

A romantic wedding scene set in a lush garden. A bride in a white gown is being held by a groom in a dark suit. They are standing on a paved path, with a large, multi-armed cactus in the foreground and dense greenery in the background. The sky is bright and clear.

ESTANCIA   
LA JOLLA<sup>®</sup>  
HOTEL & SPA  
HERITAGE COLLECTION<sup>®</sup>





# 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, CD PLAYER, 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 it's 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 beginings 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.





# Destination I DO

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.



## HORS DOEUVRES – CHILLED

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

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

## HORS DOEUVRES – WARM

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

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

*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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## 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 <sup>VE</sup>

Selection of Seasonal Raw Local Vegetables, Pita Chips, Crackers, Hummus, Olive Tapenade, Herb Goat Cheese 22

### Grilled Vegetable Display <sup>DF, GF, VG</sup>

Marinated Grilled Seasonal Vegetables, Roasted Peppers, Hummus, Baba Ghanoush, Artichoke Hearts 20

### 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 30

### Domestic Artisanal Cheese Display <sup>VE</sup>

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 25

### Sushi Display

Based on Three Pieces Per Guest  
Selection of Assorted Rolls and Nigiri, Wasabi, Pickled Ginger, Soy Sauce 27

## 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 <sup>GF</sup>

Roasted Pepper Coulis, Crispy Shallot

### Tuna Tartare & Avocado Timbale <sup>DF, GF</sup>

Cucumber, Jicama Slaw, Tamari

### Goat Cheese Ravioli <sup>VE</sup>

Tomato-Basil Broth, Beet Salad

### Tomato Caprese <sup>VE, GF</sup>

Heirloom Tomato, Ovalini Mozzarella, Micro Basil, Basil Pesto

### Lemon Risotto <sup>VE, GF</sup>

Asparagus Tips, Basil Oil, Roasted Pepper Salad

### Truffled Cauliflower Soup <sup>VE</sup>

Rosemary Crouton

### Roasted Eggplant-Tomato Soup <sup>GF, VG</sup>

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## SALADS

### Tomato & Burrata <sup>VE</sup>

Avocado Mousse, Burrata, Heirloom Tomato, Ciabatta, Arugula

### Organic Baby Kale & Spinach <sup>VE</sup>

Strawberry, Feta, Walnuts, Sherry Vinaigrette

### Spinach & Frisée <sup>VG</sup>

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

### Organic Spring Mix <sup>VG</sup>

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

### Organic Baby Kale & Spinach <sup>VE</sup>

Strawberry, Feta, Walnuts, Sherry Vinaigrette

### Butter Lettuce <sup>VE</sup>

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

### Roasted Beets & Frisée <sup>VE</sup>

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

## ENTREES

### Roasted Vegetable Ravioli <sup>VG</sup>

Carrot-Tomato Broth, Market Vegetables, Arugula Pesto 90

### Eggplant Rollatini <sup>VG</sup>

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

### Roasted Organic Chicken Breast <sup>GF</sup>

Asparagus, Fingerling Potato, Melted Leeks & Tomato, Natural Chicken Jus 95

### Pacific Salmon <sup>GF</sup>

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

### Seared Chilean Sea Bass <sup>GF</sup>

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 <sup>GF</sup>

Butternut Squash Puree, Tuscan Kale, Sweet Onion 100

### Grilled Flat Iron Steak <sup>DF, GF</sup>

Olive Oil Smashed Potatoes, Asparagus, Cippolini Onion Ragout, Candied Shallot Reduction 105

### Zinfandel-Braised Beef Short Rib <sup>GF</sup>

Garlic Mashed Potatoes, Baby Carrots & Asparagus 125

### Filet Mignon <sup>GF</sup>

Truffle Chive Mash, Broccolini, Cherry Tomatoes, Chioggia Beet 135

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## DESSERTS

- Opera Cake** <sup>VE</sup>  
Espresso Cake, Coffee Buttercream, Chocolate Ganache, Creme Anglaise
- Crème Brûlée Tartlet** <sup>VE</sup>  
Fresh Berries, Red Wine Caramel
- Lemon Meringue** <sup>VE</sup>  
Lemon Curd Filled Tart Shell, Blackberry Compote, Chantilly Cream
- Chocolate Trilogy** <sup>GF, VE</sup>  
Layers of White, Dark and Milk Chocolate Mousse, Wild Berries
- Berry Mascarpone** <sup>VE, GF</sup>  
Vanilla Cake, Berry and Mascarpone Mousse, Triple Sec Berry Blend
- Fresh Fruit Tartlet** <sup>VE</sup>  
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 90 minutes and are priced on a per person basis. Minimum is 25 people.*

- Chicken Quesadillas**  
Salsa, Guacamole, Sour Cream 12
- Nacho Bar**  
Tortilla Chips, Olive, Jalapeño, Sour Cream, Pico de Gallo, Queso Fundido 18
- Warm Bavarian Pretzel Sticks**  
Cheese Sauce 12
- Pulled Chicken or Pork Carnitas** <sup>GF</sup>  
Corn Tortilla, Grilled Vegetables, Salsa Verde, Salsa Quemada, Shredded Cabbage, Cilantro- Onions, Smashed Avocado, Sour Cream 18
- 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 12
- Mini Gourmet Filled Doughnuts**  
Chocolate, Raspberry, Lemon 15
- Fresh Movie Theater Style Popcorn**  
Assorted Flavors & Salts 10

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## CHILDREN'S MEAL

40 per child

### APPETIZER

Apples & Grapes, Strawberries <sup>GF, VE</sup>

### ENTRÉE

Grilled Flat Iron Steak or Chicken Breast <sup>GF</sup>

Mashed Potatoes, Carrots

Veggie Rice Bowl, Wonton Chips <sup>VG</sup>

Chicken Tenders & Fries

### DESSERT

Vanilla Gelato Sundae <sup>GF</sup>

## 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 14

Tito's Vodka

Nolets Gin

Monkey Shoulder Scotch

Old Forester Bourbon

Herradura Tequila

Cruzan Rum

Wine 15

Chardonnay, Lost Angel, California

Sauvignon Blanc, Guenoc, California

Pinot Noir, Guenoc, California

Cabernet Sauvignon, Lost Angel, California

Prosecco, Piccini, Italy

### Beer

Domestic Beers 8

Imported Beers 9

Craft Beers 9

Assorted Soft Drinks, Sparkling Waters,  
Bottled Waters, Assorted Juices 6

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## ESTANCIA BAR

<b>Liquor</b>	16
Ketel One Vodka	
Hendricks Gin	
Johnnie Walker Black Whiskey	
Makers Mark Bourbon	
Azunia Blanco Tequila	
Bacardi Rum	

<b>Wine</b>	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	

<b>Beer</b>	
Domestic Beers	8
Imported Beers	9
Craft Beers	9

Assorted Soft Drinks, Sparkling Waters, Bottled Waters, Assorted Juices	6
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## BEER & WINE BAR

<b>Wine</b>	15
Chardonnay, Lost Angel, California	
Sauvignon Blanc, Guenoc, California	
Pinot Noir, Guenoc, California	
Cabernet Sauvignon, Lost Angel, California	
Prosecco, Piccini, Italy	

<b>Beer</b>	
Domestic Beers	8
Imported Beers	9
Craft Beers	9

Assorted Soft Drinks, Sparkling Waters,	6
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## BEER SELECTIONS

*Bars will include an assortment of four beers*

<b>Domestic Beers</b>	8
Coors Light	
Blue Moon	
Sam Adams	

<b>Imported Beers</b>	9
Corona Extra	
Heineken	
Paulaner Hefe-Weizen	
Modelo Negro	

<b>Craft Beers</b>	9
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.*

<b>Blackhorse Bar</b>	
First Hour	29
Each Additional Hour	17

<b>Estancia Premium Bar</b>	
First Hour	32
Each Additional Hour	21

<b>Beer &amp; Wine Bar</b>	
First Hour	25
Each Additional Hour	15

<b>Estancia Soft Bar</b>	
First Hour	12
Each Additional Hour	5

## 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 (four hour minimum)	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 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 by the Glass \$106 per bottle

## HIS & HERS 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

## WINE 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

## DRESSING ROOM

### BOTTLE LIST

<b>Whiskey &amp; Bourbon</b>	
Bulleit Bourbon	310
Crown Royal	325
Estancia Single Barrel Jack Daniels	390
Estancia Select Woodford Reserve	345
<b>Scotch</b>	
Monkey Shoulder	230
Johnnie Walker Black	400
<b>Tequila</b>	
Estancia Select Herradura	435
Azunia Blanco	280
Azunia Reposado	320
Azunia Anejo	400
<b>Vodka</b>	
Kettle One	260
Belvedere	383
Grey Goose	470
Russian Standard Imperial	500
<b>Gin</b>	
Hendricks	380
Nolets	375
<b>Rum</b>	
Bacardi	200
Malahat	225
Mt. Gay	235

*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.*

<b>Bridal Breakfast</b>	21
Orange Honeycomb Yogurt	
Granola	
Assorted Bagels <sup>VE</sup>	
House Made Schmears	
Sliced Fresh Fruit of the Season <sup>GF, VG</sup>	
Freshly Brewed Peerless Coffees	
Selection of Steven Smith Teamaker Teas	
Chilled Orange & Apple Juices	
<b>Light Lunch</b>	28
Served with garden salad, sliced fruit, assorted chips, assorted cookies and assorted soft drinks.	
<i>Select three:</i>	
<b>Cucumber Finger Sandwiches<sup>VE</sup></b>	
Cream Cheese, Dill, Whole Wheat	
<b>Black Forest Ham Finger Sandwiches</b>	
Brie, Pickles, Cabernet Grain Mustard, Rye	
<b>Smoked Salmon Boursin Finger Sandwiches</b>	
Whole Wheat	
<b>Waldorf Chicken Salad Wraps</b>	
Grapes, Apples, Celery, Walnuts, Tarragon Mayo	
<b>Garden Vegetable Wraps<sup>DF, VE</sup></b>	
Cucumber, Red Pepper, Daikon Sprouts, Tomato, Hummus	
<b>Turkey and Brie Wraps</b>	
Apple, Cranberry Cream Cheese	
<b>Pesto Chicken Wraps</b>	
Havarti, Lettuce, Tomato, Spinach	

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## DRESSING ROOM

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### BREAKFAST BURRITOS

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

So-Cal Burrito 19  
Carne Asada, French Fries, Pico de Gallo, Guacamole, Cheese

Estancia's Signature Breakfast Burrito 17  
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 28  
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 21

Snack Trio 19  
Roasted Pepper Hummus, Olive Mix, Eggplant Spread, Pita Bread

Seasonal Fruit & Berries 15

Individual Yogurt Parfait 12  
Granola, Berries

Assorted Bagels 16  
Schmears, Butter, Preserves

Market Crudité 18  
Buttermilk Ranch, Hummus, Crackers, Baguette

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## 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 <sup>GF</sup>  
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 <sup>GF, DF</sup>  
Baby Heirloom Carrots, Honey-Chipotle Glaze

Seared Mahi-Mahi <sup>GF, DF</sup>  
Jasmine Rice, Bok Choy, Pineapple Salsa

Roasted Fingerling Potatoes <sup>GF, VG, DF</sup>  
Fresh Herbs

Mini S'Mores Bites, Opera Traditional <sup>GF</sup>

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

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## 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 <sup>VG</sup>  
Garlic Confit

Tomato Caprese <sup>GF, VE</sup>  
Fresh Mozzarella, Beefsteak Tomato, Basil, Cracked Pepper, Arbequina Olive Oil

Arugula & Fennel  
Orange Segments, Fennel Pollen, Citrus Dressing

Wild Mushroom Ravioli <sup>VE</sup>  
Mushroom-Brie Fondue

Italian Sausage & Rigatoni  
Roasted Eggplant, Tomato, Chardonnay

Chicken Vesuvio <sup>GF, DF</sup>  
Red Potatoes, Fresh Oregano, Artichoke Hearts

Tiramisu <sup>GF</sup>  
Mascarpone Mousse, Cocoa Crumble

Cheesecake Squares  
Fresh Berries

Freshly Brewed Peerless Coffees  
Selection of Steven Smith Teamaker Teas

## REHEARSAL DINNERS

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

### BAJA

*80 per person*

Tortilla Soup <sup>VE</sup>  
Crispy Tortilla Strips

SoCal Caesar <sup>GF</sup>  
Romaine Hearts, Cotija, Avocado

Baja Cobb Salad <sup>GF</sup>  
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 <sup>GF, DF</sup>  
Grilled Skirt Steak, Pickled Vegetables

Sonoran Rice <sup>GF</sup>  
Carrot, Celery, Tomato, Chili Powder, Coriander

Black Beans <sup>GF, DF</sup>  
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

*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*

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## 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 55

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit and Berries

Selection of Breakfast Pastries <sup>VE</sup>

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

Irish Steel Cut Oatmeal <sup>DF, VE, VG</sup>

Brown Sugar, Dried Fruits, Chopped Nuts

Assorted Individual Yogurts <sup>VE</sup>

*Select two:*

Estancia Quiche <sup>VE</sup>

Roasted Seasonal Vegetables, Cheddar

California Frittata <sup>GF</sup>

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 <sup>DF, GF</sup>

Chive, Tomato

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.*

### Classic Continental 38

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit and Berries

Orange and Honeycomb Yogurt<sup>VE</sup>

Granola

Selection of Breakfast Pastries <sup>VE</sup>

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 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

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## 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	19
Carne Asada, French Fries, Pico de Gallo, Guacamole, Cheese	
Estancia's Signature Breakfast Burrito	17
Scrambled Eggs, Cheddar, Sausage, Bacon, Ham	
<i>Sides - Sour Cream, Salsa Quemada</i>	

### BAGEL DISPLAY

Assorted Bagels	16
Schmears, Butter, Preserves	
Smoked Salmon Enhancement	7
Organic Smoked Salmon, Capers, Tomatoes, Red Onions, Lemon, Parsley, Hard Boiled Egg	

## 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

### 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

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

## PHOTOGRAPHY

<b>Westlund Photography</b> 208.989.8106 westlundphotography.com @westlundphotography
<b>Shelly Anderson</b> 607.382.8351 shellyandersonphotography.com @shellbellanderson
<b>Petula Pea</b> 760.815.0109 petulapea.com @petulapeaphotography
<b>Garrett Richardson</b> 619.800.0559 garrettrichardson.co @GarrettRichardson
<b>Cavin Elizabeth</b> 619.363.2006 cavinelizabeth.com @cavinelizabeth
<b>Plum + Oak</b> 951-216-1919 plumandoakphoto.com @elysewhall
<b>Jamie English</b> 951-852-9682 jamieenglish.com @jamie.lee.english

## VIDEOGRAPHY

<b>Quixotic Weddings</b> 619.630.5277 quixoticweddings.com @quixoticpictures
<b>Amari Productions</b> 619.752.4923 amariproductions.com @amariproductions
<b>Taylor Films</b> 760.846.048 taylorfilms.com @taylorfilms

## PHOTOBOOTHS

<b>Can Ham Photo Booths</b> 858.245.1361 canhamphotobooth.com @canhamphotobooth
<b>Shutterbooth</b> 619.870.1302 shutterbooth.com/san-diego @shutterbooth.sd
<b>Pixster Photo Booths</b> 888.668.5524 pixsterphotobooth.com @pixsterphotobooth

## RENTALS AND DÉCOR

<b>La Tavola</b> 949.548.1333 latavolalinen.com @latavolalinen
<b>Adore Folklore</b> 760.814.2696 adorefolklore.com @adorefolklor
<b>Found Vintage Rentals</b> 714.888.5811 foundrentals.com @foundrentals
<b>Archive Rentals</b> 949.545.8620 archiverentals.com @archiverentals
<b>More Rentals</b> 858.243.3333 morerentals.com @morerentals
<b>To Be Designed</b> 619.255.0656 tbdsandiego.com @tbdsandiego

## DESSERTS

<b>Michele Coulon</b> 858.456.5098 dessertier.com @dessertier
<b>KUBA Kreations</b> 858.245.8021 kubakreations.com @kubakreations
<b>Sensational Treats</b> 858.776.4999 sensationaltreats.com
<b>Twiggs Bakery</b> 619.296.4077 twiggs.org @twiggsbakerycafe
<b>VG Donut &amp; Bakery</b> 760.753.2400 vgbakery.com @vgdonut
<b>Esco Gelato</b> 760.745.6500 escogelato.com @escogelato

## 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

### Vario Weddings

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

### 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 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

## 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

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 tableside 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.

### **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 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 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.







**ESTANCIA**   
**LA JOLLA**<sup>®</sup>  
HOTEL & SPA  
MERITAGE COLLECTION<sup>™</sup>

**ESTANCIA**  
**LA JOLLA**  
HOTEL & SPA



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