



**ESTANCIA
LA JOLLA**

HOTEL & SPA



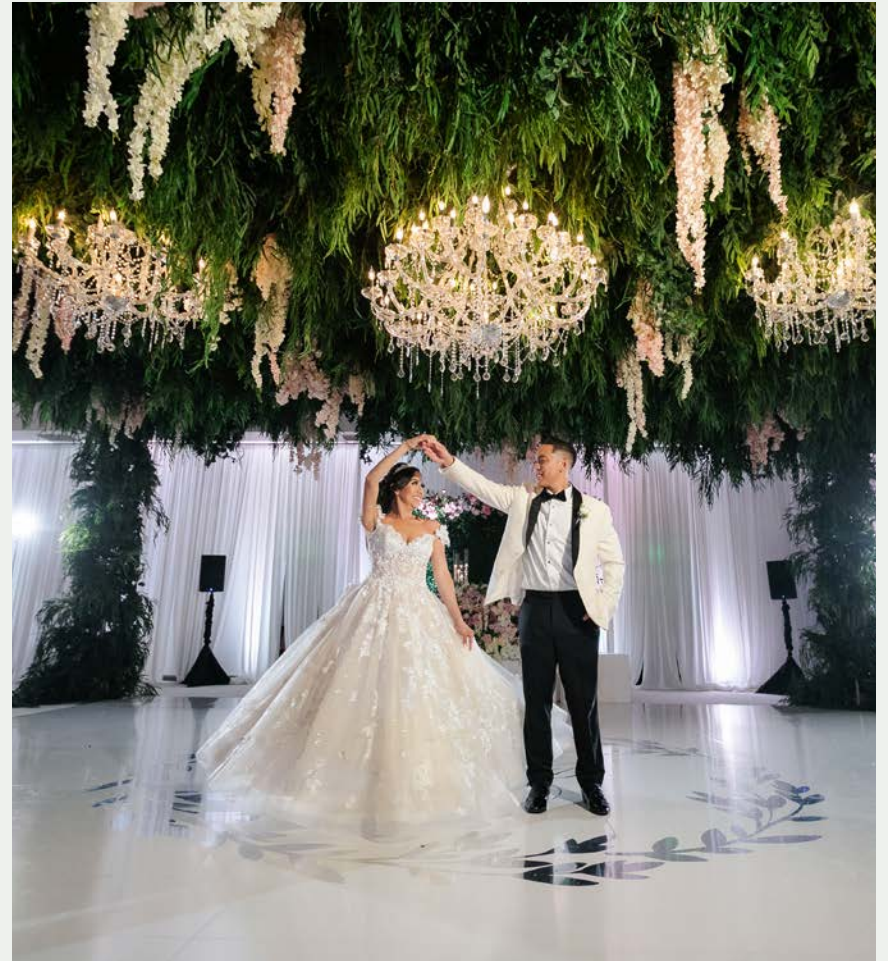
Wedding Venues



Garden Courtyard

A show-stopping setting for your outdoor wedding, the centerpiece of this sanctuary, the Garden Courtyard, is beautifully adorned with over 100 types of botanicals and accented by gorgeous Spanish-style architecture.

This garden oasis was designed with a bride's grand entrance in mind. Two magnificent sweeping staircases lead to a lush lawn and trickling fountain where you will exchange vows before up to 420 loved ones.



La Jolla Ballroom

Share your joy with as many as 420 guests, in this luxe setting drenched in natural light. La Jolla Ballroom can flex to any theme or vision you may have and our team can assist in making your beautiful dreams come to life.

Upscale custom-designed decor and furnishings include walnut flooring in the pre-function area with wrought iron chandeliers and candelabras that create a romantic ambiance.

A connecting garden patio and lush lawn can host a cigar bar, photo booth, late-night snacks, or a plush outdoor lounge.



Olive Lawn

Say “I Do” while surrounded by swaying olive trees and bright blossoms in this romantic garden wedding venue. Seating up to 130 of your nearest and dearest, Olive Lawn is a dreamy option for an intimate outdoor ceremony locale.



Grande Room

Recently enhanced to include herringbone wood floors and contemporary golden accents, the Grande Room pairs seamlessly with the Olive Lawn, accommodating up to 130 guests. Enjoy an intimate cocktail hour on the adjacent garden patio, then continue your happy celebration in this beautiful ballroom.



Wedding Packages

Ceremony Inclusions

- Choice of ceremony location
- Natural wood chairs
- Draped gift table, guestbook table and altar table
- Water station
- Sound system with lavalier mic, mixer and two speakers
- 20 amp circuit for musicians
- Bridal dressing room
- Groom's finishing room

Reception Inclusions

- Choice of reception location
- Tables, chairs and linens
- China, glassware and flatware
- Dance floor (*location dependent*)
- Draped cake table, gift table, guestbook table and DJ table
- 16 x 16 stage
- 20 amp circuit for musicians
- Cutting + plating of client-provided wedding cake
- Bridal dressing room & groom's finishing room

Destination I Do

With nine lush acres and AAA Four Diamond resort amenities, Estancia La Jolla is a destination in and of itself, perfectly poised to host your loved ones from near and far. Wedding guests will find true California comfort in Estancia's 210 thoughtfully designed guestrooms and suites. Accommodations blend historic Spanish architecture with modern amenities such as plush signature bathrobes and Keurig coffee makers.

Between your festivities you can find rest, relaxation and celebration at our two signature restaurants, Blend Café, our serene saltwater pool and our world-class spa. San Diego's best beaches & top attractions are within easy reach.



Wedding Menu

Wedded Spa Bliss

Named the city's best spa by San Diego Magazine, The Spa at Estancia and our team of expert therapists will help you prepare for your wedding day, whether the goal is relaxation or beautification.

Get that coveted bride-to-be-glow instantly with a nourishing HydraFacial, share an intimate afternoon with side-by-side massages in the couple's bungalow, or toast to new beginnings with your bridal party in a plush poolside cabana.

The Spa can also assist with planning group activities such as yoga classes, guided hikes or surf lesson.



Hors D'oeuvres - Chilled

Selections will be displayed and are priced on a per piece basis.
Minimum is 25 pieces each.

HEIRLOOM BEETS ^{VE}	7
Roasted Beets, Chevre, Garlic Crostini	
TIGER SHRIMP CEVICHE SPOON ^{DF, GF}	7
Pico De Gallo, Avocado, Cilantro	
WATERMELON & FETA SKEWER ^{VE, GF}	7
Basil, Mint, Black Pepper	
BRIE PROSCIUTTO TOAST	7
Fig Jam, Brie, Prosciutto, Micro Greens	
SALMON POKE ^{GF, DF}	7
Sesame Seeds, Cucumber, Preserved Lemon	
SMOKED SALMON MOUSSE ^{GF}	7
Cucumber Cup, Micro Greens	
SMOKED SALMON "TARTARE"	7
Brioche, Preserved Lemon, Capers, Chive Mascarpone	
STRAWBERRY BRUSCHETTA ^{VE}	7
Roquefort Cheese, Balsamic Syrup	
AHI TUNA TATAKI	7
Wasabi Aioli, Five Spice Toast Point	
LUMP CRAB SALAD	7
Wonton Cup, Lemon Cream	
CHIPOTLE SEARED BEEF CARPACCIO CROSTINI	7
Horseradish Aioli, Cilantro Sprouts	

A taxable 25% service charge and sales tax, currently 7.75%, will apply to all food and beverage. Prices are subject to change. DF = Dairy Free. GF = Gluten Free. VE = Vegetarian. VG = Vegan.

Hors D'oeuvres - Warm

Selections will be displayed and are priced on a per piece basis.
Minimum is 25 pieces each.

WILD MUSHROOM AND FETA ^{VE}	8
Phyllo Triangle	
VEGETABLE POTSTICKER ^{VE, DF}	8
Soy Dipping Sauce	
WILD MUSHROOM ARANCINI ^{VE}	8
Tomato Fondue, Provolone, Truffle Oil	
ROASTED PEPPER POLENTA BITES ^{VE}	8
Olive Relish	
CHIPOTLE BEEF EMPANADAS	8
Avocado Crema	
TEMPURA CRISP SHRIMP ^{DF}	8
Sweet Thai Chili Sauce	
SZECHUAN BEEF SATAY ^{DF}	8
Thai Chili Sauce	
GOAT CHEESE-STUFFED MUSHROOM ^{GF, VE}	8
Lara Chenel Goat Cheese, Fresh Herbs	
JUMBO LUMP CRAB CAKE ^{DF}	8
Spicy Remoulade	
BUFFALO CAULIFLOWER BITES ^{VE}	8
Minted Yogurt	
GRILLED PETITE LAMB CHOP ^{DF, GF}	8
Fig-Mint Glaze	
CASHEW CHICKEN SPRING ROLL ^{DF}	8
Peanut Sauce	
TERIYAKI CHICKEN SATAY ^{DF}	8
Pineapple Ponzu	
CURRIED VEGETABLE SAMOSA ^{VE}	8
Potato, Peas, Mint Chutney	
SOYRIZO STUFFED MUSHROOM ^{VG}	8

Displays

Selections will be displayed for a maximum of 60 minutes and
are priced on a per person basis. Minimum is 25 people.

CRUDITÉS AND DIPS ^{VE}	22
Selection of Seasonal Raw Local Vegetables, Pita Chips, Crackers, Hummus, Olive Tapenade, Herb Goat Cheese	
GRILLED VEGETABLE DISPLAY ^{DF, GF, VG}	22
Marinated Grilled Seasonal Vegetables, Roasted Peppers, Hummus, Baba Ganoush, Artichoke Hearts	
DOMESTIC ARTISANAL CHEESE DISPLAY ^{VE}	25
Herbed Laura Chanel Goat Cheese, Point Reyes Blue, Aged Hooks Cheddar, Marinated Fresh Mozzarella, Monterey Jack, Dried Fruits, Grapes, Honeycomb, Apricot-Fig Chutney, Nuts, Baked Artisanal Cracker Assortment	
SUSHI DISPLAY <i>based on three pieces per guest</i>	30
Selection of Assorted Rolls, Nigiri, Wasabi, Pickled Ginger, Soy Sauce	
ARTISANAL MEAT AND CHEESE DISPLAY	30
Prosciutto De Parma, Capicola, Local Fennel Salami, Dry Cured Chorizo, Humboldt Fog Goat Cheese, Aged Sheep Milk Ricotta, Hooks Cheddar, Point Reyes Blue Dried Fruits, Grapes, Honey Comb, Apricot-Fig Chutney, Nuts, Pickled Vegetables, Marinated Olives, Stone Ground Mustard, Baked Artisanal Cracker Assortment	

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Dinner Selections

Selections include three courses and are priced on a per person basis.
Additional courses are \$10 per course, per person.

Entrees are limited to a maximum of two selections plus a vegetarian option, with the highest price applying to all entrees. Meal designations are required for each person. Pre-selected choices must be noted on a client-provided place card. Selections will be served with freshly brewed Peerless coffee, decaffeinated coffee and Steven Smith teas.

Appetizers

GARLIC SHRIMP & POLENTA CAKE ^{GF}

Roasted Pepper Coulis, Crispy Shallot

TUNA TARTARE & AVOCADO TIMBALE ^{DF, GF}

Cucumber, Jicama Slaw, Tamari

GOAT CHEESE RAVIOLI ^{VE}

Tomato-Basil Broth, Beet Salad

LUMP CRAB CAKE

Shaved Cabbage, Sweet Thai Chili, Lemon Aioli

BBQ SHRIMP & ORGANIC GRITS

Pamplona Chorizo, Charred Tomato-Pasilla Sauce

TOMATO CAPRESE ^{VE, GF}

Heirloom Tomato, Ovalini Mozzarella, Micro Basil, Basil Pesto

LEMON RISOTTO ^{VE, GF}

Asparagus Tips, Basil Oil, Roasted Pepper Salad

TRUFFLED CAULIFLOWER SOUP ^{VE}

Rosemary Crouton

ROASTED EGGPLANT-TOMATO SOUP ^{GF, VG}

Fennel, Chili Oil

Dinner Selections

Salads

TOMATO & BURRATA ^{VE}

Avocado Mousse, Burrata, Heirloom Tomato, Ciabatta, Arugula

ORGANIC BABY KALE & SPINACH ^{VE}

Strawberry, Feta, Walnuts, Sherry Vinaigrette

SPINACH & FRISÉE ^{VG}

Shaved Radish, Orange Segments, Heirloom Tomato, Toasted Almonds, White Balsamic-Poppyseed Vinaigrette

ORGANIC SPRING MIX ^{VG}

Baby Heirloom Tomato, Cucumber, Shaved Fennel, Garlic Crouton, Cilantro-Lime Vinaigrette

BUTTER LETTUCE ^{VE}

Toasted Walnuts, Cherry Tomatoes, Shaved Parmesan, Chives, Tomato Vinaigrette

ROASTED BEETS & FRISÉE ^{VE}

Toasted Pistachio, Red Cabbage, Crumbled Goat Cheese, Lemon Oil

Dinner Selections

Entrees

ROASTED VEGETABLE RAVIOLI ^{VG}	95
Carrot-Tomato Broth, Market Vegetables, Arugula Pesto	
EGGPLANT ROLLATINI ^{VG}	95
Cauliflower, Sundried Tomato, Garbanzo Bean, Charred Tomato and Chili Sauce, Frisée, Yellow Beets	
HARISSA SPICED CHICKEN BREAST ^{GF}	100
Fingerling Potato, Roasted Brussels Sprouts, Shallots, Bacon	
PACIFIC SALMON ^{GF}	100
Jasmine-Quinoa Pilaf, Asparagus, Carrot Emulsion, Fennel-Citrus Salad	
SEARED CHILEAN SEA BASS ^{GF}	120
Sesame Jasmine Rice, Zucchini Wrapped Haricots Vert, Chile Threads, Scallion	
PAN SEARED BARRAMUNDI	105
Yellow Beet Risotto, Roasted Radish, Zucchini Pearls	
MEDITERRANEAN BASS ^{GF}	105
Butternut Squash Puree, Asparagus, Tuscan Kale, Sweet Onion	
GRILLED FLAT IRON STEAK ^{DF, GF}	110
Olive Oil Smashed Potatoes, Asparagus, Cippolini Onion Ragout, Candied Shallot Reduction	
ZINFANDEL-BRAISED BEEF SHORT RIB ^{GF}	130
Garlic Mashed Potatoes, Baby Carrots, Asparagus	
FILET MIGNON ^{GF}	140
Truffle Chive Mash, Broccolini, Cherry Tomatoes, Chioggia Beet	

Dinner Selections

Optional Enhancement Desserts

OPERA CAKE ^{VE}
Espresso Cake, Coffee Buttercream, Chocolate Ganache, Creme Anglaise
CRÈME BRÛLÉE TARTLET ^{VE}
Fresh Berries, Red Wine Caramel
LEMON MERINGUE ^{VE}
Lemon Curd Filled Tart Shell, Blackberry Compote, Chantilly Cream
CHOCOLATE TRILOGY ^{GF, VE}
Layers Of White, Dark and Milk Chocolate Mousse, Wild Berries
BERRY MASCARPONE ^{VE, GF}
Vanilla Cake, Berry and Mascarpone Mousse, Triple Sec Berry Blend
FRESH FRUIT TARTLET ^{VE}
Seasonal Fruits, Vanilla Custard, Red Wine Caramel Sauce

PLEASE INQUIRE WITH YOUR EVENT SERVICES MANAGER
ABOUT PREFERRED BAKERIES FOR YOUR WEDDING CAKE.

Late Night Snacks - A La Carte

Selections will be displayed for a maximum of 60 minutes and are priced on a per person basis. Minimum is 25 people.

CHICKEN QUESADILLAS Salsa, Guacamole, Sour Cream	15
WARM BAVARIAN PRETZEL STICKS Cheese Sauce	15
MINI ANGUS BURGER SLIDERS Hawaiian Bun, American Cheese	15
CHICKEN FINGERS Barbeque Sauce, Buffalo Wing Sauce, Ketchup, Basil Ranch	15
WARM BAVARIAN CREAM FILLED CHURROS Cinnamon Sugar, Mixed Berry Display, Chantilly Creme, Chocolate and Caramel Sauces	15
MINI GOURMET FILLED DOUGHNUTS Chocolate, Raspberry, Lemon	15
NACHO BAR Tortilla Chips, Olive, Jalapeño, Sour Cream, Pico De Gallo, Queso Fundido	22
PULLED CHICKEN OR PORK CARNITAS ^{GF} Corn Tortilla, Grilled Vegetables, Salsa Verde, Salsa Quemada, Shredded Cabbage, Cilantro-Onions, Smashed Avocado, Sour Cream	22

Children's Meal

40 per child. 12 years and under.

Appetizer

APPLES & GRAPES, STRAWBERRIES ^{GF, VE}

Entrée

GRILLED FLAT IRON STEAK OR CHICKEN BREAST ^{GF}

Mashed Potatoes, Carrots

or

MAC & CHEESE

or

CHICKEN TENDERS & FRIES

Dessert

VANILLA GELATO SUNDAE ^{GF}

Vendor Meals

Served with garden salad, assorted cookies and assorted soft drinks.

CHEF'S ASSORTED SANDWICH PLATTER Assorted Roast Beef, Turkey, Ham Sandwiches, Sliced Fruit, Assorted Chips	55
PLATED WEDDING ENTRÉE Select Lower Price Plated Entrée & Vegetarian Entrée Chef's Choice Seasonal Accompaniments	75

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Beverages

All prices are based on hosted bar service and include bartender fees.
For cash bars, add \$1 per drink.

Blackhorse Bar

LIQUOR	14
Tito's Vodka	
Nolet's Gin	
Monkey Shoulder Scotch	
Old Forester Bourbon	
Herradura Tequila	
Captain Morgan Rum	
WINE	15
Chardonnay, Lost Angel, California	
Sauvignon Blanc, Guenoc, California	
Pinot Noir, Guenoc, California	
Cabernet Sauvignon, Lost Angel, California	
Prosecco, 1928 Cavicchioli	
BEER	
Domestic Beers	8
Imported Beers	9
Craft Beers	9
ASSORTED	6
Soft Drinks, Sparkling Waters, Bottled Waters, Juices	



Beverages

All prices are based on hosted bar service and include bartender fees.
For cash bars, add \$1 per drink.

Estancia Bar

LIQUOR	16
Ketel One Vodka	
Hendrick's Gin	
Johnnie Walker Black Whiskey	
Makers Mark Bourbon	
Codigo 1530 Tequila	
Bacardi Rum	
WINE	18
Chardonnay, Trinitas Cellars, Carneros, California	
Sauvignon Blanc, Vavasour, Awatere, New Zealand	
Pinot Noir, Trinitas Cellars, Carneros, California	
Cabernet Sauvignon, Firestone, Paso Robles, California	
Sparkling Brut, Lucien Albrecht 'Blanc de Blanc' Alsace, France	
BEER	
Domestic Beers	8
Imported Beers	9
Craft Beers	9
ASSORTED	6
Soft Drinks, Sparkling Waters, Bottled Waters, Juices	

Beer & Wine Bar

WINE	15
Chardonnay, Lost Angel, California	
Sauvignon Blanc, Guenoc, California	
Pinot Noir, Guenoc, California	
Cabernet Sauvignon, Lost Angel, California	
Prosecco, 1928 Cavicchioli	
BEER	
Domestic Beers	8
Imported Beers	9
Craft Beers	9
ASSORTED	6
Soft Drinks, Sparkling Waters, Bottled Waters, Juices	

Beverages Host by the Hour

Selections are priced per person, per hour. Shots not included.

BLACKHORSE BAR

5 hours	97 per person
4 hours	80 per person

ESTANCIA PREMIUM BAR

5 hours	116 per person
4 hours	95 per person

BEER & WINE BAR

5 hours	85 per person
4 hours	70 per person

ESTANCIA SOFT BAR

5 hours	32 per person
4 hours	27 per person

Additional Selections

WINE CORKAGE	30 per bottle
DOMAINE CHANDON CHAMPAGNE TOAST	15 each
MOËT CHAMPAGNE TOAST	26 each
MARTINELLI'S	10 each
ADDITIONAL BARTENDER FEE	50 per hour
4 hour minimum	

Beverages

MOËT & CHANDON Bicycle

What better way to welcome your guests than with Champagne! Allow us to peddle up to your event with our MOËT & CHANDON Bicycle and create a moment for all to remember.

\$200 attendant fee required

Champagne charged on consumption, per bottle *1.5 hour serve time*

MOËT MINI \$24 per bottle

MOËT & CHANDON \$106 per bottle

Specialty Cocktails

Select two specialty drinks to add to your existing bar package selection for an additional \$5 for first hour, then \$2 for each additional hour. Or choose to tray pass and serve on consumption at \$17 per drink.

ANOTHER TEQUILA STORY

Codigo 1530 Blanco Tequila, Aloe Liquor, Basil, Lemon

MRS. MARGARITA

Herradura Reposado, Lime, Agave, Jalapeno

APEROL OF MY EYES

Tito's Vodka, Aperol, Grapefruit, Soda, Agave

FRENCH KISS 'TILL 75

Nolet's Gin, Elderflower Liquor, Prosecco, Lemon

MINT-TO-BE MOJITO

Captain Morgan Rum, Mint, Lime, Sugar

SOMETHING OLD FASHIONED

Old Forester Bourbon, Smoked Walnut Bitters, Demerara Sugar

HONEY, I DO

Monkey Shoulder Scotch, Honey Ginger, Lemon

Wine Selection by the Bottle

SPARKLING

Sparkling Brut, Lucien Albrecht 'Blanc de Blanc' Alsace, France	61
Brut Sparkling, Domaine Carneros Carneros, Sonoma County	82
Brut Champagne, Moët & Chandon Champagne, France	111
Brut Champagne, Veuve Clicquot Champagne, France	141
Sparkling Brut Rose, Lucien Albrecht, Alsace	61

WHITE

Pinot Gris, Acrobat, Oregon	50
Pinot Grigio, Jermann, Italy	54
Riesling, Lucien Albrecht Alsace, France	50
Sauvignon Blanc, Trinitas Cellars, Napa Valley	60
Sauvignon Blanc, Pascal Jolivet, Sancerre, France	68
Chardonnay, Trinitas Cellars 'Proprietors Reserve' Carneros, Napa Valley	66
Chardonnay, Chalk Hill, Sonoma Coast, Sonoma	73
Rose, Trinitas Cellars, 2017 California	50
Rose, Banshee, Mendocino County	50

RED

Pinot Noir, Banshee, Sonoma County	67
Pinot Noir, Trinitas Cellars Carneros, Napa Valley	70
Cabernet Sauvignon, Trinitas Cellars Napa Valley	65
Cabernet Sauvignon, Foley Johnson Napa Valley, California	74
Merlot, Trinitas Cellars, 2013, Rutherford Valley	80
Malbec, Nieto Sentiner, 2017, Mendoza, Argentina	60
Red Blend, Kuleto 'India Ink', Napa Valley	69

Dressing Room Menu

Outside food and alcohol are not permitted in the dressing room.

WHISKEY & BOURBON

Old Forester Bourbon
Makers Mark
High West
Buffalo Trace
Henebery

SCOTCH

Monkey Shoulder
Johnnie Walker Black Label
Johnnie Walker Blue Label
Macallan 12
Macallan 18
Oban 14
Lagavulin 16

TEQUILA

Herradura Blanco
Herradura Reposado
Don Julio Blanco
Don Julio Anejo
Don Julio 1942
Patron Anejo

VODKA

Belvedere
Ketel One
Tito's
Grey Goose
You & Yours Vodka

GIN

Hendricks
Tanqueray
Nolet's
You & Yours Sunday Gin
Nolets

RUM

Bacardi
Captain Morgan
Malahat



Dressing Room Menu

Selections will be displayed for a maximum of 60 minutes and are priced on a per person basis. Outside food and alcohol are not permitted in the dressing room.

Bridal Breakfast

21

Orange Honeycomb Yogurt
Granola
Avocado Toast
Sliced Fresh Fruit of the Season
Freshly Brewed Peerless Coffees
Selection of Steven Smith Teamaker Teas
Chilled Orange & Apple Juices

Light Lunch

28

Served with Garden Salad, Sliced Fruit, Assorted Chips,
Assorted Cookies and Assorted Soft Drinks.

select three

CUCUMBER FINGER SANDWICHES ^{VE}

Cream Cheese, Dill, Whole Wheat

BLACK FOREST HAM FINGER SANDWICHES

Brie, Pickles, Cabernet Grain Mustard, Rye

SMOKED SALMON BOURSIN FINGER SANDWICHES

Whole Wheat

WALDORF CHICKEN SALAD WRAPS

Grapes, Apples, Celery, Walnuts, Tarragon Mayo

GARDEN VEGETABLE WRAPS ^{DF, VE}

Cucumber, Red Pepper, Daikon Sprouts, Tomato, Hummus

TURKEY AND BRIE WRAPS

Apple, Cranberry Cream Cheese

PESTO CHICKEN WRAPS

Havarti, Lettuce, Tomato, Spinach

ASSORTED SANDWICH PLATTER

Roast Beef, Turkey, Ham
Dijon Mustard, Mayonnaise, Herb & Chipotle Aioli
Sliced Fruit, Pita Chips and Hummus, Assorted Cookies

Dressing Room Menu

Selections will be displayed for a maximum of 60 minutes and are priced on a per person basis. Outside food and alcohol are not permitted in the dressing room.

Breakfast Burritos

Served with freshly brewed Peerless Coffees, selection of Steven Smith
Teamaker Teas and sliced fruit.

ESTANCIA'S SIGNATURE BREAKFAST BURRITO

17

Scrambled Eggs, Cheddar, Sausage, Bacon, Ham

SO-CAL BURRITO

19

Carne Asada, French Fries, Pico De Gallo, Guacamole, Cheese

A La Carte Snacks

CHIPS, SALSA & GUACAMOLE

21

SEASONAL FRUIT & BERRIES

15

INDIVIDUAL YOGURT PARFAIT

12

Granola, Berries

ASSORTED BAGELS

16

Schmears, Butter, Preserves

MARKET CRUDITÉ

18

Buttermilk Ranch, Hummus, Crackers, Baguette

Rehearsal Dinners

Plated selections guarantee required (72) business hours in advance. For table-side entrée orders taken during event, add \$15 per guest to menu per person price (up to 25 guests).

La Jolla Shores

105 per person

ARTISAN BREAD AND BUTTER PRESENTATION

Starter

JUMBO LUMP CRAB CAKE

Lemon-Chili Aioli, Cabbage Slaw, Balsamic Syrup

Salad

ARUGULA AND FRISÉE SALAD

Bacon Lardon, Tomato, Ricotta Salata, White Balsamic

Entrée

BACON WRAPPED PACIFIC BASS GF

Heirloom Carrot, Romesco Butter

or

PETITE FILET MIGNON

Horseradish Mashed Potato, Cippolini Onion, Baby Zucchini, Herb Crusted Tomato, Cabernet Reduction

or

CAULIFLOWER STEAK ^{VE, GF}

Zucchini Ribbons, Carrot-Tomato Sauce

Dessert

TIRAMISU ^{GF}

Lady Fingers, Mascarpone Mousse, Espresso Crème Brûlée

Served with Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Rehearsal Dinners

Plated selections guarantee required (72) business hours in advance. For table-side entrée orders taken during event, add \$15 per guest to menu per person price (up to 25 guests).

Soledad

105 per person

ARTISAN BREAD AND BUTTER PRESENTATION

Starter

CHILLED CHARMOULA SHRIMP ^{GF, DF}

Cilantro Pistou

Salad

PETITE WEDGE SALAD

Roasted Tomato, Bacon, Bleu Cheese Dressing

Entrée

GRILLED CHICKEN BREAST ^{GF}

Pearl Pasta, Mushroom Marsala

or

MAPLE WHISKEY BRINED PORK TENDERLOIN

White Cheddar Mashed Potato, Baby Carrots, Brussels Sprouts, Branded Apple Demi

or

ENGLISH PEA AND FETA RAVIOLI ^{VE}

Market Vegetables, Charred Tomato Sauce

Dessert

OPERA CAKE ^{GF}

Coffee Cake, Espresso Butter Cream, Chocolate Ganache

Served with Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Rehearsal Dinners

Plated selections guarantee required (72) business hours in advance. For table-side entrée orders taken during event, add \$15 per guest to menu per person price (up to 25 guests).

Muirlands

105 per person

ARTISAN BREAD AND BUTTER PRESENTATION

Starter

SAN DIEGO CLAM CHOWDER ^{GF}

Jalapeno, Bacon, Cilantro

Salad

ARTISAN GREENS ^{GF, VE}

Radish, Heirloom Tomato, Beets, Cotija Cheese, Herb Vinaigrette

Entrée

BROILED SALMON ^{GF}

Roasted Zucchini & Squash, Forbidden Rice, Lemon Cream

or

GRILLED FLAT IRON STEAK ^{GF}

Chimichurri, Mushroom, Herb Potato, Blistered Tomatoes

or

EGGPLANT BRACIOLE ^{VE, GF}

Saffron Cream, Tomato-Balsamic Relish, Oaxaca Cheese

Dessert

CHOCOLATE DOME

Praline, Chocolate Mousse, Vanilla Cream, Brandied Cherry

Served with Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Let's Brunch

Buffet selections will be displayed for a maximum of 90 minutes and are priced on a per person basis.

Just Married

55 per person

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit and Berries

Selection of Breakfast Pastries ^{VE}

Muffins, Scones, Danish, Bagels, Cream Cheese, Butter, Honey, Preserves

Irish Steel Cut Oatmeal ^{DF, VE, VG}

Brown Sugar, Dried Fruits, Chopped Nuts

Assorted Individual Yogurts ^{VE}

select two

ESTANCIA QUICHE ^{VE}

Roasted Seasonal Vegetables, Cheddar

CALIFORNIA FRITTATA ^{GF}

Arugula, Tomatoes, Chicken Apple Sausage, Queso Fresco

BREAKFAST BURRITO

Bacon, Egg, Cheddar, Pico De Gallo

BREAKFAST PANINI

Roasted Vegetables, Cotija Cheese, Egg

CROISSANT SANDWICH

Ham, Cheddar, Egg

SCRAMBLED EGGS ^{DF, GF}

Chive, Tomato

ESTANCIA AVOCADO TOAST

Served with Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Let's Brunch

Buffet selections will be displayed for a maximum of 90 minutes and are priced on a per person basis.

Rise and Shine

40 per person

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit and Berries

Orange and Honeycomb Yogurt ^{VE}

Granola

Selection of Breakfast Pastries ^{VE}

Muffins, Scones, Danish, Bagels, Cream Cheese, Butter, Honey, Preserves

Served with Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Brunch Enhancements

Selections listed will be displayed for a maximum of 90 minutes and are priced on a per person basis. Pricing listed to accompany continentals & buffets only.

Action Stations Chef Attendant required at \$175 each, per 75 guest

CHILAQUILES STATION

18

Scrambled Eggs or Egg Whites with Fresh Corn Tortilla Chips, Roasted Tomatillo Sauce, Guajillo Chile Sauce, Sweet Peppers, Green Onions, Mushrooms, Spinach, Cotija Cheese, Pickled Onions, Fresh Cilantro

OMELET STATION

18

Bacon, Chorizo, Ham, Bell Peppers, Tomatoes, Mushrooms, Spinach, Three Cheese Blend, Feta, Salsa Verde, Salsa Roja



Preferred Vendors

Wedding Coordinators

Luxe Special Events

858.232.8987 luxespecialevents.com @luxeeventssd

White Lace Events & Design

858.829.5351 whitelaceevent.com @whitelaceevent

Lavish Weddings

858.740.4833 lavishweddings.com @lavishwed

Details Darling

602.448.1061 detailsdarling.com @detailsdarling

Sweet Blossom Weddings

858.668.8263 sweetblossomweddings.com @sweetblossomweddings

Bliss Events

619.252.1058 blissevent.com @blissevent

Florist

Layered Vintage

858.248.5022 layeredvintage.com @layeredvintage

The Dainty Lion

858.345.1701 thedaintylion.com @thedaintylionfloralco

Tiny Victories

214.207.7115 tinyvictories.co @_tinyvictories

Annette Gomez

760.931.1878 flowersannettegomez.com @flowersannettegomez

Studio Fleurish

760.535.9149 studiofleurish.com @studiofleurish

Organic Elements

858.610.8881 organicelements.com @organicelements

Jennifer Cole Florals

760.501.8445 @jennifercolefiorals

Artistic Florals

858.272.8884 artisticflorals.com @artisticflorals

Bloom Babes

bloombabes.com @bloombabes

Photography

Petula Pea

760.815.0109 petulapea.com @petulapeaphotography

Garrett Richardson

619.800.0559 garrettrichardson.co @garrettrichardson

Cavin Elizabeth

619.363.2006 cavinelizabeth.com @cavinelizabeth

Plum & Oak

951.216.1919 plumandoakphoto.com @elysewhall

Jamie English

951.852.9682 jamieenglish.com @jamieenglish

Videography

Quixotic Weddings

619.630.5277 quixoticweddings.com @quixoticpictures

Amari Productions

619.752.4923 amariproductions.com @amariproductions

Taylor Films

760.846.048 taylorfilms.com @taylorfilms

Wedding Activations

Can Ham Photo Booths

858.245.1361 canhamphotobooth.com @canhamphotobooth

Shutterbooth

619.870.1302 shutterbooth.com/san-diego @shutterbooth.sd

Pixster Photo Booths

888.668.5524 pixsterphotobooth.com @pixsterphotobooth

Outside Together

858.776.0724 outsidetogogether.co/packages @outsidetogogether.co

Joshua Spieker

760.533.1643 JoshuaSpieker.com @joshuaspieker_

Preferred Vendors

Rentals and Décor

La Tavola

949.548.1333 latavolalinen.com @latavolalinen

Adore Folklore

760.814.2696 adorefolklore.com @adorefolklor

Found Vintage Rentals

714.888.5811 foundrentals.com @foundrentals

Archive Rentals

949.545.8620 archiverentals.com @archiverentals

More Rentals

858.243.3333 morerentals.com @morerentals

To Be Designed

619.255.0656 tbdsandiego.com @tbdsandiego

Desserts

Sweet Cheeks Baking Co.

619.285.1220 sweetcheeksbaking.com @sweetcheeksbakingco

Michele Coulon

858.456.5098 dessertier.com @dessertier

KUBA Kreations

858.245.8021 kubakreations.com @kubakreations

Sensational Treats

858.776.4999 sensationaltreats.com @sensationaltreatssd

Twiggs Bakery

619.296.4077 twiggs.org @twiggsbakerycafe

VG Donut & Bakery

760.753.2400 vgbakery.com @vgdonut

Esco Gelato

760.745.6500 escogelato.com @escogelato

Music & Entertainment

The Class Band

Guitarist & Pianist, Instrumental Band, DJ
949.290.0994 theclassband.com @TheClassBand

The Mighty Untouchables

Instrumental Band
619.813.1356 mightyuntouchablesband.com @themightyuntouchables

Downbeat LA

Guitarist, Pianist & String Quartet, Instrumental Band, DJ
884.369.6232 downbeat.la @downbeat.la

Still Listening Productions

DJ, Vocalist & Guitarist
858.342.4702 stilllisteningproductions.com @stilllisteningproductions

Vario Weddings

Vocalist, Guitarist, String Trio & Harpist, Instrumental Band, DJ
858.277.4800 varioweddings.com @varioweddings

SGM Events

DJ/Entertainment Booking Agent
858.270.2195 sgmevents.com @sgmevents

Miles Moynier

Guitarist
619.659.0577 milesclassicalguitar.com

Caprice Strings

String Quartet
619.460.9265 capricestrings.com @capricestrings

Preferred Vendors

Make Up & Hair

Blush + Adore

619.937.1981 blushandadore.com @blushandadore

Bijou Beautiful

310.883.8719 bijoubeautiful.com @bijoubeautiful

Soiree Beauty

888.460.1119 soireebeauty.com @soireebeautyconcierge

Officiants

Bethel & Jason Nathan

619.302.3035

Father Roland

619.808.7605

Rabbi Ian

858.952.1200

Pastor Deborah Young

619.239.3306



Event Services

Event Services Manager

Your Event Services Manager will be your initial hotel contact, they will introduce you to the grounds and ambiance of Estancia La Jolla Hotel & Spa and be available to answer any questions and provide suggestions as you finalize your wedding.

- Reserve the event space and provide you with an event agreement
- Create an initial estimate of charges outlining general food and beverage pricing, deposit and final payment schedule
- Provide a guestroom agreement, if requested and based on availability
- Recommend outside special event professionals to provide music, floral, photography, ceremony officiation, invitations and professional wedding coordination via our Preferred Vendor List
- Provide updated rooming lists for your group block
- Assist with special room requests and needs of your guests requiring overnight accommodations.
- Act as menu consultant for all food and beverage selections
- Detail your banquet event order(s) outlining the event specifics
- Create a floor plan of your function space so that you may provide seating arrangements
- Oversee the setup of the ceremony and reception room(s), food preparation, and other hotel operations.
- Be an additional on-site liaison between your wedding planner and the hotel staff
- Ensure a seamless transition to the hotel's banquet captain on the day of your event, once the grand entrance has occurred.
- Review your banquet checks for accuracy prior to the completion of your final bill

Catering Policies & Information

Your Professional Wedding Planner

To ensure a flawless event, Estancia La Jolla Hotel & Spa requires a professional wedding coordinator to assist you with your wedding. Your coordinator's responsibilities will include:

- Assist with the etiquette and protocol for invitations, family matters, ceremony, and toasts
- Create a timeline for your wedding day, including the ceremony and reception
- Work with you to organize and coordinate your ceremony rehearsal
- Remind bridal party of all pertinent instructions on the wedding day
- Confirm details with all vendors several days prior to the wedding
- Be the liaison with your family, bridal party, band/DJ, florist, photographer and other vendors
- Assist the bride and bridal party with dressing the day of the wedding
- Ensure the ladies have their corsages and bouquets; assist the gentlemen with pinning of the boutonnieres
- Deliver and arrange ceremony programs, escort cards, place cards, favors, and any personal items
- Coordinate your ceremony by arranging the bridal party, assisting bride with dress, cueing music, etc.
- Coordinate the grand entrance, first dance, toast, cake cutting, and other events for the reception timeline
- Coordinate with vendors and the banquet captain to ensure timeliness of the event
- Collect and/or store personal items you may have brought at the conclusion of the reception
- Count and collect all wedding gifts and make arrangements for delivery of gifts to your room to appropriate location at the conclusion of the event
- Assist you with full service coordination from engagement to your honeymoon

Estancia La Jolla Hotel & Spa is 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. The sale and service of alcoholic beverages are regulated by the State of California. As a licensee, the hotel is responsible for the administration of these regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. The hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on hotel premises.

Service Charge and Staffing

All catering and banquet charges are subject to applicable hotel service charge, currently 25%, and applicable tax, currently 7.75%. Your event will be staffed based on the following ratios: one server per 30 guests for buffets, one server per 20 guests for plated, and one attendant per 100 guests for stations and bars. If you require additional staffing, please contact your event manager for pricing.

Buffets

For groups less than 30 guests, a per person surcharge will be added to buffet meal service. Buffet and station pricing are based on 60 minutes of service and each additional hour is subject to additional fees. Contact your catering contact for specifics.

Plated Events

In the event that your group requires a split menu, entree selections are limited to a maximum of two selections plus a vegetarian option, and the higher price applies to all entrees. The hotel requires that the client produce place cards or tickets identifying the particular entree selected by the guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entree, the client is responsible for paying for those additional meals.

Guarantees

We need your assistance in making your event a success. All details including food, beverage and setup needs must be received at least 2 weeks in advance of the first event. Also, please confirm your final count at least 3 business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your banquet event order will be used. If any course of a meal is preset, the guarantee and payment for the preset item must be accounted for.

Catering Policies & Information

Room Setup and Time Changes

If room setup changes are requested after your event has been set up as specified on the banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence. On the day of your event, if the event start time is delayed more than 30 minutes past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. A maximum of 6.5 hours including ceremony, cocktail hour and reception is provided. If an additional hour(s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

Confirmation of Set-Up Requirements

Final menu items, room arrangements and other details pertaining to your wedding are outlined on your banquet event order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

Prohibited Items

The use of open flames, fireworks, sparklers, sky lanterns and drones are prohibited.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Payment Arrangements

All functions must be paid for in full at least 10 business days prior to the start of the event(s). Functions may be guaranteed for payment by cash, check or credit card.

Decorations and Signage

Your Event Services Manager will be happy to provide you with a vendor guide for your flowers, centerpieces, themed decor, etc. Handwritten signage is not permitted, and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your event services manager. 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. All displays must conform to applicable building code and fire ordinances, and should be freestanding without attachment to walls, ceilings, or floors.

Event Amplification and Lighting

City noise ordinance restrictions apply to all events. San Diego Noise Abatement and Control Limits can be provided to you by your event manager. Outdoor functions may not begin earlier than 9am and must end no later than 10pm. City municipal sound level limits will be enforced at all indoor and outdoor events. Lighting is required for all evening outdoor events and is an additional cost. The hotel's in-house provider is the exclusive provider of all outdoor lighting.

Audio Visual

To ensure the smooth operation of your event, Estancia La Jolla Hotel & Spa has selected AVMS Audio Visual as the in-house AV production partner.

Estancia La Jolla Hotel & Spa strongly recommends that you utilize our in-house provider. If you choose to bring an outside audio-visual service provider, please consult the hotel production and safety guidelines. Client agrees to inform hotel of any decision to bring in an outside AV provider a minimum of sixty (60) days prior to the event(s). Client will supply the outside AV provider a full copy of hotel production and safety guidelines. Should client choose to hire an outside AV provider, a hotel AV liaison will be assigned to the event and billed to the client at a rate of \$90 per hour for a minimum of 5 hours per day.

AVMS exclusive services include hotel AV liaison, rigging, event space Internet, phone services, and outdoor external lighting.

Deliveries

All deliveries must be pre-arranged with event manager. Delivery hours are between 9am and 10pm and are made to hotel's receiving dock, checking in at the security office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery. Vendors and delivery services not in compliance with hotel's safety standards will be denied access.







ESTANCIA LA JOLLA

HOTEL & SPA

9700 North Torrey Pines Road La Jolla, CA 92037
estancialajolla.com 858.550.1000