

LA JOLLA
SHORES HOTEL AND RESTAURANT



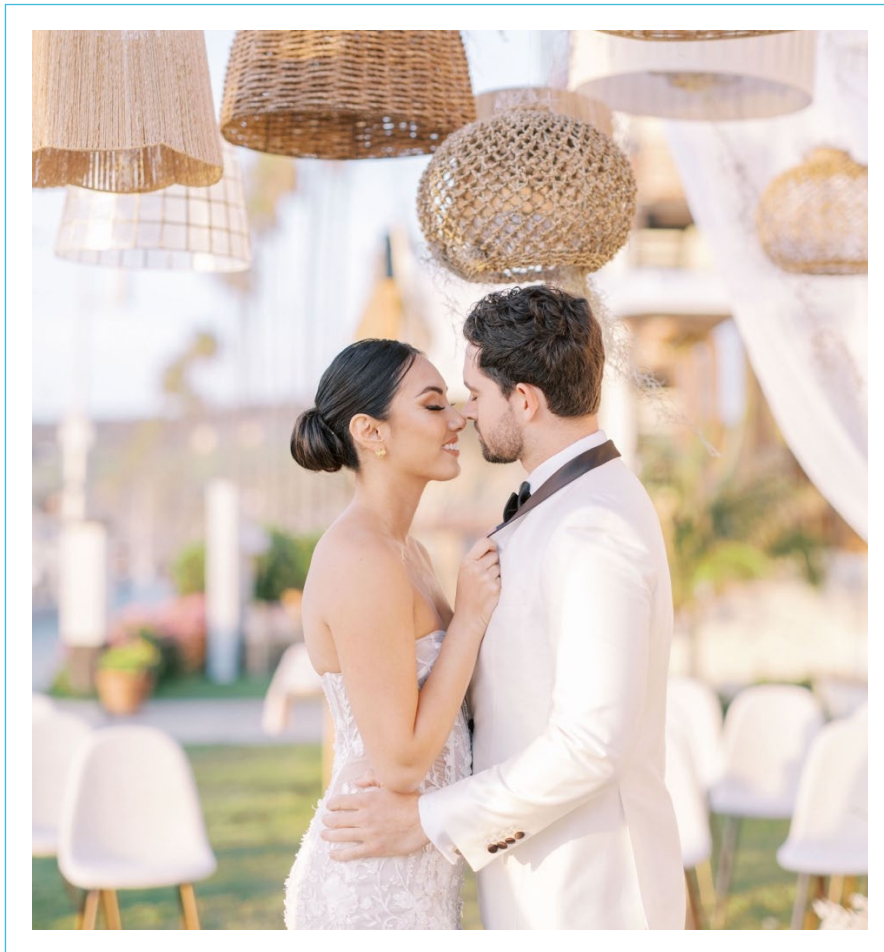
WEDDINGS



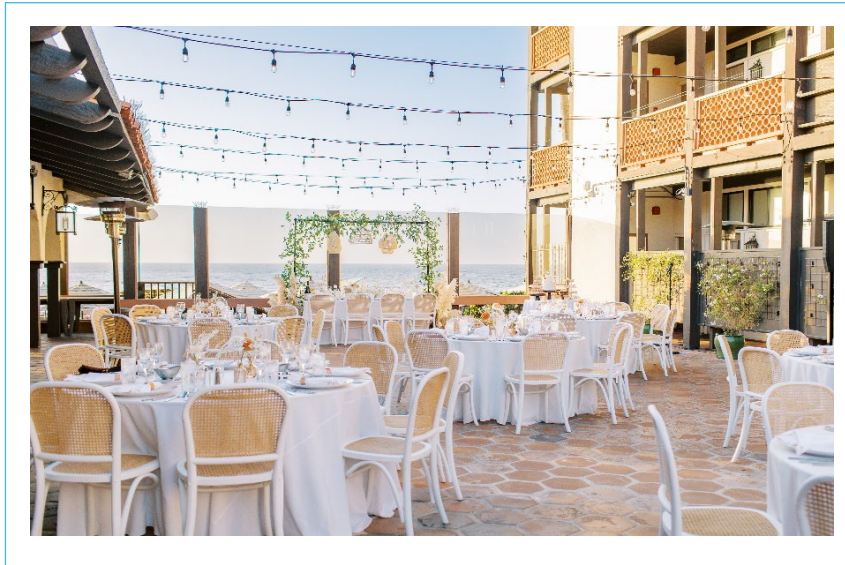
HAND IN HAND, TOES IN THE SAND

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.



VENUE OPTIONS



SHORES PATIO

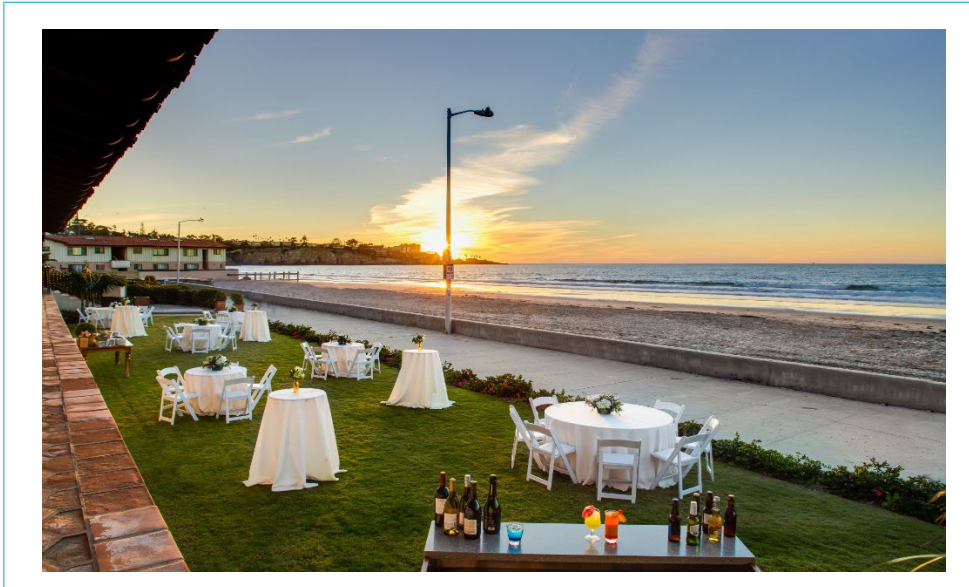
Step into a tropical paradise on our outdoor ocean view patio. Perfect for larger events of up to 180 guests.



ACAPULCO ROOM & DECK

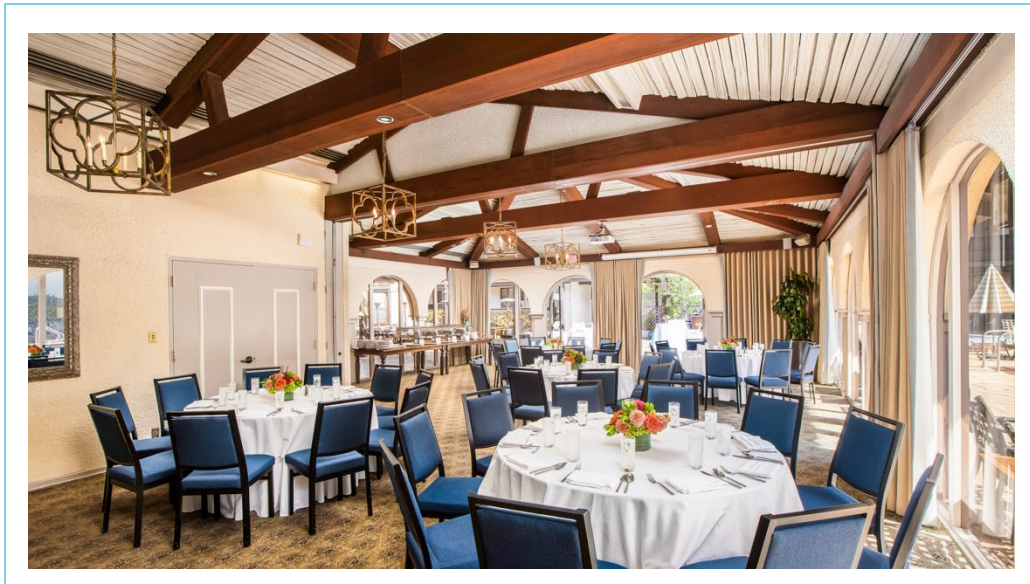
Experience seamless indoor and outdoor convenience in this venue, featuring breathtaking ocean vistas from the interior through expansive windows, and an adjacent, tri-level terrace that offers stunning views of La Jolla Cove and Scripps Pier. The space comfortably accommodates up to 120 guests.

VENUE OPTIONS



THE LAWN

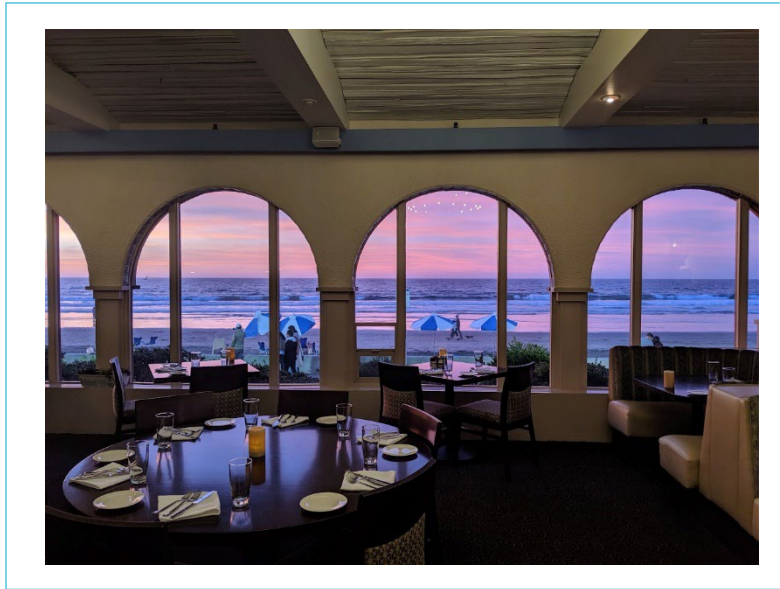
A spacious 2,000 square foot lawn that can accommodate up to 200 guests for a reception just steps from the sand. The perfect space to have a one-of-a-kind oceanfront event.



LA JOLLA ROOM & PATIO

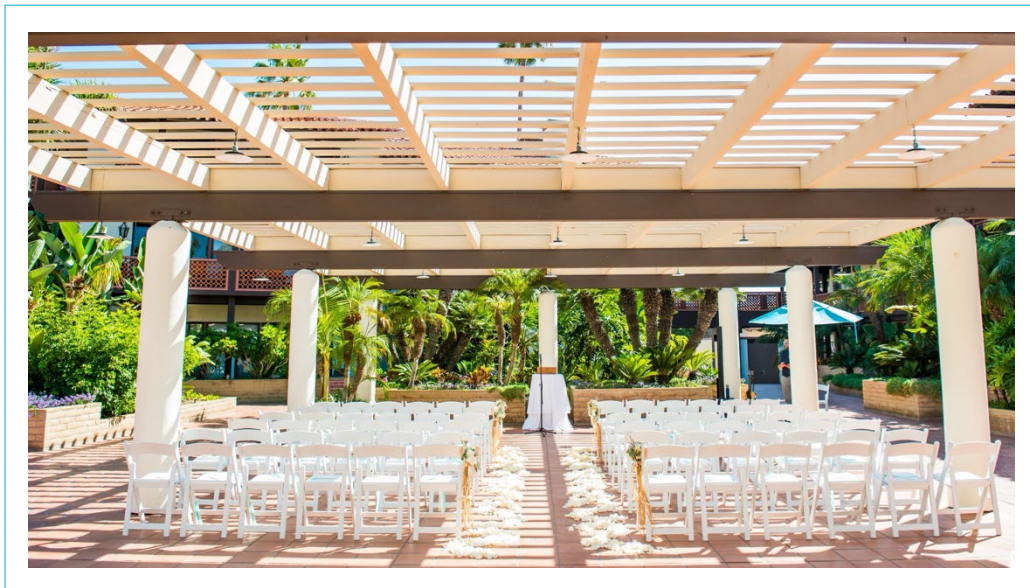
Vaulted ceilings, three walls of windows, chandeliers and an open-air patio make this our most elegant event space. A first-floor location ideal for up to 60 guests.

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.

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.

STARTERS

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

DEILED EGG

Candied Bacon, Mustard, Lemon Cream

BRUSCHETTA

Tomato, Garlic, Sea Salt, Balsamic

SAVORY HERB BOURSIN

Crispy Cup, Fig Paste, Candied Pecan

CEVICHE

Shot Glass Sustainable Fish, Onions, Cilantro, Jalapeno, Lime

HOT SELECTIONS

COCONUT SHRIMP

Plum Sauce

BACON WRAPPED SEA SCALLOP

Balsamic Drizzle

SPANAKOPITA

Sauteed Spinach, Phyllo

CHICKEN POTSTICKER

Firecracker Sauce

BRIE RASPBERRY PURSE

Puff Pastry

EMPANADA

Pineapple, Raisin, Coconut, Tahini

MINI MARYLAND BLUE CRAB CAKES

Whole Grain Mustard, Old Bay Aioli

Additional options on the next page...

STARTERS CONT.

PLATED DINNER STARTERS

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

SALADS & SOUPS

BUTTERNUT SQUASH

Sun Dried Cranberries, Pepitas, Nutmeg Cream

CLAM CHOWDER

Bacon, Potato, Oyster Crackers, Paprika Oil

WILD MUSHROOM BISQUE

Goat Cheese, Crouton, Truffle Oil

CHICKEN TORTILLA SOUP

Roasted Tomatoes, Avocado, Cilantro, Jalapeno, Tortilla Strips

BABY KALE

Arugula, Tart Cherries, Feta, Pepitas, Lemon Vincotto

ARTISAN LETTUCE

Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing

ICEBERG WEDGE

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

SHORES CAESAR

Romaine, Anchovy, Parmesan Croutons

PLATED MAIN COURSE

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

Brown Rice, Blum Chutney, Broccoli Robe, Black Muscat

ALMOND BUTTERFISH

Roasted Gem Potatoes, Broccoli, Lobster Cream

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, Coriander Avocado 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

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, Pepitas

CHIPOTLE BRAISED CHICKEN SOPES

Shredded Lettuce, Queso Fresco, Avocado Purée

BAJA FISH TACOS

Cabbage, Corn Tortillas, Salsa Fresca

CHILI-LIME CURED SKIRT STEAK FAJITAS

Salsa Roja, Flour Tortillas, Cilantro Lime Crema

REFRIED BLACK BEANS, SPANISH RICE

THE SHORES

+\$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

Additional options on the next page...

DINNER BUFFETS CONT.

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

DINNER BUFFETS CONT.

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

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

\$28 first hour per person
\$17 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

\$23 first hour per person
\$15 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

\$20 first hour per person
\$12 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

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

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.

- Welcome Receptions on the Patio
 - Rehearsal Dinners
 - Post-wedding Brunch Buffets
- Farewell Parties on the Ocean View Deck

WEDDING GUIDELINES

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

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.

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.