ESTANCIA
LA JOLLA®
HOTEL & SPA
MERITAGE COLLECTION™

Wedding Vennes

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 Ballrom 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 walnet 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 contempary 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 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.

2020 WEDDING MENU

HORS DOEUVRES – CHILLED

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

Heirloom Beets VE Roasted Beets, Chevre, Garlic Crostini	7
Tiger Shrimp Ceviche Spoon DF, GF Pico de Gallo, Avocado, Chile Cilantro	8
Watermelon & Feta Skewer VE, GF Basil, Mint, Black Pepper	7
Brie Prosciutto Toast Fig Jam, Brie, Prosciutto, Micro Greens	8
Tofu & Heirloom Tomato Skewer VG, GF, Basil, Balsamic Reduction	7
Salmon Poke GF, DF Sesame Seeds, Cucumber, Preserved Lemon	8
Smoked Salmon Mousse GF Cucumber Cup, Micro Greens	7
Smoked Salmon "Tartare" Brioche, Preserved Lemon, Capers, Chive Mascarpone	9
Strawberry Bruschetta VE 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 VE Tomato Crouton	7
Chipotle Seared Beef Carpaccio Crostini Horseradish Aioli, Cilantro Sprouts	7

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 DOEUVRES – WARM

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

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

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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 22

Grilled Vegetable Display DF, GF, VG
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 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 25

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

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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

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

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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

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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
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.

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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 GF 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 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 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
Prosseco, 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

Liquor	16
Ketel One Vodka	
Hendricks Gin	
Johnnie Walker Black Whiskey	
Makers Mark Bourbon	
Azunia Blanco 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 Soft Drinks, Sparkling Waters, Bottled Waters, Assorted Juices	6

BEER & WINE BAR

Wine	15
Chardonnay, Lost Angel, California	
Sauvignon Blanc, Guenoc, California	
Pinot Noir, Guenoc, California	
Cabernet Sauvignon, Lost Angel, California	
Prosseco, Piccini, Italy	
Beer	
Domestic Beers	8
Imported Beers	9
Craft Beers	9
Assorted Soft Drinks, Sparkling Waters, Bottled Waters, Assorted Juices	6

BEER SELECTIONS

Bars will include an assortment of four beers

Domestic Beers	8
Coors Light	
Blue Moon	
Sam Adams	
Imported Beers	9
Corona Extra	
Heineken	
Paulaner Hefe-Weizen	
Modelo Negro	
Craft Beers	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.

Blackhorse Bar	
First Hour	29
Each Additional Hour	17
Estancia Premium Bar	
First Hour	32
Each Additional Hour	21
Beer & Wine Bar	
First Hour	25
Each Additional Hour	15
Estancia Soft Bar	
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 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 & 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

BOTTLE LIST

Whiskey & Bourbon

Bulleit Bourbon	310
Crown Royal	325
Estancia Single Barrel Jack Daniels	390
Estancia Select Woodford Reserve	345

Scotch

Monkey Shoulder	230
Johnnie Walker Black	400

Tequila

Estancia Select Herradura	435
Azunia Blanco	280
Azunia Reposado	320
Azunia Anejo	400

Vodka

Kettle One	260
Belvedere	383
Grey Goose	470
Russian Standard Imperial	500

Gin

Hendricks	380
Nolets	375

Rum

Bacardi	200
Malahat	225
Mt. Gay	235

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 — 21

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 — 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

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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 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 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

Freshly Brewed Peerless Coffees
Selection of Steven Smith Teamaker Teas

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REHEARSAL DINNERS

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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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REHEARSAL DINNERS

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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

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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 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

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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.

Classic Continental 38

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 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

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

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

Sides - Sour Cream, Salsa Quemada

BAGEL DISPLAY

Assorted Bagels 16
Schmears, Butter, Preserves

Smoked Salmon Enhancement 7
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.
DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan

PREFERRED VENDOR WEDDING LIST

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

PREFERRED VENDOR WEDDING LIST

PHOTOGRAPHY

Westlund Photography
208.989.8106 westlundphotography.com @westlundphotography

Shelly Anderson
607.382.8351 shellyandersonphotography.com @shellbellanderson

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 @jamie.lee.english

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

PHOTOBOOTHS

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

PREFERRED VENDOR WEDDING LIST

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

Michele Coulon
858.456.5098 dessertier.com @dessertier

KUBA Kreations
858.245.8021 kubakreations.com @kubakreations

Sensational Treats
858.776.4999 sensationaltreats.com

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

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

PREFERRED VENDOR WEDDING LIST

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 boutonnières
- 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 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.

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 and10:00pm 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.

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