Wedding Venues

Garden Courtyard
The show-stopping centerpiece of Estancia La Jolla Hotel & Spa, the Garden Courtyard is tenderly adorned with over 100 types of botanicals and accented by gorgeous Spanish-style architecture. A stunning setting for San Diego outdoor weddings, it 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
Designed to host wedding receptions for as many as 420 guests, La Jolla Ballroom is a luxe setting with plenty of natural light. La Jolla Ballroom can be outfitted to any theme or vision you may have and our team can assist making your dreams come alive.

Upscale custom designed decor and furnishings include walnut flooring in the pre-function area and wrought iron chandeliers and candelabras to create a romantic ambiance. A connecting patio and 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 couples looking for a more intimate outdoor ceremony locale.

Grande Room

Recently enhanced to include herringbone woodfloors and contemporary golden accents, the Grande Room pairs seamlessly with the Olive Lawn, accommodating up to 130 guests. Celebrate your San Diego wedding reception in this ballroom after an intimate cocktail hour on an adjacent garden patio.
Wedding Packages

Ceremony Inclusions

- CHOICE OF CEREMONY LOCATION
- NATURAL WOOD CHAIRS
- DRAPED GIFT TABLE, GUESTBOOK TABLE AND ALTAR TABLE
- FRUIT-INFUSED WATER STATION
- SOUND SYSTEM WITH LAVALIERE 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 CURCUIT FOR MUSICIANS
- CUTTING + PLATING OF CLIENT-PROVIDED WEDDING CAKE
- BRIDAL DRESSING ROOM
- GROOM’S FINISHING ROOM

Spa Bliss

Named the city’s best spa by San Diego Magazine, The Spa at Estancia and its 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 pool side cabana.

The Spa can also assists with planning group activities such as yoga classes, guided hikes or surf lesson.
With ten 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 Keurigs.

Rest and relaxation beyond the guestrooms and between the festivities can be found at the two signature restaurants, Blend café, wine tasting room, serene saltwater pool and world-class spa. San Diego’s best beaches & top attractions are easily within reach.
# 2020 Wedding Menu

**Hors D’oeuvres – Chilled**  
*Selections will be tray passed and are priced on a per piece basis. Minimum is 25 pieces each.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heirloom Beets VE</td>
<td>7</td>
</tr>
<tr>
<td>Roasted Beets, Chevre, Garlic Crostini</td>
<td></td>
</tr>
<tr>
<td>Tiger Shrimp Ceviche Spoon DF, GF</td>
<td>8</td>
</tr>
<tr>
<td>Pico de Gallo, Avocado, Chile Cilantro</td>
<td></td>
</tr>
<tr>
<td>Watermelon &amp; Feta Skewer VE, GF</td>
<td>7</td>
</tr>
<tr>
<td>Basil, Mint, Black Pepper</td>
<td></td>
</tr>
<tr>
<td>Brie Prosciutto Toast</td>
<td>8</td>
</tr>
<tr>
<td>Fig Jam, Brie, Prosciutto, Micro Greens</td>
<td></td>
</tr>
<tr>
<td>Tofu &amp; Heirloom Tomato Skewer VG, GF, Basil, Balsamic Reduction</td>
<td>7</td>
</tr>
<tr>
<td>Salmon Poke GF, DF</td>
<td>8</td>
</tr>
<tr>
<td>Sesame Seeds, Cucumber, Preserved Lemon</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon Mousse GF</td>
<td>7</td>
</tr>
<tr>
<td>Cucumber Cup, Micro Greens</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon “Tartare”</td>
<td>9</td>
</tr>
<tr>
<td>Brioche, Preserved Lemon, Capers, Chive Mascarpone</td>
<td></td>
</tr>
<tr>
<td>Strawberry Bruschetta VE</td>
<td>7</td>
</tr>
<tr>
<td>Roquefort Cheese, Balsamic Syrup</td>
<td></td>
</tr>
<tr>
<td>Ahi Tuna Tataki</td>
<td>8</td>
</tr>
<tr>
<td>Wasabi Aioli, Five Spice Toast Point</td>
<td></td>
</tr>
<tr>
<td>Lump Crab Salad</td>
<td>8</td>
</tr>
<tr>
<td>Wonton Cup, Lemon Cream</td>
<td></td>
</tr>
<tr>
<td>Eggplant Caponata VE</td>
<td>7</td>
</tr>
<tr>
<td>Tomato Croton</td>
<td></td>
</tr>
<tr>
<td>Chipotle Seared Beef Carpaccio Crostini</td>
<td>7</td>
</tr>
<tr>
<td>Horseradish Aioli, Cilantro Sprouts</td>
<td></td>
</tr>
</tbody>
</table>

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DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan

**Hors D’oeuvres – Warm**  
*Selections will be tray passed and are priced on a per piece basis. Minimum is 25 pieces each.*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Mushroom and Feta VE</td>
<td>7</td>
</tr>
<tr>
<td>Phyllo Triangle</td>
<td></td>
</tr>
<tr>
<td>Vegetable Potsticker VE, DF</td>
<td>7</td>
</tr>
<tr>
<td>Soy Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>Wild Mushroom Arancini VE</td>
<td>7</td>
</tr>
<tr>
<td>Tomato Fondue, Provolone, Truffle Oil</td>
<td></td>
</tr>
<tr>
<td>Roasted Pepper Polenta Bites VE</td>
<td>7</td>
</tr>
<tr>
<td>Olive Relish</td>
<td></td>
</tr>
<tr>
<td>Chipotle Beef Empanadas</td>
<td>8</td>
</tr>
<tr>
<td>Avocado Crema</td>
<td></td>
</tr>
<tr>
<td>Tempura Crisp Shrimp DF</td>
<td>9</td>
</tr>
<tr>
<td>Sweet Thai Chili Sauce</td>
<td></td>
</tr>
<tr>
<td>Szechuan Beef Satay DF</td>
<td>8</td>
</tr>
<tr>
<td>Thai Chili Sauce</td>
<td></td>
</tr>
<tr>
<td>Goat Cheese-Stuffed Mushroom GF, VE</td>
<td>6</td>
</tr>
<tr>
<td>Lara Chenel Goat Cheese, Fresh Herbs</td>
<td></td>
</tr>
<tr>
<td>Jumbo Lump Crab Cake DF</td>
<td>8</td>
</tr>
<tr>
<td>Spicy Remoulade</td>
<td></td>
</tr>
<tr>
<td>Cauliflower Bites VE</td>
<td>7</td>
</tr>
<tr>
<td>Minted Yogurt</td>
<td></td>
</tr>
<tr>
<td>Grilled Petite Lamb Chop DF, GF</td>
<td>8</td>
</tr>
<tr>
<td>Fig-Mint Glaze</td>
<td></td>
</tr>
<tr>
<td>Cashew Chicken Spring Roll DF</td>
<td>7</td>
</tr>
<tr>
<td>Peanut Sauce</td>
<td></td>
</tr>
<tr>
<td>Teriyaki Chicken Satay DF</td>
<td>7</td>
</tr>
<tr>
<td>Pineapple Ponzu</td>
<td></td>
</tr>
<tr>
<td>Curried Vegetable Samosa VE</td>
<td>7</td>
</tr>
<tr>
<td>Potato, Peas, Mint Chutney</td>
<td></td>
</tr>
</tbody>
</table>

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DISPLAYS

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 25 people.

Crudités and Dips VE
Selection of Seasonal Raw Local Vegetables, Pita Chips, Crackers, Hummus, Olive Tapenade, Herb Goat Cheese

Grilled Vegetable Display DF, GF, VG
Marinated Grilled Seasonal Vegetables, Roasted Peppers, Hummus, Baba Ghanoush, Artichoke Hearts

Artisanal Meat and Cheese Display
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

Domestic Artisanal Cheese Display VE
Herbed Laura Chanel Goat Cheese, Point Reyes Blue, Aged Hooks Cheddar, Marinated Fresh Mozzarella, Monterey Jack, Dried Fruits, Grapes, Honey Comb, Apricot-Fig Chutney, Nuts, Baked Artisanal Cracker Assortment

Sushi Display
Based on Three Pieces Per Guest
Selection of Assorted Rolls and Nigiri, Wasabi, Pickled Ginger, Soy Sauce

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

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
**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

Organic Baby Kale & Spinach VE  
Strawberry, Feta, Walnuts, Sherry 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

**ENTREES**

Roasted Vegetable Ravioli VG  
Carrot-Tomato Broth, Market Vegetables, Arugula Pesto  
90

Eggplant Rollatini VG  
Cauliflower, Sundried Tomato, Garbanzo Bean, Charred Tomato & Chili Sauce, Frisée & Yellow Beets  
90

Roasted Organic Chicken Breast GF  
Asparagus, Fingerling Potato, Melted Leeks & Tomato, Natural Chicken Jus  
95

Pacific Salmon GF  
Jasmine-Quinoa Pilaf, Asparagus, Carrot Emulsion, Fennel-Citrus Salad  
95

Seared Chilean Sea Bass GF  
Sesame Jasmine Rice, Blistered Haricots Vert, Chive & Spinach Cream  
115

Pan Seared Barramundi  
Farro Risotto, Roasted Brussel Sprouts, Yellow Pepper Coulis, Shaved Radish  
100

Mediterranean Bass GF  
Butternut Squash Puree, Tuscan Kale, Sweet Onion  
100

Grilled Flat Iron Steak DF, GF  
Olive Oil Smashed Potatoes, Asparagus, Cippolini Onion Ragout, Candied Shallot Reduction  
105

Zinfandel-Braised Beef Short Rib GF  
Garlic Mashed Potatoes, Baby Carrots & Asparagus  
125

Filet Mignon GF  
Truffle Chive Mash, Broccolini, Cherry Tomatoes, Chioggia Beet  
135

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DESSERTS

Opera Cake VE
Espresso Cake, Coffee Buttercream, Chocolate Ganache, Creme Anglaise

Crème Brûlée Tartlet VE
Lemon Curd Filled Tart Shell, Blackberry Compote, Chantilly Cream

Lemon Meringue VE
Tortilla Chips, Olive, Jalapeño, Sour Cream, Pico de Gallo, Queso Fundido

Chocolate Trilogy GF, VE
Layers of White, Dark and Milk Chocolate Mousse, Wild Berries

Pulled Chicken or Pork Carnitas GF
Chicken Quesadillas
Salsa, Guacamole, Sour Cream

Warm Bavarian Pretzel Sticks
Cheese Sauce

Mini Angus Burger Sliders
Hawaiian Bun, American Cheese

Chicken Fingers
Barbeque Sauce, Buffalo Wing Sauce, Ketchup, Basil Ranch

Warm Bavarian Cream Filled Churros
Cinnamon Sugar, Mixed Berry Display, Chantilly Creme, Chocolate and Caramel Sauces

Mini Gourmet Filled Doughnuts
Chocolate, Raspberry, Lemon

Fresh Movie Theater Style Popcorn
Assorted Flavors & Salts

Please inquire with your event services manager about preferred bakeries for your wedding cake.

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CHILDREN’S MEAL

40 per child

APPETIZER
Apples & Grapes, Strawberries GF, VE

ENTRÉE
Grilled Flat Iron Steak or Chicken Breast GF
Mashed Potatoes, Carrots

Veggie Rice Bowl, Wonton Chips VG

Chicken Tenders & Fries

DESSERT
Vanilla Gelato Sundae GF

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

Build Your Own Sandwich Bar 55
Minimum 5 people
Roast Beef, Turkey, Ham, Tuna Salad, Swiss, Cheddar, Pepper Jack Cheese, Assorted Breads, Lettuce, Tomatoes, Red Onions, Pepperoncinis, Kosher Pickles, Cucumber Slices, Dijon Mustard, Mayonnaise, Sliced Fruit, Assorted Chips

Plated Wedding Entrée
Select Lower Price Plated Entrée & Vegetarian Entrée
Chef’s Choice Seasonal Accompaniments 75

BEVERAGES

All prices are based on hosted bar service and include bartender fees. For cash bars, add $1 per drink. $700 Bar minimum applies to all bars. If minimum is not met, the difference between bar sales and minimum will apply.

BLACKHORSE BAR

Liquor
Tito’s Vodka
Nolets Gin
Monkey Shoulder Scotch
Old Forester Bourbon
Herradura Tequila
Cruzan Rum

Wine
Chardonnay, Lost Angel, California
Sauvignon Blanc, Guenoc, California
Pinot Noir, Guenoc, California
Cabernet Sauvignon, Lost Angel, California
Prosecco, Piccini, Italy

Beer
Domestic Beers
Imported Beers
Craft Beers

Assorted Soft Drinks, Sparkling Waters, Bottled Waters, Assorted Juices

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ESTANCIA BAR

Liquor
Ketel One Vodka
Hendricks Gin
Johnnie Walker Black Whiskey
Makers Mark Bourbon
Azunia Blanco Tequila
Bacardi Rum

Wine
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
Imported Beers
Craft Beers
Assorted Soft Drinks, Sparkling Waters,
Bottled Waters, Assorted Juices

BEER & WINE BAR

Wine
Chardonnay, Lost Angel, California
Sauvignon Blanc, Guenoc, California
Pinot Noir, Guenoc, California
Cabernet Sauvignon, Lost Angel, California
Prosecco, Piccini, Italy

Beer
Domestic Beers
Imported Beers
Craft Beers
Assorted Soft Drinks, Sparkling Waters,
Bottled Waters, Assorted Juices

BEER SELECTIONS
Bars will include an assortment of four beers

Domestic Beers
Coors Light
Blue Moon
Sam Adams

Imported Beers
Corona Extra
Heineken
Paulaner Hefe-Weizen
Modelo Negro

Craft Beers
Mission Amber Ale
Ballast Point Sculpin IPA
Green Flash Blonde Ale

BEVERAGES HOST BY THE HOUR
Selections are priced per person, per hour. Shots not included.

Blackhorse Bar
First Hour
Each Additional Hour

Estancia Premium Bar
First Hour
Each Additional Hour

Beer & Wine Bar
First Hour
Each Additional Hour

Estancia Soft Bar
First Hour
Each Additional Hour

ADDITIONAL SELECTIONS

Wine Corkage
Domaine Chandon Champagne Toast
Moët Champagne Toast
Martinelli’s
Additional Bartender Fee
(four hour minimum)

30 per bottle
15 each
26 each
10 each
45 per hour
BEVERAGES

Moët & Chandon Bicycle
What better way to welcome your guests than with Champagne! Allow us to peddle up to your event with our Moet & 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 by the Glass $106 per bottle

HIS & HER 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.

Crown of Thrones
Henebery Whiskey | Bitters
Upgrade to Large Block Ice Cubes $2 (Group size less than 75)

Golden Barrel
Cognac | Orange Curacou | Lemon Juice

Burros Tail
Tequila | Jalapeno infused Agave | Lime

The Old Man
Aged Rum | Mint Infused syrup | Sparkling Wine

String of Pearls
Gin | Trinitas Rose syrup | Q Elderflower Tonic

California Sunset
Vodka | Umeshu Sake | White Cranberry Juice

Royal Agave
Tequila | Lime Juice | Q Sparkling Grapefruit

Flaming Katy
Vodka | Chambord | Lemon Juice | Sparkling Wine

WINER SELECTIONS 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 Grigio, Piccini, Delle Venezie Itali 41
Pinot Gris, Four Graces, Willamette Valley, Oregon 46
Riesling, Lucien Albrecht Alsace, France 48
Sauvignon Blanc, Dashwood, Marlborough, New Zealand 44
Sauvignon Blanc, Roth, Russian River Valley, Sonoma County 73
Chardonnay, Trinitas Cellars, Carneros, Napa Valley 50
Chardonnay, Trinitas Cellars ‘Proprietors Reserve’ Carneros, Napa Valley 66
Chardonnay, Chalk Hill, Sonoma Coast, Sonoma 73
Rose, Trinitas Cellars, 2017 California 48

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 ‘Frog Prince’, Napa Valley 59
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**BOTTLE LIST**

**Whiskey & Bourbon**
- Bulleit Bourbon
- Crown Royal
- Estancia Single Barrel Jack Daniels
- Estancia Select Woodford Reserve

**Scotch**
- Monkey Shoulder
- Johnnie Walker Black

**Tequila**
- Estancia Select Herradura
- Azunia Blanco
- Azunia Reposado
- Azunia Anejo

**Vodka**
- Kettle One
- Belvedere
- Grey Goose
- Russian Standard Imperial

**Gin**
- Hendricks
- Nolets

**Rum**
- Bacardi
- Malahat
- Mt. Gay

**DRESSING ROOM MENU**

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

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

**Bridal Breakfast**
- Orange Honeycomb Yogurt
- Granola
- Assorted Bagels **VE**
- House Made Schmears
- Sliced Fresh Fruit of the Season **GF, VG**
- Freshly Brewed Peerless Coffees
- Selection of Steven Smith Teamaker Teas
- Chilled Orange & Apple Juices

**Light Lunch**
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

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**DRESSING ROOM MENU**

Selections will be displayed for a maximum of 90 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, a selection of Steven Smith Teamaker Teas and sliced fruit.

- So-Cal Burrito
  - Carne Asada, French Fries, Pico de Gallo, Guacamole, Cheese
  
- Estancia’s Signature Breakfast Burrito
  - Scrambled Eggs, Cheddar, Sausage, Bacon, Ham
  
  *Sides - Sour Cream, Salsa Quemada*

**BUILD YOUR OWN SANDWICH**

Served with assorted soft drinks, bottled water, mineral water and organic tropical blend iced tea

- Sandwich Bar
  - Roast Beef, Turkey, Mortadella, Genoa, Black Forest Ham, Tuna Salad
  - Swiss, Cheddar, Pepper Jack Cheese, Assorted Bread
  - Lettuce, Tomatoes, Red Onions, Pepperoncinis, Kosher Pickles, Cucumber Slices
  - Dijon Mustard, Mayonnaise, Herb & Chipotle Aioli

  *Sides - Sliced Fruit, Pita Chips and Hummus, Assorted Cookies*

**A LA CARTE SNACKS**

- Chips, Salsa & Guacamole
- Snack Trio
  - Roasted Pepper Hummus, Olive Mix, Eggplant Spread, Pita Bread
- Seasonal Fruit & Berries
- Individual Yogurt Parfait
  - Granola, Berries
- Assorted Bagels
  - Schmears, Butter, Preserves
- Market Crudité
  - Buttermilk Ranch, Hummus, Crackers, Baguette

**REHEARSAL DINNERS**

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

**AL FRESCO**

80 per person

- San Diego Clam Chowder (GF)
  - Cilantro, Jalapeño, Smoked Bacon

- Organic Mixed Greens
  - Heirloom Tomato, Cucumber, Red Onion, Radish, Goat Cheese Crumble, Balsamic & Buttermilk Dressing

- Hearts of Romaine
  - Roasted Peppers, Kalamata Olive, Shaved Parmesan Moroccan Chicken Apricot, Almond, Pearl Onion

- Herb Roasted Chicken Breast (GF, DF)
  - Baby Heirloom Carrots, Honey-Chipotle Glaze

- Seared Mahi-Mahi (GF, DF)
  - Jasmine Rice, Bok Choy, Pineapple Salsa

- Roasted Fingerling Potatoes (GF, VG, DF)
  - Fresh Herbs

- Mini S’Mores Bites, Opera Traditional (GF)

**BREAKFAST BURRITOS**

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

- So-Cal Burrito
  - Carne Asada, French Fries, Pico de Gallo, Guacamole, Cheese

- Estancia’s Signature Breakfast Burrito
  - Scrambled Eggs, Cheddar, Sausage, Bacon, Ham

  *Sides - Sour Cream, Salsa Quemada*

**BUILD YOUR OWN SANDWICH**

Served with assorted soft drinks, bottled water, mineral water and organic tropical blend iced tea

- Sandwich Bar
  - Roast Beef, Turkey, Mortadella, Genoa, Black Forest Ham, Tuna Salad
  - Swiss, Cheddar, Pepper Jack Cheese, Assorted Bread
  - Lettuce, Tomatoes, Red Onions, Pepperoncinis, Kosher Pickles, Cucumber Slices
  - Dijon Mustard, Mayonnaise, Herb & Chipotle Aioli

  *Sides - Sliced Fruit, Pita Chips and Hummus, Assorted Cookies*

**A LA CARTE SNACKS**

- Chips, Salsa & Guacamole
- Snack Trio
  - Roasted Pepper Hummus, Olive Mix, Eggplant Spread, Pita Bread
- Seasonal Fruit & Berries
- Individual Yogurt Parfait
  - Granola, Berries
- Assorted Bagels
  - Schmears, Butter, Preserves
- Market Crudité
  - Buttermilk Ranch, Hummus, Crackers, Baguette

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
**REHEARSAL DINNERS**

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

### ITALIA

80 per person

- **Roasted Eggplant & Tomato Soup** **VG**
  - Garlic Confit

- **Tomato Caprese** **GF, VE**
  - Fresh Mozzarella, Beefsteak Tomato, Basil, Cracked Pepper, Arbequina Olive Oil

- **Arugula & Fennel**
  - Orange Segments, Fennel Pollen, Citrus Dressing

- **Wild Mushroom Ravioli** **VE**
  - Mushroom-Brie Fondue

- **Italian Sausage & Rigatoni**
  - Roasted Eggplant, Tomato, Chardonnay

- **Chicken Vesuvio** **GF, DF**
  - Red Potatoes, Fresh Oregano, Artichoke Hearts

- **Tiramisu** **GF**
  - Mascarpone Mousse, Cocoa Crumble

- **Cheesecake Squares**
  - Fresh Berries

- **Freshly Brewed Peerless Coffees**

- **Selection of Steven Smith Teamaker Teas**

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### BAJA

80 per person

- **Tortilla Soup** **VE**
  - Crispy Tortilla Strips

- **SoCal Caesar** **GF**
  - Romaine Hearts, Cotija, Avocado

- **Baja Cobb Salad** **GF**
  - Spinach Leaves, Iceberg Lettuce, Corn, Tomato, Olive, Cucumber, Hard Boiled Egg, Jack Cheese, Buttermilk-Jalapeño Dressing

- **Chicken Fajitas**
  - Peppers and Onions, Flour Tortilla, Salsa Rojo, Cheddar Cheese, Sour Cream

- **Carne Asada** **GF, DF**
  - Grilled Skirt Steak, Pickled Vegetables

- **Sonoran Rice** **GF**
  - Carrot, Celery, Tomato, Chili Powder, Coriander

- **Black Beans** **GF, DF**
  - Red Onion, Cilantro, Chili Fresno

- **Dulce De Leche**
  - Walnut Brownie Cake, Dulce De Leche Mousse

- **Ensalada de Frutas**
  - Fresh Melon & Pineapple, Cotija, Lime, Chili

- **Freshly Brewed Peerless Coffees**

- **Selection of Steven Smith Teamaker Teas**
BRIDAL BRUNCH

Buffet selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum 30 People.

Rise and Shine
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

Freshly Brewed Peerless Coffees
Selection of Steven Smith Teamaker Teas

Classic Continental
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

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. Minimum is 30 people.
Pricing listed to accompany Continentals & Buffets only.

ACTION STATIONS
Chef Attendant required at $175 each, per (75) guest

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

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DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan
**BRIDAL BRUNCH**

Buffet selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum 30 People.

**BREAKFAST BURRITO DISPLAY**

So-Cal Burrito
Carne Asada, French Fries, Pico de Gallo, Guacamole, Cheese

Estancia’s Signature Breakfast Burrito
Scrambled Eggs, Cheddar, Sausage, Bacon, Ham
_Sides - Sour Cream, Salsa Quemada_

**BAGEL DISPLAY**

Assorted Bagels
Schmears, Butter, Preserves

Smoked Salmon Enhancement
Organic Smoked Salmon, Capers, Tomatoes, Red Onions, Lemon, Parsley, Hard Boiled Egg

A taxable 25% service charge and sales tax, currently 7.75%, will apply to all food and beverage. Prices are subject to change. 

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**PREFERRED VENDOR WEDDING LIST**

**WEDDING COORDINATORS**

- **Luxe Special Events**
  - 858.232.8987
  - luxespecialevens.com
  - @luxeeventssd

- **White Lace Events & Design**
  - 858.829.5351
  - whitelaceevent.com
  - @whitelaceevent

- **Lavish Weddings**
  - 858.740.4833
  - lavishweddings.com
  - @lavishwed

- **EverAfter Events**
  - 619.787.0978
  - everafterevents.biz
  - @everafterevents

- **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**

- **Parker & Posies**
  - 858.248.2007
  - parkerandposies.com
  - @parkerandposies

- **Layered Vintage**
  - 858.248.5022
  - layeredvintage.com
  - @layeredvintage

- **The Dainty Lion**
  - 858.345.1701
  - thedaintylion.com
  - @thedaintylionfloralco

- **Siren Floral Co**
  - 760.213.6797
  - sirenfloralco.com
  - @sirenfloralco

- **Annette Gomez**
  - 760.931.1878
  - flowersannettegomez.com
  - @flowersannettegomez

- **Studio Fleurish**
  - 760.535.9149
  - studiofleurish.com
  - @studiofleurish

- **Organic Elements**
  - 858.610.8881
  - organicelements.com
  - @organicelements
# PREFERRED VENDOR WEDDING LIST

## PHOTOGRAPHY

<table>
<thead>
<tr>
<th>Photographer</th>
<th>Phone Number</th>
<th>Website</th>
<th>Social Media</th>
</tr>
</thead>
<tbody>
<tr>
<td>Westlund Photography</td>
<td>208.989.8106</td>
<td>westlundphotography.com</td>
<td>@westlundphotography</td>
</tr>
<tr>
<td>Shelly Anderson</td>
<td>607.382.8351</td>
<td>shellyandersonphotography.com</td>
<td>@shellbellanderson</td>
</tr>
<tr>
<td>Petula Pea</td>
<td>760.815.0109</td>
<td>petulapea.com</td>
<td>@petulapeaphotography</td>
</tr>
<tr>
<td>Garrett Richardson</td>
<td>619.800.0559</td>
<td>garrettrichardson.co</td>
<td>@GarrettRichardson</td>
</tr>
<tr>
<td>Cavin Elizabeth</td>
<td>619.363.2006</td>
<td>cavelnizabeth.com</td>
<td>@cavelnizabeth</td>
</tr>
<tr>
<td>Plum + Oak</td>
<td>951-216-1919</td>
<td>plumandoakphoto.com</td>
<td>@elysewhall</td>
</tr>
<tr>
<td>Jamie English</td>
<td>951-852-9682</td>
<td>jamieenglish.com</td>
<td>@jamie.lee.english</td>
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## VIDEOGRAPHY

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<th>Videography</th>
<th>Phone Number</th>
<th>Website</th>
<th>Social Media</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quixotic Weddings</td>
<td>619.630.5277</td>
<td>quixoticweddings.com</td>
<td>@quixoticpictures</td>
</tr>
<tr>
<td>Amari Productions</td>
<td>619.752.4923</td>
<td>amariproductions.com</td>
<td>@amariproductions</td>
</tr>
<tr>
<td>Taylor Films</td>
<td>760.846.048</td>
<td>taylorfilms.com</td>
<td>@taylorfilms</td>
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## PHOTOBooths

<table>
<thead>
<tr>
<th>Photobooth</th>
<th>Phone Number</th>
<th>Website</th>
<th>Social Media</th>
</tr>
</thead>
<tbody>
<tr>
<td>Can Ham Photo Booths</td>
<td>858.245.1361</td>
<td>canhamphotobooth.com</td>
<td>@canhamphotobooth</td>
</tr>
<tr>
<td>Shutterbooth</td>
<td>619.870.1302</td>
<td>shutterbooth.com/san-diego</td>
<td>@shutterbooth.sd</td>
</tr>
<tr>
<td>Pixster Photo Booths</td>
<td>888.668.5524</td>
<td>pixsterphotobooth.com</td>
<td>@pixsterphotobooth</td>
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## RENTALS AND DéCOR

<table>
<thead>
<tr>
<th>Rental Company</th>
<th>Phone Number</th>
<th>Website</th>
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</thead>
<tbody>
<tr>
<td>La Tavola</td>
<td>949.548.1333</td>
<td>latavolalinen.com</td>
<td>@latavolalinen</td>
</tr>
<tr>
<td>Adore Folklore</td>
<td>760.814.2696</td>
<td>adorefolklore.com</td>
<td>@adorefolklor</td>
</tr>
<tr>
<td>Found Vintage Rentals</td>
<td>714.888.5811</td>
<td>foundrentals.com</td>
<td>@foundrentals</td>
</tr>
<tr>
<td>Archive Rentals</td>
<td>949.545.8620</td>
<td>archiverentals.com</td>
<td>@archiverentals</td>
</tr>
<tr>
<td>More Rentals</td>
<td>858.243.3333</td>
<td>morerentals.com</td>
<td>@morerentals</td>
</tr>
<tr>
<td>To Be Designed</td>
<td>619.255.0656</td>
<td>tbdsandiego.com</td>
<td>@tbdsandiego</td>
</tr>
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</table>

## DESSERTS

<table>
<thead>
<tr>
<th>Dessert Provider</th>
<th>Phone Number</th>
<th>Website</th>
<th>Social Media</th>
</tr>
</thead>
<tbody>
<tr>
<td>Michele Coulon</td>
<td>858.456.5098</td>
<td>dessertier.com</td>
<td>@dessertier</td>
</tr>
<tr>
<td>KUBA Kreation</td>
<td>858.245.8021</td>
<td>kubakreations.com</td>
<td>@kubakreations</td>
</tr>
<tr>
<td>Sensational Treats</td>
<td>858.776.4999</td>
<td>sensationaltreats.com</td>
<td>@sensationaltreats.com</td>
</tr>
<tr>
<td>Twiggs Bakery</td>
<td>619.296.4077</td>
<td>twiggs.org</td>
<td>@twiggssbakerycafe</td>
</tr>
<tr>
<td>VG Donut &amp; Bakery</td>
<td>760.753.2400</td>
<td>vgbakery.com</td>
<td>@vgdonut</td>
</tr>
<tr>
<td>Esco Gelato</td>
<td>760.745.6500</td>
<td>escogelato.com</td>
<td>@escogelato</td>
</tr>
</tbody>
</table>

# PREFERRED VENDOR WEDDING LIST
PREFERRED VENDOR WEDDING LIST

MUSIC & ENTERTAINMENT

SGM Events
DJ/Entertainment Booking Agent
858.270.2195  sgmevents.com  @sgmevents

Still Listening Productions
DJ, Vocalist & Guitarist
858.342.4702  stilllisteningproductions.com  @stilllisteningproductions

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

Miles Moynier
Guitarist
619.659.0577  milesclassicalguitar.com

Caprice Strings
String Quartet
619.460.9265  capricestrings.com  @capricestrings

LIVE ARTIST

Joshua Spieker
760-533-1643  JoshuaSpieker.com  @joshuaspieker

MAKE UP & HAIR

Blush + Adore
619.937.1981  Blushandadore.com  @blushandadore

Bijou Beautiful
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
CATERING SALES MANAGER

Your catering sales 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.

Once you confirm your wedding at Estancia La Jolla Hotel & Spa the catering sales manager will:

- Reserve the event space and provide you with an event agreement
- Create a general food & beverage pricing, deposit and final payment schedule
- Provide a guestroom agreement, if requested and based on availability

EVENT SERVICES MANAGER

Once your event agreement is signed, your catering sales manager will introduce you to your event services manager, who will:

- Act as your primary point of contact once your event(s) have been confirmed at Estancia La Jolla Hotel & Spa
- 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

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
CATERING POLICIES AND INFORMATION

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 90 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. Day-of-tables choice requires a minimum of a four-course menu selection plus an additional $20 per person, for a total of $30 above listing price.

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.

With a $10,000 food and beverage minimum, a menu tasting for two people plus two day-of dressing rooms. If this minimum is not met, the following charges will occur:
$150 menu tasting for two people and $350 for each dressing room.

CATERING POLICIES AND 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 hours 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 9:00am and must end no later than 10:00pm. 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 costs. The hotel’s in-house provider is the exclusive provider of all outdoor lighting.
CATERING POLICIES AND INFORMATION

AUDIO VISUAL
To ensure the smooth operation of your event, Estancia La Jolla Hotel & Spa has selected AVMS 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.

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 9:00am and 10:00pm 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.