

WEDDINGS



SERVICES & PRICE GUIDE

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Generations

BY THE SEA

GENERATIONAL STEWARDSHIP

Now led by fifth-generation Kellogg family member William (Bill) J. Kellogg, the Club continues to welcome new generations of guests and members. A cherished family heirloom, it remains deeply connected to the La Jolla community, reflecting the Kellogg family's enduring commitment and the area's timeless charm.

HISTORICAL TRANSFORMATION

Originally opened in 1927 as the La Jolla Beach & Yacht Club, the property was reimagined by F.W. Kellogg into an exclusive oceanfront tennis resort. He introduced tennis courts, a swimming pool, and the Beach Club Apartments, shaping a destination dedicated to recreation and luxury.

LEGACY OF EXPANSION

W.S. Kellogg, son of F.W. Kellogg, played a key role in expanding the resort, adding the North Wing, Playa Del Oro Apartments, F.W. Kellogg commercial building, and The Marine Room restaurant. His contributions helped make the La Jolla Beach & Tennis Club a premier destination.



La Jolla Beach & Tennis Club

Available Venues





Beach

Nothing is more timeless than a ceremony by the sea. At the La Jolla Beach & Tennis Club, your love story unfolds on our private beach, where soft sand, ocean breezes, and the sound of waves create an unforgettable setting. Whether barefoot and intimate or a grand shoreline celebration, our expert coordination and coastal charm make your day seamless and stunning.

Ceremony: 250

Banquet: 250

Cocktail Reception: 250

[View Virtual Tour](#)



Spindrift Pavilion

In the heart of the Club's storied grounds, the Spindrift Pavilion blends legacy with natural beauty. Once part of the original clubhouse, this outdoor venue offers a timeless setting framed by manicured gardens and its signature duck pond. With warm ambiance and a touch of old-world romance, it's where tradition and celebration meet.

Ceremony: 250

Banquet: 250

Cocktail Reception: 250

[View Virtual Tour](#)



Club Dining Patio

Tucked beside the pool deck and steps from the sand, the Club Dining Patio offers Spanish-style charm with a wood-fired pizza oven and rustic marketplace. Ideal for rehearsal dinners, receptions, or intimate weddings, it blends coastal ease with Old California character—perfect for elevated yet effortless celebrations.

Ceremony: 150

Banquet: 180

Cocktail Reception: 180

[View Virtual Tour](#)



La Sala Ballroom

La Sala Ballroom, the Club's largest indoor venue, blends coastal charm with versatility. Steps from the sand and adjacent to the Seabreeze Patio, it's ideal for ceremonies, receptions, and elegant dinners. Soft lighting, warm tones, and flexible layouts create a beautiful canvas, while its indoor-outdoor flow is perfect for cocktails, al fresco dining, or dancing under the stars.

Ceremony: 150

Banquet: 120

Cocktail Reception: 150

[View Virtual Tour](#)



The Walnut Lounge

The Walnut Lounge is a warm, wood-paneled retreat with panoramic ocean views. Ideal for intimate gatherings or a quiet escape, it features plush seating, rich textures, and a refined, residential feel. Once a favorite of longtime members and notable guests, it offers comfort, character, and timeless hospitality.

Cocktail Reception: 75

La Jolla Shores Hotel

Available Venues





La Jolla Shores

Say 'I Do' where the ocean meets the shore. At La Jolla Shores Hotel, your love story unfolds on soft sand with sea breezes and the sound of waves as your soundtrack. From intimate barefoot vows to grand waterfront celebrations, we offer a stunning setting, seamless coordination, and permit facilitation for your day. Beach events are not available in July or August.

Ceremony: 300



Acapulco & Terrace

Perched two stories above the Pacific, Acapulco offers panoramic views and relaxed California elegance—perfect for receptions, toasts, or private moments. Bathed in natural light and opening onto a private deck, it invites guests to enjoy ocean breezes, golden sunsets, and the laid-back charm of La Jolla Shores for gatherings from welcome cocktails to after-parties.

Cocktail Reception: 100

Banquet: 80

[View Virtual Tour](#)



La Jolla Ballroom & Patio

Just steps from the beach, the La Jolla Ballroom is a bright, breezy indoor-outdoor venue ideal for intimate gatherings, receptions, or rehearsal dinners. Floor-to-ceiling windows and a private patio framed by hacienda-style architecture blend seaside charm with a refined, residential feel—perfect for sunlit celebrations and heartfelt moments.

LA JOLLA

Cocktail Reception: 80

Banquet: 60

[View Virtual Tour](#)

PATIO

Cocktail Reception: 75

Banquet: 50



Shores Lawn

Just steps from the sand, the Shores Lawn offers golden sunlight, ocean breezes, and sweeping Pacific views for unforgettable 'I do's.' Ideal for intimate ceremonies or grand celebrations under the stars, it blends natural beauty with relaxed California elegance—where memories are made and love stories begin.

Cocktail Reception: 120

Banquet: 100

[View Virtual Tour](#)



Garden Patio

A hidden gem just steps from the sand, the Garden Patio offers a serene, sunlit setting surrounded by lush greenery and coastal charm. Perfect for ceremonies, receptions, or intimate gatherings, it blends privacy, ocean air, and a romantic, residential feel—ideal for toasts, mingling, and heartfelt moments.

Cocktail Reception: 250

Banquet: 200

[View Virtual Tour](#)

Wedding Packages

Package prices begin at \$160 per person

CEREMONY INCLUSIONS

Ceremony venue
House garden chairs
Water Station
Sound system with lavalier mic and speakers

RECEPTION INCLUSIONS

Reception venue
House tables, chairs, and white linens
Champagne toast
Two-course plated dinner or stationed buffet
Coffee & tea service



Our wedding packages start at \$160 per guest and can be tailored to reflect your personal style while honoring the timeless legacy of the setting. Each package is designed for a minimum of fifty (50) guests.

Start Planning

All wedding packages are based on a minimum of fifty (50) guests.
Packages begin at \$160 per guest.

01

HORS D'OEUVRES

Choice of three tray-passed hors d'oeuvres

02

PLATED OR STATIONED BUFFET

Choice of two-course plated dinner service or stationed buffet

03

SPARKLING TOAST

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

04

COFFEE & TEA SERVICE

Freshly brewed coffee and tea following dinner service

Hors D'Oeuvres

May be displayed or tray passed
Select up to three

CHILLED

Bruschetta (VG)

vine-ripened tomato, basil, parmesan,
garlic crostini

Gazpacho Shooter (VG)

yellow pepper coulis, cucumber, basil tips

West Coast Oyster

ponzu, jalapeño

Cali Shrimp Cocktail

citrus zest, cocktail sauce

Beef Tartare

capers, mustard, potato chips

Melon & Prosciutto

compressed melon, fresh mint

WARM

Vegetable Spring Roll

sweet chili sauce

Tomato Arancini

fontina cheese, basil pesto

Lump Crab Cake

served with spicy aioli

Coconut Shrimp Skewer

sriracha mayo

Tandoori Chicken Satay

coriander yogurt

Lamb Lollipop

mint & rosemary crust, charred tomato relish

Dinner Buffets

Minimum of twenty (50) guests | Priced per person

COASTAL BAJA

\$160 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

\$160 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 (50) guests | Priced per person

LA JOLLAN

\$175 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

\$175 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.

TWO-COURSE PLATED DINNER

Pre-select one starter and up to three entrée selections, including vegetarian.

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.

TWO-COURSE PLATED DINNER

Pre-select up to three entrée selections, including vegetarian.

COASTAL CLASSICS

\$160 per person

Roasted Halibut

orzo pasta, grilled summer squash, sauce vierge

Artichoke Ravioli

lemon cream sauce, basil, blistered tomatoes, garlic crumble

Braised Beef Short Rib

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

LEGACY BY THE SEA

\$195 per person

Diver Scallops

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

Miso Sea Bass

carrot ginger purée, choy sum, scallion curls

Barrel Cut 8 oz Filet Mignon

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

THE DRIFT WOOD TABLE

\$175 per person

Icelandic Salmon

roasted seasonal vegetables, caper citrus beurre blanc

Pasture-Raised Chicken Breast

smashed white rose potatoes, braised spinach, Calabrian chimichurri

NY Strip Steak

celeriac purée, roasted root vegetables, peppercorn demi

VEGETARIAN

Butternut Squash Ravioli V

sage brown butter sauce, rainbow chard, pomegranate arils

Cremini Mushroom Ravioli V

bloomsdale spinach, truffle oil, basil

VEGAN

Roasted Cauliflower Steak VG

cauliflower purée, pepita & raisin gremolata

Roasted Japanese Eggplant VG

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

Enhancements

Substitute or enhance any stationed buffet or plated entree selection.

ADD-ON MENU ENHANCEMENTS

priced per person

Wagyu Beef Striploin | +\$25

Butter-Poached Twin Lobster Tails | +\$35

Duo Entree Course | +\$35

Artisan Bread & Butter Service | +\$12

trio of cultured butters - smoked sea salt and citrus herb

warm rosemary focaccia with olive oil & balsamic

ADD-ON BEVERAGE ENHANCEMENTS

Coursed Wine Pairings | MP

Tablesides Wine Service | MP

Kids' Table & Vendor Meals

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

VENDOR MEALS

\$68 per person

Plated Wedding Entree | \$68

select lower priced plated entrée or vegetarian entrée

chef's choice seasonal accompaniments

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 Sparkline | \$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

Signature Cocktails

Handcrafted with premium spirits, fresh ingredients, and coastal charm.

THE LA JOLLA SPARKLER | \$18

Prosecco, Elderflower Liqueur, Lemon Twist, Fresh Thyme

Effervescent, floral, and perfect for a seaside toast.

SHORELINE SMASH | \$18

Bourbon, Muddled Mint, Blackberry, Fresh Lemon

Bold yet refreshing with a nod to rugged coastal cliffs.

PACIFIC PALOMA | \$18

Blanco Tequila, Fresh Grapefruit Juice, Lime, Sea Salt Rim

A crisp coastal take on the Mexican classic.

GOLDEN HOUR MARGARITA | \$18

Reposado Tequila, Grand Marnier, Lime, Agave, Orange Zest

Smooth and golden—just like a sunset over the sand.

THE CLUB MOJITO | \$18

White Rum, Fresh Mint, Lime Juice, Cucumber, Splash of Soda

A cooling classic, elevated with a garden-fresh twist.

LAVENDER GIN FIZZ | \$18

London Dry Gin, Lavender Syrup, Lemon, Egg White, Soda

Elegant, airy, and softly herbaceous
Ideal for warm evenings.

COVE COOLER (NON-ALCOHOLIC) – \$10

Cucumber, Mint, Lime, Coconut Water, Soda
Light, hydrating, and perfect for guests of all ages



Catering Services

CATERING SALES MANAGER

Your Catering Sales Manager will be your primary hotel contact throughout the planning process. They will familiarize you with the grounds and ambiance of our property while supporting you as you finalize your wedding plans.

- Create an initial estimate of charges, including food & beverage pricing, deposit schedule, and final payment timeline
- Reserve your event space and provide an event agreement
- Provide a guestroom agreement (upon request and subject to availability)
- Recommend trusted outside professionals for music, floral, photography, officiants, invitations, and wedding coordination through our Preferred Vendor List
- Act as a menu consultant for all food and beverage selections
- Prepare detailed Banquet Event Orders outlining your event specifics
- Create a floor plan of your function space to assist with seating arrangements
- Oversee the setup of your ceremony and reception space, food preparation, and hotel operations
- Serve as an additional liaison between your wedding planner and our hotel team
- Ensure a seamless transition to the hotel's banquet captain on your wedding day after your grand entrance
- Review banquet checks for accuracy before final billing

Wedding Planner

YOUR PROFESSIONAL WEDDING COORDINATOR

To ensure a seamless and flawless experience, a professional wedding coordinator is required for all weddings. Your coordinator will serve as your guide and point person, assisting you throughout the planning process and on the day of your celebration.

Your coordinator's responsibilities include

- Advising on etiquette and protocol for invitations, family matters, ceremony, and toasts
- Creating a detailed wedding day timeline, covering both ceremony and reception
- Organizing and leading your ceremony rehearsal
- Communicating instructions and reminders to the wedding party on the day of the event
- Confirming all details with your selected vendors in the days leading up to the wedding
- Acting as liaison with your family, wedding party, band/DJ, florist, photographer, and other vendors
- Delivering and arranging ceremony programs, escort cards, place cards, favors, and personal items
- Coordinating the ceremony, including arranging the wedding party and cueing music
- Managing the reception flow, including the grand entrance, first dance, toasts, cake cutting, and other key moments
- Partnering with vendors and the hotel's banquet captain to ensure timely execution of all elements
- Collecting and/or storing personal items at the conclusion of the reception
- Organizing wedding gifts and ensuring safe delivery to your room or designated location
- Providing full-service coordination, from engagement through your honeymoon, as desired