceberg Wedge

applewood smoked bacon, cherry tomatoes,
pickled red onions, buttermilk blue cheese
dressing

Plated Dinner

Meal Indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

THREE-COURSE PLATED DINNER

Pre-Select one starter, up to three entrée selections, including vegetarian, and one dessert option

ENTREE

Select up to three

SEAFOOD

Roasted Halibut | \$90

orzo pasta, grilled summer squash, sauce vierge

Icelandic Salmon | \$92

roasted seasonal vegetables, caper citrus beurre blanc

Diver Scallops | \$105

herbed fregola with red pepper pesto and roasted squash, toasted almond gremolata, chive oil

Miso Sea Bass | \$110

carrot ginger purée, choy sum, scallion curls

POULTRY

Pasture-Raised Chicken Breast | \$82

smashed white rose potatoes, braised spinach, Calabrian chimichurri

BEEF

Braised Beef Short Rib | \$88

creamy polenta, braised spinach, Italian white bean ragu, lemon parsley gremolata

NY Strip Steak | \$112

celeriac purée, roasted root vegetables, peppercorn demi

Barrel Cut 8 oz Filet Mignon | \$135

truffle mashed potatoes, confit tomato, asparagus, peppercorn demi-glace

VEGETARIAN

Butternut Squash Ravioli | \$68

sage brown butter sauce, rainbow chard, pomegranate arils

Cremini Mushroom Ravioli | \$68

bloomsdale spinach, truffle oil, basil

VEGAN

Roasted Cauliflower Steak VG | \$70

cauliflower purée, pepita & raisin gremolata

Roasted Japanese Eggplant | \$70

zucchini ribbons, onion soubise, roasted cherry tomato, pine nut pepper relish

DESSERT

Select one

Chocolate Espresso Tart

chocolate shortbread, coffee gateau, espresso cream, chocolate ganache

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, turbinado crumble

Lemon Meringue Tart

shortbread crust, vanilla genoise, lemon curd, torched meringue

Red Velvet Cake

cheesecake mousse, chocolate glaze

Chocolate Marquise

rich chocolate terrine, silky and flourless

Beach Buffet



Beach Buffets

Available for “Toes in the Sand” Beach Packages | Only available at the La Jolla Beach & Tennis Club
Minimum of twenty (20) guests | Priced per person

STARS & STRIPES

\$75 per person

A classic all-American cookout

Artisan Cheese Board

chef's choice curated assortment

Mesclun Greens Salad

shaved vegetables, carrots, radish, beets, citrus
vinaigrette & buttermilk ranch

Melon & Tropical Fruits

with cucumber, fresh lime & tajin

White Rose Potato Salad

hard-boiled eggs, gherkin pickles, capers,
sherry vinegar, fresh herbs

Hot Dogs & Hamburgers

beef and vegetarian burgers, cheese, lettuce,
tomato, onions, pickles

accompaniments: mayonnaise, mustard,
ketchup, relish

Desserts

fudge brownies & chocolate chip cookies

SEASIDE FIESTA

\$85 per person

A rustic feast featuring house-made specialties

Tortilla Chips

with salsa molcajete and guacamole

Southwest Salad

local greens, black beans, grilled chayote,
cherry tomato, tortilla strips, cotija, avocado
lime dressing

Roasted Corn Esquites

epazote, cotija cheese, chile lime crema

Achiote-Marinaded Fish

cabbage slaw, salsa fresca

Steak Fajitas

sautéed sweet peppers and onions

Pork Carnitas

tomatillo salsa, cabbage radish salad

Traditional Mexican Sides

refried black beans, Spanish rice, flour & corn
tortillas, house-fried tortilla chips

Desserts

tres leches cake, classic churros

All packages include: beach décor, house white linens, 8-ft tables, white resin chairs, beach ball umbrellas, and rolled silverware

Beach Buffets

Available for “Toes in the Sand” Beach Packages | Only available at the La Jolla Beach & Tennis Club
Minimum of twenty (20) guests | Priced per person

CLASSIC BBQ

\$100 per person

A hearty ocean-side feast

Tomato Avocado Salad

cucumber, red onion, red wine vinaigrette

Chipotle Coleslaw

cilantro, carrots, green and red cabbage,
chipotle dressing

Grilled Portobello Steaks (V)

garlic-herb marinade, chargrilled and finished
with balsamic glaze

BBQ Pork Sliders

smoked pork shoulder, apple slaw, Carolina
BBQ sauce

Grilled Chicken Thighs

honey chipotle marinade, cilantro gremolata

Mac & Cheese

cheddar cheese, parmesan crust

Baked Beans

smoked bacon, brown sugar, caramelized
onions

Buttered Green Beans

smoked tomato, toasted almonds

Desserts

banana parfaits with vanilla wafers, fresh
strawberries with whipped cream

EPICUREAN SELECTION

\$130 per person

A curated experience showcasing our finest
creations

Artisanal Cheese & Charcuterie

Chef's choice curated assortment of local
meats & cheese

Baby Spinach Salad

strawberries, goat cheese, candied walnuts,
white balsamic vinaigrette

Wild Arugula Salad

shaved fennel, parmesan cheese, sourdough
crumble, lemon sumac vinaigrette

Vine-Ripened Tomato Salad

burrata, basil, olive oil, crostini

Angus Filet Mignon & Maine Lobster Tail

served with herb butter

Grilled Asparagus & Mushrooms

lightly seasoned with sea salt and olive oil

Twice-Baked Potatoes

crispy potato shells filled with whipped potato,
cheddar cheese, scallions and sour cream

Fresh-Baked Parker House Rolls

salted honey butter

Desserts

apple crumble, smores squares

All packages include: beach décor, house white linens, 8-ft tables, white resin chairs, beach ball umbrellas, and rolled silverware

Kids' Table



Kids' Table

Available for children, ages 3-11

CLASSIC KIDS' TABLE

\$38 per child

Entree

select one

Grilled Chicken Breast

mashed potatoes, green beans

Mini Cheeseburger Sliders

shoestring fries

Macaroni & Cheese

buttered broccoli

Pasta with Butter or Marinara (Gluten-Free Available)

Dessert

select one

Seasonal Fruit Sorbet

Assorted Baked Sweets

CLASSIC KIDS' BUFFET

\$42 per child

12 or more children required

Entree

select two

Mini Grilled Cheese Sandwiches

Chicken Tenders

house-made ranch & ketchup

Mac & Cheese

toasted breadcrumbs

Cheese or Pepperoni Pizza Squares

Seasonal Fruit Platter

Fresh Vegetable Crudité

yogurt ranch dip

Sweet Treats Table

select one

Frosted Sugar Cookies

Brownie Bites

Fruit Gummies



Beverages



Hosted Bar on Consumption

All prices are based on hosted bar service

Bartender required at \$175/each - 1 bartender per 75 guests

HOUSE LIQUORS | \$18

Rigby Vodka
Seagram's Gin
Cane Run Light Rum
Pueblo Viejo Blanco Tequila
Cutty Sark Blended Scotch Whisky
Redwood Empire Bourbon

PREMIUM LIQUORS | \$21

Ketel One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Herradura Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch Whisky

LIQUEURS & CORDIALS

Individually priced, upon request only
Frangelico | \$13
Amaretto Disaronno | \$14
Baileys Irish Cream | \$14
Kahlúa | \$14
Grand Marnier | \$16
Courvoisier VS | \$17
Rémy Martin VSOP Cognac | \$18

BEER SELECTIONS

Domestic Bottled Beer | \$8

Bud Light, Budweiser, Coors Light, Miller

Imported Bottled Beer | \$10

Amstel Light Lager, Corona Extra, Fuller's
London Pride, Guinness Draught, Heineken
Pale Ale, Pacifico, Stella Artois

Craft Bottled Beer | \$12

AleSmith Pale Ale, Ballast Point Sculpin IPA,
Best Day Brewing (Non-Alcoholic), Green Flash
West Coast IPA

NON-ALCOHOLIC BEVERAGES

Bottled Still or Sparkling Water | \$7 each
Soft Drinks (Coke, Diet Coke, Sprite) | \$5 each
Individually Bottled Juices | \$7 each

HOUSE WINE

House Red | \$50 per bottle
House White | \$50 per bottle
House Sparkling | \$50 per bottle



Hosted Bar Packages

All prices are based on hosted bar service

Bartender required at \$175/each - 1 bartender per 75 guests

STANDARD

\$40 per person for the first hour

\$28 per person for each additional hour

Rigby Vodka
Seagram's Gin
Cane Run Light Rum
Pueblo Viejo Blanco Tequila
Cutty Sark Blended Scotch Whisky
Redwood Empire Bourbon
Chardonnay – Estancia
Cabernet Sauvignon – Estancia
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

BEER & WINE

\$35 for the first hour

\$23 for each additional hour per person

Sauvignon Blanc – California Grown
Chardonnay – California Grown
Cabernet Sauvignon – California Grown
Pinot Noir – California Grown
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

PREMIUM

\$50 per person for the first hour

\$28 per person for each additional hour

Ketel One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Herradura Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch Whisky
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

Wine Cellar

Wines by the bottle

Corkage Fee: \$35 per 750ml bottle

SPARKLING

Caposalto Prosecco, Italy | \$58

Mumm Napa Brut, Napa Valley, CA | \$62

Domaine Carneros Brut, Napa Valley, CA | \$88

Roederer Estate Brut, Anderson Valley, CA | \$75

CHAMPAGNE

Nicolas Feuillatte Brut, Épernay, France | \$147

Taittinger La Française Brut, Épernay, France | \$155

Veuve Clicquot Ponsardin Brut, Reims, France | \$224

Dom Pérignon Brut, Moët & Chandon, Épernay, France | \$410

SAUVIGNON BLANC

Ferrari-Carano, Fume Blanc, Sonoma County, CA | \$65

Better Half, Marlborough, New Zealand | \$50

DAOU, Paso Robles, CA | \$60

PINOT GRIS / PINOT GRIGIO

Pinot Gris “J”, California | \$60

Pinot Grigio, Kettmeir, Alto Adige, Italy | \$70

CHARDONNAY

Estancia, Central Coast, CA | \$50

La Crem, Monterey, CA | \$58

Cambria “Katherine’s Vineyard”, Santa Maria Valley, CA | \$60

Sonoma-Cutrer, Russian River, Sonoma, CA | \$70

Grgich Hills Estate, Napa Valley, CA | \$140

PINOT NOIR

Sean Minor, Carneros, Sonoma, CA | \$75

J Lohr, Fog’s Reach, Central Coast, CA | \$110

EnRoute, Russian River Valley, CA | \$125

Wine Cellar

Wines by the bottle

Corkage Fee: \$35 per 750ml bottle

CABERNET SAUVIGNON

Estancia, Paso Robles, CA | \$50

Arrowood, Sonoma, CA | \$80

DAOU, Paso Robles, CA | \$75

Franciscan Estate, Oakville, Napa Valley, CA | \$50

Decoy, Sonoma, CA | \$70

Post & Beam, Napa Valley, CA | \$120

Silver Oak, Alexander Valley, CA | \$268

OTHER REDS

Matanzas Creek Merlot, Bennett Valley, Sonoma, CA | \$155

Hill Family Estate Syrah, Napa Valley, CA | \$85

Muga Reserva Tempranillo, Rioja, Spain | \$120

2025 Banquet Menus

FOOD AND BEVERAGE SERVICE

La Jolla Beach & Tennis Club and La Jolla Shores Hotel are responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. If alcoholic beverages are to be served on the hotel premises, the hotel will require that these beverages be purchased and served by hotel servers and bartenders. Banquet menu food and beverage pricing is subject to change. All banquet menu pricing will be guaranteed sixty (60) days prior to the Group/Event arrival.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a taxable 25% service charge and the state sales tax, currently 7.75%, both of which are subject to change.

ENTREE SELECTIONS FOR PLATED EVENTS

If your group requires a split menu, entrée selections are limited to a maximum of two (2) selections plus vegetarian, and the higher price applies to all entrées. The hotel requires that the client provide place cards identifying the particular entrée selected by each guest.

SPECIAL DIETARY REQUIREMENTS

Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GUARANTEES

All event details, including food, beverage, and setup needs must be received at least two (2) weeks in advance of the first group event. Attendance guarantee must be confirmed five (5) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If the guarantee is not received, the agreed-upon number will serve as the guarantee. If the hotel needs to produce more than the initial amount guaranteed on-site, the client is responsible for paying additional fees.

CONFIRMATION OF SETUP REQUIREMENTS

The final menu items, room arrangements, and other details pertaining to this function are outlined in the enclosed Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease or increase, or if the hotel deems it necessary.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premises, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your Catering/Conference Services contact prior to the event. Additional fees may apply. Any inquiries regarding missing items will be directed to the hotel's Lost and Found department.

ROOM SETUP AND TIME CHANGES

If room setup changes are requested after your meeting or event has been set up as specified in the Banquet Event Order, a minimum \$75 labor charge will be posted to your account per occurrence. On the day of your event, if the start time is delayed by more than thirty (30) minutes past the scheduled start time, a minimum labor charge of \$75 will be posted to your account. For social events, a maximum of six (6) hours is provided. If additional time is requested and permitted by the hotel, a \$500 charge will apply per half hour.

PAYMENT ARRANGEMENTS

All functions must be paid for in advance unless our Accounting Department has approved direct billing. If direct billing is not approved, full payment must be received at least 10 days prior to the start of the event or events.

DECORATIONS AND SIGNAGE

Handwritten signage is not permitted, and any signage displayed in the front lobby or entrance to the hotel must be approved in advance. The hotel will not permit the affixing of anything to the walls, floors, ceilings, or equipment with nails, staples, tape, or any other substance or device. The Hotel Engineering Department must service any items that require hanging. Applicable fees apply.

2025 Banquet Menus

EVENT PHOTOGRAPHY

The photographer and videographer agree that La Jolla Beach & Tennis Club, Inc. receives all rights to photos taken on the property. La Jolla Beach & Tennis Club, Inc. is allowed to use all images for marketing purposes, including print and digital.

SHIPMENTS

Please plan for your boxes to arrive no more than three days in advance of your function; otherwise, additional storage fees may apply. Please refer to the group contract and the drayage and shipping information document for further details.

Please address all packages with the following:
Attn: Group Contact Name/Group Name
Hotel Contact: Conference/Catering Manager Name

PARKING

Valet service is required for events with guest counts over fifty (50). Please contact your service manager for additional information and fees.

SPONSORSHIP REQUIREMENTS

Membership or room sponsorship is required for all events held at La Jolla Beach & Tennis Club. If you do not have a member sponsor, a room sponsorship is required.

ROOM SPONSORSHIP GUIDELINES

Peak Season: July 1 – October 31, one (1) guest room for every ten (10) attendees.

Non-Peak Season: November 1 – June 30, one (1) guest room for every twenty (20) attendees.

GUEST FEES: ROOM-SPONSORED

Applicable to Beachfront events at
La Jolla Beach & Tennis Club
\$30.00 per adult | \$40 per adult (peak season)
\$10.00 per child (ages 6–12) | \$20 per child (peak season)
Children five (5) and under: complimentary

GUEST FEES: MEMBER-SPONSORED

Applicable to Beachfront events at
La Jolla Beach & Tennis Club
\$20.00 per adult | \$30 per adult (peak season)
\$7.00 per child (ages 6–12) | \$10 per child (peak season)
Children five (5) and under: complimentary