

La Jolla Shores Hotel

WEDDINGS

SERVICES & PRICE GUIDE



LJSHORESHOTEL.COM

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La Jolla Shores Hotel

AVAILABLE VENUES



Shores Lawn

Acapulco & Terrace

La Jolla & Patio

Garden Patio

Aztec

Kellogg Park

Vallecitos

Avenida de la Playa

Camino del Oro

←
La Jolla Beach & Tennis Club

Tennis Courts

Beach



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: 200

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 ROOM

Cocktail Reception: 80

Banquet: 60

[View Virtual Tour](#)

PATIO

Cocktail Reception: 200

Banquet: 150

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: 200

Banquet: 200

[View Virtual Tour](#)

La Jolla Shores Hotel
Packages





Wedding Experiences

Celebrate your wedding just steps from the Pacific, where laid-back coastal elegance meets effortless hospitality. With panoramic ocean views, soft sand underfoot, and San Diego's year-round sunshine, La Jolla Shores Hotel is the perfect setting for a relaxed yet elevated wedding celebration.

INTIMATE SHORES MICRO WEDDING

Designed for up to 25 guests

Starting at \$5,000

Sunday–Thursday preferred | Based on availability

Package includes:

Oceanfront ceremony & reception venue

Standard ceremony setup

House white linens and chairs

Two passed appetizers for one-hour reception

Two-course plated dinner service

Champagne toast for the couple

Dedicated Event Services Manager

Package Terms & Conditions

Pricing Structure

Beverage packages are not included in per-person package pricing unless otherwise specified.

Wedding venue fees are not included in per-person package pricing.

Guest Count

Wedding packages and estimates are based on the contracted guest count.

If the final guaranteed guest count exceeds the contracted count by more than 5%, a revised agreement and addendum will be required.

Beachfront Access

The La Jolla Shores Beach “toes in the sand” beachfront venues carry venue fees reflective of seasonality:

Off-Peak Season: September 1 - June 30 (Permitting of public beach space is allowed)

Peak Season: July 1 - August 31 (Permitting of public beach space is prohibited)

Event Timing & Setup

Beachfront Venues

Access for setup begins 4 hours prior to event start time

Package includes: 1-hour reception, 4 hours of dinner service

Wedding Experiences

SHORESIDE I DO

Designed for up to 50 guests

\$160/Per Person

Standard ceremony setup
House white linens and chairs
Two passed appetizers for one-hour reception
Two-course plated or buffet dinner service
Complimentary champagne toast
Menu tasting for two
Preferred vendor access
Dedicated Event Services Manager

SUNSET SHORES

Designed for up to 100 guests

\$200/Per Person

Includes "Shoreside I Do" in addition to:

Waived cake cutting fee
Waived venue fee for one additional wedding event
Complimentary coffee & tea service display
Priority access to premier oceanfront venues
Choice of enhanced specialty linen or chair upgrade
On-site accommodations for the couple (based on availability)

OCEANFRONT AFFAIR

Designed for 150+ guests

\$250/Per Person

Includes "Sunset Shores" in addition to:

Pre-wedding operations meeting
Waived reception & after-hour venue fees
Complimentary market lighting
Complimentary two-night stay for the couple (based on availability)

Package Terms & Conditions

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Beachfront Venues

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Package includes: 1-hour reception, 4 hours of dinner service



Seasonal Promotions

Winter Shores Wedding Bliss

Embrace the romance of a winter wedding by the sea. Crisp coastal air, golden sunsets, and a relaxed seasonal pace create an intimate and unforgettable celebration at La Jolla Shores Hotel.

Valid for weddings held November – June

Excludes holidays | Based on availability

Winter enhancements include:

Reduced Food & Beverage minimums

Complimentary ceremony venue fee

Champagne toast for the couple

Complimentary wedding night stay for the couple (based on availability)

Preferred guest room rates with contracted room block

Applicable to Tier I, II, or III wedding packages.

Weekday Wedding Escape (Sunday–Thursday)

Celebrate your love with a relaxed, oceanfront wedding on a preferred weekday. Sunday–Thursday weddings offer greater flexibility, enhanced value, and the same stunning coastal setting.

Valid for weddings held Sunday – Thursday

Weekday enhancements include:

Reduced Food & Beverage minimums

Complimentary ceremony venue fee

Signature welcome cocktail or champagne greeting

Extended setup time for décor (based on availability)

Preferred guest room rates

La Jolla Shores Hotel
Menus



Hors D'Oeuvres

Displayed or tray-passed | *select up to three*

CHILLED

Ricotta Crostini (VG)

oven-dried tomato caponata, pickled mustard seed

Gazpacho Shooter (VG)

yellow pepper coulis, cucumber, basil tips

West Coast Oyster

ponzu, jalapeño

Brie Tart

apple rosemary compote

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 fifty (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, tortilla chips

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-crust, 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

Dinner Buffets

Minimum of fifty (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

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

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

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

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

LEGACY BY THE SEA

\$195 per person

Diver Scallops

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

Miso Sea Bass

carrot ginger purée, choy sum, scallion curls

Filet Mignon

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

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

Tableside 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 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

Caposaldo 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

SHORELINE SMASH | \$18

bourbon, muddled mint, blackberry fresh lemon

PACIFIC PALOMA | \$18

blanco tequila, fresh grapefruit juice, lime sea salt rim

GOLDEN HOUR MARGARITA | \$18

reposado tequila, grand marnier, lime, agave orange zest

THE CLUB MOJITO | \$18

white rum, fresh mint, lime juice, cucumber splash of soda

LAVENDER GIN FIZZ | \$18

london dry gin, lavender syrup, lemon, egg white, soda

COVE COOLER (NON-ALCOHOLIC) | \$10

cucumber, mint, lime, coconut water, soda

Catering Services

CATERING SALES MANAGER

Your Catering Sales Manager will be your main point of contact.

They will guide you through the planning process.

They will introduce you to the property and its ambiance.

They will support you as you finalize your wedding plans.

- Prepare your initial estimate (F&B, deposits, payment timeline)
- Reserve your space and provide your agreement
- Share a guestroom agreement (if requested and available)
- Recommend vendors from our Preferred Vendor List
- Assist with menu selections
- Prepare Banquet Event Orders with event details
- Create your floor plan and seating layout
- Oversee setup, food preparation, and operations
- Coordinate with your planner and hotel team
- Transition service to the banquet captain after your entrance
- Review banquet checks prior to final billing

Wedding Planner

YOUR PROFESSIONAL WEDDING COORDINATOR

A professional wedding coordinator is required for all weddings. They ensure a seamless experience from planning through your celebration. They serve as your guide and point of contact throughout.

Your coordinator will:

- Advise on etiquette, invitations, and ceremony details
- Create your full wedding day timeline
- Lead your ceremony rehearsal
- Communicate with the wedding party on event day
- Confirm all details with your vendors
- Coordinate with family, vendors, and key partners
- Arrange personal items (programs, place cards, favors, etc.)
- Oversee and cue the ceremony
- Manage reception flow and key moments
- Partner with vendors and the banquet captain onsite
- Collect and secure personal items after the event
- Organize gifts and ensure delivery to your room or designated location
- Provide full-service support, as desired